



PERSONAL INFORMATION

Name **PITTIA PAOLA**

Addresses Residence:
Work address: Via R. Balzarini 1 64100 Teramo (TE) – ITALY

Telephone Office: +39 0861 266895
Mobile : +

Fax Office: +39 0861 266915

E-mail ppittia@unite.it

Nationality **ITALIAN**

Date of birth

Place of birth

Personal webpage https://www.unite.it/UniTE/Engine/RAServePG.php/P/58511UTE0441?&VRIC_IDOC=308

Enterprise	University	EPR
<input type="checkbox"/> Management level	<input checked="" type="checkbox"/> Full professor	<input type="checkbox"/> Research Director and 1st level technologist/First Researcher and 2 nd level Technologist/Principal investigator
<input type="checkbox"/> Mid -management level	<input type="checkbox"/> Associate professor	<input type="checkbox"/> Level III Researcher and Technologist
<input type="checkbox"/> Employee/worker level	<input type="checkbox"/> Researcher and Technologist of IV, V, VI, VII level, technical collaborator	<input type="checkbox"/> Researcher and Technologist of IV, V, VI, VII level, technical collaborator

WORK EXPERIENCE

- **Dates (from – to)** **2004- PRESENT**
- Name and address of employer *University of Teramo, via R. Balzarini 1 120 64100 Teramo – ITALY*
- Type of business or sector High Education and Research/Academia
- Occupation or position held
 - **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)**
 - **Past- Chair the Food Science and Technology International Master Degree programme (2013-2018)**
 - **Member of the Board of the Faculty and of the Doctoral PhD program in Food Sciences**

• 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 2st level degree (international)
- Research and Development for Food Innovation 2st level degree (international)
- Food Packaging at the Food Science and Technology 1st level degree (bachelor)
- Food Technology at the Viticulture and Oenology 1st level degree
- Unit Operations at the Food Science and Technology 1st level degree (bachelor)
- Shelf-life prediction at the Food Science and Technology 2st 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. 12 PhD students

Publications

Author and co-author of over 150 papers on peer-reviewed national and international journals and more than 170 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 2).

Research rankings

Google Citations H-index: 36 (406 articles)

[:https://scholar.google.it/citations?user=zwQPOXkAAAAJ&hl=it](https://scholar.google.it/citations?user=zwQPOXkAAAAJ&hl=it)

Scopus H-index (Feb 2022): 29 (135 peer-reviewed papers)

• Other main activities and

- Member of the Doctoral Study program in Food Sciences, University of Teramo (from

responsibilities

2005)

- Chair of the "Food Technology" Research Unit, University of Teramo
- Researcher on food quality, processing and food formulation

OTHER ACTIVITIES**1. Referee and Evaluator**

1.a. Evaluator of European FP6 and FP7, H2020 projects

1.b. Evaluator of national (Piemonte 2007, POR-FESR Emilia Romagna 2016) and international (Romania, Chile, Poland, Slovenia, Latvia, Spain) projects

1.c. **Expert/evaluator of the Italian National Agency for the Evaluation of Universities and Research Institutes ANVUR: (Discipline Food science and Technology, from 2015; System Expert: from 17.12.2019)**

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**• Dates (from – to)****• Name and address of employer****• Type of business or sector****• Occupation or position held****• Main activities and responsibilities****2001-Dec. 2004**

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

High Education and Research

Senior Assistant Professor at Agricultural Faculty and research activity at the Dipartimento di Scienze degli Alimenti**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 1st level degree in Food Science and Technology as well as Food processing at the Master (or 2nd 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****• Main activities and responsibilities****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

- Support at the research activities of the Food Technology Research Unit

- Reference person for the Food Physics labs

• Dates (from – to)**1992- 1995**

- **Name and address of employer** National Research Council (CNR)
- **Type of business or sector** Research
- **Occupation or position held** 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)*
- **Main activities and responsibilities** Research activities
- **Dates (from – to)** **1989- 1992**
- **Name and address of employer** Various private companies and public institutions
- **Type of business or sector** Research
- **Occupation or position held** Graduated granted at the Department of Food Science of the University of Udine
- **Main activities and responsibilities** 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)** **1984-1989**
University of Udine, Faculty of Agriculture
- **Name and type of organisation providing education and training** Master Degree on Food Science and Technology
- **Title of qualification awarded** EQF 7
- **Level in national classification**
- **Dates (from – to)** **Sept- Oct 1992**
Ecole Nationale Superiore de Biochemie Applique a la Nutrition et a l' Alimentation, Dijon (France)
- **Name and type of organisation providing education and training** Training stage
- **Principal subjects/occupational skills covered**
- **Dates (from – to)** **April 1994-January 1995**
Institute of Food Research (Norwich)
- **Name and type of organisation providing education and training** Post-graduated grant and research training
- **Principal subjects/occupational skills covered**

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

- 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.

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.

