



1st International
Conference on
TRUFFLE
RESEARCH '14

Vic - Barcelona, 9 -12 March 2014

PROGRAMME

UVIC

UNIVERSITAT DE VIC
UNIVERSITAT CENTRAL
DE CATALUNYA

www.truffleresearch.eu

The 1st ICTR has been promoted by the Environment and Food Industries Department of the Polytechnic School at the University of Vic – Central University of Catalonia (UVIC-UCC). The original aim of the Conference was to bring together the latest developments in truffle research from all over the world in the production, nutritional and gastronomic fields, encompassing areas such as trufficulture, truffle genomics, molecular biology, quality control, flavour characterization, olfactometric and sensorial analysis, conservation of truffles and their derivatives and, also, truffle marketing and consumption.

Now, less than one year since we made our first announcement about the Conference, this programme confirms that the aim has almost been achieved. Now, all that remains is to hold the Conference itself. What we have achieved so far and what we hope to achieve in the Conference is due to the help of many people, including invited speakers, authors and participants in general, technical and scientific “secretariat” and the organising and scientific committees. To all of you, truly, our warmest thanks.

For centuries wild truffle gathering has been common practice in our area, especially in Centelles, a nearby town. Many years ago, this town was an important focus for the wild truffle market in Spain (*T. melanosporum*, *T. aestivum*, *T. uncinatum*, *T. brumale*). Accordingly, the purpose of this conference is to pay tribute to the many truffle hunters that have trailed our forests over the years.

Organising and Scientific Committees

TOPICS OF THE CONFERENCE:

1. Trufficulture and ecology
2. Truffle genomics and molecular biology
3. Foodomics: quality control, flavour characterization, olfactometric and sensorial analysis
4. Truffle and derivative conservation
5. Nutrition and gastronomy

PRESENTATION CODE

- PL Plenary lecture
- IL Invited lecture
- RT Round table contribution
- OP Oral presentation
- OPS Oral presentation - Sponsor collaboration
- P Poster communication

Each code has: **capital letters**, according to the kind of presentation and **two figures**, the first one means **topic number** and the second one is the **order number** in each series.

PROGRAMME

Sunday 9th March

Time	Sessions	Location
18:30 – 20:00	Registration	El Sucre
20:00	Welcome cocktail	El Sucre

Monday 10th March

Time	Sessions	Location
08:30-09:00	Late registration	A-AM
09:00-09:30	Opening ceremony	A-AM
Topic 1 & 2. Trufficulture and ecology & Truffle genomics and molecular biology. Chair: Antonietta Mello, Plant Protection Institute-CNR, Turin, Italy		
09:30-10:30	PL1.1 <i>Advances in truffle soil ecology, the key to improve its cultivation.</i> Alessandra Zambonelli , University of Bologna, Italy	A-AM
10:30-11:00	Coffee break	Room T017
11:00-11:30	IL2.1 <i>New insight in the truffle life cycle.</i> Claude Murat , UMR INRA-UHP, France	A-AM
11:30-12:00	IL2.2 <i>Truffle research in the post-genomic era</i> Raffaella Balestrini , UOS Torino, CNR, Italy	A-AM
Topic 5 (I). Nutrition and Gastronomy. Chair: Josep Sucarrats, director of “Cuina” and “Descobrir” Gastronomic Journals, Barcelona, Spain		
12:00-12:30	IL5.1 <i>Three classical Truffle recipes at “El celler de Can Roca” a gastronomic point of view.</i> Chef Joan Roca , El Celler de Can Roca, Girona, Spain	A-AM
12:30-13:00	IL5.2 <i>The Cooking of the Truffles. Manipulation and Experiences.</i> Chef Nandu Jubany , Can Jubany, Calldetenes-Barcelona, Spain	A-AM
13:00-13:15	Gatronic Exhibition by Nandu Jubany	A-AM
13:15-14:15	Lunch	Room T017
14:15-15:00	Poster session	ER

