Niccolò Renoldi

Skills:

Italian – *native*
English – *B2*
Microsoft Office tools
Driving License – *B*
Teamwork
HACCP procedures
Laboratory experience

Education

November 2018 – January 2022: Ph.D. in "Food and Human Health", University of Udine, Udine, Italy. Dissertation title: "Development of functional and innovative cereal-based foods with reduced glycaemic response". Final mark: Ph.D. title cum laude. Supervisor: Prof. Donatella Peressini.

October 2015 – December 2017: Master's degree in "Food Science and Technology", University of Udine, Udine, Italy. Thesis title: "Application of a low-intensity ultrasonic technique to evaluate structural characteristics of fresh pasta enriched with dietary fibre". Final mark: 110/110 cum laude. Supervisor: Prof. Donatella Peressini. Co-supervisor: Prof. Martin Scanlon.

October 2011 – April 2015: Bachelor's degree in "Food Science and Technology", University of Udine, Udine, Italy. Thesis title: "Effects of lipid matrix on the monoglycerides organogel structure". Supervisors: Prof. Maria Cristina Nicoli, Prof. Sonia Calligaris.

Work experiences

January 2024 – now: Postdoctoral researcher at the University of Udine. Project title: "Valorisation of olive stone by-product as innovative added value-added food ingredients in the context of the circular bioeconomy: application in food products". Supervisor: Prof. Sonia Calligaris.

December 2022 – December 2023: Postdoctoral researcher at the University of Udine. Project consistent with the priorities of the National Research Programme 2021-2027 (PNR 2021-2027) and functional to present a project proposal under the HE - MSCA-PF-GF - call 2023 – action. Life Sciences Field. Project title "Exploring the potential of oligosaccharides from cheese whey for food industrial applications". Supervisor: Prof. Nadia Innocente.

July 2022 – December 2022: Postdoctoral researcher at the University of Udine. Project title "Improvement of quality and sustainability in the production chain of semi-hard Italian cheeses". Supervisor: Prof. Nadia Innocente.

February 2022 – June 2022	Research fellow at the University of Udine. Project title "Development of a sensory analysis panel for Montasio cheese". Supervisor: Prof. Nadia Innocente.
November 2019 – October 2021	Student advisor for the bachelor's and master's degree course in Food Science and Technology at the University of Udine.
March 2018 – October 2018	Quality manager at Dolce Milano Srl (bakery products), Milano, Italy.

Post-degree training course

July 2023	Course in "Evento laboratoriale/simulazione di una valutazione di un progetto MSCA-PF + colloqui individuali per proposte MSCAPF-2023", APRE, Trieste, Italy.
November 2019	Course in "Nutrient delivery and Impact on Human Health", University of Udine & CISM, Udine, Italy.
May 2019	Course in "Food shelf life: challenges, pitfalls and innovation", University of Udine & CISM, Udine, Italy.
February 2019	Master course in: "Dry Pasta Processing", Pavan SpA Group, Padova, Italy.

Other qualifications

- Auditor/Lead auditor for quality management systems ISO 9001 (qualified KHC).
- ISO 22000 internal food safety auditor (certified NSF Italy).
- IFS and BRC internal auditor (certified NSF Italy).

Research activity

Postdoctoral research (University of Udine, Udine, Italy)	Part I - Panel formation for sensory testing of semi-hard Montasio cheese. Panelists were recruited, selected, and trained according to ISO standards. Sensory profiles of fresh, medium, and mature Montasio PDO cheeses were defined by trained judges using QDA (quantitative Descriptive Analysis – QDA test). Part II - Identification of integrated solutions to innovate the semi-hard cheese production chain improving sustainability. Innovation was targeted by reducing cheese defects and valorising the biodiversity and microbial ecosystem of raw milk; and extending the shelf-life of cheeses portioned and packaged with low environmental impact materials. Part III - Conversion of olive stones into powder through milling and dehydration operations, combining with innovative pre-treatments to release the biopolymers from the cellular structure. Evaluation of the compositional and technological properties of the powder and the extracted biopolymers obtained from olive stones. Food applications of the powder made of olive stones and the extracted biopolymers.

