

**LIST OF ACCEPTED ABSTRACTS**

sorted by presenting author's Last Name

First Name	Last Name	Affiliation	Title	Session	Presentation type
Rosa Luisa	Ambrosio	Department of Veterinary Medicine and Animal Production, University of Naples Federico II, Naples, Italy	Antibiotic resistance in potential probiotic and pro-technological lactic acid bacteria isolated from buffalo milk	1.1	Oral
Camilla	Anastasio	Department of Precision Medicine, University of Campania Luigi Vanvitelli, Naples, Italy	SIRT3 mediates the antiproliferative effects of milk whey in human colon cancer cells	1.2	Poster
Anna	Balestrieri	Food Safety Department, Istituto Zooprofilattico Sperimentale del Mezzogiorno, Portici, Italy	A case study of spoilage microorganism load in milk and curd according to the season in two buffalo dairy farms	1.1	Poster
Loredana	Biondi	Istituto Zooprofilattico Sperimentale del Mezzogiorno	Origin Control and Quality Assessment In The Dairy Supply Chain Through The Bludev® System	2.2	Oral
Alfio	Calanni Macchio	Department of Veterinary Medicine and Animal Production, University of Naples Federico II, Naples, Italy	Utilization of molasses-derived feeds in Italian Mediterranean buffaloes	1.2	Oral
Maria Concetta	Campagna	Istituto Zooprofilattico Sperimentale del Lazio e della Toscana M. Aleandri, Italy	Microbiological investigations conducted on buffalo dairy products collected in southern Lazio region Italy by Competent Authorities in the period 2019-2023	2.2	Poster
Maria Giovanna	Ciliberti	Department of Agriculture, Food, Natural Resources, and Engineering (DAFNE), University of Foggia, Italy	Differential SCC and MPO evaluation as buffaloes milk indicators of udder status under heat stress	1.1	Oral
Angelo	Citro	Veterinary Services, Local Health Unit of Salerno, Eboli, Italy	Proteomic profile and functional enrichment of gene ontology terms of buffalo whey proteins	1.1	Poster
Angelo	Citro	Veterinary Services, Local Health Unit of Salerno, Italy	Development of healthier dairy custard based on buffalo milk and natural thickeners	2.2	Oral
Angelo	Citro	Veterinary Services, Local Health Unit of Salerno, Eboli, Italy	Plain yoghurt made from Mediterranean Italian buffalo milk: compositional, microbiological and health characteristics evaluated during the shelf-life period	2.1	Poster
Salvatore	Claps	CREA Council for Agricultural Research and Economics)- Research Centre for Animal Production and Aquaculture), Italy	Buffalo mozzarella cheese's: the contribution of the CREA cheesemaker school	2.1	Oral
Roberto	Condoleo	Istituto Zooprofilattico Sperimentale del Lazio e della Toscana M. Aleandri	A tailored-made model to predict the behaviour of Listeria monocytogenes in mozzarella cheese	2.2	Oral



Franco	Consalvo	Azienda Sanitaria Locale – ASL SALERNO, Italy	The chemical composition and nutritional declaration of the Mozzarella di Bufala Campana PDO	2.1	Poster
Michela	Contò	Consiglio per la Ricerca in Agricoltura e l'Analisi dell'Economia Agraria Centre for Animal Production and Aquaculture, Italy	Effect of linseed and fresh forage diet inclusion on mozzarella fatty acid profile	1.2	Poster
Nunzia	D'Onofrio	Department of Precision Medicine, University of Campania Luigi Vanvitelli, Naples, Italy	Buffalo milk whey improves endothelial function during diabetic state	1.2	Poster
Marika	Di Paolo	Department of Veterinary Medicine and Animal Production, University of Naples Federico II, Naples, Italy	Effect of feeding and ripening system on nutritional and functional profile of buffalo cheeses	1.2	Oral
Marika	Di Paolo	Department of Veterinary Medicine and Animal Production, University of Naples Federico II, Naples, Italy	Phospholipids in buffalo milk, whey and buttermilk: composition and reuse strategy	2.1	Poster
Isabella	Donisi	Department of Precision Medicine, University of Campania Luigi Vanvitelli, Naples, Italy	Milk Exosomal miR-27b promotes Colorectal Cancer Cell Death	1.2	Poster
Tiziana	Galli	Istituto Zooprofilattico Sperimentale del Lazio e della Toscana M. Aleandri, Italy	Use of differential somatic cell count to identify subclinical mastitis in milk of Mediterranean buffaloes, <i>Bubalus bubalis</i>	1.1	Poster
Nitika	Goel	ICAR-National Dairy Research Institute, Karnal, Haryana, India	Effect of fat on physico-chemical, textural, rheological and sensory properties of whey cheese spread prepared from buffalo milk mozzarella cheese whey	2.2	Poster
Maria Francesca	Iulietto	Istituto Zooprofilattico Sperimentale del Lazio e della Toscana M. Aleandri	Snapshot on research: the risk of listeriosis due to mozzarella consumption in Italy	2.1	Poster
Sunil	Kumar Khatkar	College of Dairy and Food Science Technology, Guru Angad Dev Veterinary and Animal Sciences University, Ludhiana, Punjab, India	Enhancing Solubility and Functionality of Buffalo Milk Protein Concentrate: Insights into Ionic and Protein Environment Modification	1.1	Oral
Valentina	Longobardi	Department of Veterinary Medicine and Animal Production, University of Naples Federico II, Naples, Italy	Assessment of the total antioxidant capacity of milk throughout lactation in Italian Mediterranean buffaloes	1.2	Poster
Roberta	Matera	Department of Veterinary Medicine and Animal Production, University of Naples Federico II, Naples, Italy	From Milk to Mozzarella: Genetic Improvements in Italian Mediterranean Buffalo	1.1	Poster
Roberta	Matera	Department of Veterinary Medicine and Animal	Effect of feeding fresh grass on carbohydrate-active enzymes (CAZymes)	1.2	Oral



