 

NADIA INNOCENTE

CURRENT POSITION  
*Associate Professor in Food Technology (SSD AGR/15)*

PERSONAL INFORMATIONS

***Nadia Innocente***

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WORK EXPERIENCE

From 2018 – Eligible to Italian Full Professor position (by competitive National examination)

From 2006 - Associate professor in Food Science and Technology (SSD AGR/15) at the University of Udine

2000 - 2006 - Researcher in Food Technology at the University of Udine (by competitive National examination)

EDUCATION AND TRAINING

From 1997 to 2000 - Research fellow at the Department of Food Science, University of Udine,

1997 - PhD in Food Biotechnology at the University of Udine, Italy

1996 - Research fellow at the U.E.R de Technologie des Industries Agro-Alimentaires de la Facultè des Sciences Agronomiques, University of Gembloux, Belgium

1993 - Research fellow at the Department of Food Science, University of Udine, Italy

1992 - MSc in Food Science and Technology at the University of Udine, Italy

TEACHING ACTIVITIES AND PhD SUPERVISION

***Present***

Since 2022: Meet Inspection (BSc Food Science & Technology), UNIUD

Since 2021: Sensory Evaluation of Food (BSc Science and Culture of Food), UNIUD

Since 2016: Sensory Analysis of Food (MSc Food Science & Technology), UNIUD

Since 2008: Technologies and Transformations of Mountain Forestry Products (BSc Agricultural Science), UNIUD

Since 2002: Dairy Technology (BSc Food Science & Technology and MSc Food Science & Technology), UNIUD

Since 2002: Technology of Animal Products (BSc Food Science & Technology and MSc Food Science & Technology), UNIUD

**Formerly**

From 2009 to 2019: Food Properties- Sensory Properties of Foods (BSc Food Science and Tecnology), UNIUD

From 2008 to 2018: Supply chains of Animal products (MSc Animal Nutrition and Resources), UNIUD2003-2004 Food Science and Technology (BSc Nutrition), UNIPD

**PhD theses Supervision**

From 2006 to 2023: Supervisor of 8 PhD students in Food and Human Health (ex Food Science and Technology)

RESEARCH ACTIVITIES

NADIA INNOCENTE is the leader of the Dairy Technology research group at Di4A and in this area and the main research activity can be summarized as follows:

* Study of the properties of protein milk fractions, with particular reference to the effect of innovative technologies or hydrolysis process applications on their functional/bioactive properties;
* Improvement of sustainability in the semi-hard and hard cheeses production chain, with particular reference to the salting processes, superficial coatings, suitable systems for reducing defects and valorisation of by-products and processing waste.
* Sensory analysis
* Characterization of bioactive compounds in foods and development of strategies to protect them during processing, storage, and in vitro digestion considering a possible use in dairy products.

She is the research coordinator of many scientific collaborations with food companies, for which she also provides consultancy services. She has fruitful international scientific collaboration with various European and Extra-european research groups.

ISTITUTIONAL POSITION

*Administrative role and position responsibility*

Since 2017: Member of the Spin-off committee of the UNIUD

2017-2021: Coordinator of Food Chemical and Technology Division of the Department of Agricultural, Food, environmental and animal sciences (Di4A) at the University of Udine (UNIUD)

2016-2017: Member of the Teacher/Student Paritetic Board of Di4A at UNIUD

2017-2020: Coordinator of the Teacher/Student Paritetic Board of Di4A at UNIUD

*Coordination of academic activities*

Since 2021: Coordinator of the Board of the BSc and MCs Food Science & Technology courses, UNIUD

Since 2020: Member of the Board of the BSc Science and Culture of Food, UNIUD

Since 2015: Member of the Board of the Doctorate in Food and Human Health, UNIUD

Since 2008: Member of the Board of the BSc Agricultural Science course, UNIUD

Since 2004: Member of the Board of the BSc and MCs Food Science & Technology courses, UNIUD

Since 2004: Academic tutor for the BSc and MCs Food Science & Technology courses, UNIUD

2007-2013: Member of the Board of the Doctorate in Food Science, UNIUD

2008-2018: Member of the Board of the MSc Animal Nutrition and Resources, UNIUD

2008-2010: Member of the Tutoring Commission of the Agricultural Faculty of UNIUD

