

PERSONAL INFORMATION

Elena Torrieri



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Enterprise	University	EPR
<input type="checkbox"/> Management Level	<input 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 checked="" 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 2014 to date

Associate Professor in Food Science and Technology (SSD AGR/15)

University of Naples Federico II, Napoli, (www.unina.it)

Main activities and responsibilities: Teaching Food Packaging (course, laboratory, seminar) and scientific research. Manager of the food packaging laboratory. Supervisor of Master thesis students and Ph.D. students; Supervisor of the quality assurance of the Food Science degree; member of the research committee of the Department of Agricultural Science; member of the traineeship committee of the Food Science degrees.

Type of business or sector: Research and educational

From 2013 to 2014

Visiting researcher

UMR-IATE Agropolymer Engineering and Emerging Technology (INRA, CIRAD, Montpellier SupAgro and University of Montpellier II

Main activities and responsibilities: Development of a mathematical model to support the active packaging design

Type of business or sector: research

From 2005 to 2014

Researcher in Food Science and Technology (SSD AGR/15)

University of Naples Federico II, Napoli, (www.unina.it)

Main activities and responsibilities: Teaching Food Packaging (course, laboratory, seminar), and food process engineering (laboratory). Scientific research. Master thesis students supervisor;

Type of business or sector: Research and educational

EDUCATION AND TRAINING

2004-2005

Post-doctoral researcher,

University of Salerno, Italy.

- Competences in scientific research activity. Development of a minimally processed modified atmosphere packed products.

2000-2003

Ph.D. in Agricultural and Food Science and Technology

University of Naples Federico II, Italy

- Competences in scientific research activity. Design a modified atmosphere package for fresh fruit and vegetable; simulation and prediction of shelf life of perishable food; physical characterization of packaging materials; statistical data analysis; mathematical modeling of reaction kinetics.

1995-2000

Master's degree in food science and Technology

110/110 cum laude

University of Naples Federico II, Italy

- Mathematics, Physic, Chemistry; Biochemistry, Primary production, Microbiology with specific focus on food microbiology; Food legislation; food technologies; food processing; hygiene; chemical and physical methodology for food control; sensory analysis; Quality and process management; Rheology; Development of a new food product; Marketing and consumer science.

PERSONAL SKILLS

Mother tongue(s)	Italian
Other language(s)	English (LEVEL B1-FIRST CERTIFICATE); FRENCH (LEVEL A1)
Job-related skills	Work team, organizational skills developed based on the experience acquired by coordination of research project and small research group.
Digital skills	software: office, statistics, spss, Matlab, design of experiment; Weibull++;
Other skills	Physical characterization of biobased material for food packaging; food waste reduction through shelf-life optimization during distribution system.

ADDITIONAL INFORMATION

Publications	<ol style="list-style-type: none"> 1. Khan, M.R., Fadlallah, S., Gallos, A., Flourat, A.L., Torrieri, E., Allais, F. (2023). Effect of ferulic acid derivative concentration on the release kinetics, antioxidant capacity, and thermal behaviour of different polymeric films. <i>Food Chemistry</i>, 410, 135295, doi.org/10.1016/j.foodchem.2023.135395 2. Khan, M. R., Volpe, S., Salucci, E., Sadiq, M. B., Torrieri, E. (2022), Active caseinate/guar gum films incorporated with gallic acid: physicochemical properties and release kinetics, <i>Journal of Food Engineering</i>, 335, 111190 3. Di Giuseppe, F.A., Volpe, S., Cavella, S., Masi, P., Torrieri, E. (2022). Physical properties of active biopolymer film based on chitosan, sodium caseinate and rosemary essential oil. <i>Food Packaging and Shelf life</i>, 32, 100817. 4. Miele, N.A., Volpe, S., Torrieri, E., Cavella, S. (2022). Improving physical properties of sodium caseinate based coating with the optimal formulation: effect on strawberries respiration and transpiration rates. <i>Journal of Food Engineering</i>, 331, 111123 5. Khan, M. R., Di Giuseppe, F. A., Torrieri, E., Sadiq, M.B. (2021). Recent advances in biopolymeric antioxidant films and coatings for preservation of nutritional quality of minimally processed fruits and vegetables, <i>Food Packaging and Shelf life</i>, 30, 100752. 6. Fiore, A; Park, S; Volpe, S; Torrieri, E.; Masi, P (2021). Active packaging based on PLA and chitosan-caseinate enriched rosemary essential oil coating for fresh minced chicken breast application, <i>Food Packaging and Shelf life</i>, 29, 100708. 7. La Storia, A., Di Giuseppe, F., Volpe, S., Oliviero, V., Villani, F., Torrieri, E. (2020). Physical properties and antimicrobial activity of bioactive film based on whey protein and <i>Lactobacillus curvatus</i> 54M16 producer of bacteriocins. <i>Food Hydrocolloids</i>, 108, 1-9. 8. Borzi, F. Torrieri, E., Wrona, M., Nerin, C. (2019). Polyamide modified with green tea extract for fresh minced meat active packaging applications. <i>Food Chemistry</i>, 300, 125242. 9. Volpe, S., Cavella, S., Masi, P., Torrieri, E. (2017). Effect of solid concentration on structure and properties of chitosan-caseinate blend films, <i>Food Packaging and Shelf Life</i>, 13, pp. 76-84. 10. Perone N., Torrieri E., Nicolai M.A., Cavella S., Addeo F., Masi P. (2014). Structure and properties of hydroxypropyl methyl cellulose-sodium caseinate film cross-linked by TGase. <i>Food Packaging and Shelf life</i>, 1 (2), 113-122.
Projects	<ol style="list-style-type: none"> 1. SHEALTHY - "Non-Thermal physical technologies to preserve fresh and minimally processed fruit and vegetables"- 817936. European Commission; H2020-SFS-2018-2020/H2020-SFS-2018-2. Scientific coordinator. 2. "FANTIC-Bio-Film Attivi aNTimicrobici". MIPAAF (call March 29th, 2018, n. 1916). PI of the project. 3. Healthypack-Nuovi film flessibili per l'imballaggio, con proprietà funzionali per il miglioramento della shelf-life degli alimenti e della salute umana. Regione Campania-fondi FESR (Fondo Europeo di Sviluppo Regionale) per il Programma Operativo FESR Campania 2014-2020 Asse 1 Lead of the activities of UNINA-DIA. 4. VIVOPACK- Nuovo sistema integrato di condizionamento biodegradabile e compostabile Vivopack per la valorizzazione dei prodotti agro-alimentari (2010). Industria 2015 (MADE IN ITALY) supported by MISE: Work package leader