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# FEDERICO CASANOVA

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Post-Doctoral Researcher  
Technical University of Denmark  
Food Production Engineering Research Group  
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## **EDUCATION:**

1. **March 2015 – March 2017 Ph.D. (Food Science, Food chemistry).** Topic: «Colloidal stability of cross-linked casein micelles and their potential use as nanocarrier for cyanidin-3-O-glucoside». Universidade Federal de Viçosa (Viçosa, Brazil).
2. **January 2016 – December 2016 Ph.D. visiting student.** Topic: «Interactions between casein micelles cross-linked with transglutaminase and cyanidin-3-O-glucoside». INRA-STLO (Rennes, France).
3. **September 2009 – September 2010 MSc (Food Innovation).** Agrocampus Ouest (Rennes, France)  
Topic: «Interfacial properties of dephosphorylated ovalbumin». INRA-STLO (Rennes, France).
4. **September 2006 – July 2007 MSc (Biochemistry) Erasmus program.** Universitat Jaume I (Castellon de la Plana, Spain). Topic: «Analysis of milk metabolites by GC-MS». INRA-PL (Saint Gilles, France) *Leonardo da Vinci Scholarship*.
5. **October 2003 – April 2006 BSc Licence (Food science and technology).** Università Cattolica del Sacro Cuore (Piacenza, Italy). Topic: «Shelf-life of bakery product». I.T.A. (Alessandria, Italy).

## **PROFESSIONAL EXPERIENCE:**

1. **01.11.2018 - Currently.** Post-Doctoral researcher. «New techno-functionalities of gelatin from skin fish for applications in micro-encapsulation, and foam». Technical University of Denmark (Lyngby, Denmark).
2. **01.07.2017 – 31.10.2018.** Junior project leader / Post-Doctoral researcher. «Interaction between protein and starch in food solid foam: from bulk to extruded product». Nestlé Purina North America and Supagro Montpellier (Montpellier, France).
3. **01.03.2015 – 30.11.2015.** Professor at Alliance Française (Level A2.1). Alliance française Viçosa (Viçosa, Brazil).
4. **01.10.2010 – 30.04.2014.** Research Assistant. «Stability of foam in the presence of additives and gold nanoparticles». Institut de Physique de Rennes CNRS – UMR 6251 (Rennes, France).
5. **01.05.2009 – 31.08.2009.** Food chemist analyst. «HPLC analysis in sugar chocolate». NEOTRON s. p. a. (Modena, Italy).
6. **01.05.2008 – 30.08.2008.** Assistant engineer. British – Italian partnership program for young researchers «Recovery of gallic acid with colloidal gas aphrons». University of Reading (Reading, England).
7. **01.09.2007 – 31.05.2008.** Laboratory technician. Istituto Statale Giuseppe Marconi (Alessandria, Italy).

## **PEER-REVIEWED JOURNAL PUBLICATIONS (\* corresponding author):**

1. Mar Vall-Ilosera, Flemming Jessen, Pauline Henriët, Rodolphe Marie, Mastaneh Jahromi, Jens J. Sloth, Mohammad Amin Mohammadifar, Heidi Olander Petersen, Bo Munk Jørgensen, **Federico Casanova\*** (2020). «Physical stability and interfacial properties of oil in water emulsion stabilized with pea protein and fish skin gelatin». Food Biophysics, <https://doi.org/10.1007/s11483-020-09655-7>.

