

**CURRICULUM VITAE IN
EUROPEAN FORMAT**

PERSONAL INFORMATION

Surname / Name

LO FARO EMANUELA

Address

Telephone Number

/

Mobile Number

+39

Fax

/

E-mail

emanuela.lofaro@unimore.it

PEC

emanuela.lofaro@arubapec.it

Nationality

Italian

Date of birth

11/03/1991

Sex

F

WORK EXPERIENCE

• Dates

06 August 2026 – 05 August 2027

• Occupation or position held

Post-Doc Contract

• Activities and responsibilities

Research Project: Development and Calibration of Experimental Protocols for the Assessment of Cooling Systems and Fresh Produce Quality (Sviluppo e calibrazione di protocolli sperimentali per la valutazione di sistemi di raffreddamento e della qualità ortofrutticola)

• Employer's name and locality

University of Modena and Reggio Emilia – Dipartimento di Scienze della Vita.

• Business or sector

GSD 07/AGRI-07 – Food Science and Technology; SSD AGRI-07/A – Food Science and Technology

• Dates

01 March 2026 – 29 May 2026

• Occupation or position held

Contract Professor

• Activities and responsibilities

Title of the course "Scienze Alimentare" 1 ECTS credits, for the Bachelor's Degree in 'Dietistica'.

• Employer's name and locality

University of Modena and Reggio Emilia – Dipartimento di Scienze Biomediche, Metaboliche e Neuroscienze.

• Business or sector

AGRI-07/A (ex AGR/15) (Food Science and Technology)

• Dates	01 March 2026 – 29 May 2026
• Occupation or position held	Contract Professor
• Activities and responsibilities	Title of the course "Altre attività" 1 ECTS credits, for the Bachelor's Degree in 'Dietistica'.
• Employer's name and locality	University of Modena and Reggio Emilia - Dipartimento di Scienze Biomediche, Metaboliche e Neuroscienze.
• Business or sector	AGRI-07/A (ex AGR/15) (Food Science and Technology)
• Dates	01 January 2026 – 31 December 2026
• Occupation or position held	Contract Professor for Integrated course
• Activities and responsibilities	Title of the course NUTRIZIONE A LIVELLO DEGLI ALIMENTI: TECNOLOGIE DI PRODUZIONE E GESTIONE DELLA QUALITA' for the Master's Degree in 'Scienze della Nutrizione Umana'.
• Employer's name and locality	University of San Raffaele - Roma
• Business or sector	AGRI-07/A (ex AGR/15) (Food Science and Technology)
• Dates	07 Jan 2025 – Current
• Occupation or position held	Teaching Assistant in AGRI-07/A (ex AGR/15) (Food Science and Technology)
University - Department	University of Modena and Reggio Emilia - Department of Life Science.
• Dates	01 Febr 2024 – 31 July 2026
• Occupation or position held	Research Fellow
• Activities and responsibilities	Project: PR-FESR 2021-2027 "Coating for sustainable and circular food packaging (Co.Pack.So)", (PG/2023/312690) CUP: D47G22000340003
• Employer's name and locality	BIOGEST - SITEIA - UNIMORE - Interdepartmental Center for the Improvement and Valorization of Agri-food Biological Resources
• Business or sector	AGRI-07/A (ex AGR/15) (Food Science and Technology)

• Dates	16 Sept 2019 – 14 Sept 2020
• Occupation or position held	Research Fellow
• Activities and responsibilities	Project: FLIES4VALUE – Insects for the bioconversion of agri-food by- products into feed and substances with high added value.
• Employer's name and locality	University of Modena and Reggio Emilia – Department of Life Science
• Business or sector	AGRI-07/A (ex AGR/15) (Food Science and Technology)

• Dates	1 April 2019 – 29 May 2019
• Occupation or position held	Occasional self-employment
• Activities and responsibilities	Development of procedures and methods for the evaluation and comparison of the structural, mechanical and sensory properties of biscuit and bakery products
• Employer's name and locality	University of Modena and Reggio Emilia – Department of Life Science
• Business or sector	AGRI-07/A (ex AGR/15) (Food Science and Technology)

