

**PERSONAL INFORMATION****Silvana Cavella**

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Enterprise	University	EPR
<input type="checkbox"/> Management Level	<input checked="" type="checkbox"/> Full professor	<input type="checkbox"/> Research Director and 1st level Technologist / First Researcher and 2nd level Technologist
<input type="checkbox"/> Mid-Management Level	<input type="checkbox"/> Associate Professor	<input type="checkbox"/> Level III Researcher and Technologist
<input type="checkbox"/> Employee / worker level	<input type="checkbox"/> Researcher and Technologist of IV, V, VI and VII level / Technical collaborator	<input type="checkbox"/> Researcher and Technologist of IV, V, VI and VII level / Technical collaborator

**WORK EXPERIENCE**

From 01-2020 to now

**Full professor of Food Science and Technology at the Department of Agricultural Sciences, University of Naples Federico II.**

From 01-2005 to 12-2019

**Associate Professor of Food Science and Technology at the Department of Agricultural Sciences, University of Naples Federico II.**

From 11-1995 to 12-2004

**Researcher of Food Science and Technology at the Department of Agricultural Sciences, University of Naples Federico II.**

**EDUCATION AND TRAINING**

From 11-1992 to 04-1994

**Fellowship working on " Rheological characterization of wheat flour doughs. Milk physical and sensory alteration during heat treatment", at the Department of Food Science, University of Naples Federico II.**

From 04-1992 to 10-1992

**Fellowship working on "New technologies for food industries innovation; safety and quality requirements of dairy and cereals products", at the Department of Chemical Food Engineering, University of Salerno.**

From 5-1990 to 3-1992

**Fellowship from the CNR working on "Physical properties of foods" at the Department of Chemical Food Engineering, University of Salerno.**

From 10-1991 to 3-1991

**Visiting researcher working on " Packaging-food interactions during conventional and microwave heating", at the Department of Food Science, Rutgers University, New Jersey USA**

From 4-1989 to 3-1990

**Fellowship from Enichem working on " Rheology of liquid crystalline polymers" at the Department of Chemical Engineering, University of Naples Federico II.**

3-1989

**MSc in Chemical Engineering, University of Naples Federico II**

**PERSONAL SKILLS**

Mother tongue(s) ITALIAN

Other language(s)	ENGLISH (B1)
Job-related skills	Research activities are focused on physical and sensory analysis of food, food structure; development of new ingredients and foodstuffs; food processing and preservation, sweeteners, wheat flour dough, food gels and oleogels.
Digital skills	Microsoft office, XLstat, spss, design of experiment

## ADDITIONAL INFORMATION

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| Publications | <ol style="list-style-type: none"> <li>1) Borriello A, Miele NA, Masi P, Aiello A, <b>Cavella S.</b> (2022). Effect of fatty acid composition of vegetable oils on crystallization and gelation kinetics of oleogels based on natural wax. Food Chemistry, 375( Article number 131805).</li> <li>2) Borriello A, Masi P, <b>Cavella S.</b> (2021). Novel pumpkin seed oil-based oleogels: development and physical characterization. LWT- Food Science and Technology, 152, article number 112165.</li> <li>3) Fidaleo M, Miele NA, Armini V, <b>Cavella S.</b> (2021). Design space of the formulation process of a food suspension by D-optimal mixture experiment and functional data analysis. Food and Bioproducts Processing 127, 128-138.</li> <li>4) Campagna R, Romano A, Raiola A, Masi P, Toraldo G, <b>Cavella S.</b> (2020). Effects of UVC treatment on semolina dough and data - driven analysis of leavening process. Food and Bioproducts Processing, 119, 31-37.</li> <li>5) Miele NA, Borriello A, Fidaleo M, Masi P, <b>Cavella S.</b> (2020). Modeling grinding kinetics of fat based anhydrous pastes. Journal of Food Engineering, 268</li> <li>6) Armini V, Miele NA, Albero M, Sacchi R, <b>Cavella S.</b> (2018). Formula optimization approach for an alternative Ready-to-Use Therapeutic Food. LWT- Food Science and Technology, 98, 148-153.]</li> <li>7) Di Monaco R, Miele NA, Cabisidan E K, <b>Cavella S.</b> (2018). Strategies to reduce sugars in food. Current Opinion in Food Science, 19, 92-97.</li> <li>8) Fidaleo M, Miele NA, Mainardi S, Armini V, Nardi R, <b>Cavella S.</b> (2017). Effect of refining degree on particle size, sensory and rheological characteristics of anhydrous paste for ice creams produced in industrial stirred ball mill. LWT-Food Science and Technology, 79,</li> <li>9) Di Monaco R, Torrieri E, Pepe O, Masi P, <b>Cavella S.</b> (2015). Effect of sourdough with exopolysaccharide (EPS)-producing lactic acid bacteria (LAB) on sensory quality of bread during shelf life. Food and Bioprocess Technology, 8 (3): 619-701.</li> <li>10) Di Monaco R, Giacalone D, Pepe O, Masi P, <b>Cavella, S.</b> (2014). Effect of social interaction and meal accompaniments on acceptability of sourdough prepared croissants: An exploratory study. Food Research International, 66, 325-331.</li> </ol> |
| Projects     | <ol style="list-style-type: none"> <li>1. <b>PSR “Progetto Operativo di Innovazione per i Grani Antichi – POIGA”, funded by Campania Region, 2019 (36 mesi). (head of WP).</b></li> <li>2. <b>PRIN2012 “Long Life, High Sustainability” “Shelf life extension come indicatore di sostenibilità” fundend by MIUR, 2014-2017. (Scientific coordinator of RU-UNINA).</b></li> <li>3. <b>Sviluppo del Capitale Umano ad Alta Qualificazione 2011 “Produzione di dolcificanti ipocalorici da piante mediterranee”, finanziato da Fondazione CON IL SUD, 2013-2017. ((Scientific coordinator of RU).</b></li> <li>4. <b>Industria 2015-Nuove Tecnologie per il Made in Italy. “MAISFOOD-Riqualificazione della polenta e di altri prodotti alimentari a base di farina di mais attraverso l'impiego di tecnologie innovative e film a basso impatto ambientale”, funded byl MISE, 2012-2015. (Scientific coordinator of RU-unina).</b></li> </ol>  |