



## Giuseppe Montecchi

**University position:** tenure-track researcher for associate professor

+39 3494494346

+39 0522523541

**Scientific disciplinary sector:** AGRI-07/A Food Science and Tehcnology

**Date of birth:** 4 Feb 1971

**Email address:** [giuseppe.montecchi@unimore.it](mailto:giuseppe.montecchi@unimore.it)

**LinkedIn:** <https://it.linkedin.com/in/giuseppemontecchi>

**Address:** Piazzale Europa 1A (Tecnopolo di Reggio Emilia) Centro Interdip.  
BIOGEST - SITEIA, 42124 Reggio Emilia (Italy)

### ABOUT ME

---

My main interests lie in the **food technology** and **food chemistry** fields: **bio-waste valorization from agri-food chains; food contaminant** (acrylamide, mycotoxins, furanic-like compounds, phthalates, cholesterol oxidation products) determination and mitigation; formulation of enriched baked goods with the substitution of animal-derived products; chemical transformations occurring during heat treatment of food (Maillard reaction); flavor and color evolution in grapes, wine, fruit, and coffee; ancient varieties characterization, safeguard, and valorization.

I have been conducting investigations on food by-product valorization through direct-biorefinery approach and indirect-biorefinery (black soldier fly, *Hermetia illucens*); valorization of by-products from agri-food chains; valorization of spent coffee grounds; characterization of doughs and bakery goods obtained from wheat flour mixed with ingredients having nutritional properties (cyanobacteria, algae, prickly pear fruit peel, medicinal plants); mitigation of acrylamide in cookies, breadsticks, and pancakes.

### EDUCATION AND TRAINING

---

#### **Scientific National Habilitation for Associate Professor (07/F1 - AGR15 - Food Science and Technology)**

[Jul 2018 – Current]

**Ph.D. in Agricultural Sciences and Biotechnology (XXI cycle with fellowship)** *University of Modena and Reggio Emilia* [2010]

**Field(s) of study:** Life sciences

**Level in EQF:** EQF level 8

Food Science and Technology AGR/15

Title of PhD dissertation: "Transformations occurring during the must cooking: nitrogen matter evolution"

### **Professional practice examination for pharmacist license**

*University of Ferrara (Faculty of Pharmacy)* [2005]

### **Bachelor degree (3 years) in Herbal Techniques (Analytical-Extractive Curriculum). Degree mark: 110/110 cum laude.**

*University of Bologna (Faculty of Pharmacy)* [2003]

**Field(s) of study:** Life sciences

**Level in EQF:** EQF level 6

Title of thesis: "Isolation and characterisation of falcarinol and related compounds by *Hedera helix canariensis*"

Pharmacy faculty scholarship (September 2002 - January 2003) to develop the final project at the Department of Pharmacy and Pharmacology. University of Bath (UK)

### **Master's Degree in Chemistry and Pharmaceutical Technology. Degree mark: 108/110.**

*University of Bologna (Faculty of Pharmacy)* [2001]

**Field(s) of study:** Life sciences

**Level in EQF:** EQF level 7

Title of thesis: "Influence of biotechnologies on the aromatic profile of white wines"

## **WORK EXPERIENCE**

### **Representative member of Unimore of the WG of the SPES value-chain (Valorisation of by-products and waste - Biomass chemistry in the agrifood sector of the Clust-ER AgriFood (<https://agrifood.clust-er.it/value-chain/spes/>))**

[Jan 2022 – Current]

### **Member of the College of the Doctoral School in Agri-Food Science, Technology and Biotechnology (<http://www.steba.unimore.it/site/home.html>) UNIgreen**

*University of Modena and Reggio Emilia* [6 Apr 2021 – Current]

### **EFSA consultant, Food improvement agents and/or feed area.**

[28/07/2021 – Current] call for EOI/EFSA/2020/01 Scientific and Technical Support.

