

Alessandra FRATIANNI

Personal Information

Date of birth: 30/03/1969
Place of birth: CAMPOBASSO
Citizenship: Italian
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EDUCATION

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| April 1994 | • University Degree in Food Science and Technology (110/100 with honors). University of Molise, Campobasso |
| January 1999 | • PhD in Biochemistry and Physiology of Nutrition
University of Molise, Campobasso |

PROFESSIONAL EXPERIENCES

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| Current position (from nov 2019 up to now) | • Fixed term Senior Researcher (type B) 07/F1 Sector-Food Science and Technology-SSD AGR/15, DiAAA-University of Molise, Campobasso |
| January 2014 | • Achievement of the "National Scientific Qualification" as Associate Professor- 07/F1 Sector – "Food science and technology" |
| April-May 2013 | • Visiting researcher
"Randal Division of Cell & Molecular Biophysics"- King's College"- London |
| Oct 2010-Aug 2015 | • Fixed term Junior Researcher (type A) 07/F1/ Sector-Food Science and Technology-SSD Agr15, DiAAA-University of Molise, Campobasso |
| June 2009- Dec 2009 | • Collaborative study on the project "Evaluation and determination of product and process markers during the technological processes of cereal products", DiAAA-University of Molise |
| Oct 2008-Apr 2009 | • Collaborative study on the project "Evaluation of antioxidant content and antioxidant activity on foods". DiAAA-University of Molise |
| Sept 2007-July 2008 | • Collaborative study on the project: "Determination of bioactive compounds by means of special techniques". DiAAA-University of Molise |
| Jan 2005- Apr 2007 | • Collaborative study on "Production of defatted wheat germ for the realization of germ made products" DiAAA-University of Molise |
| July 2004-Sept 2004 | • Collaborative study on "Chemical analysis on products stored by using different storage techniques" DiAAA-University of Molise |
| June 2000-May 2004 | • Fellowship on the project "Use of barley flours enriched with beta glucans and tocopherols for the production of high nutritional healthy foods". DiAAA - University of Molise. |

ACADEMIC APPOINTMENTS

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| 2019-2020 | <ul style="list-style-type: none">• Professor of "Food technology", faculty of Tourism Science, "Food composition and analysis", "Quality and certification in the food industry", Faculty of Food science and Technology, University of Molise. |
| 2019-2020 | <ul style="list-style-type: none">• Professor of the course unit "Certification in the food chain" in the scope of the courses of the International PhD "Agriculture Technologies and Biotechnologies" – Cycle XXXIV. University of Molise. |
| 2018-2019 | <ul style="list-style-type: none">• Ajunct Professor of "Food technology", faculty of Tourism Science, "Quality and certification in the food industry", Faculty of Food science and Technology, University of Molise |
| 2015-2018 | <ul style="list-style-type: none">• Ajunct Professor of "Quality management in the food industry", "Food technology applied to quality and certification", Faculty of Food Science and Technology, University of Molise. |
| 2010-2015 | <ul style="list-style-type: none">• Professor of "Quality management in the food industry", "Food technology applied to quality and certification" Faculty of Food Science and Technology, University of Molise. |
| 2004-2009 | <ul style="list-style-type: none">• Ajunct Professor of "Quality Management" and "Institutions of Quality Management", Faculty of Food Science and Technology, University of Molise Campobasso |
| 2004-2020 | <ul style="list-style-type: none">• Member of degree commissions |

MANAGEMENT SKILLS

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| 2020 | <ul style="list-style-type: none">• Guest Editor of the Special Issue on ""Current Advances on the Effects of Thermal Processing on Bioactive Compounds in Fruits and Vegetables", for the journal "Foods" |
| 2020-2021 | <ul style="list-style-type: none">• Component of the "College of doctoral teachers" of the International PhD course "Agriculture Technologies and Biotechnologies" – Cycle XXXIV. University of Molise |
| 2013-2020 | <ul style="list-style-type: none">• Member of the "Quality Management Unit" (UGQ)" of the degree courses in "Food Science and Technology", University of Molise |
| 2016-2019 | <ul style="list-style-type: none">• Member of the "Steering Committee" of the degree courses in Food Science and Technology, University of Molise |
| 2011-2016 | <ul style="list-style-type: none">• Member of the "College of doctoral teachers" in "Food Biotechnology", cycle XXVIII University of Molise |
| 2011-2013 | <ul style="list-style-type: none">• Member of the MIUR working group of "New Technologies for Made in Italy-Agri-food System". Ministry of Education, University and Research (MIUR), Rome. |
| 2010-2013 | <ul style="list-style-type: none">• Councillor of the National Food Technologists' Order |
| 2003-2009 | <ul style="list-style-type: none">• Councillor and Secretary of the Food Technologists' Order of Molise Region |
| 2004-2020 | <ul style="list-style-type: none">• Tutor and co-tutor of PhD students |
| 2000-2020 | <ul style="list-style-type: none">• Co-supervisor and assistant supervisor of degree thesis• Researcher and person in charge of the elaboration and interpretation of results of |