2. Büşra Gültekin Subaşı, **Federico Casanova\***, Esra Capanoglu, Fatemeh Ajalloueiian, Mohammad Amin Mohammadifar (2020). *“Protein extracts from de-oiled sunflower cake: structural and techno-functional properties after phenolic compounds removal”*. Food Bioscience, Volume 38, 100749.
3. **Federico Casanova\***, Mohammad Amin Mohammadifar, Mastaneh Jahromi, Heidi Olander Petersen, Karin Loft Eybye, Sara Kobbegaard, Greta Jakobsen, Flemming Jessen (2020). *“Physico-chemical, structural and techno-functional properties of gelatin from saithe (*Pollachius virens*) skin”*. International Journal of Biological Macromolecules, Volume 156, 918-927.
4. Luis Gustavo Lima Nascimento, **Federico Casanova**, Naaman Francisco Nogueira Silva, Alvaro Vianna Novaes de Carvalho Teixeira, Márcia Cristina Teixeira Ribeiro Vidigal, Paulo Cesar Stringheta, Antonio Fernandes de Carvalho (2020). *“Use of a crosslinked casein micelle hydrogel as a carrier for jaboticaba (*Myrciaria cauliflora*) extract”*. Food Hydrocolloids, Volume 106, 105872.
5. Nogueira M. H., Tavares G. M., **Casanova F.**, Silva C. R. J., Rocha J. C. G., Stringheta P. C., Perrone I. T., Gaucheron F., de Carvalho A. F. (2020). *“Crosslinked casein micelle as encapsulation device of jaboticaba (*Myrciaria jaboticaba*) polyphenols by spray drying”*. International Journal of Dairy Technology, Volume 73, No 4.
6. Luis Gustavo Lima Nascimento, **Federico Casanova**, Naaman Francisco Nogueira Silva, Alvaro Vianna Novaes de Carvalho Teixeira, Antonio Fernandes de Carvalho (2020). *“Casein based hydrogel: A Mini-review”*. Food Chemistry, Volume 314, 1 June 2020, 126063.
7. Nogueira N. Silva, **Casanova F.**, Pinto M. S., de Carvalho A. F., Gaucheron F. (2019). *“Casein micelles - from monomers to the supramolecular structure”*. Brazilian Journal of Food Technology, Volume 22, Pages 1-15.
8. Nogueira M. H., Tavares G., Silva N. F. N., **Casanova F.**, Gaucheron F., Perrone I. T., Teixeira A. V. N. C., de Carvalho A. F. (2019). *“Physico-chemical stability of casein micelles cross-linked by transglutaminase as a function of acidic pH”*. Food structure, Volume 19, Pages, 100-103.
9. Nogueira N. S., **Casanova F.**, Gaucheron F., Teixeira, A. V. N. C., da Silva G. M., Minim L. A., de Carvalho A. F. (2018). *“Combined effect of transglutaminase and sodium citrate on the microstructure and rheological properties of acid milk gel”*. Food Hydrocolloids, Volume 82, Pages 304-311.
10. **Casanova F.**, Chapeau, A.-L., Hamon, P., de Carvalho, A. F., Croguennec, T., Bouhallab, S. (2018). *“pH- and ionic strength-dependent interaction between cyanidin-3-O-glucoside and sodium caseinate”*. Food Chemistry, Volume 267, Pages 52-59.
11. **Casanova F.**, Naaman F. Nogueira Silva, N. F., Gaucheron, F., Nogueira M. H., Teixeira, A. V. N. C., Perrone, I. T., Pinheiro Alves, M., Cardoso Fidelis, P., de Carvalho, A. F. (2017). *“Stability of casein micelles cross-linked with genipin: a physicochemical study as a function of pH”*. International Dairy Journal, Volume 68, Pages 70–74.
12. Emile J., Emile O., **Casanova F.** (2013). *“Light guiding properties of soap films”*. EPL (Europhysics Letters) 101 (3), 34005.
13. Emile J., Emile O., Ghoufi A., Moréac A., **Casanova F.**, Ding M., Houizot P. (2013). *“Giant optical activity of sugar in thin soap films”*. Journal of Colloid and Interface Science, Volume 408, Pages 113-116.
14. Emile J., Tabuteau H., **Casanova F.**, Emile O. (2013). *“Bubble-wall friction in a circular tube”*. Soft Matter, Volume 9, Page 4142.
15. Emile J., Werts M. H. V., Artzner F., **Casanova F.**, Emile O., Navarro J. R. G., Meneau F. (2012). *“Foam films in the presence of functionalized gold nanoparticle”*. Journal of Colloid and Interface Science, Volume 383, Pages 124-129.

