

PERSONAL INFORMATION

Daniela Fracassetti
Researcher unique identifier as ORCID ID: 0000-0003-0525-7123
Date of birth: October 12, 1981
Nationality: Italian
Department of Food, Environmental and Nutritional Sciences
Università degli Studi di Milano
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CURRENT POSITION

Researcher (3-years long contract), Type B

WORK EXPERIENCE

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- 2018-today** **Researcher (3-years long contract), Type B**
Università degli Studi di Milano. Department of Food, Environmental and Nutritional Sciences (DeFENS). Contest Sector: 07/F1 - Food Science and Technology; Scientific subject area: AGR/15 - Food Science and Technology (Law n. 240 of 30/12/2010, paragraph 3, lett. b), from 28/12/2018 to today).
- 2016-2018** **Researcher (3-years long contract), Type A**
Università degli Studi di Milano. Department of Food, Environmental and Nutritional Sciences (DeFENS). Contest Sector: 07/F1 - Food Science and Technology; Scientific subject area: AGR/15 - Food Science and Technology (Law n. 240 of 30/12/2010, paragraph 3, lett. a), from 01/11/2016 to 27/12/2018).
- 2016** **Post-doc**
Università degli Studi di Milano. Department of Food, Environmental and Nutritional Sciences (DeFENS). Project: "The photodegradation of wine and milk: study of its origin and technological parameters of control".
- 2012-2015** **Post-doc**
Università degli Studi di Milano. Department of Food, Environmental and Nutritional Sciences (DeFENS). Project: "Formation and evolution of compounds with biological or sensory activity in food related to the processing, the gastrointestinal digestion or the composition".
- 2014** **Fellowship**
Research experience (3 months) at the Department of Viticulture and Oenology/Institute of Wine Biotechnology/University of Stellenbosch/South Africa, (Supervisor: Prof. F. Bauer). Supported by a grant from "Seventh Framework Programme" for the project "Yeasts for the Sustainability in Viticulture and Oenology (YeSVitE)". Fellowship from PEOPLE-2013-IRSES-GA612441.
- 2013** **Fellowship**
Research experience (2 months) at the Department of Viticulture and Oenology/University of Stellenbosch/South Africa, (Supervisor: Prof. W. J du Toit). Supported by a grant from University of Stellenbosch and Winetech. Set-up of the analytical method for volatile thiols analyses in wine and research project on thiols level in South African wines.
- 2012** **Fellowship**
Research experience (4 months) at the Department of Food Science and Technology, Division of Human Nutrition/CEBAS-CSIC of Murcia/Spain, (Supervisor: Prof. F. T. Barberan). Supported by a grant from Cariplo Foundation for the project "Effect of an anthocyanin and polyphenol-rich diet on intestinal microbiota, immunomodulation and endothelial function". Fellowship from Cariplo Foundation 2010.2303.
- 2011** **Post-doc**
Università degli Studi di Milano. Department of Food, Environmental and Nutritional Sciences (DeFENS). Project: "Effect of an anthocyanin and polyphenol-rich diet on intestinal microbiota, immunomodulation and endothelial function". Cariplo project 2010.2303.

2010 **Fellowship**
 Research experience (6 months) at the Department of Viticulture and Oenology/University of Stellenbosch/South Africa (Supervisor: Prof. W. J du Toit). Project included in the PhD thesis: "Investigation on cysteinyl thiol compounds from yeast affecting wine properties".

EDUCATION AND TRAINING

17 December 2010 **Ph.D in Food Biotechnology** t
 Università degli Studi di Milano. Thesis title: "Investigation on cysteinyl thiol compounds from yeast affecting wine properties" (Supervisor: Prof. A. Tirelli). (Level in national or International classification: ISCED6).

7 November 2006 **MSC in Food Sciences** t
 Università degli Studi di Milano. Thesis title: "Study of Dekkera bruxellensis metabolism in oenological conditions" (Supervisor: Prof. F. Molinari). (Level in national or International classification: ISCED5).

PERSONAL SKILLS

Mother tongue Italian

Other language

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	C1	C1	C1	C1	C1
Spanish	B1	A2	B1	B1	A2

Organisational / managerial skills

- Development of protocols for the set-up of purification, extraction and derivatization procedures for sample preparation
- Validation of analytical methods for oenological and food fields
- Application of chromatographic techniques (liquid and gas chromatography) coupled with fluorescence, UV-VIS and mass spectrometry detectors for the determination of volatile and non-volatile compounds in oenological and food matrices
- Monitoring of maturity and phenolic indices of grape
- Determination of chemical parameters in must and wine
- Control and evaluation of alcoholic and malolactic fermentations
- Determination of phenolic components in wine
- Planning and management of vinification in laboratory scale and micro-vinification
- Identification, description and evaluation of the sensory characteristics of wine
- Microbiological techniques for the growth management of yeasts and bacteria
- Determination of microbial phenotypes, evaluation of metabolic profiles and quantification of the main metabolites and enzymatic activities during the fermentation

