

Name and Surname: **Emanuele Boselli**
born 1968 in Merano/Meran (Italy)

Current position

Associate Professor of Food Science and Technology at the Faculty of Science and Technology of the Free University of Bolzano since January 2017

Education

2001 – post doc in Agricultural Sciences (University of Bologna, I)
2000 - Habilitation (specializzazione) in Food Chemistry and Technology (University of Bologna, I)
1999 - PhD's degree in Food Biotechnology (University of Florence, I)
1995 - Master's degree in Pharmaceutical Chemistry and Technology (University of Bologna, I)

Research activity

Co-author of over 100 publications in the field of food analysis, food technology and enology:

Orcid: <http://orcid.org/0000-0001-7931-6961>

Google Scholar: <https://scholar.google.it/citations?user=US0kXcUAAAAJ>

Main research lines

- relationships among quality of raw materials, processing technologies, storage conditions, fermentations, oxidation processes, maturation on the quality of food products, wine and other beverages
- development of methods of extraction, purification and high resolution chromatography/mass spectrometry of food components
- chemical markers for food and beverages authentication and quality;
- antioxidant components of food and beverages and their interactions with human health;
- characterization of biophenols, lipid components, amino acids, polysaccharides and volatile compounds of food products and beverages;
- relationships between chemical composition and sensory perception of food products and wine analysed by means of multivariate statistical analysis;

Research projects on wine and other beverages (and funding body)

- 2015-2018 Technological innovation applied to the winemaking tradition (UNIVPM's Agricultural PhD School)
- 2016-2018 Quality of the wine bottled with innovative syntethic corks compared with traditional closures (Supercap, Italy)
- 2016-2017 Selection of an innovative idea in the field of technologies applied to the wine industry (Enomet, Italy)
- 2014 Impact of low-oxygen processing techniques on the quality of white wines (UNIVPM)
- 2013 Improving Moncaro's Social Media Marketing Efforts To Further Attract Wine Consumers in Canada (Moncaro, Italy)
- 2013 Phenolic composition, volatile fraction and antioxidant activity of the Saracena Passito wine (UNICAL)
- 2013 Maceration of Verdicchio under reductive conditions (Moncaro, Italy)
- 2009 Volatile profiling of Pecorino wine (Cocci Grifoni winery, Italy)
- 2008-2011 Beer obtained with Emmer wheat malt (Marche Region, Italy)
- 2009-2010 Grape pressing systems under vacuum in the presence of nitrogen gas (Siprem, Italy)
- 2007-2008 Characterization of phenolics in Lacrima di Morro d'Alba wine (UNIVPM, Italy)
- 2005-2006 Ethyl caffeoate from Verdicchio wine: isolation, purification, antioxidant and antiproliferative activities (Moncaro, Italy)
- 2004 Quinoxifen in red grape must (UNIBO, Italy)
- 2001 Effects on the chemical and sensory profile of doc wines from Marche related to the vintage and ageing (UCDavis, USA)

Scientific and editorial boards

- Aggregate member of the Accademia Italiana della Vite e del Vino (<http://www.aivv.it/>)
- International Scholarly Research Network (ISRN) Analytical Chemistry (ISSN: 2356-7872)
- Aparatura Badawcza The Dydaktyczna - Scientific Didactic Equipment (ISSN 1426-9600)
- Polish Journal of Applied Sciences (ISSN: 2451-1544)

- Scientia Agriculturae Bohemica (ISSN: 1805-9430)

Reviewer of several scientific journals with impact factor

Reviewer of research projects and research products for the Ministry of University and Scientific Research and Ministry of Economic Development and Regional Public authorities

Visiting scientist & invited lecturer

1997 Kantonales Laboratorium Zürich (Switzerland) (with Dr. Konrad Grob)

2001 Department of Viticulture and Enology, University of California, Davis (USA) (with Prof. Roger B. Boulton)

2007 Invited lecturer on *Traceability and technology of fish products* in Venezuela, Campus Margarita, Fundacion La Salle de Ciencias Naturales

2011 Department of Organic Chemistry allo Spelman College di Atlanta (USA) (with Prof. Jean-Marie Dimandja)

2012 - Invited lecturer - International Centre for Science and High Technology (ICS) - United Nations Industrial Development Organization (UNIDO), 30 April - 04 May 2012, Bangkok (Thailand)

2012 Invited lecturer- United Nations Industrial Development Organization (UNIDO)- Workshop on "Post Harvest Losses (PHL) of main commodities in ASEAN Countries", Jakarta, Indonesia 16-18 July 2012