JOB- RELATED SKILLS AND COMPETENCES

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

DRIVING LICENCE(S)

ENGLISH

Excellent (C2)
Excellent (C1)
Excellent (C1)

SPANISH

GOOD (B2)
BASIC (A2)
BASIC (A2)

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.

- 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)

Food processing, quality, food biomolecules technological functionality, food product design and formulation.

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

Italian Drive license type B

ADDITIONAL INFORMATION**Publications
Presentations and Conferences
and Seminars****See ANNEXE 1**

Paola Pittia has delivered over 180 oral and poster presentations in national and international conferences, workshops and symposiums.

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)

2021: Amadori – Shelf life of frozen chicken meat products

2021: Sintal – Encapsulation of bioactive compounds and probiotics

- National and International competitive calls**- national projects**

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 ortofrutticoli 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 projects**

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.

2019-2021: European Space Agency, Topical Team TASTY

2021-2023: European Space Agency, Topical Team PINS

2 .Education-driven projects

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 1

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)

Honours and awards

Past President of the ISEKI-Food Association (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); currently: past-President and member of the Board.
Member (elected) of the IUFOST Academy (from 2016)

Memberships

Board member of SISTAI, Società Scientifica di Scienze e Tecnologie degli Alimenti (2018-2021)
Member of EFFoST

References

Contact person: Prof. Dino Mastrocola (Rector, University of Teramo): dmastrocola@unite.it

For further references: dr Cristina Silva, Universidade Catolica Portuguesa, clsilva@porto.ucp.pt

ANNEXES

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

Annexe 2 - LIST of PUBLICATIONS -PAOLA PITTIA

Annexe 3 . LIST OF PHD STUDENTS (University of Teramo, PhD in Food Sciences)

Autorizzo il trattamento dei miei dati personali inclusi nel presente CV ai sensi della Legge 679/2016 del Parlamento Europeo del 27 aprile 2016.

According to law 679/2016 of the Regulation of the European Parliament of 27th April 2016, I hereby express my consent to process and use my data provided in this CV

SIGNATURE

02 Aprile 2022

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.

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

Project	Role
ERASMUS Thematic Network- ISEKI Food 2 (2005-2008)	Principal investigator @ University of Teramo
ERASMUS Mundus- ISEKI Mundus (2007-2008) (LLP-Erasmus Mundus project,):	Principal investigator @ University of Teramo
ERASMUS Thematic Network ISEKI Food 3 (2005-2008, LLP-Erasmus Academic Thematic Network, 142822-LLP-1-2008-PT-ERASMUS-ENW)	Principal investigator @ University of Teramo
ISEKI_Mundus 2 (2005-2008, LLP-Erasmus Mundus project 145585-PT-2008-ERA MUNDUS-EM4EATN) (http://www.iseki-food.eu):	Principal investigator @ 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 (www.track-fast.eu)	Principal investigator @ University of Teramo
Science and Technology – European Cooperation in Education and Training 2012 (STECET), 518206-LLP-1-2011-1-BE-ERASMUS-EAM (2011-2012),	Principal investigator @ University of Teramo
ISEKI_Food-4, Towards the Innovation of the Food Chain through the Modernisation of Food Studies (www.iseki.food4.eu) Project. n. 516415-LLP-1-2011-1-IT-ERASMUS-ENW (2011-2014):	PROJECT Coordinator
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),	Principal investigator @ 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)	Principal investigator @ 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)	Principal investigator @ 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)	Principal investigator @ University of Teramo
ERASMUS+ CB SPAAT4FOOD (585729-EPP-1-2017-1-TN-EPPKA2-CBHE-JP (2017-2020)	Principal investigator @ University of Teramo
ERASMUS+ CB ABIONET586136-EPP-1-2017-1-EL-EPPKA2-CBHE-JP	Principal investigator @ University of Teramo
ERASMUS+ CB ARMDOCT, 609850-EPP-1-2019-1-AM-EPPKA2-CBHE-SP	Principal investigator @ University of Teramo
Erasmus+ KA2 Knowledge Alliance KA2 ASKFOOD –588375-EPP-1-2017-1-IT-EPPKA2-KA (2018-2021)	PROJECT Coordinator

Annexe 2 - LIST of PUBLICATIONS -PAOLA PITTIA**INDEX:**

- A) INTERNATIONAL, PEER REVIEWED JOURNALS (SCOPUS E ISI)
- B) ITALIAN PEER REVIEWED JOURNALS
- C) BOOK CHAPTERS
- D) PRESENTATIONS (ORAL/POSTER) AT NATIONAL CONFERENCES WITH PUBLISHED PROCEEDINGS *
- E) PRESENTATIONS (ORAL/POSTER) AT INTERNATIONAL CONFERENCES WITH PUBLISHED PROCEEDINGS*
- F) PRESENTATIONS (ORAL/POSTER) AT NATIONAL CONFERENCES WITH PUBLISHED BOOK OF ABSTRACTS*
- G) GUEST EDITOR OF INTERNATIONAL JOURNAL ISSUES
- 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 β -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 β -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 β -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.
43. Neri L., Hernando Hernando I., Perez-Munuera I., Sacchetti G., Pittia P. 2011. Effect of blanching in water and sugar solutions on texture and microstructure of sliced carrots. *Journal of Food Science*, 76 (1), E23-E30.
44. **Pittia P.**, Sacchetti G., Mancini L., Voltolini M., Tromba G., Zanini F. 2011. Evaluation Of microstructural properties of coffee beans by synchrotron X-ray microtomography: a methodological approach. *Journal of Food Science*, 76 (2), E222-E231.
45. Di Mattia C.D., Sacchetti G., **Pittia P.** 2011. Interfacial behaviour and antioxidant efficiency of olive polyphenols in o/w

