





PERSONAL INFORMATION

Claudia Picozzi



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CURRENT POSITION

Assistant Professor in Food Microbiology at the Department of Food Environmental and Nutritional Sciences (DeFENS), University of Milan (Italy).

WORK EXPERIENCE

From December 2005

Assistant Professor

Department of Food Environmental and Nutritional Sciences (DeFENS), University of Milan (Italy).

From november 2003
to november 2005

Assegnista di Ricerca

Department of Food Environmental and Nutritional Sciences (DeFENS), University of Milan (Italy)

EDUCATION AND TRAINING

November 2000-October 2003

PhD in Food Biotechnology

Livello QE-Q 8

Department of Food and Microbiological Science and Technology (DiSTAM), University of Milan, Italy. Part of the project was carried out at Wageningen University Research (NL) and at the Food Inspection Service in Zutphen (NL)

November 1998

Master degree in Food Science and Technology

Livello QE-Q 7

University of Milan

PERSONAL SKILLS

Mother tongue

Italian

Other language

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Listening	Reading
English	C1	C1	C1	C1	C1

Levels: A1/A2: Basic user - B1/B2: Independent user - C1/C2 Proficient user
[Common European Framework of Reference for Languages](#)

Communication skills

Good communication and interpersonal skills acquired during the teaching and professional experience

Organisational / managerial skills	Good organizational and management skills acquired and perfected through the coordination of working groups (PhD students, undergraduates, research projects). Good problem-solving skills acquired through collaboration with several national and international working groups. □
Job-related skills	National Academic Qualification as Associate Professor (Abilitazione Scientifica Nazionale) 07/i1 sector (AGR/16)- April 2018 The research activity of Dr. Picozzi is addressed to the study of Food Microbiology with particular regard to the dairy, enological and bakery products, as well as the study of pathogenic microorganisms and bacteriophages. She works as a reviewer for the following journals: <i>International Journal of Food Microbiology</i> , <i>Journal of Applied Microbiology</i> , <i>Foods</i> , <i>Food Research International</i> , <i>Food Science and Nutrition</i> , <i>European Food Research and Technology</i> , <i>European Food Science and Technology</i> , <i>Annals of Microbiology</i> . □

ADDITIONAL INFORMATION

Publication <https://orcid.org/0000-0002-5526-9782>

Author of more than 40 scientific articles published in international journals with IF and peer-reviewed. Below are some significant publications :

Fumagalli L., Regazzoni L.G., Straniero V., Valoti E., Aldini G., Vistoli G., Carini M., **Picozzi C.** Stressed degradation studies of domiphen bromide by LC-ESI-MS/MS identify a novel promising antimicrobial agent. (2018) *Journal of Pharmaceutical and Biomedical Analysis* 159, pp. 224-228

Musatti A., Mapelli C., Rollini M., Foschino R., **Picozzi C.**: Can *Zymomonas mobilis* Substitute *Saccharomyces cerevisiae* in Cereal Dough Leavening? (2018) *Foods* 7(4):61., DOI:10.3390/foods7040061

Boiocchi, F., Porcellato, D., Limonta, L., **Picozzi, C.**, Vigentini, I., Locatelli, D.P., Foschino, R. Insect frass in stored cereal products as a potential source of *Lactobacillus sanfranciscensis* for sourdough ecosystem (2017) *Journal of Applied Microbiology*, 123 (4), pp. 944-955. DOI: 10.1111/jam.13546

Picozzi, C., Antoniani, D., Vigentini, I., Foschino, R. Genotypic characterization and biofilm formation of Shiga toxin-producing *Escherichia coli* (2017) *FEMS Microbiology Letters*, 364 (2), DOI: 10.1093/femsle/fnw291

Cremonesi, P., Cortimiglia, C., **Picozzi, C.**, Minozzi, G., Malvisi, M., Luini, M., Castiglioni, B. Development of a droplet digital polymerase chain reaction for rapid and simultaneous identification of common foodborne pathogens in soft cheese (2016) *Frontiers in Microbiology*, 7, art. no. 1725, . DOI: 10.3389/fmicb.2016.01725

Musatti, A., Mapelli, C., Foschino, R., **Picozzi, C.**, Rollini, M. Unconventional bacterial association for dough leavening (2016) *International Journal of Food Microbiology*, 237, pp. 28-34. DOI: 10.1016/j.ijfoodmicro.2016.08.011

Chierici, M., **Picozzi C.**, La Spina, M.G., Orsi, C., Vigentini, I., Zambrini, V., Foschino, R. Strain diversity of *Pseudomonas fluorescens* group with potential blue pigment phenotype isolated from dairy products (2016) *Journal of Food Protection*, 79 (8), pp. 1430-1435. DOI: 10.4315/0362-028X.JFP-15-589

