



Curriculum Vitae of Franzetti Laura

Photo



Education

1983 degree in Food Technology at university of Milano

Professional experiences

1986-2001 coordinator technician at the Department of Food Science, Technology and Microbiology (DISTAM) section MAAE

2001 Recheacher

From 2005 is Aggregate Professor at University of Milan

From 2000 is Professor of Food Microbiology

Research fields

The scientific activity of Dr. Laura Franzetti is represented by other 70 publications on national and foreign journals and numerous posters and notices at conferences The research topics addressed are: Microbiological characterization of vegetable and animal foods. Specific products studied were: grains and flours, fish and meat packed under modified atmosphere, ready to use fruit and vegetables, milk and derivatives.

The research have also permitted the creation of mathematical models for describing, through the use of appropriate equations, growth and activity metabolism of microorganisms of industrial interest. The extensive knowledge and application of traditional techniques of microbiology (plate count, MPN, using selective media and phenotypic identification) is accompanied by a knowledge of indirect methods (calorimetry, fluorescence, immunoassays, LAL Test) for the study of food quality, and the description of microbial behaviour. Part of the research activity concerns taxonomic aspects with the development of species-specific primers; particular attention has been paid to the Gram-positive genus, Carnobacterium and Enterococcus, while among Gram negative the interest has been paid to the genere Pseudomonas important aerobic



spoiling food. Currently, the study of microbial communities associated with environments foods (cheese, vegetable) permits the knowledge of more sophisticated molecular techniques: DGGE, LH-PCR, ARISA, SSCP



Most significant publications

1. Pagani M.A Bottega G., Caramanico R., Lucisano M., Mariotti M, Franzetti L. 2009. The Debranning of Common Wheat (*Triticum aestivum* L.) as an Innovative Tool in the Milling Industry. *J. Food Eng.* 30:1-8.
2. Riva M., Franzetti L. 2009 Informatica e processo alimentare. *Tecnol. Alim.* 20(2)16-22.
3. D'Egidio V., Sinelli N. Limbo S. Torri L., Franzetti L., Casiraghi E. 2009. Evaluation of shelf-life of fresh-cut pineapple by using FIT-NIR and FT-IR spectroscopy. *Postharvest biology and technology* 54: 87-92.
4. S. Limbo,* L. Torri, N. Sinelli, L. Franzetti, E. Casiraghi, 2010. Evaluation and predictive modeling of shelf life of minced beef stored in high-oxygen modified atmosphere packaging at different temperatures. *Meat Science* 84: 129-136.