2013, Zakopane (Poland) - Virgin olive oil: process parameters Affecting the oxidative stability and sensory quality During domestic storage, IX International Scientific Conference: "The development of equipment and research work in food technology, agriculture and forestry in the field of process automation and analytics (October 15-17, 2013)

2014, Warsaw (Poland), 19th Conference of Young Researchers Section of Polish Society of Food Technologist-3rd International Session - Food Science Horizon; plenary lecture (Impact of low-oxygen processing techniques on the quality of white wines); member of the Scientific Committee of the Conference (<http://konferencja.kursar.pl/index.htm>)

2015, Nairobi (Kenya) - Role of research in agriculture for global food and nutrition security, in Workshop for Managers of Agriculture Teaching and Research in Universities in East and Southern Africa (EDULINK II Project FED / 2013 / 320-148), Kenyatta University, Nairobi (Kenya), 12-14 October 2015

Teaching appointments

2017 Professor of Sensory Analysis and Principles of Enology for the B.Sc. Programme of the Faculty of Science and Technology, Free University of Bozen-Bolzano (Italy)

2001-2016 Professor of Principles of winemaking; Enology, advanced course; Food Technology, advanced level, Wine Chemistry, Technology of Alcoholic Beverages, Accessory Foods and Beverages for the B.Sc. and M.Sc programmes of the Faculty of Agriculture (now Department of Agricultural, Food and Environmental Sciences) of Università Politecnica delle Marche (UNIVPM) in Ancona (Italy).

Main academic appointments

2016 Joint Teaching Commission (Commissione Didattica Paritetica) of the Faculty of Agriculture at UNIVPM

2013-2016 Departmental Coordinator of the Erasmus Programme and of the International Mobility at UNIVPM

2012-2013 UNIVPM's coordinator of the Erasmus-Intensive Program RASAFF-Safety (Regulatory Aspects and Scientific Risk Assessment of Food and Feed Safety).

2001-present Member of the Professors' board of the Ph.D. School in Agricultural, Food and Environmental Sciences at UNIVPM

Emanuele Boselli

geboren 1968 in Meran / Merano (I)

Aktuelle Position

Associate Professor für Lebensmittel-Wissenschaft und Technologie an der Fakultät für Naturwissenschaften und Technik der Freien Universität Bozen seit Januar 2017

Ausbildung

2001 - Postdoc in Agrarwissenschaften (Universität Bologna, I)

2000 - Habilitation in Lebensmittelchemie und Technologie (Universität Bologna, I)

1999 - PhD in der Lebensmittelbiotechnologie (Universität Florenz, I)

1995 - Master in Pharmazeutischer Chemie und Technologie (Universität Bologna, I)

Forschungstätigkeit

Co-Autor von über 100 Publikationen auf dem Gebiet der Lebensmittelanalytik, Technologie und Önologie:

Orcid: <http://orcid.org/0000-0001-7931-6961>

Google Scholar: <https://scholar.google.it/citations?user=US0kXcUAAAAJ>

Hauptforschungsinteressen

- Auswirkungen der Qualität der Rohstoffe, Verarbeitungstechnologien, Lagerungsbedingungen, Gärungen, Oxidation, Reifung auf die Qualität von Lebensmittel, Wein und anderen Getränken
- Entwicklung von Verfahren zur Extraktion, Reinigung und high resolution Chromatographie / Massenspektrometrie von Lebensmittelbestandteilen
- Chemische Marker für Lebensmittel- und Getränke-Authentifizierung und Qualität
- Antioxidante Komponenten von Lebensmittel und Getränken und ihre Wirkungen auf die menschliche Gesundheit
- Charakterisierung von Biophenolen, Lipidkomponenten, Aminosäuren, Polysacchariden und flüchtige Verbindungen von Lebensmittel und Getränken
- Beziehungen zwischen der chemischen Zusammensetzung und der sensorischen Wahrnehmung von Lebensmitteln und Wein durch multivariate statistische Analyse

Forschungsprojekte über Wein und andere Getränken (mit finanzieller Unterstützung)

