

PERSONAL INFORMATION

Roberta Foligni

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EDUCATION AND TRAINING

Training 2017-2019

"HPLC- La soppressione ionica. Webinar 24 June 2019"
 "GC-Lo spettrometro di massa. Webinar 10 June 2019"
 "Azoto e protein con il metodo Kjeldahl, ma non solo" Webinar 23 May 2019"
 "La tecnica di essiccazione tramite liofilizzazione" Webinar 18 April 2019
 "Meet the Expert estrazione" Ascoli Piceno 2 April 2019
 "Software Chromeleon 7.2 SR4 secondo livello" Ancona 6 July 2018
 "Corso di formazione per il personale utilizzatore del GC TRACE 1300 Ancona 6 March 2018
 "LC-MS/MS: applicazioni per analisi di molecole endogene ed esogene". Ancona 16 May 2017

22 March 2018

PhD- Agricultural, Food and Environmental Sciences
 Thesis: Cheese making with plant coagulants obtained from local wild flora of Marche region

1 June 2017

Corso online "Introduzione a LaTeX"
 Università Politecnica delle Marche, Ancona, Italy

September 2016- March 2017

Period abroad: at Łomza State University of Applied Sciences-Poland. (Food Technology and Gastronomy Institute).

6 March:2015 - September 2015

"Contamination Lab" UNIVPM 2015
 Università Politecnica delle Marche, Ancona, Italy

4 December 2013

Master's degree in Food Safety and Control

 Thesis: "Monitoring the development of lactic acid bacteria by electronic nose"
 Supervisor: Andrea Pulvirenti, Professor of Microbiology.
 Thesis in collaboration with the Department of Microbiology – Università Politecnica delle Marche
 Università di Modena e Reggio Emilia
 110/110 **cum laude**

21 March 2013

"Training general prevention and safety at work" DL 81/08 art. 36 and 37, 21 March 2013
 Università di Modena e Reggio Emilia

23 February 2011

Bachelor's degree Food Science

 Thesis: "Effects of alcohol assumption on the development of the nervous system in adolescents"
 Università Politecnica delle Marche, Ancona, Italy

108/110

February 2007 - June 2007 Medical first aid course
Università Politecnica delle Marche, Ancona, Italy

7 July 2004 Diploma
IIS Vanvitelli Stracca, Ancona, Italy
Humanities, scientific subjects, and biology
96/100

WORK EXPERIENCE

September 2018 - August 2019 Contract researcher: Università Politecnica delle Marche_D3A_Food technology department
Project: "FoodIn" (nutritional analysis and lipid fraction characterization (GC-MS) in edible insects.

March 2015 - March 2016 University tutor
& Università Politecnica delle Marche, Ancona, Italy
April 2016 - August 2016 Helping younger students with duties and administration

April 2014 - July 2014 Internship
Università Politecnica delle Marche, Ancona, Italy -Department of Microbiology

- research activities

Microbiological, chemical nutritional and biochemical analysis of food products and beverages (bread, dairy products, truffles, cereals, fish, water, wine, fermented beverages). Sampling surface and products for microbiological analysis.

November 2012 - Sensory Panelist
September 2013 CRPA Reggio Emilia-Animal Production Research Centre

Evaluation sensory characteristics and rheological properties of food and beverages (ham, meat, cheese, salami, coffee).

2008 - 2011 Head of climbing sector
CUS, Politecnica delle Marche, Ancona, Italy
Sport Organization

2004 - 2008 President
IL PICCHIO, Ancona, Italy, *Sport and Climbing Federation*
Organization of activities, group leading and administration

May 2003 - July 2003 Internship
Università Politecnica delle Marche, Ancona, Italy, Department of genetic engineering

- research activities:
PCR (Polymerase Chain Reaction)

