

	<p>Prof. Giovanni Lercker Full Professor DiSA (Dipartimento di Scienze degli Alimenti), Alma Mater Studiorum, University of Bologna P.le Goidanich n. 60, 47023 Cesena, Italy Didactical side: V.le Fanin n. 40-50, 40127 Bologna, Italy Phone +39 051 2096006 Fax +39 051 2096017 E-mail giovanni.lercker@unibo.it</p>	
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Curriculum

After receiving a B.Sc. degree in Chemistry on July 27th 1970, he was fellowship holder (1970-73) and he has a research contract (1974), in 1978 he became full teaching assistant and in 1980 Assistant Professor at the University of Bologna. In 1983, he became Assistant Professor (from 1980), and Full Professor (1986) for two teaching subjects, "Food Science and Technology" (AGR/15) and "Food Chemistry" (CHEM/10) (University of Udine). In 1990 he became Full professor at University of Florence, teaching the course of "Agrarian Industries". He comes back to University of Bologna in the 1993. Director of the Department of Food Science (2006-09) of University of Bologna, he is Director of PHD School of Agrarian Science of Bologna and president of the Scientific Council of the Central Library of Agrarian Science. He has served on a number of committees for the state qualification exam and for evaluation of candidates for University positions.

Research Activities

The research activity of the Prof. G. Lercker is focused on the field of food lipids, in particular on their composition and their degradations caused by processing and preservation. Several methods of macro-analysis have been set up, but most of his work is related to micro-analysis. Over the last few years, particular attention has been devoted to the oxidative stability problems of model and real systems. He is author and co-author of more than 450 publications related to these subjects.

Current Teaching

Teacher of: " Oil, Fat and Fat Derivative Technology" (1973-74 and 1993-94); "Food Technology" (1974-83), "Food Technology Institutions" (1984-86); "Food Chemistry" (2002-04); "Agrarian Industries" (1995-98); "Management and Quality Analysis of Agricultural Food Products" (1998-to day); "Chemical Analysis of Food Products" (1994-to day); all in the Agrarian Faculty of Bologna.

Recent Publications

- Boselli E., Rodriguez-Estrada M.T., Ferioli F., Caboni M.F., **Lercker G.**, 2010. Cholesterol photosensitised oxidation of horse meat slices stored under different packaging films. *Meat Sci.*, 85, 500-505.
- Pignoli G., Rodriguez-Estrada M.T., Mandrioli M., Barbanti L., Rizzi L., **Lercker G.**, 2009. Effects of different rearing and feeding systems on lipid oxidation and antioxidant capacity of freeze-dried egg yolks. *J. Agric. Food Chem.*: 57, 11517-11527.
- Cerretani L., Motilva M.J., Romero M.P., Bendini A., **Lercker G.**, 2008. Pigment profile and chromatic parameters of monovarietal virgin olive oils from different Italian cultivars. *Eur. Food Res. Technol.*, 226: 1251-1258.
- Blanda G., Cerretani L., Bendini A., Cardinali A. Scalpellini A., **Lercker G.**, 2007. Effect of vacuum impregnation on the phenolic content of Granny Smith and Stark Delicious frozen apple cvv. *Eur. J. Food Res. Technol.*, 226: 1229-1237.
- Bendini A., Cerretani L., Vecchi S., Carrasco-Pancorbo A., **Lercker G.**, 2006. Protective effects of extra virgin olive oil phenolics on oxidative stability in the presence or absence of copper ions. *J. Agric. Food Chem.*, 54: 4880-4887.