

NAME	LUISA TORRI	
ACADEMIC POSITION	2018-present	Associate Professor, Food Science and Technology (SSD AGR/15) at University of Gastronomic Sciences, Pollenzo, CN
INSTITUTIONAL ROLES	2019-present 2018-present 2017-present 2018-2019 2017-2018 2007-2017	At the University of Gastronomic Sciences, Pollenzo, CN: Member of the Ethics Committee Director of Research and Third Mission Member of the Review Group, BSc in Gastronomic Sciences and Cultures Director of the Sensory Laboratory Coordinator of the discipline area "Food science and technology" for all educational programmes President of the Ethics Committee Director of Research Coordinator of the Sensory Laboratory
PROFESSIONAL EXPERIENCES AND EDUCATION	2018 2014-2018 2017 2008-2014 2004-2008 2002	National Scientific Qualification to function as Full Professor (07/F1, SSD AGR/15, 26/07/2018 - 26/07/2027) Assistant Professor (RTDa, Law 240/2010), Food Science and Technology (SSD AGR/15) at University of Gastronomic Sciences, Pollenzo, CN National Scientific Qualification to function as Associate Professor (07/F1, SSD AGR/15, 28/03/2017) Assistant Professor (RTD, Law 230/2005), Food Science and Technology (SSD AGR/15) at University of Gastronomic Sciences, Pollenzo, CN Research Fellow, Food Science and Technology (SSD AGR/15), University of Milan PhD in Food Biotechnology, University of Milan Master's degree in Food Science and Technology, University of Milan
CERTIFICATION	2014-present	Certificate of Quality and Professional Qualifications of the Service as Sensory Project Manager (since 2014), Italian Sensory Science Society (under the Italian Law 4/2013)
UNIVERSITY TEACHING ACTIVITIES	2020-present 2019-present 2016-present 2019-2020 2014-2019 2010-2019 2007-2019 2011-2017 2016-2017 2014-2016	<u>Sensory Analysis and Consumer Science</u> , BCs in Gastronomic Sciences and Cultures, University of Gastronomic Sciences, Pollenzo, CN. <u>Food Packaging</u> , BCs in Gastronomic Sciences and Cultures, University of Gastronomic Sciences, Pollenzo, CN. <u>Sustainable novel food: Tradition, production, and consumption</u> , BCs in Gastronomic Sciences and Cultures, University of Gastronomic Sciences, Pollenzo, CN. <u>Sensory and Consumer Science</u> , Master of Applied Gastronomy: Culinary Arts, University of Gastronomic Sciences, Pollenzo, CN. <u>Sensory Science</u> , Master of Gastronomy: World Food Culture and Mobility, University of Gastronomic Sciences, Pollenzo, CN. <u>Cheese Technology and Italian Cheeses</u> , Master of Gastronomy: World Food Culture and Mobility, University of Gastronomic Sciences, Pollenzo, CN. <u>Cheese: Sensory Analysis Lab</u> , Master of Gastronomy: World Food Culture and Mobility, University of Gastronomic Sciences, Pollenzo, CN. <u>Introduction to Sensory and Consumer Science</u> , MSc in Food Innovation and Management, University of Gastronomic Sciences, Pollenzo, CN. <u>Wine: Sensory Analysis Lab</u> , Master of Gastronomy: World Food Culture and Mobility, University of Gastronomic Sciences, Pollenzo, CN. <u>Beer Sensory Analysis Lab</u> , Master of Gastronomy: World Food Culture and Mobility, University of Gastronomic Sciences, Pollenzo, CN. <u>Sensory Analysis of Wine</u> , Master in Wine Culture, Communication and Marketing, University of Gastronomic Sciences, Pollenzo, CN. <u>Wine Sensory Evaluation</u> , BCs in Gastronomic Sciences, University of Gastronomic Sciences, Pollenzo, CN. <u>Sensory Analysis</u> , BCs in Gastronomic Sciences, University of Gastronomic Sciences, Pollenzo, CN. <u>Laboratory of Gastronomic Measurements</u> , BCs in Gastronomic Sciences, University of Gastronomic Sciences, Pollenzo, CN. <u>Beer Tasting</u> , BCs in Gastronomic Sciences, University of Gastronomic Sciences, Pollenzo, CN. <u>Sensory Analysis of Food</u> , Master in Food and Health, University of Gastronomic Sciences, Pollenzo, CN. <u>Sensory Analysis of Food</u> , Master in Cucina popolare italiana di qualità, University of Gastronomic Sciences, Pollenzo, CN.

