Francesca Masino

AGRI-07/A - Food Science and Technology

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Centro Interdip. BIOGEST - SITEIA, Università di Modena e Reggio Emilia
P*iazzale Europa 1A, Tecnopolo di Reggio Emilia, Reggio Emilia,*

ABOUT ME

My research activity focuses on technological and process-related aspects, with particular attention to their impact on food quality and safety. Key areas of study include the sensory science for outlining product quality profiles, color analysis and chemical reactions related to pigments and neo-formed compounds during processing. The investigation extends to the aromatic and polyphenolic components in wines, exploring cultivars, winemaking processes, technological interventions, and strategies to address climate change, as well as the development of low-alcohol wines and polyphenol-rich juices. Another area of interest concerns the valorization of fruit and vegetable products through technologies such as freeze-drying and innovative techniques like high-pressure treatments.
The research also involves the study of food contaminants, the analysis of strategies to mitigate their presence, and the recovery of agri-food by-products for sustainable formulation of bioplastics, fertilizers, biodiesel, and novel foods. More recently, research has been focusing on optimizing the sustainable use of spirulina and of micro- and macroalgae for the development of innovative baked goods with high nutritional and sensory value.

ACCADEMIC POSITION

Researcher AGRI-07/A (Food Science and Technology)| Decembre 2005 – Current with Scientific National Habilitation for Associate Professor obtained in March 2025*
University of Modena and Reggio Emilia, DSV - Department of Life Sciences.
https://personale.unimore.it/rubrica/dettaglio/fmasino

*Since May 2024, AGRI-07/A has replaced the former disciplinary sector SSD AGR/15

EDUCATION AND TRANING

Ph.D. in Agricultural Sciences and Biotechnology (VII cycle with fellowship)| 2004
University of Modena and Reggio Emilia
Food Science and Technology AGRI-07/A
Level in EQF: EQF level 8

Title of PhD dissertation: Determination of characteristic compounds that contribute to qualitative profile of typical regional products.

RELEVANT TOPICS

- Analytical methods for the determination of furanic compounds in traditional balsamic vinegar, with a focus on technological factors.
- Study of chemical transformations occurring during heat treatment (Maillard reaction).
- Innovative methodologies for studying food color, including image analysis and multivariate evaluation of digital images.
- Sensory methods, procedures for the training of judges, and development of sensory vocabularies to be used in the study of the sensory quality of food.
- Statistical methods (uni- and multivariate analysis) and software (StatSoft Statistica, XLSTAT 2017, Consumer Check, Panel Check, Sensobase) for food science.

Professional practice examination for pharmacist license University of Ferrara (Faculty of Pharmacy)| 2004
University of Ferrara (Faculty of Pharmacy)

Master's Degree in Chemistry and Pharmaceutical Technology| 2001
University of Bologna (Faculty of Pharmacy)
Food Science and Technology AGRI-07/A
Level in EQF: EQF level 7

Title of thesis: Determination of Aromas in Wine: Method Development and Application to Samples Produced Using Different Yeast Strains.

RELEVANT TOPICS

- Winemaking processes and biochemical processes involved in aroma formation during fermentation.
- Instrumental techniques, Gaschromatography and Mass Spectrometry (GC-FID, GC-MS), High Performance Liquid Chromatography (HPLC, LC-MS), for the analysis of aromas in wine, spectrophotometry techniques (UV/Vis).
- Statistical analysis and interpretation of experimental data.

RESEARCH EXPERIENCE

Research Grant| 1 May - 30 November 2005
DSV - Department of Life Sciences, University of Modena and Reggio Emilia.
Food Science and Technology AGRI-07/A

Title: Chemical and Sensory Approaches in the Evaluation of Food Product Quality

Post-Doc| 1 Febrary - 30 March 2005
DSV - Department of Life Sciences, University of Modena and Reggio Emilia.
Food Science and Technology AGRI-07/A

Title: Training of judges for Sensory Evaluation of Water Samples undergoing at Different Treatments

TEACHING ACTIVITY

The **teaching activity began in the 2003/04** academic year as a Teaching Assistant in the SSD AGRI-07/A - Food Science and Technology, Department of Life Sciences (DSV), University of Modena and Reggio Emilia, also carrying out substitute teaching c/o a public secondary school.
The teaching activity has been carried out continuously to the present, encompassing a range of degree programs

including Food Control and Safety, Agricultural and Food Sciences and Technologies, Viticulture and Enology, Agricultural Sciences and Technologies, Food Science, Agro-Environmental Sciences and Biotechnologies, and Integrated Sustainability of Agricultural Systems.

