

KSENIA MOROZOVA, PHD

CURRICULUM VITAE

Scopus ID (>84 research papers, h-index >19, >1384 citations):

<https://www.scopus.com/authid/detail.uri?authorId=55809290800>

ORCID ID: <https://orcid.org/0000-0001-6053-2111>

PRESENT APPOINTMENT

Researcher in "tenure track" (RTT), SSD 07/AGRI-07 (Food Science and Technology) in the Faculty of Agricultural, Environmental and Food Sciences

EDUCATION

M.Sc. «International Master Vintage: Vine, Wine and Terroir Management», honored with Erasmus Mundus scholarship, Ecole supérieure d'Agriculture, Angers, France/ 2007-2009

PhD in Food Chemistry cum caude/ University Hohenheim, Stuttgart, Germany/ Faculty of Food Chemistry/ 2013

ACADEMIC CAREER

Post-Doc Research Fellow / Free University of Bolzano / Faculty of Science and Technology / 2014-2016

Researcher/ Free University of Bolzano / Faculty of Science and Technology / 2017- 2022

31.01.2022 – **National Scientific Qualification as Associate Professor** in the Italian higher education system (Abilitazione Scientifica Nazionale) for the disciplinary field of 07/F1 - **Food science and technology**

18.09.2024 - **National habilitation as Associate Professor** in the Italian higher education system (Abilitazione Scientifica Nazionale) for the disciplinary field of CHIM/10 - **Food Chemistry**

BRIEF DESCRIPTION OF RESPONSIBILITIES:

- 1) Characterization of the food products by NMR spectroscopy, HPLC-DAD-MS (Q Exactive Orbitrap) system and HPLC coupled with electrochemical methods (CoulArray detector, chronoamperometry and other)
- 2) Management of projects with industry partners (DSM Nutritional products, E.W., Nestlé)
- 3) Management of projects with international research institutions (TU Munich, CIATEJ, Merida, Yucatan, Charles University in Prague, University of Verona, Fondazione Edmund Mach)

ACADEMIC TEACHING

- 1) Main Lecturer of the course "Evaluation of Food Quality and Authenticity" (6 ECTS) for Master students (LM-70) / 2023 – present time
- 2) Main Lecturer of the course "Food Chemistry" (6 ECTS) for Master students (LM-70) / 2020-2023
- 3) Laboratory activities of the course "Quality Management for the Food Industry" (6 ECTS) for Bachelor students (LM-25) / 2021-2023
- 4) Laboratory activities of the course "Reaction Kinetics in Food Processing" (8 ECTS) for Master students of LM-70 course / 2018-2020

AWARDS AND GRANTS:

2016 Euregio Young Researcher Award, 1st place

2010 German Academic Exchange Service (DAAD) PhD research grant

2007 Erasmus Mundus scholarship for Master of Science

PROFESSIONAL MEMBERSHIPS

Member of SISTAL (Società Italiana di Scienze e Tecnologie Alimentari) since 2018

Member of Italian Chemical Society (SCI) since 2019

RESEARCH INTERESTS

Food chemistry; Food authenticity; Mass spectrometry; NMR; Antioxidants and natural extracts.
