



## PERSONAL INFORMATION

Name	<b>PITTIA PAOLA</b>
Addresses	Residence: VIA DEL POPOLO 8 64021 GIULIANOVA – TE - ITALY Work address: Via R. Balzarini 1 64100 Teramo (TE) – ITALY
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E-mail	<a href="mailto:ppittia@unite.it">ppittia@unite.it</a> [REDACTED]
Nationality	<b>ITALIAN</b>
Date of birth	[REDACTED]
Place of birth	[REDACTED]

## SUMMARY

### Education

- **Master Degree in Food Science and Technology** (1989, University of Udine, Italy)
- **PhD in Nanotechnology** (2016, University of Trieste, Italy)

### Work position:

- Full professor in Food Science and Technology at the Faculty of Bioscience and Technology for Food, Agriculture and Environment, University of Teramo
- Delegate of the Rector for Internationalisation (from 2014-ongoing)
- Researcher on food quality, processing and food formulation
- Coordinator of ERASMUS+ Thematic Network (ISEKI-Food 4, 2011-2014) and Knowledge Alliance (ASKFOOD 2018-2020)
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### Other non-academic appointment

- Past President of the ISEKI-Food Association ([www.iseki-food.net](http://www.iseki-food.net)) (IFA), International non-profit organization dealing with activities aimed to bridge education, research and business in the food sector (from 2014-Sept 2020)
- Member (elected) of the IUFOST Academy (from 2016)
- Board member of SISTAI, Società Scientifica di Scienze e Tecnologie degli Alimenti (2018-2021)

## WORK EXPERIENCE

### • Dates (from – to)

- Name and address of employer
- Type of business or sector
- Occupation or position held

### 2004- PRESENT

University of Teramo, via R. Balzarini 1 120 64100 Teramo – ITALY

High education and Research

- **Full Professor of Food Science and Technology at the Faculty of Bioscience and Technology for Food, Agriculture and Environment, University of Teramo**
- **Delegate of the Rector for Internationalisation of the University of Teramo (November 2013)**
- **Chair the Food Science and Technology International Master Degree programme (2013-2018)**
- Member of the Board of the Faculty

### • Main activities and responsibilities

### TEACHING

Lectureship: since 2004 P. Pittia is charged of teaching Food Technology related courses:

- Food Ingredients and formulation Food Science and Technology 2<sup>st</sup> level degree (international)
- Food Packaging at the Food Science and Technology 1<sup>st</sup> level degree (bachelor)
- Food Technology at the Viticulture and Oenology 1<sup>st</sup> level degree
- Unit Operations at the Food Science and Technology 1<sup>st</sup> level degree (bachelor)
- Shelf-life prediction at the Food Science and Technology 2<sup>st</sup> level degree (international)

Supervisor and tutor of Bachelor and Master thesis.

### Guest lecturer:

- Master degree in Agro-food studies: Universidad Politecnica de Valencia (E), International Seminars in 2007 and 2009
- University of Le Havre, Le Havre (F)
- Master degree in Food Science, Universidad de San Paolo (Brasil)
- University of Murcia (ES), September 2019

### RESEARCH

2004-present: research activities on food related topics at the Faculty of Bioscience and Technology for Food Agriculture and Environment (formerly Department of Food Science) of the University of Teramo.

Research topics:

(a) Chemical, physical and physico-chemical properties of food affecting quality and stability:

- Flavour release and retention in food matrices studied by conventional and innovative analytical techniques
- Physical (texture, rheology, thermal) properties of food systems
- shelf-life prediction as affected by formulation, processing and packaging
- Role of water state and mobility on quality and stability
- Technological functionality and antioxidant activity of bioactives
- coffee quality and processing
- technological functionality of food ingredients and components (sugars, polysaccharides)

(b): Food Processing

- Heat treatments (pasteurisation, blanching, drying) and freezing
- Innovative processing (High pressure, Vacuum impregnation)
- Encapsulation
- Milling

2005- present: Member of the board of the PhD in Food Science of the University of Teramo and

tutor of n. 10 PhD students

### Publications

Author and co-author of over 130 papers on peer-reviewed national and international journals and more than 150 papers presented at national and international congresses and workshops. She is author of three chapter books and editor of 2 books as proceedings of conferences (see annexe).

Google Citations:

<https://scholar.google.it/citations?user=zwQPOXkAAAAJ&hl=it>

H-index Scopus (Jan 2021): 27

### • Main activities and responsibilities

#### PROJECTS

Scientific coordinator of several National and International project founded by private companies or public and governmental entities

##### - Private companies

2005: Friuli Innovazione: project on innovative cooking equipment

2005-2008: projects founded by Barilla (Parma-Italy) on processing of vegetables

2009- 2012: Puratos (Belgium) on antioxidant activity of chocolate products; Development of non destructive tools for evaluation of aroma of chocolate products.

2014: Azienda Ciavolino: ottimizzazione prodotti ad umidità intermedia

2011-2015: Gran Sasso Park project on technological functionality of minor cereals.

