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Professore Ordinario

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Curriculum

- 1971 Doctorat de recherche 3^{ème} Cycle en Biologie Appliquée: option Biochimie appliquée à l'Alimentation, with mark: "tresbien", ENBANA, Dijon
- 1974 till 1980 Assistant Professor at the Istituto di Industrie Agrarie (Department of Food Science and Technology), University of Perugia, Italy
- 1980 till 1983 Full Professor of Industrie Alimentari (Food Technology) on the Faculty of Agricultural Sciences in Udine
- 1983 till now Full Professor of Tecnologie Alimentari (Food Technology) on the Faculty of Agricultural Sciences in Perugia
- Jan.1989 till now Editor-in-Chief on the International Journal "Italian Journal of Food Science" <http://www.chiriottieditori.com/ijf/contributors.htm>
- 1995 till now Coordinator of the Technology and Biotechnology Section of the Department of Food Science, University of Perugia
- 2002 till now Director of the University of Perugia Center of Excellency for Beer Research (C.E.R.B-Centro di Eccellenza per la Ricerca sulla Birra) <http://www.agr.unipg.it/cerb/>

Research Activities

Author of 280 papers and reviews, on national and international Journals, on the following main topics: Protein-Lipids interactions; Food Rheology; Supercritical Fluid Technology; Vegetable protein extraction (mainly from leaves); Fermented beverages (wine and beer); Edible oils technology (mainly olive and grapeseed oil); Antioxidants, colorants, phospholipids, dietary fatty acids extraction by supercritical fluids; Laboratory and pilot plant extraction of different vegetable nutrients.

Current Teaching

- 2001 till today "Food Technology" in Food Technology Courses for 1st Level Degree at the Univ. of PG
- 2002 till today "Food Technology:" in Vitic-Enol. Courses for 1st Level Degree at the Univ. of PG.
- 2004 till today "Fermented Beverages" in Food Technology Courses for 2st Level Degree at the Univ. of PG.

Recent Publications

- Bravi E., Perretti, G., Buzzini P., Della Sera R., **Fantozzi P.**, 2009. Running steps and yeast biomass as factors affecting lipid content of beer along the brewing process. *J. Agr. Food Chem.*, 57(14): 6279-6284.
- Erzetti M., Marconi O., Bravi E., Perretti, G., Montanari L., **Fantozzi P.**, 2009. HACCP in brewing production chain: mycotoxins, nitrosamines and biogenic amines. *Ital. J. Food Sci.*, 21(2): 211-230.
- Marconi O., **Fantozzi P.**, 2009. Functional ingredients of beer food for health and longevity. *International Symposium and Annual Meeting of the Korean Society of Food Science and Nutrition*, Changwon, Korea, 4-6 November 2009.
- Perretti G., Motori A., Bravi E., Favati F., Montanari L., **Fantozzi P.**, 2007. Supercritical carbon dioxide fractionation of fish oil fatty acid ethyl esters. *J. Supercrit. Fluid*, 40(3): 349-353.
- Perretti G., Montanari L., **Fantozzi P.**, 2006. Lipid extraction from *Olea europea* l. by supercritical CO₂ for analytical use. *International Journal of Food Engineering*, 2(6): 1556-3758.