Ph.D. course (University of Udine, Udine, Italy)	Investigation of innovative strategies to decrease the glycaemic index of cereal-based foods. Four starchy products (extruded snacks, pasta, bread, cake) characterized by different glycaemic responses were studied to highlight how the production process and the final product structure influenced starch digestibility. This research primarily focused the attention on the relationship between rheological properties, microstructure, and in vitro digestion of the food. Strategies to alter the glycaemic response of products were obtained by adopting different technological approaches, related to common (cooking-extrusion) and alternative (high-pressure homogenization) processing and formulation interventions (addition of rice bran, psyllium fibre, oleuropein and chia concentrates).
Master's internship (University of Manitoba, Winnipeg, Canada)	An ultrasonic technique and traditional rheological techniques were used to evaluate the structural properties of fresh pasta to understand whether the ultrasonic tool can predict the mechanical structure of pasta dough. Ten samples were prepared with different supplementations of dietary fibres at different process conditions. A non-contact low-intensity ultrasound method was used to evaluate phase velocity and attenuation coefficient through pasta dough. Dynamic, creep and relaxation tests were performed to evaluate viscoelastic properties of pasta, followed by cooking quality tests.
Bachelor's internship (University of Udine, Udine, Italy)	Study of the effects of lipid matrix on the organogel structure formed by saturated monoglycerides. Evaluations were conducted through rheological properties, thermal properties (differential scanning calorimetry), and microscopy.

Scientific competences

- Practical laboratory skills.
- Use of pilot plants (extruder, high-pressure homogenizer, cheesemaking vat).
- Use of equipment for physicochemical characterization of food (optical and confocal microscopes, particle sizer, farinograph, rheometer, calorimeter, texture analyser, colourimeter, HPLC system, GC-MS system, spectrophotometer, fluorimeter, FT-IR).
- Use of statistical programs (Origin, Statistica and R) for data modelling and statistical analysis of data (ANOVA, t-test, Bartlett, Tukey, PCA, clustering analysis).
- Use of LABAS – laboratory for sensory analysis and Smart Sensory Box software.
- Knowledge of quality management systems (ISO 9001:2008, ISO 22000:2005, BRC, IFS).
- Activity as reviewer for scientific peer-reviewed international journals (Food Structure, International Journal of Food Science and Technology, Food Research International, LWT, Food Hydrocolloids).

Institutional roles and boards membership

June 2024 – now
- Junior member of the scientific society SISTAL

January 2024 – now
- Representative of DI4A research fellows at the University of Udine

Teaching and tutoring activities

February 2024 – June 2024
Teaching collaborator:
- "Analisi sensoriale" course (master's degree in "Food Science and technology", Prof. Nadia Innocente);
- "Valutazione sensoriale degli alimenti" course (bachelor's degree in "Science and Culture of Food", Prof. Nadia Innocente).

March 2023 – now
Seminars:
- "Fibre alimentari e benefici per la salute", (master's degree in "Food Science and technology", "Alimenti per il benessere e la salute" course, Prof. Sonia Calligaris & prof. Nadia Innocente);
- "Packaging e sostenibilità", (bachelor's degree in "Science and Culture of Food", "Scenari ed evoluzioni nel mondo del cibo" course, Prof. Sonia Calligaris);
- "Analisi sensoriale descrittiva", (master's degree in "Food Science and technology", "Analisi sensoriale" course, Prof. Nadia Innocente);
- "Analisi sensoriale del formaggio", (bachelor's degree in "Science and Culture of Food", "Valutazione sensoriale degli alimenti" course, Prof. Nadia Innocente).

June 2020 – September 2021
Exam committee member (AGR/15) for the subjects:
- Operazioni unitarie (bachelor's degree);
- Tecnologia dei prodotti di origine vegetale (bachelor's degree);
- Analisi sensoriale (bachelor's degree);
- Tecnologia dei prodotti di origine animale (bachelor's degree);
- Tecnologia lattiero casearia (bachelor's degree);
- Tecnologia della pasta e dei prodotti da forno (bachelor's degree);
- Tecnologia degli oli e dei grassi (bachelor's degree);
- Proprietà chimiche e fisiche degli alimenti (bachelor's degree);
- Mechanical properties of food products (master's degree);
- Food structure and physical properties (master's degree);
- Tecnologie alimentari I (master's degree);
- Principi di formulazione (master's degree);
- Quality system development and management and shelf-life assessment of foods (master's degree).