Teaching activity from Esse3 UniMoRe

-Physical and Sensory Analysis of Food (48 hours, 6 CFU) - [CSA13]| A.Y. 2011/12 - current
-Food Industry Processes (40-hour module, 5 CFU) - [STAA75]| A.A. 2025/26*
-Post-harvest management of agricultural products (24 hours module, 3 CFU) - [SISTA-0011]| A.Y. 2022/23
-Analytical and oenological chemistry (24 hours module, 3 CFU) - [STAA26] | A.Y. 2009/10
-Enology and Sensory Evaluation (24-hour module, 3 CFU) – [STAA27]| A.Y. 2009/2010 and 2010/2011
-Food Processing and Evaluation (24-hour module, 3 CFU) – [STAA19] | A.Y. 2009/2010 and 2010/2011
-Food Technologies of Vegetable Products (16-hour, 4 CFU) | - [OPZ33]| A.Y. 2008/09 - 2010/11
-Food Technologies of Vegetable Products (32-hour, 4 CFU) | - [OPZ33]| A.Y. 2011/12 - 2012/13
-Sensory Evaluation of Food (24-hour module, 3 CFU) - [VIT-36]| A.Y. 2007/08 e 2008/09.
-Transformation of Main and Secondary Components (25-hour module, 4 CFU) [CSA10]| A.Y. 2007/08 - 2008/09.
-Physico-Chemical and Sensory Analysis of Food Products (48-hour module, 6 CFU) – [MN2-00486]| A.Y. 2006/2007 and 2007/2008.
-Physico-Chemical and Sensory Analysis of Food Products (24-hour module, 3 CFU) – [MN2-00486] and [STAA49]| A.Y. 2005/2006, 2011/2012, and 2012/2013.

-Food Science – Teaching activity for TFA_A057 courses (18 and 20 hours) – [1A05714]| A.Y. 2011/2012 and 2014/15
-Technology of Food Quality, Microbiology, and Nutrition – Teaching activity for A057-PAS courses (18 hours) – [2A0571]| A.Y. 2013/14

Course

Valorization of Agro-Food and Gastronomic Traditions" (First-Level University Master, University of Modena and Reggio Emilia) | A.Y. 2017-18

Seminars

-Seminars for Doctoral School in Agri-Food Resources, Faculty of Sciences, University of Cadice, Spain:

- Sensory Analysis in food science: preparation of sensory evatuation| 2 March 2015
- Food texture. Analysis by instrumental and sensory methods| 3 March 2015

-BIP "Food Productions: Scientific and Practical Approaches - "SENSORY ANALYSISin food science" | 1 July 2025.

Other Teaching Activities:

Since 2017, she has been delivering course on:

- The -Sensory Analysis- held in the Higher Technical Education and Training (Emilia Romaga Region)| 2017–present.
- Properties of Materials/Products, Quality Indicators, and Supply Chains of Preserved Vegetables, for the qualifications: "Technician for the Quality of Food Products" and "Technician for Quality and Certification in the Agri-Food Supply Chain, Sustainability and Digitalization" (EQF level 6) | A.Y. 2018–2019 and 2023–2024.

Lectio Magistralis

Food sensory analysis held at Public Secondary School "G. Carducci" and a Public Industrial Technical Institute "A. Volta", Modena| 1 Novembre 2012.

*Starting from the next academic year – 2026/27 – the course Food Industry Processes will be assigned 10 ECTS credits (the teaching module will become 48 hours, 6 ECTS).