		Production, University of Naples Federico II, Naples, Italy	and milk quality in Italian Mediterranean buffaloes		
Giuliano	Palocci	Consiglio per la Ricerca in Agricoltura e l'Analisi dell'Economia Agraria (CREA), Research Centre for Animal Production and Aquaculture, Monterotondo (Rome), Italy	Evaluation of chemical characteristics of buffalo Mozzarella cheese during storage	2.2	Poster
Maria Francesca	Peruzy	Department of Veterinary Medicine and Animal Production, University of Naples Federico II, Naples, Italy	Evaluation of the Non-Compliances in Buffalo Milk And Buffalo Dairy Products in the Province of Caserta	2.1	Oral
Ricardo	Pessoa	Federal Rural University of Pernambuco – Animal Science Department, Brazil	Milk candy based on buffalo milk with guava jelly	2.2	Poster
Ricardo	Pessoa	Federal Rural University of Pernambuco – Animal Science Department, Brazil	Minas frescal cheese from buffalo milk added to basil and oregano	2.2	Poster
Ricardo	Pessoa	Federal Rural University of Pernambuco – Animal Science Department, Brazil	Technological attributes of buffalo milk caramel candies	2.2	Poster
Ricardo	Pessoa	Federal Rural University of Pernambuco – Animal Science Department, Brazil	Nutritional quality of freeze-dried buffalo milk powder	2.2	Poster
Sharon	Puleo	Department of Agricultural Sciences, University of Naples Federico II, Naples, Italy	Towards Standardization: Sensory Profile and Preference Map of Mozzarella di Bufala Campana	1.2	Oral
Mariacinzia	Rutigliano	Department of Sciences of Agriculture, Food, Natural Resources, and Engineering (DAFNE), University of Foggia, Italy	Index of freshness: a tool to assess the quality of the Buffalo Mozzarella cheese production	2.1	Oral
Inderjeet	Singh	Guru Angad Dev Veterinary & Animal Sciences University, Ludhiana, Punjab, India	Buffalo Milk: Empowering India's Dairy Landscape, Ensuring Sustainability, Food Security, and Global Market Presence	1.1	Oral
Gabriela	Stefani	Associação Brasileira de Criadores de Búfalos, Brazil	Inbreeding, phenotypic, and genetic trends and their standard-deviations for 305-day milk yield (P305) in Brazilian buffalo herds	1.1	Poster
Golpika	Talwar	Department of Dairy Engineering, College of Dairy Science and Technology, Ludhiana, Punjab, India	Design and development of prototype for mozzarella cheese manufacture at cottage scale	2.1	Oral
Lucia	Trapanese	Department of Electrical Engineering and Information Technologies, University of Napoli Federico II, Italy	A Preliminary Study on Metallomic Profiles of Buffalo Milk and Corresponding Mozzarella Cheese	1.2	Poster
Valeria	Vuoso	Department of Veterinary Medicine and Animal	Effect of aging on probiotic bacteria in semi-hard buffalo cheese	2.2	Oral

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