2019-2020: Polo AGIRE-INNOPAQ – Innovative formulations for clean-label meat products (in collaboration with AMADORI)

##### - National and International competitive calls

###### - national

2005-2006: Research Unit of University of Teramo in the PRIN project “Development of high-barrier biodegradable films for foods” (founded by the Ministry of University)

2011-2013: AGER - Agroalimentare e ricerca (2010-2012): *Strategie innovative rispondenti ai bisogni delle imprese del comparto degli ortofruttilicoli della IV gamma*, Research Unit of University of Teramo – R.U. coordinator

2012-2014: Project POR FESR Abruzzo 2007-2013 (*Industrial research for the improvement of the colour and flavour stability in foods*) (R.I.S.C.A.): Scientific committee coordinator and R.U.

###### - European and international

###### 1. Networking:

2005-2008: COST Action 921: “*Food matrices: structural organisation from nano to macroscale and impact of flavour release and perception*”, vice-coordinator and Italian representative

2014-2018: COST FA 1401 “*POSITIVE*” *Interindividual variation in response to consumption of plant food bioactives and determinants involved* (2014-2018) (coordinator: Christine Morand, FR). National representative substitute of Management Committee.

###### 2. Education

2008-2011: partner in the ISEKI\_Food 3 and ISEKI\_Mundus 2 (Lifelong Learning Programme Sub-programmes– Multilateral Projects, Networks, Accompanying measures) projects and coordinator of WP2

2005-2008: ISEKI\_Food 2 and ISEKI\_Mundus networking projects (Lifelong Learning Programme Sub-programmes– Multilateral Projects, Networks, Accompanying measures): partner

2009- 2013: partner of TRACK\_FAST (FP7 KBBE 227220) and coordinator of WP0B

2011-2014: ISEKI\_Food 4 Erasmus Thematic Network – University of Teramo, Prof. Paola Pittia: project COORDINATOR

2018-2020: Erasmus+ KA, ASKFOOD – Coordinator Paola Pittia (University of Teramo)

**Additional list of projects, see TABLE 1 in annexe**

### 3. Research

2015-2017 CORE ORGANIC PLUS 2013, "SusOrganic" R.U. coordinator, Paola Pittia (Università di Teramo)

2018-2020: COREORGANIC PLUS 2016 "SusOrganicPlus" R.U. coordinator, Paola Pittia (University of Teramo)

### OTHER ACTIVITIES

#### 1. Referee and Evaluator

- 1.a. Evaluator of European FP6 and FP7 projects
- 1.b. Evaluator of national (Piemonte 2007, POR-FESR Emilia Romagna 2016) and international (Romania, Chile, Poland) projects
- 1.c. Evaluator of the Ministry of University for Study programmes and Universities (official list, ANVUR-AVA)
- 1.c. Referee/peer reviewer of several international journals

#### 2. Other professional/institutional appointments

- President of the ISEKI\_Food Association (2014- ongoing)
- Vice-President of the ISEKI\_Food Association (2011-2014)

3. Member of the Board of the Italian **Society of Food Science and Technology** SISTAL (2018-2021)

4. Member of the professional Order of **Italian Food Technologists** (OTA), from 2002-ongoing

5. Appointed Fellow of the IUFOST Accademy (2016)

#### Personal institutional web page:

[http://www.unite.it/UniTE/Engine/RAServePG.php/P/58511UTE0413?&VRIC\\_IDOC=308](http://www.unite.it/UniTE/Engine/RAServePG.php/P/58511UTE0413?&VRIC_IDOC=308)

#### • Dates (from – to)

- Name and address of employer
- Type of business or sector
- Occupation or position held

#### 2001-Dec. 2004

University of Udine, P.le Antonini 8 33100 Udine - ITALY

High Education and Research

**Assistant Professor at Agricultural Faculty and research activity at the Dipartimento di Scienze degli Alimenti**

- Main activities and responsibilities

#### Teaching:

2001-2004: contract as professor for teaching activities at the University of Teramo, Faculty of Agriculture. In particular, she was charged of teaching Food Packaging courses at the 1<sup>st</sup> level degree in Food Science and Technology as well as Food processing at the Master (or 2<sup>nd</sup> level) degree in in Food Science and Technology courses.

2001-2004: Seminars and support teaching activity in the Food Science and Technology courses at the Agricultural Faculty of the University of Udine as well as in other Italian universities (Bologna and Teramo)

#### Research

Research activities on food related topics at the Department of Food Science of the University of Udine on the same topics above described

#### • Dates (from – to)

- Name and address of employer
- Type of business or sector
- Occupation or position held

#### **November 1995- December 2001**

University of Udine, P.le Antonini 8 33100 Udine - ITALY

High Education and Research

*Graduated technician at Department of Food Science of the University of Udine*

- **Main activities and responsibilities**
    - Support at the research activities of the Food Technology Research Unit
    - Reference person for the Food Physics labs
  
  - **Dates (from – to)**
    - **Name and address of employer**
      - **Type of business or sector**
      - **Occupation or position held**
    - **Main activities and responsibilities**
  
