



## Prof. Carlo Pompei

Full professor

DiSTAM (Dipartimento di Scienze e Tecnologie Alimentari e Microbiologiche), Università degli Studi di Milano

Settore Didattico Colombo, Via G. Celoria, 2 - 20133 Milan, Italy

Phone +39 02 50319183

Fax +39 02 50319190

E-mail [carlo.pompei@unimi.it](mailto:carlo.pompei@unimi.it)



### Curriculum

Born in Volterra (Pisa) in the year 1940. Graduate in Agricultural Science at the Perugia University in the year 1964. Docteur de l'Université de Paris (Sorbonne) in the year 1967. Research worker since 1969. Full professor of food canning since 1980. Chairman of the board of professors for graduation in Food Science and Technology from 1987 to 1992. Director of Department of Food Science and Technology (DISTAM) from 1996 to 2001. Founder member of Italian Association of Food Technology (AITA) and Italian Society of Food Science and Technology (SISTAL). Co-editor of Italian Journal of Food Science.

### Research Activities

Autor and co-auteur of about 160 papers published in national and international journals. The researches concerned food processes and control quality for wine, milk and milk-products, vegetables and animals preserves, news proteins, low allergic foods, exploitation of *Triticum monococcum*, etc.

### Current Teaching

Industrial transformation of fruits and vegetables

### Recent Publications

- Lavelli V., Hidalgo A., **Pompei C.**, Brandolini A., 2009. Radical scavenging activity of einkorn (*Triticum monococcum* L. subsp. *monococcum*) wholemeal flour and its relationship to soluble phenolic and lipophilic antioxidant content. *J. Cereal Sci.*, 49(2): 319-321.
- Lavelli V., **Pompei C.**, Casadei M.A., 2009. Quality of nectarine and peach nectars as affected by lye-peeling and storage. *Food Chem.*, 115(4): 1291-1298.
- Hidalgo A., Brandolini A., **Pompei C.**, 2009. Kinetics of tocopherols degradation during the storage of einkorn (*Triticum monococcum* L. ssp. *monococcum*) and breadwheat (*Triticum aestivum* L. ssp. *aestivum*) flours. *Food Chem.*, 116(4): 821-827.
- Pompei C.**, Brenna O.V., 2009. A method for preparing hypoallergenic fruit and/or vegetable derivatives. EP 1722642B1.
- Pompei C.**, 2009. Operazioni unitarie della tecnologia alimentare. Milano: Casa Editrice Ambrosiana.