

University Academic Curriculum Vitae

Personal information Name: Sara Bolchini

- Education since leaving school**
- 2018, Bachelor's degree in Biotechnology L2 (Università degli studi di Milano)
 - 2021, Master's degree in Industrial Biotechnology LM8 (Università degli studi di Pavia)

Present appointment Ph.D. student in Food Engineering and Biotechnology at Free University of Bolzano-Bozen
Start: 01/11/2021
Level of appointment (in national / international context): Ph.D. student
Employer: Free University of Bolzano-Bozen
Brief description of responsibilities: the project of my PhD is titled: "Antioxidant activities of Maillard reaction products". During this period, I worked with antioxidant compound present in food, using spectrophotometric techniques and HPLC coupled with different detectors, such as mass spectrometer, DAD, coulometric detector and RID. Moreover, I worked with NMR and all the preparative procedures needed. I worked with different food samples (or their models), such as Maillard reaction solutions, oils and fruits.

Professional experience

From / to	Job title	Employer	Academic level	responsibilities
From 03/2018 to 07/2018	Trainee in biochemistry laboratory	Università degli studi di Milano	Under graduate	Identification and quantification of proteins with different techniques
From 03/2020 to 03/2021	Trainee in R/D department	Ecozinder s.p.a.	Bachelor's degree	Development of fermentation process and analyses with HPLC
From 03/2021 to 07/2021	Researcher in R/D department	Consorzio Itabiotec	Master's degree	Development of fermentation process and analyses with HPLC

Experience in academic teaching

- From 03/2023 to 09/2023: Teaching assistant in "Reaction kinetics in food processing" course LM70 at Free University of Bolzano-Bozen, Faculty of Science and Technology. Course held by professor Scampicchio. Academic level: post-graduate (Ph.D. student).
- From 10/2023 to 09/2024 (currently): Teaching assistant in "Fondamenti di chimica" course L25 at Free University of Bolzano-Bozen, Faculty of Agricultural, Environmental and Food Science.

Course held by professor Ciurli. Academic level: post-graduate (Ph.D. student).

Memberships

Membership at SCI (Società Chimica Italiana)

Scholarships

Date granted	Award Holder(s)	Funding Body	Title	Amount received
06/06/2023	Sara Bolchini	Società Chimica Italiana	DSM - Borsa di studio 6th IMSS 2023	100 euros + 6 th IMSS participation
19/07/2024	Sara Bolchini	Società Chimica Italiana	DSM- Borsa di studio 8 MS food day	200 euros + 8 MS food day participation

Publications

Angeli, L., Populin, F., Morozova, K., Ding, Y., Asma, U., **Bolchini, S.**, Cebulj, A., Busatto, N., Costa, F., Ferrentino, G., & Scampicchio, M. (2024). Comparative analysis of antioxidant activity and capacity in apple varieties: Insights from stopped flow DPPH• kinetics, mass spectrometry and electrochemistry. *Food Bioscience*, 58(December 2023), 103729. <https://doi.org/10.1016/j.fbio.2024.103729>

Further data

Presentations at the following scientific conferences as selected participant:

- First International Conference on Antioxidants in Barcellona from 10th to 12th may 2023 with a poster titled: "Antioxidant compounds formed in Maillard reaction of glucose and glycine". It was organized by Antioxidants journal.
- 6th IMSS in Cagliari from 17th to 22nd September 2023 with a poster titled: "Antioxidant compounds formed in Maillard reaction of glucose and glycine". It was organized by IMSF (International Mass Spectrometry Foundation).
- 26th and 27th workshops on the developments in the Italian PhD research on food science, technology and biotechnology in Asti and Portici (NA) respectively. I presented 2 posters related to the advancements of my PhD project research. September 2022 and September 2023. Organized by Italian network of the PhD courses in food science, technology and biotechnology.

Statement of interest

My competences in the field of food research, focused on food antioxidants study and evaluation using mass spectrometry and spectroscopy techniques would be useful for the project here described. Moreover, my experience in the University as well as in the role of teaching assistant would be an advantage.

Language competence

Italian: mother tongue
English: C1 (attached certificate)
German: B1