

University Academic Curriculum Vitae

Personal details	Name: Alessia Panarese
Current position	Technical Inspector – Institute Mountain Agriculture and Food Technology – Storage and Post-harvest Biology April 2003 – on going Research Centre Laimburg
Teaching qualifications	01st October 2021 Free University of Bozen-Bolzano: PhD MEA – Sustainable Agricultural Production Systems Phd MEA Sustainable Agriculture -37 cycle – on going 19 th November 2021 state exam Agronomist 2019-2021 International Master in Horticultural science second cycle degree (graduation 16.09.2021) 1999-2002: Bachelor in Agricultural Science and Agricultural Technology: Fruit economy Free University of Bolzano Determination of the optimal degree of apple ripeness for long-term storage, customised to the requirements for each individual variety using traditional destructive and non-destructive methods (VIS-NIR) Gaschromatographic analysis (GC and HSS) for determination of endogenous and exogenous ethylene production of apple fruits during ripening, as ethanol and aromatic compounds production analysis during and after storage. CO ₂ /O ₂ analysis of the storage atmosphere Graphical evaluation and statistical analysis of the collected data Sensory analysis of fruit by panel test Analysis of the influence of cultivation methods on the storage of fruit Evaluation and optimisation of storage techniques for both established and new varieties Consultation services for fruit co-operatives and associations in South Tyrol
Teaching experience relevant to the position	Courses taught during the last years (as teaching assistant) Post-harvest Physiologie und Obstlagerung Free University of Bolzano – Faculty of Agricultural, Environmental and Food Sciences German 2011-12 2012-13 2013-14 Post-harvest management Master iMaHS Free University of Bolzano – Faculty of Agricultural, Environmental and Food Sciences English 2016-17 2017-18

2018-19
2019-20
2022-23

Publications (till 2013)

Scientific publications related to the teaching position

Panarese A., Hauser M., Zanella A. (2022). Kartoffeln und Stickstoffdüngung. Südtiroler Landwirt 76 (7), 57-58.

Zanella A., Sadar N., Ebner I., Panarese A. (2019). Amidometro, strumento per valutare lo stato di maturazione delle mele. Rivista di frutticoltura e di ortofloricoltura 83 (8), 46-51.

Zanella A., Panarese A. (2019). Auswirkungen der Nacherntebehandlung mit Schellack auf Äpfel der Sorten Red Delicious und Fuji. Laimburg Journal 1, DOI: <https://doi.org/10.23796/LJ/2019.006>.

Zanella A., Sadar N., Stürz S., Panarese A. (2017). Analisi qualitativa non distruttiva dei frutti: realtà sempre più vicina. Rivista di Frutticoltura e di Ortofloricoltura 81 (11), 28-32.

Fruit quality and storability of 'Golden Delicious', 'Braeburn', and 'Cripps Pink' apples as affected by harvest date, storage duration and orchard elevation - a study on metabolomic aspects' Eisenstecken D., Stürz B., Rossi O., Panarese A., Stürz S., Huck, C. W. et al. (2016) Poster. In Acta Italus Hortus 20; (52)

Modi, Kanzi, Jazz, Envy e Shinano Gold: esperienze di conservazione. Panarese A., Zanella A., Rossi, O. (2016): Rivista di Frutticoltura e di Ortofloricoltura N.11 Novembre 2016. (38-44)

Confronto di tecnologie innovative per la conservazione delle mele. Zanella A., Rossi O., Panarese A. (2015): Rivista di Frutticoltura e di Ortofloricoltura N.10 Ottobre 2015 (38-44)

A near infrared spectroscopy (NIRS) and chemometric approach to improve the apple fruit quality management: a case study on cultivars 'Cripps Pink' and 'Braeburn'. Eisenstecken D., Panarese A., Robatscher P., Huck C.W., Zanella A., Oberhuber M. Molecules 2015, 20(8), 13603-13619

The Potential of Alternative Methods for Determining the Optimum Harvest Date of Apple Fruit. Zanella A, Stürz S., Panarese A., Rossi O. (2015). Acta Hort. 1079; 373- 382

Atmosfera controllata dinamicamente: situazione attuale e sviluppi futuri. Zanella A., Stürz S., Panarese A. (2014): Rivista di Frutticoltura e di Ortofloricoltura. N.11

Fruit physiology controls atmosphere composition during storage: dynamic CA concepts and application. Zanella A., Stürz S., Cazzanelli P., Ebner I., Panarese A., Rossi O. (2013). Department of Horticulture Publication, Cornell University, Ithaca (NY, USA), 9-13pp

Può un metodo molecolare sostituire la determinazione convenzionale della maturazione delle mele?

