

UNIVERSITY OF MILAN

Public selection for recruiting No._1_ research associate(s) under art.24, paragraph 3.a, of Law No.240/2010 for competition sector __No. 07/F1 - FOOD SCIENCE AND TECHNOLOGY __, (scientific-disciplinary sector _ No. AGR/15 - FOOD SCIENCE AND TECHNOLOGY _) at the Department of __ FOOD, ENVIRONMENTAL AND NUTRITIONAL SCIENCES __, to carry out research bound to topics related to green issues, as provided for by Ministerial Decree No.1062/2021 of 10 August 2021 (published on the University of Milan website in date _04,10, 2021_)

Competition code _4895_

[Masoud Ghaani] CURRICULUM VITAE

(N.B. CV MUST BE OF UP TO 30 PAGES AND INCLUDE THE DETAILS CANDIDATES CONSIDER USEFUL FOR THE ASSESSMENT.

ALL THE TITLES INSERTED BELOW ARE JUST EXAMPLES THAT CAN BE REPLACED, CHANGED OR COMPLETED)

PERSONAL DATA (DO NOT INCLUDE YOUR PERSONAL ADDRESS AND LANDLINE OR MOBILE PHONE NUMBER)

SURNAME	Ghaani
NAME	Masoud
DATE OF BIRTH	[22, 09, 1989]

QUALIFICATIONS

DEGREE

(Specify full degree name, University, date, etc.)

- PhD in Food systems
Department of Food, Environmental and Nutritional Sciences - DeFENS, University of Milan, Milan, Italy
2015-2018
Thesis: Food Packaging Innovations - Electrochemical Nanosensors for Primary Aromatic Amines Quantification
Supervisor: Prof. Stefano Farris

RESEARCH CONTRACTS, RESEARCH FELLOWSHIP CONTRACTS, POSTDOCTORAL SCHOLARSHIPS OR SIMILAR CONTRACTS

(Specify, for each contract, university/institution, starting and termination date, etc.)

- Postdoctoral researcher,
Department of Chemical and Polymer Engineering, University of Yazd, Yazd, Iran 2019-2021 (18 months)
Topic: Investigation of physico-mechanical properties of foam products based on modified polylactide
Supervisor: Dr. Mehdi Entezam
- Postdoctoral researcher,
Department of Food, Environmental and Nutritional Sciences - DeFENS, University of Milan, Milan, Italy
2018-2019 (12 months)
Topic: Development of new silica based biocoating using sol-gel method for packaging applications
Supervisor: Prof. Stefano Farris

ATTESTED TRAINING OR RESEARCH ACTIVITIES AT QUALIFIED ITALIAN OR FOREIGN INSTITUTIONS

(Specify academic year, institution, course, period, etc.)

- Department of Food, Environmental and Nutritional Sciences - DeFENS, University of Milan, Italy, assistant supervisor and lab manager, 2015-2018.

- Science and Research Branch, Islamic Azad University, Yazd, Iran, Nanotechnology Lab, lab assistant, 2013-2014.

IMPLEMENTATION OF PROJECTS

(Specify date, project name, etc.)

- Team member within the consultancy contract signed by the company SAES Coated Films spa. Project leader: Professor Stefano Farris. (2018-2019)
- Team member within the project "DEMBA technology assessment", granted by the company Candy-Hoover group s.r.l. (Italy). Project leader: Professor Stefano Farris. (2018)
- Principal investigator within the project "Understanding the staining phenomenon in carotenoids-based beverages in PET bottles", granted by the company DSM Nutritional Products AG (Switzerland). Project leader: Professor Stefano Farris. (2017)

Attendance to conferences and workshops

(Specify conference/title, date, etc.)

