



University of Verona

Prof. Fabio FAVATI
CURRICULUM

- Family name** Favati
- First name** Fabio
- Date of birth** May 25, 1956
- Nationality** Italian
- Civil status** Married with two children
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- Education**
- 1983** - Degree in Agricultural Science (Laurea – Master level) Faculty of Agriculture, University of Pisa (Italy) (four years of study), defending a Thesis on processing and preservation of fruits and vegetables.
- 1988** - Postgraduate Diploma of Specialization in Food Technology with Honour, Scuola Superiore di Studi Universitari e di Perfezionamento, Pisa (Italy) (three years of study), defending a Thesis on the extraction of natural pigments for food uses.
- 1991** - Attended the Course “*Advanced Studies in Supercritical Fluid Technologies*” Dionex – Lee Scientific, Salt Lake City (Utah, USA).
- 1993** - Attended the Course *Sensory Analysis* at the Biagini FSD Sensory Analysis Center, Lucca (Italy).
- 1997** - Diploma of Specialization in “*Quality management in the agro-food industries*”, Faculty of Agriculture, University of Milano (Italy).
- 1998** - Attended the “*19th Course in Statistical Methodology for the basic and applied research*” International Biometric Society and University of Florence, (Italy).
- 1998** - Attended the course “*NATO Advanced Study Institute on Supercritical Fluids - Fundamentals and Applications*” (Kemer, Turkey, July 12-24).
- 2005** - Attended the course “*Multivariate Statistical Analysis*” CAMO (Milan, March 8-10).
- 2008** - Attended the course “*Design of Experiment*” CAMO (Milan, March 4-6).
- 2009** - Attended the “*NIRFlex Training Course*” Buechi (Parma, May 19-21).
- Grants**
- 1985** Recipient of a grant from the Ministry of Foreign Affairs of the German Republic for the study of the German language at the Goethe Institut, Bremen (Germany).
- 1986** Recipient of a grant from the Scuola Superiore di Studi Universitari e di Perfezionamento "S. Anna" at Pisa. The grant was utilised for research studies at the Department of Chemical Engineering of the University of Birmingham (U.K), under the

supervision of Dr. M.B. King, for a period of 10 weeks.

- 1987** Recipient of a 6 months CNR (Italian Research Council) grant for research studies to be conducted in foreign countries. The grant was utilised for conducting researches at the Northern Regional Research Center at Peoria, IL, USA, U.S. Dept. of Agriculture under the supervision of Dr. J.P. Friedrich. For the quality of the research the recipient was awarded a final grant prize by C.N.R.
- 1988** Recipient of a 8 months CNR (Italian Research Council) grant for research studies to be conducted in foreign countries. The grant was utilised for conducting researches at the National Center for Agricultural Utilisation Research at Peoria, IL, USA, U.S. Dept. of Agriculture under the supervision of Dr. J.W. King.

Language skills

(mark 1 to 5 for competence)

Language	Reading	Speaking	Writing
English	C2	C2	C2
French	C1	C1	C1
German	B1	B1	B1
<i>Italian</i>	<i>Mother tongue</i>		

Present position and previous appointments

December 2012 – present

Associate Professor, Food Science & Technology, University of Verona – Verona (Italy) (full time position).

Member of the Academic Committee for the Post Graduate course of study in *Agro-Food Biotechnologies* and member of the Academic Committee for the Graduate course in *Viticulture and Oenology* at the University of Verona. Member of the Academic Committee of the PhD program in Agricultural, Forestry and Food Science & Technology, Curriculum *Food Science, Technology & Biotechnology* at the University of Basilicata – Italy.

Lecturer for the B.S. and M.S. courses in *Food Science & Technology; Viticulture and Oenology, Agro-Food Biotechnologies*. Lecturer for the International M.Sc. in *Sustainable Management of Food Quality* EDAMUS. In charge of lecturing the courses:

- Oenology I (Unit Operation)
- Oenology II (Packaging Technologies for Oenological Products)
- Principles of Food Technology
- Food Processing and Food Safety
- Food Product Development

Leader of a research group comprising 2 full time researchers, 1 technician, PhD students, graduate students, Post Doc personnel.

July 2002-December 2012 (10 yrs. and 5 month)

Associate Professor, Food Science & Technology, University of Basilicata – Potenza (Italy) (full time position). Member of the Academic Committee of the PhD program in Food Biotechnology. Member of the Faculty Committee for the Graduate and Post-graduate Study Courses in Food Science & Technology.

Lecturer for the B.S. and M.S. courses in *Food Science & Technology*;

Agricultural Science & Technology; Animal Farming.

