

Curriculum Vitae

Personal information

First name(s) / Surname(s) **Elisa Sperlinga**
Address(es) 2, Via Cristoforo Colombo, 95027 San Gregorio di Catania, Catania, Italy
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Fax(es)
E-mail elisa.sperlinga@gmail.com
Nationality Italian
Date of birth November 17, 1978
Gender Female

Desired employment / Occupational field

Food Science and Technology

Work experience

Dates	<i>July 2014 – present</i>
Occupation or position held	Research fellow
Main activities and responsibilities	Analysis of aromatic compounds and pigments in food
Name and address of employer	National Research Center (CNR), Catania, Italy
Type of business or sector	Research
Dates	<i>December 2013 – July 2014</i>
Occupation or position held	Contract researcher
Main activities and responsibilities	Control of nutritional values of milk. Shelf-life assessment of foods, optimization of packaging for fresh-cut fruit, quality assessment of foods.
Name and address of employer	<i>University of Catania, Department of Agricultural and Food Science, Faculty of Agricultural Science</i>
Type of business or sector	Research
Dates	<i>December 2012 – October 2013</i>
Occupation or position held	Contract researcher
Main activities and responsibilities	Shelf-life assessment of packaged bread, optimization of packaging, quality assessment and evaluation of aromatic profile.
Name and address of employer	<i>University of Catania, Department of Agricultural and Food Science, Faculty of Agricultural Science</i>
Type of business or sector	Research
Dates	<i>March 2011 – December 2013</i>
Occupation or position held	Free-lance consultant
Main activities and responsibilities	Consulting for implementation, development and control of HACCP system (Reg. CE 852/2004) in restaurants and food factories
Name and address of employer	Free lance
Type of business or sector	Consulting
Dates	<i>January 2008 – February 2011</i>
Occupation or position held	Microbiological laboratory supervisor
Main activities and responsibilities	Microbiological analysis for food, water and surfaces
Name and address of employer	Progetto Ambiente s.a.s., Catania, Italy
Type of business or sector	Food and environment control

Dates April 2006 – July 2006
 Occupation or position held Contract research
 Main activities and responsibilities Evaluation of the aromatic and polyphenolic composition of Cola and Cola Gelato apples growing in the area of Etna volcano
 Name and address of employer University of Catania, Department of Agricultural and Food Science, Faculty of Agricultural Science
 Type of business or sector Research

Education and training

Dates 2006 – 2009
 PhD in Preclinical and Clinical Pharmacology
 Principal subjects/occupational skills covered Evaluation of the antioxidant activity of *Tanacetum vulgare* subsp. *siculum* extracts and pharmacological properties of its essential oils.
 Name and type of organisation providing education and training University of Catania, Faculty of Agricultural Science and Faculty of Medicine
 Level in national or international classification PhD Studies, post-graduate

Dates 2007 – 2008
 Title of qualification awarded Master in HACCP System (Reg. 852/2004), Quality Management System (ISO 9001) and Food Safety System (ISO 22000)
 Principal subjects/occupational skills covered Implementation, development and control of HACCP System (Reg. 852/2004), Quality Management System (ISO 9001) and Food Safety System (ISO 22000)
 Name and type of organisation providing education and training Check fruit s.r.l., Bologna, Italy
 Level in national or international classification Auditor/Lead auditor for ISO 9001 Quality Management System and Food Safety Auditor for ISO 22000 Food Safety System

Dates 1998 – 2006
 Title of qualification awarded University Degree in Food Science and Technology, *cum laude*
 Principal subjects/occupational skills covered Food Chemistry, Food Microbiology, Food Processing
 Name and type of organisation providing education and training University of Catania, Faculty of Agricultural Science
 Level in national or international classification Graduate

Personal skills and competences

Mother tongue(s) Italian

Other language(s)

Self-assessment

English

Understanding		Speaking		Writing	
Listening	Reading	Spoken interaction	Spoken production		
Excellent	Excellent	Excellent	Excellent	Excellent	

