Organizers

Department of Agricultural Sciences; Department of Economics and Statistics: Department of Political Science - Federico II University of Naples.

Simona Balbi - Francesco Palumbo Conference Organizers

Maria Gabriella Grassia Maria Spano

Michelangelo Misuraca Riccardo Vecchio

Alfonso Piscitelli

Under the auspices of:













- AICQ Centropord The Italian Association for Quality Culture
- AISS The Italian Academy for Six Sigma
- ASSIRM The Italian Association for Marketing, Social and Opinion Research
- SIPSA The Italian Society for Health Psychology
- SIS The Italian Society of Statistics



Timeline

Important dates:

Deadline for contribute papers' abstract June 26, 2017:

July 17, 2017: Abstract acceptation and deadline for early bird reduced fees accreditation

September 6, 2017: Guided tour of the historic center of Naples

September 7-9, 2017: ASA-2017 conference

Submission of abstracts:

Titles and abstracts should sent to statfood2017@unina.it

All abstracts will be subject to a peer review process.

Member and non-member of ASA

Conference fees

Standard	Late
until July 17,2017	after July 17,2017
90,00€	100,00 €





Conference topics

The conference aims to promote applications and new techniques for classifying, choosing and experimenting food and wines. Scientific reports at the conference will be partly invited by the Scientific Committee and partly contributed by participants. Also a round-table and two participanted experiments for the sensorial evaluation of wines and coffees will be held. At each invited session two basic speeches will open the discussion, one of which will be held by an academic and the other by an expert from a company or institution currently using statistics. This juxtaposition is aimed at favoring a better understanding between the academia and the production world. Contributed papers will be solicited through a call for papers.

Contributed papers from scholars and practitioners are invited on any of the topics below as well as on related issues:

Experiments on food and wine for choice and preference elicitation • Conjoint studies for food and wine preference elicitation • Social and economic surveys on food and wine • Longitudinal studies on food and wine consumption and evaluation • Customer satisfaction for food and beverages • Measurement of food and beverages quality • Qualitative and quantitative methods for sensorial research • Education and training for sensorial evaluation • Methods and models for food and wines classification • Matching dermand and offer of food and beverages • Economic and social issues about regional wines • Official statistics on food and beverages. Food and beverages markets • Forgery of branded food and wine products • Relationships between food, health and life quality • Psychology and food • Is the interaction between food and wine a scientific save? • Wine & Food dours with the products • Root doursime.

Scientific program committee

Luigi Fabbris University of Padua	Chair ASA	Simone Di Zio d'Annunzio University of Chieti-Pescara	
Simona Balbi Federico II University of Naples	ASA	Luciana Donnarumma Adacta International S.p.A.	ASSIRM
Francesca Bassi University of Padua	SIS	B. Vittorio Frosini Sacred Hart Catholique University of Milan	ASA
Rossella Berni University of Florence		Antonio Giusti University of Florence	ASA
Eugenio Brentari University of Brescia	SIS	Maria Gabriella Grassia Federico II University of Naples	
Daniela Caso Federico II University of Naples	SIPSA	Paolo Mariani Bicocca University of Milan	
Alessandro Celegato PSV – Project Service and Value	AICQ Centronord AISS	Francesco Palumbo Federico II University of Naples	ASA
Giovanni Cicia Federico II University of Naples	ACDP	Anna Maria Parroco University of Palermo	
Luigi D'Ambra Federico II University of Naples		Alfonso Piscitelli Federico II University of Naples	
Cristina Davino University of Macerata		Eugenio Pomarici <i>University of Padua</i>	
Adriano Decarli University of Milan	ASA	Germana Scepi Federico II University of Naples	

Conference venue

Naples: Italy's third-largest city is one of its oldest and most artistic. Naples' historic centre is a UNESCO World Heritage Site; its archaeological treasures are among the worlds most impressive. It is a city of breath-taking sculptures and panoramas, a city of spontaneous conversations and profound humanity.

Then there's the food. Blessed with rich volcanic soils, a bountiful sea, and centuries of culinary know-how, the metropolitan area of Naples is famous for serving up the country's best pizza, pasta and coffee. and many of its most celebrated seafood dishes. Street snacks and sweet treats.

Federico II University of Naples

The University of Naples Federico II was established in 1224 through an Imperial Charter of Frederick II Hohenstaufen, King of Sicily and Holy Roman Emperor. It is the oldest public and laic university in the world. It was Europe's first university dedicated to training secular administrative staff, and one of the oldest academic institutions in continuous operation. The university was arguably the first to be formed from scratch by a higher authority, and one not based upon an already-existing private school.

Contacts:

Other basic information on the conference can be found at the following website:

www.statfood2017.unina.it

and emails can be sent to the following address:

statfood2017@unina.it

We look forward to seeing you in Naples in September 2017

Luigi Fabbris Chair Scientific Program Committee
Simona Balbi Co-Chair Local Organizing Committee
Francesco Palumbo Co-Chair Local Organizing Committee

