

University Academic Curriculum Vitae

Education since leaving school

2019, Bachelor in Food Science and Technology (Università degli Studi di Parma)

2021, Master in Food Science and Technology (Università degli Studi di Parma)

2022-present (until 31/12/2024), PhD, subject area: Food Science, Title of PhD: Food Engineering and Biotechnology (Free University of Bolzano)

Professional experience

From - to	Job title	Name of academic Institution	Academic level	responsibilities
January 2022 - present	PhD student	Free University of Bozen-Bolzano	PhD	Conducting PhD research on "Harnessing Microbial Fermentation for Sustainable Valorization of Food By-products: from Spent Grains to Pasta Re grind and Bread Waste."
July 2023 - December 2023	Internship	Puratos Italy S.r.l. – Ceparana (SP)	PhD	Up-scaling of the bread waste recycling project through sourdough fermentation using Levain fermenter, bread-making test and characterization of the final breads
March 2021 - July 2021	Internship	Puratos Italy S.r.l. – Pozzolengo (BS)	Master	Master thesis project on the "identification of specific control points and improvement points in the production process of semi-finished product based on fruit, with related parameters and monitoring systems

Experience in academic teaching

2022-2023 and **2023-2024**: Teaching assistant – Fermentation as tools for making traditional and innovative foods and beverages - Master's program in Food Sciences for Innovation and Authenticity at the Free University of Bozen-Bolzano.

2023-2024: Teaching assistant – Microbiologia degli alimenti e principi di igiene - Bachelor's program in Scienze Enogastronomiche di Montagna at the Free University of Bozen-Bolzano.

2021-2022: Master's thesis supervision. Candidate: Giorgia Pucciani. Thesis Title: Use of Sourdough Biotechnology for the recycling of bread wastes. Supervisor: Prof. Raffaella Di Cagno. Second Supervisor: Alessandro Stringari. Master degree in Food Sciences for Innovation and Authenticity

2023-2024: Master's thesis supervision. Candidate: Maria Chiara Sicuri. Thesis Title: Impact of various amylases on texture of Bauletto breads throughout the shelf life. Supervisor: Prof. Raffaella Di Cagno. Second Supervisor: Alessandro Stringari. Master degree in Food Sciences for Innovation and Authenticity

Other academic responsibilities

Volunteered for the "VIII International Symposium on Sourdough" organized by Free University of Bolzano, Italy, June 14-17, 2022.

"Gastronomia ed Accoglienza: quali sinergie" congress organized by Free University of Bolzano, Italy, November 6, 2023.

Research and scholarships

*Pontonio E., Stringari A., Di Cagno R., Filannino P., Rizzello CG., Polo A., Nikoloudaki O., Gobbetti M. (2024). Plant-derived food waste management, valorization, and recycling through sourdough fermentation. Trends in Food Science & Technology, 2024:150. <https://doi.org/10.1016/j.tifs.2024.104589>

Publications

Date granted	Award Holder(s)	Funding Body	Title	Amount received
January 2022 – December 2024	Alessandro Stringari	Free University of Bozen-Bolzano	PhD scholarship	17000 euro gross per year

Patent

*Ampollini M., Di Cagno R., Gobbetti M., Polo A., Racinelli F., Rizzello C., & Stringari A. (2023). Bread waste sourdough. Patent application number 2023/6042 filed on 21/12/2023

Conference proceedings article

Stringari A., Arora K., Polo A., Di Cagno R., Rizzello CG, Ampollini M., Gobbetti M. (2023). Valorisation of industrial bread waste using enzymatic treatment and sourdough fermentation. 7th International Conference on Microbial Diversity Agrifood microbiota as a tool for a sustainable future (International conference, Parma, September 2023, 26-29)

Conferences

National Poster presentation: 26th Workshop on the Developments in the Italian PhD researcher on Food Science Technology and Biotechnology (Asti, September 2022, 19-21)

National Poster presentation: 27th Workshop on the Developments in the Italian PhD Research on Food Science, Technology and Biotechnology (Portici, September 2023, 13-15)

International Poster presentation: 7th International Conference on Microbial Diversity Agrifood microbiota as a tool for a sustainable

future (Parma, September 2023, 26-29)

International Oral Presentation: Next Generation Protein Conference
(Bremerhaven Germany, September 2023, 7-8)

National Oral Presentation: 28th Workshop on the Developments in
the Italian PhD researcher on Food Science Technology and
Biotechnology (Catania, September 2024, 18-20)

Further data

Summer school: "26° Corso di spettrometria di massa 2022"
(Pontignano, Siena, March 2022, 14-18)

Seminario su Evoluzione dell'Orbitrap LC and GC" – ThermoFisher
Scientific (Bolzano, November 2022, 03)

"From Waste to Value: nuove catene del valore per i sottoprodotti
della produzione alimentare" (Bolzano, September 2024, 12)

**Language
competence**

Italian: Native speaker

English: Free University of Bozen-Bolzano (C1)