	2013-2016	<u>Food Sensory Evaluation</u> , Master in Food Culture and Communications: High-Quality Products, University of Gastronomic Sciences, Pollenzo, CN.
	2012-2016	<u>Food Sensory Evaluation</u> , Master in Food Culture and Communications: Human Ecology and Sustainability, University of Gastronomic Sciences, Pollenzo, CN
	2014-2015	<u>Food Sensory Evaluation, Master in Slow Art of Italian Cuisine</u> , University of Gastronomic Sciences, Pollenzo, CN. <u>Food Sensory Evaluation</u> , Master in Food Culture and Communications: Representation, Meaning, and Media, University of Gastronomic Sciences, Pollenzo, CN
	2014-2015	<u>Wine Sensory Evaluation</u> , Master in Food Culture and Communications: Representation, Meaning, and Media, University of Gastronomic Sciences, Pollenzo, CN
	2015	<u>Food and Wine Sensory Evaluation</u> , Master in Food Culture and Communications: Representation, Place and Identity, University of Gastronomic Sciences, Pollenzo, CN <u>Wine Sensory Evaluation</u> , Master in Food Culture and Communications: High-Quality Products, University of Gastronomic Sciences, Pollenzo, CN
	2013-2015	<u>Sensory Analysis and Tasting</u> , Master in Alto Apprendistato per Mastri birrai, University of Gastronomic Sciences, Pollenzo, CN. <u>Sensory Analysis and Tasting</u> , Master in Alto Apprendistato per Panettieri e Pizzaioli, University of Gastronomic Sciences, Pollenzo, CN.
	2014	<u>Wine Sensory Evaluation</u> , Master in Food Culture and Communications: Human Ecology and Sustainability, University of Gastronomic Sciences, Pollenzo, CN
	2012-2014	<u>Food Sensory Evaluation</u> , Master in Food Culture and Communications: Food, Place and Identity, University of Gastronomic Sciences, Pollenzo, CN
	2013	<u>Food Sensory Evaluation</u> , Master in Food Culture and Communications: Media, Representation, and High Quality Products, University of Gastronomic Sciences, Pollenzo, CN
	2011-2012	<u>Food Sensory Evaluation</u> , Master in Food Culture and Communications, University of Gastronomic Sciences, Pollenzo, CN <u>Sensory Analysis of Food</u> , Management dell'enogastronomia, University of Gastronomic Sciences, Pollenzo, CN
	2011	<u>Fundamentals of Sensory Analysis</u> , Master in Italian Gastronomy and Tourism, University of Gastronomic Sciences, Pollenzo, CN
	2010-2011	<u>Sensory Analysis of Food</u> , Master in Enogastronomia e management dell'ospitalità, University of Gastronomic Sciences, Pollenzo, CN
PhD BOARD	2018-present	Member of the PhD board in Ecogastronomy, Education and Society, University of Gastronomic Sciences, Pollenzo, CN
MAIN RESEARCH TOPICS		Consumers' attitude towards sustainable food products, healthy food and novel foods. Sensory drivers of consumers' preferences. Individual differences in sensory perception of food and relationship with physiological, psychological, and genetic factors. Sensory methods for food shelf life evaluation. Instrumental techniques (electronic nose and image analysis) for monitoring food changes during storage.
RESEARCH ACTIVITIES Competitive Research Projects (last 10 years)		
	2021 (48 months, start:September)	RADIANT - ReAlising Dynamic vAlue chainS for underutilised crops. H2020-SFS-2018-2020. <u>Participant</u>
	2021 (24 months)	DIGI-CASE - Development of Digital Education Competencies of Gastronomy and Culinary Arts Departments in Higher Education Institutions. Erasmus+ KA226-7E0FD75A. <u>Research Unit Leader</u>
	2020-present (24 months)	FISH – Fertilizzate Idrolizzato Suolo e Habitat. PSR Regione Liguria 2014-2020, 16.02, grant SIAR 12767. <u>Research Unit Leader</u>
	2019-present (38 months)	PRIME – Processi e prodotti innovativi di chimica verde. POR FESR 2014/2020, Piattaforma Tecnologica BIOECONOMIA Bioeconomia – Fondo FESR della Regione Piemonte, grant. n. 333-100. <u>Research Unit Leader</u>
	2019-present (30 months)	FOOD-DRUG-FREE – Piattaforma portatile per l'identificazione di farmaci nei prodotti alimentari. Piattaforma Tecnologica Bioeconomia – Fondo FESR della Regione Piemonte (Determina n. 234 – 19/04/2019).