- olive oil emulsions as affected by surface active agent type. *Food Biophysics* 6 (2), 295-302.
46. Comunian T. A., Monterrey-Quintero E.S., Thomazini M. Balieiro J.C.C., Piccone P., **Pittia P.**, Favaro-Trindade C.S. 2011. Assessment of production efficiency, physicochemical properties and storage stability of spray dried chlorophyllide, a natural food colourant, using Gum Arabic, maltodextrin and soy protein isolate based carrier systems. *International Journal of Food Science and Technology*, 46, 1259–1265.
 47. Neri L., **Pittia P.**, Bertolo G., Torreggiani D., Sacchetti G. 2011. Influence of water activity and system mobility on peroxidase activity in maltodextrin solutions. *Food Biophysics*, 6 (2), 281-287.
 48. **Pittia P.**, Cesaro A. 2011. How water interacts with biomolecules. *Food Biophysics* 6 (2), 183-185.
 49. Rocculi P., Sacchetti G., Venturi L., Cremonini M., Dalla Rosa M., **Pittia P.**. 2011. The Role of water state and mobility on the antiplasticization of green and roasted coffee beans. *Journal of Agriculture and Food Chemistry*, 2011, 59 (15), 8265–8271
 50. Piccone P., Lonzarich V., Navarini L., Fusella G.C., **Pittia P.** 2012. Effect of sugars on liquid-vapour partition of volatile compounds in ready-to-drink coffee beverages. *Journal of Mass Spectrometry*, 47, 1120–1131.
 51. da Silva F.C., da Fonseca C.R., de Alencar S. M., Thomazini M., de Carvalho Balieiro J.C. **Pittia P.** Favaro-Trindade C.S. 2013. Assessment of production efficiency, physicochemical properties and storage stability of spray-dried propolis, a natural food additive, using gum Arabic and OSA starch-based carrier systems. *Food and Bioproducts Processing*, 91 (1), 28-36. (<http://dx.doi.org/10.1016/j.fbp.2012.08.006>)
 52. Compagnone D., Fusella G.C., Del Carlo M., **Pittia P.**, Di Natale C., Tortora L., Paolesse R. 2013. Gold nanoparticles-peptide based gas sensor arrays for the detection of food aromas. *Biosensors and Bioelectronics*, 42, 618-625.
 53. Di Mattia C., Martuscelli M., Sacchetti G., Scheirlinck I., Beheydt B., Mastrocola D., **Pittia P.** 2013. Effect of fermentation and drying on procyanidins, antiradical activity and reducing properties of cocoa beans. *Food and Bioprocess Technology*, 6 (12), 3420-3432. DOI: 10.1007/s11947-012-1028-x
 54. Sacchetti G., Neri L., Laghi L., Capozzi F., Mastrocola D., **Pittia P.** 2014. Multidisciplinary approach to study the effect of water status and mobility on the activity of peroxidase in solutions. *Food Chemistry* 144 (1), 36-43 (doi: 10.1016/j.foodchem.2013.05.130).
 55. Neri L., Hernando I., Perez-Munuera I., Sacchetti G., Mastrocola D., **Pittia P.** 2014. Mechanical properties and microstructure of frozen carrots during storage as affected by blanching in water and sugar solutions. *Food Chemistry*, 144, 65–73 <http://dx.doi.org/10.1016/j.foodchem.2013.07.123>
 56. Pizzoni D., **Pittia P.**, Del Carlo M., Compagnone D., Di Natale C. 2014. Oligopeptides-based gas sensing for food quality control. *Lecture Notes in Electrical Engineering*, 268 LNEE, pp. 83-87 (doi: 10.1007/978-3-319-00684-0-16)
 57. Costa R., Smole Mozina S., **Pittia P.** 2014. The Regulation of Food Science and Technology Professions in Europe. *International Journal of Food Studies*, 3, 125-135.
 58. Giacintucci V., Guardoño L., Puig A., Hernando I., Sacchetti G., **Pittia P.** 2014. Composition, protein contents, and microstructural characterisation of grains and flours of emmer wheats (*Triticum turgidum* ssp. *dicoccum*) of the Central Italy Type. *Czech Journal of Food Science*, 32, 2, 115–121.
 59. Di Mattia C., Martuscelli M., Sacchetti G., Beheydt B., Mastrocola D., **Pittia P.** (2014) Effect of conching on procyanidins and functional properties of chocolate. *Food Research International*, 63, 367-372.
 60. Neri L., **Pittia P.**, Di Mattia C., Bertolo G., Mastrocola D., Sacchetti G. (2014) Multiple effects of viscosity, water activity and glass transition temperature on peroxidase activity in binary and ternary carbohydrate solutions. *Food Biophysics*, 9, 260–266.
 61. Sacchetti G., Neri L., Laghi L., Capozzi F., Mastrocola D., **Pittia P.** (2014) Multidisciplinary approach to study the effect of water status and mobility on the activity of peroxidase in solutions. *Food Chemistry*, 144, 36-43.
 62. Compagnone D., Faieta M., Pizzoni D., Di Natale C., Van Caelenberg T., Beheydt B., **Pittia P.** Quartz Crystal Microbalance gas sensor arrays for the quality control of chocolate. *Sensors & Actuators: B. Chemical*, 207 (Part B), 1114-1120.
 63. Di Mattia C. Balestra F., Sacchetti G., Neri L., Mastrocola D., **Pittia P.** (2015). Physical and structural properties of extra-virgin olive-oil based mayonnaise. *LWT-Food Science and Technology* 62 (1), 764-770.
 64. Di Mattia C., Paradiso V., Andrich L., Giarnetti M., Caponio F., **Pittia P.** (2014). Effect of olive oil phenolic compounds and maltodextrins on the physical properties and oxidative stability of olive oil o/w emulsions. *Food Biophysics*, 9 (4), 396-405.
 65. Gonzalez-Martinez C., Ho P., Cunha L., Schluter O., **Pittia P.** (2015) Identifying most important skills for PhD students in Food Science and Technology: a comparison between industry and academic stakeholders. *International Journal of Food Studies*, 4, 163-172.
 66. Mayor L., Flynn K., Dermesonluoglu, **Pittia P.**, Baderstedt E., Ruiz-Bejaramo B., Geicu M., Quintas M., Lakner Z., Costa R. (2015). Skill development in food professionals: a European study. *European Food Research Technology* 240 (5), pp. 871-884. (doi: 10.1007/s00217-014-2400-z)
 67. Oreopoulou V., Giannou V., Lakner Z., **Pittia P.**, Mayor L., Silva C.L., Costa R. 2015. Career path of food science and technology professionals: Entry to the world of work. *Trends in Food Science and technology* 42 (2), 183–192..
 68. Pizzoni D., Compagnone D., Di Natale C., D'Alessandro N., **Pittia P.** 2015. Evaluation of aroma release of gummy candies added with strawberry flavours by gas-chromatography/mass-spectrometry and gas sensors arrays. *Journal of Food Engineering.*, doi:10.1016/j.jfoodeng.2015.03.003 167, Part A, 77–86.
 69. Martuscelli M., Lupieri L., Chaves-Lopez L., Mastrocola D., **Pittia P.** 2015. Technological approach to reduce NaCl content of traditional smoked dry-cured hams: effect on quality properties and stability. *Journal of Food Science and Technology*, 52(12), 7771–7782. DOI 10.1007/s13197-015-1957-2
 70. Giannou V., Lakner Z., **Pittia P.**, Mayor L., Costa R., Silva C.L. M. and Oreopoulou V.. 2015. Qualifications of Food Science and Technology/Engineering professionals at the entrance in the job market. *International Journal Food*

