

Curriculum Vitae and Scientific Activity
Prof.ssa Barbara Simonato

1992: Degree in Biological Sciences (Master Level), Faculty of Science, University of Padova.

1993-1997: Specialization in Food Science, Faculty of Medicine, University of Padova.

1995-1998: Fellowship from the Ministry of Agricultural, Food and Forestry Policies (Italy) for the study of cereal proteins through chromatography and electrophoretic techniques.

1999-2001: PhD in “Food and Science”, University of Padova. The topic of the research was the study of the effect of technological treatment on allergenicity of wheat and wheat-based food.

2002: postdoctoral fellow, University of Padova.

November 2002: Researcher in Food Science and Technology, University of Verona.

December 2020: Associate Professor in Food Science and Technology, University of Verona.

Scientific activity:

- Fortification of foods with bioactive compounds to increase the nutritional and functional properties. In particular, the area of application is the fortification of bread and pasta, which are worldwide-consumed products, with by-products of the agri-food industry and superfoods. My contribution is to investigate the development of new strategies for improving the nutritional, sensory, and technological properties of fortified foods.
- Evaluation of starch digestibility of pasta and bakery products to determine the rate of starch hydrolysis and predicted glycaemic index.
- Evaluation of compositional and technological properties of ancient grains, protein and starch digestibility in pasta and baked product obtained from ancient grains.
- Identification of new fining agents of vegetal origin and evaluation of their efficiency in the wine clarification treatment.
- Set up of a method to detect residual fining proteins in wines after their clarification with potentially allergenic proteins, such as milk casein, egg albumin, gluten protein.
- Study of technological and healthy properties of apple ciders through the study of the evolution of the phenolic compounds and proteic fraction during the cidermaking. Chemical and sensory properties in relation to different fermentation are also object of investigation.