	<p>2019-present (30 months)</p> <p>2017-2020 (36 months)</p> <p>2018-2019 (15 months)</p> <p>2011-2015 (44 months)</p> <p>2011 (8 months)</p>	<p><u>Participant</u> SHEEP-UP – Biodiversità Ovina Veneta: un'opportunità economica per Allevatori e Territorio. PSR Regione Veneto 2014-2020.</p> <p><u>Participant</u> Individual differences in the acceptability of healthy foods: focus on phenol and fat content. PRIN 2015, prot. 20158YJW3W.</p> <p><u>Participant</u> VALORVITIS 2.0 – La ricerca e l'innovazione incontrano il mercato. AGER Project, grant n. 2017-2201.</p> <p><u>Research Unit Leader</u> VALORVITIS – Valorization of the wine industry by-products for the production of high-added value compounds. AGER Project, grant n. 2010-2222.</p> <p><u>Research Unit Leader</u> Bioactive compounds for the Valorization and promotion of traditional food. Ministry of Foreign Affairs and International Cooperation, Italy-Korea great relevance project 2010–2012, grant n. 148783.</p> <p><u>Participant</u></p>
INTERNATIONAL AND NATIONAL NON-COMPETITIVE RESEARCH PROJECTS (last 5 years)	2014-2017	<p>Italian Taste project – by Italian Sensory Society (http://www.it-taste.it/)</p> <p><u>Member of the Scientific Committee and National coordinator</u> for the project database</p>
RESEARCH GROUPS	<p>2020-present</p> <p>2019-present</p> <p>2015-present</p> <p>2012-present</p>	<p>Working Group "Taste sensitivity" – European Sensory Science Society (E3S). http://www.e3sensory.eu/e3s-wg-taste-sensitivity</p> <p><u>Member</u></p> <p>Working Group Mind in Mouth – MIMO Società Italiana di Scienze Sensoriali. https://scienzeensoriali.it/mimo-mind-in-mouth/</p> <p><u>Member</u></p> <p>Working Group "Education" – European Sensory Science Society (E3S). http://www.e3sensory.eu/education/</p> <p><u>Member</u></p> <p>Working Group "PDO" – European Sensory Science Society (E3S). http://www.e3sensory.eu/pdo-members</p> <p><u>Member</u></p>
RESEARCH ACTIVITY ABROAD	<p>2009</p> <p>2010</p>	<p>Visiting scientist at the Wine Sensory Laboratory, Dept. of Viticulture and Enology, University of California Davis (USA), contact person Prof. Dr. Hildegard Heymann.</p> <p>Visiting scientist at the Wine Sensory Laboratory, Dept. of Viticulture and Enology, University of California Davis (USA), contact person Prof. Dr. Hildegard Heymann.</p>
SCIENTIFIC ADVISORY BOARD	2020-present	<p>H2020 VITIGEOSS –Vineyard Innovative Tool based on the InteGration of Earth Observation Services and in-field Sensors</p> <p>https://vitigeoss.eu/</p> <p>Member of the Scientific Advisory Board</p> <p>Centre for Research and Development in Agrifood Systems and Sustainability (CISAS), IPVC- Instituto Politécnico de Viana do Castelo (Portugal)</p> <p>Member of the External Scientific Advisory Board</p>
EDITORIAL BOARD	<p>2021-present</p> <p>2020-present</p>	<p>Editorial Board Member, Foods (MDPI)</p> <p>Guest Editor, Foods (MDPI), Special Issue "Emerging Approaches and Technologies Linking Food Structure to Food Quality"</p> <p>Guest Editor, Foods (MDPI), Special Issue "Chemosensory Perception in Food"</p>
REVIEWER FOR INTERNATIONAL SCIENTIFIC JOURNALS		<p>Appetite (Elsevier)</p> <p>Applied Sciences (MDPI)</p> <p>Food Quality and Preference (Elsevier)</p> <p>Food Research International (Elsevier)</p> <p>Foods (MDPI)</p> <p>International Journal of Wine Research (Dovepress)</p> <p>Journal of Food Science and Technology (Springer)</p> <p>Journal of the Science of Food and Agriculture (Wiley)</p> <p>LWT – Food Science and Technology (Elsevier)</p>

	Molecules (MDPI) Postharvest Biology and Technology (Elsevier) (https://publons.com/researcher/3857133/luisa-torri/)
SCIENTIFIC EVENT ORGANIZATION (last 10 years)	
2018	Member of the Organizing Committee, 8th European Sensory Science Symposium (Verona, 2-5 September 2018)
2016	Member of the Organizing Committee, VI convegno nazionale della Società Italiana Scienze Sensoriali (30 novembre - 2 dicembre 2016).