EDUCATION AND TRAINING

• Dates	01 Nov 2020 – 31 Jan 2024
• Achieved	08 Apr 2024
• Title of the qualification awarded	Ph.D. in Agri-Food Sciences, Technologies and Biotechnologies – cum laude
• Main topics/professional skills acquired	Thesis topic: study and evaluation of strategies for replacing plastic materials with greener and eco-sustainable alternatives, with focus on the improvement of paper food packaging properties.
• Name and type of organization providing education and training	University of Modena and Reggio Emilia – Department of Life Science
• Dates	15 Mar 2022 – 11 Sept 2022
• Title of the qualification awarded	Internship Ph.D.
• Main topics/professional skills acquired	Topic: Introduction of the Zn ²⁺ -MA complex to polyvinyl alcohol (PVA) as an antimicrobial packaging film for coating paper
• Name and type of organization providing education and training	Yonsei University – Department of Packaging – Functional Packaging Material Lab. – Wonju (South Korea)
• Dates	1 Dec 2016 – 18 Oct 2018
• Achieved	18 Oct 2018
• Title of the qualification awarded	Master’s degree in food control and safety – LM70 – 110/110 cum laude
• Main topics/professional skills acquired	Thesis topic: Effect of different lipid matrices on the quality and shelf life of biscuits.
• Name and type of organization providing education and training	University of Modena and Reggio Emilia – Department of Life Science

• Dates	7 Jan 2013 – 16 Nov 2016
• Achieved	16 Nov 2016
• Title of the qualification awarded	Bachelor's degree in food technology - L26 - 110/110
• Main topics/professional skills acquired	Thesis in food safety: microbiological analysis of ham packaged in different types of packs
• Name and type of organization providing education and training	University of Messina – Department of Biomedical, Dental, and Morphological and Functional Imaging Sciences
• Dates	4 Apr 2016 – 28 Jul 2016
• Title of the qualification awarded	Bachelor's internship
• Main topics/professional skills acquired	Microbiological analyzes on fresh and pasteurized citrus fruit juices and foods; determination of proteins and total nitrogen, fat, humidity, etc; control of microbial loads (total bacteria, coliforms, molds and yeasts) of drinking water.
• Name and type of organization providing education and training	"PAN-LAB" laboratories, food chemistry section of the University of Messina, Department of Veterinary Sciences.
Participation in training courses:	
1. SUMMER SCHOOL – "The challenges of packaging for the circular economy" 03 July – 21 July 2023 – Parma (Organizers: University of Parma, Cipack, University of Modena and Reggio Emilia, University of Bologna)	
2. 'Packaging Waste Expert' course lasting 128 hours at the Ca' Foscari University of Venice and the Ca' Foscari Challenge School.	

PERSONAL SKILLS

Mother tongues

Italian

Other languages

English (Advanced)

Communication skills

Excellent organizational and communication skills, predisposition to teamwork and collaborations in research and technological development at national and international level, as evidenced by the dissemination activities such as scientific publications, participation in conferences with oral presentations and posters and missions abroad, even of long duration.

Organizational / managerial skills

From the activities carried out at universities and various research laboratories I have had the opportunity to acquire strong organizational skills, ability to identify work and research priorities; Ability to organize group activities carried out in the laboratory with thesis students and students of various types

Computer skills

Excellent knowledge of the Microsoft Office computer package (Word, Excel, Acces, Power Point). Excellent knowledge of different statistical analysis software.

Other skills

Excellent predisposition to training and dissemination activities. Aptitude for transversal work and excellent organizational skills in the management of technical and laboratory staff.

Driving license

B (Italy and South Korea)

H-INDEX SCOPUS

5

Publications in indexed journals:

