UNIVERSITÀ DEGLI STUDI DI MILANO

TO MAGNIFICO RETTORE OF UNIVERSITA' DEGLI STUDI DI MILANO   **ID CODE 4036**

I the undersigned asks to participate in the public selection, for qualifications and examinations, for the awarding of a type B fellowship at **Dipartimento di Scienze per gli Alimenti, la Nutrizione e l'Ambiente**, Scientist- in – charge **Prof. Ernestina Casiraghi**

[Olusola Samuel Jolayemi]

CURRICULUM VITAE

PERSONAL INFORMATION

Surname	JOLAYEMI
Name	OLUSOLA SAMUEL
Date of birth	04 – 12 - 1985

PRESENT OCCUPATION

Appointment	Structure
University Lecturer	Assistant Professor (Lecturer II)

EDUCATION AND TRAINING

Degree	Course of studies	University	year of achievement of the degree
Degree	Food Science and Technology	Federal University of Technology Akure Ondo State Nigeria	2009
Specialization	Olive and olive oils chemical characterization	Izmir Institute of Technology, Turkey	2016
PhD	Food Engineering	Izmir Institute of Technology, Turkey	2016
Master			
Degree of medical specialization			
Degree of European specialization			
Other (Diploma)	Food Technology	Federal Polytechnic Ado Ekiti, Nigeria	2005

REGISTRATION IN PROFESSIONAL ASSOCIATIONS

Date of registration	Association	City
07/2018	Nigerian Institute of Food Science and Technology (NIFST)	Nigeria
10/2010	Nigerian Institute of Strategic Management (NISM)	Nigeria

FOREIGN LANGUAGES

Languages	level of knowledge
English	C1 (Advanced Level)
Turkish	C1 (Advanced Level)
Italia	A2 (Elementary Level)

AWARDS, ACKNOWLEDGEMENTS, SCHOLARSHIPS

Year	Description of award
2016	Best Postal Award 3rd International Conference on New Trends in Chemometrics and application, 25-28, May, 2016 Antalya Turkey.
2015	Italy Research Scholarship Erasmus Mundus Award, Department of Food and Environmental Science, Milan Italy, 2015
2011	Bilateral Educational Agreement Scholarship (YTB) Department of Food Engineering, Izmir Institute of Technology, Turkey September 2011 – October 2016.
2009	School of Agriculture, Federal University of Technology Akure Nigeria, Faculty Best Graduating Student Award (2008 – 2009)
2009	Dean's List Award, School of Agriculture, Federal University of Technology Akure Nigeria, Student With highest Dean's List GPA (2008 – 2009)
2009	Department of Food Science and Technology, Federal University of Technology, Akure Nigeria, Best Graduating Student Award (2008 – 2009)

TRAINING OR RESEARCH ACTIVITY

RESEARCH ACTIVITIES

1. *Effect of malaxation temperature and harvest time on the chemical characteristics of olive oils* (2012 -2013) Oils of Ayvalik and Memecik olives were extracted in an industrial two-phase continuous system. The quality parameters, phenolic and fatty acid profiles were determined. Harvest time, olive variety and their interaction were the most significant factors. Malaxation temperature were significant for important health significant phenols such as hydroxytyrosol, tyrosol, oleuropein derivatives, pinoresinol and phenolic acids. Oxidative stability was positively affected by these phenols and negatively by polyunsaturated fatty acids.
2. *Varietal and maturation influence on the phenolic distribution in olive fruits* (2012 -2013). The most important phenols in Ayvalik and Memecik olives include phenolic acid, alcohols, flavonoids and secoiridoids. A gradual decline in oleuropein content was observed in Ayvalik compared to Memecik. Early and mid harvest olive had higher contents of hydroxytyrosol compared to late harvest.

3. *Effects of 15 months of dark storage at room temperature, on the chemical characteristics of olive oils harvested in 2014/2015 harvest year* (2014 - 2015) Quality paramaters such as: fatty acids, alkyl esters, waxes and phenolic profiles were investigated. The extents of changes in the variables within the storage periods were presented as the percentage increase or decrease. The study revealed phenolic compounds as the most susceptible chemicical properties to long term storage. Alkyl esters and wax contents were found as reliable quality authenticating tools for olive oils.

