

	<p>Prof. Ernestina Casiraghi Full Professor DiSTAM (Dipartimento di Scienze e Tecnologie Alimentari e Microbiologiche), Università degli Studi di Milano</p> <p>Settore Didattico Colombo, Via G. Celoria, 2 - 20133 Milan, Italy Phone +39 02 50319184 Fax +39 02 50319190 E-mail ernestina.casiraghi@unimi.it</p>	
---	---	--

Curriculum

Graduated in Food Science and Technology in 1980 and thereafter obtained a PhD degree in Food Biotechnology; in 1984 she was awarded a fellowship at the USDA Horticultural and Special Crops Laboratory, Peoria, Illinois, U.S.A.. Senior researcher at the University of Milan from 1989 to 1992; associate professor of Food Processing Technology at the University of Naples from 1992 to 1995 and later on associate professor at the University of Milan. Full professor at the University of Milan since 2006. Member of the Academic Board of the University of Milan (2003-2006). Member of the Teaching Board for the PHD course in Technological innovation for environmental and agro-food science.

Research Activities

Research activities were mainly carried out and developed in the Department of Food Science and Microbiology (DiSTAM), University of Milan. Main research topics have been the study of food processing and the development and application of methods to evaluate the quality of food products, with particular attention to physical properties and multivariate statistical evaluation of data. Recent research interests are the application on near and mid infrared spectroscopy to food quality assessment, food processing and shelf life studies. She participated in several Italian and in some European research project and she is the author/co-author of about 140 publications, including international and national journals and symposia acta.

Current Teaching

Recent Publications

- Limbo S., Torri L., Sinelli N., Franzetti L., **Casiraghi E.**, 2010. Evaluation and predictive modelling of shelf life of minced beef stored in high-oxygen modified atmosphere packaging at different temperatures. *Meat Science*, 84: 129-136.
- Sinelli N., Cerretani L., Di Egidio V., Bendini A., **Casiraghi E.**, 2010. Application of near (NIR) infrared and mid (MIR) infrared spectroscopy as a rapid tool to classify extra virgin olive oil on the basis of fruity attribute intensity. *Food Res. Int.*, 43:369-375.
- Di Egidio V., Sinelli N., Limbo S., Torri L., Franzetti L., **Casiraghi E.**, 2009. Evaluation of shelf life of fresh-cut pineapple by using FT-NIR and FT-IR spectroscopy. *Postharvest Biol. Tec.*, 54: 87-92.
- Alamprese C., **Casiraghi E.**, Rossi M., 2008. Structural and cooking properties of fresh egg pasta as a function of pasteurization treatment intensity. *J. Food Eng.*, 89 (1): 1-7.
- Sinelli N., **Casiraghi E.**, Tura D., Downey G., 2008. Characterisation and classification of Italian virgin olive oils by near- and mid-infrared spectroscopy. *J. Near Infr. Spectroscopy*, 16: 335-342.