- 2015-2018 Technologische Innovation und herkömmliche Weintradition (UNIVPM PhD Landwirtschaftsschule)
- 2016-2018 Qualität des Weins verschlossen mit innovativen syntethischen Korken im Vergleich zu traditionellen Verschlüssen (Supercap, Italien)
- 2016-2017 Auswahl innovativer Ideen im Bereich der Weintechnologien (Enomet, Italien)
- 2014 Auswirkungen der sauerstoffarmen Verarbeitungstechniken auf die Qualität der Weißweine
- 2013 Verbesserung der Social Media Marketing-Bemühungen von Moncaro um weitere Weinkonsumenten in Kanada zu gewinnen (Moncaro, Italien)
- 2013 Phenolische Zusammensetzung, flüchtige Fraktion und antioxidative Aktivität des Passito Weines von Saracena (I)
- 2013 Mazeration von Verdicchio unter reduzierenden Bedingungen (Moncaro, I)
- 2009 Profil der flüchtigen Fraktion von Pecorino Wein (Cocci Grifoni, I)
- 2008-2011 Bier aus Emmermalz (Region Marke, Italien)
- 2009-2010 Presssysteme für Trauben unter Vakuumdruck in der Gegenwart von Stickstoffgas (Siprem, I)
- 2007-2008 Charakterisierung der phenolischen Verbindungen in Lacrima di Morro d'Alba Wein (UNIVPM, I)
- 2005-2006 Ethyl caffeoate aus Verdicchio Wein: Isolierung, Reinigung, Antioxidationsmittel und antiproliferative Aktivitäten (Moncaro, I)
- 2004 Quinoxifen in rotem Traubenmost (UNIBO, I)
- 2001 Auswirkungen auf das chemische und sensorische Profil der Qualitätsweine aus der Region Marke in Zusammenhang mit Vintage und Alterung (UCDavis, USA)

Wissenschaftliche und Zeitschriften- boards

- Mitglied der italienischen Akademie für Rebe und Wein (<http://www.aivv.it/>)
- International Scholarly Research Network (ISRN) Analytical Chemistry (ISSN: 2356-7872)
- Aparatura Badawcza The Dydaktyczna - Scientific Didactic Equipment (ISSN 1426-9600)

- Polish Journal of Applied Sciences (ISSN: 2451-1544)

- Scientia Agriculturae Bohemica (ISSN: 1805-9430)

Reviewer mehrerer wissenschaftlicher Zeitschriften mit Impact Factor

Reviewer verschiedener Forschungsprojekte und Produkte für das Ministerium für Universität und Forschung, für das Ministerium für wirtschaftliche Entwicklung und öffentliche regionale Behörden und Universitäten

Visiting scientist & invited lecturer

1997 Kantonales Laboratorium Zürich (Schweiz) (Dr. Konrad Grob)

2001 Abteilung Weinbau und Önologie, University of California, Davis (USA) (Prof. Roger B. Boulton)

2007 Invited lecturer zum Thema *Traceability and technology of fish products* in Venezuela, Campus Margarita, Fondation La Salle de Ciencias Naturales

2011 Institut für Organische Chemie am Spelman College in Atlanta (USA) (Prof. Jean-Marie Dimandja)

2012 - Invited lecturer - Internationales Zentrum für Wissenschaft und Hochtechnologie (ICS) - United Nations Industrial Development Organization (UNIDO), 30. April - 4. Mai 2012, Bangkok (Thailand)

2012 Invited lecturer- United Nations Industrial Development Organization (UNIDO) - Workshop zum Thema "Post Harvest Verluste (PHL) von Haupt Waren in den ASEAN-Ländern", Jakarta, Indonesien 16.-18. Juli 2012

2014, Warschau (Polen), 19. Konferenz der jungen Forschersektion der polnischen Gesellschaft für Lebensmitteltechnologie - 3. Internationale Tagung - Food Science Horizont; Plenarvortrag (Auswirkungen der sauerstoffarmen Verarbeitungstechniken auf die Qualität der Weißweine); Mitglied des Wissenschaftlichen Ausschusses der Konferenz (<http://konferencja.kursar.pl/index.htm>)

2015, Nairobi (Kenia) - Die Rolle der Forschung in der Landwirtschaft für die globale Ernährungssicherung, Workshop für Manager für Landwirtschaftliche Lehre und Forschung in Universitäten in Ost- und Südafrika (EDULINK II Projekt FED / 2013 / 320- 148), Kenyatta Universität , Nairobi (Kenya), 12.-14. Oktober 2015

Lehraufträge

2017 Professor für sensorische Analyse und Grundlagen der Weinwissenschaft an der Freien Universität Bozen (I)

2001-2016 Professor für Grundlagen der Weinwissenschaft; Önologie, Kurs für Fortgeschrittene; Lebensmitteltechnologie, Kurs für Fortgeschrittene; Weinchemie; Technologie von alkoholischen Getränken; Lebensmittel- und Getränketechnologien für die B.Sc. und M.Sc Programme der Fakultät für Landwirtschaft an der Polytechnischen Universität Marche (UNIVPM) in Ancona (I)

