

Curriculum Vitae prof. Edi Piasentier

Edi Piasentier is a full professor in Animal Husbandry at the Department of Agricultural, Food, Environmental and Animal Sciences of University of Udine.

A graduate in Agricultural Sciences at the University of Padua in 1984, he has pursued his scientific career in the Department of Animal Sciences at the University of Udine – formerly the Institute of Animal Production and the Department of Animal Production Science– first as a graduate student, then, from 1986, as a researcher. In 1998 he was appointed assistant professor, and from 2006 he has worked as a full professor in the discipline AGR/19- Animal Husbandry. It was director of the Department of Animal Sciences from 2007 to 2010, when the department was integrated in the Department of Agricultural and Environmental Sciences, of which he was vice-director, and then from 2015 in Department of Agricultural, Food, Environmental and Animal Sciences. He is the scientific director of the Experimental farm “Antonio Servadei” of the University of Udine.

Edi Piasentier has pursued his teaching career in the Faculty of Agriculture and, since its establishment in 1998 until 2011, when the university reform abolished all the Italian faculties, in the Faculty of Veterinary Medicine at the University of Udine, in the discipline of AGR/19- Animal Husbandry. He is currently responsible for the following courses: ‘Animal husbandry: monogastric animals’, within the bachelor's degree program in Animal husbandry and health; and ‘Quality control in animal production chains’, within the post-graduate program in Animal husbandry and welfare, at the University of Udine.

He is one of the lecturers participating in the doctorate studies programme in Agricultural Sciences and Biotechnologies within the Department of Agricultural and Environmental Sciences. In the last five years, it was the supervisor of the following Doctors of Philosophy:

- XXVI cycle: dr. Nicoletta Pizzuti, thesis “Caspase and calpain activity in beef tenderization in two bovine skeletal muscles”, April 2014.
 - XXVII cycle: dr. Monica Borgogno, thesis: “Appearance and colour as indicators for the evaluation of intrinsic and extrinsic factors driving consumer preference for fresh meat”, April 2015.
 - XXVI cycle: dr. Willington Bessong, thesis “Improving Bovine Productivity in Central Africa: The case of Goudali Zebu Cattle under Ranching Conditions in Western Highland Sudan-Savannah of Cameroon”, April 2016.
 - XXVII cycle: dr. Federica Camin, thesis “Isotopic methods and model for tracing products of animal origin [Metodi isotopici e modelli per la tracciabilità dei prodotti animali]”, April 2016.
 - XXVIII cycle: dr. Elena Saccà, thesis “Expression of genes involved in meat tenderization of bovine and caprine muscles”, April 2016.
 - XXX cycle: dr. Tiziana Nardin, thesis "Origin traceability of alpine milk using natural alkaloid profiles " [Tracciabilità dell'origine del latte alpino mediante lo studio del profilo alcaloidico naturale], April 2018.
 - XXXII cycle: dr. Silvia del Bianco, Topic “Dietary supplementation with different tannins to improve lamb meat flavor and quality”, in progress.
 - XXXIV cycle: dr. Silvia Pianezze, topic “Stable Isotope Ratio Analysis for Assessing the Authenticity of Food of Animal Origin " [Utilizzo del rapporto tra gli isotopi stabili dei bioelementi per valutare l'autenticità degli alimenti di origine animale] in progress.
- Moreover, he was the co-supervisor of dr. Bawe Mohamadou Nfor, University of Dschang (Cameroon), Faculty of Agronomy and Agricultural Sciences, Department of Animal Production, degree of Doctor of Philosophy (Ph.D) in Animal Production and Biotechnology, thesis “Beef carcass evaluation in relation to indigenous cattle breeds slaughtered at the SODEPA slaughterhouse, Yaounde – Cameroon”, November 2014.

Edi Piasentier was also co-ordinating lecturer for the Socrates/Erasmus international exchange programmes with the Faculty of Veterinary Medicine, University of Zaragoza, Spain and, in 2017, president of the committee for the evaluation of the thesis of dr. Marina Martinez Alvaro, PhD student from Escola de Doctorat Universitat Politècnica de València (Spain).

