



IPCOS
Imprinted Polymers as COffee Sensors



Specialised workshop

“illy Coffee Research and Quality”

illycaffè S.p.A. – via Flavia 110 – 34147 – Trieste - Italy

1-2 September 2016, Trieste, Italy

Agenda

1st September 2016, Thursday

8.45-9.00: **Welcoming Introduction**, Luciano Navarini - Research & Scientific Coordination

9.00 - 10.30: **Complementary training**: Andrea Appelwick – Università del Caffè - illycaffè : “**The Art of Speaking in Public**”

10.30-11.00: Coffee Break

11.00-12.00: **Case Histories in coffee research 1**: Paola Crisafulli – Biolab - illycaffè: “**Microscopy in Coffee Research**”

12.00 – 13.00 **Case Histories in coffee research 2**: Luciano Navarini - illycaffè: “**Steam pressure coffee extraction**”

12.30-13.30: Lunch

13.30-14.30: **Supervisory Board meeting** (PIs only)

14.30-17.30: **Visit illycaffè & Aromalab/Biolab AREA Science Park**

19.30 : Dinner

2nd September 2016, Friday

9.00-10.30 **Sensory Analysis 1**: Paola Muggia – Sensorylab - illycaffè “**Sensory analysis in the Coffee Sector**”

10.30-11.00: Break

11.00-12.30: **Sensory Analysis 2**: Antonietta Robino - Institute for Maternal and Child Health - IRCCS “Burlo Garofolo”, Trieste, Italy. “**Genetic differences in taste perception and correlations with food selection and health status**”

12.30-13.30: Lunch

13.30-15.00: **PI and Fellows meeting**

