



Curriculum Vitae

PERSONAL INFORMATION **Manuela Silvia Rollini**

DeFENS, Department of Food, Environmental and Nutritional Sciences
Università degli Studi di Milano

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Current position **Senior researcher – Aggregate Professor (AGR/16)**

WORK EXPERIENCE

- From 2011 Aggregate professor
 - From December 2002 Researcher (AGR/16).
Università degli Studi di Milano.
 - 1998 - 2001 PhD in Food Biotechnology.
Università degli Studi di Milano.
 - 1997 - 1998 Fellowships financed by private companies at DiSTAM (Department of Food Science, Technology and Microbiology).
 - September 1996 - June 1997 Fellowship for foreign students, School of Biological Sciences, Victoria University, Manchester (UK).
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EDUCATION AND TRAINING

- January 2002 PhD school in Food Biotechnology.
Università degli Studi di Milano
 - July 1998 Qualification of Food Technologist
 - November 1995 Master Degree in Food Science and Technology
Università degli Studi di Milano
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PERSONAL SKILLS

Mother tongue Italian

Other language English

Self-assessment

European level ()*

Understanding

Listening	Reading
C1	C1

Speaking

Spoken interaction	Spoken production
C1	C1

Writing

C1

(*) *Common European Framework of Reference for Languages*

Organizational/managerial skills

Organization, management and coordination of teaching (lecture and laboratory), research and dissemination activities. Experience in management of public and private research projects.

Technical/scientific skills

Set up of microbial cultures for the production of biomasses (bacteria, yeasts, moulds and higher fungi), primary and/or secondary metabolites; up-scaling techniques from the lab to the pilot plant scale; application of biological pretreatments to increase the biomethane production potential of plant substrates; optimization of microbial production processes through the Design of Experiments.

ADDITIONAL INFORMATION

- Publications** All publications are present inside the database IRIS-AIR: https://air.unimi.it/simple-search?query=rollini&location=&sort_by=score&order=desc&rpp=10&etal=0&filtername=author&filterquery=rp14434&filtertype=authority#.XCZO2FxKhPY
- Research projects PI/RU** In the last 3 years:
- Principal Investigator of the project financed by Fondazione Cariplo "Nanosak" (Rif. 2015-0464): Nanocellulose-sakacin A conjugates for food packaging purposes. 2016-2019
 - Scientific manager of the NoBAY project: Innovative food products for baker's yeast-intolerant people. Financed by Università degli Studi di Milano, Linea 2.
 - WP manager inside the project financed by Fondazione Cariplo "Tretile" (Rif 2017-1009): A microbe-based value chain: TREATment and valorisation of texTILE wastewater. 2018-2020.
 - WP manager of the project financed by Regione Lombardia, Bando Linea R&S: Fermented seminished nutraceutical and technological products to increase the nutritional and sensory characteristics of traditional and gluten-free baked goods. 2017-2020.
 - Unit manager of the Galileo project (Italy-France Collaboration for researchers mobility): BIOMETHALG- Bioethanol and methane production from pretreated microalgae. 2016-2017.
- Honours and Awards**
- Italian Qualification as Associate Professor (AGR/16) achieved in March 2017.
 - Financial award by the Italian Ministry of Education, Science and Research to support theoretical research activities (FFABR). December 2017.
 - The research project NANOSAK has been awarded the fourth position at the national competition "IO PENSO CIRCOLARE- I THINK CIRCULAR" organized by La Stampa-Tuttogreen for the circular economy.
- Memberships**
- Member of the Italian Society of Agricultural, Food and Environmental Microbiology (SIMTREA).
 - Member of the PhD school in Food Systems, Università degli Studi di Milano.
- TEACHING ACTIVITY**
- Food and Industrial Microbiology: Unit 2 Industrial Microbiology (3 credits, fundamental course), BSc Degree in Food Science and Technology. From 2011
 - Fermentation Biotechnology (4 credits, optional course), BSc Degree in Food Science and Technology. From 2014 to 2016.
 - Microbial Biotechnology: Unit 2: Industrial Fermentations (5 credits, fundamental course), MSc Degree in Food Science and Technology. From 2014.
 - Biological pre- and post-treatments for the valorisation of agri-food residues. Unit of the PhD course: Bioprocesses for the valorisation of agrifood by-products and residues. 2018
 - From laboratory scale to patent: the case of glutathione. Unit of the PhD course: Microbial Food Biotechnology. 2017.
- MANAGERIAL ACTIVITY**
- Tutor for MSc and BSc students in Food Science and Technology. Università degli Studi di Milano.
 - From 2013: scientific tutor of two post-docs e one PhD student in Food Systems.
 - From 2013: scientific tutor of 48 BSc and 18 MSc theses in Food Science and Technology.

Personal information 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".

Milano, 10th January 2019

