



GIUSEPPE MONTEVECCHI

Associate Professor of Food Science and Technology

University of Modena and Reggio Emilia

PERSONAL INFORMATION

INSTITUTION	University of Modena and Reggio Emilia (UNIMORE), Department of Life Sciences
ACADEMIC FIELD	AGRI-07/A - Food Science and Technology
CONTACT	giuseppe.montevercchi@unimore.it +39 0522 523541
OFFICE	BIOGEST - SITEIA, Tecnopolo di Reggio Emilia, Piazzale Europa 1A, 42124 Reggio Emilia, Italy; Life Science Department, Via Amendola 2 (Padiglione Besta), 42124 Reggio Emilia, Italy

[UNIMORE profile](#) | [ORCID](#)

ABOUT ME

Associate Professor of Food Science and Technology at the University of Modena and Reggio Emilia. Research activities focus on sustainable food processing, food chemistry, quality and safety, and the valorization of agri-food side streams within circular bioeconomy strategies. Current work includes algae and cyanobacteria as food ingredients, innovative bakery products, active and intelligent food packaging, process-induced contaminants, and the chemical and sensory changes occurring during food processing and storage.

Experienced in multidisciplinary research projects involving universities, research centres and companies, with responsibilities in scientific coordination, analytical method development, technology transfer, postgraduate education and international mobility.

WORK EXPERIENCE

September 2026 - present	Associate Professor of Food Science and Technology University of Modena and Reggio Emilia
September 2023 - August 2026	Tenure-track Researcher in Food Science and Technology University of Modena and Reggio Emilia
September 2019 - August 2022	Fixed-term Researcher in Food Science and Technology University of Modena and Reggio Emilia

EDUCATION AND TRAINING

Italian National Scientific Qualifications (ASN) Italian Ministry of University and Research (MUR)	
2018-2026	• Full Professor qualification - Food Chemistry (CHEM-07/B), June 2026
	• Full Professor qualification - Food Science and Technology (AGRI-07/A), November 2024
	• Associate Professor qualification - Food Chemistry (CHEM-07/B), December 2023
	• Associate Professor qualification - Food Science and Technology (07/F1; current classification AGRI-07/A), July 2018
2010	PhD in Agricultural Sciences and Biotechnology (XXI cycle, with scholarship) University of Modena and Reggio Emilia Doctoral thesis: Transformations occurring during must cooking: evolution of nitrogen compounds.
2005	State Examination for Professional Qualification as Pharmacist University of Ferrara
2003	Bachelor's Degree in Herbal Techniques, Analytical-Extractive Curriculum University of Bologna Final grade: 110/110 cum laude. Thesis on the isolation and characterization of falcarninol and related compounds from Hedera helix canariensis. Research period at the University of Bath, United Kingdom (September 2002 - January 2003).
	Master's Degree in Chemistry and Pharmaceutical Technology University of Bologna Final grade: 108/110. Thesis on the influence of biotechnologies on the aromatic profile of white wines.
2001	

RESEARCH EXPERTISE

- Sustainable food processing and circular bioeconomy approaches.
- Valorization of agri-food side streams and food-industry by-products through direct and indirect biorefinery strategies.
- Microalgae and cyanobacteria characterization and application as innovative food ingredients.
- Development and characterization of enriched bakery products, including formulation, nutritional quality, sensory properties and shelf life.
- Determination and mitigation of food contaminants and process-induced compounds, including acrylamide, mycotoxins, furanic compounds, phthalates and cholesterol oxidation products.
- Chemical transformations during thermal processing, including the Maillard reaction.

- Characterization of aroma, colour and bioactive compounds in grapes, wine, fruit, and coffee.