In the framework of the EDULINK – African, Caribbean and Pacific Group of states (ACP) – EU Cooperation Program in Higher Education, he was the vice-coordinator of the project Linking Institutions for Veterinary Education (LIVE, 2009-2012), grant contract n.9- ACP-RPR-118#6, between the University of Udine; University of Perugia; University of Parma (IT); Universities of Yaoundé I; University of Ngaoundere; University of Dschang (Cameroon); University of Ndjamena (Tchad); University of Equatorial (Equatoria Guinea); University of Health Sciences in Owendo (Gabon). He was a member of the didactic commission and tutoring co-ordinator of the post-graduate course in “Food safety of animal products” for Cameroonian food technologists, veterinary surgeons and animal production doctors which forms part of a project of cooperation between the University of Udine and the Yaoundé I University in Cameroon, financed by the regional council of Friuli Venezia Giulia. As part of this course, in 2006, 2007 and 2008 he taught the 30-hour unit on “Food analysis and quality control assurance”, held in Yaoundé.

He was the secretary-member of the five-member national commission which evaluates and assesses the candidates’ scientific qualification in the 07/G1 sector- Animal Science and Technology, within the National Scientific Qualification for the University Professor position recruiting, 2013 - 2014.

Since its establishment in 1999, Edi Piasentier has been the coordinator of the 'Animal systems and product quality' research group, and responsible for the laboratory of 'Analysis of animal products' at the University of Udine.

Edi Piasentier is a member of the Scientific Association of Animal Science and Production, of the Society for the Study and Enhancement of Alpine Animal Production Systems, and of the Italian Association of Organic Animal Production; he has participated in the EAAP Working Group of Carcass Evaluation, coordinated by H. de Boer, and also in the FAO European Cooperative Network on Sheep and Goat Research, coordinated by J.P. Morand-Fehr, and in the FAO-CIHEAM European Cooperative Sub-Network in Mountain Pastures Network, coordinated by Prof. Alain Peeters. He is a founding member of the Italian Society of Sensory Science, a scientific society of which he contributed to its establishment in 2002. He has been an invited speaker and session chairman in national and international congress.

Edi Piasentier was the President of the Technical Committee of Bergamasca and Biellese Sheep Breeds, and is a member of the Central Technical Commission for the Italian Simmental Breed, in his capacity as an expert on the Ministry of Agricultural and Forestry Policies.

Edi Piasentier has established a number of partnerships of scientific collaboration with various public bodies and associations, including the Regional Council for Agricultural Development of the Friuli Venezia Giulia Region, the Regional Associations of Sheep and Goat Producers and of Wild Animals Farmers, and the National Association of Italian Simmental Breeders. These partnerships have been cemented by conventions and research contracts which, between 1997 and 2018, have focused upon the development of livestock production, and the characterization and evaluation of local products of animal origin. He is currently engaged in the various research projects as a participant. He has been the local project manager for the:

quadrennial research project ‘Evaluation and improvement of the animal production systems using natural resources by grazing animals in Mediterranean areas’ no. 8001-CT90-0021, financed by the European Union Commission within the CAMAR program, from 1991 onwards. 14 different research groups from 5 countries – France, Greece, Italy, Portugal and Spain – have taken part in the project coordinated by the International Center for High Mediterranean Agricultural Studies (CIHEAM) and the Mediterranean Agronomical Institute of Zaragoza (IAMZ) triennial research project 'Identifying and changing the qualities and composition of meat from different European sheep types which meets regional consumer expectations' (1997–99), financed by the European Commission – Contract FAIR3 CT96 1768 – coordinated by Dr. Alan Victor Fisher of the Division of Food Animal Science, the School of Veterinary Science, University of Bristol, with the participation of 4 other foreign institutes: the Agricultural Research Institute Keldah, Iceland; the Department of Livestock Breeding, University of Zaragoza; 'La Station de Recherches sur la Viande', INRA, Theix, France; Aristotelian University, Thessaloniki, Greece.

biennial project (1999-2000) titled 'Study, characterization and technological evaluation of Friuli Venezia Giulia local agricultural products'. Scientific Coordinator: Prof. Lanfranco S. Conte, acts in accordance with regional legislation 3/98, art. 16. Title of the program of research unit:

