

PERSONAL INFORMATION

Daniela Fracassetti
Researcher unique identifier as ORCID ID: 0000-0003-0525-7123
Date of birth: October 12, 1981
Nationality: Italian
Department of Food, Environmental and Nutritional Sciences
Università degli Studi di Milano
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CURRENT POSITION

Associate Professor

WORK EXPERIENCE

- 2021-today Associate Professor**
Università degli Studi di Milano. Department of Food, Environmental and Nutritional Sciences (DeFENS). Contest Sector: 07/F1 - Food Science and Technology; Scientific subject area: AGR/15 - Food Science and Technology (from 28/12/2021 to today).
- 2018-2021 Researcher (3-years long contract), Type B**
Università degli Studi di Milano. Department of Food, Environmental and Nutritional Sciences (DeFENS). Contest Sector: 07/F1 - Food Science and Technology; Scientific subject area: AGR/15 - Food Science and Technology (Law n. 240 of 30/12/2010, paragraph 3, lett. b), from 28/12/2018 to 27/12/2021).
- 2016-2018 Researcher (3-years long contract), Type A**
Università degli Studi di Milano. Department of Food, Environmental and Nutritional Sciences (DeFENS). Contest Sector: 07/F1 - Food Science and Technology; Scientific subject area: AGR/15 - Food Science and Technology (Law n. 240 of 30/12/2010, paragraph 3, lett. a), from 01/11/2016 to 27/12/2018).
- 2016 Post-doc**
Università degli Studi di Milano. Department of Food, Environmental and Nutritional Sciences (DeFENS). Project: "The photodegradation of wine and milk: study of its origin and technological parameters of control".
- 2012-2015 Post-doc**
Università degli Studi di Milano. Department of Food, Environmental and Nutritional Sciences (DeFENS). Project: "Formation and evolution of compounds with biological or sensory activity in food related to the processing, the gastrointestinal digestion or the composition".
- 2014 Fellowship**
Research experience (3 months) at the Department of Viticulture and Oenology/Institute of Wine Biotechnology/University of Stellenbosch/South Africa, (Supervisor: Prof. F. Bauer). Supported by a grant from "Seventh Framework Programme" for the project "Yeasts for the Sustainability in Viticulture and Oenology (YeSVitE)". Fellowship from PEOPLE-2013-IRSES-GA612441.
- 2013 Fellowship**
Research experience (2 months) at the Department of Viticulture and Oenology/University of Stellenbosch/South Africa, (Supervisor: Prof. W. J du Toit). Supported by a grant from University of Stellenbosch and Winetech. Set-up of the analytical method for volatile thiols analyses in wine and research project on thiols level in South African wines.
- 2012 Fellowship**
Research experience (4 months) at the Department of Food Science and Technology, Division of Human Nutrition/CEBAS-CSIC of Murcia/Spain, (Supervisor: Prof. F. T. Barberan). Supported by a grant from Cariplo Foundation for the project "Effect of an anthocyanin and polyphenol-rich diet on intestinal microbiota, immunomodulation and endothelial function". Fellowship from Cariplo Foundation 2010.2303.
- 2011 Post-doc**
Università degli Studi di Milano. Department of Food, Environmental and Nutritional Sciences (DeFENS). Project: "Effect of an anthocyanin and polyphenol-rich diet on intestinal microbiota, immunomodulation and endothelial function". Cariplo project 2010.2303.

2010 **Fellowship**

Research experience (6 months) at the Department of Viticulture and Oenology/University of Stellenbosch/South Africa (Supervisor: Prof. W. J du Toit). Project included in the PhD thesis: "Investigation on cysteinyl thiol compounds from yeast affecting wine properties".

EDUCATION AND TRAINING

17 December 2010 **Ph.D in Food Biotechnology**

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Università degli Studi di Milano. Thesis title: "Investigation on cysteinyl thiol compounds from yeast affecting wine properties" (Supervisor: Prof. A. Tirelli). (Level in national or International classification: ISCED6).