March 2022 – now
Laboratory activities for students at the University of Udine:
- "Analisi del latte" (bachelor's degree in "Food Science and technology", "Tecnologia Lattiero Casearia" course, Prof. Nadia Innocente).
- "Analisi sensoriale degli alimenti" (bachelor's degree in "Science and Culture of Food", "Valutazione sensoriale degli alimenti" course, Prof. Nadia Innocente).
- "Lo yogurt, produzione e analisi" (bachelor's degree in "Food Science and technology", "Tecnologia Lattiero Casearia" course, Prof. Nadia Innocente).

January 2019 – now

Laboratory and Thesis co-supervisor of Bachelor and Master students of the course in Food Science and Technology at the University of Udine.

Bachelor Students in Food Science and Technology (L26):

- Student: Giusy Villivà, 10/2024 – 02/2025, Thesis title: "Estrazione e caratterizzazione di emicellulosa da noccioli di oliva". Supervisor: Prof. Sonia Calligaris.
- Student: Victoria Smiljanova, 08/2024 – 02/2025, Thesis title: "Produzione di formaggio spalmabile arricchito con farina ottenuta da endocarpo legnoso di oliva". Supervisor: Prof. Sonia Calligaris.
- Student: Davide Bongiorno, 08/2022 – 12/2022, Thesis title: "Evoluzione del profilo aromatico durante la conservazione del formaggio Montasio DOP porzionato e confezionato". Supervisor: Prof. Nadia Innocente.
- Student: Francesco Mella, 08/2022 – 12/2022, Thesis title: "Influenza delle modalità di confezionamento sulle caratteristiche del formaggio Montasio porzionato". Supervisor: Prof. Nadia Innocente.
- Student: Valeria Del Bianco, 03/2022 – 07/2022, Thesis title: "Valutazione della composizione chimica e del profilo aromatico di lattoinnesti utilizzati per la produzione di formaggi a pasta semidura". Supervisor: Prof. Nadia Innocente.
- Student: Francesco Pagotto, 03/2022 – 06/2022, Thesis title: "Messa a punto di un panel per la creazione dei profili sensoriali di formaggio Montasio a diverse stagionature". Supervisor: Prof. Nadia Innocente.
- Student: Luca Cadeddu, 06/2021 – 09/2021, Thesis title: "Beta-glucani da cereali: metodi di estrazione, caratterizzazione ed applicazioni in matrici alimentari". Supervisor: Prof. Donatella Peressini.
- Student: Luca Ius, 09/2020 – 11/2020, Thesis title: "Sviluppo di prodotti estrusi funzionali: problematiche e possibili soluzioni". Supervisor: Prof. Donatella Peressini.
- Student: Giulia Della Vecchia, 01/2019 – 03/2019, Thesis title: "Proprietà reologiche di impasti addizionati di fibra dietetica". Supervisor: Prof. Donatella Peressini.
- Student: Giada Busolini, 11/2019 – 02/2020, Thesis title: "Caratterizzazione chimico-fisica e nutrizionale di snack estrusi". Supervisor: Prof. Donatella Peressini.
- Student: Davide Sartori, 01/2019 – 03/2019. Thesis title: "Valutazione delle proprietà panificatorie di impasti addizionati di antiossidanti". Supervisor: Prof. Donatella Peressini.
- Student: Alberto Zamuner, 01/2019 – 03/2019. Thesis title: "Valutazione delle proprietà reologiche di impasti addizionati di antiossidanti". Supervisor: Prof. Donatella Peressini.

Master Students in Food Science and Technology (LM70):

- Student: Antonio Girardi, 02/2025 – now, Thesis title: "Problemi di stabilità della panna commerciale". Supervisor: Prof. Nadia Innocente.
- Student: Sara Frare, 03/2024 – 10/2024, Thesis title: "Farina da endocarpo legnoso di oliva: caratterizzazione chimica e chimico-fisica e valutazione dell'effetto di trattamenti a ultrasuoni al fine di un impiego per usi alimentari". Supervisor: Prof. Sonia Calligaris & Prof. Maria Cristina Nicoli.

- Student: Luca Cadeddu, 06/2023 – 02/2024, Thesis title: "Studio sulle aspettative dei consumatori riguardo ai requisiti sensoriali e di comodità d'uso di Prosciutto Cotto confezionato di alta qualità". Supervisor: Prof. Nadia Innocente.
- Student: Francesca Trevisiol, 02/2023 – 09/2023, Thesis title: "*Lacticaseibacillus casei*-group strains to counteract the late blowing defect of Montasio cheese". Supervisor: Prof. Nadia Innocente.
- Student: Luca Zucchini, 12/2020 – 03/2021, Thesis title: "Strategie per lo sviluppo di paste alimentari funzionali". Supervisor: Prof. Donatella Peressini.