RESEARCH ACTIVITY

SCIENTIFIC RESEARCH ACTIVITY| 2001 - Current

Study of the sensory profile of food products: focus on methods and procedures for training judges and developing sensory vocabularies, to outline sensory profiles correlating with product quality, also in relation to consumer expectations**.**
Evaluation of instrumental approaches in sensory analysis: gas chromatography-olfactometry (GC-O) technique, electronic nose, and electronic tongue.
Study of the color of food products: analysis of pigment composition as technological variables and chemical markers to determine the authenticity of certain product types. In-depth study of browning chemical reactions and analysis of neoformed products during the cooking and aging of wine-related products.
Study of the aromatic and polyphenolic components in wine-related products in relation to 1) cultivar, 2) winemaking process, 3) technological interventions (enzymatic preparations, specific yeasts), 4) insect presence (Asian bug), 5) innovative strategies to counter climate change, 6) development of systems to assess the phenolic ripeness of grapes via smartphone.
Valorization study of fresh and minimally processed fruits and vegetables: study of apple and pear cultivars, with chemical, physical, and sensory analyses, and their suitability for technologies such as cryodrying, sous-vide, and high-pressure processing (HPP).
Evaluation of sustainable and innovative technologies: production of wines partially dealcoholised, cold-stabilized grape juices rich in polyphenols.
Determination of contaminants accumulates in food for migration from packaging materials, processes, and storage (phthalates, acrylamide, furanic compounds, cholesterol oxidation products). Study of critical conditions underlying their origin and strategies for mitigation.
Use of grape stems and coffee grounds for the formulation of biodegradable polymer matrices and biocomposite materials.
Application of insects for the bio-conversion of agro-food by-products and waste (HO.RE.CA): isolation of high-value-added compounds for use in the design of bioplastic materials, biodiesel, and animal feed (proteins, lipids, pigments, and chitosan).
Use of by-products from the fishery supply chain: formulation of fertilizers and biostimulants.
Use of by product food chain for formulation of new food products: vinegar from olive vegetation waters, coffee liqueur from used grounds, and herbal teas from vine leaves.
Study of the nutritional, technological, and sensory quality of sustainable bakery products enriched with micro- and macroalgae.

ISTITUTIONAL ACTIVITIES AND WORK EXPERIENCE

Member of the Board of Department of Life Sciences - UNIMORE| **2005 - Current**

Member of the Board master's degree course in Food Control and Safety, Department of Life Sciences- UNIMORE| **2005 - Current**

Member of steering committee and Reference teacher "master's degree course in Food Control and Safety", Department of Life Sciences- UNIMORE| **2014 - Current**

Member of the Quality Assurance Management Group in Food Safety and Control - Department of Life Sciences - UNIMORE| **2022 - Current**

Member of the Tutoring Commission in Food Safety and Control - Department of Life Sciences - UNIMORE| **2014 - Current**

Emergency Management and Fire Fighting Officer| 2023 - Current

Member of the College of the Doctoral School in Agri-Food Science, Technology and Biotechnology| January 2022 - Current
(http://www.steba.unimore.it/site/home.html) - UNIgreen - University of Modena and Reggio Emilia

Member SISTAl (Società Italiana di Scienze e Tecnologie Alimentari)**| 2006 - Current**

Member of BIOGEST-SITEIA (Centro Interdipartimentale per il Miglioramento e la Valorizzazione delle Risorse Biologiche Agroalimentari)**| 2010 - Current**

Representative member of Unimore (BIOGEST - SITEIA) of the INQUAN value-chain (Nutrition Integrity and Quality)| September 2024 - Current
Strategic Objectives of the Value Chain: 1. Food and human health; 2. Food safety and quality; 3. Food authenticity, traceability and sustainability)
https://agrifood.clust-er.it/value-chain/inquan/

Representative member of Unimore (BIOGEST - SITEIA) of the CL.A.N. "Agrospace" - Cluster Agrifood Nazionale| November 2024 - Current
https://agrifood.sostenibilita.enea.it/tags/agrospazio

Member selection board for n°35 research fellowships, and scholarships, co.co.co| 2011 – Current
University of Modena and Reggio Emilia, DSV - Department of Life Sciences
BIOGEST - SITEIA (Interdepartmental Center, University of Modena and Reggio Emilia)