16. Emile J., **Casanova F.**, Loas G., Emile, O. (2012). "Swelling of a foam lamella in a confined channel". *Soft Matter*, Volume 8, Page 3223.
17. Emile J., **Casanova F.**, Tabuteau H., Emile, O. (2012). "Profile of the liquid film wetting a channel". *Applied Physics Letters*, Volume 100, Issue 7.
18. Spigno G., Dermiki M., Pastori C., **Casanova F.**, Jauregi, P. (2010). "Recovery of gallic acid with colloidal gas aphrons generated from a cationic surfactant". *Separation and Purification Technology*, Volume 71, Pages 56–62.

#### **PUBLICATIONS SUBMITTED OR UNDER PREPARATION (\* corresponding author):**

1. Pauline Henriët, Flemming Jessen, Mar Vall-Ilosera, Rodolphe Marie, Mohammad Amin Mohammadifar, Karin Loft Eybye, Greta Jakobsen, **Federico Casanova\*** "Physical stability of oil-in-water emulsion stabilized by gelatin from saithe (*Pollachius virens*) skin". Sent to: *Foods*.
2. Alane Cangani Alves, Lara Martha, **Federico Casanova**, Guilherme M. Tavares "Foaming properties of whey and soy protein isolates in mixed systems before and after heat treatment". Sent to: *Journal of Food Science and Technology*.
3. **Casanova F.\***, Silva N. F. N., de Carvalho A. F, Gaucheron F. "Interactions between casein and interesting compound in nutrition and health: a review for the future". Sent to *Food Chemistry* as review paper.
4. Büşra Gültekin Subaşı, Mastaneh Jahromi, **Federico Casanova\***, Esra Capanoglu, Fatemeh Ajalloueiian, Mohammad Amin Mohammadifar "Effect of moderate electric field on structural and some thermo-physical properties of sunflower protein and sodium caseinate". Sent to: *Innovative Food Science and Emerging Technologies*.
5. Alberto Soliani, Flemming Jessen, Giorgia Spigno, Mohammad Amin Mohammadifar, Greta Jakobsen, **Federico Casanova\***. "Foaming properties of high mineral content gelatin from saithe (*Pollachius virens*) fish skin after ultrasound treatments". Sent to: *Journal of aquatic food product technology*.
6. Atalita Devaud, Naaman F. Nogueira Silva, **Federico Casanova**, Evandro Martins, Guilherme M. Tavares, Arnaud Saint-Jalmes, Álvaro Vianna Novaes de Carvalho Teixeira, Antônio Fernandes de Carvalho "Caseins as Foam Stabilizers: Key Factors and Alternatives to Improving Their Potential". In preparation for a submission to: *Food Chemistry* as review paper.

#### **ABSTRACTS AND PROCEEDINGS OF MEETING PRESENTATIONS (\* presenter):**

1. **Federico Casanova\***, Alane C. Alves, Lara Martha, Guilherme M. Tavares «Foaming properties of whey and soy protein isolates in mixed systems before and after heat treatment». NIZO Plant Protein Functionality Conference, Online, 21-22 October 2020.
2. Mar Vall-Ilosera, Flemming Jessen, Pauline Henriët, Rodolphe Marie, Mastaneh Jahromi, Jens J. Sloth, Mohammad Amin Mohammadifar, Heidi Olander Petersen, Bo Munk Jørgensen, **Federico Casanova\*** «Effect of the different mixing ratio of fish skin gelatin and pea protein on the physical stability of oil-in-water emulsion». NIZO Plant Protein Functionality Conference, Online, 21-22 October 2020.
3. **Federico Casanova\*** «Dairy and fish protein». **On-line invited Talk** at Federal University of Viçosa (UFV), Viçosa, Brazil, July 1, 2020.
4. Luis Gustavo Lima Nascimento, **Federico Casanova\***, Naaman Francisco Nogueira Silva, V N Paiva, L T Paes, Antônio Fernandes de Carvalho «Cross-linked casein micelle hydrogel as nanocarrier for

jaboticaba (*Myrciaria cauliflora*) extract: Release properties and protection against UV-light exposure», Oral presentation, 15<sup>th</sup> International Hydrocolloids Conference, Melbourne, Australia, 2-5 March 2020.

