

PERSONAL INFORMATION Gabriella Giovanelli

CURRENT POSITION Confirmed associate professor at DeFENS-Department of Food, Environmental and Nutritional Sciences, University of Milan

WORK EXPERIENCE

From 2003 to today Confirmed associate professor at DeFENS-Department for Food, Environmental and Nutritional Sciences, University of Milan, sector AGR15 – Food Science and Technology.

Teaching activity: teacher in charge for the courses "Unit Operations in Food Engineering" (Bachelor degree in Food Science and Technology), "Catering Technology" (Bachelor degree in Catering Technology), "Principles of Food Microbiology and Technology – mod. Food Technology" (Master degree in Human Nutrition), at the Faculty of Agricultural and Food Sciences.

During her teaching career she carried out seminars, lessons and practice for the courses of Food Processing, Enology, Quality Management Systems, at the Faculty of Agricultural and Food Sciences; she took part in various specialization courses in Food Quality Management Systems, Food Safety Management Systems, HACCP and traceability systems.

Research activity: main research themes are food processing, in terms of modeling of unit operations and quality evaluation of fresh and processed foods. Recent fields of investigation are antioxidant properties of small red fruits and wine by-products; shelf-life studies with particular regard to new packaging systems; application of NIR spectroscopy for the evaluation of product quality and for process control.

Recent research concerns the application of spectroscopic techniques and e-senses combined with traditional analytical procedures to evaluate food quality and to control food transformation and storage; effect of microwave cooking on sensory and nutritional quality of food matrices.

Research results are reported in more than 80 papers published in national and international journals, symposia proceedings, reviews and texts for students.

Other activities and responsibilities at DeFENS: since 2010 she is member of the Quality Commission of the Faculty of Agricultural and Food Sciences (ISO 9001) and is Quality Manager for the degree in Catering Technology.

1996-2003 Researcher at DiSTAM -Department of Food Science and Microbiology, University of Milan.

1990-1995 Graduate technician at DiSTAM-Department of Food Science and Microbiology, University of Milan.

1989-1990 Research stage at Nestlé Research Center (Lausanne, CH), dove si è occupata di estrazione e purificazione di enzimi vegetali (responsabile Dr. D. Magnolato).

1988-1989 Fellowship by Parmalat S.p.A. to carry out research on new fruit juice processing methods; research stage at DiSTAM to carry out research on novel stabilization treatments in the wine industry.

EDUCATION AND TRAINING

- 2012 Specialization course “Integrated Quality Management Systems” (100 hours) and “Auditor of Quality Management Systems (ISO 9001; ISO 19011)” (40 hours), acknowledgment of the relevant qualification degrees.
- 1982-1988 MSc in Food Science and Technology at the University of Milan (five year degree).
- 1977-1982 Liceo Scientifico Statale Luino (VA), Scientific High School diploma.

PERSONAL SKILLS

Organisational / managerial skills Relationship skills and attitudes have been developed and improved during teamwork and coordination activities in research projects, as well as in the course of the ten-year teaching activity.
The need of planning and management of research activities, which mainly refer to funded research projects, has developed good organizational and management skills.

Mother tongue Italian

Other languages	COMPREHENSION		SPEAKING		WRITING
	Listening	Reading	Interaction	Production	
English	excellent	excellent	excellent	excellent	excellent
French	good	good	excellent	excellent	good

Digital skills	SELF-EVALUATION				
	Elaboration of information	Communication	Creation of contents	Security	Problem solving capacity
	advanced	advanced	advanced	intermediate	intermediate

Good knowledge of computer tools, mainly in the Windows operating system (Word, Excel, Power Point applications); use of e-mail and internet.

Other skills Good knowledge and use of laboratory technical instrumentation (basic analytical instrumentation, HPLC, spectrometry).

Driving licence Italian type B driving licence

ADDITIONAL INFORMATION

Publications

Author of more than 80 papers published in national and international journals, symposia proceedings, reviews and texts for students

<https://orcid.org>; <https://air.unimi.it>

Recent publications

- Laureati M., Buratti S., Giovanelli G., Corazzin M., Lo Fiego D., Pagliarini E. Characterization and differentiation of Italian Parma, San Daniele and Toscano dry-cured hams: a multi-disciplinary approach. *Meat Science*, 96: 288-294, 2014.
- Giovanelli G., Sinelli N., Beghi R., Guidetti R., Casiraghi E. NIR spectroscopy for the optimization of postharvest apple management. *Postharvest Biology and Technology*, 87: 13-20, 2014.
- Beghi R., Giovanelli G., Malegori C., Giovenzana V., Guidetti R. Testing of a VIS-NIR system for the Monitoring of long-term apple storage. *Food Bioprocess Technology*, 2014
- Giovanelli G., Limbo S., Buratti S. Effects of new packaging solutions on physico-chemical, nutritional and aromatic characteristics of red raspberries (*Rubus idaeus* L.) in postharvest storage. *Postharvest Biology and Technology* 98: 72–81, 2014.
- Giovanelli G., Buratti S., Laureati M., Pagliarini E. Evolution of physicochemical, morphological and aromatic characteristics of Italian PDO dry-cured hams during processing. *European Food Research and Technology* 242(7): 1117-1127, 2016.
- Buratti S., Benedetti S., Giovanelli G. Application of electronic senses to characterize espresso coffees brewed with different thermal profiles. *European Food Research and Technology*, 243: 511-520, 2017.
- Giovanelli G., Torri L., Sinelli N., Buratti S. Comparative study of physico-chemical and sensory characteristics of French fries prepared from frozen potatoes using different cooking systems. *European Food Research and Technology*, 243: 1619-1631, 2017.
- Buratti S., Malegori C., Benedetti S., Olivieri P., Giovanelli G. E-nose, e-tongue and e-eye for edible olive oil characterisation and shelf life assessment: a powerful data fusion approach. *Talanta*, 182: 131-141, 2018.

Personal data

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".

Date 5/11/2018

Signature