  - **Dates (from – to)**
    - **Name and address of employer**
      - **Type of business or sector**
      - **Occupation or position held**
        - **Main activities and responsibilities**
- 1992- 1995**  
CNR  
Research  
1992-1994- Research grant at Department of Food Science of the University of Udine on processing of fruit and vegetables  
1994-1995: Research grant at the *Food Biophysics Department of Institute of Food Research, Norwich (UK)*  
Research activities
- 1989- 1992**  
Various private companies or public institutions  
Research  
Graduated student at the Department of Food Science of the University of Udine  
Research activities

## EDUCATION AND TRAINING

- Dates (from – to)
  - 2012-2016**  
**PhD in Nanotechnology at the School of nanotechnology of the University of Trieste**  
Tutor: prof. Attilio Cesaro
  
- Dates (from – to)
  - Name and type of organisation providing education and training
  - Principal subjects/occupational skills covered
  - Title of qualification awarded
  - Level in national classification

**1984-1989**  
University of Udine, Faculty of Agriculture

Master Degree on Food Science and Technology
  
- Dates (from – to)
  - Name and type of organisation providing education and training
  - Principal subjects/occupational skills covered
  - Title of qualification awarded
  - Level in national classification (if appropriate)

**Sept- Oct 1992**  
Ecole Nationale Supérieure de Biochimie Appliquée à la Nutrition et à l'Alimentation, Dijon (France)  
Training stage

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-
  
- Dates (from – to)
  - Name and type of organisation providing education and training
  - Principal subjects/occupational skills covered

**April 1994-January 1995**  
Institute of Food Research (Norwich)

Post-graduated grant and research training

- Title of qualification awarded
- Level in national classification (if appropriate)

### PERSONAL SKILLS AND COMPETENCES

*Acquired in the course of life and career but not necessarily covered by formal certificates and diplomas.*

#### MOTHER TONGUE

ITALIAN

#### OTHER LANGUAGES

- Reading skills
- Writing skills
- Verbal skills

#### ENGLISH

Excellent

Excellent

Excellent

#### SPANISH

GOOD

BASIC

BASIC

- Reading skills
- Writing skills
- Verbal skills

### SOCIAL SKILLS AND COMPETENCES

*Living and working with other people, in multicultural environments, in positions where communication is important and situations where teamwork is essential (for example culture and sports), etc.*

Ability to lead and work in teams and share activities in an international and multicultural context thanks to the participation at the ISEKI projects and the involvement in the ERASMUS and ERASMUS+ activities at the University of Udine and, currently, of Teramo.

High interest and ability to network and to develop collaboration with people from different countries in planning research and/or teaching projects.

### ORGANISATIONAL SKILLS AND COMPETENCES

*Coordination and administration of people, projects and budgets; at work, in voluntary work (for example culture and sports) and at home, etc.*

- Tutoring of students of the 1st and 2nd level degree in Food Science as well as of PhD students in training and research activities.
- Leadership and coordination of research team
- Leadership and coordination of scientists and higher education trainers (ASKFOOD and ISEKI\_Food 4 project)
- Leadership of working packages and groups in International projects (COST 921, ISEKI FOOD 3 e ISEKI\_Mundus 2)

### TECHNICAL SKILLS AND COMPETENCES

*With computers, specific kinds of equipment, machinery, etc.*

Ability to use instruments and equipment (e.g. GC, HPLC, rheometers, dynamometers) for food analysis and processing acquired during all the professional life in several training courses

### ARTISTIC SKILLS AND COMPETENCES

*Music, writing, design, etc.*

Cooking, knitting

### OTHER SKILLS AND COMPETENCES

*Competences not mentioned above.*

Sports: jogging, ski, trekking

DRIVING LICENCE(S) Italian Drive licence B

**ADDITIONAL INFORMATION**

Contact person: Prof. Dino Mastrocola (Rector, University of Teramo): [dmastrocola@unite.it](mailto:dmastrocola@unite.it)  
For further references: dr Cristina Silva, Universidade Catolica Portuguesa, [clsilva@porto.ucp.pt](mailto:clsilva@porto.ucp.pt)

**ANNEXES**

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**SIGNATURE**

Autorizzo il trattamento dei miei dati personali ai sensi del Decreto Legislativo 30 giugno 2003, n. 196 "Codice in materia di protezione dei dati personali (facoltativo)".



Giulianova, 15 January 2021

**Si dichiara, ai sensi delle norme in materia di dichiarazioni sostitutive di cui agli art. 46 e seguenti del DPR 445/2000 e s.m.i, che tutto quanto dichiarato nel presente curriculum corrisponde al vero. La sottoscritta dichiara che quanto riportato nel presente Curriculum Vitae è reso ai sensi e per gli effetti degli articoli 38 e 47 del D.P.R. n. 445/2000 e s.m.i, consapevole della responsabilità penale in caso di dichiarazioni false o reticenti.**

