

Maria Cristina Nicoli

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| **Job position** |

*Full professor in Food Science and Technology*

**Personal Information**

Citizenship: Italian

: Dipartimento di Scienze AgroAlimentari Ambientali Animali,

via Sondrio 2/A 33100 Udine (Italy)

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**Academic experience**

From 2006- today: Full professor in Food Science and Technology (SSD AGR/15)

From 2000 to 2005: Associate professor in Food Science and Technology (SSD AGR/15)

University of Udine

From 1998 to 2000: Associate professor in Food Science and Technology (SSD AGR/15)

University of Sassari

From 1990 to1998: Assistant professor in Food Science and Technology (SSD AGR/15)   
University of Udine

From 1988 to1990: PhD student of Food Biotechnology PhD Course (IV ciclo)

University of Udine

From 1985 to 1988: Fellowship to carry out research activity at Istituto di Scienze degli Alimenti

University di Udine

**Education**

1985: MSc degree *cum laude* in Chimica e Tecnologie Farmaceutiche, Facoltà di Farmacia

University di Bologna

1979: High School Degree at Liceo Scientifico Giovanni Marinelli di Udine

**Skills**

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| Mother tongue | Italian |
| Other language | English (C1) |

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| **Teaching activity** |

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| AA 2022- | * Principi della Tecnologia Alimentare, *Bachelor in Scienze e Tecnologie Alimentari (6 CFU)* * Metodiche di valutazione della sicurezza degli alimenti, Master *in Scienze e Tecnologie Alimentari (3CFU)* * *Tecnologie non convenzionali,* Master *in Scienze e Tecnologie Alimentari (6 CFU).* |
| AA1994-2021 | Different classes in the area of food science and technology held in both Bachelor and Master courses (L26 e LM70) in Scienze e Tecnologie Alimentari at the University of Udine and Sassari. |
| 2000 - | Member of the PhD scientific board in Food and Human Health of the University of Udine. Supervisor of 12 PhD students. |
| 2023- | Member of the PhD scientific board in Food Science of the University of Udine |

**Research Activity**

Present research topics:

* Structural properties and their effects on food nutritional, technological functionality and shelf life.
* Development of novel technologies for improving food quality and safety.
* Food design
* Development of predictive models for assessing food shelf life.

Research projects funded through competitive grants (PI: principal investigator; RU: responsible for a research unit)

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| **Year** | **Project titile** | **Funding body** |
| 1992-1993 | Study on enzymatic degradation reactions and their possible control through unconventional methods in fruits derivatives (Research contract) | CNR |
| 1994 | Inhibition of enzymatic reactions in vegetable derivatives through high-pressure treatments" (Research contract). | CNR |
| 1998 | Models and procedures for predicting and extending shelf life, as well as quantitative assessment of pathogen risk in food (RU) | MIUR |
| 1998-2001 | Innovation in Horticultural Products” FAIR ct 98 3903, (National leader) | UE |
| 2000-2001 | Flair-Flow-4, QLK1-ct-2000-00040, (National leader)) | UE |
| 2001-2002 | Technological characterization and study on functional properties of apple and pear derivatives obtained from indigenous cultivars (RU) | Regione Friuli Venezia Giulia |
| 2000-2001 | Chemical and physical compatibility of alternative sweeteners to sucrose for the formulation of non-alcoholic and alcoholic beverages (PI) | Area Science Park (TS |
| 2000-2001 | Implementation of the shelf life of bakery products. (PI) | Area Science Park (TS) |
| 2001-2001 | Evaluation of moisture migration kinetics in refrigerated bakery products (PI) | Area Science Park (TS) |
| 2004-2006 | Recovery and valorisation of high-quality fruit varieties to protect biodiversity and sustain organic fruticulture in trans-border areas (RU) | Interreg Italia-Slovenia |
| 2006-2007 | Innovation in the production of cured ham (RU) | Regione Friuli Venezia Giulia |
| 2011-2014 | Innovative strategies addressing the needs of companies in the fresh-cut produce sector (ready to eat salads). (PI) | AGER |
| 2005 | Development of predictive methods for assessing the shelf life of bakery products. (PI) | Area Science Park (TS) |
| 2011-2013 | Cost Action FA1001. The application of innovative fundamental food-structure property relationships to the design of food for health. (National member) | UE |
| 2011-2016 | From nutrigenetics to nutraceuticals: development of synergistic and integrated actions for the creation of tests, diets, and products aimed at improving public health and preventing major food-related diseases.(RU) | MIUR |
| 2014-2017 | Long life, high sustainability. Shelf life extention as indicator of sustainability (RU)) | PRIN |
| 2019 | Closed loop recycling of vegetable food waste to a circular economy (PI)  Project evaluated at 90/100, admitted for funding but not funded. | PRIN |
| 2021 | Interdisciplinary university project - "The apple time”. (PI) | University di Udine |
| 2022 | COST Action: CA19124 - Rethinking packaging for circular and sustainable food supply chains of the future (member) | UE |

**Patents**

Process for the removal of acrylamide from food. Patent application number PD2006A000332 (Italy); University of Udine; inventors: M.C. Nicoli and M. Anese (2006).

**Awards and spin-off**

In 2006, she coordinated the submission of a project related to the development of a plant for the removal of acrylamide from finished products. This project emerged as the winner of the Business Plan Competition StartCup Udine 2006 and the National Innovation Award 2006. Following the National Innovation Award, M.C. Nicoli and her colleagues who participated in the project established an academic spin-off. The latter was concluded in 2016.

**Editorial activities**

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| 2015-2022 | Member of editorial board di Food Engineering Reviews (Springer) |
| 2022- | Editor of Food Engineering Reviews (Springer) |

**Pubblications**

Co-author of 149 scientific publications in international peer-reviewed journals.

Co-author of 10 chapters in international scientific books

Editor of 2 international scientific books.

**Conferences**

She attended at over twenty international scientific conferences with oral presentations or invited speaker.

**Management activities**

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| 1994- 1998 | Researcher delegate at the Degree Course Board |  | |
| 2007-2010 | Head of Patent Commission of the University of Udine |  | |
| 2010-2013 | Member of the Patent Commission of the University of Udine |  | |
| 2010-1013 | Member of the Spin-off Commission of the University of Udine |  | |
| 2007- 2012 | Member of Research Board of the University of Udine |  | |
| 2009-2015 | Coordinator of Bachelor and Master Degree Courses in Food Science and Technology at the University of Udine | |  |
| 2011-2012 | Deputy head of the Agricultural Faculty of the University of Udine | |  |
| 2013-2016 | Delegate for patent at the University of Udine | |  |
| 2915-2016 | Member of the group of experts for Italian Research Evaluation (GEV) at ANVUR (VQR 2011-2014). | |  |
| 2016-2019 | Deputy Rector for Research at the University of Udine | |  |
| 2018-2020 | Member of Fondazione Friuli board | |  |
| 2019-2023 | Member of CUG (Equal opportunity board) of the University of Udine | |  |
| 2020-2023 | Member of the Governing Body of the University of Udine | |  |

I authorize the processing of my personal data in accordance with art. 13 D. Lgs. June 30 2003 n°196 – Code regarding the protection of personal data" and Article 13 of the GDPR 679/16 - "European Regulation on the protection of personal data."

Udine 22 giugno 2023