Member of the Committee for the assessment of Skills acquired by Students up on completion of IFTS Programs (RER)| 2017- Current

President of the Examination Board for the Final Exams of the ITS Academy: "Product and Packaging Design for the Agri-Food Sector" and "Development of New Food Products"**| 2021 – Current**

PhD SCHOOLS: Member of the PhD final examination committee **|2016** and **2019**

- University of Cadiz (Analytical Chemistry Dep.)
- University of Bologna (DISTAL - Cesena)

THIRD MISSION

Since 2017, I partecipate at numerous initiatives related to the Third Mission, aimed at sharing scientific knowledge with society. The most recent activities include outreach programm with schools (2024 and 2025), participation in public events and talks, collaborations with companies for technology transfer and innovation in both processes and products, as well as “School-Work Alternation” projects and “Unimore Orienta”. Of particular importance was participation in events such as the Researchers’ Night (from **2021**), the Researcher’s Corner (**2023, 2024**), and the Festival of Sustainable Development (editions **2022, 2024, and 2025**). These experiences contribut to strengthening the social role of research and promoting an active dialogue between academia and the public (https://unimore.unifind.cineca.it/get/person/090433)

EDITORIAL REVIEWING ACTIVITIES AND SCIENTIFIC COMMITTEES

Members of the reviewer board for Beverage| October 2019 - Current
https://www.mdpi.com/journal/beverages/submission_reviewers

Special Issue Editor| October 2019 - Current
Special Issue Editor for "Chemistry of Tea and Coffee" of "Molecules" (Special Issues and Collections in MDPI journals)
https://www.mdpi.com/journal/molecules/special_issues/N34ULS5TXG

Scientific reviews| December 2005 - Current
Food Chemistry, Chemosensory, Perception, MDPI (Molecules, Beverage, Foods), Journal of Agricultural and Food Chemistry, Science of Food and Agriculture, Journal of the Science of food and Agriculture (JSFA), Journal of Food Science and Technology (JFST), Journal Food Chemistry & Nanotechnology (United Scientific Group)

Scientific Committee

- 3rd International Conference on Bioanalysis (ICB-2019). MAHDIA TUNISIA**| 13/12/2019 – 15/12/2019.**
- IFTS course (Tecnico per la promozione delle produzioni tipiche del territorio e della tradizione gastronomica - Technician for promotion of typical products and gastronomic tradition), Emilia- Romagna Region. Organizer by IAL (Innovazione Apprendimento Lavoro - Innovation Learning Work)**| 2018 - current.**

INTERNATIONAL MOBILITY AND VISITING POSITIONS

- Visiting Researcher in the research group "Aromas and Factors of Quality of Beverage and Food", Department of Nutrition, Food Science and Gastronomy, University of Barcellona (Azione di mobilità nell'ambito del programma di collaborazione scientifica "UniMore - Università Straniere - Mobility action within the scientific collaboration program "UniMore - Foreign Universities"**|6 May 2019 – 7 June 2019**
- Visiting Researcher to the research group "Analytical Chemistry Research in Wine and Agri-Food Products", Andalusian Centre of Wine Research**| 4 September 2014 - 6 October 2014** and **17 Novembre 2014 - 29 Novembrer 2014**

