

MONICA ANESE

FULL PROFESSOR

Contact information

Department of Agricultural, Food, Environmental and Animal Sciences

UNIVERSITY OF UDINE - ITALY

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Work experience

November 2017 - at present

Full professor of Food technology

UNIVERSITY OF UDINE

November 2005 - October 2017

Associate professor of Food Technology

UNIVERSITY OF UDINE - ITALY

November 2000 - October 2005

Researcher of food technology

UNIVERSITY OF UDINE - ITALY

August 1999 - October 2000

Researcher of food technology

UNIVERSITY OF FOGGIA - ITALY

March 1996 - August 1999   
Researcher of food technology

UNIVERSITY OF BARI, see of Foggia – ITALY

Education and training

July 1990  
MSc degree in Food science and technology  
University of Udine

October 1994 - April 1995   
*Research fellow*

The National Food Centre, Teagasc, Dublin, Ireland

September 1990 - September 1994; May 1995 – February 1996  
*Research fellow*

University of Udine

Language skills

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| --- | --- |
| Mother tongue | ITALIAN |
| Other languages | Level |
| ENGLISH | B2 |

Teaching activity

Courses currently taught:

* Unit operations, BSc course in Food Science and technology (L-26), 6 ECTS
* Vegetable food processing technology, BSc course in Food Science and technology (L-26), 1 ECTS
* Bibliographic resources and research tools, BSc course in Food Science and technology (L-26), 1 ECTS
* Principles of food formulation, MSc course in Food Science and technology (LM-70), 5 ECTS

Research activity

The research activity is relevant to stability and safety aspects of food products as well as to the relationships among technological interventions and their effects on food composition, structure and properties.

Current main research topics:

#### Technological strategies for the development of functional foods:

#### Definition of an interdisciplinary approach for functional foods development

#### Study on the effect of formulation as well as conventional (e.g. pasteurisation; roasting) and unconventional (e.g. high pressure homogenization; ultrasounds treatment) interventions on the functional properties of foods by means in vitro digestion standardized protocols to address in terms of macronutrient digestibility as well as bioaccessibility of bioactive molecules

#### Study of food-food and food-drug interactions by means of in vitro and in vivo models, to address the issue of type 2 diabetes.

Other topics

* Effect of conventional and unconventional technological treatments on oxidative, enzymatic and microbiological stability of food
* Relationship between food quality, including structural properties and physical state, and stability of foods
* Reliable and potentially exploitable innovative technological strategies to reduce the levels of potentially carcinogenic molecules (i.e. acrylamide and furans), that may form in staple foods as a consequence of intense heating
* Kinetic interpretation of physical and structural properties of food systems in relation to the glass transition temperature
* Methodological aspects to evaluate food quality and stability.

Publications and attendance at conferences

Author and co-author of more than 100 scientific publications on peer review international journals and of about 10 book chapters.

Lecturer in several national and international scientific conferences.

Academic assignments

From October 2022

Vice-rector of the Third Mission of the University of Udine.

October 2020 – September 2022

Rector’s delegate of Technological transfer of the University of Udine

From July 2021

Member of the *Commissione per l’Abilitazione Scientifica Nazionale* for the competition sector 07/F1-Food science and technology (Ministery decree of 09.07.2021).

From 2019

Member of the Institutional Review Board of the Department of Agrifood, Animal and Environmental Sciences (IRB-Di4A) of the University of Udine.

April 2018 - September 2021

Chair of the *Consiglio Unificato dei Corsi di Studio in Scienze e Tecnologie Alimentari* of the University of Udine.

From 2012 to 2018

Vice-chair of the *Consiglio Unificato dei Corsi di Studio in Scienze e Tecnologie Alimentari* of the University of Udine.

From AY 2018-2019 to AY 2022-2023

Representative of the University of Udine in the interuniversity commission of the MSc international course Food Sciences for Innovation and Authenticity (classe LM 70) (administrative headquarters: Free University of Bolzano), and member of the respective graduate program council

From 2015

Member of the the Commission for the management (*Collegio docenti*) of the PhD course “Food and Human Health” of the University of Udine.

From 2005 to 2015

Member of the the Commission for the management (*Collegio docenti*) of the PhD course “Food Science” of the University of Udine.

AY 2007-2008

Rector’s delegate of Services of university orientantion of the University of Udine

From 2005 to 2007

Chair of the *Commissione Interna per l'Orientamento e il Tutorato* (CITO) of the Agricultural Faculty of the University of Udine and Member of the *Commissione di Ateneo per l'Orientamento e il Tutorato* (CATO) of the University of Udine.

From 2005

Member of the Commission for the management (*Collegio docenti*) of the PhD course in Food Science of the University of Udine.

From 2002 to 2021

Member of the Commission for the management of the BSc and MSC Food Science and Technology courses of the University of Udine.

Technology transfer activity

2006

Co-inventor of the patent n. PD2006A000332 “Process for acrylamide removal from foods”. Inventors: Nicoli M.C., Anese M., Property: Università degli studi di Udine.

2007-2015

Founding partner of the academic spin off AFoTech srl.

2011 - 2015

CEO of the academic spin off AFoTech srl.

From 2006

Scientific responsible of projects financially supported by industrial partners.

Partecipation in scientific committee in the last 5 years

* 14th International Conference on Engineering and Food (ICEF14), 19-23rd June 2023, Nantes, France
* Food Chemistry in the Alps-Adriatic Region 2020\_ on line conference
* 6th IIR Conference on Sustainability and the Cold Chain, 26-28th August 2020, Nantes, France.
* Nutrient delivery and Impact on Human Health international course, 4-6th November 2019, University of Udine-CISM, Udine, Italy.
* Food Shelf Life: Challenges, Pitfalls and Packaging Innovation international course, 23-24th May 2019, University of Udine-CISM, Udine, Italy.

Autorizzo il trattamento dei miei dati personali ai sensi dell’art. 13 D. Lgs. 30 giugno 2003 n°196 – “Codice in materia di protezione dei dati personali” e dell’art. 13 GDPR 679/16 – “Regolamento europeo sulla protezione dei dati personali"

Data, 12/06/2023