






beyond spectral range

Conference program








Tuesday, 07.06.2022

10:00 12:00		Training 1: Practical exercise with NIR instruments
		Sponsors
12:00 14:00		Lunch break
14:00 16:00		Training 2: Theoretical course – data pre-treatment
		Jean Michel Roger
16:15 18:00		Ice breaker – welcome reception


Wednesday, 08.06.2022








09:00		Registration
09:40		Welcome
10:00	Keynote #1: Krzysztof Beć & Justyna Grabska	In silico simulation of NIR spectra: fundamental insights, new discoveries and emerging possibilities for analytical applications
11:00		Coffee break sponsored by Bruker
		Session #1: Environment & Agriculture <i>Session chair: Jakub Sandak</i>
11:20	Elena Leoni	Performance evaluation of NIR prediction models of moisture content on industrial woodchip
11:40	Andrea Gasparini	Evaluation of the antioxidant capacity of the hydrophilic and lipophilic extract of hemp seed cake of different varieties
12:00	Myriam Catalá	Metabolomic analysis of the global molecular fingerprint and aquaphotomic analysis of the dehydration-rehydration cycle of the symbiotic aeroterrestrial microalga <i>Asterochloris erici</i>



12:20	Sponsor presentation Bruker	
12:40 13:40		Lunch break
13:40 14:00		Poster session
	Session #2: Imaging <i>Session chair: Silvia Grassi</i>	
14:00	Danial Fatchurrahman	Prediction of nutritional quality and the astringency of Black chokeberry (<i>Aronia melanocarpa</i> L.) using a Hyperspectral Imaging System in the Visible-NIR and Near-Infrared regions
14:20	Rosalba Calvini	NIR Hyperspectral imaging for on-field detection of <i>Halyomorpha halys</i>
14:40	Cristina Malegori	Near infrared hyperspectral imaging and multivariate image analysis for microplastics identification and characterisation in aquatic samples
15:00	Maria Luisa Amodio	Potential application of hyperspectral imaging and FT-NIR spectroscopy for discrimination of soilless tomato according to cultivation practices with different level of sustainability
15:20	Sponsor presentation Buchi	
15:40		Coffee break sponsored by Buchi
16:00 17:40		SISNIR general assembly
17:40- 19:00		Free time
19:00 21:30		Gala dinner

Thursday, 09.06.2022

09:00		Registration
10:00	Keynote #2: Jean-Michel Roger	Increasing the robustness of chemometric models by calibration transfer, orthogonal projections, domain adaptation

 Session #3: Pharmaceutical <i>Session chair: Federico Marini</i>		
10:20	Remo Simonetti	The central role of NIR spectroscopy in the oral solid dosage Real Time Release testing
10:40	Monica Casale	A moving-block-PCA based approach for real time monitoring of a powder blending process using a miniaturized near infrared sensor
11:00	 Coffee break	
 Session #4: PAT & chemometrics <i>Session chair: Alessandro Ulrici</i>		
11:20	Eleonora Mustorgi	Multivariate qualitative approaches for on-line monitoring of a mixing process using a miniaturized NIR probe
11:40	Lorenzo Strani	On-line prediction of ABS quality parameters fusing NIR and process sensors data using different multiblock approaches
12:00	Federico Marini	Strategies for non-linear modelling of NIR data
12:20 13:40	 Lunch break	
13:40 14:00	 Poster session	
 Session #5: Food part 1 <i>Session chair: Cristina Malegori</i>		
14:00	Alessandro Giraudo	3-2-1: Three NIR instruments, two fish species, one chemometric approach
14:20	Marco Bragolusi	Combination of NIR spectroscopy and LASSO modelling for black pepper authentication: development of the method, exploration of validation strategies and build-up of a user-friendly online application for large-scale screening
14:40	Silvia Grassi	FT-NIR spectroscopy for vinegar adulteration assessment
15:00	Sponsor presentation Hellma	
15:20	 Coffee break sponsored by Helma	



Session #6: Food part 2
 Session chair: *Monica Casale*

15:40	Giuseppina Marello	Validation and accreditation of automatic method in NIR Near Infrared Spectroscopy on butter matrix
16:00	Alessia Pampuri	Grape polyphenol content prediction through vis/NIR spectroscopy in a view of real time application at winery consignment
16:20	Nicola Cavallini	Measure your bratwurst: quantifying the content of mechanically separated meat by means of NIR spectroscopy and chemometrics
16:40 17:40		Best oral and poster presentation award & closing of the conference

Friday, 10.06.2022

11:15 15:00		Post-conference tour
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Sponsor Gold



Sponsor Silver



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