Social skills and competences	<p>Collaboration capability and ability to work in team acquired in the university research work. Ability to communicate and interact with audience, acquired with oral presentations at conferences and with courses held.</p> <p><u>Teaching</u></p> <ul style="list-style-type: none"> ▪ May 2013. Seminar held for the University course of “Food Packaging” titled “Edible coatings and their application to improve the shelf-life of fresh-cut fruit and vegetables” ▪ April 2008 – February 2011. Teaching of Food Control and HACCP system in the training course held for Progetto Ambiente s.r.l., Catania, Italy. ▪ April 2012 – May 2012. Teaching of Food Control and HACCP system in the training course held for Focus Formazione, Catania, Italy.
Organisational skills and competences	<p>Conceive and carry out projects, coordinate small research groups. Substantial contribution given to the following <u>experimental theses</u>:</p> <ul style="list-style-type: none"> ▪ Effetto del livello di concimazione azotata, della varietà e delle tecnologie di confezionamento in patate di IV gamma (<i>Nitrogen fertilization levels, cultivar and packaging techniques effect on the shelf-life of fresh-cut potatoes</i>). Academic Year 2013-2014. ▪ Effetto del livello di concimazione azotata e delle tecnologie di confezionamento in carciofo di IV gamma (<i>Nitrogen fertilization levels and packaging techniques effect on the shelf-life of fresh-cut artichokes</i>). Academic Year 2013-2014. ▪ Impiego di coating edibili a base di <i>Aloe vera</i> e <i>Plantago psyllium</i> per ridurre l'assorbimento di grasso in bastoncini di patate fritte (<i>Use of Aloe vera and Plantago psyllium edible coatings to reduce fat uptake in fried stick potatoes</i>). Academic Year 2013-2014. ▪ Effetto delle tecnologie di confezionamento sulla shelf-life di melone cantalupo di IV gamma (<i>Packaging techniques effect on the shelf-life of fresh-cut cantaloupe melon</i>). Academic Year 2012-2013. ▪ Impiego di coating edibili per ridurre l'assorbimento di grasso in bastoncini di patate fritte (<i>Use of edible coatings to reduce fat uptake in fried stick potatoes</i>). Academic Year 2011-2012.
Technical skills and competences	<p>Use of analytical equipments for the analysis of food components and residues.</p> <ul style="list-style-type: none"> ▪ HPLC-DAD ▪ GC-FID, GC-MS ▪ Spectrophotometer <p>Special skills in:</p> <ul style="list-style-type: none"> ▪ evaluation of the nutritional properties of foods ▪ assessment of the nutritional losses due to processing ▪ studies of phenomena connected to the interaction between foods and packaging materials.
Computer skills and competences	Ability in the professional use of Office software and in Image elaboration.
Artistic skills and competences	Bricolage and cooking.
Other skills and competences	<p>Managing and coordinating groups of people, acquired at University as supervisor of several research projects.</p> <p>Fit-boxe player and other martial arts (thai boxe, krav maga, self-defense).</p> <p>Practical person, prone to manual activities.</p>
Driving licence	Driving Licence “B” (car).
Additional information	<p>REFERENCES</p> <ul style="list-style-type: none"> ▪ Prof. Emanuele Maccarone, DOFATA, Faculty of Agricultural Science, University of Catania, via S.Sofia 98, 95123 Catania (ITALY). E-mail: emacca@unict.it. ▪ Prof. Giuseppe Muratore, DOFATA, Faculty of Agricultural Science, University of Catania, via S.Sofia 98, 95123 Catania (ITALY). E-mail: g.muratore@unict.it ▪ Prof. Giovanni Spagna, DOFATA, Faculty of Agricultural Science, University of Catania, via S.Sofia 98, 95123 Catania (ITALY). E-mail: gspagna@unict.it
Annexes	Annex A. Publications.

Pursuant to Article 13, Act 196/2003 (Privacy Law), I hereby agree to the handling of my personal data.

Elisa Sperlinga

Annex A - PUBLICATIONS

- Guarrera N., Sperlinga E., Passerini A., Maccarone E. "Evaluation of the aromatic and polyphenolic composition of Cola and Cola Gelato apples grown in the area of the Etna volcano". Italian Journal of Food Science, vol. 20, 3:351-364, 2008.
- Sperlinga E., Passerini A., Maccarone E. "Evaluation of the polyphenolic composition of Cola and Cola Gelato apples grown in the area of the Etna volcano". Improvement and development of frutifarming in the area of Etna volcano, Catania, May 2007.
- Sperlinga E., Passerini A., Maccarone E. "Evaluation of the polyphenolic composition of Cola and Cola Gelato apples grown in the area of the Etna volcano". 6th National Convention of Food Chemistry, November 2006.
- Licciardello F., Cipri L., Sperlinga E., Muratore G. "Optimization of industrial bread system packaging". I Agorà, National Meeting on Food Packaging, Monza, 17-18 October 2013.
- Asarisi V., Licciardello F., Pennisi L., Sperlinga E., Muratore G. "Retention efficacy of essential oils by a polyvinilacetate resin. Preliminary study for the industrial application in functional packaging". I Agorà, Nnational Meeting on Food Packaging, Monza, 17-18 October 2013.