

PERSONAL INFORMATION **Alessandra Marti**
 Department of Food, Environmental and Nutritional Sciences
 Università degli Studi di Milano
 alessandra.marti@unimi.it

CURRENT POSITION Associate Professor

WORK EXPERIENCE

October 2015-May 2018 **Assistant Professor**
 Department of Food, Environmental and Nutritional Sciences (DeFENS), Università degli Studi di Milano

January 2016- Today **Adjunct Professor**
 Department of Food Science and Nutrition, University of Minnesota

EDUCATION AND TRAINING

June 2011-September 2015 **Postdoctoral Scientist**
 Università degli Studi di Milano

October 2014 **Visiting Scientist**
 German Research Centre for Food Chemistry, Freising, Germany

September 2013-September 2015 **Visiting Scientist**
 Department of Food Science and Nutrition, University of Minnesota, US

November 2011-March 2012 **Visiting Scientist**
 Brabender GmbH & Co. KG, Duisburg, Germany

January-May 2011 **Research Assistant**
 Department of Food Science and Technology (DiSTAM), Università degli Studi di Milano

December 2010- **Ph.D. (Food Biotechnology)**
 Department of Food Science and Technology (DiSTAM), Università degli Studi di Milano

March - November 2009 **Visiting Student**
 Department of Food Science, University of Guelph, Canada

October 2007 **M.Sc. (Food Science and Technology)**
 Università degli Studi di Milano

February 2006 **B.Sc. (Food Science and Technology)**
 Università degli Studi di Milano

PERSONAL SKILLS

Mother tongue Italian

Other language	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken Interaction	Spoken production	
English	C1	C1	C1	C1	C1

Organisational and managerial skills

- PI of a scientific team
- Guest Editor of an international journal
- Associate Editor of international journals
- Chair of the Protein Division of an international association
- Member of the Scientific Advisory Panel of an international association
- Member of the Foundation Board of an international association

ADDITIONAL INFORMATION

Publications

Link to the following databases:

- <https://orcid.org/0000-0002-9483-7754>
- <https://www.scopus.com/authid/detail.uri?authorId=36684094100>
- https://www.researchgate.net/profile/Alessandra_Marti

Presentations at international conferences and seminars

- Advances of using pulse flours in cereal-based products. Invited speaker at the American Association of Cereal Chemists (AACC) International Annual Meeting, 21-23 October 2018, London.
- Wheat sprouting: lights and shadows. 32nd EFFoST International Conference, 6-8 November 2018, Nantes, France.
- Functional complexity of cereal proteins. Invited speaker at the Advanced School in Food Proteins, 2-4 May 2018, Bergamo, Italy.
- Pasta as a vehicle of bioactive compounds: how technology can help to deliver high quality products. From Seed To Pasta III, 19-21 September 2018, Bologna, Italy.
- Measuring gluten aggregation properties: a fast and reliable response to evolving demands. Invited speaker at the American Association of Cereal Chemists (AACC) International Annual Meeting, 08-11 October 2017, San Diego, US.
- Sprouted wheat: a new ingredient in bread-making? 6th Cereal and Europe Spring Meeting, 19-23 June 2017, Amsterdam, Netherlands.
- Dietary fiber as gluten replacer. Invited speaker at the American Association of Cereal Chemists (AACC) International Annual Meeting, 23-26 October 2016, Savannah, US.
- The good side of sprouting. American Association of Cereal Chemists (AACC) International Annual Meeting, 23-26 October 2016, Savannah, US.
- Germinated wheat as an alternative to conventional flour improvers in bread-making. Invited speaker at the VI CICyTAC – International Conference of Food Science and Technology, 3-5 November 2016, Cordoba, Argentina.
- Gluten aggregation kinetics as a tool for predicting wheat quality and end-use. International Cereal and Bread Congress. 18-21 April 2016, Istanbul, Turkey.
- Molecular features of wheat doughs enriched with perennial wheatgrass (*Thinopyrum intermedium*) flour partecipazione. AISTEC International conference in occasion of world Expo Milan 2015, 1-3 July 2015, Milan.
- Changes in structural conformation of proteins in wheat flour doughs enriched with intermediate wheatgrass (*Thinopyrum intermedium*) flour. Invited speaker at the AACC International Annual Meeting, 5-8 October 2014, Providence (RI), US.
- Dissecting the determinants of "structure ability" in complex food systems. 1st Food Structure and Functionality Forum Symposium, 30 March – 2 April 2014, Amsterdam, Netherlands.
- Durum wheat semolina characterization by means of a rapid shear-based method. AACC International Annual Meeting, 29 September -2 October 2013, Albuquerque (NM), US.
- Wheat germ stabilisation: heat treatment or sourdough fermentation? An industrial case. Cereal Fermentation For Future Foods, 10-12 October 2012, Helsinki, Finland.
- How to make up for missing gluten in gluten-free foods? International Food Technology: Annual Meeting and Food Expo, 25-28 June 2012, Las Vegas (NV), US.
- New procedure for evaluating pasta-making aptitude of durum wheat semolina. AACC International Annual Meeting, 30 September - 3 October 2012, Hollywood (FL), US.
- Rice pasta characterization: comparison between conventional and extrusion-cooking pasta-making process. European Young Cereals Scientists and Technologists Workshop, 19-21 April 2010, Budapest, Hungary.