'Qualification and valorisation of sheep breeds of the Istrian peninsula'.

triennial project Interreg III B – Alpine Area, Contract I/III/1.2/10 'Alpine network for sheep and goat promotion for a sustainable territory development' (2005-2007), with the participation of 16 partners from Slovenia, Austria, Germany and Italy.

triennial inter-regional program of Biological Animal Science 'Efficiency, Quality and Innovation in Organic Animal Production (2005-2008), nationally coordinated by Prof. R. Zanoli of the Marche Polytechnic University.

the Italy-Cameroon cooperative programme (2007-2013): "Improvement of Goudali productivity by controlled crossing with Italian Simmental".

He has been the project and the national coordinator for the following projects:

"Innovation and optimization in the cured ham production chain' (2006-2011), within the bounds of the regional laws on innovation no. 11/2003 and no. 26/2005, which brings together an interdisciplinary working group, comprised of 8 research units from 3 departments of the University of Udine, with specific areas of expertise that concern and cover the various aspects of the chain of ham production. These areas of expertise are complemented by those of the 'Istituto Nord-Est Qualità', with the function of performing official controls, and certifying PDO products.

'Quality, quality perception and product traceability in sheep meat production systems', a two-year project (2006-2007), within the Programs of Scientific Research of Relevant National Interest (DM no. 287, 23rd February 2005), with the participation of 5 local research units from as many Italian universities.

"Applicable requirements and perceived typicality of dry-cured ham", a two-year project (2008-2010), within the Programs of Scientific Research of Relevant National Interest (DM no. 1175/2007), with the participation of 4 local research units from as many Italian universities.

The scientific career of Edi Piasentier, as with his teaching career, has developed through the study and evaluation of husbandry systems and factors of variability in animal production. Following an initial application on animal nutrition and feeding, his scientific attention moved towards themes concerning the evaluation and modification of the quality of milk and meat. In order to achieve the objectives described above, he has furthered his methodological and analytical skills regarding the evaluation and characterization of products of animal origin, in collaboration with foreign and national fellow experts, as indicated by 96 publications indexed by Scopus (1465 citations, h-index 22) and the following list of its relevant recent publications.

Main publications from 2013:

Bontempo, L., Barbero, A., Bertoldi, D., Camin, F., Larcher, R., Perini, M., Sepulcri, A., Zicarelli, L., Piasentier, E. (2019). Isotopic and elemental profiles of Mediterranean buffalo milk and cheese and authentication of Mozzarella di Bufala Campana PDO: An initial exploratory study. *FOOD CHEMISTRY*, 285, 316-323.

Marino, M., Dubsky de Wittenau, G., Saccà, E., Cattonaro, F., Spadotto, A., Innocente, N., Radovic, S., Piasentier, E., Marroni, F. (2019). Metagenomic profiles of different types of Italian high-moisture Mozzarella cheese. *FOOD MICROBIOLOGY*, 79, 123-131.

Corazzin, M., Romanzin, A., Sepulcri, A., Pinosa, M., Piasentier, E., Bovolenta, S. (2019). Fatty acid profiles of cow's milk and cheese as affected by mountain pasture type and concentrate supplementation. *ANIMALS*, 9(2), 68; <https://doi.org/10.3390/ani9020068>.

Saccà, E., Corazzin, M., Bovolenta, S., Piasentier, E. (2019). Meat quality traits and the expression of tenderness-related genes in the loins of young goats at different ages. *ANIMAL*. <https://doi.org/10.1017/S1751731119000405>.

Vrech, A., Ferfuia, C., Bessong Ojong, W., Piasentier, E., Baldini, M. (2019). Energy and environmental sustainability of Jatropha-Biofuels Chain from nontoxic accessions in Cameroon. *ENVIRONMENTAL PROGRESS AND SUSTAINABLE ENERGY*, 38(1), 305-314.

