

PERSONAL INFORMATION**Alessandra Marti**

Department of Food, Environmental and Nutritional Sciences (DeFENS)
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Email Address: alessandra.marti@unimi.it Tel: +39 02 50316656
Sex: F Date of birth: 13/07/1983 Nationality: Italian

**CURRENT POSITION**

Associate Professor in Food Science and Technology

ADDITIONAL RELEVANT POSITIONS

Adjunct Professor at the Department of Food Science and Nutrition, University of Minnesota (US)

RESEARCH FIELD (MAX 1000 characters space included)

My research activity focuses on Cereal Science and Technology, with particular interest in the functionality of cereals, pseudocereals and pulses (and their fractions) with the purpose of developing new ingredients and formulation for the food industry, especially in the sector of snack, baked goods and pasta production. Specific research topics include: i) understanding the role of macromolecules in determining the structure and quality of ingredients and/or products from grains; ii) investigating the effect of (bio-)technological processes on the functional properties of cereals, pseudocereals and pulses and related products; iii) developing grain based products with enhanced quality traits; iv) valorization of the by-products of the milling industry for the production of high-protein and/or high-fiber ingredients; v) technological valorization of underutilized grains.

WORK EXPERIENCE

June 2018-today	Associate Professor in Food Science and Technology (S.S.D. AGR/15) University of Milan, Italy
January 2016-today	Adjunct Professor University of Minnesota, US
October 2015-May 2018	Junior Researcher (RTD-A) in Food Science and Technology (S.S.D. AGR/15) University of Milan, Italy
June 2011-September 2015	Postdoctoral Scientist University of Milan, Italy
October 2014	Visiting Scientist German Research Centre for Food Chemistry, Freising, Germany
September 2013-September 2015	Visiting Scientist University of Minnesota, US
November 2011-March 2012	Visiting Scientist Brabender GmbH & Co. KG, Duisburg, Germany
January 2011-May 2011	Research Assistant University of Milan, Italy
March 2009-November 2009	Visiting Student University of Guelph, Canada

EDUCATION AND TRAINING

November 2007-December 2010	PhD in Food Biotechnology University of Milan, Italy
October 2007	Master Degree in Food Science University of Milan, Italy
February 2006	Bachelor Degree in Food Science and Technology University of Milan, Italy

PERSONAL SKILLS

Mother tongue	Italian
Other languages	English (Level C1, speaking, writing and understanding) Spanish (Level A1, speaking, writing and understanding)

ADDITIONAL INFORMATION

Publications and main indexes

Total number of publications in peer-review journals: 100 (Scopus)
H-Index: 25 (Scopus)
Google Scholar Page: <https://scholar.google.com/citations?hl=en&user=fUMXNHYAAAAJ>
Scopus: <https://www.scopus.com/authid/detail.uri?authorId=36684094100>
ORCID: <https://orcid.org/0000-0002-9483-7754>

Relevant publications for the call (max 5)

Bresciani, A., Giuberti, G., Cervini, M., Marti, A. (2021). Pasta from yellow lentils: how process affects starch features and pasta quality. *Food Chemistry*, 364, 130387.

Bresciani, A., Giordano, D., Vanara, F., Blandino, M., & Marti, A. (2021). High-amylose corn in gluten-free pasta: Strategies to deliver nutritional benefits ensuring the overall quality. *Food Chemistry*, 353, 129489.

Suárez-Estrella, D., Borghonovo, G., Buratti, S., Ferranti, P., Accardo, F., Pagani, M. A., & Marti, A. (2021). Sprouting of quinoa (*Chenopodium quinoa* Willd.): Effect on saponin content and relation to the taste and astringency assessed by electronic tongue. *LWT*, 144, 111234.

Cardone, G., Grassi, S., Scipioni, A., Marti, A. (2020). Bread-making performance of durum wheat as affected by sprouting. *LWT*, 134, 110021.

Marti, A., Cardone, G., Pagani, M. A., & Casiraghi, M. C. (2018). Flour from sprouted wheat as a new ingredient in bread-making. *LWT*, 89, 237-243.

