

CV Blasi Francesca

Personal data

Name/Surname: Francesca Blasi

Address: Via San Costanzo, Department of Pharmaceutical Sciences, University of Perugia, Perugia, Italy

Email: francesca.blasi@unipg.it

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

SCOPUS: <https://www.scopus.com/authid/detail.uri?authorId=35271316600>

GOOGLE SCHOLAR https://scholar.google.it/citations?user=V4so_kAAAAJ&hl=it

WOS <https://www.webofscience.com/wos/author/record/J-5120-2019>

Education

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

2003: qualified as pharmacist

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

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

2020: qualified to carry out the functions of associate professor (ASN 2018-2020, Sector 03/D1)

Current working position

Since 2008: researcher of Food Chemistry of the Department of Pharmaceutical Sciences of the University of Perugia.

Research topics

Food chemistry, Food safety, Food quality, Food toxicology

Expertise

- Determination of the chemical composition and evaluation of the nutritional value of foods of vegetable and animal origin
- 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 food authentication and discrimination of geographical origin based on the identification of molecular markers
- Synthesis (chemical/enzymatic) of structured lipids, in order to improve the functional and/or nutritional properties of natural lipids
- Development of new functional foods by valorization of agro-food product
- Determination of bioactivity of secondary metabolites by in-vitro spectrophotometric assays
- Study of lipidomics and metabolomics

Research projects (role: participant)

- 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)
- Prima-Partnership on Research and Innovation in the Mediterranean Area-European Union, 2023. Project: Valorizing Agrifood Residues for Bio-based Packaging Solutions, AGRIBIOPACK (June 2024-May 2027).
- European Union - NextGenerationEU under the Italian Ministry of University and Research (MUR) National Innovation Ecosystem grant ECS00000041 Vitality - Spoke 10, WP 2, task 2.1 (Biocompatible devices and systems (October 2023-September 2025)

Teaching activity at the University of Perugia

Since 2008 as aggregate professor (law of November 4, 2005, n. 230) of the following 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 activities

- Referee of several international regarding Food Chemistry and Food Analysis
- Participation to national and international congresses concerning food chemistry.
- Guest Editor of two Special Issues of Processes (MDPI journal; ISSN 2227-9717)
- Member of Editorial Board of Processes (MDPI journal; ISSN 2227-9717)
- Author of about 100 publications (indexed in WOS and Scopus) concerning the described topic
- Author of two chapters of textbook "La chimica e gli alimenti" (CEA, 2019)
- 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 Program "Erasmus+ Mobility for Teaching" at the Pharmacy Faculty of Valencia (Spain)
- AA 2021-2022: Visiting professor into the Program "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
- Since 2020: member of the teaching board of the International PhD course in "Pharmaceutical Sciences" (University of Perugia)
- expert for the competent organization of EFSA pursuant to art. 36 of Regulation (EU) no. 178/2002 (EFSA Italian Focal Point, competence 4.5: food contact materials, enzymes and or processing aids)