SELECTED FUNDED RESEARCH PROJECTS

December 2024 - November 2029	FOCUSER - Food CampUS Education Research Italian Ministry of University and Research - Expo 2020 Dubai Legacy UNIMORE Scientific Coordinator; project funding allocated to UNIMORE: EUR 324,940.65. International inter-university campus for advanced education, research, innovation, mobility and knowledge transfer in food processing, with particular attention to cooperation with the Middle East and North Africa region.
February 2026 - February 2028	FRESCO - Field Resilience Engaging Sustainable COoling UNIMORE FAR 2025 interdisciplinary project Project participant; funding: EUR 80,000. Development and validation of sustainable evaporative-cooling solutions, including protocols for assessing food quality and post-harvest performance.
Awarded 2026	RECYCLE-AGE Regional research and innovation project UNIMORE project proposer. Development of active and intelligent food packaging from mechanically recycled post-consumer PET and compostable biopolymers, with attention to food-packaging interactions, safety and shelf-life validation.
February 2024 - December 2026	ALGENFOR - Algae for a New Generation of Bakery Products PR-FESR Emilia-Romagna 2021-2027 Project participant; total funding: EUR 490,007.16. Development of innovative bakery products using optimized micro- and macroalgae ingredients, including nutritional and chemical characterization, sensory quality, food safety, shelf life and scale-up.
November 2018 - October 2022	SCALIBUR - Scalable Technologies for Bio-Urban Waste Recovery European Union Horizon 2020 Valorization of urban biowaste through scalable technologies and circular value chains for high-value bio-based products.
April 2016 - July 2018	SOSTINNOVI - Sustainability and Innovation in the Wine Supply Chain POR-FESR Emilia-Romagna 2014-2020 Sustainable innovation in viticulture and winemaking, including remote sensing, reduced-sulphite technologies and valorization of winemaking by-products for bio-based materials.
July 2016 - December 2019	VINSACLIMA - Innovative Adaptation Strategies in Vineyards and Wineries Operational Group for Innovation Assessment of innovative adaptation strategies in vineyards and wineries under changing climatic conditions. CUP E46G16003660007.
April 2016 - July 2018	VALORIBIO - Valorization of Organic Waste through Insects POR-FESR Emilia-Romagna 2014-2020 Valorization of organic waste through black soldier fly bioconversion for the production of agricultural biomaterials.

CURRENT SCIENTIFIC AND INSTITUTIONAL ROLES

- UNIMORE representative within the Bio-based Industries Consortium (BIC), since November 2025.
- UNIMORE representative in the SPES value-chain working group (Valorization of by-products and waste - biomass chemistry in the agri-food sector), Clust-ER AgriFood, since January 2022.
- Member of the Doctoral School Board in Agri-Food Science, Technology and Biotechnology (STEBA/UNIgreen), UNIMORE, 6 April 2021 - 5 April 2022 and since 10 May 2024.
- Scientific and Technical Support expert in food improvement agents and/or feed, EFSA EO/EFSA/2020/01, since 28 July 2021; UNIMORE contact person for the competent organization under Article 36.
- Academic tutor for the Bachelor's Degree Programme in Agricultural and Food Sciences, UNIMORE.
- Internship tutor for students in the Bachelor's Degree Programme in Agricultural and Food Sciences, UNIMORE.
- Member of the Faculty-Student Joint Committee for the Bachelor's Degree Programme in Agricultural and Food Sciences, UNIMORE.
- Responsible for the Food Science and Technology Laboratory, BIOGEST-SITEIA.
- Lead of the cross-cutting research unit on the valorization of by-products and waste, BIOGEST-SITEIA.
- Member of the DSV Corner team, Department of Life Sciences, since 12 January 2026.

EDITORIAL AND SCIENTIFIC SERVICE

- Community Reviewer, Frontiers in Food Science and Technology, since 27 September 2023
- Topical Advisor, Beverages (MDPI), Journal Topical Advisory Panel - Wine, Spirits and Oenological Products, since 25 March 2021.
- Scientific board member, Carpathian Journal of Food Science and Technology.
- Scientific board member, The Annals of the University Dunarea de Jos of Galati, Fascicle VI - Food Technology.
- Previous editorial board member, Scientific Study & Research - Chemistry & Chemical Engineering, Biotechnology, Food Industry.
- Previous editorial board member, Eurasian Journal of Analytical Chemistry.
- Reviewer for international journals in food science, food chemistry, food processing and sustainability.

SCIENTIFIC MEMBERSHIPS AND RECOGNITIONS

- Corresponding Member, Italian Academy of Vine and Wine, since May 2019.
- Member, Italian Society of Food Science and Technology (SISTAL), since January 2020.
- Member, ISEKI-Food Association, since 2021.
- UNIMORE member of the World Food Research and Innovation Forum, since February 2020.
- Outstanding Reviewer Recognition, LWT - Food Science and Technology, Elsevier, 2018.
- Outstanding Contribution in Reviewing Award, Elsevier, 2017 and 2018.