Table 1: list of ERASMUS and ERASMUS+ in which Paola Pittia was/is involved

Project	Role
ERASMUS Thematic Network- ISEKI Food 2 (2005-2008)	Research Unit coordinator @ University of Teramo
ERASMUS Mundus- ISEKI Mundus (2007-2008) (LLP-Erasmus Mundus project,):	Research Unit coordinator @ University of Teramo
ERASMUS Thematic Network ISEKI Food 3 (2005-2008, LLP-Erasmus Academic Thematic Network, 142822-LLP-1-2008-PT-ERASMUS-ENW)	Research Unit coordinator @ University of Teramo
ISEKI_Mundus 2 (2005-2008, LLP-Erasmus Mundus project 145585-PT-2008-ERA MUNDUS-EM4EATN) ( <a href="http://www.iseki-food.eu">http://www.iseki-food.eu</a> ):	Research Unit coordinator @ University of Teramo
FP7 TRACK_FAST, Training Requirements and Careers for Knowledge-based Food Science, and Technology in Europe FP7-KBBE-2008-2B, n. 227220 ( <a href="http://www.track-fast.eu">www.track-fast.eu</a> )	Research Unit coordinator @ University of Teramo
Science and Technology – European Cooperation in Education and Training 2012 (STECET), 518206-LLP-1-2011-1-BE-ERASMUS-EAM (2011-2012),	Research Unit coordinator @ University of Teramo
ISEKI_Food-4, Towards the Innovation of the Food Chain through the Modernisation of Food Studies ( <a href="http://www.iseki.food4.eu">www.iseki.food4.eu</a> ) Project. n. 516415-LLP-1-2011-1-IT-ERASMUS-ENW (2011-2014):	<b>PROJECT Coordinator</b>
AQUA-TNET – Promoting Innovation and a European Dimension through Lifelong Learning in the field of Aquaculture, Fisheries and Aquatic Resources Management – Thematic Network (518700-LLP-1-2011-1-UK-ERASMUS-ENW, 2011-2014),	Research Unit coordinator @ University of Teramo; delegate for the Erasmus Thematic network ISEKI_Food 4.
EU FoodSTA, “European Food Studies & Training Alliance, Erasmus + Knowledge Alliance Project 554312-EPP-1-2014-1-AT-EPPKA2-KA”(2014-2017)	Research Unit coordinator @ University of Teramo
ERASMUS+ CB SEA-ABT (South East Asia Academy for Beverage Technology (561515-EPP-1-2015-1-AT-EPPKA2-CBHE-JP) (2015-18)	Research Unit coordinator @ University of Teramo
ERASMUS+ CB Fostering Academia-Industry Collaboration in Food Safety and Quality (FOODQA) 574010-EPP-1-2016-1-JO-EPPKA2-CBHE-JP (2016-19)	Research Unit coordinator @ University of Teramo
ERASMUS+ CB SPAAT4FOOD (585729-EPP-1-2017-1-TN-EPPKA2-CBHE-JP (2017-2020)	Research Unit coordinator @ University of Teramo
ERASMUS+ CB ABIONET586136-EPP-1-2017-1-EL-EPPKA2-CBHE-JP	Research Unit coordinator @ University of Teramo
Erasmus+ KA2 Knowledge Alliance KA2 ASKFOOD –588375-EPP-1-2017-1-IT-EPPKA2-KA (2018-2021)	<b>PROJECT Coordinator</b>



**PUBLICATION LIST di PAOLA PITTIA**
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- E) PRESENTATIONS (ORAL/POSTER) AT INTERNATIONAL CONFERENCES WITH PUBLISHED PROCEEDINGS\*
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- H) EDITOR
- I) EDITORIAL BOARD OF SCIENTIFIC JOURNALS
- J) TECHNICAL PAPERS

\*list upon request (ppittia@unite.it)