### **Topics Board Editor**

*Beverages (MDPI)* [25 Mar 2021 – Current]

[https://www.mdpi.com/journal/beverages/topic\\_editors/Wine\\_Spirits\\_Oenological\\_Products](https://www.mdpi.com/journal/beverages/topic_editors/Wine_Spirits_Oenological_Products)

## **Member of the World Food Research and Innovation Forum (WFR&IF)**

*University* [1 Feb 2020 – Current] <https://worldfoodforum.eu/>

## **Member of the Italian Academy of Grapes and Wine**

[31 May 2019 – Current]

- [www.aivv.it](http://www.aivv.it)

Corresponding Member [http://www.aivv.it/Archivio/Curricula/cv3\\_Montevecchi.pdf](http://www.aivv.it/Archivio/Curricula/cv3_Montevecchi.pdf)

## **Member of the scientific board**

*Carpathian Journal of Food Science and Technology* [Apr 2018 – Current] Member of the scientific board [http://chimie-biologie.ubm.ro/carpathian\\_journal/editors.html](http://chimie-biologie.ubm.ro/carpathian_journal/editors.html)

## **Member of the Editorial Scientific Board**

*The Annals of the University Dunarea de Jos of Galati - Fascicle VI – Food Technology* [Apr 2018 – Current] Member of the Editorial Scientific Board [http://www.ann.ugal.ro/tpa/editorial\\_board.htm](http://www.ann.ugal.ro/tpa/editorial_board.htm)

## **Scientific Journal Editorial Board**

*Scientific Study & Research - Chemistry & Chemical Engineering, Biotechnology, Food Industry* [Apr 2018 – Current]

Member of the Editorial Advisory Board <http://pubs.ub.ro/?pg=revues&rev=csc6&sc=about>

## **BIBLIOMETRIC INDICES**

---

### **Scopus**

Indici bibliometrici Scopus (author Id = 20434271100)

Pubblicazioni indicizzate (dal 2008) – 60

Citazioni totali (dal 2008) – 892

H-Index (dal 2008) – 19

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

### **Web of Science**

Indici bibliometrici Web of Science

Pubblicazioni indicizzate (dal 2008) – 56 (WoS ID: U-9525-2018)

Citazioni totali (dal 2008) – 785

H-Index (dal 2008) – 18

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

[Giuseppe MONTEVECCHI - Google Scholar](#)

[Giuseppe MONTEVECCHI – Research Gate](#)

## SELECTION OF SCIENTIFIC PROJECTS

---

- ▶ ALGENFOR (Uso di alghe per una nuova generazione di prodotti da forno – Use of algae for a new generation of baked goods), PR-FESR (Bando Laboratori 2023, DGR 2097/2022, PG/2023/304322).
- ▶ SCALIBUR (Scalable Technologies for Bio-Urban Waste Recovery). H2020-SFS-2018-2020/H2020-SFS-2018-1.
- ▶ Recupero di molecole utili da scarti di poco pregio dell'industria enologica (Recovery of useful molecules from low-value waste in the wine industry), PO FSE 2014/2020 Obiettivo Tematico 10". CUP E81I18003220009.
- ▶ VINSACLIMA (Valutazione di innovative strategie di adattamento in vigneto e in cantina al mutato contesto climatico – Assessment of innovative adaptation strategies in the vineyard and winery to the changing climatic context), GOI 2016. CUP: E46G16003660007
- ▶ SOSTINNOVI (Sostenibilità e innovazione nella filiera vitivinicola – Sustainability and innovation in the wine sector), POR-FESR 2014-2020. ASSE 1 Ricerca e Innovazione. Azione 1.2.2.
- ▶ VALORIBIO (Valorizzazione di rifiuti organici mediante insetti per l'ottenimento di biomateriali per usi agricoli – Valorization of organic waste using insects for the production of biomaterials for agricultural uses), POR-FESR 2014-2020. ASSE 1 Ricerca e Innovazione. Azione 1.2.2.
- ▶ Progettazione e produzione di farine destinate alla preparazione di alimenti funzionali (Design and production of flour mixtures for the preparation of functional foods), Bando contributi per sostegno a programmi di ricerca e sviluppo delle imprese – anno 2015.
- ▶ Ricerca di ftalati in distillati e strategie per il loro contenimento (Phthalate detection in distilled spirits and strategies for their mitigation), Ordinanza regione Emilia-Romagna (n. 109/2013).
- ▶ An Italian Vitis database with multidisciplinary approach, for exploitation and valorisation of the regional genotypes and implementation of the Italian Vitis Database platform ([www.vitisdb.it](http://www.vitisdb.it)). AGER (2010-2104).