2015	Member of the Organizing Committee, SLIM2015 - Shelf Life International Meeting, Italian Scientific Group for Food Packaging (Vimercate, 21-23 ottobre 2015).
2013	Member of the Scientific Committee and of the Organizing Committee, 1° AGORÀ - Incontro nazionale sul food packaging, Italian Scientific Group for Food Packaging and Istituto Italiano dei Plastici (Monza, 17-18 ottobre 2013).
SCIENTIFIC SOCIETIES	
2014-present	Italian Society of Food Science and Technology (SISTAL), member
2012-present	Italian Sensory Science Society (SISS), Board member since 2012
2004-present	Italian Scientific Group for Food Packaging (GSICA), Founder and Board member
1999-2010	Italian Association of Food Technology (AITA), member
PUBLICATIONS	
1.	Piochi, M.; Cabrino, G.; TORRI, L. (2021). Check-All-That-Apply (CATA) Test to Investigate the Consumers' Perception of Olive Oil Sensory Properties: Effect of Storage Time and Packaging Material. <i>FOODS</i> , 10, 1551. https://doi.org/10.3390/foods10071551
2.	Migliavada R., Ricci F.Z., TORRI L. (2021). A three-year longitudinal study on the use of pre-ordering in a university canteen. <i>APPETITE</i> , vol. 163; p. 105203, doi: 10.1016/j.appet.2021.105203
3.	Pagliarini E., Proserpio C., Spinelli S., Lavelli V., Laureati M., Arena E., Di Monaco R., Menghi L., Gallina Toschi T., Braghieri A., TORRI L., Monteleone E., Dinnella C. (2021). The role of sour and bitter perception in liking, familiarity and choice for phenol-rich plant-based foods. <i>FOOD QUALITY AND PREFERENCE</i> , vol. 93; p. 104250, doi: 10.1016/j.foodqual.2021.104250
4.	Spinelli S., Prescott J., Pierguidi L., Dinnella C., Arena E., Braghieri A., Di Monaco R., Gallina Toschi T., Endrizzi I., Proserpio C., TORRI L., Monteleone E. (2021). Phenol-Rich Food Acceptability: The Influence of Variations in Sweetness Optima and Sensory-Liking Patterns. <i>NUTRIENTS</i> , 13, 866. https://doi.org/10.3390/nu13030866
5.	Piochi M, Chiavaro E, Cichelli A, TORRI L, and Cerretani L. (2021). Sensory properties of iodine-biofortified potatoes. <i>ITALIAN JOURNAL OF FOOD SCIENCE</i> , Vol. 33, p. 53–61. DOI 10.15586/ijfs.v33i1.1951
6.	Almasi L., Radia M., Amiri S., TORRI L. (2021). Fully dilutable Thymus vulgaris essential oil: acetic or propionic acid microemulsions are potent fruit disinfecting solutions. <i>FOOD CHEMISTRY</i> , Vol. 343 ; p. 128411, doi: https://doi.org/10.1016/j.foodchem.2020.128411
7.	Piochi M., Dinnella C., Spinelli S., Monteleone E., TORRI L. (2021). Individual differences in responsiveness to oral sensations and odours with chemesthetic activity: relationships between sensory modalities and impact on the hedonic response. <i>FOOD QUALITY AND PREFERENCE</i> , Vol. 88, p. 104-112, doi: https://doi.org/10.1016/j.foodqual.2020.104112
8.	Piochi, M., Chiavaro, E., Cichelli, A., TORRI, L., Cerretani, L. (2021). Sensory properties of iodine-biofortified potatoes. <i>Italian Journal of Food Science</i> , Vol. 33(1), pp. 52–60.
