

PERSONAL INFORMATION

CARLA SEVERINI



CURRENT POSITION

Associate professor in Food Processing at University of Foggia(Italy)

WORK EXPERIENCE

from 2001 to today
from 1996 to 2001
from 1990 to 1992

Associated professor at University of Foggia (Italy)
Researcher at University of Foggia (Italy)
Under contract Professor (1990-1992): University of Udine (Italy)

Other appointments

Member of PhD Commission of Food Quality and Human Nutrition and member of Self-Assessment Group, University of Foggia, Italy (2009-today)
Member of Commission of CERMET Grant 2006-2009 (2009-2010)
Member of Scientific Committee of the Experimental Station of Canned Food (SSICA – Parma, Italy) (2008-today)
President of graduation degree of Food Science and Technology, University of Foggia (2006-2009)
Member of Scientific Committee of the National Congress of Food Science and Technology (CISETA) (2004-today)
Coordinator of University Vocational Counseling, University of Foggia (2003-2005)
Member of Scientific Committee of University of Foggia (2001-2005)
Appointed member of University vocational Commission, Commission of PhD in Food Biotechnology, Library Commission, Commission for assignment of offices and laboratories, Training Commission, Tutoring Commission, University of Foggia (1996-2008).
Elected researcher delegate, Faculty of Agriculture, University of Bari and Foggia (1996-2001)

Teaching experience

Teacher of “Technology of canned food”, “Laws in Food Industry”, “Quality management in Food Industry”, “Food Processes”, “Food Formulation”, “Functional Food Technology”, “Innovative Products and Processes” (courses), University of Foggia (2001-today).
Teacher of “Technology of canned food” (course), University of Udine (1990-1992)
Component of exam Commission of “Food Technology” (course), University of Bologna (1986-1996)
Food Processes (lectures for over 400 hours), Professional Training Institutes (1986-1998)

Tutoring experience

Tutor of over 85 thesis for second level graduation and 35 training reports for first level graduation, University of Bologna, Udine, Bari and Foggia (1986-today)
Tutor of 9 PhD students, Co-tutor of 7 PhD students, tutor of 2 master students for enterprise stage, tutor of 1 post graduation grant (supported by POR Puglia), tutor of 1 post graduation grant “Fixo Program” (supported by Ministry of work), tutor of 4 post graduation grant “Ritorno al Futuro Program” (supported by P.O. Puglia – FSE, University of Foggia (2000-2015)

EDUCATION AND TRAINING

- 1986 University graduation in Agricultural Science, University of Bologna (Italy)
1992 Specialization in Food Chemistry and Technology, University of Bologna (Italy)
1997 PhD in Food Biotechnology, University of Florence (Italy)
from 1986 to 1995 Pre-PhD training Department of Agro-Food Protection and Valorization (DIPROVAL)-Section of Food Chemistry and Technology of University of Bologna; Unilever; Animal Production Research Centre (CRPA) of Reggio Emilia (Italy).

PERSONAL SKILLS **Research Activities**

Keywords: Food Processing, Shelf life of food, Vacuum Impregnation, Microstructure of food, Emerging Technologies, Food Formulation, Extrusion-cooking, Functional food.

Short Description

- Study and setting of edible films to food preservation
- Application of vacuum impregnation to extend the shelf life of food by acidification and/or enrichment of nutritional and functional properties.
- Study of microstructure of food by mathematical modeling
- 3D Printing of new doughs, based on prebiotics or insect flours
- Use of flour from edible insects for new food formula
- Study on reuse of vegetable industrial waste to produce bio-packaging by extrusion processing
- Substitution of animal fat with olive oil in meat products

Foreign research collaborations: Prof. J. Legrand, Dep. Genie du Procédé, Université de Nantes (France); Prof. M. McCarthy, Department of Food Science and Technology, University of Davis, California (USA); Dr.ssa Kirsi Jouppila, Department of Food Science and Technology, University of Helsinki (Finland); Prof. V. Fogliano, Department of Food Quality and Design, University of Wageningen (Netherlands,