FUNDED PROJECTS

PARTICIPATION TO COMPETITIVE FUNDING PROJECTS

2023 – 2026: ALGENFOR (Uso di alghe per una nuova generazione di prodotti da forno – Use of algae for a new generation of baked goods), PR-FESR 2021-2027 Emilia-Romagna Region, AXIS 1 Research, Innovation and Competitiveness. Act. 1.1.2.
2024 – 2025: Memory, and Olfaction: How age modulates memory and olfactory abilities and their underlying neural circuits. FAR-2023 (**WP manager**).
2021 – 2023: 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".
2020 – 2022: FISH (Fertilizzante Idrolizzato Suolo e Habitat - Hydrolyzed Soil and Habitat Fertilizer), PSR 2014-2020 Liguria Region, Op. 16.2.01.
2020 – 2022: VALORFRUIT (Caratterizzazione e valorizzazione della biodiversità frutticola locale e verifica di genotipi innovativi di melo per l'agricoltura di montagna - Characterization and enhancement of local fruit biodiversity and verification of innovative apple genotypes for mountain agriculture), PSR 2014-2020 Emilia-Romagna Region, Op. 16.1.01 – Agri-GO PEI - FA 2A.
2019 – 2021: Mineral reactivity, a key to understand large-scale processes: from rock forming environments to solid waste recovering/lithification. PRIN 2017 MIUR.
2019 – 2020: Produzione di metaboliti in risposta a stress abiotici in microalghe - Metabolites production in response to abiotic stresses in microalgae. FAR-2019.

2019 – 2020: FLIES4VALUE (Insetti per la bioconversione di sottoprodotti agroalimentari in mangimi e sostanze ad alto valore aggiunto - Insects for the bioconversion of agri-food by-products in feed and high added value products), POR-FESR 2014-2020 Emilia-Romagna Region. AXIS 1 Research and Innovation. Act. 1.2.2.
2018 – 2021: Trattamento termico Sous-Vide: Qualità reale e percepita - Sous-Vide Heat Treatment: Real and Perceived Quality. FAR – 2018.
2018 – 2022: SCALIBUR (Scalable Technologies for Bio-Urban Waste Recovery). H2020-SFS-2018-2020 (Sustainable Food Security) – CE-SFS-25-2018 (Topic), IA (Type of Action).
2018 – 2021: GLOPACK (Granting society with Low environmental impact innovative PACKaging). H2020-SFS-2017-2020 – SFS-35-2017 (Topic), IA (Type of Action).
2017– 2019: BIOECO-FLIES (Valorizzazione di sottoprodotti di filiere vegetali tramite insetti: nuove soluzioni per impieghi alimentari, agronomici ed energetici – Valorization of by-products of vegetable supply chains through insects: new solutions for food, agronomic and energy uses), PSR 2014-2020 Emilia-Romagna Region, Op. 16.1.01 - Agri-GO PEI - FA 5C.
2016 – 2018: GENBACCA (Nuovi genotipi tolleranti a stress biotici e abiotici per una gestione sostenibile in vite e pomodoro da industria – New genotypes tolerant to biotic and abiotic stress for sustainable management in grapevine and processing tomato), POR-FESR 2014-2020 Emilia-Romagna Region. AXIS 1 Research and Innovation. Act. 1.2.2.
2016 – 2019: 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), PSR 2014-2020 Emilia-Romagna Region, Agri-GO PEI - FA 4B
2016 – 2019: HALYS (Tecniche di monitoraggio e strategie innovative per il controllo della Cimice asiatica (Halymorpha halys – Monitoring techniques and innovative strategies for the control of Halyomorpha halys (brown marmorated stink bug), PSR 2014-2020 Emilia-Romagna Region, Op. 16.1. 01 - Agri-GO PEI - FA 4B.
2016 – 2018: SOSTINNOVI (Sostenibilità e innovazione nella filiera vitivinicola – Sustainability and innovation in the wine industry), POR-FESR 2014-2020 Emilia-Romagna Region. AXIS 1, Research and Innovation. Act. 1.2.2.
2016 – 2018: VALORIBIO (Valorizzazione di rifiuti organici mediante insetti per l'ottenimento di biomateriali per usi agricoli – Valorization of organic waste by means of insects to obtain biomaterials for agricultural uses), POR-FESR 2014-2020 Emilia-Romagna Region. AXIS 1 Research and Innovation. Act. 1.2.2.
2015-2017: PROMOTO (Migliorare la produttività delle colture e la qualità del pomodoro biologico - Improving Crop Productivity and Quality of Organic Tomato). Fondazione Cariplo. Bando 2015.
2013 – 2015: ER-FLOWER (Tecnica colturale e varietà di zucchino da fiore per la produzione di specialità alimentare - Cultivation technique and varieties of flowering zucchini for the production of specialty foods). Call Area Sisma- 2012 R.E.R.
2013 – 2015: MEDFLOWER (Biodiversità e Miglioramento dello Zucchino per la produzione di Fiore per Specialità Alimentari Mediterranee - Biodiversity and improvement of zucchini for flower production for Mediterranean specialty). Call Mi.P.A.F - 2012-2013.
2011 – 2013: Un database viticolo italiano, ad approccio multidisciplinare, per la conoscenza e la valorizzazione dei genotipi regionali - 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). AGER -2010-2014
2006 – 2007: Addestramento, valutazione e utilizzo di esperti in analisi sensoriale dell'Aceto Balsamico di Reggio Emilia (ABT) – Sensory training, evalution of panel group and its use for sensory analysis of Taditional Balsamic Vinegar of Reggio Emilia (TBV)". Funded by Cassa di Risparmio di Reggio Emilia "Pietro Manodori".