- Lee, B.-H., Corazzin, M., Piasentier, E., Huh, C.-S., Sung, K.-I., Park, S.-Y. (2019). Milk and Montasio-type cheese fatty acid composition from cows grazing on timothy and reed canarygrass pasture or fed indoor. *GRASSLAND SCIENCE*. <https://doi.org/10.1111/grs.12239>.
- Camin, F., Perini, M., Bontempo, L., Galeotti, M., Tibaldi, E., Piasentier, E. (2018). Stable isotope ratios of H, C, O, N and S for the geographical traceability of Italian rainbow trout (*Oncorhynchus mykiss*). *FOOD CHEMISTRY*, 267, 288-295.
- Renaville, B., Bacciu, N., Lanzoni, M., Mossa, F., Piasentier, E. (2018). Association of single nucleotide polymorphisms in fat metabolism candidate genes with fatty acid profiles of muscle and subcutaneous fat in heavy pigs. *MEAT SCIENCE*, vol. 139, p. 220-227, ISSN: 0309-1740, doi: 10.1016/j.meatsci.2018.02.005
- Ojong, W.b., Sacca', E., Corazzin, M., Sepulcri, A., Piasentier, E. (2017). Body and meat characteristics of young bulls from Zebu Goudali of Cameroon and its crosses with the Italian Simmental. *ITALIAN JOURNAL OF ANIMAL SCIENCE*, 17, 240-249, ISSN: 1828-051X, doi: 10.1080/1828051X.2017.1326855.
- Saccà E., Ojong Bessong W., Corazzin M., Bovolenta S., Piasentier E. (2018). Comparison of longissimus thoracis physical quality traits and the expression of tenderness-related genes between Goudali zebu breed and Italian Simmental × Goudali crossbreed. *ITALIAN JOURNAL OF ANIMAL SCIENCE*, 17(4), 851-858
- Romanzin Alberto, Mirco Corazzin, Edi Piasentier, Stefano Bovolenta (2018). Concentrate supplement modifies the feeding behavior of Simmental cows grazing in two high mountain pastures. *ANIMALS*, vol. 8, p. 1-12, ISSN: 2076-2615, doi: 10.3390/ani8050076
- Corazzin, Mirco, Piasentier, Edi, Sacca', Elena, Bazzoli, Ilario, Bovolenta, Stefano (2018). Organic meat quality of dual purpose young bulls supplemented with pea (*Pisum sativum* L.) or soybean. *JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE*, vol. 98, p. 938-944, ISSN: 0022-5142, doi: 10.1002/jsfa.8540
- Monteleone, E., Spinelli, S., Dinnella, C., Endrizzi, I., Laureati, M., Pagliarini, E., Sinesio, F., Gasperi, F., Torri, L., Aprea, E., Bailetti, L. I., Bendini, A., Braghieri, A., Cattaneo, C., Clicerì, D., Condelli, N., Cravero, M. C., Del Caro, A., Di Monaco, R., Drago, S., Favotto, S., Fusi, R., Galassi, L., Gallina Toschi, T., Garavaldi, A., Gasparini, P., Gatti, E., Masi, C., Mazzaglia, A., Moneta, E., Piasentier, E., Piochi, M., Pirastu, N., Predieri, S., Robino, A., Russo, F., Tesini, F. (2017). Exploring influences on food choice in a large population sample: The Italian Taste project. *FOOD QUALITY AND PREFERENCE*, vol. 59, p. 123-140, ISSN: 0950-3293, doi: 10.1016/j.foodqual.2017.02.013
- Capraro, Diego, Buccioni, Arianna, Piasentier, Edi, Spanghero, Mauro (2017). Feeding finishing heavy pigs with corn silages: effects on backfat fatty acid composition and ham weight losses during seasoning. *ITALIAN JOURNAL OF ANIMAL SCIENCE*, vol. 16, p. 588-592, ISSN: 1594-4077, doi: 10.1080/1828051X.2017.1302825
- Camin Federica, Perini Matteo, Bontempo Luana, Galeotti Marco, Tibaldi Emilio, Piasentier Edi (2017). Stable isotope ratios of H, C, O, N and S for the geographical traceability of Italian rainbow trout (*Oncorhynchus mykiss*). *FOOD CHEMISTRY*, vol. March, ISSN: 0308-8146, doi: 10.1016/j.foodchem.2017.06.017
- Corazzin Mirco, Romanzin Alberto, Piasentier Edi, Bovolenta Stefano (2017). Milk fatty acid profile of Italian Simmental cows as affected by pasture type and supplement level. *ITALIAN JOURNAL OF ANIMAL SCIENCE*, vol. 16, p. 113, ISSN: 1828-051X
- Borgogno Monica, Cardello Armand V., Favotto Saida, Piasentier Edi (2017). An emotional approach to beef evaluation. *MEAT SCIENCE*, vol. 127, p. 1-5
- Saccà Elena, Pizzutti Nicoletta, Corazzin Mirco, Lippe Giovanna, Piasentier Edi (2016). Assessment of calpain and caspase systems activities during ageing of two bovine muscles by degradation patterns of α II spectrin and PARP-1. *ANIMAL SCIENCE JOURNAL*, vol. 87, p. 462-466
- Mekki I., Camin F., Perini M., Smeti S., Hajji H., Mahouachi M., Piasentier E., Atti N. (2016).