## SUBJECTS

---

- ▶ Mitigazione dell'Impatto delle Produzioni Alimentari sull'Ambiente (6 crediti) – Mitigation of the Environmental Impact of Food Production
- ▶ Sostenibilità delle Produzioni Agroalimentari con un Approccio Circolare (3 crediti) – Sustainability of Agro-Food Production with a Circular Approach
- ▶ Gestione post-raccolta dei prodotti agricoli (3 crediti) – Post-Harvest Management of Agricultural Products

### Former subjects

- ▶ Scienza e Tecnologia dei Cereali e Prodotti Derivati (4 crediti) – Science and Technology of Cereals and Derivatives (32 h)
- ▶ Il Laboratorio Chimico per l'Industria Alimentare (6 crediti) – The Chemical Laboratory for the Food Industry (48 h)

### Seminars in English language held within the Doctoral School

- ▶ Method set-up for the identification and quantification of food contaminants
- ▶ Reduction of food waste and by products through bioconversion and biorefinement

## SUPERVISOR

---

I have been a co-supervisor for

- ▶ 2 doctoral theses (Unimore - STEBA)
- ▶ 1 doctoral thesis (Université de Carthage; L'Ecole Supérieure des Industries Alimentaires de Tunis ESIAT, Tunisia)

I have been the supervisor for

- ▶ 10 Bachelor's theses (Unimore – 6 in Agricultural and Food Sciences and Technologies, 1 in Biological Sciences, and 1 in Biotechnology)
- ▶ 6 Master's theses (Unimore – Food Control and Safety – LM70);

I have been the co-advisor for

- ▶ 21 Bachelor's theses;
- ▶ 21 Master's theses;
- ▶ 1 First-level Master's thesis;
- ▶ 1 Second-level Master's thesis.

## LANGUAGE SKILLS

---

Mother tongue(s): **Italian**

Other language(s):

### English

LISTENING C1 READING C1 WRITING C1  
SPOKEN PRODUCTION C1 SPOKEN INTERACTION C1

### French

LISTENING B2 READING B1 WRITING B1  
SPOKEN PRODUCTION B1 SPOKEN INTERACTION B1

### Spanish

LISTENING B2 READING B2 WRITING B1  
SPOKEN PRODUCTION B1 SPOKEN INTERACTION B1

### German

LISTENING A1 READING A2 WRITING A1  
SPOKEN PRODUCTION A1 SPOKEN INTERACTION A1

## ORGANISATIONAL SKILLS

---

### Organizational skills

Good organizational 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

## **COMMUNICATION AND INTERPERSONAL SKILLS**

---

### **Communication and interpersonal 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).

## **JOB-RELATED SKILLS**

---

### **Job-related skills**

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

Il sottoscritto Giuseppe Montevercchi nato a San Severo (FG) il 04/02/1971 e residente in via Camillo Procaccini, 21, Bologna (BO), consapevole delle sanzioni penali richiamate dall'art. 76 del D.P.R. 28/12/00 n. 445 in caso di dichiarazioni mendaci e della decadenza dei benefici eventualmente conseguenti al provvedimento emanato sulla base di dichiarazioni non veritiere, di cui all'art. 75 del D.P.R. del 28/12/00 n. 445; ai sensi e per gli effetti degli artt. 46 e 47 del citato D.P.R. 445/2000; sotto la propria responsabilità dichiara che quanto riportato in questo documento corrisponde al vero.

Signature

---

Il sottoscritto Giuseppe Montevercchi nato a San Severo (FG) il 04/02/1971 e residente in via Camillo Procaccini, 21, Bologna (BO), autorizza il trattamento dei dati personali (Legge 675/96).

Signature

---