

## CURRICULUM VITAE DR. VALERIA RIZZO

### PERSONAL INFORMATION

Name **Valeria Rizzo**  
Address Via G. Vagliasindi 9 – 95126 Catania CT  
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Certificated e-mail rizzo.valeria@pec.it  
Nationality Italian  
Birth 16/08/1977

### WORKING EXPERIENCE

#### • 2021

#### **Research Grant**

**Di3A - Department of Agriculture, Food and Environment** - University of Catania

Scientific-disciplinary sector: AGR/15 "Food Science and Technology", "Chemical, nutritional and shelf life evaluation of new agro-industrial transformation products", research project: "New products from the agro-industrial transformation of fruits from Mediterranean crops and sustainable management of by-products - MedFruit "Scientific Responsible: Prof. Giuseppe Muratore.

#### • From 2018

#### **Teaching activity**

**Fondazione ITS Albatros** – Higher Educational Institute – Messina (ME)

High level technician responsible for agricultural, agri-food and agro-industrial production and transformation "- Figure: *Gastronomo*, for the following courses: "Laboratory/Exercises in food packaging, storage and preservation" (30 h); "Laboratory/Exercises Food Processing" (20 h); "Agri-food techniques and production - Fruit and vegetable production chain" (20 h).

#### • From 2016 to 2020

**Teaching activity** "Food Science" at catering college, and "Tecnology" at middle school

#### • AA 2018-2019

Course taught: "Quality and safety management" (AGR/15 - 1° anno - 1° sem. - 6 CFU - 49 h – Food Science Technology Degree – LM70

**Di3A - Department of Agriculture, Food and Environment** - University of Catania

#### • AA 2017-2018

Course taught: "Food analysis and formulations M-Z" (AGR/15 - 3° anno - 1° sem. - 7 CFU - 74 h - Corso di laurea in Scienze e tecnologie alimentari - L26

**Di3A - Department of Agriculture, Food and Environment** - University of Catania

Student mentoring (**Table 1**)

#### • 2016

**Research grant** "Optimization of the production of recurring leavened products" D.R. n.1828 del 7/6/2016. Prot.90122 del 29/7/16

**Di3A - Department of Agriculture, Food and Environment - University of Catania**

#### • 2014

#### **Post-doc**

**DISPA - Department of Agriculture and Animal Productions** - University of Catania

Scientific-disciplinary sector: AGR/15 "Food Sciences and Technologies", PON 02\_00451\_3361909 "SHELF-LIFE - Integrated use of innovative technological approaches to improve the shelf-life and preserve the nutritional properties of agri-food products" research program: "Use of edible films for the qualitative improvement of fresh and minimally preserved horticultural products" OR2 A2.2

SA2.2.4 (tutor Prof. Giuseppe Muratore).

- **2013** **Post-doc**  
**DISPA - Department of Agriculture and Animal Productions** - University of Catania  
Scientific-disciplinary sector: AGR/04 "Horticulture and Floriculture", PON 01\_01611 "Sustainability of the production of potted plants in the Mediterranean environment" (SO.PRO.ME.) research program: "Response of floral-ornamental plants to abiotic stress " (tutor Dott. Francesco Giuffrida).
- **2012** **Highly professional expert**  
**DISPA - Department of Agriculture and Animal Productions** - University of Catania  
"Analysis of the content of some mineral elements and enzymatic activity on plant tissues" as part of the PRIN project "Molecular, physiological and morphological aspects of the response of ornamental plants to sub-optimal water resources and ionic stress". Tutor Prof.ssa Romano Daniela.
- **2012** **Highly professional expert** (Prot.n.0003574 del 23/07/2012)  
**CNR – ISAFOM National Research Council** Istituto per i Sistemi Agricoli e Forestali del Mediterraneo – U.O.S. di Catania  
"Analysis of the aromatic profile of the berries of different genotypes of long-storage tomato for the identification of biochemical markers". Tutor Dr. Patanè Cristina.
- **2010** **Post-doc** (Prot.5488/MI)  
**CRA – ACM Council for Agricultural Research** - Centro di Ricerca per l'Agrumicoltura e le Colture Mediterranee  
"Identification of the geographical origin of typical Sicilian citrus juices through the use of isotope mass spectrometry and evaluation of the main components with antioxidant action and the antioxidant activity of citrus juices".
- **2009** **Technical Collaborator of the Research Centre VI level**  
(Prot.2091/M1 del 9/04/2010)  
**CRA – ACM Council for Agricultural Research** - Centro di Ricerca per l'Agrumicoltura e le Colture Mediterranee
- **2008** **Fellowship**  
**CE.R.T.A. Soc. Cons. A R.L.**  
P.O.N. "Ricerca Scientifica, Sviluppo Tecnologico, Alta Formazione" 2000-2006", Protocollo MIUR n. 5431/1/2006, Nodo Sicilia, presso *I.T.A.F. Activity of "Laboratory analysis on the quality of agro-food products by means of High Performance Liquid Chromatography analysis (HPLC)"*
- **2007** **Teaching activity**  
**CNA Confederazione Nazionale dell'Artigianato Piccola e Media Impresa**, Associazione Prov.le di Enna, Via Villadoro 11, 94100 Enna EN  
1-Consultancy within the course: "Innovation in oil production in the" Rocca di Cerere Cultural Park - Geopark ".  
Business Check-up Activities.  
2-Teaching (**40 hours**) of the module "The ISO 9000 quality system" within the training course: **TQM Total Quality Management**.