5. **Federico Casanova\***, Alberto Soliani, Mohammad Amin Mohammadifar, Sara Kobbelgaard, Greta Jakobsen, Giorgia Spigno, Flemming Jessen «Effect of ultrasound treatment on the foaming properties of higher mineral content gelatin from saithe (*Pollachius virens*) skin», Poster presentation, 15<sup>th</sup> International Hydrocolloids Conference, Melbourne, Australia, 2-5 March 2020.
6. **Federico Casanova\***, Mohammad Amin Mohammadifar, Sara Kobbelgaard, Greta Jakobsen, Flemming Jessen «Potential application of gelatin from fish skin in food products: physico-chemical and colloidal approach», Oral presentation, 49<sup>th</sup> WEFTA Conference, Faroe Islands 14-18 October 2019.
7. Luis Gustavo Lima Nascimento, **Federico Casanova\***, Naaman Francisco Nogueira Silva, Álvaro Vianna Novaes de Carvalho Teixeira, Márcia Cristina Teixeira Ribeiro Vidigal, Paulo César Stringheta, Antônio Fernandes de Carvalho «Cross-linked casein micelle hydrogel as carrier for jaboticaba (*Myrciaria cauliflora*) polyphenolic extract». Oral presentation, 2<sup>nd</sup> Conference on Innovations in Food Science and Human Nutrition, London, 12-14 September 2019.
8. Martins E., Nascimento L. G. L., **Casanova F.**, N. F. N. Silva, A. Carvalho «Casein micelles as encapsulating material and delivery system for jaboticaba extract». Poster, Summer school at University of Verona, Verona, Italy, June 24-26, 2019.
9. Büşra Gültekin Subaşı, **Federico Casanova**, Esra Çapanoğlu Güven, Mohammad Amin Mohammadifar Jessen «Effect of removing phenolic compounds on interfacial behavior of protein isolated from de-oiled sunflower cake». Poster, 8th International Symposium on Food Rheology and Structure - ISFRS 2019, Zürich, Switzerland June 17-20, 2019.
10. **Federico Casanova**, Mohammad Amin Mohammadifar and Flemming Jessen «Foaming and interfacial properties of gelatin from fish skin». Poster, 8th International Symposium on Food Rheology and Structure - ISFRS 2019, Zürich, Switzerland June 17-20, 2019.
11. **Federico Casanova\*** «Food Protein Functionality: technological and colloidal approach». **Invited Talk** at Università Cattolica del Sacro Cuore, Piacenza, Italy, May 8, 2019.
12. **Federico Casanova\***, Mohammad Amin Mohammadifar, Sara Kobbelgaard, Greta Jakobsen and Flemming Jessen «Foam based on fish skin collagen by-product: a colloidal approach». Poster, Seminar on ingredients from new biomasses, DTU, Denmark April 8, 2019.
13. Nascimento L. G. L., **Casanova F.**, Silva G. M., Carvalho A. F., Silva N. F. N. «Effect of transglutaminase and trisodium citrate on the structure of acid milk gels». Poster, VII Cytac 2018, Congreso Internacional ciencia y tecnologia de los alimentos, Cordoba, Argentina October 1 – 3, 2018.
14. F. Gaucheron, **F. Casanova**. «Casein Micelles as Nanovehicles of Interesting Molecules for Food and Pharmaceutical Applications: Some examples». Oral presentation, 5eme JSAA, Sousse, Tunisia April 10 -14, 2017.
15. M. C. T. R. Vidigal, L. A. Minim, I. C. O. Neves, **F. Casanova** and V. P. R. Minim. «Propriedades de espuma da mistura de  $\beta$ -lactoglobulina e carragena na presença de açúcar e poliól». Poster, IX Brazilian Meeting on Chemistry of Food and Beverages, São José do Rio Preto, SP, Brazil, November 28 – December 2, 2016.
16. **Casanova F.**, Croguennec T., Gaucheron F., Tavares G., Nogueira M. H., Nogueira Silva N., de Carvalho A. F., Bouhallab S. «Interaction between casein micelles cross-linked with transglutaminase and cyanidin-3-O-glucoside». Poster, 1st Food Chemistry Conference, Amsterdam, October 30 – November 1st 2016.