9.	Pieroni A., Vandebroek I., Prakoffewa J., Bussmann R.W., Paniagua-Zambrana N.Y., Maroyi A., TORRI L., Zocchi D.M., Dam A.T.K., Khan S.M., Ahmad H., Yeşil Y., Huish R., Pardo-de-Santayana M., Mocan A., Hu X., Boscolo O., Söukand R. (2020). Taming the pandemic? The importance of homemade plant-based foods and beverages as community responses to COVID-19. <i>JOURNAL OF ETHNOBIOLOGY AND ETHNOMEDICINE</i> , 16:75, doi: 10.1186/s13002-020-00426-9
10.	TORRI L. (2020). Introduzione. In Fontefrancesco M (a cura di) (2020). "Effetto LOCKDOWN. Come sono cambiate le abitudini alimentari degli italiani durante l'emergenza COVID-19". Prodotto dall'Università degli Studi di Scienze Gastronomiche di Pollenzo, Bra (CN), 2020. ISBN: 978-88-907462-7-7
11.	TORRI L., Piochi M., (2020). Apprezzare i pasti durante l'emergenza. In Fontefrancesco M. (a cura di) (2020). "Effetto LOCKDOWN. Come sono cambiate le abitudini alimentari degli italiani durante l'emergenza COVID-19". Prodotto dall'Università degli Studi di Scienze Gastronomiche di Pollenzo, Bra (CN), 2020. ISBN: 978-88-907462-7-7.
12.	Naseri M., Abedi E., Vafa S, TORRI L. (2020). Comparative investigation of physico-chemical and sensory properties of glazed and non-glazed frozen rainbow trout (<i>Oncorhynchus mykiss</i>) thawed with different methods by principal component analysis. <i>IRAN AGRICULTURAL RESEARCH</i> , vo. 39, pp. 41-58, doi: 10.22099/IAR.2020.33677.1354
13.	Abedi E., Roohi R., Hashemi S.M.B., TORRI L. (2020). Horn ultrasonic-assisted bleaching of vegetable oils with various viscosities as a green process: Computational fluid dynamics simulation of process. <i>INDUSTRIAL CROPS AND PRODUCTS</i> , Vol. 156; p. 112845, doi: https://doi.org/10.1016/j.indcrop.2020.112845
14.	Tuccillo, F., Marino M.G., TORRI L. (2020). Italian consumers' attitudes towards entomophagy: Influence of human factors and properties of insects and insect-based food. <i>FOOD RESEARCH INTERNATIONAL</i> Vol. 137, p. 109619, https://doi.org/10.1016/j.foodres.2020.109619
15.	Zocchi D.M., Piochi M., Cabrino G., Fontefrancesco M.F., TORRI L. (2020). Linking producers' and consumers' perceptions in the valorisation of non-timber forest products: An analysis of Ogiek forest honey. <i>FOOD RESEARCH INTERNATIONAL</i> Vol. 137, p. 109417, https://doi.org/10.1016/j.foodres.2020.109417
16.	Pakfetrata S., Amiri S., Radi M., Abedi H., TORRI L. (2020). The influence of green tea extract as the steeping solution on nutritional and microbial characteristics of germinated wheat. <i>FOOD CHEMISTRY</i> , Vol. 332, p. 127288, DOI: https://doi.org/10.1016/j.foodchem.2020.127288
17.	Predieri S., Sinesio F., Monteleone E., Spinelli S., Cianciabella M., Daniele G.M., Dinnella C., Gasperi F., Endrizzi I., TORRI L., Gallina Toschi T., Bendini A., Pagliarini E., Cattaneo C., Di Monaco R., Vitaglione P., Condelli N., Laureati M. (2020). Gender, Age, Geographical

- Area, and Food Neophobia and Their Relationships with the Adherence to the Mediterranean Diet: New Insights from a Large Population Cross-Sectional Study. *NUTRIENTS*, 12; p. 1778. doi:10.3390/nu12051374.