- Studies*, 4, 173-187.
71. Neri L., Di Biase L., Sacchetti G., Di Mattia C., Santarelli V., Mastrocola D., **Pittia P.*** 2016. Use of vacuum impregnation for the production of high quality fresh-like apple products. *Journal of Food Engineering* 179, 98-108. doi:10.1016/j.jfoodeng.2016.02.002
 72. Giacintucci, V., Di Mattia, C., Sacchetti, G., Neri, L., Pittia, P. 2016. Role of olive oil phenolics in physical properties and stability of mayonnaise-like emulsions. *Food Chemistry*, 213, 369-377 .
 73. Armellini R., Compagnone D., **Pittia P.**, Scampicchio M. 2017. Hydrogen and atom transfer activity of saffron extracts by Square Wave Voltammetry. *Electroanalysis*, 29(2), 521-528.
 74. Mascini M., Pizzoni D., Perez G., Chiarappa E., Di Natale C., **Pittia P.**, Compagnone D.. 2017. Tailoring gas sensor arrays via the design of short peptides sequences as binding elements. *Biosensors and Bioelectronics*, 93, 161-169.
 75. Martuscelli M., Lupieri L.; Sacchetti G., Mastrocola D., **Pittia P.** (2017). NaCl penetration and content prediction by water activity analysis in dry-cured ham. *Journal of Food Engineering* 200, pp. 29-39.
 76. Flynn K.M., Ho P., Vieira M.C., Pittia P., Dalla Rosa M. 2017. Food Science and Technology Students Self-Evaluate Soft and Technical Skills. *International Journal of Food Studies*, 6, 129-136.
 77. Serio A., Chaves-López C., Rossi C., Pittia P., Dalla Rosa M., Paparella A. 2017. Salting by vacuum brine impregnation in nitrite-free lonza: effect on Enterobacteriaceae. *Italian Journal of Food Safety*, 6(1), pp. 23-27.
 78. Neri L., Di Mattia D., Sacchetti G., **Pittia P.**, Mastrocola D. 2018. Influence of water activity and molecular mobility on pectinmethylesterase activity in salt and glucose-maltodextrin model systems. *Journal of Food Engineering* (accepted 7/10/2017). <https://doi.org/10.1016/j.jfbp.2017.10.003>
 79. Armellini, R. Peinado, I., **Pittia, P.**, Scampicchio, M., Heredia, A. and Andres, A. 2018. Effect of saffron (*Crocus sativus* L.) enrichment on antioxidant and sensorial properties of wheat flour pasta. *Food Chemistry*, 254, 55-63.
 80. Cifà D., Skrt M., **Pittia P.**, Di Mattia C., Poklar Ulrih N.* 2018. Enhanced yield of oleuropein from olive leaves using ultrasound-assisted extraction. *Food Science & Nutrition* (accepted: 25/03/2018) DOI: 10.1002/fsn3.654. *Food Science and Nutrition*, 6(4): 1128–1137.
 81. Rossi D.*, Pittia P., Realdon N. 2018. Contact Angle Measurements and Applications in Pharmaceuticals and Foods: A Critical Review *Reviews of Adhesion and Adhesives*, 6 (2) 202-252. DOI: 10.7569/RAA.2018.097308
 82. Mascini M., Gaggiotti S., Della Pelle F., Di Natale C., Qakala S., Iwuoha E., Pittia P. and Compagnone D.*. 2018. Peptide modified ZnO nanoparticles as gas sensors array for volatile organic compounds (VOCs). *Frontiers in Chemistry, Analytical Chemistry* (accepted, 20/03/2018). doi: 10.3389/fchem.2018.00105.
 83. Rocchi R., Mascini M., Sergi M.§*, Compagnone D., Mastrocola D., **Pittia P.** §* 2018. Crocins pattern in saffron detected by UHPLC-MS/MS as marker of quality, process and traceability. *Food Chemistry*, 264, 241-249.
 84. Di Mattia C., Sacchetti G., Neri L., Giacintucci V., Carolini V., Mastrocola D, **Pittia P.** 2018. Egg yolk gels: sol-gel transition and mechanical properties as affected by oleuropein enrichment. *Food Hydrocolloids*, 84, 435-440.