LOCATION CODE

A- AM: Auditorium -Aula Magana of EPS-UVIC-UCC

ER: Exhibition Ramp, beside Auditorium

AE: Alícia Espace on Món Sant Benet

Oral Presentations Topics 1 & 2. Chair: José Antonio Bonet, UdL, CFTC, Spain		A-AM
15.00-15.15	OP1.1 <i>Soil factors and vegetation determining occurrence of tuber aestivum vitt. in natural stands.</i> Alessandra Rosa-Gruszecka, Forest Research Institute, Poland	A-AM
15.15-15.30	OP1.2 <i>Relationship between production, extraradial soil mycelium and ectomycorrhizal diversity in a black truffle plantation: first results.</i> Mikel Queralt, University of Navarra, Spain	A-AM
15.30-15.45	OP1.3 <i>The hypothetical “saprotrophic phase” of the tuber melanosporum mycelium should be permanently buried.</i> Michele Miranda, University of L'Aquila, Italy	A-AM
15.45-16.00	OP1.4 <i>Integrated management and sustainable cultivation of the valuable truffle species Tuber borchii vittad.</i> Marcos Morcillo, Micologia Forestal & Aplicada, Spain	A-AM
16.00-16.15	OP1.5 <i>Low summer soil temperature and moisture favours root tip colonization of Quercus ilex by Tuber melanosporum.</i> Antoni Olivera, University of Lleida-Agrotecnio Center, Spain	A-AM
16.15-16.30	OP2.1 <i>How many filamentous fungi do a truffle?</i> Giovanni Pacioni, University of L'Aquila, Italy	A-AM
16:30-16.45	Coffee-break	Room T017
Topic 3. Foodomics (I): Quality Control, Flavour Characterization, Olfactometric and Sensorial Analysis. Chair: Consol Blanch, University of Vic, Spain		
16:45-17:45	PL3.1 <i>The Chemical ecology of truffle volatiles</i> Richard Splivallo , University of Frankfurt, Germany	A-AM
17:45-18:15	IL3.1 <i>Chemical aspects of the truffle aroma</i> Laura Culleré , University of Zaragoza, Spain	A-AM
20:00	EPS-UVIC-UCC- Transfer to the restaurant	EPS Front door
20:30	Conference Dinner. Chef Nandu Jubany	El Serrat de Figaró

Tuesday 11th March

Time	Sessions	Location
	Topic 3 & 4. Foodomics (II) and Truffles and derivatives conservation. Chair: Elena Ibáñez, CSIC-CIAL, Madrid, Spain	
09:00-09:30	IL3.2 <i>Foodomics: opening the door to a global evaluation of food quality and bioactivity.</i> Alejandro Cifuentes , CSIC- CIAL-Madrid, Spain	A-AM
09:30-10:00	IL4.1 <i>New technologies that would be applicable to truffle conservation and in the maintenance and protection of its biocatives components.</i> Buenaventura Guamis , UAB Research Parc, Autonomous University of Barcelona, Spain	A-AM
10.00-10:30	Coffee-Break and taste of truffle products, presented by “Conserves Coll” (Castellterçol, Catalonia, Spain)	Room T017
	Oral Presentations Topics 3 & 4. Chair: Alessandra Zambonelli, University of Bologna, Italy	
10:30-10:45	OP3.1 <i>The quality of commercial truffle flavored oils assessed by means of GC–MS and electronic nose.</i> Giovanni Pacioni, University of L'Aquila, Italy	A-AM
10:45-11:00	OP3.2 <i>Quality aspects of the Australian black truffle (T. Melanosporum).</i> Garry Lee, University of Western Australia, Australia	A-AM
11:00-11:15	OP4.1 <i>A patented edible film to improve the fresh truffle shelf-life.</i> Giovanni Pacioni, University of L'Aquila, Italy	A-AM
11:15-11:30	OPS4.1 <i>Company Laumont: Establishment, Development and Leadership in truffle business either fresh or preserved.</i> Jordi Serentill, Deputy CEO Laumont S.L, Tàrraga, LLeida, Spain	A-AM
11:30-12:00	Poster Session	ER
12:00-12:30	Visit to truffle stalls at the weekly market in Vic Main Square	Plaça Major- Vic
12:45-13:30	Transfer to Món Sant Benet	Coach Station
13:30-15:30	Lunch	La Fonda – Món Sant Benet
15:30-16:00	Guided visit to Alicia – Food and Science Foundation	AE
	Topic 5 (II). Nutrition and Gastronomy. Chair: Toni Massanés, Alicia Foundation, Spain	
16:30-17:30	OP 5.1 <i>Heritage projects in Fundació Alicia. Why do we like eating truffle?</i> Núria May, Alicia Foundation, St. Fruitós del Baiges, Spain	AE
17:30-18:15	Transfer to Vic	
19:00-20:00	Guided Visit to Vic	Plaça Major-Vic
20:00-21:00	Reception and Welcome Drink at the Vic Town Hall Traditional regional products and wine by “El Cellar d'Osona”	Vic Town Hall

