

Curriculum Vitae of Pellegrino Luisa Maria

Education and career

Degree Agricultural Sciences, Università degli Studi di Milano
Researcher at the National Research Council, Milano (1985-1998)
Post-doctorate, Wageningen Agriculture University (1995-1996)
Assistant Professor at Università degli Studi di Milano (1998-2001)
Full Professor since 2005

Professional experiences

- member of the PhD School in Food Systems
- chair of the Committee for Discipline at Università degli Studi di Milano
- member of the Scientific Committee of Microscopy Platform at Università degli Studi di Milano
- Project Leader in Standing Committees of the International Dairy Federation (FIL-IDF) and member of the Italian National Committee
- member of the working group on "Milk and milk products" of UNI
- member of the Scientific Committee of Consorzio Grana Padano DOP
- Vicepresident of the Italian Association of Dairy Technology (AITeL)

Research fields

Food science and technology, with special interest in the dairy field:

- chemistry of macro- and micro-components, their behavior and interactions upon processing
- changes and degradation phenomena induced by endogenous or exogenous enzymes, thermal or dehydration treatments, oxidation reactions
- objective analytical parameters for evaluating the shelf-life and genuineness of both raw materials and finished food products
- PDO cheeses: evaluation of possible technological innovations, analytical parameters for quality and identity assessment
- Characterization of food products by means of ultrastructural studies

Most significant publications

- D'Incecco P., Ong L., Pellegrino L., Faoro F., Barbiroli A., Gras S. (2018) Effect of temperature on the microstructure of fat globules and the immunoglobulin-mediated interactions between fat and bacteria in natural raw milk creaming. *Journal of Dairy Science* 101, 2984-2997.
- D'Incecco, P., Pellegrino, L., Hogenboom, J. A., Cocconcelli, P. S., Bassi, D. (2018). The late blowing defect of hard cheeses: Behaviour of cells and spores of *Clostridium tyrobutyricum* throughout the cheese manufacturing and ripening. *LWT-Food Science and Technology*, 87, 134-141.
- Fracassetti, D., Limbo, S., D'Incecco, P., Tirelli, A., & Pellegrino, L. (2018). Development of a HPLC method for the simultaneous analysis of riboflavin and other flavin compounds in liquid milk and milk products. *European Food Research and Technology*, 1-10.

- D’Incecco P., Ong L., Gras S., Pellegrino L. (2018) A fluorescence in situ staining method for investigating spores and vegetative cells of Clostridia by confocal laser scanning microscopy and structured illuminated microscopy. *Micron*, 110, 1-9.
- Hogenboom, J. A., D’Incecco, P., Fuselli, F., & Pellegrino, L. (2017). Ion-exchange chromatographic method for the determination of the free amino acid composition of cheese and other dairy products: An inter-laboratory validation study. *Food Analytical Methods*, 10, 3137-3148.
- Egger L., Nicolas M., Pellegrino L. (2016). Alkaline phosphatase activity in cheese as a tracer for cheese milk pasteurization. *LWT-Food Science and Technology*, 65, 963-968.
- D’Incecco P., Limbo S., Faoro F., Hogenboom J., Rosi V., Morandi S., Pellegrino L. (2016) New insight on crystal and spot development in hard and extra-hard cheeses: Association of spots with incomplete aggregation of curd granules. *Journal of Dairy Science* 99, 6144-6156.
- D’Incecco P., Gatti M., Hogenboom J., Bottari B., Rosi V., Neviani E., Pellegrino L. (2016). Lysozyme affects the microbial catabolism of free arginine in raw-milk hard cheeses. *Food Microbiology* 57, 16-22.
- Brasca M., Hogenboom J., Morandi S., Rosi V., D’Incecco P., Silveti t. Pellegrino L. (2016) Proteolytic activity and production of γ -Aminobutyric acid by *Streptococcus thermophilus* cultivated in microfiltered pasteurized milk, *Journal of Agricultural and Food Chemistry*, 64, 8604-8614.
- Pellegrino L., Rosi V., D’Incecco P., Hogenboom J., Stroppa A. (2015) Changes in the soluble nitrogen fraction of milk throughout PDO Grana Padano cheese-making. *Int. Dairy J.*, 47, 128-135.
- D’Incecco P., Faoro F., Silveti T., Schrader K., Pellegrino L. (2015) Mechanisms of *Clostridium tyrobutyricum* removal through natural creaming of milk: A microscopy study. *Journal of Dairy Science* 98, 5164-5172.