2000-2020

research projects

- Referee for peer reviewed journals (LWT, Foods, etc)

TECHNICAL SKILLS

- Biochemical methods and enzymatic analysis
- Methods in food analysis
- Technology of foods (mainly focused on cereals and cereal by-products and dairy products)
- Application of original methods for the preparation and the quantitative analysis of compounds, new formed components derived from technological and shelf-life processes, food contaminants and additives
- Use of HPLC and Liquid chromatography-mass spectrometry in food analysis
- Project management
- Use of Windows Operating Systems

MAIN RESEARCH TOPICS

- Setting up of new reliable analytical techniques for the extraction and the determination of hydro and fat-soluble vitamins in foods
- Production and nutritional evaluation of functional foods
- Study of the effects of technological treatments on foods through product and process markers
- Evaluation of antioxidant content and antioxidant activity of foods
- Implementation of the "Quality Management Systems" in the food industry

SCIENTIFIC PUBLICATIONS

More than 70 presentations (posters and oral presentations) in national and international congresses, 38 publications in indexed peer reviewed journals, with an h index of 17 (source SCOPUS), different publications on book chapters and conference proceedings.

https://www.researchgate.net/profile/Alessandra_Fratianni

<https://www.scopus.com/authid/detail.uri?authorId=6506691016>

orcid profile: 0000-0003-0435-6728

PRESENTATIONS AT NATIONAL AND INTERNATIONAL CONFERENCES

- International Conference: "Joint AISTEC/ICC at the Word Expo Milan 2015 "Grains for feeding the world". 1-3 July 2015, Milan. "An integrated approach for a better evaluation of tocols in cereals and cereal products"
- 9° AISTEC Conference: "Un mondo di cereali. Potenzialità e sfide", Bergamo, 12-14 June 2013. "Influenza del processo di pastificazione sul contenuto in tocoli, carotenoidi e retinoli".
- "8° Italian Conference of Food Science and Technology". Milan, 7-8 May 2007. "Valutazione dei carotenoidi in matrici cerealicole".
- "2° Conference of young researchers: Nuovi segmenti nel percorso scientifico". Riccia

	<p>(CB), 24-25 July 2003. "Delipidizzazione del germe di grano mediante utilizzo della CO2 supercritica". Presentazione orale.</p> <ul style="list-style-type: none"> • 5° AISTEC Conference: "Cereali: scienza e benessere alla tavola". Tramariglio-Alghero, 26-28 June 2003. "Valorizzazione di un sottoprodotto dell'industria molitoria: il germe di grano".
ASSOCIATIONS	<ul style="list-style-type: none"> • AISTEC (Italian Association of Cereal Science and Technology) • SISTAL (Italian Society of Food Science and Technology) • Food Technologists' Order
PRIZES AND ACKNOWLEDGMENTS	<ul style="list-style-type: none"> • Co-tutor of the PhD Thesis in "Food Biotechnology"- XXIII cycle. "Innovazione di processo e di prodotto in formaggi a pasta filata". PhD student Niro Serena, academic year 2009-2010. PhD thesis winner of the "Federalimentare 2011" price. • Special mention on the international journal "<i>Today's Chemist at Work</i>", September 2003, and acknowledgment of the Editor for having published in the "Journal of Agricultural and Food Chemistry" the paper "Normal phase high-performance liquid chromatography method for the determination of tocopherols and tocotrienols in cereals" , by Panfili G., Fratianni A., Irano M.
FOREIGN LANGUAGE	<ul style="list-style-type: none"> • English: fluent (written and spoken)