

PERSONAL INFORMATION



Giuseppe Monteverchi

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 Skype maggikovento

Date of birth 04/02/1971 | Nationality Italian

WORK EXPERIENCE

01/09/2019–Present

Researcher

Ministry of Education, University and Research. University of Modena and Reggio Emilia
Department of Life Sciences, Reggio Emilia (Italy)

Food Science and Technology (AGR/15)

31/05/2019–Present

Member of the Italian Academy of Grapes and Wine

www.aivv.it

Corresponding Member

http://www.aivv.it/Archivio/Curricula/cv3_Monteverchi.pdf

01/09/2018–31/08/2019

Research Fellow

Ministry of Education, University and Research. University of Modena and Reggio Emilia.
BIOGEST – SITEIA Interdepartmental Centre, Reggio Emilia (Italia)

Fellowship for the study entitled " Recovery of useful molecules from low-value waste of the wine industry" (Rif. PA: 2016-8349/RER)

Industrial research and technology transfer in the field of food technology (AGR/15).

04/2018–Present

Member of the scientific board

Member of the scientific board

Carpathian Journal of Food Science and Technology

04/2018–Present

Member of the Editorial Scientific Board

Member of the Editorial Scientific Board

The Annals of the University Dunarea de Jos of Galati - Fascicle VI – Food Technology

http://www.ann.ugal.ro/tpa/editorial_board.htm

04/2018–Present

Scientific Journal Editorial Board

Scientific Study & Research - Chemistry & Chemical Engineering, Biotechnology, Food Industry

Member of the Editorial Advisory Board

<http://pubs.ub.ro/?pg=revues&rev=csc6&sc=about>

03/2018–Present

Scientific Journal Editorial Board

Eurasian Journal of Analytical Chemistry

Editor

<http://www.urasianjournals.com/Editorial-Office,927.html>

02/2018 **Outstanding contributor in reviewing for Journal of Chromatography A**

09/2017 **Outstanding contributor in reviewing for Food Chemistry**
Elsevier

16/07/2016–15/07/2018 **Research Fellow**

Ministry of Education, University and Research. University of Modena and Reggio Emilia.
BIOGEST – SITEIA Interdepartmental Centre, Reggio Emilia (Italy)

Fellowship for the study entitled “Sustainable low alcohol wines and unpasteurised stable grape juice” within the project “Sustainability and Innovation in the Wine Chain”- UNI (PG/2015/737442)” (AGR/15).

Industrial research and technology transfer in the field of food technology (AGR/15).

The research activity included within the project POR-FESR 2014-2020 “SUSTAINABILITY AND INNOVATION IN THE VITIVINICOLE WINERY” UNI (PG/2015/737442) and proposes as objectives the obtaining of thought processes sustainable processes of:

- ▶ Grape grains are stabilised by cold filtration without the use of fossilised flours
- ▶ Order wines by selective alcohol removal
- ▶ Collaboration with Emilia Wine, DIEMME Enologia.

16/02/2016–15/07/2016 **Research Fellow**

Ministry of Education, University and Research. University of Modena and Reggio Emilia.
BIOGEST – SITEIA Interdepartmental Centre, Reggio Emilia (Italy)

Fellowship for the study entitled “Design and production of flour for the preparation of functional foods” (AGR/15).

Industrial research and technology transfer in the field of food technology (AGR/15).

- ▶ Rheological, chemical-physical design and analysis of mixtures of wheat flour and meal flour
- ▶ Rheological, chemical and sensory preparation and analysis of dough and finished products from mixtures of wheat flour and meal flour
- ▶ Rheological, chemical and physical design and analysis of blends of wheat flour and nutraceutical products (antioxidants, anti-cholesterolemics, prebiotics)
- ▶ Rheological, chemical and sensory preparation and analysis of dough and finished products from blends of wheat flour and nutraceutical products, with determination of thermal degradation of bioactive molecules
- ▶ Collaboration with Industria Molitoria Dentit

2016 **Recognized reviewer for: LWT - Food Science and Technology; European Food Research and Technology; South African Journal of Oenology and Viticulture; and International Journal of Food Science and Technology.**

01/09/2014–31/08/2015 **Research fellow**

Ministry of Education, University and Research. University of Modena and Reggio Emilia.
BIOGEST – SITEIA Interdepartmental Centre, Reggio Emilia (Italy)

Fellowship for the study entitled “Phthalate esters determination in distillates and strategies for their reduction” (AGR/15).

Industrial research and technology transfer in the field of food technology (AGR/15).

- ▶ Setup of analytical methods for the determination of phthalate esters

- Analysis of the batches of distillates present in the company
- Study of sources of the contamination
- Distillations with a pilot plant for the determination of phthalate esters behavior

05/04/2011–04/04/2014

Technical Staff

Ministry of Education, University and Research. University of Modena and Reggio Emilia.
BIOGEST – SITEIA Interdepartmental Centre, Reggio Emilia (Italy)

Industrial research and technology transfer in the field of food technology (AGR/15).

- Experimental work in the field of agri-food
- Drafting reports and scientific articles on national and international journals
- Collaborations with Coop Italia, Eridania Sadam, Orsell, Acetaia Cremonini, Cantina Sociale di Puianello
- Dissemination of the scientific activity

16/01/2011–04/04/2011

PostDoc

Ministry of Education, University and Research. University of Modena and Reggio Emilia.
Department of Agricultural and Food Sciences (now Department of Life Sciences), Reggio Emilia (Italy)

Fellowship for the study entitled "Analytical method set-ups and study of modifications occurring in thermally treated foods" (AGR/15).