- Differentiating the geographical origin of Tunisian indigenous lamb using stable isotope ratio and fatty acid content. *JOURNAL OF FOOD COMPOSITION AND ANALYSIS*, vol. 53, p. 40-48
- Borgogno Monica, Saccà Elena, Corazzin Mirco, Favotto Saida, Bovolenta Stefano, Piasentier Edi (2016). Eating quality prediction of beef from Italian Simmental cattle based on experts' steak assessment. *MEAT SCIENCE*, vol. 118, p. 1-7
- Salvador Sara, Corazzin Mirco, Piasentier Edi, Bovolenta Stefano (2016). Environmental assessment of small-scale dairy farms with multifunctionality in mountain areas. *JOURNAL OF CLEANER PRODUCTION*, vol. 124, p. 94-102
- Pagliarini Ella, Laureati Monica, Dinnella Caterina, Monteleone Erminio, Proserpio Cristina, Piasentier Edi (2016). Influence of pig genetic type on sensory properties and consumer acceptance of Parma, San Daniele and Toscano dry-cured hams. *JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE*, vol. 96, p. 798-806
- Ojong Bessong Willington, Saccà Elena, Bessong Pascal, Piasentier Edi (2016). Prevalence of bovine dermatophilosis and disease-associated alleles in zebu Goudali cattle and their Italian Simmental crosses ranching in the western highland plateau savannah of Cameroon. *TROPICAL ANIMAL HEALTH AND PRODUCTION*, vol. 48, p. 1329-1335
- Camin Federica, Bontempo Luana, Perini Matteo, Piasentier Edi (2016). Stable Isotope Ratio Analysis for Assessing the Authenticity of Food of Animal Origin. *COMPREHENSIVE REVIEWS IN FOOD SCIENCE AND FOOD SAFETY*, vol. 15, p. 868-877, ISSN: 1541-4337
- Nardin Tiziana, Piasentier Edi, Barnaba Chiara, Larcher Roberto (2016). Targeted and untargeted profiling of alkaloids in herbal extracts using online solid-phase extraction and high-resolution mass spectrometry (Q-Orbitrap). *JOURNAL OF MASS SPECTROMETRY*, vol. 51, p. 729-741
- Saccà Elena, Corazzin Mirco, Pizzutti Nicoletta, Lippe Giovanna, Piasentier Edi (2015). Early post mortem expression of genes related to tenderization in two Italian Simmental young bulls' skeletal muscles differing in contractile type. *ANIMAL SCIENCE JOURNAL*, vol. 86, p. 992-9-999
- Borgogno Monica, Corazzin Mirco, Saccà Elena, Bovolenta Stefano, Piasentier Edi (2015). Influence of familiarity with goat meat on liking and preference for capretto and chevon. *MEAT SCIENCE*, vol. 106, p. 69-77
- Romanzin Alberto, Corazzin Mirco, Favotto Saida, Piasentier Edi, Bovolenta Stefano (2015). Montasio cheese liking as affected by information about cows breed and rearing system. *THE JOURNAL OF DAIRY RESEARCH*, vol. 82, p. 15-21
- Renaville B. F. G., Bacciu N., Lanzoni M., Corazzin M., Piasentier E. (2015). Polymorphism of fat metabolism genes as candidate markers for meat quality and production traits in heavy pigs. *MEAT SCIENCE*, vol. 110, p. 220-223
- Pugliese Carolina, Sirtori Francesco, Škrlep Martin, Piasentier Edi, Calamai Luca, Franci Oreste, Čandek-Potokar Marjeta (2015). The effect of ripening time on the chemical, textural, volatile and sensorial traits of Bicep femoris and Semimembranosus muscles of the Slovenian dry-cured ham Kraški pršut. *MEAT SCIENCE*, vol. 100, p. 58-68