RECENT RESEARCH PROJECTS

2022-2025: Principal investigator of National Research projects funded by Regione Autonoma Friuli Venezia Giulia “Study of the transformation and ripening systems of livestock farms that produce and transform milk from a short supply chain perspective”

2022-2023: Principal investigator of Research projects funded by Regione Autonoma Friul Venezia Giulia “Strengthening of the typicity and improvement of the sustainability of the entire production chain of Montasio DOP cheese”

2022-2024: Interdepartmental project CIBIAMO

2018-2019: Principal investigator in PSR Misura 16.1.1, “Study of the activity of Lactobacillus casei in order to replace the lisozyme in PDO Montasio cheese”

SCIENTIFIC PUBLICATIONS

Co-author of over100 scientific publications (https://air.uniud.it/) including papers in international and national journals, posters and presentations at international and national conferences, and book chapters  
Most relevant peer-reviewed publicafions (past 5 years):

* Calligaris, S., Marino, M., Maifreni, M., Innocente, N. (2018). Potential application of monoglyceride structured emulsions as delivery systems of probiotic bacteria in reduced saturated fat ice cream (2018). *LWT* *Food science & technology*, 96, 329-334.
* Marino, M., Maifreni, M., Baggio, A., Innocente, N. (2018). Inactivation of foodborne bacteria biofilms by aqueous and gaseous ozone. *Frontiers in Microbiology*, 9, 2024.
* Marino, M., Dubsky de Wittenau, G., Saccà, E., Cattonaro, F., Spadotto, A., Innocente, N., Radovic, S., Piasentier, E., Marroni, F. (2019). Metagenomic profiles of different types of Italian high-moisture Mozzarella cheese. *Food Microbiology*, 79, 123-131.
* Innocente, N., Marino, M., Calligaris, S. (2019). Recovery of brines from cheesemaking using High-Pressure Homogenization treatments. *Journal of Food Engineering*, 247, 188-194.
* Melchior, S., Marino, M., Innocente, N., Calligaris, S., Nicoli, M.C., (2020). Effect of different biopolymer-based structured systems on the survival of probiotic strains during storage and in vitro digestion *Journal Science of Food Agricultural*, 100, 3902-3909.
* [Baggio, A.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=57203690609&zone=), [Marino, M.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=7201366043&zone=), [Innocente, N.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=6603793019&zone=), [Celotto, M.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=57215052720&zone=), [Maifreni, M.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=6602730750&zone=) (2020). [Antimicrobial effect of oxidative technologies in food processing: an overview](https://www.scopus.com/record/display.uri?eid=2-s2.0-85079783616&origin=resultslist&sort=plf-f&src=s&st1=Innocente&st2=N&nlo=1&nlr=20&nls=count-f&sid=d23996f8f0c8168cea58fbf8d5e4f4c4&sot=anl&sdt=aut&sl=33&s=AU-ID%28%22Innocente%2c+N.%22+6603793019%29&relpos=8&citeCnt=16&searchTerm=). [*European Food Research and Technology*](https://www.scopus.com/sourceid/23068?origin=resultslist), 246(4), 669-692
* Melchior, S., Marino, M., D’Este, Innocente, N., Nicoli, M.C., Calligaris, S. (2021). Effect of the formulation and structure of monoglyceride-based gels on the viability of probiotic: Lactobacillus rhamnosus upon in vitro digestion. *Food Functional*, 12, 351-361
* [Bisson, G.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=57278724600&zone=), [Marino, M.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=7201366043&zone=), [Poletti, D.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=57278519700&zone=), [Innocente, N.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=6603793019&zone=), [Maifreni, M.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=6602730750&zone=) (2021). [Turbidimetric definition of growth limits in probiotic Lactobacillus strains from the perspective of an adaptation strategy](https://www.scopus.com/record/display.uri?eid=2-s2.0-85116056641&origin=resultslist&sort=plf-f&src=s&st1=Innocente&st2=N&nlo=1&nlr=20&nls=count-f&sid=d23996f8f0c8168cea58fbf8d5e4f4c4&sot=anl&sdt=aut&sl=33&s=AU-ID%28%22Innocente%2c+N.%22+6603793019%29&relpos=4&citeCnt=3&searchTerm=). *J*[*ournal of Dairy Science*](https://www.scopus.com/sourceid/32795?origin=resultslist), 104(12), 12236-12248