 ADDITIONAL INFORMATION

Publications	<p>https://air.unimi.it/cris/rp/rp07584?open=all&sort_byall=1&orderall=desc&rppall=20&etalall=1&startall=20#.W-h8cuLSLIU https://orcid.org/0000-0003-0525-7123</p>
Presentations at conferences and seminars	<ol style="list-style-type: none"> 1. INTERNATIONAL CONFERENCE: Antioxidants for limiting the light-struck taste during the shelf-life. 41st World Congress of Vine and Wine, 19-23 November 2018. Punta del Este, Uruguay. (Language: Italian) 2. INTERNATIONAL CONFERENCE: The contribution of lactic bacteria on melatonin in red wine. 41st World Congress of Vine and Wine, 19-23 November 2018. Punta del Este, Uruguay. (Language: Italian) 3. INTERNATIONAL CONFERENCE: Application of UV-C light for preventing the light-struck taste in white wine. International Congress on Grapevine and Wine Sciences. 7-9 November 2018. Logroño, Spain. (Language: English) 4. INTERNATIONAL CONFERENCE: The photo-oxidative mechanisms occurring in white wine. 3rd International Conference on Agriculture & Food Chemistry. 23-24 July 2018. Invited Speaker. Rome, Italia. (Language: English) 5. INTERNATIONAL CONFERENCE: How do different nitrogen sources impact the growth of <i>Brettanomyces bruxellensis</i> in presence of SO₂? Yeasts for the Sustainability in Viticulture and Oenology. 4 December 2017. Milan, Italy. (Language: English) 6. NATIONAL CONFERENCE: The light-struck taste in white wine: formation mechanisms and prevention. 10° Enoforum 2017. 16-18 May 2017. Vicenza, Italy. (Language: Italian) 7. INTERNATIONAL CONFERENCE: Prevention of the appearance of light-struck taste in white wine. 39th World Congress of Vine and Wine. 23-28 Ottobre. Bento Gonçalves Brasile. (Language: Italian) 8. INTERNATIONAL CONFERENCE: The stainless steel in wine industry. NACE Milano Italia Section - Conference & Expo 2016. 29-31 May 2016. Genoa, Italy. (Language: English) 9. NATIONAL CONFERENCE: Treatment of UV light of must as potential substitute of sulfur dioxide. 9° Enoforum 2015. 5-7 May 2015. Vicenza, Italy. (Language: Italian) 10. NATIONAL CONFERENCE: Production of melatonin and its isomers by the yeast. 9° Enoforum 2015. 5-7 May 2015. Vicenza, Italy. (Language: Italian)
Projects	<ul style="list-style-type: none"> • Principal investigator of <i>Sustaining the wine production to sustain the environment: approaches for blue winemaking (BlueWine)</i>. Fondo Piano di Sostegno alla Ricerca, LINEA 2. Duration: 18 months • Principal investigator of <i>Light-induced reactions in wine: role of metals and effects on aromatic profile (Mar-Light)</i>. Fondo Piano di Sostegno alla Ricerca, LINEA 2. Duration: 18 months.
Honours and awards	<p>2017 - National award. "Premio Assoenologi - Versini" for the Research in Viticulture and Enology (VI edition, € 7.500).</p>
Commission of trust	<ul style="list-style-type: none"> • REVIEWER. Research Proposal for the National Research Foundation (NRF)/South Africa for the action "Research and Innovation Support and Advancement" • REVIEWER. PhD thesis for Charles Sturt University/Wagga Wagga/Australia (CSU Ref: 11477046). Candidate: P. Grant-Preece (CSU Ref: 11477046); thesis title: "Chemistry of iron and organic acids relevant to the light-induced deterioration of white wine: studies in model solutions." • PEER-REVIEWER. Australian Journal of Grape and Wine Research, South African Journal of Enology and Viticulture, Journal and Agricultural and Food Chemistry, Food Chemistry, Beverages.
Memberships	<p>ASSOCIATED MEMBER. Società Italiana di Scienze e Tecnologie Alimentari (SISTAL)/Italy</p>
Courses	<p>Module of Wine Chemistry for the Master in Viticulture and Enology Sciences</p>
Major collaborations	<ul style="list-style-type: none"> • Institute of Microbiology and Biochemistry, Geisenheim University, Geisenheim, Germany. • Dipartimento di Ingegneria dell'Innovazione, Università del Salento, Lecce, Italy. • Departamento de Ciencia y Tecnología de Alimentos, CEBAS-CSIC of Murcia, Murcia, Spain. • Department of Viticulture and Enology, Stellenbosch University, South Africa; Institute of Wine Biotechnology, Stellenbosch University, South Africa.

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, December 31, 2018

Daniela Fracassetti