Referee activities

Reviewer for **International Journal of Food Science and Technology**
Reviewer for **LWT – Food Science and Technology**
Reviewer for **Food Chemistry**
Reviewer for **ACTA ALIMENTARIA**
Reviewer for **Beverages**
Reviewer for **Italian Journal of Food Science**
Reviewer for **MIUR concerning the “Futuro in Ricerca” projects**

Mother tongue(s) Italian

Other language(s)	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	Intermediate	Intermediate	Intermediate	Intermediate	Advanced
British school (3 years); Foreign courses (Ireland, Malta) B1/2 level					
French	Intermediate	Intermediate	Intermediate	Intermediate	Intermediate
middle and high schools B1/2 level					

[Levels: A1/A2: Basic user - B1/B2: Independent user - C1/C2 Proficient user](#)
[Common European Framework of Reference for Languages](#)

Communication skills excellent communication skills acquired during the experience as a university teacher since 1990 and speaker at national and international conferences.

Organisational / managerial skills Carla Severini is leader of a six-person team (1 researcher, 1 PhD grant holder, 2 PhD students, 1 grant holder) and is currently responsible for four research projects for a total funding of about 3 million euro.

- Organization and management of International and National Congresses
- National Workshop "L'olio di oliva nelle formulazioni alimentari. Aspetti tecnologici ed analitici". 1997 Foggia, october 30-31 with published proceedings
 - International Congress "Technological Innovation and Enhancement of Marginal Products". 2005, Foggia april 6-8 with published proceedings
 - 10th National Workshop on the "Developments in the Italian PhD Research in Food Science and Technology". 2005. Foggia, September 7-9 with published proceedings
 - National Congress "Rapporto uomo donna. Considerazioni sugli aspetti storici e sociali". 2005. Foggia, November 19 with published proceedings
 - Notte dei Ricercatori 2007: National Congress "Di che «genere» è la Ricerca? Considerazioni sul metodo", Foggia, September 28. Lectures published on "Il Sogno della Farfalla" Rivista di Psichiatria e Psicoterapia, n. 4, 2008
 - Workshop "Legge regionale sulla conciliazione vita-lavoro. Applicazioni nell'Università", 2008, April 2

Digital competence Good command of office suite (word processor, spread sheet, presentation software)

Driving licence B category

Publications
Presentations
Projects
Conferences
Memberships
References
Citations

Summary of Scientific Achievements

Total papers: 180
International papers: 74
National papers: 30
Scientific books (chapter): 8
Attendance at International Congress: 50
Attendance at National Congress: 46
Attendance at International Congress as speaker: 13
Attendance at International Congress as chairperson: 2
H-Index: 12
Total citations: 547
Database: Scopus, ISI Web

Patents

- Biodegradable and compostable packaging material obtainable by the total use of food waste produced in manufacturing food processes. Application filed n. 102014902305083 (ex RM2014A000612). University of Foggia. DE PILLI Teresa, SEVERINI Carla, DEROSI Antonio. (2014)
- Edible composition for food preservation; setting, preparation and applications. National Patent n. 0001413327, University of Foggia. DE PILLI Teresa. DEROSI Antonio, PROSPERI Maurizio, STASI Antonio, SEVERINI Carla (2012)
- Method to produce and stabilize fish fillet of V gamma. National Patent n. 0001394882, University of Foggia. SEVERINI Carla , FIORE Anna Pina (2012)
- Method to produce preserved and semi-preserved in pieces vegetables. National Patent n. 0001394111, University of Foggia. DEROSI Antonio, SEVERINI Carla (2009)

ANNEXES

ANNEXI: LIST OF FOUNDED PROJECTS

Personal data

I authorize the use of my personal data pursuant to Legislative Decree 30 June 2003 n. 196 "Code concerning the protection of personal data".