Publications

Publications in international peer-reviewed journals

Nr	Publication	Citations (Scopus source)	J.I.F. referred to the year of publication	Rank JCR in "Food Science and Technology"	Rank SJR in "Food Science and Technology"	OA[†]
1	**Renoldi, N.**[¥], Rossi, A., Marino, M., Calligaris, S. & Innocente, N. (2025). "Effect of packaging technology on ripening events occurring during storage of portioned PDO Italian semi-hard cheese". *International Dairy Journal*, 160, 106109. DOI: 10.1016/j.idairyj.2024.106109	0	3.1*	Q2*	Q1*	x
2	**Renoldi, N.**, Calligaris, S., Nicoli, M. C., Rossi, A., Marino, M. & Innocente, N. (2024). "Effect of the shifting from multi-materials towards recyclable mono-material packaging solutions on the shelf-life of portioned semi-hard cheese", *Food Packaging and Shelf-life*, 46, 101363. DOI: 10.1016/j.fpsl.2024.101363	0	8.5*	Q1*	Q1*	x
3	Trevisiol, F., **Renoldi, N.**[¥], Rossi, A., Di Filippo, G., Marino, M. & Innocente, N. (2024). "*Lacticaseibacillus casei* as anti-blowing agents: impact on the evolution of ripening and sensory profile of Montasio cheese". *Food and Bioprocess Technology.* DOI: 10.1007/s11947-024-03555-1.	0	5.3*	Q1*	Q1*	x
4	Rossi, A., Marroni, F., **Renoldi, N.**, Di Filippo, G., Gover, E., Innocente, N. & Marino, M. (2024). "An integrated approach to explore the microbial biodiversity of natural milk cultures	0	3.7*	Q2*	Q1*	x

	for cheesemaking". *Journal of Dairy Science*, 107, 4288-4297. DOI: 10.3168/jds.2024-24463					
5	**Renoldi, N.**, Innocente, N., Rossi, A., Brasca, M., Morandi, S. & Marino, M. (2024). "Screening of Aroma-Producing Performance of Anticlostridial *Lacticaseibacillus casei* Strains", *Food and Bioprocess Technology*, 17, 3101-3113. DOI: 10.1007/s11947-023-03311-x.	3	5.3*	Q1*	Q1*	x
6	Moretton, M., Alongi, M., **Renoldi, N.** & Anese, M. (2023). "Steering protein and carbohydrate digestibility by food design to address elderly needs: the case of pea protein enriched bread". *LWT – Food Science and Technology*, 190, 115530. DOI: 10.1016/j.lwt.2023.115530.	4	6.0	Q1	Q1	x
7	Innocente, N., **Renoldi, N.**, Moret, E., Maifreni, M. & Marino, M. (2023). "Volatilome of brine-related microorganisms in a curd-based medium". *Journal of Dairy Science*, 106, 8404-8414. DOI: 10.3168/jds.2022-23051.	4	3.7	Q2	Q1	x
8	**Renoldi, N.**, Melchior, S., Calligaris, S. & Peressini, D. (2023). "Application of high-pressure homogenization to steer the technological functionalities of chia fibre-protein concentrate". *Food Hydrocolloids*, 139, 108505. DOI: 10.1016/j.foodhyd.2023.108505.	7	11	Q1	Q1	
9	**Renoldi, N.**, Lucci, P. & Peressini, D. (2022). "Impact of oleuropein on rheology and breadmaking performance of wheat doughs, and functional features of bread". *International Journal of Food Science and Technology*, 57, 2321-2332. DOI: 10.1111/ijfs.15585.	7	3.3	Q2	Q1	x
10	**Renoldi, N.**, Brennan, C. S., Lagazio, C. & Peressini, D. (2021). "Evaluation of technological properties, microstructure and predictive	23	6.1	Q1	Q1	x

	glycaemic response of durum wheat pasta enriched with psyllium seed husk". *LWT - Food Science and Technology*, 151, 112203. DOI: 10.1016/j.lwt.2021.112203.					
11	**Renoldi, N.**, Peighambardoust, S. H. & Peressini, D. (2021). "The effect of rice bran on physicochemical, textural and glycaemic properties of ready-to-eat extruded corn snacks". *International Journal of Food Science and Technology*, 56, 3235-3244. DOI: 10.1111/ijfs.14939.	21	3.6	Q2	Q1	
12	**Renoldi, N.**, Marino, M. & Innocente, N. (2025). "The effect of refrigeration on milk's cheesemaking potential: implications for quality and technological properties". *Draft paper*.					