17. **Casanova F\***. «Interactions between casein micelles cross-linked with transglutaminase and cyanidin-3-O-glucoside». Oral presentation, III Workshop Inovaleite, Viçosa, Brazil (M.G.), August 11, 2016.
18. **Casanova F\***, Nogueira Silva N., Gaucheron F., Nogueira M. H., Alvaro V. N. C. Teixeira A. V. N. C., Pinheiro Alves M., Cardoso P. F., De Carvalho A. «Stability of casein micelles cross-linked with genipin: a physicochemical study as a function of pH». Oral presentation, RBPGO, Nantes, France, June 23-24, 2016.
19. **Casanova F\***. «MadMicelle, what a lovely PhD». Oral presentation, Doctorama, Rennes, France, May 16, 2016.
20. **Casanova F\***. «Interaction between anthocyanins and casein micelles cross-linked with genipin». Oral presentation, II Workshop Inovaleite, Viçosa, Brazil (M.G.), December 4, 2015.
21. Nogueira M., **Casanova F.**, de Paula J. A., da Silva E. D., Perrone I. T. and de Carvalho A. F. «Labneh a base de proteínas do soro: desenvolvimento e avaliação físico-química». Poster, 30° Congresso Nacional Laticínios de Laticínios, Minas Lactea 2015, Juiz de Fora, Brazil (M.G.), July 14-16, 2015.
22. **Casanova F.\***, Fialho T. L., Raimundo C., Simeão M., da Silva Pinto M., de Carvalho A. F. «Performance of starters in yogurt and milk based drinks: comparing study». Poster, 30° Congresso Nacional Laticínios de Laticínios, Minas Lactea 2015, Juiz de Fora, Brazil (M.G.), July 14-16, 2015.
23. **Casanova F.\***, Fialho T. L., Raimundo C., Simeão M., da Silva Pinto M., de Carvalho A. F. « Comparação de desempenho de fermentos laticios em iogurte e bebida lactea». Oral presentation, I Workshop Inovaleite, Viçosa, Brazil (M.G.), July 7, 2015.
24. **Casanova F.\***, Pezennec S., Beaufils S., Saint-Jalmes A., Lechevalier V. «Interfacial properties of dephosphorylated ovalbumin». Poster, RBPGO, Rennes, France, June 9-10, 2011.

#### **RESEARCH GRANTS (awarded):**

1. Otto Mønstedts Fond, 2020 (Denmark). Amount: 7.500 DKK (Conference participation).
2. Otto Mønstedts Fond, 2019 (Denmark). Amount: 7.184 DKK (Conference participation).
3. CNPq (National Council for Scientific and Technological Development), 2016 (Brazil – France). Amount: 13.560 EUR (1 year founding as Ph.D. guest student).
4. Leonardo da Vinci Scholarship, 2008-2009 (Italy - France). Amount: 5.000 EUR (6 months founding for internship program).
5. British – Italian partnership program for young researchers, 2008 (Italy – U.K.).
6. Erasmus program, 2006 (Italy – Spain). Amount: 8.000 EUR (1 year founding study abroad).

#### **SUCCESSFUL FELLOWSHIP APPLICATIONS**

1. **01.02.2021 – 31.01.2022**. Lucas Sales Queiroz, Ph.D. student (Co-applicant with Antonio F. de Carvalho UFV, Brazil) CNPq fellowship. Amount: 20.000 EUR
2. **01.10.2020 – 30.09.2024** Ahmed Mohamed Taha Abdelhamid Alfa, Ph.D. student (Co-applicant with Arunas Stirke, Bioelectrics Laboratory, Center for Physical Sciences and Technology, Vilnius, Lithuania). Amount: 80.000 EUR.