## EDUCATION

- **2016** **Winner- Concorso su base regionale, per titoli ed esami, per il personale scolastico n. 106 del 23.02.2016 (G.U. n. 16 del 26.02.2016)-**  
MIUR.AOODRCA.REGISTRO UFFICIALE (U) .0012270.31-08-2016

**M.I.U.R.** Ministero dell'Istruzione, dell'Università e della Ricerca

- **2014** **Expert in Food Packaging** - scientific-disciplinary sector **AGR/15 – Food Science and Technology**  
Department board DISPA - Università degli Studi di Catania
- **A.A. 2011/2012** **Specialization School CL. A057 Food Science (TFA)**  
Università degli Studi di Catania
- **October 2009** **Nu.Tri.Sci. 2009** - From Functional Foods to Nutraceuticals - The First International Advanced School in Nutraceuticals and Nutrigenomic Science  
Facoltà di Farmacia - Università degli Studi del Piemonte Orientale
- **2008** **PhD Degree in Food Science and Technology XX cycle (Registr.N.5163 - 31/07/2008)**  
Università degli Studi di Catania - Facoltà di Agraria - Department of Agriculture, Food and Environment di OrtoFloroArboricoltura e Tecnologie Alimentari  
Final Dissertation titled "Innovations on Processing and Packaging of Food and Beverages". Tutors: Prof. G. Muratore; Prof. E. Maccarone
- **2007** **Division of Nutritional Sciences, Faculty of Health and Medical Sciences University of Surrey, Guilford, UK.**  
Research and laboratory experimentation of antioxidant activity of food matrices, qualification and quantification of phenolic compounds by HPLC and LC-MS.
- **2006** **University of Milano DISTAM Dip. di Scienze e Tecnologie Alimentari e Microbiologiche**  
Methods of investigation concerning the effects of light on sensitive foods and the protection offered by different packaging solutions.
- **2006** **U.S.M.A.F.** Airport and Border Maritime Health Office of the Ministry of Health of Catania  
Training activities aimed at verifying compliance with national legislation on hygiene, habitability and safety conditions. Cross-border supervisory activities, on foods, health-related products, cosmetics and drugs not authorized in Italy, imported from countries outside the European Union.
- **2005** **Postharvest Technology of horticultural crops**  
International short course - Facoltà di Agraria – University of Foggia - FG
- **2005 - 2008** **PhD in Food Science and Technology XX cycle**  
University of Catania - Facoltà di Agraria – D.O.F.A.T.A.-  
Department of Agriculture, Food and Environment  
Student Mentoring activity is report in **Table 2** (from 2007 to present).
- **2005** Registration in the Professional Register: Professional Order of Food Technologies Regions Sicily and Sardinia n°136
- **2004** **AGRI-FOOD Product Certification Designer**  
BRC, EUREP GAP, DOP, IGP, STG, traceability of the supply chain, production regulations and voluntary certification.
- **2003** **Professional Qualification – Food Technologist**  
Università degli Studi di Catania - Facoltà di Agraria
- **1996 – 2003** **FOOD SCIENCE AND TECHNOLOGY degree**  
Università degli Studi di Catania Facoltà di Agraria  
**110/110 e lode** (Num.reg.\*031570700123\* maricola n.157/245948 del

14/10/2003)

- Experimental thesis: "Characterization of carob seed flour". Tutor: Prof. E. Maccarone.

