

Curriculum vitae of Cattaneo Stefano

Educational

Degree in Agricultural Science, State University of Milan

Professional experiences

Researcher at the Agricultural and Food Science Faculty, State University of Milan.

Junior researcher at the Agricultural Science Faculty, State University of Milan (1999-2003).

Research fields

Food science and technology applied to dairy and cereal products.

- assessment of genuineness of milk and milk derived products;
- evaluation of the effects of processing on protein modification in dairy products.
- evaluation of the release of bioactive peptides following in vitro digestion of milk and cereal products.

Most significant publications

- M. Bottani, M. Brasca, A. Ferraretto, G. Cardone, M.C. Casiraghi, G. Lombardi, I. De Noni, S. Cattaneo, T. Silveti (2018). Chemical and nutritional properties of white bread livened by lactic acid bacteria. *JOURNAL OF FUNCTIONAL FOODS*, 45, 330-338
- S. Cattaneo, M. Stuknyte, A. Ferraretto, I. De Noni (2017). Impact of the in vitro gastrointestinal digestion protocol on casein phosphopeptide profile of Grana Padano cheese digestates. *LEBENSMITTEL-WISSENSCHAFT + TECHNOLOGIE*, 77, 356-361, ISSN: 0023-6438, doi: 10.1016/j.lwt.2016.11.069S.
- Cattaneo, M. Stuknyte, F. Masotti, I. De Noni (2017). Protein breakdown and release of β -casomorphins during in vitro gastro-intestinal digestion of sterilised model systems of liquid infant formula. *FOOD CHEMISTRY*, 217, 476-482, ISSN: 0308-8146, doi: 10.1016/j.foodchem.2016.08.128
- S.Cattaneo, A. Hidalgo, F. Masotti, M. Stuknyte, A. Brandolini, I. De Noni (2015). Heat damage and in vitro starch digestibility of puffed wheat kernels. *FOOD CHEMISTRY*, 188, 286-293, ISSN: 0308-8146, doi: 10.1016/j.foodchem.2015.05.019
- I. De Noni, M. Stuknyte, S. Cattaneo (2015). Identification of beta-casomorphins 3 to 7 in cheeses and in their in vitro gastrointestinal digestates. *LEBENSMITTEL-WISSENSCHAFT + TECHNOLOGIE*, 63, 550-555, ISSN: 0023-6438, doi: 10.1016/j.lwt.2015.03.036