



**PUBLIC COMPETITION FOR ADMISSION TO THE PhD PROGRAMME IN FOOD SYSTEMS
(XXXIV cycle)**

To be admitted to the interview, candidates should have reached a project score of minimum 5 and a CV score of minimum 10.

Interviews are scheduled the 22nd of June 2018 at the “Dipartimento di Scienze per gli Alimenti, la Nutrizione e l'Ambiente”, DeFENS (**meeting room - 5^o floor**) - Via Mangiagalli 25, 20133 Milano. The interview will be in English. Candidates will have 10 min (max) to present their project (Powerpoint presentation is warmly recommended). Candidates who asked for on line interview will be contacted by Skype and have to be mandatorily identified by the person indicated in the “On line Interview Form” document.

Surname Name	Title of the project	Project Score	CV Score	Total Score	Admitted to interview	Interview schedule	Online Interview
AKGUN BEGUM	Development of a novel and sustainable active packaging system based on layer-by-layer assembly for the shelf life extension of food products (INNOPACK)	9.5	12	21.5	YES	9:20 a.m.	YES
ALAM MOHAMMAD KHAIRUL	Valorisation of bioactive compounds from food industry by-products by green technologies: A potential source of functional food ingredients	7.5	12.2	19.7	YES	9:00 a.m.	YES
AMIRI RASEKH	Simultaneous utilization of beneficial microbial inoculants and their impact on soybean efficiency and other soil microbial communities: a field evaluation	4.5	15.5	20	NO	/	/
CANNAZZA PIETRO	Expression in Pichia Pastoris, purification and characterization of different microbial enzymes with food and feed applications	6	11	17	YES	9:40 a.m.	YES

CARDONE GAETANO	UNDERSTANDING STRUCTURAL AND MOLECULAR CHANGES IN SPROUTED CEREALS, PSEUDO-CEREALS AND PULSES AND THEIR RELATIONSHIP WITH TECHNOLOGICAL PERFORMANCE	9	14	23	YES	10:00 a.m.	NO
CATINELLA GIORGIA	Antibacterial and antifungal activities of natural products extracted from plants and their semisynthetic derivatives	7	12.3	19.3	YES	10:00 a.m.	NO
DADMARZI FATEMEH	NO PROJECT AVAILABLE	/	/	/	NO	/	/
FAROOQ UMER	Sustainability in food chain: integrated approaches to reduce food loss and food waste	3	13	16	NO	/	/
HAMED SALEH	Pytic acid: Novel putative mutants to enhance the quality of nutritional value of common bean	2.5	5	7.5	NO	/	/
HASSANI MINA	The effect of microalgae-derived encapsulated bioactive peptides on physicochemical properties and sensory characteristics of stirred probiotic yogurt and survival of <i>Lactobacillus acidophilus</i> and <i>Bifidobacterium bifidum</i> during the storage period	3	14.1	17.1	NO	/	/
KORCARI DEA	DESIGN OF A WEANING FORMULA FOR PRIMARY PREVENTION IN INFANTS AT HIGH RISK OF CELIAC DISEASE: A MICROBIAL STUDY	8	12	20	YES	10:00 a.m.	NO
LATTUADA BENEDETTA ENRICA RITA MARIA	Polyphenols as miRNA gene expression regulators in cancer prevention for the development of functional foods.	8	10.1	18.1	YES	10:00 a.m.	NO
LIU HONGWEI	The effect of food reformulation on nutritional density and environmental sustainability by incorporating pulses into cereal-based food products: case study from China and Italy	4.5	12.8	17.3	NO	/	
MORELETTI ALESSANDRO	In vitro approaches to study the role of polyphenol-bioactive compounds in the modulation of oxidative stress and inflammation as mediators of atherogenic and atherosclerotic processes	8	10	18	YES	10:00 a.m.	NO

PAINI JACOPO	System biology of microalgae grown in food processing wastewaters, 'Omics analyses for genome-scale models of Omega-3 metabolism	7.5	11.9	19.4	YES	10:00 a.m.	NO
RADOMIROVA PAOLINA RADOSLAVOVA	<i>Streptococcus thermophilus</i> strains, used in Italian and east European cheese	2.5	11	13.5	NO	/	/
RIVA FRANCESCO	THE DIMENSION OF ANTIBIOTIC RESISTANCE IN THE AGRI-FOOD SYSTEM	10	10.1	20.1	YES	10:00 a.m.	NO
RIZZI BRUNO	Electroactive Biochar -a circular economy approach for nutrient recovery from wastewaters	7.5	10.3	17.8	YES	10:00 a.m.	NO
ROVERA CESARE	Boosting the use of bioplastics through the development of high-performance bionanocomposite coatings based on chemically-modified bacterial cellulose nanocrystals	10	12.9	22.9	YES	14:00 a.m.	NO
SANGIORGIO DANIELA	Formulation optimization and specific monitoring of <i>Lactobacillus plantarum</i> PM411 and <i>Bacillus amyloliquefaciens</i> CECT 8836, two biological control agents of grapevine diseases.	9.5	15	24.5	YES	14:00 a.m.	NO
SCHIONA IRENE	Evolution of food habits: the role of context and sensory perception on consumers' behaviour	8	13.1	21.1	YES	14:00 a.m.	NO
TUGNOLO ALESSIO	STUDI DI FATTIBILITÀ E INGEGNERIZZAZIONE DI STRUMENTAZIONE OTTICA SEMPLIFICATA PER APPLICAZIONI AGROALIMENTARI E SALUTISTICO/NUTRIZIONALI	7.5	12.2	19.7	YES	14:00 a.m.	NO
VITANGELI ILARIA	Selection of novel low ethanol producing yeasts of the <i>Saccharomyces sensu stricto</i> clade as a promising approach to decrease alcohol level in wine	9	12.4	21.4	YES	14:00 a.m.	NO

Milano, 20th June 2018