

# INTERNATIONAL WEBINAR SERIES 2026



Prof. Stefano Renzetti  
WUR - Netherlands



Prof. Andreja Rajkovic  
UGhent - Belgium



Dr Svetlana Ugarcina Perovic  
Univ. Trento, Italy



Prof. Lenka Kouřimská  
Czech University of Life  
Sciences



Prof. Nives Ogrinc  
Jožef Stefan Institute, Slovenia



Prof. Marcia Oliveira  
Univ. Leon, Spain



Prof Eirini Dimidi  
King's College London, UK



Prof Maria Marco  
UC Davis, USA



Prof Barbara Rega  
Agro Paris Tech,  
France

PhD students earn 1  
CFU attending 4  
webinars

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# INTERNATIONAL WEBINAR SERIES 2026



2026 |

January, 15th  
h 3:30 pm

**Prof Stefano Renzetti** | Wageningen University & Research, Netherlands  
*From sugars to fibres and starches: a physico-chemical framework for understanding non-charged polysaccharide functionality*

February, TBD  
h 3:30 pm

**Dr Svetlana Ugarcina Perovic** | University of Trento, Italy  
*Open Science in Practice: a Microbiome Scientist Perspective*

TBD  
h 3:30 pm

**Prof. Andreja Rajkovic** | University of Ghent, Belgium  
*Micro- and nanoplastic pollution and one health*

TBD  
h 3:30 pm

**Prof. Lenka Kouřimská** | Czech University of Life Sciences, Czech Rep.  
*Insects as novel food and feed – sustainability, legislation, nutritional value and consumer acceptance*

TBD  
h 3:30 pm

**Prof. Marcia Oliveira** | University of Leon, Spain  
*Plasma applications in food safety*

TBD  
h 3:30 pm

**Prof. Nives Ogrinc** | Jožef Stefan Institute, Slovenia  
*Isotopic Fingerprints: Ensuring Food Authenticity and Traceability in a Global Market*

TBD  
h 3:30 pm

**Prof. Eirini Dimidi** | King's College London, UK  
*Time for dietary guidelines to catch up with evidence: the first BDA dietary guidelines for the management of chronic constipation*

TBD  
h 3:30 pm

**Prof. Maria Marco** | University of California Davis, USA  
*Fermented food microbiome and human health*

TBD  
h 15:30 pm

**Prof. Barbara Rega** | Agro Paris Tech, France  
*A reaction engineering approach to investigate Maillard flavour generation in bakery products*