**A. INTERNATIONAL, PEER REVIEWED JOURNALS (SCOPUS E ISI)**

1. Anese M., **Pittia P.**, Nicoli M.C.. 1993. Oxygen scavenging properties of heated glucose/glycine aqueous solutions. *Italian Journal of Food Science*, 1, 75-79.
2. Dalla Rosa M., **Pittia P.**, Nicoli M.C.. 1994. Influence of water activity on head space concentration of volatiles over model and food systems. *Italian Journal of Food Science* 4, 421-432.
3. Mastrocola D., **Pittia P.**, Lericci C.R. 1996. Quality of apple slices processed by combined techniques. *Journal of Food Quality* 19 (2), 133-146.
4. Dalla Rosa M., Cencic L., **Pittia P.**, Mastrocola D. 1996. Kinetics of physico-chemical and rheological modifications of different pasta products during cooking process. *Italian Food and Beverage Technology*, 7 (3), 1-5.
5. **Pittia P.**, Wilde P.J. e Clark D.C.. 1996. The foaming properties of native and pressure treated  $\beta$ -casein. *Food Hydrocolloids*, 10 (3), 335-342.
6. **Pittia P.**, Wilde P.J., Husband F. e Clark D.C. 1996. The effect oh high pressure treatment on the functional and structural properties of  $\beta$ -lactoglobulin. *Journal of Food Science*, 61 (6), 1123-1128
7. Guerzoni M.E., Lanciotti R., Westall F., **Pittia P.** 1997. Interrelationship between chemico-physical variables, microstructure and growth of *Listeria monocytogenes* and *Yarrowia lipolytica* in food model systems, *Science des Aliments*, 17 (5), 507-522.
8. Iametti S., Transdico F., Bonomi G., Vecchio G., **Pittia P.**, Rovere P. e Dall'Aglio G. 1997. Molecular modifications of  $\beta$ -lactoglobulin upon exposure to high pressure. *Journal of Agriculture and Food Chemistry*, 45 (1), 23-29.
9. **Pittia P.**, Gambi, A. e Lericci C.R. 1997. Evaluation of the stability of food model emulsions. *Food Research International*, 30 (3/4), 177-184.
10. Mastrocola D., Barbanti D., Dalla Rosa M. e **Pittia P.** 1998. Physico-chemical characteristics of dehydrated apple cubes reconstituted in sugar solutions. *Journal of Food Science*, 63 (3), 495-498.
11. **Pittia P.**, Nicoli M.C., Comi G. e Massini R. 1999. Shelf-life extension of ready to eat pear cubes. *Journal of the Science of Food and Agriculture* 79, 1-6 (DOI 10.1002/(SICI)1097-0010(19990515)79:7<955::AID-JSFA310>3.0.CO;2-3)
12. Iametti S., Donnizzelli E., **Pittia P.**, Rovere P., Squarcina N. e Bonomi F. 1999. Characterisation of high pressure-treated egg albumen. *Journal of Agriculture and Food Chemistry*, 47 (9), 3611-3616.
13. Innocente N., Stefanutto O., **Pittia P.**, Corradini C. 2000. Texture Profile of Montasio cheese. *Milchwissenschaft*, 55 (9), 507-510
14. **Pittia P.**, Dalla Rosa M., Lericci C.R. 2001. Textural changes of coffee beans as affected by roasting conditions. *Lebensmittel- Wissenschaft und Technologie*, 33, 1-8.
15. Meluzzi A., Tallarico N., **Pittia P.**, Sirri F. e Franchini A. 2001. The influence of low protein diets supplemented with isoleucine and valine on the quality and functional properties of chicken eggs. *Italian Journal of Food Science*, 13 (3), 321-328
16. Tallarico N. Sirri F., Meluzzi A., **Pittia P.**, Parpinello G.P. e Franchini A. 2002. Effect of dietary vegetable lipids on functional and sensory properties of chicken eggs. *Italian Journal of Food Science*, 14 (2), 159-166
17. Maifreni M., Marino M., **Pittia P.** e Rondinini G. 2002. Textural and sensorial characterisation of Montasio cheese produced using proteolytic starters. *Milchwissenschaft*, 57 (2), 23-26

