Europass Curriculum Vitae

Personal information

Lara Manzocco

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Date of birth: 19/07/1969

Work experience

From 2015 — Associate Professor in Food Technology (SSD AGR/15) at the University of Udine (eligible from 2018 to Italian Full Professor position)
Specific competencies and research topics:
- innovative non-thermal technologies (UV-C light, pulsed light, high pressure homogenization, dense phase carbon dioxide, Hyperbaric storage) to increase safety, functionality and sustainability of food
- food waste valorisation
- mathematical models for the prediction of food shelf life and household waste
- effect of environmental, structural and processing conditions on food stability and functionality

From 2005 to 2015 — Researcher in Food Technology at the University of Udine

From 2001 to 2005 — Post-Doc researcher in Food Technology at the University of Udine

Education and training

2001 — PhD in Food Biotechnology at the University of Udine, Italy
PHD Thesis: Effect of processing and storage conditions on food antioxidant properties

2000 — Research fellow at the Department of Food Science and Nutrition, University of Minnesota, St. Paul, USA. Project: Application of X-ray diffraction analysis in food

From 1994 to 2000 — Research fellow at the Department of Food Science, University of Udine, Italy

1994 — Research fellow at the Department of National Accounts of the United Nations, New York, USA

1993 — MSc in Food Science and Technology at the University of Udine, Italy

Personal skills and competences

Mother tongue(s): **Italian**

Other language: **English**

Self-assessment / *European level*

Understanding		Speaking		Writing
Listening	Reading	Spoken interaction	Spoken production	
C1	C1	C1	C1	C1

Institutional positions held in university	From 2022: Coordinator of the Food Technology and Nutrition section of the Department of Agricultural, Food, Environmental and Animal Sciences (Di4A) of the University of Udine (UNIUD). 2018-2022: President of the Commission of Quality Assurance of DI4A. 2014-2015: Representative of the Department of Food Science in the Commission of Tutoring and Placement of UNIUD 2013: Responsible for the activities of Tutoring and Placement of the Department of Food science of UNIUD 2010-2012: Member of the Erasmus Commission of the Agricultural Faculty of UNIUD 2010-2012: Responsible for tutor activities of the Food Science and Technology BSc and MSc degree courses of UNIUD 2008-2012: Vice-President of the Commission of Tutoring of the Agricultural Faculty of UNIUD From 2005: Coordinator of Erasmus project for bilateral agreement between UNIUD and University College Cork (Ireland), University College Dublin (Ireland), Gent University (Belgium), Universidad Politecnica de Valencia (Spain), Universidad Publica de Navarra (Spain), Aristotle University of Thessaloniki (Greece).
Recent research projects	2023-2026: Technological and economic potential of the active packaging obtained by supercritical techniques for the preservation of Mediterranean fresh food “Im-Pack” (PRIMA Section 2 Call 2022) 2023-2026: Filiere ingredientistiche innovative e processi ottimizzati al servizio di un sistema alimentare sicuro e sostenibile (Ministero dello Sviluppo Economico, Accordo Innovazione, call 2022)
Bibliometric indicators	Number of publications 143; h-index 38; Citations: 5124 (from Scopus, 05/04/2023)

Scientific publications 2021-2023

2021 Plazzotta S., Moretton M., Calligaris S., Manzocco L. Physical, chemical, and techno-functional properties of soy okara powders obtained by high pressure homogenization and alkaline-acid recovery. Food and Bioproducts Processing, 128, 95-101.

2021 Manzocco L., Mikkonen K.S., García-González C.A. Aerogels as porous structures for food applications: Smart ingredients and novel packaging materials. Food Structure, 28, 100188.

2021 Calligaris S., Plazzotta S., Barba L., Manzocco L. Design of roll-in margarine analogous by partial drying of monoglyceride-structured emulsions. European Journal of Lipid Science and Technology, 123(3), 2000206.

