

## CURRICULUM VITAE

Dr. Donatella Albanese

Dr. Donatella Albanese is assistant professor in Food Technology (S.S.D. AGR/15) at the Department of Industrial Engineering, University of Salerno. In March 1997 she graduated in Science and Food Technologies at the University of Naples, then she gained the Ph.D. degree in Food Bio-Technologies in 2001 at the university of Reggio Calabria. Starting in September 2001 she obtained a post-doctoral grant at the Department of Chemical and Food Engineering, University of Salerno. Dr. Albanese holds the course "Food Process Technology: Quality Assurance, " Master Degree in Food Engineering, University of Salerno.

Her research activity consists in the optimization and innovation of food technologies in particular:

- Shelf-life extension of food products
- Optimization and process innovation for the food industry
- Development of biosensors for monitoring and control of food quality

She produced more than 100 papers published on international journals and conferences proceedings, including 2 international patents. She was a referee for different international journals. and for Italian Ministry for Education, University and Research (MIUR) for the evaluation of the projects :“Future in Research”, SIR Programme (Scientific Independence of young Researchers).

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