Projects

- 2018-2020: PI of Cooperative Project between the University of Milan, Italy and the Rural Development Administration (RDA) of the Republic of Korea, sul tema: Introduction of rice germplasm and technology related to rice processing for HMR (home meal replacement)
- 2018: PI of the research project funded by a leading company in the production of pasta for the characterization of starch in pulses
- 2018: PI of the research project funded by a leading company in the production of pasta for the characterization of the rheological properties of pulse flour
- 2018: PI of the research project funded by a leading company in the production of pasta for the characterization of cooking performance of semolina pasta
- 2017-2019: PI of the UNIMI research unit of the project “ExFree - Innovative products and processes for the production of gluten-free pasta and extruded products” funded by Regione Piemonte
- 2017-2019: Member of the project “Processi e tecnologie innovativi per l'utilizzo di sorgo come fonte di nuovi ingredienti per l'industria alimentare (PROTEUS)”, funded by Regione Lombardia - Linea R&S per aggregazioni
- 2017-2019: Member of the project “Tecnologie innovative per la produzione di pasta fresca senza glutine e format distributivi street food di nuova concezione (Gluten free 2.0 funded by Regione Lombardia - Linea R&S per aggregazioni
- 2017: PI of the project “Sprouted Grains: Paving the way to new baking ingredients” funded by Università degli Studi di Milano - Piano di Sostegno alla Ricerca (2015-2017)
- 2017: PI of the research project funded by a milling company for the study of thermal treatments on the chemical-physical properties of gluten free grains
- 2017: PI of the research project funded by a leading company in the production of gluten-free pasta for the study of the relationship between pulse properties and pasta characteristics
- 2017: PI of the research project funded by a company for the study of rheological properties of wheat dough prepared using different mixers and mixing conditions
- 2017: PI of the research project funded by a company for the rheological characteristic of common wheat flours
- 2017: PI of the research project funded by a milling company for the study of the sprouting process
- 2017: PI of the research project funded by an international company for the study of the relation between durum wheat characteristics, pasta-making conditions and pasta quality, for the production of refrigerated ready to eat meals
- 2016: PI of the project “ Perennial Crops: Responding to a Changing World”” funded by Università degli Studi di Milano - Piano di Sostegno alla Ricerca (2015-2017)
- 2016: PI of the research project funded by a leading company in the production of pasta for the characterization of wholegrain pasta
- 2015: PI of the research project funded by a leading company in the production of baked products for the rheological characterization of sourdough
- 2013-2015: Member of the project “Development and evaluation of nutritious and higher value rice-based products from locally parboiled and lower grade milled rice, GRISP”, Intern. Rice Research Inst. – IRRI (2013-2015)
- 2012-2014: Member of the project “Ricerca, tecnologie, processi innovativi sostenibili ed alta formazione per il potenziamento e la internazionalizzazione della filiera risicola nazionale - POLORISO”, funded by MIPAAF
- 2010- 2013: Member of the project “Innovazione Industriale e Nuove Tecnologie per il Made in Italy” funded by the Ministero per Lo Sviluppo Economico – INDUSTRIA 2015

Honours and Awards

- Nel 2017, vincitrice del Fondo di Finanziamento Attività Base di Ricerca (FFABR)
- 2015, Award received from Scientific Committee for Expo 2015 (Municipality of Milan and Biodiversity Park) entitled “Innovations for sustainable agro-food systems. Young people design the future after Expo” for the best research project on “Enhancement of *Thinopyrum intermedium* for the production of cereal-based food products”.
- 2012, Special mention at the International Conference “Women & Technologies 2008-2015”. Reason: “for her balance in the activity of experimental research in cereals and cereal products, combining technical and scientific skills, ability to work and admirable interpersonal skills”.
- 2009, Award for the best poster at the IV International Wheat Quality Conference (Saskatoon, Saskatchewan, Canada, 2-6 June 2009) with the contribution “Characterization of a rice-based pasta: comparison with conventional semolina pasta”.

Memberships

- Cereals and Grains Association (American Association of Cereal Chemists, AACC International)
- Institute of Food Technologists (IFT)
- Associazione Italiana di Scienze Tecnologie dei Cereali (AISTEC)

Courses

- Tecnologie Tradizionali e Innovative per il Settore dei Cereali (6 CFU) Ms in Scienze e Tecnologie Alimentari
- Tecnologie della Ristorazione (2 CFU) Bs in Scienze della Ristorazione
- Tecnologie e Qualità degli Alimenti (1 CFU) Ms in Alimentazione e Nutrizione Umana

Personal Information

I authorize the handling of personal information in this curriculum, according to D.Lgs n. 196/03 and following modifications and Regulations EU 679/2016 (General Regulations concerning Data Protection or GRDP) and art. 7 of University Regulations concerning protection of personal information.

I authorize, according to D.Lgs 14/03/2013 n. 33 concerning transparency, in case of conferment of the position and of the fellowship, the publication of this curriculum in the web site of Università degli Studi di Milano in the section “Amministrazione trasparente”, “Consulenti e collaboratori”

Milan, 10 December 2018



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