## REFEREED PUBLICATIONS

1	Arena E., <b>Rizzo V.</b> , Licciardello F., Fallico B., Muratore G.. "Effects of Light Exposure, Bottle Colour and Storage Temperature on the Quality of Malvasia delle Lipari Sweet Wine". <b>Foods</b> <b>2021</b> , 10, 1881; <a href="https://doi.org/10.3390/foods10081881">https://doi.org/10.3390/foods10081881</a> Special Issue Innovative Research in the Food Packaging to Improve Food Quality and Shelf Life.
2	<b>Rizzo V.</b> ; Lombardo, S.; Pandino, G.; Barbagallo, R. N.; Mazzaglia, A.; Restuccia, C.; Mauromicale, G.; Muratore, G.. "Active Packaging-Releasing System with Foeniculum vulgare Essential Oil for the Quality Preservation of Ready-to-Cook (RTC) Globe Artichoke Slices". <b>Foods</b> <b>2021</b> , 10, 517. <a href="https://doi.org/10.3390/foods10030517">https://doi.org/10.3390/foods10030517</a> Special Issue Innovative Research in the Food Packaging to Improve Food Quality and Shelf Life.
3	Toscano S., <b>Rizzo V.</b> , Licciardello F., Romano D., Muratore G. "Packaging Solutions to Extend the Shelf Life of Green Asparagus ( <i>Asparagus officinalis</i> L.) 'Vegalim'". <b>Foods</b> <b>2021</b> , 10 (2), 478; <a href="https://doi.org/10.3390/foods10020478">https://doi.org/10.3390/foods10020478</a> Special Issue Innovative Research in the Food Packaging to Improve Food Quality and Shelf Life.
4	Rapisarda M., Patanè C., Pellegrino A., Malvuccio A., <b>Rizzo V.</b> , Muratore G. and Rizzarelli P. "Compostable Polylactide and Cellulose Based Packaging for Fresh-Cut Cherry Tomatoes: Performance Evaluation and Influence of Sterilization Treatment". <b>Materials</b> <b>2020</b> , 13, 3432; doi:10.3390/ma13153432.
5	Akrimi R., Hajlaoui H., <b>Rizzo V.</b> , Muratore G., Mhamdid M.. "Agronomical traits, phenolic compounds and antioxidant activity in raw and cooked potato tubers growing under saline conditions". <b>Journal Science of Food and Agriculture</b> <b>2020</b> , 100: 3719-3728. (wileyonlinelibrary.com) DOI 10.1002/jsfa.10411.
6	Mauro R.P., <b>Rizzo V.</b> , Leonardi C., Mazzaglia A., Muratore G., Distefano M., Sabatino L., Giuffrida F.. "Influence of harvest stage and rootstock genotype on compositional and sensory profile of the elongated tomato cv. 'Sir Elyan'". <b>Agriculture</b> <b>2020</b> , 10, 82; doi:10.3390/agriculture10030082
7	<b>Rizzo V.</b> , Muratore, G.. "The Application of Essential Oils in Edible Coating: Case of Study on Two Fresh Cut Products". <b>International Journal of Clinical Nutrition &amp; Dietetics</b> <b>2020</b> , 6: 149. <a href="https://doi.org/10.15344/2456-8171/2020/149">https://doi.org/10.15344/2456-8171/2020/149</a>
8	Mauro R., Agnello M., <b>Rizzo V.</b> , Graziani G., Fogliano V., Leonardi C., Giuffrida F.. "Recovery of eggplant field waste as a source of phytochemicals". <b>Scientia Horticulturae</b> <b>2019</b> , <a href="https://doi.org/10.1016/j.scienta.2019.109023">https://doi.org/10.1016/j.scienta.2019.109023</a> .
9	<b>Rizzo V.</b> ; Lombardo, S.; Pandino, G.; Barbagallo, R. N.; Mazzaglia, A.; Restuccia, C.; Mauromicale, G.; Muratore, G.. "Shelf life study of ready to cook slices of globe artichoke 'Spinoso sardo': effects of anti-browning solutions and edible coating enriched with "Foeniculum vulgare" essential oil". <b>Journal Science of Food and Agriculture</b> , <b>2019</b> , 99, 5219-5228.
10	<b>Rizzo V.</b> , Toscano S., Farieri E., Romano D.. "Antioxidative defense mechanism in <i>Callistemon citrinus</i> (Curtis) Skeels and <i>Viburnum tinus</i> L. 'Lucidum' in response to seawater aerosol and surfactants". <b>Journal of Agricultural Science and Technology</b> <b>2019</b> 21, 5, September.
11	Patane' C., Malvuccio A., Saita A., Rizzarelli P., Siracusa L., <b>Rizzo V.</b> , Muratore G.. "Nutritional changes during storage in fresh-cut long storage tomato as affected by biocompostable packaging". <b>LWT - Food Science and Technology</b> 101 <b>2019</b> . 618–624.
12	Amoroso L., <b>Rizzo V.</b> , Muratore G.. "Nutritional values of potato slices added with rosemary essential oil cooked in sous vide bags". <b>International Journal of Gastronomy</b>