- Borgogno Monica, Favotto Saida, Corazzin Mirco, Cardello Armand V., Piasentier Edi (2015). The role of product familiarity and consumer involvement on liking and perceptions of fresh meat. *FOOD QUALITY AND PREFERENCE*, vol. 44, p. 139-147
- M. Baldini, C. Ferfua, R. Bortolomeazzi, G. Verardo, J. Pascali, E. Piasentier, L. Franceschi (2014). Determination of phorbol esters in seeds and leaves of *Jatropha curcas* and in animal tissue by high-performance liquid chromatography tandem mass spectrometry. *INDUSTRIAL CROPS AND PRODUCTS*
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- Nfor Bawe M., Corazzin Mirco, Fonteh Florence A., Aziwo Niba T., Galeotti Marco, Piasentier Edi (2014). Quality and safety of beef produced in Central African Sub-region. ITALIAN JOURNAL OF ANIMAL SCIENCE, vol. 13, p. 392-397
- Sánchez Del Pulgar José, Renaville Benedicte, Soukoulis Christos, Cappellin Luca, Romano Andrea, Gasperi Flavia, Piasentier Edi, Biasioli Franco (2014). Stearoyl-CoA desaturase and sterol regulatory binding protein 1 markers: Effect on the volatile profile of dry-cured Parma, San Daniele and Toscano hams as detected by PTR-ToF-MS. INTERNATIONAL JOURNAL OF MASS SPECTROMETRY, vol. 365-366, p. 343-350
- Bovolenta S, Romanzin A., Corazzin M., Spanghero M., Aprea E., Gasperi F., Piasentier E. (2014). Volatile compounds and sensory properties of montasio cheese made from the milk of simmental cows grazing on alpine pastures. JOURNAL OF DAIRY SCIENCE, vol. 97, p. 7373-7385
- Renaville B, Prandi A, Fan B, Sepulcri A, Rothschild M F, Piasentier E (2013). Candidate gene marker associations with fatty acids profiles in heavy pigs. MEAT SCIENCE, vol. 93, p. 495-500
- Napolitano F, Castellini C, Naspetti S, Piasentier E, Girolami A, Braghieri A (2013). Consumer preference for chicken breast may be more affected by information on organic production than by product sensory properties. POULTRY SCIENCE, vol. 92, p. 820-826, ISSN: 0032-5791
- Corazzin M, Bovolenta S, Elena Saccà, Bianchi G, Piasentier E (2013). Effect of linseed addition on the expression of some lipid metabolism genes in the adipose tissue of young Italian Simmental and Holstein bulls. JOURNAL OF ANIMAL SCIENCE, vol. 91, p. 405-412
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- Alberto Romanzin, Mirco Corazzin, Edi Piasentier, Stefano Bovolenta (2013). Effect of rearing system (mountain pasture vs. indoor) of Simmental cows on milk composition and Montasio cheese characteristics. THE JOURNAL OF DAIRY RESEARCH, vol. 80, p. 390-399
- Zanoli R, Scarpa R, Napolitano F, Piasentier E, Naspetti S, Bruschi V (2013). Organic label as identifier of environmentally-related quality: a consumer choice experiment on beef in Italy. RENEWABLE AGRICULTURE AND FOOD SYSTEMS, vol. 28, p. 70-79
- Bovolenta S., Corazzin M., Messina M., Focardi S., Piasentier E. (2013). Supplementary feeding of farmed fallow deer: effect on milk composition and fawn performance. ITALIAN JOURNAL OF ANIMAL SCIENCE, vol. 12: e98, p. 596-603

Edi Piasentier is an Associate Editor of the scientific journal Small Ruminant Research and reviewer of Italian Journal of Animal Science and Meat Science.

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