**Data available on JCR and SJR updated to 2023; ¥Corresponding author; †Open access*
Data collected on 04/02/2025

Publications in national peer-reviewed journals

Renoldi, N., Marino, M., Gandolfi, I., Bandini, E., Alba, G. & Innocente, N. (2022). "Oligosaccaridi e galatto-oligosaccaridi ottenuti da siero di latte: una revisione critica della letteratura". *Scienza e tecnica lattiero casearia - Dairy Science and Technology Journal*, 73, 48-57. DOI: 10.36138/STLC.01.2023.01.

Other relevant tecno-scientific publications

Innocente, N., Marino, M., **Renoldi, N.** & Rossi, A. (2024). "Rafforzamento della tipicità e miglioramento della sostenibilità della filiera produttiva del formaggio Montasio DOP". Consorzio per la tutela del formaggio Montasio, Università degli Studi di Udine, Regione Autonoma Friuli Venezia Giulia. Gr Grafiche, Rovigo, Italy.

Presentations at international conferences

Oral communication

Renoldi, N.*, Calligaris, S., Nicoli, M. C., Rossi, A., Marino, M. & Innocente, N. (2024). Effect of low environmental impact packaging materials on the shelf-life of portioned semi-hard cheese. *IDF Cheese Science & Technology Symposium.* June 4-6, 2024 – Bergen, Norway.

Rossi, A., **Renoldi, N.**, Marroni, F., Morandi, S., Brasca, M., Marino, M. & Innocente N (2024). *Lacticaseibacillus casei* group as an adjunct culture to prevent blowing defects in semi-hard cheese. *IDF Cheese Science & Technology Symposium.* June 4-6, 2024 – Bergen, Norway.

Renoldi, N.*, Marino, M., Rossi, A., Brasca, M., Morandi, S. & Innocente, N. (2023). Exploitation of autochthonous *L. casei* group strains as secondary cultures to control blowing defects in PDO cheeses. *European Biotechnology Congress*. October 4-6, 2023 – Ljubljana, Slovenia.

**personally delivered*

Poster presentation

Alongi, M., Moretton, M., **Renoldi, N.** & Anese, M. (2024). Steering protein and carbohydrate digestibility in bread by pea protein enrichment. 8th International Conference on "*Food digestion*". April 9-11, 2024 – Porto, Portugal.

Rossi, A., Marroni, F., **Renoldi, N.**, Di Filippo, G., Gover, E., Innocente, N. & Marino, M. (2023). An integrated approach to explore the microbial biodiversity of natural milk cultures for cheese production. 7th International Conference on "*Microbial Diversity, Agrifood microbiota as a tool for a sustainable future*". September 26-29, 2023 – Parma, Italy.

Renoldi, N., Brennan, C. S., Lagazio, C. & Peressini, D. (2021). Effect of psyllium fibre addition on microstructure and glycaemic response of durum wheat pasta. 6th International Conference on "*Food Structures, Digestion & Health*", online event.

Renoldi, N., Peighambardoust, S. H. & Peressini, D. (2021). Evaluation of physicochemical, textural, and glycaemic properties of extruded corn snacks enriched with rice bran. *16th ICC Cereal and Bread Congress*, online event.

Presentations at national conferences

Oral communication

Renoldi, N.*, Calligaris, S., Nicoli, M. C., Marino, M., Rossi, A. & Innocente, N. (2024). Assessment of the shelf-life of portioned PDO Montasio semi-hard cheese packaged with recyclable plastic materials. *Convegno nazionale di scienze e tecnologie alimentari (SISTAL) - Transizione verso un sistema alimentare sostenibile*. June 12-13, 2024 – Bari, Italy.

Renoldi, N.*, Marino, M., Rossi, A., Brasca, M., Morandi, S. & Innocente, N. (2023). Controllo dei difetti di gonfiore nei formaggi DOP tramite l'impiego di microrganismi autoctoni bioprotettivi. *7° Congresso Lattiero-Caseario (AITEL), LATTE E DERIVATI: Una filiera che si confronta con la sostenibilità*. September 6-7, 2023 – Cremona, Italy.