RESEARCH CONTRACTS

2023 – 2024: Contract between UNIMORE (Biogest – Siteia) and CRPA Lab for carrying research "Analytical study of ready-to-use semi-processed fruit and vegetable products with extended shelf life and strong health properties - Studio analitico di prodotti ortofrutticoli semilavorati pronti all'uso con shelf life prolungata e spiccate proprietà salutistiche" **(PI)**.
2019 – 2020: Contract between UNIMORE (Biogest – Siteia) and ERSA for carrying research "Investigation on the effects of Halyomorpha halys presence in the winemaking process of Pinot grigio, Ribolla gialla and Merlot wine - Indagine sugli effetti della presenza di Halyomorpha halys nel processo di vinificazione delle varietà pinot grigio, ribolla gialla e merlot coltivate in Friuli-Venezia Giulia" **(PI)**.

2017 – 2018: Contract between UNIMORE(Biogest – Siteia) and Acetaia Cremonini S.r.l for carrying research "Valuation and sensory analysis of IGP Vinegars - Valutazione ed analisi sensoriale degli aceti balsamici IGP" (**PI**)
2015-2016: Contract between UNIMORE (Biogest – Siteia) and Acetaia Cremonini S.r.l for carrying research "Training of the panel group for the sensory evaluation of Balsamic Vinegars IGP - Addestramento di un panel per la valutazione sensoriale degli aceti balsamici IGP" (**PI**).
2014 - 2015: Contract between UNIMORE (Biogest – Siteia) and Villa Zarri Srl for carrying research on "Phthalate detection in distilled spirits and strategies for their mitigation - Rilevamento di ftalati negli alcolici distillati e strategie per la loro mitigazione".
2014 - 2015: Contract between UNIMORE (Biogest – Siteia) and Cantina di Arceto di Scandiano Reggio Emilia Srl for carrying research on "Using of innovative aids for oenological - Impiego di nuovi coadiuvanti tecnologici ad uso enologico" (**PI**).
2010- 2011: Contract between UNIMORE and Distrct of Bivona (Ag), IVA n. 80006973847 for carrying research on "Physico-chemical and sensory characterization of Peach of Bivona - Caratterizzazione chimico-fisica e sensoriale della Pesca di Bivona".
2008 - 2010: Contract between UNIMORE and Panificio Antonelli S.r.l., RE. per un lavoro di ricerca "Fibrapan - Utilizzo di ingredienti salutistici in pane ad uso alimentare umano - Use of healthy ingredients in bread for human food use.
2004 - 2005: Contract between UNIMORE and AGAC Reggio Emilia for carrying research on "Testing of suitable treatment systems for drinking water distributed in Reggio Emilia, in order to make it "of higher quality" for human consumption - Ricerca e sperimentazione di idonei sistemi di trattamento dell'acqua potabile distribuita in Reggio Emilia, al fine di renderla "a più alta qualità" per il consumo umano".