	<b>and Food Science. 2019</b> , 15, 1-5.
13	Licciardello F., Arena E., <b>Rizzo V.</b> , Fallico B.. "Contribution of blood orange-based beverages to bioactive compounds intake". <b>Frontiers in Chemistry 2018</b> . Front. Chem., 29 August 2018 <a href="https://doi.org/10.3389/fchem.2018.00374">https://doi.org/10.3389/fchem.2018.00374</a>
14	<b>Rizzo V.</b> , Amoroso L., Licciardello F., Mazzaglia A., Muratore G., Restuccia C., Lombardo S., Pandino G., Strano M. G., Mauromicale G.. "The effect of sous vide packaging with rosemary essential oil on storage quality of fresh-cut potato". <b>LWT - Food Science and Technology 2018</b> , 94, 111–118.
15	Patanè C., Malvuccio A., Saita A., <b>Rizzo V.</b> , Muratore G., Rizzarelli P., Rapisarda M., "Quality aspects of fresh-cut 'long storage tomato' as affected by package, calcium chloride and storage time". <b>International Journal of Food Science and Technology. 2018</b> , 53, 819–827.
16	Siracusa L., Patanè C., <b>Rizzo V.</b> , Cosentino S. L., Ruberto G.. "Targeted secondary metabolic and physico-chemical traits analysis to assess genetic variability within a germplasm collection of long storage tomatoes". <b>Food Chemistry. 2018</b> , 244, 275–283.
17	Licciardello F., Lombardo S., <b>Rizzo V.</b> , Pitino I., Pandino G., Strano M. G., Muratore G., Restuccia C., Mauromicale G.. "Integrated agronomical and technological approach for the quality maintenance of ready-to-fry potato sticks during refrigerated storage". <b>Postharvest Biology and Technology. 2018</b> , 136, 23-30.
18	Patanè C., Pellegrino A., Malvuccio A., Siracusa L., Ruberto G., <b>Rizzo V.</b> , Giuffrida F. "Minimally processed long-storage Mediterranean tomato: a novel product from traditional crops in the agrifood industry". <b>Acta Hortic. 2016</b> 1141. ISHS 2016. DOI 10.17660/ActaHortic.2016.1141.37 Proc. III Int. Conf. on Fresh-Cut Produce: Maintaining Quality and Safety. Ed.: M.I. Cantwell.
19	<b>Rizzo V.</b> , Mike N. Clifford, J. E. Brown, L. Siracusa, Muratore G. "Effects of processing on the polyphenol and phenolic acid content and antioxidant capacity of semi-dried cherry tomatoes ( <i>Lycopersicon esculentum</i> M.)". <b>Journal of the Science of Food and Agriculture. 2016</b> ; 96, 2040-2046. DOI:10.1002/jsfa.7315
20	Grillo O., <b>Rizzo V.</b> , Saccone R., Fallico B., Mazzaglia A., Venora G., Muratore G. "Use of image analysis to evaluate the shelf life of bakery product". <b>Food Research International</b> 62, <b>2014</b> , 514-522.
21	<b>Rizzo V.</b> , Torri L., Licciardello F., Piergiovanni L., Muratore G. "Quality changes of extra virgin olive oil packaged in coloured PET bottles stored under different lighting conditions". <b>Packaging Technology and Science, 2014</b> , 27, 437-448. DOI: 10.1002/pts.2044.
22	Licciardello F., <b>Rizzo V.</b> , Grillo O., Venora G., Muratore G. "Bread-making performances of Durum Wheat semolina, as affected by ageing". <b>Journal of Cereal Science, 2013</b> , 57(3) pp. 372 – 376; doi: 10.1016/j.jcs.2013.01.002
23	<b>Rizzo V.</b> , Muratore G., Russo M. A., Bellino A. "Shelf-life Study of Fresh Celery ( <i>Apium graveolens</i> L.) Grown Under Different Nitrogen Fertilization Treatments". <b>Journal of Food Science</b> 76, Nr.4, <b>2011</b> , S:225-232 (S:Sensory & Food Quality).
24	<b>Rizzo V.</b> , Muratore G. "Effects of packaging on shelf life of fresh celery". <b>Journal of Food Engineering</b> 90, <b>2009</b> , 124-28.
25	Muratore G., <b>Rizzo V.</b> , Licciardello F., Maccarone E. "Partial dehydration of cherry tomato at different temperature, and nutritional quality of the products". <b>Food Chemistry</b> 111, <b>2008</b> , 887-891.
26	<b>Rizzo V.</b> , Tomaselli F., Gentile A., La Malfa S., Maccarone E. "Rheological Properties and Sugar Composition of Locust Bean Gum from Different Carob Varieties ( <i>Ceratonia siliqua</i> L.)" <b>Journal of Agricultural and Food Chemistry</b> 52, <b>2004</b> , 7925-30.

