



Curriculum Vitae of Pagani Maria Ambrogina

Photo



Education

Graduated in Food Science and Technology at the University of Milan.

Professional experiences

She has been a CNR (National Research Council of Italy) postdoctoral fellow from 1978 to 1980, and a senior research assistant from 1980 to 1992, when she was appointed associate professor of Cereal Technology. In 2005, she was appointed full professor of Cereal Technology. From 2007 she is in charge of teaching Unit Operations for BS students in Oenology.

Research fields

Her research has been oriented towards understanding the technologically-induced modifications of the relevant macromolecules of cereals in their transformation processes. In durum wheat, she investigated phenomena that were relevant to the cooking behaviour of pasta and the heat-damage during the drying steps. She also investigated rapid and non-destructive methods to assess semolina pasta-making quality. Other research concerned the effects of debranning on the characteristics of durum and soft wheat. The improvement of the nutritional quality of both dry and fresh pasta has been also considered.

Ongoing research on common wheat focuses on the bread-making process, by investigating the role of ingredients and process conditions on the quality of the finished product, with particular attention to staling. Other important topics are represented by the development and the characterization of gluten-free products and by the exploitation of milling by-products.



Most significant publications

- Bottega, G., Caramanico, R., Lucisano, M., Mariotti, M., Franzetti, L., Pagani, M.A. (2009). The debranning of common wheat (*Triticum aestivum* L.) with innovative abrasive rolls. *Journal of Food Engineering*, 94: 75-82.
- Mariotti, M., Sinelli, N., Catenacci, F., Pagani, M.A., Lucisano, M (2009). Retrogradation behaviour of milled and brown rice pastes during ageing. *J. Cereal Sci.*, 49: 171-177.
- Mariotti, M., Lucisano, M., Pagani, M.A., Iametti, S. (2008). Macromolecular interactions and rheological properties of buckwheat dough obtained from differently processed grains. *J. Agric. Food Chem.*, 56: 4258-4267.
- Lucisano, M., Pagani, M.A., Mariotti, M., Locatelli, D.P. (2008). Influence of die material on pasta characteristics. *Food Research International*, 41(6): 646-652.
- Iametti S., Bonomi F., Pagani M. A., Zardi M., Cecchini C., D'Egidio M. G. (2006). Properties of the protein and carbohydrate fractions in immature wheat kernels. *J. Agric. Food Chem.* 54, 10239-10244.