Wichtigste akademische Aufgaben

2016 Gemeinsame Unterrichtskommission (Commissione Didattica Paritetica) der Fakultät für Landwirtschaft in UNIVPM

2013-2016 Abteilungskoordinator des Erasmus-Programms und der Internationalen Mobilität bei UNIVPM

2012-2013 UNIVPM Koordinator des Erasmus-Intensivprogramm RASAFF-Safety (Regulatorische Aspekte und wissenschaftliche Risikobewertung von Lebensmitteln und Tierfutter).

2001-heute Mitglied des Professorenvorstandes der Ph.D.-Schule in Agrar-, Lebensmittel- und Umweltwissenschaften an der UNIVPM

Emanuele Boselli

nato a Merano nel 1968

Incarico attuale

Professore associato per il settore AGR/15 (Scienze e Tecnologie Alimentari) in servizio presso la Facoltà di Scienze e Tecnologie della Libera Università di Bolzano dal Gennaio 2017

Curriculum degli studi

2001 – post doc in Scienze Agrarie (Università di Bologna, I)

2000 - Diploma di Specializzazione in Chimica e Tecnologie Alimentari presso l'Università degli Studi di Bologna

1999 - Dottorato di Ricerca in Biotecnologie degli Alimenti (XI ciclo) presso l'Università degli Studi di Firenze

1995 - Laurea a pieni voti in Chimica e Tecnologia Farmaceutiche presso l'Università di Bologna

Attività di ricerca

E' coautore di oltre 100 pubblicazioni nel settore dell'analisi degli alimenti, delle tecnologie alimentari e dell'enologia

Orcid: <http://orcid.org/0000-0001-7931-6961>

Google Scholar: <https://scholar.google.it/citations?user=US0kXcUAAAAJ>

Linee di ricerca

- relazioni esistenti fra qualità delle materie prime, tecnologia di produzione, delle condizioni di conservazione fermentazione, ossidazione e della maturazione sulla qualità dei prodotti alimentari, del vino e delle altre bevande
- sviluppo di metodiche di estrazione, purificazione ed analisi strumentale ad alta risoluzione (cromatografia e spettrometria di massa) dei componenti degli alimenti;
- marcatori chimici della qualità nell'industria alimentare e nell'autenticazione di cibi e bevande
- componenti antiossidanti degli alimenti e delle bevande e loro effetti salutistici
- caratterizzazione di biofenoli, componenti lipidici, amminoacidi, polisaccaridi e frazione volatile dei prodotti alimentari e delle bevande;
- relazioni fra composizione chimica degli alimenti e caratteristiche sensoriali, studiate tramite le metodiche dell'analisi statistica multivariata

Progetti di ricerca sul vino ed altre bevande (ed ente finanziatore)

- 2015-2018 L'innovazione tecnologica applicata alla tradizione enologica (Scuola di Dottorato di Ricerca in Scienze Agrarie, UNIVPM)
- 2016-2018 Qualità dei vini imbottigliati con tappi sintetici innovativi, a confronto con chiusure tradizionali (Supercap, I)
- 2016-2017 Selezione di un'idea innovativa nel settore delle tecnologie applicate all'industria enologica (Enomet, I)
- 2014 Impatto delle tecniche a basso tenore di ossigeno sulla qualità dei vini bianchi
- 2013 Improving Moncaro's Social Media Marketing Efforts To Further Attract Wine Consumers in Canada (Moncaro, I)
- 2013 Profilo fenolico, frazione volatile ed attività antiossidante del vino passito di Saracena
- 2013 Macerazione del Verdicchio in condizioni di riduzione (Moncaro, I)
- 2009 Componente aromatica volatile del vino Pecorino wine (Cantina Cocci Grifoni, I)
- 2008-2011 Birra da malto di farro dicocco (Regione Marche)
- 2009-2010 Sistemi di pressatura sotto vuoto (vacuum system) in presenza di azoto (Siprem, I)
- 2007-2008 Caratterizzazione dei fenoli nel vino Lacrima di Morro d'Alba (UNIVPM, I)
- 2005-2006 Etil caffeato del vino Verdicchio: isolamento, purificazione, attività antiossidante ed antiproliferativa (Moncaro, I)
- 2004 Quinoxifen nel mosto di uve rosse (UNIBO, I)
- 2001 Effetti dell'annata di raccolta e della maturazione sul profilo chimico e volatile di vini rossi doc della Regione Marche (UCDavis, USA)