4. *UV-visible and MIR Spectroscopic prediction of olive oils based on varietal, harvest year and quality differences* (2015 – 2016). Classification models were built with orthogonal partial least square discrminant analysis (OPLS-DA) and OPLS multiple regression was used for spectra prediction of olive oil chemical parameters. Combined spectra of UV-IR gave 100% claasification among different classes. Visual parameters such as color pigments were best predicted by UV-vis spectra, while MIR performed better in the prediction of fatty acids, alkyl esters, oxidative stability, free fatty acid and some phenolic compounds.

5. *Infrared (NIR and MIR), Spectroscopic and e-nose discrimination of Turkish olive oils based on varietal differences* (2015 – 2016). The potentials of FT-NIR and IR spectroscopy and electronic nose (e-nose) on varietal classification of Turkish olive oils were demonstrated. Classification models were built with orthogonal partial least square discrminant analysis (OPLS-DA) considering the individual and conceretanated data marices. Fused spectra (FT-NIR-IR) data gave the best results in terms of coeffcients of determination, while e-nose could be a useful alternative to human subjective method in sensory analysis.

6. *Geographical discrimination, photo and thermal degradation of palm oils (Elaeis guineensis)using quality characteristics and UV-Visible spectroscopy* (2017 – 2018). Both chemical and spectra data revealed geographical distinction between the palm oil samples obtained from the North, South and Central region of the state. Reduction in oxidative stability indices were more pronounced in protein-food-fried oil compared to CHO-food. Satisfactory predictions of quality parameters using spectra data were observed using PLS regression technique.

7. *Nutritional and storage stability potential of some selected spices on composite fruit smoothies* (2018). The study evaluated the potential of natural spices (Ginger and Garlic) in serving as functional preservatives with both nutritional and antimicrobial benefits in fruit smoothies. A novel composite fruit smoothies were prepared from the blends of pineapple, watermelon and banana. The best blend ratio was selectively optimized using sensory evaluation. Ginger and garlic in conjunction with mild pasteurization improved storage stability and functional properties of the smoothies.

TRAINING

8. FUTA Biotechnology Course on " Basic Techniques in Modern Biotechnolog." Biotechnology Centre, University of Agriculture, Abeokuta, 4th – 7th October, 2011, FUTA, Nigeria.
9. Training Certificate on Rancimat 743 Model (Metrohm, Turkey) 3rd – 5th, July 2013, Izmir Turkey.
10. IYTE, Biotechnology and Bioengineering Research and Development Centre Course on "Basic Laboratory Safety Measures" Izmir Institute of Technology, 24th September, 2013, Izmir Turkey
11. Training course on Food Microbiology, Ankara University, 4th Novermber, 2014, Kusadasi, Turkey
12. Chemometric ourse certificate. Ankara University Faculty of Pharmacy, 23th – 24th May, 2016 Antalya, Turkey.

PROJECT ACTIVITY

Year	Project
2012 - 2016	Effect of malaxation temperature, olive variety and harvest time on the chemical Characteristics of virgin olive oils (TUBITAK, IYTE Turkey)
2017 - 2018	Geographical discrimination , photo and thermal degradation of palm oils (*Elaeis Guineensis)* using quality characteristics and UV-visible spectroscopy (Postharvest Research Group, FUTA Nigeria)

PATENTS

Patent

CONGRESSES AND SEMINARS

Date	Title	Place
2014	Novel Approaches in Food Industry 26th - 29th May, 2014 Turkey	Kusasasi, Turkey
2014	2ND International Congress on Food Technology, 5th -7th, Nov., 2014, Kusadasi, Turkey	Kusasasi, Turkey
2016	3RD International Conference on New Trends in Chemometrics and applications, 25-28, May, 2016, Antalya, Turkey.	Antalya, Turkey
2017	Food Safety, Hygiene and Good Agricultural Practice for Fresh Produce and Vegetables (2017). PLAN/GAIN Workshop, 26-28th July, 2017, Ikeja, Nigeria.	Lagos, Nigeria
2018	4TH Regional Food Science and Technology Summit (ReFoSTS), 6 - 7, June, 2018, Akure, Nigeria	Akure, Nigeria

PUBLICATIONS

Books
[title, place, publishing house, year …]