ORAL COMUNICATION

Oct. 2022: Hydrolysis of proteins in fish by-product for biostimulant preparation (Idrolisi delle proteine: un processo chiave nella preparazione di un biostimolante). Workshop "Recupero degli scarti del pescato" - FISH". Santa Margherita Ligure, GE.
Dec. 2020: Poster Presentation "Sustainable innovation: sensory study of coffee-flavoured liqueur from spent coffee grounds". A sense of Innovation, 9th European Conference on Sensory and Consumer Research. Online
Jun. 2021: Poster presentation "Spent coffee ground tested as filler for biodegradable composites". 8th International Conference on Sustainable Solid Waste Management Thessaloniki, Greece. Online
Dec. 2019: By-product Valorisation and Innovation Sustainable in the Agri-Food supply chain: Laboratory Research". The 3rd International Conference on Bioanalysis (ICB-2019), Mahdia, Tunisia.
Dec. 2017: First chemical and sensory results of the study of wines from musts contaminated by H. halys (primi risultati chimici e sensoriali dello studio di vini da mosti contaminati da H. halys), Campus Cloud Halyomorpha halys", Faenza, RA
Dec. 2016: H. halys - Effects on vines and wine. Presence of the stink bug in the Modena and Reggio Emilia areas on 2016 (H. halys - effetti sulla vite e sul vino e andamento della presenza della cimice nel territorio modenese e reggiano nel 2016), Campus Cloud Halyomorpha halys, BO.
May 2015: Evaluation of aromatic compounds in wines obtained using different strains of Saccharomyces yeasts (Valutazione di composti aromatici in vini ottenuti utilizzando differenti ceppi di Lieviti Saccharomyces), IX ed. Enoforum, VR.
Nov. 2013: Zucchini (Cucurbita pepo L.) flowers in batter: sensory evaluation approach (Fiori di Zucchine in pastella: approccio di valutazione sensoriale). Workshop "Lo zucchino da fiore per Specialità Alimentari Mediterranee", BA.
Dec. 2005: Sensory study of water: experimental approach (Studio sensoriale sulle acque: approccio sperimentale), 3° Workshop AISSA "Il pianeta acqua nel continente agricoltura", RE.

Feb 2004: Study of the relationships between acidity, sugar, concentration of furan compounds and aging in batteries of ABT in Reggio Emilia by chemometric method (Studio delle relazioni tra acidità, zuccheri, concentrazione di composti furanici e invecchiamento in batterie di ABT a Reggio Emilia mediante metodo chemiometrico). Workshop "Ricerche finalizzate alla tutela della tipicità dell'Aceto Balsamico Tradizionale di Reggio Emilia", RE.
Feb 2004: Influence of composition on vinegar quality (Influenza della composizione sulla qualità dell'aceto). Workshop "Età dell'aceto Balsamico Tradizionale ed altri pratici aspetti", RE.
Jan.2003: Sugar modification in ABT of Reggio Emilia during the production (Modificazioni degli zuccheri nel corso della produzione di Aceto Balsamico Tradizionale di Reggio Emilia" Workshop "Genuinità dell'Aceto Balsamico Tradizionale di Reggio Emilia", RE.

SCIENTIFIC AWARDS

Best Research Work Award at the 3rd AISSA Conference "Il pianeta acqua nel continente agricolo" for the study entitled "Sensory Study on Water: An Experimental Approach"**| 7 December 2005**

PATENT

Italian patent n. 102017000082284. granted on 19-07-2017. Application filed entitled "Sistema di pulizia del gas utilizzando microalghe"

BIBLIOMETRIC INDEX

SCOPUS
Author Id = 23393387300
Number of Publications (since 2003): 49
Total number of citations (since 2003): 1020
h index (Scopus): 20
https://www.scopus.com/authid/detail.uri?authorId=23393387300

WEB OF SCIENCE
ResearcherID: D-8975-2015
Number of Publications (since 2003): 45
Citing Articles (since 2003): 786
Times Cited (since 2003): 896
h index (WoS): 18

http://orcid.org/0000-0002-1206-7267

Author of 59 publications in indexed, non-indexed, and outreach journals; 63 oral presentations and posters presented at national and international conferences
https://personale.unimore.it/rubrica/pubblicazioni/fmasino

SUPERVISOR

I have been a **co-supervisor** for

- 2 doctoral theses (University of Modena and Reggio Emilia - STEBA)