Comitati scientifici ed editoriali

- Membro aggregato dell'Accademia Italiana della Vite e del Vino (<http://www.aivv.it/>)
- International Scholarly Research Network (ISRN) Analytical Chemistry (ISSN: 2356-7872)
- Aparatura Badawcza The Dydaktyczna - Scientific Didactic Equipment (ISSN 1426-9600)

- Scientia Agriculturae Bohemica (ISSN: 1805-9430)
- Polish Journal of Applied Sciences (ISSN: 2451-1544)

Revisore di numerose riviste scientifiche internazionali con impact factor

Revisore di progetti di ricerca scientifica e di prodotti della ricerca per il Ministero dell'Università e della Ricerca Scientifica, Ministero dello Sviluppo Economico ed altri enti pubblici universitari e regionali

Visiting scientist e invited lecturer

1997 Kantonales Laboratorium Zürich (Svizzera) (con il Dr. Konrad Grob)

2001 Department of Viticulture and Enology, Università della California, Davis (USA) (con il Prof. Roger B. Boulton)

2007 Invited lecturer su *Traceability and technology of fish products* in Venezuela, Campus Margarita, Fondacion La Salle de Ciencias Naturales

2011 Department of Organic Chemistry allo Spelman College di Atlanta (USA) (con il Prof. Jean-Marie Dimandja)

2012 - Invited lecturer - International Centre for Science and High Technology (ICS) - United Nations Industrial Development Organization (UNIDO), 30 April - 04 May 2012, Bangkok (Thailand)

2012 Invited lecturer- United Nations Industrial Development Organization (UNIDO)- Workshop on "Post Harvest Losses (PHL) of main commodities in ASEAN Countries", Jakarta, Indonesia 16-18 Luglio 2012

2012 - Invited lecturer - International Centre for Science and High Technology (ICS) - United Nations Industrial Development Organization (UNIDO), 30 Aprile - 4 Maggio 2012, Bangkok (Tailandia)

2012 Invited lecturer- United Nations Industrial Development Organization (UNIDO)- Workshop su "Post Harvest Losses (PHL) of main commodities in ASEAN Countries", Jakarta, Indonesia 16-18 Luglio 2012

2014, Warsaw (Polonia), 19th Conference of Young Researchers Section of Polish Society of Food Technologist-3rd International Session - Food Science Horizon; plenary lecture (Impact of low-oxygen processing techniques on the quality of white wines); membro del Comitato Scientifico della Conferenza (<http://konferencja.kursar.pl/index.htm>)

2015, Nairobi (Kenya) - Role of research in agriculture for global food and nutrition security, in Workshop per Managers of Agriculture Teaching and Research in Universities in East and Southern Africa (EDULINK II Project FED / 2013 / 320-148), Kenyatta University, Nairobi (Kenya), 12-14 Ottobre 2015

2013, Zakopane (Polonia) - Virgin olive oil: process parameters Affecting the oxidative stability and sensory quality During domestic storage, IX International Scientific Conference: "The development of equipment and research work in food technology, agriculture and forestry in the field of process automation and analytics (15-17 Ottobre 2013)

Attività didattica universitaria

2017 Docente di Analisi sensoriale e Principi di Enologia per i CdL della Facoltà di Scienze e Tecnologie della Libera Università di Bolzano (I)

2001-2016 Docente incaricato dei corsi di Fondamenti di Enologia, Enologia Speciale, Chimica enologica, Industrie Alimentari Speciali, Enologia, (2 mal erwähnt), Tecnologia delle bevande alcoliche e Accessory Foods and Beverages per i Corsi di Laurea triennali e magistrali dell'Università Politecnica delle Marche (UNIVPM) ad Ancona

Incarichi accademici

2016 Commissione Didattica Paritetica presso la Facoltà di Agraria di Ancona

2013-2016 Coordinatore Programma Erasmus (e successivamente della Mobilità Internazionale) per il Dipartimento di Scienze Agrarie Alimentari ed Ambientali di UNIVPM

2012-2013 Coordinatore del Programma Intensivo Erasmus RASAFF-Safety (Regulatory Aspects and Scientific Risk Assessment of Food and Feed Safety) per UNIVPM.

2001-oggi Membro del Collegio dei Docenti della Scuola di Dottorato di Ricerca in Scienze Agrarie, Alimentari ed Ambientali dell'Università Politecnica delle Marche.