01/02/2009–31/10/2010

Post-Doc

Ministry of Education, University and Research. University of Modena and Reggio Emilia.
Department of Agricultural and Food Sciences (now Department of Life Sciences), Reggio Emilia (Italy)

Fellowship for the study entitled "Analytical method set-ups and study of modifications occurring in thermally treated foods" (AGR/15).

01/01/2006–31/12/2009

PhD Candidate

Ministry of Education, University and Research. University of Modena and Reggio Emilia.
Department of Agricultural and Food Sciences (now Department of Life Sciences), Reggio Emilia (Italy)

Ph.D. in Agricultural Sciences and Biotechnology (XXI cycle with fellowship)

Food Science and Technology AGR/15

- Development of analytical methods and study of modifications in thermally treated foods;
- Competence in the use of GC / MS and HPLC systems;
- Study on the composition of traditional balsamic vinegars;
- Study on grappa composition;
- Study of anthocyanin composition in red berries in Reggiani vines;
- Chemical-physical and sensory characterisation of varieties of peach.

15/09/2003–31/12/2005

Head of Quality Assurance and Quality Control

Alfa Omega S.r.l., Copparo (FE) (Italy)

- Management of the chemical-physical laboratory and of the microbiological control laboratory.
Analysis of raw materials (official plants, hydroalcoholic extracts, mothers dyes, hydrocarbon extracts, glycerol macerates), finished homeopathic, phytotherapeutic, dietary and nutritional supplements

- Knowledge of analytical methods according to European Pharmacopoeia, Pharmacopoeia Italiana, Pharmacopee Française, German Homoeopathic Pharmacopoeia

- Methods for identification and dosing of hydroalcoholic extracts by chromatographic and

spectrophotometric techniques

- Competence in the use of HPLC, GC-MS systems and potentiometric cation analyzer
- Knowledge and application of GMPs (Good Manufacturing Standards) and HACCP self-monitoring system
- Drafting and Reviewing Standard Operating Procedures (POS), Validation Master Plan, Process Validation, Validation of Equipment
- Collaboration in database development for data management

EDUCATION AND TRAINING

26/07/2018–Present	Scientific National Habilitation for Associate Professor (07/F1 - AGR15 - Food Science and Technology)	
01/01/2006–12/04/2010	Ph.D. in Agricultural Sciences and Biotechnology (XXI cycle with fellowship) University of Modena and Reggio Emilia, Reggio Emilia (Italy) Food Science and Technology AGR/15 ▶ Development of analytical methods and study of modifications in thermally treated foods; ▶ Competence in the use of GC / MS and HPLC systems; Title of PhD dissertation: "Transformations occurring during the must cooking: nitrogen matter evolution"	EQF level 8
11/2005	Professional practice examination for pharmacist license University of Ferrara (Faculty of Pharmacy), Ferrara (Italy)	
01/2002–03/2003	Bachelor degree (3 years) in Herbal Techniques (Analytical-Extractive Curriculum). Degree mark: 110/110 cum laude. University of Bologna (Faculty of Pharmacy), Bologna (Italy) Title of thesis: "Isolation and characterisation of falcarinol and related compounds by <i>Hedera helix canariensis</i> " Pharmacy faculty scholarship (September 2002 - January 2003) to develop the final project at the Department of Pharmacy and Pharmacology. University of Bath (UK)	EQF level 6
11/1990–12/2001	Master's Degree in Chemistry and Pharmaceutical Technology University of Bologna (Faculty of Pharmacy), Bologna (Italy) Title of thesis: "Influence of biotechnologies on the aromatic profile of white wines"	EQF level 7

PERSONAL SKILLS

Mother tongue(s)
Italian

Foreign language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B2	B2	B2	B2	B2
Spanish	B2	B2	B1	B1	B1
German	A1	A1	A1	A1	A1

Levels: A1 and A2: Basic user - B1 and B2: Independent user - C1 and C2: Proficient user
Common European Framework of Reference for Languages

Communication skills

Good ability to work in a group either in a leadership position or a subordinate or a peer position;
Good communication skills and conflict mediation;
Excellent ability to work in multicultural environments;
These skills were gained through my work career, as well as in other side activities, such as:
- voluntary activity at AGESCI Association of boy-scout that I attended from the age of 8 up to 26 and that allowed me to come in contact with people from all over the world, developing cultural sensitivity, and attitude to dialogue;
- voluntary work in Sarajevo (in 1996) within the "Gabbiano Azzurro" project;
- competitive sports activities (5-a-side football, and running) and non-competitive activities (cycling, trekking, rock climbing).

Organisational / managerial skills

- Good organisational and leadership skills gained as manager of laboratory and as a volunteer in the boy scout association. Moreover, I organized several events:
- Words and Songs from the South Italy;
- Decrescita, Instructions for use;
- Fricandò Poggeschi Music Festival;
- 12 editions of 5-a-side football tournaments

Job-related skills

- Excellent command of chromatography equipments (GC, GC-MS, HPLC, LC-MS);
- Excellent skills in method of analysis set-up;
- Excellent skills in writing scientific reports;
- Good project skills;
- List of publications

https://www.researchgate.net/profile/Giuseppe_Montevercchi/

<https://www.scopus.com/authid/detail.uri?authorId=20434271100>

<http://orcid.org/0000-0002-2483-7134>

Digital skills

SELF-ASSESSMENT				
Information processing	Communication	Content creation	Safety	Problem-solving
Proficient user	Proficient user	Independent user	Proficient user	Proficient user

Digital skills - Self-assessment grid

Word processor (Microsoft Word), spreadsheet (Microsoft Excel), presentation program (Microsoft Power Point), raster graphics editor (GIMP2), molecular modelling program (Chemsketch, Chemdraw), statistics (StatSoft Statistica).

ADDITIONAL INFORMATION

Birth place: San Severo (FG)

Fiscal code: MNTGPP71B04I158Y