I have been the **supervisor** for

- 13 Bachelor's theses (University of Modena and Reggio Emilia – 10 in Agricultural and Food Sciences and Technologies, 3 in Biological Sciences or in Biotechnology)
- 23 Master's theses (University of Modena and Reggio Emilia – Food Control and Safety – LM70)

I have been the **co-supervisor** for

- 14 Bachelor's theses (University of Modena and Reggio Emilia – 11 in Agricultural and Food Sciences and Technologies, 3 in Biological Sciences or in Biotechnology)
- 6 Master's theses (University of Modena and Reggio Emilia – Food Control and Safety – LM70).
- 4 thesis as part of the Active Training Internship programm (ATI)

I have been **Tutor Erasmus** (Erasmus + Learning Agreement Student Mobility for Traineeships) for

- Study and analysis of oenological products by gas chromatography – olfactometric.
- Physico-Chemical and Sensory analysis on food and by-product.
- Development of methods for the authenticity assessment of selected nut species.

I have been **Tutor of a research scholarship** in collaboration between University of Modena and Reggio Emilia (BIOGEST - SITEIA) and Emilia Wine s. coop. Agr.

LANGUAGE SKILLS

Mother tongue(s): **Italian**

Other language(s):
English (Fluent)
Spanish (Intermediate)
German (Intermediate)
French (Basic)

COMMUNICATION, INTERPERSONAL SKILLS

My role as a researcher has allowed to develop good communication and interpersonal skills, further enhanced through participation in scientific workshops, seminars, training courses and programs, and recreational activities.
Among these experiences, I attended courses on "teaching strategies for students with special educational needs", workshops designed to "make lessons more interactive and engaging", as well as theatre courses and performances that enriched my expressive abilities.
I established a network of academic and research collaborations, working with Italian and international Universities such as the University of Bologna, Copenhagen, Cadiz, Barcelona, Cork, the High Institute of Biotechnology in Monastir, and the Food Process Institute of Applied Science and Technology (INSAT) in Tunisia, in addition to research organizations like CRPA and ERSA. These experiences allowed me to develop strong teamwork skills.
I refined my public speaking and critical thinking abilities by participating in conferences and teaching individuals with different educational levels and cultural backgrounds. These abilities enabled me to disseminate research findings and actively collaborate within multidisciplinary teams. At the same time, I developed excellent writing skills, fuelled by a deep passion for reading and the drafting of numerous scientific articles, reports, and academic communications.

ORGANISATIONAL SKILLS

I acquired good organizational and leadership skills by managing a laboratory and coordinating the research activities of students, doctoral candidates, and research fellows. I am accustomed to planning and supervising thesis and research projects, as well as fostering national and international collaborations for internships, Erasmus programs, research projects, and educational initiatives.

JOB RELATED-SKILLS

I possess a wide range of job-related skills, particularly in analytical techniques, sensory evaluation, and data analysis. These include:

- Excellent command of chromatography and spectrophotometry equipment, including GC, GC-MS, HPLC, LC-MS, and UV/Vis.
- Strong expertise in sensory methods, including judge training procedures and the development of sensory glossaries for studying the sensory quality of foods.
- Proficiency in statistical methods (both uni- and multivariate analysis) and relevant software such as StatSoft Statistica, XLSTAT 2017, Consumer Check, Panel Check, and Sensobase.
- Advanced writing skills in producing scientific reports.
- Solid project management skills, demonstrated through the coordination of various research and educational initiatives.

I, the undersigned, Francesca Masino, born in Villingen (Germany) on 19/09/1971 and residing at Via Palmiro Togliatti, Castelfranco Emilia (Modena), aware of the criminal penalties for false declarations pursuant to Articles 46 and 47 of Presidential Decree No. 445/2000, hereby declare that the information provided in this curriculum vitae is true and accurate.

Pursuant to Regulation (EU) 2016/679 of the European Parliament and of the Council of 27 April 2016, I authorize the processing of my personal data contained in this CV for personnel selection purposes.

REGGIO EMILIA, 22 SEPTEMBER 2025

Francesca Masino