1. **Lo Faro, E.**; Menozzi, C.; Licciardello, F.; Fava, P. Improvement of Paper Resistance against Moisture and Oil by Coating with Poly(-3-hydroxybutyrate- co-3-hydroxyvalerate) (PHBV) and Polycaprolactone (PCL). *Appl. Sci.* **2021**, 11, 8058. <https://doi.org/10.3390/app11178058> [H-index: 197; IF: 2.9; Q2]
2. **Lo Faro, E.**; Salerno, T.; Montevecchi, G.; Fava, P. Mitigation of Acrylamide Content in Biscuits through Combined Physical and Chemical Strategies. *Foods* **2022**, 11, 2343. <https://doi.org/10.3390/foods11152343> [H-index: 154; IF: 6; Q1]
3. **Lo Faro, E.**; Bonofiglio, A.; Barbi, S.; Montorsi, M.; Fava, P. Polycaprolactone/Starch/Agar Coatings for Food-Packaging Paper: Statistical Correlation of the Formulations' Effect on Diffusion, Grease Resistance, and Mechanical Properties. *Polymers* **2023**, 15, 3921. <https://doi.org/10.3390/polym15193921> [H-index: 199; IF: 5.8; Q1]
4. **Lo Faro, E. L.**, Nitti, P., Montevecchi, G., Antonelli, A., & Fava, P. Strategies to mitigate acrylamide development in bakery products: Effect of asparagine content in flour and tartaric acid addition in biscuit formulation. *LWT* **2024**, 203, 116398. doi.org/10.1016/j.lwt.2024.116398 [H-index:187 ;IF 6.6: ; Q1]
5. **Lo Faro, E.**, Park, K., Sadeghi, K., Fava, P., & Seo, J. Antimicrobial coating films: Development by adding zinc-melamine complex to polyvinyl alcohol and antimicrobial performance. *Progress in Organic Coatings*, **2024**, 197, 108799. <https://doi.org/10.1016/j.porgcoat.2024.108799> [H-index: 149; IF: 7.9; Q1]

6. **Lo Faro, E.**; Licciardello, F., Pulvirenti, A., & Fava, P. Polycaprolactone/cutin blends for the improvement of moisture barrier and grease resistance of paper for food use. Food Packaging and Shelf Life **2026**, 54, 101722. <https://doi.org/10.3390/app11178058> [H-index: 105; IF: 10.60; Q1].
7. **Lo Faro, E.**, Masino, F., Montevercchi, G., Cattivelli, A., Tagliazucchi, D., & Fava, P. Integration of Tenebrio molitor and sour cherries in biscuits: formulation, nutritional value, safety, digestion and shelf-life evaluation. Journal of Insects as Food and Feed, **2026**, 1(aop), 1-14. <https://doi.org/10.1163/23524588-bja10426> [H-index: 50; IF: 3.3; Q2]
8. **Lo Faro, E.**, Masino, F., Fava, P., Del Nobile, M. A., & Conte, A. Modelling the secondary shelf life of packaged breadsticks. Journal of Food Engineering, **2027**, 423, 113271. <https://doi.org/10.1016/j.jfoodeng.2026.113271> [H-index: 228; IF: 5.8; Q1]

Other publication:

1. [2023] - **"Strategie strumentali a supporto della valutazione della qualità dei prodotti ortofrutticoli in post-raccolta. La succosità delle mele: un parametro da valutare"** [Instrumental strategies supporting post-harvest quality assessment of fruit and vegetable products. Apple juiciness: a parameter to evaluate]. Technology Report published by Rete Alta Tecnologia Emilia-Romagna. Main activities: Investigation of innovative, non-destructive instrumental methodologies to assess and quantify juiciness and quality parameters in apples during the post-harvest phase, aiming at optimizing storage and supply chain processes. <https://www.retealtatecnologia.it/technology-report/strategie-strumentali-supporto-della-valutazione-della-qualita-dei-prodotti>

2. **[2022] - "Strategie di mitigazione dell'acrilammide nei prodotti della bakery"** [Acrylamide mitigation strategies in bakery products]. Technology Report published by Rete Alta Tecnologia Emilia-Romagna. Main activities: Analysis and implementation of technological and formulation strategies aimed at reducing acrylamide formation in baked goods, focusing on optimizing processing parameters and raw material selection to ensure food safety and compliance with quality standards.