Picozzi C., Mariotti, M., Cappa, C., Tedesco, B., Vigentini, I., Foschino, R., Lucisano, M. Development of a Type I gluten-free sourdough (2016) *Letters in Applied Microbiology*, 62 (2), pp. 119-125. DOI: 10.1111/lam.12525

Picozzi C., Meissner, D., Chierici, M., Ehrmann, M.A., Vigentini, I., Foschino, R., Vogel, R.F. Phage-mediated transfer of a dextranase gene in *Lactobacillus sanfranciscensis* and characterization of the enzyme (2015) *International Journal of Food Microbiology*, 202, pp. 48-53. DOI:

10.1016/j.ijfoodmicro.2015.02.018

Ehrmann M.A., Angelov A., **Picozzi C.**, Foschino R., Vogel R.F. The genome of the *Lactobacillus sanfranciscensis* temperate phage EV3. (2013) BMC Research Notes; 6(1):514., DOI:10.1186/1756-0500-6-514

Volponi G., Rooks D.J., Smith D.L., **Picozzi C.**, Allison H.E., Vigentini I., Foschino R., McCarthy A.J. Short communication: Characterization of Shiga toxin 2-carrying bacteriophages induced from Shiga-toxigenic *Escherichia coli* isolated from Italian dairy products (2012) Journal of Dairy Science, 95 (12), pp. 6949-6956

Picozzi C., Volponi G., Vigentini I., Grassi S., Foschino R. Assessment of transduction of *Escherichia coli* Stx2-encoding phage in dairy process conditions (2012) International Journal of Food Microbiology, 153 (3), pp. 388-394

Picozzi C., Bonacina G., Vigentini I., Foschino R. (2010) Genetic diversity in Italian *Lactobacillus sanfranciscensis* strains assessed by Multilocus Sequence Typing and Pulsed Field Gel Electrophoresis analyses. Microbiology, 156, pp. 2035-2045

Picozzi C., D'Anchise F., Foschino R. (2006) PCR detection of *Lactobacillus sanfranciscensis* in sourdough and Panettone baked product. European Food Research and Technology 222, 330-335 DOI:10.1007/s00217-005-0121-z

Foschino R., Venturelli E., **Picozzi C.** (2005) Isolation and characterisation of a virulent *Lactobacillus sanfranciscensis* bacteriophage and its impact on microbial population in sourdough. Current Microbiology 51, 413-418 DOI:10.1007/s00284-005-0122-y

Picozzi C., Foschino R., Heuvelink A., Beumer R. (2005) Phenotypic and genotypic characterization of sorbitol negative or slow-fermenting (suspected O157) *Escherichia coli* isolated from milk samples in Lombardy Region. Letters in Applied Microbiology 40, 491-496 DOI:10.1111/j.1472-765X.2005.01718.x

Conferences/presentations

Speaker at various national and international conferences. Some are reported below

Picozzi C., Foschino R., Galli A. Characterisation of verotoxic *Escherichia coli* strains by molecular techniques. International Conference "Quality and risk assessment of agricultural food in the Mediterranean area", Foggia, Italia 24- 27 settembre 2002

Picozzi C., Meissner, D., Chierici, M., Foschino, R., Vogel, R.F. Dextranase gene transferred by a *Lactobacillus sanfranciscensis* phage. 4th International Symposium on Sourdough -from arts to science- Freising, Germany, 14-17 october 209

Picozzi C. Evaluation of alternative methods for the detection of VTEC O157 in food. International Workshop: 3rd Perilla day Tradition 2.0: An Italian-Korean initiative between gastronomy & scientific research. Pollenzo (CN) 24-ottobre 2012

Projects

Head of Research Unit III (Survey on the presence of verotoxic *Escherichia coli* in goat's milk and VTEC phage isolation as a diagnostic tool) within the PRIN 2007 "Escherichia coli producers of Shiga-toxins: confounding variables in the estimation of risk".

Honours and awards

Winner of the Montana Award for Food Research 2011
Winner of the "Women & Technology 2012" award

Memberships

Member of the Italian Society of Agricultural, Food and Environmental Microbiology (SIMTREA)

Courses

Lecturer:

- Food Microbiology and Hygiene "for the Degree Course in Food Services Science and Technology (6 ECTS)
- Microbiology of Dairy Products " Free choice course (4 ECTS) (up to 2016-2017)
- "Principles of Microbiology and Technology of Food" (3 ECTS) for the Degree Course in Food Science and Human Nutrition

Since 2012 he has been teaching "Food Microbiology" (5 CFU) in English for the three-year course of Gastronomic Sciences and Cultures at the Faculty of Gastronomic Sciences of the University of Pollenzo (CN). Dal 2012 è titolare dell'insegnamento di "Food Microbiology" (5 CFU) in lingua inglese per il corso Triennale di Scienze e Culture Gastronomiche presso la Facoltà di Scienze Gastronomiche dell'Università di Pollenzo (CN).

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

Data, Milano, 8 novembre 2018

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