In charge of lecturing the courses:

- Unit Operation for the Food Industry
- Food Preservation Technology I and II (Post-harvest)
- Agricultural Industries (Processing and preservation of raw agricultural products for food utilization; post-harvest technologies)
- Processing and preservation of foods derived from animal sources

Leader of a research group comprising 2 full time researchers, PhD students, graduate students, Post Doc personnel.

May 1993 – June 2002 (9 yrs. and 1 month)

Assistant Professor (Ricercatore), Food Science & Technology, University of Basilicata – Potenza (Italy) (full time position).

January – May 1993 (5 months)

Consultant for the SME Food Research Center (Cirio Bertolli De Rica Food Products Group) at Caserta (Italy).

September - December 1992 (4 months)

Research fellow - contract with The Institute of Agricultural Industries – University of Pisa – Pisa (Italy).

June 1989 - June 1992 (3 yrs.)

Visiting Scientist at the National Center for Agricultural Utilization Research, U.S. Dept. of Agriculture, Peoria IL (USA).

February – May 1989 (4 months)

Research fellow - contract with The Institute of Agricultural Industries – University of Pisa – Pisa (Italy).

March – September 1988 (6 months)

Research fellow - contract with The Institute of Agricultural Industries – University of Pisa – Pisa (Italy).

April– December 1987 (8 months)

Visiting Scientist at the Northern Regional Research Center, U.S. Dept. of Agriculture, Peoria IL (USA).

Other appointments

Short Term Senior Specialist Food Processing & Preservation. Working site Afghanistan – one month each year. Position funded by the EU Program *Perennial Horticulture Development Project* (years 2010, 2011 and 2012).

Member of the Scientific Committee of the Master Course in *Organic Agro-Food Productions of the Mediterranean Area*, at the University of Basilicata, Potenza, Italy.

Member of the *Consumers' Protection Committee* of the Basilicata Region (Italy).

Membership of professional bodies

SISTAL (Società Italiana di Scienze e Tecnologie Alimentari) (Italian Food Science and Technology Society) (Torino, Italy).

AOCS - American Oil Chemists' Society (Champaign, IL, USA).

IFT - Institute of Food Technologists (Chicago, IL, USA).

GCSICA (Gruppo Scientifico Italiano di Confezionamento Alimentare)
(Italian Scientific Group of Food Packaging) (Milano, Italy).

**Professional
recognitions**

Appointed *Certified Food Scientist* (certificate #2094) by the IFT
- International Food Science Certification Commission.

**Main topics of research
and professional
activity**

- Basic research:

Food Engineering

Food Processing and Preservation

Food Safety

Food Chemical Analysis

- Applied research:

Food preservation with classical and innovative techniques.

Development of preservation processes and food packaging systems influencing the shelf life of foodstuffs such vegetables, fruits, meat and dairy products.

Vegetable protein extraction.

Development of new extraction processes (green chemistry);

Extraction, purification and characterization of natural vitamins, antioxidants, pigments, nutraceuticals, to be utilized as additives or supplements in the human diet, or to be destined to the cosmetic and/or pharmaceutical industries.

Issues concerning food safety, with emphasis on the problems related to the presence of biogenic amines and mycotoxin in foods; issues concerning HACCP utilisation in the food industry.

Development of new products.

Scientific publications

Prof. Favati is author or co-author of 104 scientific papers consisting of book chapters, publications in international and national scientific journals and proceedings of international and national meetings.

Research projects

Prof. Favati has been the scientific responsible of several research project funded by the Italian Government, by the EU and also by food industries. In particular, in the latter case his expertise has been requested for the development of new food products, the optimisation of food production and preservation processes, and the optimization of post-harvest preservation technologies.

Reviewer activity

Prof. F. Favati has acted as reviewer of national (PRIN, FIRB) and international research projects funded by the Dept. of Education University & Research of the Italian Government (MIUR) and by the EU. He has acted as reviewer for the following scientific journals:

- *Agrochimica*

- *American Journal of Analytical Chemistry*

- *Industrial & Engineering Chemistry Research*
- *International Dairy Journal*
- *Italian Journal of Food Science*
- *Journal of Agricultural and Food Chemistry*
- *Journal of Food Engineering*
- *Journal of Food Science*
- *Journal of Supercritical Fluids*
- *Journal of the American Oil Chemists' Society*

Other skills

Very good knowledge of personal computer utilisation with word processors, database, statistical programs and specific engineering programs.

Very good knowledge of basic chemical analyses and application of analytical techniques such as TLC, HPLC, GC, SFE, SFC.

Very good knowledge of pilot plants managing for Food preservation, Supercritical Fluid Extraction, Olive oil extraction, Dairy productions

Specific foreign countries experience

Afghanistan, Germany, U.K., U.S.A..

Prof. Fabio Favati

March 01, 2019