18. Turki M., Barbosa Pereira L., Bertolino M., Essaidi H., Ghirardello D., TORRI L., Bouzouita N., Zeppa G. (2020). Physico-chemical characterisation of Tunisian Canary palm (*Phoenix canariensis* Hort. Ex Chabaud) dates and evaluation of their addition in biscuits. *FOODS*, 9, 695; doi:10.3390/foods9060.
 19. Spinelli S., Dinnella C., Tesini F., Bendini A., Braghieri A., Proserpio C., TORRI L., Miele N.,
 20. Aprea E., Mazzaglia, A. Gallina Toschi T., Monteleone E. (2020). Gender differences in fat-rich meat choice: influence of personality and attitudes. *NUTRIENTS*, Vol. 12, p. 1374; doi: 10.3390/nu12051374.
 21. Piochi, M., Cabrino G., Morini, G., TORRI, L. (2020). Individual differences in the perception of orthonasal irritation induced by food. *Appetite*, 144, 104460; doi.org/10.1016/j.appet.2019.104460
 22. TORRI L., Tuccillo F., Bonelli S., Piraino S., Leone A. (2020). The attitudes of Italian consumers towards jellyfish as novel food. *FOOD QUALITY AND PREFERENCE*, Vol. 79, p. 103782, DOI: <https://doi.org/10.1016/j.foodqual.2019.103782>.
 23. Vafaei M., Naseri M., Abedi E., Imani A., Babaei S.S., TORRI L. (2020). Principal Component Analysis of Time Related Changes of Some Essential Mineral Contents of Canned Silver Carp (*Hypophthalmichthys molitrix*) in Different Filling Media. *BIOLOGICAL TRACE ELEMENT RESEARCH*, 193:261-270, DOI: 10.1007/s12011-019-01707-5.
 24. Antonini, E., TORRI, L., Piochi, M., Cabrino, G., Melia, M.A., De Bellis, R. (2020). Nutritional, antioxidant and sensory properties of functional beef burgers formulated with the addition of chia seeds and goji puree, before and after in vitro digestion. *Meat Science*, 161, 108021, <https://doi.org/10.1016/j.meatsci.2019.108021>
 25. Abedi E., Pourmohammadi K., Jahromi M., Niakousari M., Torri L. (2019). The effect of ultrasonic probe size for effective ultrasound-assisted pregelatinized starch. *FOOD AND BIOPROCESS TECHNOLOGY*, 12:1852-1862, <https://doi.org/10.1007/s11947-019-02347-2>.
 26. Pourmohammadi K., Abedi E., Amiri M.J., Daneshgar M.H., TORRI L. (2019). The effect of thermal processing and different concentration of resistant starch on X-ray pattern, crystallization kinetics and morphological properties of noodles supplemented with wheat and corn resistant starch. *JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION*, 13:3149-3161. <https://doi.org/10.1007/s11694-019-00238-w>.
 27. Piochi M., Pierguidi L., TORRI L., Spinelli S., Monteleone E., Aprea E., Arena E., Borgogno M., Cravero M.C., Galassi L., Gatti E., Lozano L., Musi V., Piasentier E., Valli E., Dinnella C. (2019). Individual variation in fungiform papillae density with different sizes and relevant associations with responsiveness to oral stimuli. *FOOD QUALITY AND PREFERENCE*, Vol. 78, p. 103729.
 28. Pakfetrata S., Amiri S., Radia M., Abedi E., TORRI L. (2019). Reduction of phytic acid, aflatoxins and other mycotoxins in wheat during germination. *JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE*, Vol. 99, p. 4695-4701, DOI: 10.1002/jsfa.9710
 29. De Toffoli A., Spinelli S., Monteleone E., Arena E., Di Monaco R., Endrizzi I., Gallina Toschi T., Laureati M., Napolitano F., TORRI L., Dinnella C. (2019). Influences of psychological traits and PROP status on familiarity with and choice of phenol-rich foods and beverages. *NUTRIENTS*, Vol. 11, p. 1329, doi: 10.3390/nu11061329.