Wednesday 12th March

Time	Sessions	Location
09:00-10:00	Topic 3. Round table: New trends in authentication, preservation, flavour characterization and bioactive compounds extraction in truffles. Chair: Alejandro Cifuentes, CSIC-CIAL, Madrid, Spain <ul style="list-style-type: none">RT3.1 <i>Electrophisycal (EAG) responses of Leoides Cinnamomeus to volatiles isolated from tuber melanosporum.</i> Antonio Ortiz, Universidad de Jaén, SpainRT3.2 <i>Modern green processes for obtaining bioactive compounds.</i> Elena Ibañez, CSIC- CIAL-Madrid, SpainRT3.3 <i>Latest advances on artificial sensorial systems and their application in food.</i> Giorgio Pennazza, Univ. Campus Bio-medico di Roma, ItalyRT3.4 <i>Foodomics: truffles quality control strategies.</i> Giovanni Pacioni, University of L'Aquila, Italy.	A-AM
	Oral presentations Topics 1 & 4. Chair: Xavier Parladé, IRTA-Sustainable Plant Protection. Cabriels, Barcelona, Spain.	
10:00-10:15	OP1.6 <i>Biodiversity and conservation of desert truffles in Saudi Arabia.</i> Mohammed Amin Uddin Mridha, King Saud University, Saudi Arabia.	A-AM
10:15-10:30	OPS4.2 <i>The future of the truffles, a projection of the present</i> Ismael Ferrer, Mario Cequier, Trufapasion SC , Estadilla, Huesca, Spain	A-AM
10:30-10:45	Coffee-break	Room T017
10:45-11.15	Poster session discussion. Chairs: Richard Splivallo, University of Frankfurt, Germany and Michele Miranda, University of l'Aquila, Italy	A-AM
	Oral Presentations. Chair: Alessandra Zambonelli, University of Bologna, Italy	
11:15-11:30	OP1.7 <i>Truffle cultivation in Germany – current situation and prospects.</i> Ulrich Stobbe, Albert-Ludwigs-University Freiburg, Germany.	A-AM
11:30-11:45	OP1.8 <i>The cultivation of truffles in the southern hemisphere – the problems and the potential.</i> Ian Hall, Truffles and Mushrooms (Research) Limited, New Zealand & Alessandra Zambonelli, University of Bologna, Italy	A-AM
11:45-12:00	OP2.2 <i>Hyphal growth and life cycle in truffle: new research perspectives and applications in the field.</i> Antonella Amicucci, University of Urbino, Italy	A-AM
12:00-12:15	OP2.3 <i>Heterothallism in T. melanosporum and T. indicum: warning and lessons from genomics to preserve identity and promote fructification of the Perigord truffle.</i> Francesco Paolocci, CNR Institute of Biosciences and Bioresources (IBBR) Division of Perugia, Italy	A-AM
12:15-13:00	PL1.2 <i>Why Earth needs Truffles.</i> James Trappe , Oregon State University, US. Chair: Christine Fischer, CTFC, Solsona, Spain	A-AM
13:00-13:30	Closing ceremony	A-AM
13:30-14:30	Farewell Cocktail, taste of truffle products by “Trufapasion”, wine by “Cellar d'Osona” and cava by “Juvé y Camps”. Catalan Human Tower Exhibition “Castells”, by “Emboirats” UVIC group.	EPS Courtyard

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