Renoldi, N.* (2021). Development of functional and innovative cereal-based foods with reduced glycaemic response. *First virtual workshop on the development in the Italian Ph.D. research on food science technology and biotechnology*, online event – Palermo.

**personally delivered*

Poster presentation

Renoldi, N., Calligaris, S., Rossi, A., Marino, M. & Innocente, N. (2023). Shelf-life del formaggio Montasio DOP porzionato e confezionato con film a basso impatto ambientale. *7° Congresso Lattiero-Caseario (AITEL), LATTE E DERIVATI: Una filiera che si confronta con la sostenibilità*. September 6-7, 2023 – Cremona, Italy.

Renoldi, N. (2019). Development of functional and innovative cereal-based foods with reduced glycaemic response. *XXIV workshop on the development in the Italian Ph.D. research on food science, technology and biotechnology*, Firenze, Italy.

Attendance at other international conferences

May 2024	Training school on ECO-AERoGELS. Udine, Italy.
October 2023	13th NIZO Dairy Conference, Innovations on Milk Proteins. Papendal, the Netherlands.

Attendance at other national conferences

February 2023	Annual conference of Associazione Italiana Società Scientifiche Agraria (AISSA) on "Le scienze agrarie nella bioeconomia". Bologna, Italy.

Organization of international-national conferences

June 2024 – September 2024	Part of the organizing committee of the "Agenda 1st year meeting VALOstones project" held on 27th September 2024 in Udine (Italy).
April 2024 – May 2024	Part of the organizing committee of the "Training school on ECO-AERoGELS" held on 29-31 May 2024 in Udine (Italy).

Participation at international and national research projects

January 2024 - now	Title of the project: "VALOstones - Valorization of olive stone by-product as a green source of innovative and healthy value-added products in the context of the circular bioeconomy and sustainability", part of the PRIMA Program supported by the European Union and funded by the national funding bodies of five Participating States (Tunisia, Italy, France, Morocco and Turkey).
December 2022 – December 2023	Title of the project: "WheyNot – Exploring the potential of oligosaccharides from cheese whey for food industrial applications", was recognized as a high-quality project proposal (received the Seal of Excellence) in a highly competitive evaluation process Horizon Europe Marie Skłodowska-Curie Actions call HORIZON-MSCA-2023-PF-01-01 - MSCA Postdoctoral Fellowships 2023 but could not receive

	funding due to budgetary constraints. Partners: University of Udine, University of Melbourne and Lactalis group – Parmalat.
February 2022 – January 2024	Title of the project: "Strengthening the typicality and improving the sustainability of the PDO Montasio cheese production chain", financed by Consorzio per la Tutela del Formaggio Montasio DOP (Italy).

Awards, grants and fellowships

April 2024	Seal of Excellence (SoE) for the project proposal: 101152515 — WheyNot, "Exploring the potential of oligosaccharides from cheese whey for food industrial applications" submitted under the Horizon Europe Marie Skłodowska-Curie Actions call HORIZON-MSCA-2023-PF-01-01 — MSCA Postdoctoral Fellowships 2023.
March 2024	Top Downloaded Article: "Impact of oleuropein on rheology and breadmaking performance of wheat doughs, and functional features of bread". The paper was one of the most downloaded* during its first 12 months of publication in: International journal of food science & technology. *Among work published in an issue between 1 January 2022 – 31 December 2022.
September 2023	Best poster presentation Award in "7° Congresso Lattiero-Caseario, LATTE E DERIVATI: Una filiera che si confronta con la sostenibilità" AITEL – Associazione Italiana Tecnici del Latte (Italian conference in the dairy sector).
February 2023	Michele Stanca Award 2023 for the best PhD thesis in the field of Food Science and Technology AGR/15 (Italian Association of Agricultural Sciences Societies, AISSA).
December 2022	One-year research grant at the Department of Agricultural, Food, Environmental and Animal Sciences (DI4A) of the University of Udine, consistent with the priorities of the National Research Programme 2021-2027 (PNR 2021-2027) and functional to present a project proposal under the HE – MSCA (Marie Skłodowska-Curie Actions)-PF-GF - call 2023 – action. Life Sciences Field.
September 2018	Ph.D. scholarship in "Food and Human Health" at the University of Udine, Italy.
March 2017	Scholarship for European and extra-EU mobility for thesis research (Winnipeg – Canada).

Date 24-02-2025

Signature