

PERSONAL INFORMATION

**Stefano Farris**

Department of Food, Environmental and Nutritional Sciences  
 Università degli Studi di Milano  
 stefano.farris@unimi.it

CURRENT POSITION

Assistant professor (tenure-track), Department of Food, Environmental and Nutritional Sciences (DeFENS) - Packaging lab, University of Milan, Italy

WORK EXPERIENCE

periodo

**Assistant Professor (3-year contract)**

Università degli Studi di Milano

EDUCATION AND TRAINING

data

**Postdoctoral scientist**

Department of Fibre and Polymer Technology, School of Chemical Science and Engineering - Polymeric Materials Division, KTH - Royal Institute of Technology, Stockholm

data

**Postdoctoral scientist**

Department of Food, Environmental and Nutritional Sciences (DeFENS), University of Milan, Italy

data

**Postdoctoral scientist**

Department of Food Science, Rutgers University, New Brunswick, NJ

data

**Ph.D. Food and Microbial Biotechnology**

University of Sassari/University of Milan

data

**M.Sc. - Food Science and Technology**

University of Sassari

data

**B.Sc. Agricultural Science and Technology**

University of Sassari

PERSONAL SKILLS

Mother tongue

Italian

Other language

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	C1	C2	C1	C2	C2
French	B2	C1	B2	B2	B1

**Organisational / managerial skills**

good communication skills gained through my teaching experiences, managing teams and oral presentations (e.g., conferences)



