

AMALIA CONTE
a.a. 2023-2024
Curriculum vitae (forma breve)

University role: Associate Professor
Scientific-disciplinary sector: AGR/15
Email address: amalia.conte@unifg.it

Scientific and/or professional training and experience

July 2002 - Degree in Food Science and Technology at the Faculty of Agriculture of the University of Foggia.

November 2002 - November 2005 – PhD in Biotechnology of Food Products - Faculty of Agriculture, University of Foggia.

May 2006 - February 2008 – Holder of a two-year research grant held at the University of Foggia

March 2008 – May 2021 – Confirmed researcher at the SAFE Dept. of the University of Foggia

May 2021 - Today - Associate Prof. at the DISTUM Dept. of the University of Foggia

Fellowship at qualified foreign research institutions

- 3-month research grant, within the Socrates-Erasmus Community Programme, for carrying out research activities at the Polytechnic University of Valencia, Spain (2001).

- 6-month research grant abroad announced by the University of Milan at the "Department of Food Science" of the Royal Veterinary and Agricultural University (KVL) of Copenhagen, Denmark (2005).

Current research interests and recent funded projects

The research topics include, in addition to the characterization of polymeric matrices and the development of active packaging systems (food packaging), the prediction and extension of the shelf life of fresh foods (food shelf life) and the optimization of the packaging of perishable foods (packaging design). Furthermore, the development, optimization and packaging of foods with high health value (functional food) and the study of non-thermal technologies for extending the shelf life of foods can be considered. In the field of food packaging, particular attention is paid to nanocomposite systems made up of metal nanoparticles, obtained by ion exchange reaction or by laser engraving. In relation to the topic of functional foods, the skills concern the extraction of compounds from waste from the fruit and vegetable industry (stalks, stems, peels, seeds, pulp, etc.) and their reuse in the production of innovative foods, also through new methods of extraction and micro-encapsulation. The undersigned has been responsible for various Research Contracts commissioned by private companies and public research bodies including the CNR of Naples - IMCB, the PACK-Co srl company, the ILIP-ILPA srl company, the Caseificio Colli Pugliesi srl and the Ciemme Alimentari srl company. I was Work Package leader in the European Project entitled: "Comprehensive approach to enhance quality and safety of ready to eat fresh products (QUAFETY)"; I was task Manager in 10 projects funded on the basis of competitive tenders; I was a member of the research group in 8 projects funded by competitive tenders; I was Responsible of Unit in the PIF Project "Enhancement of the territorial vocation of the Fucino plateau through the development of new products and processes in the agri-food sector (VALFOOD) - Measure 124 - Abruzzo Region; I was Responsible of Unit in the Technological Cluster Project - BIOTECA; I was Responsible of the MISE Project "Technologies for the creation of new fish products with

high health benefits" - "HORIZON 2020" program PON I & C 2014-2020, pursuant to Ministerial Decree 1.6.2016. Prog: F/050237/00/X32 dated 4.7.2017; I was Responsible of the Project "Study of new stabilization technologies applied to the fresh dairy sector" within Axis I "Investments in Human Capital Action I.1 Innovative doctorates with industrial characterization of the PON RI 2014-2020" – XXXIII cycle; I was Responsible of the MISE Project, Fund for Sustainable Growth - "Agrifood" Desk PON I & C 2014-2020, pursuant to the Ministerial Decree. 5 March 2018 Chapter III, entitled "Process innovation through advanced stabilization treatments for the quality and safety of organic gnocchi", project code F/200079/00/X45; I'm Responsible of PRIN 2022 project and Unit Manager of PRIN PNRR 2022, both focused on the theme of by-products.

Other scientific activities

The undersigned has been tutor and co-tutor of over 10 doctoral theses, tutor of over 20 post-graduate contract/scholarship winners; actually she is tutor of 2 Research Grants.

Teaching assignments for the last three-year period 2020-2023

- Holder of the "Process Optimization and Innovation" course (8 CFU of which 1 CFU blended) Master's Degree in Food Science and Technology.
- Holder of the "Food Science and Technology" course (20 hours) - Degree in Dietetics.

Founding partner and legal manager of Spin off

Spin off MINABA TECH Srl, founded in 2014 whose exclusive corporate purpose is the development, production and marketing of innovative products or services with high technological value, i.e. food products with high health value, long shelf life, easy consumption and/or ready for use.

Institutional activity

- From 2010 – Today. Technical Manager with the function of Supervisor of the Food Packaging Technology Laboratories - SAFE Dept. - University of Foggia.
- From 2017 to 2020. Member of the Quality Assurance Group (CAG) of the Master's Degree in Food Science and Technology - SAFE Dept. - University of Foggia.
- In 2017, President of the public competition commission for the hiring of a technical collaborator at the Cultural Heritage Institute of the CNR in Rome.
- Member of over 60 judging commissions in public competitions for the awarding of post-doc scholarships for research activities in regional and national projects at the University of Foggia.
- March - April 2024. Member of the Commission Responsible for examining requests for authorization to carry out tasks not included in the duties and official duties of teachers and researchers at the University of Foggia.
- From March 2024. Member of the Credit Recognition Commission for Training Activities at the DISTUM of the University of Foggia.

Foggia, 19.4.2024

Prof.ssa Amalia Conte