Presentations at conferences

Since 2010, Prof. Marti presented more than 25 oral contributions on cereals and grains related topics at international conferences

Main projects with interest for the call (last 5 years)

Processing for healthy cereal foods. Call PRIN 2017-2020. Role: PI of the Research Unit UNIMI (since 2019)

Sprouted grains: paving the way to new baking ingredients funded by the University of Milan. Piano di sostegno alla Ricerca 2015/2017 - Linea 2, Azione A. Role: PI (2017)

Climate resilient orphan crops for increased diversity in agriculture (CROPDIVA). Call H2020-SFS-2020-2. Role: member (ongoing)

Developing innovative plant-based added-value food products through the promotion of local Mediterranean nut and legume crops (LOCALNUTLEG). Call PRIMA 2020 program section I Agro-food Value Chain. Role: member RU(ongoing)

MIND FoodS Hub "Concept innovativo per l'eco-intensificazione delle produzioni agrarie e per la promozione di modelli alimentari per la salute e la longevità dell'uomo attraverso la creazione in MIND di un food system digital Hub". Call Hub Ricerca e Innovazione Regione Lombardia. Role: member (ongoing)

Modello Allevamento di Insetti Commestibili (MAIC). Call Fondazione CARIPLO. Role: member (2020-2021)

Processi e tecnologie innovativi per l'utilizzo di Sorgho come fonte di nuovi ingredienti per l'industria alimentare (PROTEUS). Call Linea R&S per Aggregazione, Regione Lombardia. Role: member (2017-2018)

Tecnologie innovative per la produzione di pasta fresca senza glutine e format distributivi Street Food di nuova concezione (Gluten Free 2.0). Call Linea R&S per Aggregazione, Regione Lombardia. Role: member (2017-2018)

Honours and awards

2020: Scientific qualification for full professor in the sector of Food Science and Technology (coded 07/F1).

2017: Annual contribution (FFABR 2017) for her research activities according to the Italian Law 11/12/2016 n. 232.

2015: Award for the best research project on "Enhancement of *Thinopyrum intermedium* for the production of cereal-based food products" at the "Innovations for sustainable agro-food systems. Young people design the future after Expo".

2012: Special mention at the International Conference "Women&Technologies 2008-2015". Reason: "for her balance in the activity of experimental research in cereals and cereal products, combining technical and scientific skills, ability to work and admirable interpersonal skills".

2009: Award for the best poster at the IV International Wheat Quality Conference (Saskatoon, Saskatchewan, Canada, 2-6 June 2009) with the contribution "Characterization of a rice-based pasta: comparison with conventional semolina pasta".

Technical Co-Director of the International Association for Cereal Science and Technology (ICC)

Member of the "Rice and other grains" working group of the UNI (National Standards Institute)

Associate Editor of Cereal Chemistry (since 2019),
<https://onlinelibrary.wiley.com/page/journal/19433638/homepage/EditorialBoard.html>

Associate Editor of Foods (since 2019), <https://www.mdpi.com/journal/foods/sectioneditors/Grain>

Guest Editor of the Special Issue on Artisan baking for Cereal Foods World (2018).
<https://www.cerealsgrains.org/publications/plexus/cfw/pastissues/2018/mar-apr/Pages/default.aspx>

Guest Editor of the Special Issue on Alternative Grains for the Food Industry for Cereal Foods World (2020).
<https://www.cerealsgrains.org/publications/cfw/2020/March-April/Pages/CFW-65-2-0012.aspx>

Guest Editor of the Special Issue on Physicochemical and Nutritional Characterization of Bran-Enriched Products for Foods. https://www.mdpi.com/journal/foods/special_issues/physicochemical_nutritional_bran-enriched

Active member of the Cereals & Grains Association, where she acted as officer of the Protein Division (2017-2020), member of the Scientific Advisory Panel (2017-2019), Foundation Board (2016-2019), Technical Program Planning Team (2016-2017), and several committees (ongoing).

Member of the AISTEC (Italian Association of Cereal Science and Technology)

Member of the SISTAL (Italian Society in Food Science and Technology)

Member of the IFT (Institute of Food Technologists)

Member of the Scientific committee of the 15th European Young Cereal Scientists and Technologists Workshop, 7th Cereals & Europe Spring Meeting, and AISTEC conferences (since 2015)

Date April 19th, 2022

Signature (holographic format)

