

Domenico Pietro Lo Fiego is full professor of SSD AGRI-09/C (Special animal husbandry) at the Department of Life Sciences of University of Modena and Reggio Emilia.

1983 (November 10th) – Degree in Agricultural Sciences at University of Bologna

1984-1990 - Researcher assistant in Animal Production Sciences, Institute of Allevamenti Zootecnici, University of Bologna

1990-1997- University researcher in Animal Production Sciences, Institute of Alimentazione Animale and Institute of Zootecnia, University of Bologna

1997-2002 - University researcher in Animal Production Sciences, DIPROVAL, University of Bologna

2002-2006- Associate professor of Animal Production at the University of Modena and Reggio Emilia

2006, since December 21st, Full professor of Animal Production at the University of Modena and Reggio Emilia

2005 (November 1st) -2007 (October 31st) - Deputy-Director of the Department of Agricultural and Food Sciences

2007 (November 1st) – 2012 (October 31st), Dean of the Faculty of Agriculture at the University of Modena and Reggio Emilia

2014 (September 8th) – 2021 (October 31st) - Deputy-Director of the Department of Life Sciences

2018 (January 1st) – 2023 (October 31st) – Director of Interdepartmental Research Centre for Agri-Food Biological Resources Improvement and Valorisation (BIOGEST-SITEIA), University of Modena and Reggio Emilia

EDUCATION

1980-1983- University of Bologna, Istituto di Alimentazione Animale. Student grant: “Pig Carcass and meat quality characteristics”

1983- Graduated (Summa cum Laude) in Agricultural Sciences at University of Bologna presenting a dissertation on “Backfat thickness and pig carcass quality”.

1986- Post graduate studies:

1) “Statistics and computer applications” at the School of Veterinary Medicine, University of Milan.

2) “Statistics in animal rearing research” at Vico Equense (Naples) organised by ASPA (Scientific Association of Animal Production).

3) “Problems of estimating and comparison of statistical packages for the animal rearing field” at Pisa, organised by ASPA (Scientific Association of Animal Production).

TEACHING ACTIVITY

1984-1989 - He held courses at Istituto Formazione Operatori Aziendali (IFOA) in Reggio Emilia. These courses were part of professional training programmes created in collaboration with the Italian Foreign Office offered to Italian and foreign post high-school graduates and university graduates in agriculture or animal rearing.

1994/95 - Special Zootechny I, Agricultural Science degree programme, University of Bologna.

1996- Antioxidant supplementation in animal diets and products shelf-life, Master programme, Federal University of Santa Maria, Rio Grande do Sul (Brasil)

1996-2003 - Food supplies, markets and industries of products of animal origin, Animal Production Science degree programme, University of Bologna

2001-2003 – Slaughter and meat evaluation, Animal Production Science degree programme, University of Bologna

2003-2005- General Zootechny and genetic improvement, Agricultural Science degree programme, University of Modena and Reggio Emilia

2005-2006- Zootechnical Ethnography, Agricultural Science degree programme, University of Modena and Reggio Emilia

2003-2007- Food supplies, markets and industries of products of animal origin, Agricultural Science and Processing and Improvement of Animal Products degree programmes, University of Modena and Reggio Emilia

2003-2007 - Assessment of the quality of products of animal origin, Agricultural Science and Processing and Improvement of Animal Products degree programmes, University of Modena and Reggio Emilia

2006-2007- Ethnography and genetic improvement of domestic animals, Processing and Improvement of Animal Products degree programmes, University of Modena and Reggio Emilia

2007 to present- Evaluation of the quality of foods of animal origin and Technologies and industries of animal product

MEMBERSHIPS IN SCIENTIFIC ASSOCIATIONS

Scientific Association of Animal Production (since 1991) and member of the “Meat quality and quantity assessment methods” and “Analytical methods of lipid fractions of animal origin foods” Committees .

RESEARCH INTERESTS

Meat production, meat processing and quality assessment

- Pork and beef quality: influence of farm factors.
- Pork quality: research on backfat and intramuscular fat for the improvement of ham quality for dry-curing.
- Study of the qualitative characteristics of the carcass and meat of farm animals, with particular reference to the effects of dietary fat and micronutrients supplementation (vitamins E, C and B5, CLA etc.) on organoleptic, nutritional characteristics and shelf-life of animal origin products.
- Effect of pre-slaughter factors (transport, stunning, handling) on animal welfare, carcass and meat quality.
- Relationships between pig carcass fatness, lipid fatty acid composition and oxidative stability of processed products.
- Objective methods for ham quality evaluation.
- Characterization of fresh meat and seasoned products from organic native pig breeds.
- Meat as functional food.
 - Research on defects in PDO ham, study of possible causes and development of evaluation methods;
 - Characterization of the meat, lipids and cured meats of local breed pigs raised in the wild according to the organic system;
 - Effect of alternative protein sources to soya flour extraction on milk production and quality;
- Valorisation of waste from the agri-food industry for feed or human food purposes.

RESEARCH PROJECTS

Scientific responsible of the following research programs:

1994 –Effect of dietary vitamin E supplementation on pork quality

1995 - Ostrich breeding and meat quality

1995 - Dietary vitamin E supplementation and beef quality

1996 - Vitamin E and lipid characteristics of the bovine carcass

1999 - Effect of diet type on growing, carcass and meat quality of ostrich

2000 - Effect of Dietary vitamin E and C supplementation on tissues vitamin E level of rabbit

2001 - Effect of stunning type and pre-chilling time of carcass on pig meat quality

2002 - Dietary CLA supplementation and lipid characteristics of Parma ham

2004/2006 - Researches on Parma ham defects

2004/2005 - Study of “red skin defect” of ham

2005/2007 - Study of the carcass and meat characteristics of Mora Romagnola cross-breed pigs from organic rearing system.

2007/2009 - Applicable requirements and perceived typicality of dry-cured ham

2008/2012 -Use of vitamin B5 in the pig diet and effect on breeding performance and on the qualitative characteristics of the carcass, meat and PDO ham

2009/2011 - study of the effects of pantothenic acid in pig feeding on carcass, meat and fat quality.

2014/2020 - Innovate the pork supply chain through the valorization of vegetable by-products and the use of advanced "omics" and process technologies, for the sustainable production of meat and cured meats with a positive impact on health;

2015/2020- Genetic and genomic approaches to improve quality of fatty acid composition in pig meat for healthier fresh and seasoned pig products;

2020/2024 - LIVE-HAZE - Hazelnut industrial by-product inclusion in livestock chains in Italy

Collaboration in UE Projects:

1993-1996 – EC-AIR3-Project CT92-0262, Methods of improving pig welfare and meat quality by reducing stress and discomfort before slaughter.

2000-2002 - CATRA Project QLK5-CT-1999-01507 – Minimising stress inducing factors on cattle during handling and transport to improve animal welfare and meat quality.

REFeree OF SCIENTIFIC JOURNALS

He has revised paper for:

- Italian Journal of Animal Science
- Meat Science
- Food Chemistry
- Foods
- Journal of Food Composition and Analysis

- Journal of the Science of Food and Agriculture
- Animal
- • European Food Research and Technology

He is Topic Editor of the journal MDPI Frontiers in Veterinary Sciences, Animal Nutrition and Metabolism section.

Reggio Emilia July 22, 2024