



Curriculum Vitae of Casiraghi Ernestina

Education

Graduated in Food Science and technology in 1980 and thereafter obtained a PhD degree in "Food Biotechnology"; in 1984 she was awarded a fellowship at the USDA Horticultural and Special Crops Laboratory, Peoria, Illinois, U.S.A.

Professional experiences

Senior researcher at the University of Milan from 1989 to 1992; associate professor of Food Processing Technology at the University of Naples from 1992 to 1995 and later on associate professor at the University of Milan; full professor at the University of Milan since 2006.

She participated in several Italian and in some European research project and she is the author/co-author of more than 150 publications, including international and national journals and symposia acta.

• Member of the Academic Board of the University of Milan (2002-2005)

• Member of the Executive Board of the Italian Food Technology Association

• Member of the Teaching Board for the PHD course in Technological innovation for environmental and agro-food science

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Research fields

Main research topics have been the study of food processing and the development and application of methods to evaluate the quality of food products, with particular attention to physical properties and multivariate statistical evaluation of data. Recent research interests are the application on near and mid infrared spectroscopy to food quality assessment, food processing and shelf life studies.



Most significant publications

C. Alamprese, E. Casiraghi, M. Rossi. Modelling of fresh egg pasta characteristics for egg content and albumen to yolk ratio. *Journal of Food Engineering*, 93: 302-307, 2009. (IF=2.081, 20/107 Food Science and Technology).

V. Di Egidio, N. Sinelli, S. Limbo, L. Torri, L. Franzetti, E. Casiraghi. Evaluation of shelf life of fresh-cut pineapple by using FT-NIR and FT-IR spectroscopy. *Postharvest Biology and Technology* 54: 87-92, 2009. (IF=2.128, 18/107 Food Science and Technology).

S. Limbo, L. Torri, N. Sinelli, L. Franzetti, E. Casiraghi. Evaluation and predictive modelling of shelf life of minced beef stored in high-oxygen modified atmosphere packaging at different temperatures. *Meat Science*, 84: 129-136, 2010. (IF=2.183, 17/107 Food Science and Technology).

M. Rossi, E. Casiraghi, L. Primavesi, C. Pompei, A. Hidalgo. Functional properties of pasteurized liquid whole egg products as affected by the hygienic quality of the raw egg. *LWT -Food Science and Technology*, 2009. doi:10.1016/j.lwt.2009.09.008 (IF=1.887, 24/107 Food Science and Technology).

N. Sinelli, L. Cerretani, V. Di Egidio, A. Bendini, E. Casiraghi. Application of near (NIR) infrared and mid (MIR) infrared spectroscopy as a rapid tool to classify extra virgin olive oil on the basis of fruity attribute intensity. *Food Research International*. 43:369-375, 2010. (IF= 2.073, 21/107).