Participation in international conferences as a speaker or with poster

1. **Emanuela Lo Faro**; Kitae Park; JongChul Seo – Modification of chitosan by melamine for hydrophobic and antimicrobial compounds – Poster – KOREA PACK 2022 – Goyang, South Korea.
2. Giuseppe Montevecchi, **Emanuela Lo Faro**, Tommaso Salerno, Pasquale Nitti, Giulia Anceschi, Nicolò Turri, Andrea Antonelli, Patrizia Fava – Strategies for acrylamide mitigation in biscuits – Speaker – Acrylamide & other process contaminants in food – Affidia Talk – 15-16 December 2022
3. **Emanuela Lo Faro** and Patrizia Fava – Study and evaluation of strategies for replacing plastic materials with greener and eco – sustainable alternatives – Speaker – 27th Workshop on the Developments in the Italian PhD Research on Food Science, Technology and Biotechnology – Portici (NA), Italy – Sept 2023.
4. **Emanuela Lo Faro**, Tommaso Salerno, Pasquale Nitti, Giulia Anceschi, Nicolò Turri, Andrea Antonelli, Patrizia Fava – Mitigation of acrylamide: focus on chemical and physical strategies – Speaker – 9th international conference on Food Chemistry and Technology – Paris, France – Nov 2023.
5. Giuseppe Montevecchi, Giulia Santunione, Francesca Masino, Alessandra Riggio, Lisa Salani, Pietro Panciroli, Omer Koker, **Emanuela Lo Faro**, Fabio Licciardello, Elisabetta Sgarbi, Patrizia Fava, Andrea Antonelli – Spirulina, a sustainable microorganism to enrich baked goods with precious nutrients – 9th international conference on Food Chemistry and Technology – Paris, France. Nov 2023.
6. **Emanuela Lo Faro**, Silvia Barbi, Patrizia Fava, Monia Montorsi – Natural-based coatings for food-packaging paper: statistical correlation of the formulations' effect on diffusion mechanism, grease resistance and mechanical properties – XVIII Convegno AIMAT 2025 – Ischia, Italy.
7. Riggio, A., Gammaitoni, M., Montevecchi, G., Masino, F., **Lo Faro, E.**, Antonelli, A.. – (2025). Analisi sulla composizione di 6 differenti “alghe”, impiegate come ingredienti di prodotti da forno. Analisi sui prodotti finiti e studio dell'accettabilità sensoriale (Promuovere diete sane e sostenibili dalla teoria alla pratica Milano, Università Cattolica del Sacro Cuore 18-19 settembre 2025).

8. **Emanuela Lo Faro**, Patrizia Fava, Angela Montanari, Tommaso Barbieri -
Improving barrier properties against grease and water vapor of paper: the role
of polymer type in cutin-based coatings - Winterthur surface day (WOT) 2025-
at School of Engineering - Winterthur, Switzerland.
9. **Emanuela Lo Faro**, Fabio Licciardello, Francesca Masino, Giuseppe
Montevecchi, Andrea Pulvirenti, Patrizia Fava. Improving Functional and Barrier
Performance of Paper through Biodegradable Polymer Coatings. - (2026).
(12th Shelf Life International Meeting Santiago di Compostela 8-11 giugno
2026).
10. Riggio, A., Gammaitoni, M., **Lo Faro, E.**, Montevecchi, G., Masino, F., Garavaldi,
A., Musi, V., Fava, P.. Shelf-life evaluation of innovative bakery product enriched
with *Chlorella vulgaris* under accelerated conditions (ASTL) / - (2026). (12th
Shelf Life International Meeting Santiago di Compostela 8-11 giugno 2026).
11. Gammaitoni, M., Riggio, A., Montevecchi, G., Masino, F., **Lo Faro, E.**, Garavaldi,
A., Musi, V., Fava, P.. Impact of fermentation with *Lactobacillus plantarum* and
Saccharomyces cerevisiae on the acceptability of experimental breadsticks
enriched with *Ulva lactuca*, and shelf-life study under tropical conditions
(2026). (12th Shelf Life International Meeting Santiago di Compostela 8-11
giugno 2026).