	<p>interface” and “Dye release behavior from polyvinyl alcohol films in a hydro-alcoholic medium: influence of physicochemical heterogeneity”. Dijon, France, 22-25 April 2012.</p> <ul style="list-style-type: none"> <li>• Participation to the Nordic Polymer Days-NPD 2011, where he delivered an oral presentation entitled “Self-assembled pullulan-silica high oxygen barrier hybrid coatings”. Stockholm, Sweden, 15-17 June 2011.</li> <li>• Participation al “4th Shelf Life International Meeting” (SLIM), where he delivered an oral presentation entitled “Surface activation of polypropylene substrates by flame treatment” and two posters entitled: “Effect of different sealing conditions on the seal strength of polipropilene films coated with a bio-based thin layer” and “Moisture effects on water vapor permeability measurements of polylactide films”. Zaragoza, Spain, 23-25 June 2010.</li> <li>• Participation to the “6th International ECNP Conference on Nanostructured Polymers &amp; Nanocomposites”. Madrid (Spain), 28-30 April 2010.</li> <li>• Participation to the “1st International Meeting on Material/Bioproduct interactions - MATBIM 2010”, where he presented two posters entitled: “Development and characterization of a gelatin-based coating with unique sealing properties” and “Alternative reaction mechanism for the crosslinking of gelatin with glutaraldehyde”. Paris (France), 3-5 March 2010.</li> <li>• Participation to the “9th Food Science and Technology Italian Conference” (CISETA), where he was one of the contributors of the oral communication entitled: “Effects and potential applications of the electron beam (EB) technology on biopolymers used as coatings of food packaging plastic materials”. He also presented one poster entitled: “Effect of different sealing conditions on the seal strength of biopolymer-coated polypropylene films”. Milano (Italy), 11-12 June 2009.</li> <li>• Participation to the conference: “Food biotechnologies: food for the wellness, new technologies for a new market”, organized by ASSOLOMBARDA, where he delivered an oral presentation entitled: “Biotechnologies in the food packaging: current applications and perspectives”. Milano (Italy), 6 May 2009.</li> <li>• ICEF 10 - International Congress of Engineering and Food. Participation with one poster entitled: “Osmo-air-drying to obtain crispy apple chips: processing optimization”. Viña del Mar (Chile), 20-24 April 2008.</li> <li>• Participation to the “3rd Shelf Life International Meeting” (SLIM), where he delivered an oral presentation entitled “Biobased coatings as a solution to improve the overall performance of plastic films” and two posters entitled: “Edible layers as a controlled release packaging system” and “Processing and shelf-life optimization of osmo-air-dried crispy apple rings”. Ischia (Italy), 25-27 June 2008.</li> <li>• Participation to the “8th Food Science and Technology Italian Conference” (CISETA), where he delivered an oral presentation entitled: “Diffusion, optical and mechanical properties of three different plastic films coated with a lipid-protein edible film”. He also presented one poster entitled: “Bending-snapping e compression-relaxation stress: instrumental techniques for the evaluation of the influence of cultivar and drying temperature on the texture of dried apple chips”. Milano (Italy), 7-8 May 2007.</li> <li>• Participation to the “11th Workshop on the developments in the Italian PhD research in food science and technology”, where he delivered an oral presentation entitled: “Different approaches to extend the shelf life of a typical Sardinian cookie”. Mosciano S. Angelo (Italy), 27-29 September 2006.</li> <li>• Participation to the “2nd Shelf Life International Meeting” (SLIM), where he delivered an oral presentation entitled: “Effect of two different humectant agents on quality of Amaretti cookies”. Catania (Italy), 21-23 June 2006.</li> <li>• Participation to the “Topics of Shelf life - Topic N° 4: Shelf Life of minimally processed and dairy foods”. CSI-GSICA, Bollate (Italy), 16 May 2006.</li> <li>• Within the International Exhibition IPACK-IMA (Processing, Packaging, and Materials handling), he attended the conference: “Food Packaging Materials from renewable sources: development, use, recycling”, where he delivered an oral presentation entitled: “Mechanical, water vapor and oxygen barrier properties of an edible lipid-protein film and its application on a typical bakery product”. Milano (Italy), 14-18 February 2006.</li> <li>• Participation to the conference “The quality of Food Packaging”. CSI-GSICA, Bollate (Italy), 29 November 2005.</li> <li>• Participation to the “7th Food Science and Technology Italian Conference” (CISETA), where he delivered an oral presentation entitled: “Preliminary study on the shelf-life extension of typical Sardinian cookies”. Cernobbio (Italy), 19-20 September 2005.</li> <li>• Participation to the “10th Workshop on the developments in the Italian PhD research in food science and technology”, where he presented one poster entitled: “Development of an edible coating to improve the quality of Amaretto, a typical Sardinian cookie”. Foggia (Italy), 7-9</li> </ul>
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XXX	<ul style="list-style-type: none"> <li>June 2014. 6th Shelf Life International Meeting (SLIM), New Brunswick (NJ), USA. The poster "Properties of green bionanocomposite films prepared from microfibrillated cellulose (MFC) and pullulan" received the Elsevier first prize (\$ 1000,00).</li> <li>April 2012. 2nd International Meeting on Material/Bioprodut interactions (MATBIM), Dijon, France. Investigation of the wetting phenomena involved at the water/biopolymer coatings interface, best poster in the 'Analyticals for measuring transfers/interactions and their predictions' session. Dye release behavior from polyvinyl alcohol films in a hydro-alcoholic medium: influence of physicochemical heterogeneity, best poster in the 'Transfers' session.</li> <li>June 2010. 4th Shelf Life International Meeting (SLIM), Zaragoza, Spain. Effect of different sealing conditions on the seal strength of polypropylene films coated with a bio-based thin layer, best poster in the 'New Technologies for Shelf-life extension' area.</li> <li>December 2008. With the project 'BIO-SEAL', awarded by the Lombardy Region for excellence in scientific research in the Life Science field (15,000 € prize).</li> <li>June 2008. Scientific Italian Group of Food Packaging (GSICA), Naples, Italy. Food Packaging Research Award, scientific productivity award (2,000 € prize).</li> <li>February 2007. Recipient of the Sardinia Research fellowship from the The Sardinian Regional Agency for Research and Development</li> <li>September 2006. European Federation of Chemical Engineering (EFCE) and European Federation of Food Science and Technology (EFFoST), Berlin, Germany. Selected as Italian representative within the best 15 Ph.D. European students at the 1st Workshop on Food Engineering and Technology.</li> </ul>
Memberships	<ul style="list-style-type: none"> <li>From August 2018, member of the Editorial Board of the journal Heliyon (Elsevier).</li> <li>From August 2018, member of the Advisory Board of the journal Sci (MDPI).</li> <li>May 2018 - Guest Editor for the Special Issue "The Sustainable Design of Smart Food Packaging" for the journal Frontiers in Chemistry (Frontiers Media SA).</li> <li>January 2018 - Guest Editor for the Special Issue "Recent Progress in Food and Beverage Packaging Coatings" for the journal Coatings (MDPI).</li> <li>November 2017 - Member of the Evaluation Committee for the Young Investigator Award 2018 sponsored by the journal Coatings (MDPI).</li> <li>From October 2017, member of the Editorial Board of the journal Polymer Testing (Elsevier)</li> <li>From September 2016, member of the Editorial Board of the journal Scientific Reports (Nature Publishing Group).</li> <li>September 2015 - Guest Editor for the Special Issue "Food and Beverage Packaging Coatings" for the journal Coatings (MDPI).</li> <li>From February 2015, member of the Editorial Board of the journal Coatings (MDPI).</li> </ul>
Courses	<ul style="list-style-type: none"> <li>Participation to the EPF (European Polymer Federation) 4th Summer School entitled "Bioplastics and Related Materials", organized by AIM (Italian Association of Macromolecular Science and Technology), BPG (Belgian Polymer Group) e GFP (Groupe Francais d'Etudes et d'Applications des Polymeres). Gargnano (BS), 24-29 May 2009.</li> </ul>
XXX	<ul style="list-style-type: none"> <li>"Food contact materials - Safety, information, rules". University of Milan, Agricultural Faculty, 8 September 2006.</li> <li>UMETRICS: "Design of Experiment and optimisation (DOE) Sin-It Soluzioni Informatiche - Vicenza, 10-12 May 2006.</li> </ul>

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".

Date

Signature

Milan, 12/11/2018