- 1- "Development of an electrochemical sensor for the quantification of primary aromatic amines" 4th Edition of MATBIM Packaging Material / Bioproduct Interactions (MATBIM 2017), Porto, Portugal, April 2017.
 - 2- "MIP Electrochemical sensor for the quantification of primary aromatic amines" IXth ECNP International Conference on Nanostructured Polymers and Nanocomposites, Rome, Italy, September 2016.
 - 3- "Gallic acid determination by using a novel electrochemical nano-sensor" Innovations in Food Packaging, Shelf Life and Food Safety, Munich, Germany, September 2015.
 - 4- "A review on applications of electrochemical sensors in food industries" 1st Conference on Quality Development the Comprehensive Strategy in Food Safety, Tehran, Iran, April 2014.
 - 5- "A new electrochemical sensor for determination of hydrogen peroxide in milk based on well-dispersive TBHQ and silver nanoparticle on graphene oxide " 2nd National Food Safety Specialists Congress, Tehran, Iran, November 2013.
 - 6- "Novel electrochemical sensor for simultaneous determination of L-phenylalanine, uric acid and tryptophan using anthocyanin and Ag nanoparticles modified glassy carbon electrode in food products" 2nd National Food Safety Specialists Congress, Tehran, Iran, November 2013.
 - 7- "Simultaneous determination of hydroxylamine and nitrite in drinking water based on self-assembly of imidazole on AgNPS/GCE" 2nd National Food Safety Specialists Congress, Tehran, Iran, November 2013.
 - 8- "Electrochemical oxidation of alanine at quinazolin self-assembled monolayer modified AgNPs/GCE" 9th Iranian Annual Seminar of Electrochemistry, Tehran, Iran, December 2013.
 - 9- "Simultaneous determination of AA, LD, UA, insulin and ASA using trifunctional electrochemical sensor" 9th Iranian Annual Seminar of Electrochemistry, Tehran, Iran, December 2013.
- * "Development of nanostructured electrochemical sensors for food packaging applications" 21th Workshop on the Developments in the Italian PhD Research on Food Science Technology and Biotechnology. Portici, September 2016.
 - * "Development of nanostructured electrochemical sensors for food packaging applications" 20th Workshop on the Developments in the Italian PhD Research on Food Science Technology and Biotechnology. Perugia, September 2015.

NATIONAL AND INTERNATIONAL AWARDS AND ACCOLADES FOR RESEARCH ACTIVITY

(Specify award, date, issuing organisation, etc.)

- Postdoctoral fellowship funded, Department of Chemical and Polymer Engineering, University of Yazd, Yazd, Iran. (2019)
- Postdoctoral fellowship funded, Department of Food, Environmental and Nutritional Sciences - DeFENS, University of Milan, Milan, Italy. (2018)
- Fully funded PhD scholarship, Department of Food, Environmental and Nutritional Sciences - DeFENS, University of Milan, Milan, Italy. (2014)

OTHER INFORMATION

Technical skills: Potentiostat/Galvanostat, Spectrophotometer, FTIR, Optical Contact Angle, Gas Chromatography, Dynamometer, Particle analyzer, Permeabilimeter

Computer skills: Microsoft Office, Endnote, Origin, Photoshop, Minitab, SPSS

Personal skills: Goal-oriented, Strong attitude to teamwork, Punctual in delivering results and assignments, Eager to learn new tools- techniques- methodologies- environments, Professional attitude and strong work ethic, Willing to help- patient with people, Dedicated- flexible- and hard-working, Reliable and responsible, Adaptable- broad-minded- prone to multi-cultural environments

SCIENTIFIC PRODUCTION

SCIENTIFIC PUBLICATIONS

(For each publication, specify the following: authors' names, full title, publisher, date and place of publication, ISBN/ISSN/DOI or equivalent code)

- 1- Duygu Büyüktaş, Masoud Ghaani, Cesare Rovera, Richard T. Olsson, Figen Korel, Stefano Farris, "Development of a nano-modified glassy carbon electrode for the determination of 2,6-diaminotoluene (TDA)". Food Packaging and Shelf Life. 2021, 100714. DOI: 10.1016/j.fpsl.2021.100714.
- 2- Cesare Rovera, Masoud Ghaani, Stefano Farris, "Nano-inspired oxygen barrier coatings for food packaging applications: An overview". Trends in Food Science & Technology. 2020, 97:210-220. DOI: 10.1016/j.tifs.2020.01.024.
- 3- Masoud Ghaani, Cesare Rovera, Flavia Pucillo, Mohammad R. Ghaani, Richard T. Olsson, Matteo Scampicchio, Stefano Farris, "Determination of 2,4-diaminotoluene by a bionanocomposite modified glassy carbon electrode". Sensors & Actuators: B. Chemical. 2018, 227:477-483. DOI: 10.1016/j.snb.2018.09.053.
- 4- Masoud Ghaani, Stefano Farris, "Migration of primary aromatic amines from food packaging materials". Reference Module in Food Science. 2018, 1-8. DOI: 10.1016/B978-0-08-100596-5.22482-7.
- 5- Masoud Ghaani, Flavia Pucillo, Richard T. Olsson, Matteo Scampicchio, Stefano Farris, "Bionanocomposite-modified glassy carbon electrode for the determination of 4,4'-methylene diphenyl diamine". Analytical Methods. 2018, 10:4122-4128. DOI: 10.1039/c8ay01376d.
- 6- Cesare Rovera, Masoud Ghaani, Nadia Santo, Silvia Trabattoni, Richard T. Olsson, Diego Romano, Stefano Farris, "Enzymatic hydrolysis in the green production of bacterial cellulose nanocrystals". ACS Sustainable Chemistry and Engineering. 2018, 6:7725-7734. DOI: 10.1021/acssuschemeng.8b00600.
- 7- Cesare Rovera, Carlo A. Cozzolino, Masoud Ghaani, Davide Morrone, Richard T. Olsson, Stefano Farris, "Mechanical behavior of biopolymer composite coatings on plastic films by depth-sensing indentation - A nanoscale study". Journal of Colloid and Interface Science. 2018, 512:638-646. DOI: 10.1016/j.jcis.2017.10.108.
- 8- Ilke Uysal Unalan, Derya Boyacı, Masoud Ghaani, Silvia Trabattoni, Stefano Farris, "Graphene Oxide Bionanocomposite Coatings with High Oxygen Barrier Properties". Nanomaterials. 2016, 6:244-253. DOI: 10.3390/nano6120244.

