



## ROSALBA LANCIOTTI

Full Professor | Department of Agricultural and Food Sciences | Director of Second Cycle Degree of Food Science and Technology

She is full professor of Food Microbiology at Alma Mater Studiorum, University of Bologna, Department of Agricultural and Food Sciences (DISTAL); her Teaching courses are: Wine Microbiology, Hygienic Design and Sanitation in Food Industry, Bio-Technological Valorisation of Agro-Industrial Waste and By-Products and Microbiology of Fermentations. She is the Director of Second Cycle Degree of Food Science and Technology. On 12th February 2020 she was designed Vice Director of DISTAL.

She obtained the PhD in Food Biotechnology in 1995. From 1996 to 1999 she was researcher at the Faculty of Agriculture of the Bari University. From 1999 to 2007 she was researcher at the Bologna University. From 2007 to 8 December 2019 she was Associate professor at Bologna University. Her main research activities on both general and applied microbiology, are focused on: food microbiology and biotechnology; strategies able to improve safety, shelf-life, quality and functional properties of foods; selection and optimization of the performances of microorganisms of industrial and food interest including starter, co-starter, biocontrol and probiotic cultures; selection of microbial cultures and set up of bio-technological processes to valorize agro-industrial side-streams and by-products into added value compounds; non-thermal technologies, including high pressure homogenization, to improve food safety shelf-life and functionality; essential oils and natural compounds as preservatives in foods and beverages; microbial responses to stressful conditions and predictive microbiology.

She has taken part in regional, national and international projects. She was coordinator of the project PRIN2005 "Use of aroma compounds of vegetable origin to improve the microbiological quality of foods". She was the scientific responsible of Bologna University for the AGER project "Novel strategies meeting the needs of fresh-cut vegetable sector-STAYFRESH".

Nowadays, she is involved in 3 BBI/H2020 projects and she is the scientific person in charge for several commitments with national and European food, equipment and packaging industries. She is the scientific coordinator of the INGREEN "Production of functional innovative ingredients from paper and agro-food side-streams through sustainable and efficient tailor-made biotechnological processes for food, feed, pharma and cosmetics" financed in the framework of the H2020-BBI-JTI-2018, Topic: BBI.2018.SO3.D5 Type of action: BBI-IA-DEMO (G.A. 838120). She is involved in NewTechAqua, Call H2020/BG-2018-2020, Topic: DT-BG-04-2018-2019 Type of action: IA and in 1 PRIMA Project "Safe and sustainable solutions for the integrated use of non-conventional water resources in the Mediterranean agricultural sector" (FIT4REUSE) as well as in NewTechAqua "New Technologies, Tools and Strategies for a Sustainable Resilient and Innovative European Aquaculture". The main recent



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EU projects in which she was involved are:

SUCCIPACK (FP7). Development of active, intelligent and sustainable food PACKaging using Polybutylenesuccinate“( 15/12/2011 - 14/12/2014).

BAKE4FUN (FP7). Innovative biotechnological solutions for the production of new bakery functional foods (01/11/2013 - 31/10/2015), ECOPROLIVE (H2020). Ecofriendly PROcessing System for the full exploitation of the OLIVE health potential in products of added value (01/09/2015 - 31/08/2017).

Ecoberries ERA-Net CORE (FP7). Ensuring quality and safety of organic food along the processing chain (2015 - 2018).

BIOWAYS (H2020-BBI.S2-2015). Increase public awareness of bio-based products and applications supporting the growth of the European bioeconomy (01/10/2016 - 30/09/2018).

Society 2 (H2020) “in Search Of Certainty - Interactive Event To inspire Young people” (01/06/2018-30/11/2019).

Rosalba Lanciotti is also involved in the Interdepartmental Center for Agri-food Industrial Research (CIRI-AGRO) of the University of Bologna, which carries out and coordinates research and professional training activities, aimed at strengthening relations with industry and operating technology transfer to meet the needs of the productive world.

Rosalba Lanciotti is co-inventor of the national (n. 102015000076561) and international (PCT/EP2016/078287) patents focused on "PACKAGING FOR FRUIT AND VEGETABLE PRODUCTS TREATED WITH AN ANTIMICROBIAL SOLUTION" (2017).

She is co-author of more than 250 research papers, over 170 of which published on international journals (h index 35 and 3862 total citations).



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