7 November 2006 **MSC in Food Sciences**

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Università degli Studi di Milano. Thesis title: "Study of *Dekkera bruxellensis* metabolism in oenological conditions" (Supervisor: Prof. F. Molinari). (Level in national or International classification: ISCED5).

PERSONAL SKILLS

Mother tongue Italian

Other language

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	C1	C1	C1	C1	C1
Spanish	B1	A2	B1	B1	A2
French	A1	A2	A1	A1	A1

Organisational / managerial skills

- Development of protocols for the set-up of purification, extraction and derivatization procedures for sample preparation
- Validation of analytical methods for oenological and food fields
- Application of chromatographic techniques (liquid and gas chromatography) coupled with fluorescence, UV-VIS and mass spectrometry detectors for the determination of volatile and non-volatile compounds in oenological and food matrices
- Monitoring of maturity and phenolic indices of grape
- Determination of chemical parameters in must and wine
- Control and evaluation of alcoholic and malolactic fermentations
- Determination of phenolic components in wine
- Planning and management of vinification in laboratory scale and micro-vinification
- Identification, description and evaluation of the sensory characteristics of wine
- Microbiological techniques for the growth management of yeasts and bacteria
- Determination of microbial phenotypes, evaluation of metabolic profiles and quantification of the metabolites and enzymatic activities during the fermentations, and in grape, must and wine

