

# Barozzi Lorenzo

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## *Education*

### **Ph.D. candidate – Food and human Health**

01/2022 – estimate thesis submission 12/2024

Università degli Studi di Udine

*Thesis title:* Novel plant protein sources for the beverage sector: technological functionality, nutritional properties, sensory characteristics, and consumer acceptability

*Founded by:* Grant founded by Europea Union - FSE REACT-EU, PON Ricerca e Innovazione 2014-2020, DM 1061

### **Master degree – Food science and technology LM70**

10/2019 – 10/2021

Università degli Studi di Udine 110L/110

*Thesis title:* Valutazione della digeribilità della carne sottoposta a processi di cottura differenti con metodo di digestione *in vitro*

### **Bachelor degree – Food science and technology L26**

10/2016 – 07/2019

Università degli Studi di Padova 110/110

*Thesis title:* Conservazione e maturazione in post-raccolta del mango (*Mangifera indica*)

### **High school diploma – Istituto Tecnico Agrario**

09/2011 – 07/2016 Ist. Tec. Agrario G. dell'Amore

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## *Work experience*

### **Internship R&D – Luigi Lavazza s.p.a.**

05/2023 – 11/2023 Torino, Italia

- Development of new products to expand the company portfolio
- Support the business innovation process by intercepting new technologies, trends, ingredients and startups
- Market research to assess the characteristics of competing products

### **Internship R&D – OrtoRomi s.p.a.**

16/2018 – 10/2018 Villanova di Camposanpiero (PD)

- Development of new branded and third-part products
- Search for optimal storage conditions to promote the correct ripening of fruits

### **Internship Produzione – Caseificio Mediterraneo**

09/2016 – 10/2016 Cermenate (CO)

- Worker in the production of mozzarella and ricotta

## Publications

### Published:

Manzocco, L., Barozzi, L., Plazzotta, S., Sun, Y., Miao, S., & Calligaris, S. (2024). Feasibility of water-to-ethanol solvent exchange combined with supercritical CO<sub>2</sub> drying to turn pea waste into food powders with target technological and sensory properties. *LWT*, 194, 115778.

## Conference

Contribution	Place and date	Conference title
Oral presentation	Catania - 18/09/24-20/09/24	28 <sup>th</sup> PhD Workshop on the Developments in the Italian PhD Research on food science and technology
Poster	Napoli - 13/09/23-16/09/23	27 <sup>th</sup> PhD Workshop on the Developments in the Italian PhD Research on food science and technology
Poster	Maribor - 05/07/23-07/07/23	3 <sup>rd</sup> international conference Aerogel for biomedical and environmental application
Poster	Asti - 19/09/22-21/09/22	26 <sup>th</sup> PhD Workshop on the Developments in the Italian PhD Research on food science and technology

## Thesis co-relator

Student	Relator	Thesis title	Degree
Roberta Pratulino	Prof.ssa Maria Cristina Nicoli Prof.ssa Lara Manzocco	Capacità strutturante di ingredienti proteici in polvere e potenzialità di impiego in creme spalmabili	Bachelor
Antonio Girardi	Prof.ssa Lara Manzocco Dott.ssa Stella Plazzotta	Strategie di processo per convertire scarti di pisello in polveri integrali con specifiche funzionalità	Bachelor
Anna Tomasella	Dott.ssa Stella Plazzotta Dott.ssa Sofia Melchior	Interventi tecnologici per modulare le proprietà funzionali di estratti proteici ottenuti da scarti di pisello	Bachelor
Nicolò Giacobaz	Dott.ssa Stella Plazzotta Dott.ssa Sofia Melchior	Effetti di interventi tecnologici su alcune proprietà chimiche e fisiche di estratti proteici di pisello	Bachelor
Riccardo Cettolo	Dott.ssa Stella Plazzotta Dott.ssa Sofia Melchior	Effetto di interventi tecnologici su alcune proprietà chimiche e fisiche di farine ottenute da scarti di pisello	Bachelor
Laura Meneghini	Dott.ssa Stella Plazzotta Prof.ssa Lara Manzocco	Effetto di interventi tecnologici sulla fibra contenuta in polveri integrali ed estratti proteici ottenuti da scarti di pisello.	Bachelor

## Language skills

Mother language	Italiano				
Other languages	Listening	Reading	Oral interaction	Oral production	Writing
English	B2	B2	B2	B1	B1

## Digital skill

Pacchetto Office	Good knowledge of the main components of the Office package
R – R Studio	Good knowledge
Photoshop	Good knowledge

# ***Skills***

## **Work**

*Analytical skills:* knowledge of the main analytical techniques for the determination of protein content (Kjeldhal, BCA), characterization of the physico-chemical properties (FT-IR-deconvolution amide I, hydrophobicity and surface charge) and technological (solubility, properties emulsifiers and foaming agents); knowledge of analytical techniques for soluble and insoluble fibre determination, lipid, and ash accumulated during the Ph.D. period;

*Process skills:* knowledge and optimization of drying methods (air, freeze, and supercritical CO<sub>2</sub>) during the doctoral period;

*Ingredient development:* optimization of production processes for the development of ingredients with specific technological properties;

*Food product formulation:* good knowledge in market research - benchmark analysis, research of new ingredients and formulation strategies developed during the Ph.D. period, and internships in Lavazza and OrtoRomi;

*Bibliographic research:* good ability to conduct both development and bibliographical research produced for critical analysis of the literature acquired during the period of doctoral studies and internship in Lavazza.