TEACHING

Current/recent courses at UNIMORE: Mitigation of the Environmental Impact of Food Production (6 ECTS, 48 hours; since 2024/25); Post-Harvest Quality Assessment (3 ECTS, 24 hours, including laboratory work; since 2023/24); Food Industry Processes (6 ECTS, 48 hours; since 2025/26).

Previously taught courses: Sustainability of Agri-Food Production through a Circular Approach (3 ECTS, 24 hours; 2023/24 and 2024/25); Science and Technology of Cereals and Cereal Products; The Chemical Laboratory for the Food Industry (2021/22 and 2022/23).

Doctoral seminars delivered in English: Method Development for the Identification and Quantification of Food Contaminants; Reduction of Food Waste and By-products through Bioconversion and Biorefinery Approaches.

International intensive teaching: lectures and seminars in English within UNIMORE and University of Almeria (UAL) Blended Intensive Programmes (BIP) (2023-2026), including food technology, regional food-processing systems, contaminant analysis, and microalgae in human nutrition.

SUPERVISION AND MENTORING

- January 2005-July 2026: supervisor of 15 bachelor's and 9 master's theses; co-supervisor of 22 bachelor's and 20 master's thesis.
- Overall academic supervision: co-tutor of 3 PhD graduates and supervisor or co-supervisor of more than 60 bachelor's, master's, postgraduate and doctoral theses, including international collaboration with the University of Carthage and ESIAT, Tunisia.
- Recent additional roles: supervisor of one second-level master's thesis (University of Bologna, 2024), reviewer of one PhD thesis (University of Turin, 2025), and member of a doctoral final-examination committee (University of Bologna, 2025).

RESEARCH OUTPUTS AND IDENTIFIERS

UNIMORE research profile: 138 research outputs and 2 patents listed in UNIFIND as of September 2026.

Scopus Author ID: 20434271100 - 66 documents, 1,373 citations, h-index 23 (9 September 2026).

Web of Science ResearcherID: [U-9525-2018](#) - 61 indexed documents (+31 non-indexed records), 1,188 citations, h-index 22 (9 September 2026).

Google Scholar: [Giuseppe Montevocchi](#)

Selected patent: "A method of coffee quality analysis by extracting volatile compounds in coffee", patent no. 2-2018 050105.

TECHNICAL AND PROFESSIONAL SKILLS

- Advanced experience with chromatographic and mass-spectrometric techniques, including GC, GC-MS, HPLC and LC-MS.
- Development, optimization and validation of analytical methods for food matrices.
- Scientific writing, peer review and preparation of technical and research reports.
- Research project development, scientific coordination and collaboration with industrial partners.
- Teaching, supervision and communication in multicultural and interdisciplinary environments.

LANGUAGE SKILLS

Language	Overall level	Details
Italian	Native	Mother tongue
English	C1	Listening C1; reading C1; writing C1; spoken production and interaction C1
Spanish	B1-B2	Listening and reading B2; writing and spoken production/interaction B1
French/Portuguese/German	French A2-B1; Portuguese A2-B1; German A1-A2	French: listening B1, reading/writing/speaking A2. Portuguese: reading/writing/speaking B1, listening A2, German: listening A1, reading/writing/speaking A1-A2

SELECTED PUBLIC ENGAGEMENT

- Organizer of public-engagement initiatives on food sustainability, food packaging, algae and circular bioeconomy, including the European Researchers' Night in Almeria, Spain (26 September 2025), and the Sustainable Development Festival in Reggio Emilia (15 May 2025).
- Scientific lead, From Brain Drain to Brain Gain: employability, the green transition and well-being of doctoral candidates and researchers, R2B 2025, Bologna (26 June 2025).
- Organizer of educational and outreach activities, including Alghè dal mare e non solo - Scopri, parla, assaggia! for schools in Reggio Emilia (14 January 2026) and CamBIO Marcia: Local Food Party in Modena (24 June 2025).

DATA PROTECTION

I authorize the processing of personal data contained in this curriculum vitae in accordance with Regulation (EU) 2016/679 (GDPR) and Italian Legislative Decree No. 196/2003, as amended by Legislative Decree No. 101/2018.

Draft updated: 7 September 2026