Intenational Conference Organizer

1. XI edition of the Shelf Life International Meeting (SLIM) - University of Modena
and Reggio Emilia, Italy - May 2022.

Teaching activity:

1. 6 April 2023 – 19 April 2023 – Lecturer, "Technician in Traceability and Digitalization for the Circular Economy in the Agri-Food Sector" – Fondazione Alberto Simonini. Delivered 30 hours of teaching in Food Technology (Scientific Disciplinary Sector AGRI-07/A, formerly AGR/15).
2. May 2024 – July 2024 Lecturer, "Technician in Traceability and Digitalization for the Circular Economy in the Agri-Food Sector" – Fondazione Alberto Simonini. Delivered 39 hours of teaching in Food Technology (Scientific Disciplinary Sector AGRI-07/A, formerly AGR/15). Academic Year 2025–2026
3. Adjunct Lecturer, Food Technology / Food Science (Scientific Disciplinary Sector AGRI-07/A, formerly AGR/15), 16 hours. Bachelor's Degree in Dietetics, Faculty of Medicine and Surgery, Department of Biomedical, Metabolic and Neurosciences, University of Modena and Reggio Emilia.
4. 30 September 2025 – 2 December 2025 Lecturer, Packaging course (20 hours). ITS Tech&Food Academy – Higher Technological Institute for the Agri-Food System, Parma, Italy.

Integrated teaching activity:

1. dal 13/10/22 al 26/05/23 – Ore: 85 – attività didattiche integrative (contratto fondo sostegno giovani dell'Università degli studi di Modena e Reggio Emilia)
Topic: Analisi fisiche e sensoriali degli alimenti nell'ambito del corso di laurea magistrale in Controllo e Sicurezza degli Alimenti
2. – dal 19/03/24 al 08/07/24 – Ore: 90 – attività didattiche integrative (contratto fondo sostegno giovani dell'Università degli studi di Modena e Reggio Emilia)
Topic: Analisi fisiche e sensoriali degli alimenti nell'ambito del corso di laurea magistrale in Controllo e Sicurezza degli Alimenti

Seminar activity:

1. Course: Cereal Science and Technology (Prof. G. Montevercchi) | Lecture Title: "Biscuits, Panettone, and Pandoro: Production Techniques and Differences" | Date: November 2020 (1 hour)
2. Course: Vegetable Preservation Technologies (Prof. P. Fava) | Lecture Title: "Pectins" | Date: April 2021 – November 2025 (2 hours)
3. Course: Food Packaging (Prof. F. Licciardello) | Lecture Title: "Dynamometer Mechanical Testing of Plastic Materials according to ASTM D 1894 and ASTM D 882 Standards" | Date: April 2021 (1 hour)
4. Course: Shelf Life Prediction Techniques (Prof. P. Fava) | Lecture Title: "Isotherm Construction and Calculation" | Date: April 2021 (1 hour)
5. Course: Food Residues, Contaminants, and Additives (Prof. P. Fava) | Lecture Title: "Acrylamide: Food Contaminant" | Date: December 2022 – December 2025 (2 hours)
6. Course: Physical and Sensory Analysis of Food (Prof. F. Masino) | Lecture Title: "Universal Testing Machine: Applications in the Food Sector and Case Studies" | Date: May 2023 – May 2025 (1 hour)

Support activities for the development of bachelor's and master's degree theses:

Bachelor students (Food Science and Technology - L-26)

1. Francesco Monici - Alcol polivinilico (PVA): confronto delle prestazioni di due film con differente peso molecolare.
2. Elisa Artoni - Effetto dei trattamenti per la preparazione alla vendita di ciliegie di Vignola.
3. Nicolò Turri - Valutazione dell'effetto di acidi food grade sulla formazione di acrilamide nei biscotti
4. Nicolò Barozzi - Realizzazione di rivestimenti biodegradabili a base di PBS e Cutina per il miglioramento delle proprietà fisiche di carte a uso alimentare.
5. Federico Malvezzi - Idro e oleo-repellenza di carte alimentari rivestite con coating biodegradabile a base di PHBH e cutina.
6. Luca Bucciarelli - Formulazione di biscotti proteici estrusi con impiego di materie prime ed isolati proteici di origine vegetale
7. Elena Rinaldi - Coating di carte alimentari a base di cutina e PCL con proprietà antimicrobiche
8. Filippo Incerti Vezzani - Realizzazione di coating biodegradabili per carte ad uso alimentare a base di PHBH e cutina

Bachelor students (Management Engineering - L-9R)

1. Sara Corradi - Analisi di Biodegradabilità sui materiali bio-based per il packaging.

Master students (Food Control and Safety - LM-70)

