

Curriculum Vitae - Giovanna Ferrentino

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Faculty of Agricultural, Environmental and Food Sciences - Free University of Bolzano, Italy

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Number of publications: 143; h index (SCOPUS): 30; Number of citations (SCOPUS): 2,918

Most important academic stations

- **From 01/05/2021 to date:** Associate Professor, Faculty of Agricultural, Environmental and Food Sciences, Free University of Bozen-Bolzano.
- **From 01/11/2022 to date:** Member of the Quality committee of the Free University of Bozen-Bolzano (responsible for the quality of didactic of Degree Courses)
- **28/09/2023:** Habilitation as Full Professor for the sector 07/F1 – Food Science and Technology
- **15/02/2009:** Ph.D. in Chemical Engineering, University of Salerno
- **24/11/2005:** Master degree in Chemical Engineering, mark 110/110 cum Laude, University of Salerno

Main research topics

- Valorisation of food by-products through the recovery of bioactive compounds with conventional and innovative extraction technologies
- Formulation of functional foods and protein based products
- Encapsulation of bioactive compounds using conventional and innovative techniques

Teaching activities

- Food and wine science and technology and recovery methods of agro-food by-products. L-GASTR Enogastronomy in Mountain Areas
- Unit Operations in Food Engineering, L-25 Agricultural, Food and Mountain Environmental Sciences
- Innovative Food Technologies, LM-70 Food Sciences for Innovation and Authenticity

Main research projects with institutional funds

- Supercritical fluid chromatography as a green sustainable technique for the detection and isolation of biomolecules (AUTHENTICATE), internal funding Unibz.
- Cross-border cooperation to enhance alpine plants as a source of bioactive compounds (NETTLE), INTERREG I-A 2021-2027.
- Rice by-products valorization: from the recovery of bioactive compounds to the regeneration of used frying oils (RAINDROP), PRIN 2022 PNRR
- Functionalization of protein rich flours for the development of meat analogs (FUNCTION), Fondazione Cariverona.

Most important awards

- 2019: Research Award 2019 for under 40 age researchers for recent and excellent research studies awarded by the "Stiftung Südtiroler Sparkasse" (5.000 €).
- 2011: National prize "Lauro Ferrarini", First Edition, for the best research project in the field of food processing, project entitled "An innovative technology for the food industry: application of supercritical carbon dioxide pasteurization for shelf life extension of cooked ham" (32.000 €).

Memberships

- Member of Società Italiana di Scienze e Tecnologie Alimentari (SISTAL)
- Member of The Institute of Food Technologists (IFT)
- Member of Integrating Food Science and Engineering Knowledge into the Food Chain (ISEKI-Food Association)
- AY 2018/2019 Organization and participation of Mini-NOI at the NOI Technology Park as initiative and interaction for schools of all levels developing the laboratory activity "Perception of flavors stimulated by special recipes".
- AY 2018/2019 Project with High School Students of Istituto Istruzione Secondaria Superiore "Ghandi" (Merano, BZ). Title of the project: DolcePlus. Number of hours: 50. Language: Italian. Period: 01.11.2018 - 01.06.2019.

- AY 2018/2019 Participation to the radiophonic regional program of RAI held by Dr. Carmela Marsibilio on the topic "Valorization of spent coffee powder through extraction of antioxidants"
- June 21st 2018 Participation to the seminar entitled "Coltivare Innovazione – Seminario sulla Ricerca Industriale" organized by Cereal Docks S.p.a. (Camisano Vicentino, VI) with the presentation "Research activities and Innovative ideas at the Free University of Bolzano".
- AY 2016/2017 Organization and participation to the Long Night of Research (LUNA)

Patent

- Italian patent "Oleogel con capacità antiossidante". Number: 102018000009242. Released on 14/09/2020.

Selected publications

1. Gasparini, A, **Ferrentino, G***, Angeli, L, Morozova, K, Zatelli, D, Scampicchio, M, 2023. Ultrasound assisted extraction of oils from apple seeds: A comparative study with supercritical fluid and conventional solvent extraction. *Innovative Food Science and Emerging Technologies* 103370. DOI 10.1016/j.ifset.2023.103370.
2. Mosibo, OK, Laopeng, S, **Ferrentino, G***, Scampicchio, M, 2022. Oxidizability of Oils Recovered from Olive Seeds by Isothermal Calorimetry. *Foods* 1016. DOI:10.3390/foods11071016.
3. **Ferrentino, G***, Haman, N, Morozova, K, Tonon, G, Scampicchio, M, 2021. Phenolic compounds extracted from spruce (*Picea abies*) by supercritical carbon dioxide as antimicrobial agents against gram-positive bacteria assessed by isothermal calorimetry. *Journal of Thermal Analysis and Calorimetry*.
4. **Ferrentino, G***, Giampiccolo, S, Morozova, K, Spilimbergo, S, Scampicchio, M, 2020. Supercritical fluid extraction of oils from apple seeds: Process optimization, chemical characterization and comparison with a conventional solvent extraction. *Innovative Food Science and Emerging Technologies* 64, 102428. DOI: 10.1016/j.ifset.2020.102428.
5. **Ferrentino, G***, Morozova, K, Mosibo, OK, Ramezani, M, Scampicchio, M, 2018. Biorecovery of antioxidants from apple pomace by supercritical fluid extraction. *Journal of Cleaner Production* 186, 253-261. DOI: 10.1016/j.jclepro.2018.03.165.

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