18. Innocente N., **Pittia P.**, Stefanuto O., Corradini C. 2002. Correlation among instrumental texture, chemical composition and presence of characteristics holes in a semi-hard Italian cheese. *Milchwissenschaft*, 57 (4), 204-208.
19. Romani S., Sacchetti G., **Pittia P.**, Dalla Rosa, M. 2002. Physical, chemical, textural and sensorial changes of portioned Parmigiano Reggiano cheese", *Food Science and Technology International*, 8 (4), 203-211
20. Sacchetti G., **Pittia P.**, Biserni M., Pinnavaia G. e Dalla Rosa M. 2003. Kinetic modelling of textural changes in Ready-to-eat breakfast cereals during soaking in skimmed milk. *International Journal of Food Science and Technology* 38, 1-9.
21. Volpelli L., Morgante M., Piasentier E., **Pittia P.**, Valusso R. 2003. Meat quality in male fallow deer (*Dama dama*): effects of age and supplementary feeding. *Meat Science*, 65, 555-562
22. Lanciotti R., **Pittia P.** e Guerzoni E. 2004. Suitability of high-dynamic-pressure treated milk for the production of yogurt *Food Microbiology*, 21, 753-760
23. **Pittia P.**, Mastrocola D. e Nicoli M.C. 2005. Effect of colloidal properties of oil-in-water emulsions on liquid-vapour partition of ethanol. *Food Research International* 38 (5) 585-595.
24. Sacchetti G. **Pittia P.**, Pinnavaia G. 2005. The effect of extrusion temperature and drying-tempering on both the kinetics of hydration and the textural changes in extruded ready-to-eat breakfast cereals during soaking in semi-skimmed milk. *International Journal of Food Science and Technology*, 40, 1-9
25. Mastrocola D., Sacchetti G., **Pittia P.**, Di Mattia C. and Dalla Rosa M. 2005. Rehydration of dried fruit pieces in aqueous sugar solutions: a review on mass transfer and final product characteristics. *Italian Journal of Food Science*, 17 (3), 243-254
26. **Pittia P.**, Martuscelli M., Chavez Lopez, C., Munari M. 2005. Effetto dell'affumicatura su alcune caratteristiche qualitative e microbiologiche di prosciutto crudo stagionato. *Industrie Alimentari*, 44 (12), 2-9.
27. **Pittia P.**, Anese M., Manzocco L., Calligaris S., Mastrocola D., Nicoli M.C. 2006. Ethanol vapour pressure in bakery products. *Flavour and Fragrance Journal* 21, 3-7.
28. **Pittia P.**, Ncoli M.C., Sacchetti G. 2007. Effect of moisture and water activity on textural properties of raw and roasted coffee beans. *Journal of Texture Studies*, 38, 116-134.
29. **Pittia P.**, Sacchetti G. 2008. Antiplasticization effect of water in amorphous foods. A review. *Food Chemistry*, 106 (4), 1417-1427
30. Martuscelli M., Savary G., **Pittia P.** e Cayot N. 2007. Vapour partition of aroma compounds in strawberry flavoured custard cream and effect of fat content. *Food Chemistry*, 108 (4), 1200-1207.
31. **Pittia P.**, Furlanetto R., Maifreni M., Tassan Mangina F., Dalla Rosa M. 2008. Safe cooking optimisation by F-value computation in a semi-automatic oven. *Food Control*, 19, (7), 688-697
32. Sacchetti G., Di Mattia C., **Pittia P.**, Mastrocola D. 2009. Effect of roasting degree, equivalent thermal effect and coffee type on the radical scavenging activity of coffee brews and their phenolic fraction. *Journal of Food Engineering*, 90 (1), 74-80.
33. Santonico M., **Pittia P.**, Pennazza G., Martinelli E., Bernabei M., Paolesse R., D'Amico A., Compagnone D. e Di Natale C. Study of the aroma of artificially flavored custards by chemical sensor array fingerprinting. *Sensors & Actuators: B. Chemical*, 133 (2008) 345-351.
34. Rovere P., Brutti A, **Pittia P.**, Bellicchi C. (2008). Rivalutazione di tecnologie tradizionali per la trasformazione dei sottoprodotti della pesca: confronto tra tecnologie di produzione del garum romano. *Industrie Conserve*, 83, 165-172.
35. Sacchetti G., Di Mattia C., **Pittia P.**, Martino G., 2009 Application of a radical scavenging activity test to measure the total antioxidant activity of poultry meat. *Meat Science*, 80 (2008) 1081-1085
36. Martuscelli M., **Pittia P.**, Casamassima M., Manetta A.C., Lupieri L., Neri L. Effect of intensity of smoking treatment on the free amino acids and biogenic amines occurrence in dry cured ham. *Food Chemistry*, 116 (2009) 955-962
37. Di Mattia C.D. , Sacchetti G., Mastrocola D. ,**Pittia P.** 2009. Effect of phenolic antioxidants on the dispersion state and chemical stability of olive oil O/W emulsions. *Food Research International* 42 1163-1170
38. Venir E., **Pittia P.**, Giavon S., Maltini E. 2009. Structure and water relations of melanoidins investigated by thermal, rheological and microscopic analysis. *International Journal of Food Properties*, 12: 819-833.
39. Rovere P., Brutti A., Franceschini B., Trasatti L., **Pittia P.** 2009. Applicazione del modello cinetico "Mean Kinetic Temperature" (mkt) alla valutazione della temperatura nella catena del freddo. *Industria Conserve* 84 (3), 153-165.
40. Di Mattia C.D., Sacchetti G., Mastrocola D., Sarker D.K., **Pittia P.** 2010. Surface properties of phenolic compounds and their influence on the dispersion degree and oxidative stability of olive oil O/W emulsions. *Food Hydrocolloids*, 24, 652-658.
41. Neri L., **Pittia P.**, Bertolo G., Torreggiani D., Sacchetti D. 2010. Influence of water activity and molecular mobility on peroxidase activity in salt and sorbitol-maltodextrin systems. *Journal of Food Engineering* 101, 289-295.
42. Di Mattia C., Sacchetti G., Neri L., Martuscelli M., Mastrocola D., **Pittia P.** 2011. Parametri tecnologici e attività antiossidante di polveri di cacao. *Progress in Nutrition*, 13 (1), 39-47.
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## B) ITALIAN PEER REVIEWED JOURNALS

1. **Pittia P.**, Miglioli L., Quintavalla S., Massini R.. 1990. Strumenti termometrici per il controllo del processo di sterilizzazione applicato a prodotti alimentari inscatolati. Nota 1: caratteristiche tecniche e condizioni di impiego dei sensori. *Industria Conserve*, 65 (2), 115-121.
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16. **Pittia P.**, Anese M., Manzocco L., Mastrocola D., Calligaris S., Nicoli M.C. 2004. Attività dell'etanolo in prodotti da forno. *Industrie Alimentari*, 43, 115-119.

17. Martuscelli M., Di Teodoro G., Sacchetti G., **Pittia P.**, 2008. Amaretti senza amido e farina come ingredienti in sistemi alimentari ad alta umidità: idratazione e caratteristiche fisiche. *Industrie Alimentari*, 67, 717-724.
18. Martuscelli M., **Pittia P.**, Spinosa F., Martuscelli D., 2012. Studio di formulazioni per l'ottenimento di insaccati a base di carne di capra. *Ingredienti alimentari*, 11, 1-8.