## PROFESSIONAL SERVICE & AFFILIATIONS

**Reviewer** for the following International journals: Food Research International; Journal of Essential Oil Research; Hort Science; Antioxidants; Journal of Food Science and Technology; Packaging Technology and Science; Trends in Phytochemical Research (TPR); Foods, Applied Science (MDPI).  
**From 2006 member of GSICA** Gruppo Scientifico Italiano di Confezionamento Alimentare

**MAGGIO 2020** Topic Board of Foods.

[https://www.mdpi.com/journal/foods/topic\\_editors](https://www.mdpi.com/journal/foods/topic_editors)

## VOLUMS

**Guest Editors:** Special Issue "Innovative Research in the Food Packaging to Improve Food Quality and Shelf Life" – Foods – MDPI

[https://www.mdpi.com/journal/foods/special\\_issues/innovative\\_packaging](https://www.mdpi.com/journal/foods/special_issues/innovative_packaging)

Gentile, A.; Barbagallo, S.; Biondi, A.; Cirelli, G.; Consoli, S.; Continella, A.; La Malfa, S.; La Spada, P.; Muratore, G.; **Rizzo, V.** (2021) "Il ciliegio dell'Etna, caratteristiche varietali, aspetti agronomici e innovazioni possibili", Quaderni CSEI Catania III serie vol. 19 (ISSN 2038-5854).

Volume carried out as part of the project: Sustainable innovations for the improvement of the "Ciliegia dell'Etna" DOP Made with funding from the 2014-2020 Sicily RDP Measure 16-Cooperation; Sub-measure 16.1 Support for the establishment and management of operational groups of the EIP in the field of agricultural productivity and sustainability.

## PERSONAL SKILLS & ABILITIES

- Excellent knowledge of Windows, MS Office and the Internet;
- Excellent knowledge of scientific systems as SCIFINDER, PUBMED etc .;
- Ability to use the main chemical-physical laboratory instruments;
- Good instrumental and operational knowledge of GC and GC-MS;
- Excellent knowledge of extraction methods and subsequent chromatographic analysis on food and vegetable matrices with HPLC;
- Good instrumental and operational knowledge of LC-MS Xalibur software;
- Excellent knowledge of antioxidant activity analysis methods with ORAC, DPPH, ABTS. + Protocol on food and vegetable matrices;
- Good data processing skills;
- Knowledge of the most common methods of enzymatic analysis;
- Excellent knowledge of the ISO 9000 and ISO 9001 protocol, implementation, application and maintenance of quality certification systems in companies and laboratories;
- Evaluation and study of shelf life and packaging solutions.
- Trained for the execution, preparation and organization of Sensory Analysis Panel Tests.
- English level certified PET – Good level in writing, reading and speaking.

I am a dynamic person, capable of expressing themselves at their best both in management and in team work. I believe it is essential to communicate your ideas and motivations while keeping an open mind to confrontation and growth that comes from every new situation and experience. I am precise and well organized, I tend to outline the work and develop it, evaluating the variables and the unexpected; skills acquired over the years of research carried out.

I have been a member of organizing committees of national and international conferences.

I love many sports, especially swimming, tennis and skiing. Achievement of the 1st F.I.N.F.I.P.S. diver license. Other interest in travel, piano, yoga, cinema, reading and cooking.

*Valerio Rizzo*