Articles Published
Geographical discrimination of palm oils (*Elaeis Guineensis*) using quality characteristics and UV-visible spectroscopy, *Food Science and Nutrition,* United Kingdom, John Wiley and Sons, **2018.**
Discriminative capacities of infrared spectroscopy and e-nose on Turkish olive oils. *European Food Research & Technology,* Germany, Springer verlag, **2017**.
Effect of malaxation temperature and harvest time on the chemical characteristics of olive oils. *Food Chemistry,* Netherlands, Elsevier, **2016**.
Effect of malaxation temperature, olive variety and harvest time on the chemical characteristics of virgin olive oils *(Published doctoral dissertation), Izmir Institute of Technology, Urla Izmir,* Turkey **2016**.
Evaluation of rheological, textural and thermal properties of Quinoa (*Chenopodium quinoa Willd*) based breakfast puree. *International Journal of Food processing and Technology,* Pakistan, Cosmos, **2017**.
Influence of postharvest treatments on the proximate composition and sugar contents of fresh maize, *Journal of Stored Products and Postharvest Research,* India, Academic Journal, **2018**
Monitoring the Changes in Chemical Properties of Red and White Onions (*Allium cepa)* During Storage.

Journal of Stored Products and Postharvest Research, India, Academic Journal, **2018 (in press)**

Physio-thermal and pasting properties of soy-melon-enriched "gari" semolina from cassava. *Agricultural Engineering International: CIGR Journal*, Japan, **2012**.

Articles Under Review

UV-visible spectroscopic prediction of quality changes in peanut oil during intermittent deep frying process. *Sciencedomain*, India, **2018**.

Assessment of nutrient and storage stability potential of selected spices on composite fruits smoothies. *Sciencedomain*, India, **2018**

Physicochemical, antioxidant and sensory properties of blends of Black Velvet Tamarind (*Dialium guineense Wild)* pulp and carrot (*Daucus carota)* juice. *Applied Tropical Agriculture*, Nigeria, **2018**.

Nutritional, antioxidant and sensory properties of rice-based masa enriched with grain amaranth and carrot powder. *Annals: Food Science and Technology*, Poland, **2018**

Congress proceedings

Effect of process conditions on the quality of olive oil from Edremit/Ayvalik & Memecik olive varieties *NAFI 2014 International Congress- Novel Approaches in Food Industry*, Turkey, **2014.**

Changes in phenolic profile of olive oil with malaxation temperature conditions and olive harvest. *2ND International Congress on Food Technology*, Turkey, **2014.**

Mid-infrared and UV-visible spectroscopy in Food Analysis: Classification of olive oils. *3RD International Conference on New Trends in Chemometrics and applications*, Turkey, **2016**.

Prediction of geographical origin of palm oils oils (*Elaeis Guineensis*) using quality characteristics and chemometric. *4TH Regional Food Science and Technology Summit (ReFoSTS)*, Nigeria, **2018.**

Nutritional, antioxidant properties and microbiological quality of rice-based masa enriched with grain amaranth flour and carrot powder. *4TH Regional Food Science and Technology Summit (ReFoSTS)*, Nigeria, **2018.**

Chemical and sensory properties of banana fruit (*Musa AAA*) under ambient conditions. *4TH Regional Food Science and Technology Summit (ReFoSTS)*, Nigeria, **2018**.

Preservative effects of ginger (*Zingiber officinale*) and alligator pepper (*Aframomum melegueta*) on orange (*Citrus sinensis*) and pineapple (*Ananas comosus*) juice blends. *4TH Regional Food Science and Technology Summit (ReFoSTS)*, Nigeria, **2018.**

OTHER INFORMATION

Book of Proceedings - Co-editor

4th Regional Food Science and Technology Summit (ReFoSTS, 2018) Book of Proceedings, Ondo State, Nigeria, *FUTA*, 2018.

Declarations given in the present curriculum must be considered released according to art. 46 and 47 of DPR n. 445/2000.

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The present curriculum does not contain confidential and legal information according to art. 4, paragraph 1, points d) and e) of D.Lgs. 30.06.2003 n. 196.

Place and date: _____**Akure, Nigeria**_____,

Date__**30.08.2018**_____

SIGNATURE

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