### C. BOOK CHAPTERS

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2. **Pittia P.**, Di Mattia C.. *Food emulsions. Chapter 4.9. In Food Processing Operations Volume 7 ISEKI Food Series, Springer (accettato 2009, in pubblicazione in 2014)*
3. **Pittia P.**, Romani S. *Coffe processing: Chapter 4.10.5 In Food Processing Operations Volume 7 ISEKI Food Series, Springer (accettato 2009, in pubblicazione in 2014)*
4. **Pittia P.**, Mastrocola D. *Tea: Chapter 4.10.3 In Food Processing Operations Volume 7 ISEKI Food Series, Springer (accettato 2009, in pubblicazione in 2014).*
5. **Pittia P.**, Gharsallaoui A. 2015. Conventional product formation. In *Food Waste Recovery. Processing Technologies and Industrial Techniques* (C. M. Galanakis ed.) Elsevier Inc., United States, ISBN: 978-0-12-800351-0 pp. 173-197.
6. **Pittia P.**, Paparella. 2016. A. Safety by Control of Water Activity: Drying, Smoking, and Salt or Sugar Addition. In "Regulating Safety of traditional and ethnic foods (eds. V.Prakash, O. Martin-Belloso, L. Keener, S. Asteley, S. Braun, H. McMahon, H. Leliveld, Elsevier, London, pp. 7-28.
7. **Pittia P.** 2017. Codes of ethics of food professionals: principles and examples Codes of ethics of food professionals: principles and examples. In *Food Ethics Education* (Costa R. , Pittia P. Eds), Springer (in press).

### D) PRESENTATIONS AT NATIONAL CONFERENCES WITH PUBLISHED PROCEEDINGS

Over 30 presentations

### E) PRESENTATIONS (ORAL/POSTER) AT INTERNATIONAL CONFERENCES WITH PUBLISHED PROCEEDINGS

Over 30 presentations

### F) PRESENTATIONS (ORAL/POSTER) AT NATIONAL CONFERENCES WITH PUBLISHED BOOK OF ABSTRACTS

Over 80 presentations

### G) GUEST EDITOR

She has coordinated the publication as *Guest editor* of:

- Food Biophysics 2011, vol. n. 3; Special issues of papers presented at 1<sup>st</sup> Frontiers in Water Biophysics, Trieste, 23-26 May 2010 (Cesaro A., Pittia P. guest eds)
- Journal of Food Engineering, 2017, vol. 213, pp.1-111; Special Issue "Responsible research and innovation in the food value chain" with original papers presented at 4th Int. ISEKI-Food conference, Vienna, 4-6 luglio 2016 (Cristina L.M. Silva, Rui Costa, Paola Pittia, guest eds)..

### H) EDITOR

- *Interactions of food matrix with small ligands Vol. 7. (EUR 19536) Atti Meeting COST 96, Udine (Italy), 23-24 settembre 1999, (a cura di P. Pittia e E. Guichard) ISBN/ISSN: 92-828-9771-0, 2000.*
- *Atti Convegno internazionale GSICA "Shelf-life microbiologica degli alimenti confezionati" (a cura di A. Paparella, P.Pittia) Mosciano S. Angelo (TE), 22-24 giugno 2005, Chiriotti Editore, pp.127-134.*
- *Food matrices: structural organisation and impact on flavour release and perception. Proceedings of the meetings COST action 921 (edit by P. Pittia & N. Cayot), EUR 22256 ISBN 92-898 0024-0, COST Office, Belgium, 2006*
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- *4<sup>th</sup> Int. . ISEKI\_Food conference. Bridging Training, Research for Industry and the Wider Community, Vienna (AT) 4-6 July 2016. Book of abstracts (edit by Pittia P., Schleining G., Silva C.L.M., Neri L., Habershuber A. ISBN: 978-3-900932-34.*

- *Food Ethics Education* 2017. (Costa R. , Pittia P. Eds), Springer (in press). ISBN 978-3-319-64736-4

## I) EDITORIAL BOARD OF INTERNATIONAL JOURNALS

- Vice-Editor in Chief dell'International Journal of Food Studies, rivista internazionale open-access online dell'ISEKI\_Food Association (<http://www.iseki-food-ejournal.com/ojs/index.php/e-journal>)

- Co-Editor Italian Journal of Food Science (2010-2017)