 30. Moriano M.E., Cappa C., Casiraghi M.C., Ciappellano S., Romano A., TORRI L., Alamprese C. (2019). Reduced-fat biscuits: interplay among structure, nutritional properties and sensory acceptability. *LWT - FOOD SCIENCE AND TECHNOLOGY*, Vol. 109, p. 467-474 DOI: 10.1016/j.lwt.2019.04.027.
 31. Pourmohammadi K., Abedi E., Farahmandi S., Mahmoudi M.R., Bagher Hashemi S.M., TORRI L. Modelling the effects of corn and wheat resistant starch on texture properties and quality of resistant starch-enrichment dough and biscuit. *JOURNAL OF FOOD PROCESS ENGINEERING*, Vol. 42 , p. e12962 10.1111/jfpe.12962
 32. TORRI L., Bondioli P., Folegatti L., Rovellini P., Piochi M., Morini G. (2019). Development of Perilla seed oil and extra virgin olive oil blends for nutritional, oxidative stability and consumer acceptance improvements. *FOOD CHEMISTRY*, VOL. 286 , P. 584-591.
 33. Dordoni R., Duserm Garrido G., Marinoni L., Torri L., Piochi M., Spigno G. (2019). Enrichment of Whole Wheat Cocoa Biscuits with Encapsulated Grape Skin Extract. *INTERNATIONAL JOURNAL OF FOOD SCIENCE*, Article ID 9161840, 11 pages, <https://doi.org/10.1155/2019/9161840>.
 34. Saba A., Sinesio F., Moneta E., Dinnella C., Laureati M., TORRI L., Peparao M., Civitelli E.S., Endrizzi I., Gasperi F, Bendini A., Gallina Toschi T., Predieri S., Abbà S., Bailetti L., Proserpio C., Spinelli S. (2019). Measuring consumers attitudes towards health and taste and their association with food-related life-styles and preferences. *FOOD QUALITY AND PREFERENCE*, Vol. 73, p. 25-37, <https://doi.org/10.1016/j.foodqual.2018.11.017>.
 35. Bertolino M., Casiraghi M.C., Conti A., Lavelli V., Massari M., Spigno G., TORRI L., Volpi M., Zeppa G. (2019). ValorVitis 2.0, La ricerca e l'innovazione incontrano il mercato. *Vite & Vino*, 2:30-33.
 36. Piochi M, Cabrino C, Povigna C, TORRI L (2019). Valutazione sensoriale e percezione della carne di selvaggina. In: *Atti del I° Congresso Nazionale "La filiera delle carni di selvaggina selvatica"* a cura della Società Italiana di Ecopatologia della Fauna (S.I.E.F.). Lodi (LO), 7-8 novembre, 2019, pp. 38-39, ISBN: 9788894297317.
 37. Lavelli V., TORRI L., Zeppa G., Fiori L., Spigno G. 2018. Recupero dei sottoprodotti di vinificazione per lo sviluppo di applicazioni alimentari innovative – stato dell'arte. *Industrie delle bevande*, 278, 5-18.
 38. Pieroni A, Torri L, Fontefrancesco M (2018). Dalle scienze gastronomiche al Food Monitor. *MATERIA RINNOVABILE*, vol. 22, p. 22-23, ISSN: 2385-2240
 40. Migliorini P, TORRI L., Whittaker A., Moschini V., Benedettelli S., Masoero G. (2018). La fertilizzazione simbiotica modifica le caratteristiche della farina e influenza la qualità sensoriale del pane, equiparando una moderna varietà di grano alle vecchie. *TECNICA MOLITORIA*, vol. LXIX, p. 1080-1107.
 41. Dinnella C., Monteleone E., Piochi M., Spinelli S., Prescott J., Pierguidi L., Gasperi F., Laureati M., Pagliarini E., Predieri S., TORRI L., Barbieri S., Valli E., Bianchi P., Braghieri A., Del Caro A., Di Monaco R., Favotto S., Moneta E. 2018. Individual variation in PROP status, fungiform papillae density and responsiveness to taste stimuli in a large population sample. *CHEMICAL SENSES*, vol. 43, p. 697-710, doi: 10.1093/chemse/bjy058.
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