PERSONAL SKILLS

Mother tongue(s) Italian

Other language(s)	UNDERSTANDING	SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production
ENGLISH	B1	B1	B1	B1
Communication skills	<ul style="list-style-type: none"> ▪ good communication skills gained at school and through working experience 			
Organisational / managerial skills	<ul style="list-style-type: none"> ▪ leadership, team working, and group and management gained through the experience as president of sport federation 			
Job-related skills	<ul style="list-style-type: none"> ▪ good expertise concerning quality control processes, gained when involved in the sale and workshop at family-run ice cream and pastry parlour 			
Computer skills	good command of Microsoft Office™ tools / basic understanding LaTeX			
Skills acquired	<ul style="list-style-type: none"> • Sampling and analysis of food and beverage products. • Competences related to methods of preparation and derivatization of natural compounds to make them more suitable to instrumental techniques (gas and liquid chromatography, spectrophotometry, mass spectrometry). • Competences in the practical use of several instruments for the quantitative and qualitative analysis of compounds in food and beverage (gas and liquid chromatography, Solid Phase Microextraction (SPME), spectrophotometry, mass spectrometry). • Competences related to method MXPro-MX3005 Quantitative PCR. • Sampling surface and products for microbiological analysis. • Ability to use a variety of information retrieval software programmes and bibliographic managers both to collect, store, analyse, and process bibliographic data. • Order procedures for scientific material. • Data processing. 			
Driving licence	B and A3			
Dati personali	<p>Autorizzo il trattamento dei miei dati personali presenti nel cv ai sensi dell'art. 13 del Decreto Legislativo 30 giugno 2003, n. 196 "Codice in materia di protezione dei dati personali" e dell'art. 13 del GDPR (Regolamento UE 2016/679). Autorizzo inoltre la pubblicazione sul web del presente documento.</p>			

Elenco pubblicazioni

Article - Effects of ethephon and methyl jasmonate on physicochemical properties of *Acacia seyal* var. *seyal* (L.) gum produced in Sudan. Abdelhakam Esmaeil Mohamed Ahmed, Ashraf Mohamed Ahmed Abdalla, Béla Kovács, Fukuju Yamamoto, **Roberta Foligni**, Massimo Mozzon. Food Hydrocolloids. 90 pp.413-420 (2019)

Article - Protein fortification with mealworm (*Tenebrio molitor* L.) powder: Effect on textural, microbiological, nutritional and sensory features of bread. Andrea Roncolini, Vesna Milanović, Federica Cardinali, Andrea Osimani, Cristiana Garofalo, Riccardo Sabbatini, Francesca Clementi, Marina Pasquini, Massimo Mozzon, **Roberta Foligni**, Nadia Raffaelli, Federica Zamporlini, Gabriele Minazzato, Maria Federica Trombetta, Anse Van Buitenen, Leen VanCampenhout, Lucia Aquilanti. PlosOne. 14(2): e0211747 (2019)

Article - Antifungal activity of essential oils on yeast isolates from filling creams/Attività antifungina di oli essenziali su isolati di lievito da crema di farcitura. Riccardo Sabbatini, Vesna Milanović, Cristiana Garofalo, Andrea Roncolini, Lucia Aquilanti, Francesca Clementi, Luca Belleghia, Massimo Mozzon, **Roberta Foligni**, Andrea Osimani. Industrie alimentari. 58(599) pp. 3-9 (2019)

Book - Chapter Chemical Characteristics and Nutritional Properties of Hybrid Palm Oils. Massimo Mozzon, **Roberta Foligni**, Urszula Tylewicz. IntchOpen (2018)

Article - Bread enriched with cricket powder (*Acheta domestica*): A technological, microbiological and nutritional evaluation. Andrea Osimani, Vesna Milanović, Federica Cardinali, Andrea Roncolini, Cristiana Garofalo, Francesca Clementi, Marina Pasquini, Massimo Mozzon, **Roberta Foligni**, Nadia Raffaelli, Federica Zamporlini, Lucia Aquilanti. Innovative Food Science and Emerging Technologies. 48 pp. 150-163 (2018)

Article - Comparison between fatty acid profiles of old and modern varieties of *T. turgidum* and *T. aestivum*: A case study in central Italy. Stefano Tavoletti, **Roberta Foligni**, Massimo Mozzon, Marina Pasquini. Journal of Cereal Science. 82 pp. 198–205 (2018)

Article - Development of a time-effective and highly specific quantitative real-time polymerase chain reaction assay for the identification of *Lactobacillus delbrueckii* subsp. *bulgaricus* and *Streptococcus thermophilus* in artisanal raw cow's milk cheese. Milena Alicja Stachelska, **Roberta Foligni**. ACTA VET. BRNO. 87(3) pp. 301-308 (2018)

