

CV Blasi Francesca, Researcher SSD CHIM/10

Education

2001: degree in Pharmaceutical Chemistry and Technology (ex Faculty of Pharmacy, University of Perugia)

2003: qualify of pharmacist

2004: PhD in "Healthiness of foods" (CHIM/10, Food chemistry)

2008: aggregate professor (law n. 230 of November 4, 2005)

2020: enabled to associate professor ASN 2018-2020 Sector 03D1

Research activity

From 2008 to date: researcher (CHIM/10, Food chemistry) of the Department of Pharmaceutical Science of the University of Perugia.

Research topics

Food chemistry, Food safety, Food quality, Food toxicology.

Expertise

Determination of the chemical composition and of the nutritional value of foods of vegetable and animal origin; analysis of the triacylglycerol fraction, using procedures of direct and indirect analysis (stereospecific analysis); investigation on partial acylglycerols, in order to verify conservation status and/or possible adulteration of oils and then the quality; application of methods of multivariate statistical analysis on data of triacylglycerol structural analysis, in order to characterize and/or classify the original matrices; synthesis, preferably using enzymatic methods, of structured lipids, in order to modify natural lipids and improve their functional and/or nutritional properties, using Experimental Design software, in order to optimize the reaction yields; studies of the toxicity of some components of the food; development of new analytical methods for improving the separation of certain isomers of conjugated linoleic acid (CLA); study of the oxidative stability of fatty acids from the particular nutritional interest; development of simple and rapid extraction method to evaluate the fatty acid composition and nutritional value of berry lipid; study of metabolomics; study of food authentication and discrimination of geographical origin based on the identification of molecular markers; development of unconventional methods for the extraction of bioactive compounds with antioxidant action from food matrices and from food waste products or by-products; study of oxidative stability during the storage and cooking of oils enriched with natural bioactive components; isolation and analysis of small bioactive peptides (IPP and VPP) from dairy waste products.

Research projects

- Prin 2003: Triacilgliceroli naturali e modificati: struttura chimica e proprietà funzionali
- Prin 2004: Procedure biocatalizzate per modificazioni strutturali di matrici lipidiche naturali, al fine di migliorarne le caratteristiche biologico/nutrizionali e quelle di conservabilità
- Fondazione cassa di risparmio di Perugia (bando 2004) – Qualità fisiologico-nutrizionale della fauna ittica del lago Trasimeno, con particolare riferimento alla valutazione della presenza degli acidi grassi delle serie ω -3 ed ω -6 ed al rilievo dei loro contenuti e della loro distribuzione nella varie strutture lipidiche
- Fondazione cassa di risparmio di Perugia (bando 2009) -I vini umbri: speciazione della frazione polifenolica per via HPLC-MS e/o HRGC-MS ed aspetti salutistici correlati
- PSR Umbria 2007-2013 (Mis. 1.2.4.) "In Crocus salus" (November 2009-April 2012)

- PSR Umbria 2007-2013 (Mis. 1.2.4.) "Drink energizzante naturale di origine umbra" (November 2014-September 2015)
- PSR Umbria 2014-2020 (sottomisura 16.2.2) "Valorizzazione dell'olio di canapa e dei sottoprodotti della filiera per alimentazione umana e animale e come biomassa (April 2018-November 2020)
- BLOCKCHAIN4FOODCHAIN: Tecnologie Blockchain avanzate per una supply chain alimentare di cibi sani e affidabili (Enhanced Blockchain Technology for a healthy Trusted Food Supply Chain) (Progetto di Ricerca di Ateneo 2020)
- Fondazione Perugia Bando ricerca 2022 "Economia circolare per un'alimentazione sana e sostenibile- Valorizzazione di sottoprodotti dell'industria vitivinicola" (March 2023-March 2025)

Teaching activity

From 2008 to date: teacher (as aggregate professor -law of November 4, 2005, n. 230-) of various courses:

AA 2020-2021 to date: Functional foods and Dietetic Products

AA 2019-2020 to date: Foods and Dietetic Products

From 2008 to date: Chemistry of foods

2014-2015: Chemistry of foods and Dietetic products

2010-2011: Chemical analysis of foods of animal origin

2009-2010: Dietetic products

Other

Referee of several international journals (LWT, Food Research International, Food Chemistry, Journal of Applied Research and Technology, Large Animal Review, Foods, Molecules, Processes, Antioxidants, Nutrients).

Participation to national and international congresses concerning food chemistry.

Guest Editor of the following Special Issues of Processes journal (MDPI international open access journal; ISSN 2227-9717): "Extraction Optimization Processes of Antioxidants"; "Promising Analytical and Technological Strategies for Agri-Food Waste Valorisation"; "10th Anniversary of Processes: Recent Advances in Food Processing Processes".

Member of Editorial Board of Processes (MDPI international open access journal; ISSN 2227-9717)

Member of the Editorial Board of "Current Nutrition & Food Sciences" (Bentham Science Publisher; ISSN: 2212-3881 Online; ISSN: 1573-4013 Print)

Author of about 90 publications (indexed in WOS and Scopus) concerning the described topic

Author of two chapters of textbook "La chimica e gli alimenti" (CEA, 2019)

2020: qualified to carry out the functions of Associate Professor for Competition Sector 03/D1 (ASN 2018/2020)

2008: Member of the organizing committee of the VII national congress of "Chemistry of Foods" (Perugia).

2009-2010: Member of the teaching committee of the International PhD course in "Chemistry, Toxicology and Healthiness of Foods " (Perugia).

- 2017: Recipient of FFAR 2017 Funding (GU n.297 del 21-12-2016-Suppl. Ord. n. 57)
- 2018: Founding member of ITACHEMFOOD Italian society (Società Italiana di Chimica degli Alimenti CHIM/10)
- AA 2018-2019: Visiting professor into the Programm "Erasmus+ Mobility for Teaching" at the Pharmacy Faculty of Valencia (Spain)
- AA 2021-2022: Visiting professor into the Programm "Erasmus+ Mobility for Teaching" at the Pharmacy Faculty of Valencia (Spain)
- 2019: Outstanding reviewer award winner (Foods, MDPI)
- 2019: Top reviewers in Cross-Field/Agricultural Sciences
- 2020/today: member of the teaching committee of the International PhD course in "Pharmaceutical Sciences"

IDENTIFICATIVO ORCID

<https://orcid.org/my-orcid?orcid=0000-0002-1902-2686>

Metrics overview (update 19-05-2023):

GOOGLE	SCHOLAR:	103	documenti;	2143	citazioni;	27	h-index
https://scholar.google.it/citations?user= V4so_kAAAAJ&hl=it							
SCOPUS:	87	documenti;	1661	citazioni;	25	h-index	
https://www.scopus.com/authid/detail.uri?authorId=35271316600							
WOS:	73	documenti;	1216	citazioni;	21	h-index	
https://www.webofscience.com/wos/author/record/J-5120-2019							