1. Marco Di Salvo - Fish crackers: formulazione, prove di stabilità e valutazione dell'accettabilità.
2. Hongyi Liu - Effetto della combinazione di due differenti ricette e frazioni lipidiche sulle caratteristiche qualitative di biscotti.
3. Simone Corsano - Analisi degli effetti reologici e sensoriali di zucchero invertito su pasta frolla.
4. Martina Cioni - Valutazione della potenziale contaminazione sensoriale da materiali a base cellulosica destinati al contatto alimentare.
5. Tommaso Salerno - Mitigazione del contenuto di acrilammide in biscotti per l'infanzia: ruolo della tecnica di cottura e degli agenti lievitanti.
6. Sofia Serafino - Effetto del tipo di illuminazione sulla shelf life del salame biologico prodotto con e senza l'impiego di nitrati durante la conservazione refrigerata.
7. Irene Raimondo - Interventi di packaging per il prolungamento della conservabilità nel post-raccolta di ciliegie ed uva di IV gamma.
8. Elisa Artoni - Interventi tecnologici per il prolungamento della shelf-life e la valorizzazione dell'amarena brusca di Modena.
9. Angela Bonofiglio - Sviluppo e caratterizzazione di carte a uso alimentare rivestite di Polycaprolactone (PCL) addizionato con additivi funzionalizzanti per il miglioramento di alcune caratteristiche fisiche.

10. Thomas Volpari – Strategie di mitigazione dell'acrilammide nella produzione dei biscotti: l'influenza del contenuto di asparagina negli sfarinati

11. Ilaria Barni – Formulazione di un nuovo prodotto: impiego di "farina" di Tenebrio molitor e amarene crioessiccate per la produzione di biscotti.

12. Pasquale Nitti – Strategie per la riduzione del contenuto di acrilammide in biscotti: effetti del contenuto di asparagina in farine biscottiere e modifiche di ricetta

13. Giulia Anceschi – Valutazione dell'efficacia di acidi organici sulla mitigazione del contenuto di acrilamide nei biscotti

14. Luca Tassi – Impiego di proteine vegetali per lo sviluppo di biscotti ad alto contenuto proteico.

15. Martina Franceschetti – Snack salati "ok vegan" ad elevato contenuto proteico: formulazione, realizzazione e studio di shelf-life del prodotto finito.

16. Sabrina Pavone – Verifica della idoneità funzionale di capsule monodose compostabili per caffè

17. Francesca Orsini – Formulazione e caratterizzazione di coating a base di policaprolattone e cutina per il miglioramento delle proprietà fisiche di carte a uso alimentare

18. Mariella Crescenza. – Screening del contenuto di asparagina in sfarinati di mais e mitigazione del contenuto di acrilamide in biscotti con l'utilizzo di acidi organici.

19. Alice Alessandro - Dal chicco alla capsula green: studio della shelflife del caffè in capsule compostabili
20. Martina Massaro -Validazione di modelli predittivi per la valutazione della shelf-life primaria e secondaria di grissini

Master students (Human Nutrition Sciences - LM-61)

1. Marco Cassano - Strategie nutrizionali nella preparazione del natural bodybuilding: dal surplus calorico alla fase ipocalorica con focus sull'integrazione ergogenica.
2. Piazza Maria Concetta - Le nuove esigenze alimentari dei consumatori: prodotti vegani e vegetariani, certificazioni e ingredientistica delle alternative lattiero-casearie nella GDO.
3. Benedetta Serami - Dipendenza da zucchero, la nuova droga invisibile: meccanismi neurobiologici, immunologici e comportamentali della dipendenza da zucchero e indagine osservazionale su abitudini alimentari e consapevolezza nella popolazione italiana.

SELF DECLARATION OF CERTIFICATION (art. 46 and 47 D.P.R. 445/2000)

I undersigned Emanuela Lo Faro, pursuant to and for the purposes of articles 46 and 47 and aware of the criminal sanctions provided for by article 76 of Presidential Decree no. 445 of 28 December 2000 in the event of falsity in deeds and false declarations, declares that the information contained in this curriculum vitae, drawn up in European format, corresponds to the truth.

Place and date
Reggio Emilia, 13/07/2026

Signature



aggiungere partecipazione alla notte della
ricerca cometerza missione