* [Melchior, S.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=57204516608&zone=), [Calligaris, S.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=6603559555&zone=), [Marino, M.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=7201366043&zone=), (...), [Nicoli, M.C.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=7005729966&zone=), [Innocente, N.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=6603793019&zone=) (2022). [Digestive protection of probiotic Lacticaseibacillus rhamnosus in Ricotta cheese by monoglyceride structured emulsions](https://www.scopus.com/record/display.uri?eid=2-s2.0-85124582939&origin=resultslist&sort=plf-f&src=s&st1=Innocente&st2=N&nlo=1&nlr=20&nls=count-f&sid=d23996f8f0c8168cea58fbf8d5e4f4c4&sot=anl&sdt=aut&sl=33&s=AU-ID%28%22Innocente%2c+N.%22+6603793019%29&relpos=3&citeCnt=3&searchTerm=).[*International Journal of Food Science and Technology*](https://www.scopus.com/sourceid/20115?origin=resultslist)*,* 57(5), 3106-3115.
* [Basso, F.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=57222344314&zone=), [Maifreni, M.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=6602730750&zone=" \o "Show author details), [Innocente, N.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=6603793019&zone=), [Manzocco, L.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=6603719477&zone=" \o "Show author details), [Nicoli, M.C.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=7005729966&zone=) (2022). [Raw milk preservation by hyperbaric storage: Effect on microbial counts, protein structure and technological functionality](https://www.scopus.com/record/display.uri?eid=2-s2.0-85126606077&origin=resultslist&sort=plf-f&src=s&st1=Innocente&st2=N&nlo=1&nlr=20&nls=count-f&sid=d23996f8f0c8168cea58fbf8d5e4f4c4&sot=anl&sdt=aut&sl=33&s=AU-ID%28%22Innocente%2c+N.%22+6603793019%29&relpos=2&citeCnt=2&searchTerm=). [*Food Research International*](https://www.scopus.com/sourceid/23180?origin=resultslist), 156,111090
* [Bisson, G.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=57278724600&zone=), [Maifreni, M.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=6602730750&zone=" \o "Show author details), [Innocente, N.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=6603793019&zone=), [Marino, M.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=7201366043&zone=) (2023). [Application of pre-adaptation strategies to improve the growth of probiotic lactobacilli under food-relevant stressful conditions](https://www.scopus.com/record/display.uri?eid=2-s2.0-85148479658&origin=resultslist&sort=plf-f&src=s&st1=Innocente&st2=N&nlo=1&nlr=20&nls=count-f&sid=d23996f8f0c8168cea58fbf8d5e4f4c4&sot=anl&sdt=aut&sl=33&s=AU-ID%28%22Innocente%2c+N.%22+6603793019%29&relpos=1&citeCnt=1&searchTerm=). [*Food and Function*](https://www.scopus.com/sourceid/19700188146?origin=resultslist)*,* 14(4), 2128-2137
* [Innocente, N.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=6603793019&zone=), [Calligaris, S.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=6603559555&zone=), [Di Filippo, G.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=58145833300&zone=), Melchior, S., [Marino, M.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=7201366043&zone=), [Nicoli, M.C.](https://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=7005729966&zone=) (2023). [Process design for the production of peptides from whey protein isolate with targeted antimicrobial functionality](https://www.scopus.com/record/display.uri?eid=2-s2.0-85150238664&origin=resultslist&sort=plf-f&src=s&st1=Innocente&st2=N&nlo=1&nlr=20&nls=count-f&sid=d23996f8f0c8168cea58fbf8d5e4f4c4&sot=anl&sdt=aut&sl=33&s=AU-ID%28%22Innocente%2c+N.%22+6603793019%29&relpos=0&citeCnt=0&searchTerm=). [*International Journal of Food Science and Technology*](https://www.scopus.com/sourceid/20115?origin=resultslist), 58(5), pp. 2505-2517

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“European Regulation on the protection of personal data”