Article - High resolution mass approach to characterize refrigerated black truffles stored under different storage atmospheres. Edoardo Longo, Ksenia Morozova, Monica R. Loizzo, Rosa Tundis, Sara Savini, **Roberta Foligni**, Massimo Mozzon, Daniel Martin-Vertedor, Matteo Scampicchio, Emanuele Boselli. Food Research International. 102 pp. 526-535 (2017)

Article - Fresh refrigerated *Tuber melanosporum* truffle: effect of the storage conditions on the antioxidant profile, antioxidant activity and volatile profile. Sara Savini, Monica Rosa Loizzo, Rosa Tundis, Massimo Mozzon, **Roberta Foligni**, Edoardo Longo, Ksenia Morozova, Matteo Scampicchio, Daniel Martin-Vertedor, Emanuele Boselli. Eur Food Res Technol. 243(12) pp. 2255-2263 (2017)

Article - Impact of thistle rennet from *Carlina acanthifolia* All. subsp. *acanthifolia* on bacterial diversity and dynamics of a specialty Italian raw ewes' milk cheese. Federica Cardinali, Andrea Osimani, Manuela Taccari, Vesna Milanović, Cristiana Garofalo, Francesca Clementi, Serena Polverigiani, Silvia Zitti, Nadia Raffaelli, Massimo Mozzon, **Roberta Foligni**, Elena Franciosi Kieran Tuohy, Lucia Aquilanti. International Journal of Food Microbiology .255 pp. 7-16 (2017)

Article - Yeast and mould dynamics in Caciofiore della Sibilla cheese coagulated with an aqueous extract of *Carlina acanthifolia* All. Federica Cardinali, Manuela Taccari, Vesna Milanović, Andrea Osimani, Serena

Polverigiani, Cristiana Garofalo, **Roberta Foligni**, Massimo Mozzon, Silvia Zitti, Nadia Raffaelli, Francesca Clementi, Lucia AquilantiYeast. 33(8) pp. 403-414. (2016)

Convegni

Seminar for student: Poland_Lomza (February 9 2017)

Oral presentation: Cheesemaking with plant coagulants obtained from local wild flora of Marche region.

Foligni R.

XXII Workshop on the Developments in the Italian PhD Research on Food Science Technology and Biotechnology (Bolzano 22 September 2017)

Oral presentation: Cheesemaking with plant coagulants obtained from local wild flora of Marche region.

Foligni R.

5MS Fod Day (Bologna 11-13 October 2017)

Poster: HPLC-HRMS Characterization of *Tuber Melanosporum* during storage under different packaging atmospheres. Boselli Emanuele, Longo Edoardo, Morzova Ksenia, Loizzo Monica, Tundis Rosa, Scampiccio Matteo, Savini Sara, **Foligni Roberta.**

“Aistec-I Cereali per un sistema agroalimentare di qualità” (Roma 22-24 November 2017)”

Poster: Differenze nel profilo acidico tra varietà di frumento antiche e moderne

Foligni R., Tavoletti S., Pasquini M., Mozzon M.

“Universo Latte: giovani ricercatori e imprese a confronto” (Piacenza 18 March 2016)

Conference paper: Caseificazione mediante coagulanti vegetali ottenuti da flora spontanea locale dell'Appennino marchigiano.

Foligni R.

XX Workshop on the Developments in the Italian PhD Research on Food Science Technology and Biotechnology (Perugia 23-25 September 2015).

Poster: Cheesemaking with plant coagulants obtained from local wild flora of Marche region.

Foligni R.

La scienza della vegetazione per la biodiversità e la sostenibilità (Ancona 24-26 September 2015)

Poster “Utilizzo tradizionale della *Carlina acanthifolia* All. *subsp. Acanthifolia* come caglio vegetale: studio compositivo e della dinamica fungina di un pecorino a latte credu dei Monti Sibillini (Italia centrale).

Cardinali F., Taccari M., Milanović V., Garofalo C., Osiamani A., Aquilanti L., Zitti S., **Foligni R.**, Mozzon M., Clementi F.

32nd International Specialized Symposium on yeasts (Perugia September 2015)

Poster “Study of the fungal dynamics of a raw ewe’s milk Pecorino cheese traditionally produced in a foothills area of the Marche region (central Italy).

Cardinali F., Taccari M., Milanović V., Garofalo C., Osiamani A., Aquilanti L., Zitti S., **Foligni R.**, Mozzon M., Clementi F.