



Lina Cossignani

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ABOUT ME

Full Professor, Food Chemistry, University of Perugia

Tax ID code: CSSLNI64P55D542J

WORK EXPERIENCE

VISITING SCIENTIST – UNIVERSITY OF MINNESOTA, 1990

ANALYTICAL CHEMIST – HEALTH COMPANY, U.S.L. NO.11 (ITALY, FM) – 1992 – 1994

WORKING GROUP IN SOCIAL-HEALTH AREA – UMBRIA REGION – 1992 – 1993

UNIVERSITY RESEARCHERS – UNIVERSITY OF PERUGIA – 1994 – 2001

Food Chemistry

ASSOCIATE PROFESSOR – UNIVERSITY OF PERUGIA – 2001 – 01/09/2024

Food Chemistry

FULL PROFESSOR – UNIVERSITY OF PERUGIA – 02/09/2024 – Current

Food Chemistry

EDUCATION AND TRAINING

11/1983 – 10/1988

DEGREE (WITH HONOURS) IN PHARMACEUTICAL CHEMISTRY AND TECHNOLOGY Faculty of Pharmacy, University of Perugia

11/1989 – 11/1992

PHD IN HEALTHINESS AND QUALITY OF ANIMAL PRODUCTION University of Perugia

NETWORKS AND MEMBERSHIPS

Main activities

Member of the Center for Perinatal and Reproductive Medicine and Head of the Operational Unit: Food and Nutrition, University of Perugia, since 2020.

Member and founding member of ITACHEMFOOD (Italian Society of Food Chemistry, SSD CHIM10), since 2018.

Member of the Scientific Committee of ITACHEMFOOD, since 2018.

Elected member of the Board of Directors of the National College of Presidents of the LM-61 Degree Courses, from April 2021 to October 2023.

Member of the Erasmus Commission of the Department of Pharmaceutical Sciences (since 2014).

Member of the Joint Commission for Teaching of the Department of Pharmaceutical Sciences, University of Perugia (from 2014 to 2017).

Member of the Board of the Faculty of Pharmacy of the University of Perugia (from 2005 to 2013 and from 2018 to 2023).

● **TEACHING ACTIVITIES**

University of Perugia

Food Chemistry, master's degree Pharmaceutical Chemistry and Technology (2009/2010 - current).
Food Chemistry and Dietetic Products, master's degree Food and Human Nutrition Sciences (2014/2015 - current).
Food Chemistry, master's degree Pharmacy (2011/2012 - 2013/2014).
Chemistry of Dietetic Products, degree Herbal Techniques (1998/99 - 2010/2011).
Chemistry of Food and Dietary Products, degree Quality Control in the Pharmaceutical and Food Industrial Sector (2003/2004 - 2010/2011).
Food Quality Control Laboratory, degree Quality Control in the Pharmaceutical and Food Industrial Sector (2003/2004 - 2010/2011).

● **ACTIVITIES ABROAD**

Assignment of teaching positions at qualified foreign universities

Position of Visiting Professor within the Erasmus+ Mobility for Teaching Program (AY 2018-2019) in charge of carrying out official teaching activities at the Faculty of Pharmacy of the University of Valencia (Spain), Degree in Food Science and Technology, "Food Analysis" course " (April 2019).
Position of Visiting Professor within the Erasmus+ Mobility for Teaching Program (AY 2022-2023) in charge of carrying out official teaching activities at the Faculty of Pharmacy of the University of Valencia (Spain), Degree in Food Science and Technology, "Food Analysis" course " (March 2023).

● **RESEARCH ACTIVITY**

Area of pertinence

Food chemistry and analysis

Main research topics

- Chemical and nutritional characterization of foods.
- Characterization of food varietal and geographical origin, analytical investigation of chemical markers.
- Food quality (authenticity, healthiness, stability/shelf-life).
- Food lipids, structured lipids, lipid analysis.
- Plant secondary metabolites (phenolic compounds, carotenoids), non-conventional extraction conditions, experimental design.
- Evaluation of in-vitro bioactivity of food components (antioxidant properties, enzyme inhibitory activity).
- Valorization of agri-food by-products, circular economy.
- Development of innovative functional foods and nutraceuticals.

● **MANAGEMENT AND LEADERSHIP SKILLS**

President of the Master's Degree Course in Food Sciences and Human Nutrition

2016 - 2023

Other management activities

- Delegate for Learning and Teaching sector, Department of Pharmaceutical Sciences, University of Perugia (2023-current).
- Responsible for PCTO (Paths for Transversal Skills and Orientation), Department of Pharmaceutical Sciences, University of Perugia (2023-current).
- EFSA Expert, Article 36 of Regulation (EU) No. 178/2002, EFSA Italian Focal Point, competence 4.4 "food additives, flavoring and smoke flavoring" (2020-current).
- Scientific Coordinator of the Food Science and Nutrition Section of the Department of Pharmaceutical Sciences (2018-2023).
- Scientific coordinator of an agreement between PhD programs "Pharmaceutical Sciences", University of Perugia and "Food Sciences", University of Valencia, 2018-2021.
- Coordinator of the International Research Doctorate "Chemistry, Toxicology and Healthiness of Foods", administrative headquarters of the University of Perugia (from the 2009/10 academic year to the 2013/2014 academic year).
- Director of the Specialization School "Food Chemistry and Technologies", University of Perugia (from the 2003/04 academic year to the 2006/07 academic year).