Zanella A., Panarese A., Rossi O. (2013). Rivista di Frutticoltura e di Ortofloricoltura (11), 54-63

Zanella A., Rossi O., Coser M., Panarese A. (2003). Apfel Aktuell 17(3), 28-29

Situazione e tendenze della frutticoltura biologica in Europa
Kelderer M., Sansavini S. e Panarese A. (2004) In Rivista di Frutticoltura (2).

Auswirkungen der Nacherntebehandlung mit 1-Methylcyclopropan (1-MCP) auf die Lagerfähigkeit von Äpfeln in Südtirol (Italien)
Zanella A., Cecchin M., Rossi O., Cazzanelli P., Panarese A. (2005).
Laimburg Journal 2(1/2), 6-26

Fruit fluorescence response to low oxygen stress: modern storage technologies compared to 1-MCP treatment of apple
Zanella A., Cazzanelli P., Panarese A., Coser M., Cecchin M., Rossi O. (2005). Acta Horticulturae 682(2), 1535-1542

Non-destructive NIRS-assessment of apple quality and ripening parameters, compared to conventional analysis by an appropriate statistical procedure
Zanella A., Cecchin M., Cazzanelli P., Coser M., Panarese A., Rossi O. (2005). Acta Horticulturae 682(2), 1505-1512

Auswirkungen der Nacherntebehandlung mit 1-Methylcyclopropan (1-MCP) auf die Lagerfähigkeit von Äpfeln in Südtirol (Italien).
Zanella A., Cecchin M., Rossi O., Cazzanelli P., Panarese A. (2006).
Laimburg Journal 2 (1/2), 6-26

Innovazioni nell'applicazione dell'AC nella fase post-raccolta delle mele
Zanella A., Cazzanelli P., Ebner I., Mitterer A., Panarese A., Rossi O., Sanin D. (2010). Rivista di Frutticoltura e di Ortofloricoltura 72 (11), 66-73

Effetti del trattamento post-conservazione con gommalacca naturale sulle mele Red Delicious e Fuji
Zanella A., Panarese A., (2012). Rivista di Frutticoltura e di Ortofloricoltura 72 (11), 76-83

Molekularbiologisches Verfahren fürs Erntefenster.
Panarese A., Zanella A. (2012). Apfel Aktuell 26 (4), 22

Posters and meetings (till 2018)

15/05/2023. Panarese A., Ebner I., Rossi O., Stürz S., Sadar N., Zanella A. Investigating the impact on VOC's profile of 'Red Delicious' apples stored under ULO and DCA-CF technologies combined with 1-MCP. VII International ISHS Conference Postharvest Unlimited. Wageningen (Netherlands) (Poster).

03/03/2023. Zanella A., Ebner I., Panarese A., Rossi O., Stuerz S. Improving postharvest quality of apple fruits by storage at the lowest tolerated oxygen level. RoxyCOST workshop in Estonia; Estonian University of Life Sciences; Ozone - innovative alternative to postharvest chemicals and interactions with low oxygen storage of

fruits. Tartu (Estonia).

08/12/2022. Rossi O., Ebner I., Panarese A., Sadar N., Stuerz S., Zanella A. Lagererfahrungen mit einigen neuen Sorten in Südtirol. Lombergar Obstbautagung. Maribor, Slowenien.

20/09/2022. Zanella A., Ebner I., Panarese A., Rossi O., Stuerz S. DCA application: Fruit physiology controls atmosphere composition for long term quality preservation. Akdeniz University, Training School 'Low oxygen role in fruit physiology and post-harvest storage'. Antalya, Türkei.

12/09/2022. Zanella A., Stürz S., Ebner I., Rossi O., Panarese A. Research up-date on the long-term storage of Scilate/Envy® from South-Tyrol. T&G/VentureFruit New Zealand, Global technical meeting : storage SCILATE. Online MS-Teams.

07/09/2022. Zanella A., Stuerz S., Ebner I., Panarese A., Rossi O. Possibilities and current limitations for the long-term storage of Scilate/Envy® from South-Tyrol. T&G technical meeting Europe: storage SCILATE. Latsch, ViP Headquarter, Italien.

11/08/2022. Zanella A., Stürz S., Ebner I., Panarese A., Rossi O. Entstehung und lagertechnische Vorbeugung gewöhnlicher Schalenbräune. Lagerungstagung 2022, Versuchszentrum Laimburg. NOI Techpark, Bozen, Italien.

