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|  | <p>Prof. Emanuele Marconi Full professor DiSTAAM (Department of Food Science, Technology and Microbiology), University of Molise</p> <p>Via De Sanctis, 86100 Campobasso, Italy Phone +39 0874 404616 Fax +39 0874 404652 E-mail marconi@unimol.it</p> |  |
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Curriculum

Emanuele Marconi is full professor of Food Science and Technology in the Department of Food Science, Technology and Microbiology at the University of Molise, Campobasso, Italy. He is chairman of the Italian Society of Food Science and Technology (SISTAL). He is Dean of the Faculty of Agriculture at the University of Molise. He is Coordinator of the PhD Course in "Food Science Technology and Biotechnology"; member of CRA Evaluation Committee (Consiglio per la Ricerca e la Sperimentazione in Agricoltura); member of the directive board Associazione Italiana di Scienza e Tecnologie dei Cereali (AISTEC) Italian body of ICC (International Association of Cereal Science and Technology); member of the American Association of Cereal Chemists (AACC). He is reviewer for important international journals such as Journal of Agricultural and Food Chemistry (JAFC), Food Chemistry (FC), Journal of Food Engineering (JFE), and Italian Journal of Food Science (IJFS).

Research Activities

His research laboratory is involved in researches on food science and technology and in particular on cereal, milk and honey processing and quality assessment, development of functional foods and standardization of rapid and innovative methods (biosensors and microwave hydrolysis procedures, HPAEC-PAD) to determine process and product markers (furosine, lactulose, available lysine, gelatinised and damaged starch, arabinoxylan). He is author of more than 150 reviewed papers in the field of food science and technology.

Current Teaching

Cereal and bakery products (8 CFU-ECTS) for the BS in Food Science and Technology (Faculty of Agriculture, University of Molise).

Food technologies (8 CFU-ECTS) for the MS in Food Science and Technology (Faculty of Agriculture, University of Molise).

Recent Publications

Pelillo M., Ferioli F., Iafelice G., **Marconi E.**, Caboni M.F., 2009. Characterization of the phospholipid fraction of hulled and naked tetraploid and hexaploid wheats. *J. Cereal Sci.*, 51: 120-126.

Messia M.C, Di Falco T., Panfili G., **Marconi E.**, 2008. Rapid determination of collagen based foods by microwave hydrolysis and HPAEC-PAD analysis of 4-hydroxyproline. *Meat Sci.*, 80: 401-409.

Iafelice G., Caboni M.F., Cubadda R., Di Criscio T., Trivisonno M.C., **Marconi E.**, 2008. Development of functional spaghetti enriched with long chain omega-3 fatty acids. *Cereal Chem.*, 85: 146-151.

Marconi E., Caboni M.F., Messia M.C., Panfili G., 2002. Furosine: a suitable marker for assessing the freshness of royal jelly. *J. Agric. Food Chem.*, 50: 2825-2829.

Marconi E., Carcea M., Schiavone M., Cubadda R., 2002. Spelt (*Triticum spelta* L.) pasta quality: combined effect of flour properties and drying conditions. *Cereal Chem.*, 79: 634-639.