



**UNIVERSITÀ DEGLI STUDI DI MILANO**  
FACOLTÀ DI SCIENZE AGRARIE E ALIMENTARI

**Curriculum Vitae of Masotti Fabio**

**Photo**



**Education**

Degree in Agricultural Science (Università degli Studi di Milano, 1991)

**Professional experiences**

Researcher at the State University of Milan, Department of Food Environmental and Nutritional Science (2002).

**Research fields**

- Evaluation of protein modification of milk following processing.
- Identification of new-formed compounds of Maillard reaction and their application to quality control of milk and cheeses.
- Study of cheese proteolysis.

**Most significant publications**

- F. MASOTTI, S. CATTANEO, M. STUKNYTE, G. BATTELLI, L. VALLONE, I. DE NONI. Composition, proteolysis, and volatile profile of Strachitunt cheese. *J. Dairy Sci.* 100, 1679-1687, 2017.
- F. MASOTTI, S. CATTANEO, M. STUKNYTE, I. DE NONI. Technological tools to include whey proteins in cheese: Current status and perspectives. *Trends Food Sci. Technol.* 64, 102-114, 2017.
- QUATTRINI M., C. BERNARDI, M. STUKNYTE, F. MASOTTI, A. PASSERA, G. RICCI, L. VALLONE, I. DE NONI, M. BRASCA, M.G. FORTINA. Functional characterization of *Lacotbacillus plantarum* ITEM 17215: a potential biocontrol agent of fungi with plant growth promoting traits, able to enhance the nutritional value of cereal products. *Food*



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Res. Int. 106, 936-944, 2018.

- F. MASOTTI, S. CATTANEO, M. STUKNYTE, I. DE NONI. Assessment of casein phosphopeptide profile in in vitro digestates of Trentingrana PDO cheese. *Eur. Food Res. Technol.* 244, 513-521, 2018.

- F. MASOTTI, S. CATTANEO, M. STUKNYTE, I. DE NONI. Status and developments in analogue cheese formulations and functionalities. *Trends Food Sci. Technol.* 74, 158-169, 2018.