 85. Giacintucci V., Di Mattia C.D.*, Sacchetti G., Flammini F., Gravelle. Baylis A.J., Dutcher B, J.R., Marangoni A.G., **Pittia P.** 2018 Ethylcellulose oleogels with extravirgin olive oil: the role of oil minor components on microstructure and mechanical strength, *Food Hydrocolloids*, 84, 508-514.
 86. Mutarutwa D., Navarini L., Lonzarich V., Compagnone D., **Pittia P.**§*2018. GC-MS aroma characterization of vegetable matrices: Focus on 3-alkyl-2-methoxypyrazines. *Journal of Mass Spectrometry*, 53:871–881. <https://doi.org/10.1002/jms.4271>.
 87. Sergi M.*, Simeoni M.C., Pellegrini M., **Pittia P.**, Ricci A., Compagnone D. 2018. Analysis of Polyphenols in the Lamiaceae Family by Matrix Solid-Phase Dispersion Extraction Followed by Ultra-High-Performance Liquid Chromatography-Tandem Mass Spectrometry Determination. *ACS Omega*, 3 (12), 17610-17616. (*Open access*)
 88. Ianni et al., 2019 Chemical-nutritional quality and oxidative stability of milk and dairy products obtained from Friesian cows fed with a dietary supplementation of dried grape pomace" *Journal of the Science of Food and Agriculture*, accepted
 89. Armellini, R., Peinado, I.*, Asensio-Grau, A., **Pittia, P.**, Scampicchio, M., Heredia, A., Andres, A. 2019. In vitro starch digestibility and fate of crocins in pasta enriched with saffron extract. *Food Chemistry*. <https://doi.org/10.1016/j.foodchem.2019.01.041>
 88. Di Maio G., Pittia P., Mazzarino L., Maraschin M., Khunen S.* 2019. Cow milk enriched with nanoencapsulated phenolic extract of jaborcaba (*Plinia peruviana*). *J Food Sci Technol*. <https://doi.org/10.1007/s13197-019-03579-y>
 89. Perito M. A.*, Sacchetti G., Di Mattia C.D., Chiodo E., Pittia P., Saguy S.I., and Cohen E., 2019. Buy local! Familiarity and preferences for extra virgin olive oil of Italian consumers. *Journal of Food Products Marketing*, <https://doi.org/10.1080/10454446.2019.1582395>
 90. Scroccarello A., Della Pelle F., Neri L., Pittia P., Compagnone D.* 2019. Silver and gold nanoparticles based colorimetric assays for the determination of sugars and polyphenols in apples *Food Research International* 119, (5), 359-368 <https://doi.org/10.1016/j.foodres.2019.02.006>.
 91. Neri L.*, Santarelli V., Di Mattia C., Sacchetti G., Faieta M., Mastrocola D., Pittia P. 2019. Effect of dipping and vacuum Impregnation pretreatments on the quality of frozen apples: a comparative study on organic and conventional fruits. *Journal of Food Science*, 84 (4), 798-806 doi: 10.1111/1750-3841.14489.
 92. Rocchi R., Mascini M., Faberi A., Sergi M., Compagnone D., Di Martino V., Carradori S., Pittia P.§* 2019. Comparison of IRMS, GC-MS and E-Nose data for the discrimination of saffron samples with different origin, process and age. *Food Control*, <https://doi.org/10.1016/j.foodcont.2019.106736>
 93. Flammini F., Di Mattia C.*, Di Fonzo G., Neri L., Faieta M., Caponio F., Pittia P. 2019. From by-product to food ingredient: evaluation of compositional and technological properties of olive leaves phenolic extracts. *Journal of the Science of Food and Agriculture* (accepted 23 July 2019).
 94. Gaggiotti S., Mascini M., Pittia P., Della Pelle D., Compagnone D.* 2019. Headspace evaluation of carrots samples.