2021 Ricciardi F.E., Plazzotta S., Conte A., Manzocco L. Effect of pulsed light on microbial inactivation, sensory properties and protein structure of fresh ricotta cheese. LWT, 139, 110556.

2021 Plazzotta S., Ibarz R., Manzocco L., Martín-Belloso O. Modelling the recovery of biocompounds from peach waste assisted by pulsed electric fields or thermal treatment. Journal of Food Engineering, 290, 110196.

2021 Manzocco L., Plazzotta S., Powell J., de Vries A., Rousseau D., Calligaris S. Structural characterisation and sorption capability of whey protein aerogels obtained by freeze-drying or supercritical drying. Food Hydrocolloids, 122, 107117.

2021 Manzocco L., Plazzotta S., Calligaris S. Exploring the potentialities of photoinduced glycation to steer protein functionalities: The study case of freeze-dried egg white proteins/carbohydrates mixtures. Foods, 10(1), 26.

2021 Manzocco L., Basso F., Plazzotta S., Calligaris S. Study on the possibility of developing food-grade hydrophobic bio-aerogels by using an oleogel template approach. Current Research in Food Science, 4, 115–120.

2021 Bozzato A., Pippia E., Tiberi E., Manzocco L. Air impingement to reduce thawing time of chicken fingers for food service. Journal of Food Processing and Preservation, 45(11), e15962.

2021 Basso F., Manzocco L., Maifreni M., Nicoli M.C. Hyperbaric storage of egg white at room temperature: Effects on hygienic properties, protein structure and technological functionality. Innovative Food Science and Emerging Technologies, 74, 102847.

2021 Plazzotta S., Jung I., Schroeter B., Subrahmanyam R.P., Smirnova I., Calligaris S., Gurikov P., Manzocco, L. Conversion of whey protein aerogel particles into oleogels: Effect of oil type on structural features. Polymers, 13(23), 4063.

2022 Melchior, S., Moretton, M., Calligaris, S., Manzocco, L., Nicoli, M.C. High pressure homogenization shapes the techno-functionalities and digestibility of pea proteins. Food and Bioproducts Processing, 131, 77–85.

2022 Manzocco, L., Alongi, M., Cortella, G., Anese, M. Optimizing radiofrequency assisted cryogenic freezing to improve meat microstructure and quality. Journal of Food Engineering, 335, 111184.

2022 Plazzotta, S., Alongi, M., De Berardinis, L., Melchior, S., Calligaris, S., Manzocco, L. Steering protein and lipid digestibility by oleogelation with protein aerogels. Food and Function, 13(20), pp. 10601–10609.

2022 Basso, F., Maifreni, M., Innocente, N., Manzocco, L., Nicoli, M.C. Raw milk preservation by hyperbaric storage: Effect on microbial counts, protein structure and technological functionality. Food Research International, 156, 111090.

2022 Plazzotta, S., Nicoli, M.C., Manzocco, L. Upcycling soy processing waste (okara) into structured emulsions for fat replacement in sweet bread. Journal of the Science of Food and Agriculture.

2023 Plazzotta, S., Calligaris, S., Manzocco, L. Feasibility of protein aerogel particles as food ingredient: The case of cocoa spreads. Journal of Food Engineering, 351, 111522.

2023 Ciuffarin, F., Négrier, M., Plazzotta, S., Calligaris, S., Budtova, T., Manzocco, L. Interactions of cellulose cryogels and aerogels with water and oil: Structure-function relationships. Food Hydrocolloids, 2023, 140, 108631.

2023 Manzocco, L., Basso, F., Nicoli, M.C. Effect of Hyperbaric Storage at Room Temperature on the Activity of Polyphenoloxidase in Model Systems and Fresh Apple Juice. Food and Bioprocess Technology, 2023.

2023 De Berardinis, L., Plazzotta, S., Manzocco, L. Optimising Soy and Pea Protein Gelation to Obtain Hydrogels Intended as Precursors of Food-Grade Dried Porous Materials. Gels, 2023, 9(1), 62.

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