ADDITIONAL INFORMATION

Publications	<p>https://air.unimi.it/cris/rp/rp07584?open=all&sort_byall=1&orderall=desc&rpall=20&etalall=-1&startall=20#.W-h8cuLSLIU; https://orcid.org/0000-0003-0525-7123</p> <p>She is author/co-author of 49 articles published in international peer review journals (H-index: 15, Number of citations: 936; Source: Scopus), 6 papers in national journals, 1 book chapter and more than 60 oral and poster presentations at scientific conferences (23 as relator, 1 as invited speaker).</p>
Presentations at conferences and seminars	<ol style="list-style-type: none"> 1. INTERNATIONAL CONFERENCE: Characterization of tannins and prevention of light-struck taste: the Enofotoshield project. Macrowine Virtual, 23-30 June 2021. (Language: English) 2. INTERNATIONAL CONFERENCE: Influence of pre-fermentative steps on varietal thiol precursors. Enoforum Web Conference, 23-25 February 2021. (Language: English) 3. INTERNATIONAL CONFERENCE: Recent advancement on light-struck taste in white wine. Enoforum Web, 5-7 May 2020. (Language: English translated in Spanish) 4. INTERNATIONAL CONFERENCE: The light-struck taste in white wine: effect and evolution during the storage. 42nd World Congress of Vine and Wine, 15-19 July 2019. Geneva, Switzerland. (Language: Italian) 5. INTERNATIONAL CONFERENCE: Effect of the grape must extraction steps on the content of varietal thiol precursors. 42nd World Congress of Vine and Wine, 15-19 July 2019. Geneva, Switzerland. (Language: Italian) 6. INTERNATIONAL CONFERENCE: NMR approach for monitoring the photo-degradation of riboflavin and methionine. In <i>Vino Analytica Scientia IVAS 2019</i>, 25-28 June 2019. Bordeaux, France. (Language: English). 7. INTERNATIONAL CONFERENCE: The contribution of lactic bacteria on melatonin in red wine. 41st World Congress of Vine and Wine, 19-23 November 2018. Punta del Este, Uruguay. (Language: Italian) 8. INTERNATIONAL CONFERENCE: Application of UV-C light for preventing the light-struck taste in white wine. International Congress on Grapevine and Wine Sciences. 7-9 November 2018. Logroño, Spain. (Language: English) 9. INTERNATIONAL CONFERENCE: The photo-oxidative mechanisms occurring in white wine. 3rd International Conference on Agriculture & Food Chemistry. 23-24 July 2018. Invited Speaker. Rome, Italia. (Language: English) 10. NATIONAL CONFERENCE: The light-struck taste in white wine: formation mechanisms and prevention. 10^o Enoforum 2017. 16-18 May 2017. Vicenza, Italy. (Language: Italian)
Project (in course)	<ul style="list-style-type: none"> • Responsible of Work Packages (WP1, WP3-Task 3.3) for the project <i>Enofotoshield</i> funded by Lombardy region (D.d.s. 1 luglio 2019 - n. 9551, B.U.R.L. Serie Ordinaria n. 27 - 04 luglio 2019) (Coordinator: Prof. Antonio Tirelli) • Principal investigator of <i>Innovation in the field of alcoholic beverages in a sustainable perspective</i> (SusBev4.0). Fondo Piano di Sostegno alla Ricerca, LINEA 2. Duration: 24 months • Principal investigator of <i>Towards a sustainable wine industry: the BluWine project</i>. Transition Grant 2015/2017 - Horizon 2020. LINEA 2. Duration: 24 months
Honours and awards	<p>2020 - Research Grant Award for one month staying at Geisenheim University/Germany funded by DAAD/Germany.</p> <p>2017 - National award. "Premio Assoenologi - Versini" for the Research in Viticulture and Enology (VI edition, € 7.500).</p>
Commission of trust	<ul style="list-style-type: none"> • REVIEWER. Research Proposal for the National Research Foundation (NRF)/South Africa for the action "Research and Innovation Support and Advancement" • REVIEWER. PhD thesis for Charles Sturt University/Wagga Wagga/Australia (CSU Ref: 11477046). Candidate: P. Grant-Preece; thesis title: "Chemistry of iron and organic acids relevant to the light-induced deterioration of white wine: studies in model solutions." • REVIEWER. Msc thesis for Stellenbosch University/Stellenbosch/South Africa. Candidate: P. Ms N Langa; thesis title: "Amelioration of smoke taint in wine using commercially available and legally permissible additives." • REVIEWER. Msc thesis for Stellenbosch University/Stellenbosch/South Africa. Candidate: Mr J Walls; thesis title: "Role of oxygen management on white wine composition" • PEER-REVIEWER: Australian Journal of Grape and Wine Research, Journal and Agricultural and Food Chemistry, Food Chemistry, Molecules, Foods, Trends in Food Science and Technology, Beverages.
Memberships	ASSOCIATED MEMBER. Società Italiana di Scienze e Tecnologie Alimentari (SISTAL)/Italy
Courses	<p>Module of Wine Chemistry for the Master in Viticulture and Enology Sciences (5 CFU)</p> <p>Module of Unit Operation for the Bachelor in Viticulture and Enology (2.5 CFU)</p>

Major collaborations

- Institute of Microbiology and Biochemistry, Geisenheim University, Geisenheim, Germany.
- Department of Chemistry and Food Technology, Universidad Politécnica de Madrid, Spain.
- Dipartimento di Ingegneria dell'Innovazione, Università del Salento, Lecce, Italy.
- Departamento de Ciencia y Tecnología de Alimentos, CEBAS-CSIC of Murcia, Murcia, Spain.
- Department of Viticulture and Enology, Stellenbosch University, South Africa; Institute of Wine Biotechnology, Stellenbosch University, South Africa.
- Department of Wine and Food Science, University of Adelaide, Australia.

Personal information

I authorize the handling of personal information in this curriculum, according to D.Lgs n. 196/03 and following modifications and Regulations EU 679/2016 (General Regulations concerning Data Protection or GRDP) and art. 7 of University Regulations concerning protection of personal information.

I authorize, according to D.lgs 14/03/2013 n. 33 concerning transparency, in case of conferment of the position and of the fellowship, the publication of this curriculum in the web site of Università degli Studi di Milano in the section "Amministrazione trasparente", "Consulenti e collaboratori".

Milan, January 1st, 2022

Daniela Fracassetti

