

# University Academic Curriculum Vitae

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**Personal information** Ecaterina Savchina

**Education since leaving school** 2019 – Food Technology Engineering (BSc), Technical University of Moldova  
2021 –Food Quality and Safety Engineering (MSc), University of Debrecen. Graduated with special honors.

**Present appointment** PhD candidate in Food Science and Technology  
Jan 2022  
Free University of Bozen/Bolzano  
Conducting research in the field of Lipid Structuring and Oxidation.  
Responsible for organizing and implementing the experimental design, processing the experimental data, and writing the manuscripts.  
Working closely with an industrial partner on the development of the fat-based ingredient for confectionery products.

**Professional experience**

From / to	Job title	Name of academic Institution	Academic level	Responsibilities
Feb 2023 – Aug 2023	Visiting PhD student	"Loacker" S.p.A.	PhD	- research and development of an alternative fat ingredient for confectionery product - establishment of the lipid structuring approach - data analysis
Jun 2020 – Aug 2020	Wine and distillate quality control intern	Winery "Euro-Alco" S.R.L.	MSc	- control of the winemaking technological process - quality control of raw materials, semi- and finished product - HACCP development and implementation
Jan 2019 – Jul 2019	Food technologist intern	Bakery "Franzeluta" S.R.L.	BSc	- raw materials safety and quality assessment - examination of physicochemical and microbiological characteristics of bakery products using standard methods
Jan 2018 – Jul 2019	Chemical engineer	Technical University of Moldova	BSc	- dry fruits and flour quality evaluation with standard methods - sample preparation for HPLC and UV-Vis Spectroscopy analysis

**Experience in academic teaching** 2024 - Food and wine science and technology and recovery methods of agro-food by-products, Free University of Bozen/Bolzano, teaching assistant for undergraduate students  
2023/2024 - Supervision of two MSc students in the field of Food Science and Technology. The thesis topics covered lipid structuring, emulsion preparation, and lipid oxidation.

**Other academic responsibilities** Participation in organizing Science Live. Get Curious! event (Free University of Bozen/Bolzano, 6 Oct 2024)

## Research and scholarships

Date granted	Award Holder(s)	Funding Body	Title	Amount received
Jan 2022	Ecaterina Savchina	PON Research and Innovation 2014- 2020/ Loacker	Action IV.5 "Dottorati su tematiche green"	51 000 EUR
Aug 2019	Ecaterina Savchina	Ministry of Foreign Affairs and Trade of Hungary	Stipendium Hungaricum	20 000 EUR

## Publications

Savchina, E., Grosso, A. L., Massoner, P., Morozova, K., Ferrentino, G., & Scampicchio, M. M. (2024). Structuring Vegetable Oils Through Enzymatic Glycerolysis for Water-in-Oil Emulsions. *Food Chemistry*, 138596.

<https://doi.org/10.1016/J.FOODCHEM.2024.138596>

Savchina, E., Grosso, A. L., Ferrentino, G., Massoner, P., & Scampicchio, M. M. (2023). Structured Vegetable Lipids as Ice Cream Fat Source. *Chemical Engineering Transactions*, 102.

<https://doi.org/10.3303/CET23102004>

Savchina, E., Borta, A. M., Csige, L., Györi, Z., Szepesi, J., & Máthé, E. (2021). The comparative analysis of some Hungarian and Moldovan wines: The promise of protected geographical indication. *Acta Universitatis Sapientiae, Alimentaria*, 14. pp. 95–116

<https://doi.org/10.2478/ausal-2021-0006>

Savchina, E., Borta, A. M., Ghendov-Moşanu, A., & Kiritsa, E. (2017). Valorization of winemaking by-products in the production of jelly candies. XL International scientific-practical student conference 'НИРС -первая ступень в науку'. ФГБОУ ВО Ярославская ГСХА, Yaroslavl, Russia. pp. 169 - 173.

Savchina, E., & Maftai V. (2016). Adverse additives used in the bread industry. Scientific conference 'Socio-humanistic sciences and technical-scientific progress -2016'. Tehnica UTM, Chisinau, Moldova.

## Further data

Structured Vegetable Lipids as Ice Cream Fat Source. (2023). Peer-reviewed speaker. *International conference: 4th International Conference on Engineering Future Food EFF2023*. Florence, Italy.

Glycerolysis of Vegetable Oils as a Way for Emulsion Stabilization. (2023). Poster presentation. *International conference: 19th Euro Fed Lipid Congress and Expo. Fats, Oils and Lipids: Fats, Oils and Lipids: from Raw Materials to Consumer Expectations*. Poznan, Poland.

Glycerolysis for Reducing Saturated Fats in Ice Cream. (2023). Poster presentation. *National conference: 27th Workshop on the Developments in the Italian PhD Research on Food Science, Technology and Biotechnology*. Portici, Italy.

Structured Vegetable Lipids as Replacers of Coconut and Palm Oils. (2022). Selected speaker. *International conference: Berlin Symposium on Structured Lipid Phases*. Berlin, Germany.

Technologies for Reducing Saturated Fats in Food Formulations. (2022). Poster presentation. *National conference: 26th Workshop on the Developments in the Italian PhD Research on Food Science, Technology and Biotechnology*. Asti, Italy.

**Statement of interest** My academic and research background aligns seamlessly with the objectives outlined in the project description, particularly the focus on evaluating the potential of alpine plant extracts in inhibiting the oxidation of vegetable oils. My doctoral research in Lipid structuring equipped me with a robust foundation in experimental techniques that allow the characterization of the lipid quality parameters, oxidative stability, and physical properties. I am confident that my hands-on experience in isothermal calorimetry and oximetry, experimental design, data analysis, and project management will contribute significantly to the success of this project.

**Language  
competence**

<b>Language</b>	<b>Competence</b>
English	C1
Russian	C2
Romanian	B1
Italian	B1
French	A2
German	A1
Hungarian	A1

Date  
14/03/2024