- Comparison of GC/MS and DNA-based E-nose. *Foods* (Open Access), 8, 293; doi:10.3390/foods8080293
95. Faieta M.*, Di Michele A., Corradini M.G., Ludescher R.D., Pittia P.* 2020. Effect of Encapsulation Process on Technological Functionality and Stability of *Spirulina Platensis* Extract. *Food Biophysics*. 15 (1), 50-63.
 96. Santarelli V., Neri L.*, Sacchetti G., Di Mattia C.D., Mastrocola D., Pittia P.*. 2020. Response of organic and conventional apples to freezing and freezing pre-treatments: focus on polyphenols content and antioxidant activity. *Food Chemistry*, 308, 5 March 2020, Article n. 125570, pp 1-8.
 97. Fauster T., Giancaterino M. Pittia P. Jaeger J.* Effect of pulsed electric field (PEF) pretreatment on shrinkage, rehydration and texture of freeze-dried plant materials. *LWT - Food Science and Technology* 121 (2020) 108937.
 98. Faieta, M., Neri, L., Sacchetti, G., Di Michele, A., Pittia, P. 2020. Role of saccharides on thermal stability of phycocyanin in aqueous solutions. *Food Research International* 132,109093. DOI: 10.1016/j.foodres.2020.109093
 99. Di Mattia C.D., Flamminii F., Nardella M., Chiarini M., Valbonetti L., Neri L., Difonzo G., Pittia P. 2020. Structuring alginate beads with different biopolymers for the development of functional ingredients loaded with olive leaves phenolic extract. *Food Hydrocolloids*, 108, 105849, doi.org:10.1016/j.foodhyd.2020.105849..
 100. Gonzalez-Ortega R. Faieta M., Di Mattia C.D., Valbonetti L., Pittia P. 2020 "Microencapsulation of olive leaf extract by freeze-drying: Effect of carrier composition on process efficiency and technological properties of the powders. *Journal of Food Engineering*, 285, 110089 (11 pages), OPEN ACCESS.
 101. Flamminii F., Di Mattia C., Sacchetti G., Neri L., Mastrocola D., Pittia P. 2020. Physical and sensory properties of mayonnaise enriched with encapsulated olive leaves phenolic extracts. *Foods* 9, 997; doi:10.3390/foods9080997 (Open access).
 102. Taylor A.J., Beauchamp J.D., Briand L., Heer M., Hummel T., Margot C., McGrane S., Pieters S., Pittia P. and Spence C.. (2020) Factors affecting flavor perception in space: Does the spacecraft environment influence food intake by astronauts?" *Comprehensive Reviews in Food Science and Food Safety*, 1-37, doi.org/10.1111/1541-4337.12633 (accepted 24 Aug 2020).
 103. González-Ortega R., Šturma L., Skrta M., Di Mattia C., Pittia P., Poklar Ulrih N.. 2020 Liposomal encapsulation of oleuropein and an olive leaf extract: molecular interactions, antioxidant effects and applications in model food systems, *Food Biophysics*, published online 2 October 2020, <https://doi.org/10.1007/s11483-020-09650-y> (Open access).
 104. Neri L., Faieta M., Di Mattia C., Sacchetti G., Mastrocola D. and Pittia P.*. 2020. Antioxidant Activity in Frozen Plant Foods: Effect of Cryoprotectants, Freezing Process and Frozen Storage. *Foods* 2020, 9, 1886; doi:10.3390/foods9121886 (Open access)
 105. Neri L., Giancaterino M., Rocchi R., Tylewicz U., Valbonetti L., Faieta M., Pittia P.* 2021. Pulsed Electric Fields (PEF) as hot air drying pre-treatment: effect on quality and functional properties of saffron (*Crocus sativus* L.). *Innovative Food Science and Emerging Technologies*, 67 (2021) 102592.
 106. Neri L., Faieta M., Di Mattia C., Sacchetti G., Mastrocola D. and Pittia P.*. 2020. Antioxidant Activity in Frozen Plant Foods: Effect of Cryoprotectants, Freezing Process and Frozen Storage. *Foods* 2020, 9, 1886; doi:10.3390/foods9121886 (Open access)
 107. Paradiso V.M.*, Flamminii, F., Pittia, P., Caponio, F., Di Mattia, C. 2020. Radical scavenging activity of olive oil phenolic antioxidants in oil or water phase during the oxidation of O/W emulsions: An oxidomics approach. *Antioxidants*, 9 (10),996, pp. 1-15 (Open access)
 108. Faieta M*, Neri L., Di Michele A., Di Mattia C.D., Pittia P *. 2021 High Hydrostatic pressure treatment of *Arthrospira* (*Spirulina*) *Platensis* extracts and the baroprotective effect of sugars on phycobiliproteins. *Innovative Food Science and Emerging Technologies* 70 (2021) 102693.
 109. González-Ortega R., Ferrentino G., Md Rizvi Alama, Scampicchio M., Pittia P. 2021. Antioxidant activity of natural extracts measured with a novel solid-state crocin bleaching assay by hot melt extrusion. *Journal of Food Processing and Preservation* (accepted April 2021) <https://doi.org/10.1111/jfpp.15558>.
 110. Santarelli V., Neri L.*, Moscetti R., Di Mattia C.D., Sacchetti G., Massantini R., Pittia P. 2021. Combined use of blanching and vacuum impregnation with trehalose and green tea extract as pre-treatment to improve the quality and stability of frozen carrots. *Food and Bioprocess Technology* 14, 1326–1340 <https://doi.org/10.1007/s11947-021-02637-8>
 111. Swathi Sirisha Nallan Chakravartula, Moscetti R.*, Farinon B., Vinciguerra V., Merendino N., Bedini G., Neri N., Pittia P., Massantini R. 2021. Processed stinging nettle powder as a potential food additive: a comparative evaluation of quality characteristics. *Foods*, 10, 1152 (15 pages). <https://doi.org/10.3390/foods10061152>.
 112. Flamminii F., Paciulli M., Di Michele A., Littardi P., Carini E., Chiavaro E., Pittia P., Di Mattia C.D.* Alginate-based microparticles structured with different biopolymers and enriched with olive leaves phenolic extract: a physico-chemical characterization. *Current Research in Food Science* (accepted: 4 Oct 2021).
 113. Farooq U., Di Mattia C.*, Faieta M., Flamminii F., Pittia P., 2021. Colloidal properties and stability of olive oil-in water emulsions stabilized by starch particles. *Italian Journal of Food Science*, 33 (4): 1–10. DOI 10.15586/ijfs.v33i4.2090
 114. Santarelli V., Neri L.*, Carbone K., Macchioni V., Pittia P. 2022. Use of conventional and non-conventional technologies for the production of food grade hop extracts: focus on bioactive compounds and antioxidant activity. *Plants*, 11(1), 41 (Open access).
 115. Faieta M.*, Toong C., Corradini M.G., Ludescher R.D., Pittia P.* (2022). Degradation kinetics of C-Phycocyanin under isothermal and dynamic thermal treatments. *Food Chemistry*, 38215, Article n. 132266.