● PROJECTS

Funded projects

- Prima-Partnership on Research and Innovation in the Mediterranean Area-European Union, 2023. Project: Valorizing Agrifood Residues for Bio-based Packaging Solutions, AGRIBIOPACK. 9 gennaio 2024: ammesso a finanziamento. PI partner University of Perugia.
- Perugia Foundation - Call for proposals Scientific and Technological Research Sector 2022: "Climate emergency and green transition: impact on the environment, health, economic and social development". Project "Circular economy for healthy and sustainable nutrition - Valorization of by-products of the wine industry". PI.
- PON "Research and Innovation" Call 2014-2020, Action IV.5 "Doctorates on green topics" Research doctorates on green and innovation topics. XXXVII cycle. Responsible for the research project "Green Tech for Food".
- Rural Development Program for Umbria Region, 2014-2020- Mis. 16.2.2. Project "Valorization of hemp oil and by-products for human and animal nutrition and as biomass. Hemp 2.0". PI.
- Rural Development Program for Umbria Region, 2014-2020 - Mis. 1.2.4. Project "Natural energizing drink of Umbrian origin" Request n. 44750063149. PI.
- Rural Development Program for Umbria Region 2007-2013 - Mis. 1.2.4. Project "In Crocus Salus" Request n. 84750330361. PI.
- Foundation Cassa di Risparmio di Perugia - Call 2009 - Umbrian wines: speciation of the polyphenolic fraction by HPLC-MS and/or HRGC-MS and related health aspects. Participant.
- MIPAF (Italian Ministry of Agricultural and Forestry Policies) - DM 307/7303/06 del 5.12.2006 - Chemical-instrumental analysis and evaluation of genetic polymorphism in the characterization of crop varieties of oil from *Olea europea* L. PI.
- PRIN (Research Projects of National Interest) 2004 - Biocatalyzed procedures for structural modifications of natural lipids, in order to improve their biological/nutritional characteristics and shelf life. Participant.
- Foundation Cassa di Risparmio di Perugia - Call 2004 - Physiological-nutritional quality of the fish fauna of Lake Trasimeno, with particular reference to the evaluation of the presence of fatty acids of the ω -3 and ω -6 series and to the survey of their contents and their distribution in the various lipid structures. Participant.
- PRIN (Research Projects of National Interest) 2002 - Total and partial acylglycerols of natural food lipids: study of the relationships between structure and quality; detection of alterations; verification of adulterations with other oils and/or fats. Participant.
- PRIN (Research Projects of National Interest) 1999 - Steric structure of total and partial acylglycerol components of food, natural and biocatalytic lipid matrices. Participant.

● PUBLICATIONS

<https://www.scopus.com/authid/detail.uri?authorId=14059949700>

Author of 150 publications in international scientific journals reviewed ISI WoS/SCOPUS and 2 book chapters.

● PATENTS

Number 0001427787, year 2014.

Method for the production of a nutraceutical, cosmetic or pharmaceutical product by extracting phenolic substances from wine and olive oil vegetation water. Cossignani L., Spogli R., Sisani M., Perioli L.

● CONFERENCES AND SEMINARS

Participation to more than 100 national and international conferences

● OTHER ACTIVITIES

Reviewer activity

Mail journals:

Antioxidants, Applied Science, European Food Research and Technology, Food and Chemical Toxicology, Food Chemistry, Foods, Journal of Chromatography A, Journal of Food Composition and Analysis, Journal of Food Engineering, Journal of the American Oil Chemists' Society, Journal of the Science of Food and Agriculture, Molecules, Processes

Participation in editorial committees of scientific Journals

- Member of the editorial board of the journal "Processes" (MDPI).
- Guest editor of the international journal "Foods" (MDPI), Special Issue" entitled: "Food Lipids: Analytical and Biotechnological Advances".
- Co-guest editor of the international journal Processes (MDPI), Special Issue entitled: "Extraction Optimization Processes of Antioxidants".

● SKILLS

Microsoft Excel | Microsoft Office | Microsoft Word | Microsoft Powerpoint | Skype | LinkedIn | Outlook | Google Drive

● PERSONAL DATA PROCESSING

I authorize the use and processing of my personal data

in accordance to the Italian Legislative Decree n. 196 dated 30/06/2003 and art. 13 GDPR (EU Regulation 2016/679)

Line Confalonieri