#### **BSc. CO-SUPERVISION:**

1. **01.09.2020 – 30.11.2020**. Eli Bhuyan (Co-supervised with Mohammad Amin Mohammadifar, DTU). *“Physical stability of O/W emulsions stabilized with fish skin gelatin”*.
2. **01.09.2020 – 30.01.2020**. Nanna Bronnée Ahnstrøm (Co-supervised with Mohammad Amin Mohammadifar, DTU). *“Effervescent tablets”*.

3. **01.09.2019 – 31.01.2020.** Wania Saif (Co-supervised with Nina Gringer, DTU, Denmark and Eye-D, Valby Copenhagen, Denmark). *“Alginate based caloric snack drink”*.
4. **01.09.2019 – 30.11.2019.** Katrine Brøndum Ljungberg Nielsen (Co-supervised with Nina Gringer, DTU, Denmark). *“Vegan ice cream with fava beans as protein source”*.
5. **01.06.2019 – 30.07.2020.** Alberto Soliani (Co-supervised with Giorgia Spigno, Università Cattolica Del Sacro Cuore, Italy). *“Effect of ultrasound treatment on the structural, physical and foaming properties of gelatin from fish skin”*.

#### **MSc. CO-SUPERVISION:**

1. **01.10.2020 – 31.01.2021.** Marine Regnard. *“Extraction and characterization of protein from black soldier flights”*.
2. **01.10.2020 – 31.01.2021.** Chloé Robert. *“Antioxidant activity of O/W emulsions stabilized with fish skin gelatin”*.
3. **01.09.2020 – 31.12.2020.** Raul Pintor Gomez (Co-supervised with Aberham Hailu Feyissa, DTU). *“Optimization of freezing and thawing conditions for fish protein processing”*.
4. **01.08.2020 – 31.10.2020.** Davide Odelli (Co-supervised with Giorgia Spigno, Università Cattolica Del Sacro Cuore, Italy). *“Foaming properties of fish skin gelatin-pea protein after ultrasound treatment”*.
5. **01.11.2019 – 28.02.2020.** Mar Vall-Ilosera. *“Physical stability of oil-in-water emulsion stabilized by gelatin from fish skin and pea protein”*.
6. **01.09.2019 – 31.01.2020.** Pauline Henriët. *“Investigation on interfacial properties of fish gelatin in emulsion system”*.
7. **01.03.2018 – 28.02.2020.** Laise Trindade (Co-supervised with Naaman N. Silva UFSCar and Antonio F. de Carvalho UFV, Brazil). *“Foaming and physicochemical properties of casein micelles cross-linked by transglutaminase”*.
8. **01.04.2018 – 30.06.2018.** Kyllian Gooverts (Co-supervised with M. H. Morel, INRA, Montpellier, France). *“Mechanical properties of food extruded product based on cereal and vegetal proteins”*.
9. **01.03.2017 – 28.02.2019.** - Luis Gustavo Lima Nascimento (Co-supervised with Naaman N. Silva UFSCar and Antonio F. de Carvalho UFV, Brazil). *“Cross-linked casein micelles hydrogel as nanocarriers for anthocyanins from açai and jaboticaba fruits”*.
10. **01.03.2017 – 28.02.2019.** Atalita dos Santos Devaud (Co-supervised with Naaman N. Silva UFSCar and Antonio F. de Carvalho UFV, Brazil). *“Foaming properties of casein micelles cross-linked with transglutaminase at neutral and acid pH”*.
11. **01.03.2015 – 28.02.2017.** Marcio Henrique Nogueira (Co-supervised with Guilherme M. Tavares and Antonio F. de Carvalho). *“Crosslinked casein micelles by transglutaminase: stability, drying and use as encapsulation device”*.

