

Vera Lavelli
Full Professor of Food Science and Technology
DeFENS - Department of Food, Environmental and Nutritional Sciences
University of Milan (UNIMI), Italy

August 2019 - present	Full Professor of Food Science and Technology	University of Milan
March 2015 - July 2019	Associate Professor of Food Science and Technology	University of Milan
July 2001 - February 2015	Tenured researcher of Food Science and Technology	University of Milan
February 2000 - June 2001	Post-doc Research fellow	University of Milan
September 1999 and May 1996	Research fellow	University of Milan
October 1996 - September 1999	PhD student	University of Milan
January 1994 - September 1996	Research fellow	Consiglio Nazionale delle Ricerche, Consorzio Milano Ricerche
November 1991 - December 1993	Biotechnology Lab supervisor	Oxon SpA, Lamberti SpA

EDUCATION AND TRAINING

January 2000	PhD in Food Biotechnology	University of Milan
November 2003	Internal Auditor for the ISO 9001 standard	Certiquality, accredited by Sincert
July 1998	Food Technologist	University of Milan
July 1991	Master in Food Science	University of Milan

ADDITIONAL INFORMATION

Scopus Author profile

H-index 26, citation 1915, documents 70; orcid number: 0000-0001-8606-757X
<https://www2-scopus-com.pros.lib.unimi.it:2050/authorid/detail.uri?authorId=6602816809>

Publications in Archivio Istituzionale

70 articles, 2 books, 30 book part, 21 conference objects
http://air.unimi.it/simple-search?query=Vera+Lavelli&rpp=10&sort_by=score&order=desc#.XAPgN-nQbVI

Presentations at conferences and seminars

Speaker at 10 International Congresses organized by the International Union of Food Science and Technology (IUFOST), European Federation of Food Science and Technology (EFFOST), International Federation of Fruit Juice Producers (IFU), International Society of Antioxidants (ISANH), Institute of Food Research (IFR), Integrating Food Science and Engineering Knowledge into the Food Chain Food (ISEKI).

Speaker at 15 national Congresses organized by Italian Universities, National Research Council and National Nutrition Institute.

Last presentation:

Lavelli, V. Routes to recycle food byproducts into new food chains. In: 9th International Congress of Food Technologists, Biotechnologists and Nutritionists, Zagabria, 3-5/10/2018. Co-funded by IUFOST and EffoST

Projects participation as PI/RU
UNIMI

- ReMarcForFood - Biotechnological strategies for the conversion of winemaking by-products and their recycling into the food chain: development of new concepts of use, funded by Fondazione Cariplo. (2017-2020)
- ValorVitis 2.0 - Research and Innovation meet the business needs, funded by AGER (2018-2019)
- Valorization of the wine industry by-products for the production of high-added value compounds, funded by AGER (2011-2015)
- Green tea catechin stability: International study at the University of Milan, funded by United States Department of Agricultural National Needs Fellowship program (UDSA) (2008)
- Studio dell'igroscopicità e della cinetica dei fenomeni degradativi in mele ad umidità intermedia, funded by UNIMI (2009)
- Studio della conservabilità di oli extra vergine di oliva con basso contenuto di acido oleico, funded by UNIMI (2008)
- Studio del contenuto di antiossidanti e del potere antiossidante del radicchio conservato allo stato di IV gamma, funded by UNIMI (2007)
- Valorizzazione di oli extra vergine di oliva monovarietali - Effetto della fase di conservazione sul contenuto di secoiridoidi e tocoferoli e sul potere antiossidante, funded by UNIMI (2006)
- Metodologie e sistemi integrati per la qualificazione di produzioni orticole del Fucino, funded by MIUR (2003-2005)
- Messa a punto di modelli biochimici di simulazione del danno ossidativo in vivo in sistemi di diversa polarità. Applicazione allo studio del potere antiossidante dell'olio extra vergine di oliva, funded by UNIMI (2001).

Honours and awards

- Financial award by the Italian Ministry for Education, Universities and Research to support theoretical research activity - FFABR, conferred on 5.12.2017

Participation in editorial boards

Co-Editor of the Journal of Food Quality (ISI Journal)

Memberships

Member of SISTAL - Società Italiana di Scienze e Tecnologie Alimentari
Member of ISEKI- Special Interest Group 5: Food Waste Recovery

Teaching activity

- Quality Management Systems in Food Service (fundamental course, 6 credits), BS degree in Food Service Sciences and Technology, Faculty of Agricultural and Food Sciences of Milan, since A.A. 2005-2006.
- Food Quality and Safety - Unit 1 (fundamental course, 4 credits), BS degree in Food Science and Technology, Faculty of Agricultural and Food Sciences of Milan, since A.A. 2004-2005.
- Food Science and Technology (fundamental course, 4 credits), BS degree in Dietetics; Faculty of Medicine of Milan, since A.A. 2002-2003.
- Sustainability concepts in food technology - methodological approaches and case studies, PhD. School in Food Systems, since A.A. 2018-19.

Management activity

- Contact person of the Athenaeum Unit for the Quality of Teaching (Presidio Qualità della Didattica) for the BS and MS Courses in Food Science and Technology, since July 2017 (previously appointed member of the group for annual and cyclic review, since A.A.2013 - 2014).
- Departmental delegate for the mobility program of students (LLP/Erasmus+ and Erasmus training program).

Date October 30th, 2019

Signature