9- Masoud Ghaani, Carlo A. Cozzolino, Giulia Castelli, Stefano Farris, "An overview of the intelligent packaging technologies in the food sector". Trends in Food Science & Technology. 2016, 51:1-11. DOI: 10.1016/j.tifs.2016.02.008.

10- Masoud Ghaani, Navid Nasirizadeh, Seyed Ali Yasini Ardakani, Farzaneh Zare Mehrjardi, Matteo Scampicchio, Stefano Farris, "Development of an electrochemical nanosensor for the determination of gallic acid in food". Analytical Methods. 2016, 8:1103-1110. DOI: 10.1039/c5ay02747k.

11- Navid Nasirizadeh, Masoud Ghaani, Zahra Shekari, Mohammad Shateri-Khalilabad, "Novel non enzymatic TBHQ modified electrochemical sensor for hydrogen peroxide determination in different beverage samples". Journal of the Brazilian Chemical Society. 2016, 27:1577-1586. DOI: 10.5935/0103-5053.20160037.

12- Gaetano Campanella, Masoud Ghaani, Gianpiero Quetti, Stefano Farris, "On the origin of primary aromatic amines in food packaging materials". Trends in Food Science & Technology. 2015, 46:137-143. DOI: 10.1016/j.tifs.2015.09.002.

13- Navid Nasirizadeh, Zahra Shekari, Masoumeh Tabatabaee, Masoud Ghaani, "Simultaneous determination of ascorbic acid, L-dopa, uric acid, insulin, and acetylsalicylic acid on reactive blue 19 and multi-wall carbon nanotube modified glassy carbon electrode". Journal of the Brazilian Chemical Society. 2015, 26:713-722. DOI: 10.5935/0103-5053.20150031.

14- Navid Nasirizadeh, Saeedeh hajihosseini, Zahra Shekari, Masoud Ghaani, "A novel electrochemical biosensor based on a modified gold electrode for hydrogen peroxide determination in different beverage samples". Food Analytical Methods. 2015, 8:1546-1555. DOI: 10.1007/s12161-014-0041-2.

- Masoud Ghaani, Matteo Scampicchio, Stefano Farris, "Development of a new electrochemical sensor obtained by electropolymerization of nanocomposite molecularly imprinted biopolymer for determination of 4,4'-methylene diphenyl diamine". (In preparation)

- Masoud Ghaani, Matteo Scampicchio, Stefano Farris, "Application of nanostructured electrochemical sensors for food packaging applications". (In preparation)

- Masoud Ghaani, Stefano Farris, "Development of new silica based biocoating using sol-gel method for packaging applications". (In preparation)

- Masoud Ghaani, Mehdi Entezam, Sahar Salmanzade Yazdi, "Investigation of the effects of electron-beam irradiation and TMPTA on physico-mechanical properties polylactic acid". (In preparation)

- Masoud Ghaani, Mehdi Entezam, Sahar Salmanzade Yazdi, "Chemical structure modification of polylactic acid using radiation based methods: a review". (In preparation)

Congress proceedings

- Masoud Ghaani, "Development of nanostructured electrochemical sensors for food packaging applications" 21th Workshop on the Developments in the Italian PhD Research on Food Science Technology and Biotechnology. Portici (NA), 14th-16th September, 2016, (pp. 153-154), ISBN: 978-88-99648-06-0.

Date

14.10.2021

Place

Iran - Yazd