#### **Ph.D. CO-SUPERVISION**

1. **01.10.2020 – 30.09.2024.** Ahmed Mohamed Taha Abdelhamid Alfa (Co-supervised with Arunas Stirke, Bioelectrics Laboratory, Center for Physical Sciences and Technology, Vilnius, Lithuania). *“Effect of pulsed electric field processing on colloidal properties of dairy proteins”*.
2. **01.03.2019 – 31.02.2022.** Luis Gustavo Lima Nascimento (Co-supervised with Naaman N. Silva UFSCar and Antonio F. de Carvalho UFV, Brazil). *“Responsive milk proteins hydrogel as nanocarriers for bioactive molecules”*

#### **MEMBER IN MASTER EVALUATION COMMISSION:**

1. **08.01.2020** Katrine Brøndum Ljungberg Nielsen. *“Vegan ice cream with fava beans as protein source”*.
2. **20.02.2019** Atalita dos Santos Devaud. *“Foaming properties of casein micelles cross-linked with transglutaminase at neutral and acid pH”*.
3. **20.02.2019** Luis Gustavo Lima Nascimento. *“Cross-linked casein micelles hydrogel as nanocarriers for anthocyanins from açai and jaboticaba fruits”*.

### **TEACHING:**

1. **01.04.2015 – 30.11.2015.** Food microbiology, 6 months part-time, Federal University of Viçosa (Viçosa, Brazil)
2. **01.10.2007 – 31.06.2008.** Laboratory class on food chemistry, 10 months full time, Istituto Statale Giuseppe Marconi (Alessandria, Italy).

### **REVIEWER ACTIVITY**

1. Since April 2020 Guest Editor for the peer reviewed journal Foods (IF 4.092) in Special Issue: *Nanotechnology and Biophysics with Applications in Food Science*.
2. Ultrasonics Sonochemistry, Food Chemistry, Quimica Nova, Journal of Aquatic Food Product Technology, Journal of the Science of Food and Agriculture, International Journal of Food Science & Technology.
3. Member evaluator for the program: “Coordenadoria dos Programas de Iniciação Científica e Tecnológica (CoPICT)”, Brazil.

### **ACADEMIC COLLABORATIONS**

1. Rodolphe Marie, Associate Professor and Group leader DTU HEALTH TECH, Department of Health Technology.
2. Giorgia Spigno, Associate Professor, Department for Sustainable Food Process (DiSTAS), Università Cattolica del Sacro Cuore, Italy.
3. Arunas Stirke, Senior Researcher, Head of Division, Center for Physical Sciences and Technology, Vilnius, Lithuania.
4. Guilherme Tavares, Associate Professor, UniCamp, Brazil.
5. Naaman N. Silva, Associate Professor, UFSCar, Brazil.
6. Evandro Martins, Associate Professor, UFV, Brazil.
7. Antonio, F. De Carvalho, Professor and Group Leader Inovaleite Laboratory, UFV, Brazil.

### **INDUSTRIAL COLLABORATIONS:**

1. Eye-D Engineering and Design, Valby Copenhagen, Denmark.
2. Nextprotein (Insect protein), France.

### **CONTACT REFERENCES:**

1. Ass. Prof. Mohammad Amin Mohammadifar  
Associate Professor and Group Leader of Food Production Engineering group  
National Food Institute, Denmark Technical University (DTU)  
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2. Dr. Flemming Jessen  
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National Food Institute, Denmark Technical University (DTU)  
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3. Dr. Patrick Pibarot  
Expert scientist at Nestlé Lausanne  
E-mail : Patrick.Pibarot@rdls.nestle.com
  
4. Prof. Antonio Fernandes de Carvalho  
Ph.D. advisor  
Professor at Universidade Federal de Viçosa, MG, Brazil.  
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5. Prof. Thomas Croguennec  
Ph.D. co-advisor, during my visiting as Ph.D. student at INRA-STLO, Rennes, France  
Professor at Agrocampus Ouest, Rennes, France  
E-mail : thomas.croguennec@agrocampus-ouest.fr  
Phone Number: +33(0)2 23 48 59 27
  
6. Dr. Frédéric Gaucheron  
Ph.D. co-advisor, during my visiting as Ph.D. student at INRA-STLO, Rennes, France  
Project Leader -Technology and Transformation- at CNIEL, Paris, France.  
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