## J) TECHNICAL PAPERS

- Leric C.R., Pittia P.. 1990. Tendenze nella conservazione degli alimenti mediante il freddo. *Rivista di Frutticoltura*, 52 (7), 15-17.
- Dalla Rosa M., Pittia P., Severini C., Leric C.R.. 1992. Prodotti ad umidità intermedia (I.M.F.) a base di frutta: situazione attuale e nuove prospettive. *Rivista di Frutticoltura*, 5, 11-16.
- Pittia P., Innocente N., Corradini C.. 1993. Emulsion characteristics of low-fat butter. *European Dairy Magazine*, 2, 24-28.
- Pittia.P.. 1993. I trattamenti risananti nei confronti di enzimi e microrganismi: blanching, pastorizzazione, sterilizzazione, irraggiamento, alte pressioni. In *Tecnologia alimentare e requisiti nutrizionali degli alimenti: antiche e nuove strategie*. a cura di C.R. Leric e M. Anese. Ed. Progetto Regionale di Prevenzione delle Malattie Cardiovascolari, Trieste, 27-33.
- Pittia. P.. 1993. Sostituti dello zucchero. In *Tecnologia alimentare e requisiti nutrizionali degli alimenti: antiche e nuove strategie*. a cura di C.R. Leric e M. Anese. Ed. Progetto Regionale di Prevenzione delle Malattie Cardiovascolari, Trieste, 86-89.
- Leric C.R., Dalla Rosa M., Pittia P. e Nicoli M.C.. 1995. La torrefazione del caffè e i riflessi sul profilo sensoriale. In *Le origini del caffè: la geografia del gusto*. Istituto Internazionale Assaggiatori Caffè, Brescia, 12-22.
- Leric C.R. e Pittia P.. Kształcenie w dziedzinie nauki o żywności i technologii we Włoszech (The education in Food Science and Technology in Italy). *Przemysł Spożywczy*, 50 (7), 5-7 (1996); *Italian Food and Beverage*, 9 (3), 3-7 (1997); *Lebensmittelchemie*, 51, 1-3 (1997).
- Leric C.R. e Pittia P. L'insegnamento delle scienze e tecnologie alimentari in Italia. *Notiziario dell'Università degli Studi di Udine*, Settembre 1997
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- Comi G., Procida G., Aggio D., Pittia P., Cantoni C., Coccolin L. 2000. Valutazione di uno starter microbico per la produzione di salame tradizionale friulano. *Ingegneria Alimentare*, 16 (4), 9-25.
- Morgante M., Leonarduzzi R., Piasentier E., Pittia P., Valusso R. 2002. Qualità della carne dell'agnello istriano. *Notiziario ERSA*.
- Pittia P. 2009. Trasformazione, conservazione e valorizzazione della patata. In Progetto Patata di Montagna del Medio Sangro. ARSSA Abruzzo, pp. 39-47.

**LIST OF PHD STUDENTS (University of Teramo, PhD in Food Sciences)****Ended**

1. Lilia Neri (XXII Cycle): Enzymatic inactivation and quality of semi-finished plant foods intended for freezing (thesis dissertation: Feb. 2010)
2. Elisabetta Occhino (XXIII Cycle): Modulation of process parameters and effect on the quality of vegetables undergone to vacuum impregnation (thesis dissertation: March 2011)
3. Pierpaolo Piccone (XXIV Cycle): Kinetic and thermodynamic aspects of volatile compounds release in model and real food systems (thesis dissertation: Feb 2012)
4. Matteo Di Rocco (XXVI Cycle): Applicazione di Alte pressioni idrostatiche in prosciutti crudi preaffettati e conservati in atmosfere protettive: influenza su caratteristiche ossidative, sensoriali e microbiologiche (thesis dissertation: April 2014)
5. Giantucci Veronica (XXVII Cycle): Innovative use of extra virgin olive oil: development and optimization of emulsified food formulations (co-tutor, tutor: Carla Di Mattia) (thesis dissertation: April 2016)
6. Marco Faieta (XXIX Cycle): Physical and structural properties of carbohydrate matrices as affecting technological functionality and stability of pigments (thesis dissertation: May 2017)
7. Rita Armellini (XXIX Cycle): Technological and antioxidant properties of saffron (*Crocus sativus* L.) extracts. (co-tutor: prof. Matteo Scampicchio) (thesis dissertation: May 2017)
8. Simon Luca Rastelli (XXX Cycle): Technological functionality of new starch-based ingredients for confectionery products. (co-tutor: dott. Roberto Bergogni): (Industrial PhD; thesis dissertation: April 2018)
9. Di Maio Gaetano (XXX Cycle): Technological and health properties of cow's milk enriched with phenolic compounds derived from grape marcs and from Jaboticaba peels. (thesis dissertation: April 2018)
10. Rachele Rocchi (XXXI Cycle): Evaluation of volatile and non-volatile compounds of saffron as markers of quality and authenticity (thesis dissertation: May 2019)
11. Davide Rossi (XXXII Cycle): Use of tensiometric techniques to design and develop food and nutraceutical formulations (in collaborazione con Università di Padova, co-tutor: prof. Nicola Realdon) (thesis dissertation: May 2020)

**Ongoing**

1. Delvana Mutarutwa (XXXII Cycle) Aroma volatile compounds of coffee: role in authenticity, traceability and well-being of consumers. Industrial PhD PON (partners: illycaffè spa, TS, University of Aachen-DE)
3. Rodrigo Gonzales Ortega (XXXII Cycle): Development of encapsulated olive oil and olive extracts as innovative health food ingredients. Progetto dottorato progetto H2020 Marie Curie-Skodovska Action REP-EAT, ESR1 (progetto COFUND- coordinator: Università di Teramo). Tutor: Prof.ssa Paola Pittia Co-tutors: Natasa Ulrich Poklar and Matteo Scampicchio.
4. Veronica Santarelli (XXXIII Cycle): Innovative technologies to enhance healthy properties of processed vegetables.
5. Umer Farooq (XXXIV Cycle): Using advanced techniques for studying the rheological and tribological behavior of complex food systems
6. Mohammad Khairul Alam (XXXV Cycle) Probiotic and Technological Characterization of Lactic Acid Bacteria in Fermented Milk Production