



UNIVERSITÀ DEGLI STUDI DI MILANO
FACOLTÀ DI SCIENZE AGRARIE E ALIMENTARI

Curriculum Vitae of Buratti Susanna Angela

Photo



Education

Master Degree in Food Science and Technology; PhD in Food Biotechnology (University of Milan)

Professional experiences

2016-on: Associate Professor in Food science and Technology at the Department of Food, Environmental and Nutritional Sciences (University of Milan)

2001-2016: Assistant professor at the Department of Food Science and Technology (University of Milan)

2000-2001: Post-doc fellowship at the Department of Food Science and Technology (University of Milan)

Research fields

Quality control and the characterization of foodstuff by using innovative and non destructive e-sensing techniques such as the electronic nose, electronic tongue and image analysis.

Most significant publications

- Buratti S., Malegori C., Benedetti S., Oliveri P., Giovanelli G., (2018) E-nose, e-tongue and e-eye for edible olive oil characterization and shelf life assessment: A powerful data fusion approach. *Talanta*, 182: 131-141.

- Giovanelli G., Torri L., Sinelli N., Buratti S., (2017) Comparative study of



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physico-chemical and sensory characteristics of French fries prepared from frozen potatoes using different cooking systems. *European Food Research and Technology*, 243, (9): 1619- 1631.

- Buratti S., Benedetti S., Giovanelli G., (2017) Application of electronic senses to characterize espresso coffees brewed with different thermal profiles. *European Food Research and Technology*, 243, (3): 511-520.

- Giovanelli G., Buratti S., Laureati M., Pagliarini E., (2016) Evolution of physicochemical, morphological and aromatic characteristics of Italian PDO dry-cured hams during processing. *European Food Research and Technology*, 242, (7): 1117-1127.

- Buratti S., Sinelli N., Bertone E., Venturello A., Casiraghi E., Geobaldo F., (2015) Discrimination between washed Arabica, natural Arabica and Robusta coffees by using near infrared spectroscopy, electronic nose and electronic tongue analysis. *Journal of the Science of Food and Agriculture*, 95, (11): 2192- 2200.

Pagina web

<http://users2.unimi.it/sburatti/wp/>