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.
2. Nicoli M.C., Anese M., **Pittia P.** 1991. Effetto di alcune sostanze sull'attività delle polifenolossidasi. *Industria Conserve*, 66 (3), 144-149.
3. **Pittia P.**, Miglioli L., Quintavalla S., Massini R.. 1991. Strumenti termometrici per il controllo del processo di sterilizzazione applicato a prodotti alimentari inscatolati. Nota 2: prove pratiche. *Industria Conserve*, 66, 273.
4. **Pittia P.**, Mazzilis D., Dalla Rosa M., Corradini C.. 1992. Indagine sul contenuto in piombo in latte della provincia di Udine. *Scienza e Tecnica lattiero-casearia*, 43 (3), 201-208.
5. Mastrocola D., **Pittia P.**, Pizzirani S., Lericì C.R.. 1993. Interventi combinati per la disattivazione enzimatica nella surgelazione delle albicocche. *Rivista di Frutticoltura e Ortofloricoltura*, 55 (10), 41-46.
6. Massini R., Nicoli M.C., **Pittia P.** 1994. Tecniche combinate per la stabilizzazione di frutta cubettata. *Industrie Alimentari*, 33 (11), 1089-1093.
7. **Pittia P.**, Corradini C., Innocente N., Sensidoni A.. 1995. Utilizzo delle proteine del siero come emulsionanti in burro leggero. *Il Latte*, 20 (3), 263-266.
8. Lericì C.R., Corradini C., **Pittia P.** 1995. Misura della velocità di raggiungimento dell'umidità relativa di equilibrio (% E.R.H.) nella valutazione del grado di dispersione e della stabilità di emulsioni a base di siero. *Il Latte*, 20 (3), 279-281.
9. Anese M., Nicoli M.C., **Pittia P.** 1995. Proprietà funzionali di siero ottenuti per ultrafiltrazione. 1. Solubilità e capacità emulsionante. *Il Latte*, 20 (2), 167-169.
10. Mastrocola D., **Pittia P.**, Barbanti, D., Cencic L. e Dalla Rosa M.. 1995. Diversificazione di alcune proprietà funzionali di frutta disidratata mediante ricostituzione con soluzioni zuccherine a diversa concentrazione. *Industrie Alimentari*, 34 (9), 833-839.
11. **Pittia P.**, Dalla Rosa M., Pinnavaia G. e Massini R. 1996. Evoluzione di alcune caratteristiche fisiche del caffè durante la torrefazione. *Industrie Alimentari* 35 (9), 945-950.
12. Marino M., Maifreni M., **Pittia P.** e Rondinini G. 1997. Effetto di innesti proteolitici sulle caratteristiche reologiche di formaggio Montasio. *Scienza e Tecnica Lattiero-Casearia*, 48 (3), 253-260.
13. Comi G., Paiani M., **Pittia P.**, Marino M., De Zan M. e Cantoni C. 1998. Modificazioni microbiologiche, chimico-fisiche e organolettiche in carni conservate a +1/+2°C in aria, atmosfera modificata e sottovuoto. *Archivio Veterinario Italiano* 50 (3/4), 87-104.
14. Maltini E., Mastrocola D., **Pittia P.** e Dalla Rosa M. 1998. Preparazione e conservazione di succo concentrato di actinidia. *Rivista di Frutticoltura e Ortofloricoltura*, 60 (10), 53-58.
15. Comi, G., Procida, G., Aggio, D., **Pittia, P.**, Cantoni, C. & Cocolin, L. (2000). Valutazione di uno starter microbico per la produzione di salame tradizionale friulano. *Ingegneria Alimentare*, 4, 9–25.
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

