

	<p>Prof. Maria Fiorenza Caboni Full professor DISA (Dipartimento di Scienze degli Alimenti), Alma Mater Studiorum, Università di Bologna Campus Scienze degli Alimenti, P.le Goidanich, 60 47023 Cesena, Italy Phone +39 0547 636117 Fax +39 0547 382348 E-mail maria.caboni@unibo.it</p>	
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Curriculum

Maria Fiorenza Caboni is borned in Bologna. Education and experience: B. Sc Degree on Agricultural Science at the Bologna University; qualifying examination for professional practice; Teaching qualification for the Food Science course at high schools; Master on analytical chemistry; Researcher at Bologna University. From 1998 to 2002 is associate professor at the Molise University. Since 2002 holding the same role is at the Bologna University. From 2008 to present is full professor; she played his entire career in the Food Science and Technology (AGR15) area. She has participated at several International National and Regional research projects. She is author and co-author of more than 160 publications in national and international journals, 3 reviews in international journals, 3 book chapters (international edition). She is also reviewer of several international journals. She is advisor of more than 30 B.Sc. and M.Sc thesis and 5 Ph.D. thesis. She has participated as referee of an European Ph.D. Dissertation.

Research Activities

Food scientist specialised in food chemistry, with a strong background in food analysis; particular skills in chromatography. Research activity focused on food lipids, especially on their composition and their degradations caused by processing and preservation. Several publications are related to lipid analysis of different food matrices (dairy products, meat products, oils, cereals and nuts) and development of several chromatographic methods, to identify and quantify components that are potentially harmful for human health; some papers are focused on food shelf life depending on packaging and storage conditions. Particular attention was paid to cholesterol oxidation on raw and cooked, eggs and eggs by products. She studied also antioxidative effect of phenolic compounds in cereals and cereals by products. Particular interest was turned on royal jelly composition and storage conditions.

Current Teaching

At the present she teaches Food Technology (5 credits)(B.Sc. in Food Science and Technology), Processes in Food Industry (3 credits)(B.Sc. in Chemical Engineering), Chemical modifications in Foods (3 credits) and Instrumental and sensory analysis of food (5 credits) (MSc Food Science and Technology).

Recent Publications

- Feroli F., Dutta P.C., **Caboni M.F.**, 2010. Cholesterol and lipid oxidation in raw and pan fried minced beef stored under aerobic packaging. *J. Sci. Food Agric.*, 90: 1050-1055.
- Iafelice G., Verardo V., Marconi E., **Caboni M.F.**, 2009. Characterization of Total, Free and Esterified Phytosterols in Tetraploid and Hexaploid Wheats. *J. Agric. Food Chem.*, 57: 2267-2273.
- Gómez-Caravaca A.M., Verardo V., Segura-Carretero A., **Caboni M.F.**, Fernández-Gutiérrez A., 2008. Development of a rapid method to determine phenolic and other polar compounds in walnut by capillary electrophoresis-electrospray ionization time-of-flight mass spectrometry. *J. Chromatography A.*, 1209: 238-245.
- Verardo V., Bonoli M., Marconi E., **Caboni, M.F.**, 2008. Distribution of bound hydroxycinnamic acids and their glycosyl esters in barley (*Hordeum vulgare* L.) air classified flour: comparative study between RP-HPLC/MS and spectrophotometric analysis. *J. Agric. Food Chem.*, 56: 11900-11905.
- Feroli F., Marazzan G. L., **Caboni M.F.**, 2007. Determination of (E)-10-hydroxy-2-decenoic acid content in pure royal jelly: A comparison between a new CZE method and HPLC. *J. Sep. Sci.*, 30: 1061-1069.