06/08/2022. Zanella A., Stürz S., Ebner I., Rossi O., Panarese A. Möglichkeiten und gegenwärtige Grenzen der langfristigen Lagerung von Scilate/Envy®. Lagerungstagung 2022, Versuchszentrum Laimburg. NOI Techpark, Bozen, Italien.

21/01/2022. Panarese A. Influence of different monovarietal apple pomace on physico-mechanical properties of apple puree. Series of Lectures, Versuchszentrum Laimburg. Online (Joint Research Seminar).

22/05/2019. Zanella A., Rossi O., Cazzanelli P., Ebner I., Panarese A., Stürz S., Stürz B. Post-harvest behaviour of Scilate/Envy®. Meeting Envy. Terlan, Italien.

02/08/2019. Rossi O., Cazzanelli P., Ebner I., Panarese A., Stürz S., Zanella A. Wege zur langfristigen Lagerung der neuen Apfelsorte Scilate/Envy®: eine Zwischenbilanz. Lagerungs-Tagung 2019, Versuchszentrum Laimburg. Aula, Versuchszentrum Laimburg, Italien.

02/08/2019. Facchini M., Zanella A., Panarese A. Nachernte-Erfahrungen mit Fysium, einem neuen 1-MCP Produkt. Lagerungs-Tagung 2019, Versuchszentrum Laimburg. Aula, Versuchszentrum Laimburg, Italien.

31/01/2018. Rossi O., Cazzanelli P., Ebner I., Panarese A., Stürz S., Stürz B., Zanella A. Lagerversuche mit der Sorte Scilate/Envy® 2010/2016. Treffen der Südtiroler Qualitätsverantwortlichen VOG und Vi.P. Versuchszentrum Laimburg, Pfatten, Italien.

28/03/2018. Rossi O., Cazzanelli P., Ebner I., Panarese A., Stürz B., Stürz S., Zanella A. Ambrosia 2016/17". Treffen der Qualitätsverantwortlichen Vi.P. Latsch, Italien.

03/05/2018. Zanella A., Rossi O., Cazzanelli P., Ebner I., Panarese A., Stürz S., Stürz B. Post-harvest behaviour Scilate/Envy®. Envy day. Latsch, Italien.

03/05/2018. Zanella A., Rossi O., Cazzanelli P., Ebner I., Panarese A., Stürz S., Stürz B. Influence of crop load on the storage behaviour of Scilate/Envy®. Envy day. Latsch, Italien.

27/07/2018. Rossi O., Zanella A., Cazzanelli P., Ebner I., Panarese A., Sadar N., Stürz B., Stürz S. Überblick über die Versuchstätigkeit mit 13 neuen Apfelsorten. SK Sortenkommission. Versuchszentrum Laimburg, Pfatten, Italien.

03/08/2018. Rossi O., Cazzanelli P., Ebner I., Panarese A., Sadar N., Stürz B., Stürz S., Zanella A. Lagererfahrungen mit MC38-Crimson Snow®, SQ159-Natyra®, Shinano Gold-yello®, Bonita, CIVM49 (SK23). Lagerungs-Tagung 2018. Versuchszentrum Laimburg, Pfatten, Italien.

10/08/2018. Zanella A., Rossi O., Cazzanelli P., Ebner I., Panarese A., Stürz S., Stürz B. Post-harvest behaviour Scilate/Envy®. Besprechung Scilate/Envy® mit Jason Johnston. Versuchszentrum Laimburg, Pfatten, Italien.

13/11/2018. Zanella A., Rossi O., Cazzanelli P., Ebner I., Panarese A., Sadar N., Stürz B., Stürz S. Postharvest behaviour of `IFORED R201 and Y 101`. IFORED Meeting. Versuchszentrum Laimburg, Pfatten, Italien.

13/11/2018. Rossi O., Cazzanelli P., Ebner I., Panarese A., Sadar N., Stürz B., Stürz S., Zanella A. Erfahrungen mit der Lagerung der Sorte Bonita. Bonita day. Bozen, Italien.

**Language
competence**

First Language: Italian

Other Languages: **GERMAN** Certificate of Bilingualism (C1)

Good German language skills both spoken and written as well as South-Tyrolean dialect

ENGLISH First Certificate (B 2)

Good knowledge of English both spoken and written

FRENCH basics

Date

Signature

I hereby authorize the use of my personal data in accordance to the GDPR 679/16 - "European regulation on the protection of personal data".