1. **Pittia P.**, Martuscelli M. 2007. Italian dry-cured hams: technological aspects in "Industrialization de productos de origen animal (Perez-Alvarez J.A., Fernandes Lopez J., Saras Barbera E. Eds.) (ISBN 978-84-96297-74-6) Universidad Miguel Hernandez, Alicante, pp.337-351.
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 EDITORShe has coordinated the publication as *Guest editor* of:

- Food Biophysics 2011, vol. n. 3; Special issues of papers presented at 1st 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*
- *2nd Int. ISEKI_Food conference. Bridging Training, Research for Industry and the Wider Community, Milano (IT) 31 August-3 September 2011, Book of abstracts. (edit by C.L.M. Silva, I.N. Ramos, P. Pittia and S.M. Oliveira) ISBN: 9788890598906. Escola Superior de Biotecnologia, Universidad Catolica Portuguesa, Porto, PT*
- *3rd Int. . ISEKI_Food conference. Bridging Training, Research for Industry and the Wider Community, Athens (GR) 23-26May 2014. Book of abstracts (edit by Costa R., Pittia P., Silva C.L.M., Gogou E.) ISBN: 978-960-89789-8-0, Cosmosware (Athens, GR).*
- *4th 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., Schleinig 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

- Lericì 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., Lericì 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. Lericì 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. Lericì e M. Anese. Ed. Progetto Regionale di Prevenzione delle Malattie Cardiovascolari, Trieste, 86-89.
- Lericì 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.
- Lericì 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).
- Lericì C.R. e Pittia P. L'insegnamento delle scienze e tecnologie alimentari in Italia. *Notiziario dell'Università degli Studi di Udine*, Settembre 1997
- Lericì C.R. e Pittia P. 1997. Le esigenze di conservazione dei liquidi alimentari condizionati in bottiglie di materiale plastico. *Tecnologie Alimentari*, 8 (6), 168-175.
- 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.

Annexe 3 . LIST OF PHD STUDENTS (University of Teramo, PhD in Food Sciences)

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)
12. 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) (March 2021).
13. 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.(March 2020)
14. Veronica Santarelli (XXXIII Cycle): Innovative technologies to enhance healthy properties of processed vegetables. (April 2021).

Ongoing

1. Umer Farooq (XXXIV Cycle): Using advanced techniques for studying the rheological and tribological behavior of complex food systems.
2. Mohammad Khairul Alam (XXXV Cycle) Probiotic and Technological Characterization of Lactic Acid Bacteria in Fermented Milk Production
3. Johnny Ciancetta (XXXV cycle), Industrial PON PhD grant. Innovation and enhancement of quality and stability of dairy-based frozen desserts.
4. Simona Tatasciore (XXXVI Cycle) Innovative technologies in food products and ingredients development.