

EUROPEAN
CURRICULUM VITAE
FORMAT



PERSONAL INFORMATION

Name **RAFFAELLA BRANCIARI**

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Nationality Italian

Gender Female

WORK EXPERIENCE

- Dates (from - to) March 2021 - today
- Name and address of the employer Università degli Studi di Perugia-Dipartimento di Medicina Veterinaria
 - Type of business or sector
 - Occupation or position held **Associate Professor (permanent position) in Food Inspection of Animal Origin**

The field covers knowledge and research and teaching topics relating to aspects of the health control of food of animal origin, fresh or preserved, and hygiene applied to food production, in order to ensure the protection of public health, by means of food hygiene and public health, by means of food hygiene and technology, the microbiology of food of animal origin, operations in slaughterhouses, laboratories and food industries, inspection and certification of food of animal origin and methodologies and biotechnology applied to food production. Also covered are aspects of food quality control at all stages of the various production chains from primary production to the finished product, including the marketing and administration, also in emergency situations, the basics necessary to safeguard animal welfare and the environmental protection, without neglecting the socio-economic aspects related to food production.
- Main activities and responsibilities Research and Teaching activity in Hygienic, Sanitary, Quality and Technological aspect of foods of animal origin included game meat. Topics include: • Food Processing • Evaluation of chemical physical and organoleptic properties of fish and fish products, meat and meat products, milk and milk products Study of shelf life • Traceability • Food safety • Human risk exposure (risk analysis) for chemical contaminant especially in fish and fish product • Chemical and microbial contaminant.
- Dates (from - to) November 2000 – March 2021
- Name and address of the employer Università degli Studi di Perugia-Dipartimento di Medicina Veterinaria
 - Type of business or sector
 - Occupation or position held **Researcher (permanent position)**
- Awarded Qualification** **Full Professor**
- Date** 19/11/2020

EDUCATION AND TRAINING

- Dates (from - to) 1999-2002
- Name and type of organisation providing education and training Università degli studi di Perugia
- Principal subjects/occupational skills covered Food safety, Food Inspection of Animal Origin
- Title of qualification awarded **Specialist in Food Inspection**

- Dates (from - to) 1996-1999
- Name and type of organisation providing education and training Università degli Studi di Perugia
- Principal subjects/occupational skills covered Identification of species in Food of Animal Origin, Foodborne pathogens
- Title of qualification awarded **PhD**

- Dates (from - to) 1989-1996
- Name and type of organisation providing education and training Università degli Studi di Perugia
- Principal subjects/occupational skills covered Experimental thesis in *Staphylococcus aureus* in artisanal pecorino cheese
- Title of qualification awarded DVM Doctor in Veterinary Medicine

PERSONAL SKILLS AND COMPETENCES

MOTHER TONGUE
OTHER LANGUAGES

ITALIAN
ENGLISH

SCIENTIFIC SKILLS
AND COMPETENCES

Living and working with other people, in multicultural environments, in positions where communication is important and situations where teamwork is essential (for example culture and sports), etc.

- Research interests (5 Key words): Food Safety, risk analysis, circular economy, shelf life, food processing .
- Author of 125 publication on ISI Scientific Journals.
- Member of Organizational Committee of 8 international/national conferences.
- Lecturer in the international master at the University of Tirana
- Scientific supervisor of 10 University research fellowships
- Supervisor and Co-supervisor of MSc and PhD theses (University of Perugia).
- Member of the Scientific Committee of the Italian Association of Veterinary Hygienists

RELEVANT ROLES AND COMPETENCES

*Coordination and administration
of people, projects and budgets*

- Head of the research team on fish and fish products (2000-today).
- Coordinator of 1 research projects as principal investigator and participated to 7 as work package/task leader.
- Task leader of International project Leapre 2020
- The most important projects in the last years:
 - 2023-2025- BIOTHEREP International project Europe-Africa Research and Innovation call on Renewable Energy LEAP-RE Role: Task leader - 2023-2026
 - Campylobacter in the Italian poultry meat chain: prevalence, risk assessment, and consumer's role in food handling. Italian Ministry of Research and University 2023-2026
 - The role of nutrigenomics in trout farming: health and welfare implications Italian Health Ministry 2024-2027. Task leader
 - RC : IZS UM 08/23 Health Ministry RC Staphylococci isolated in catering resistant to chemical disinfectants: evaluation of alternative methods to reduce the phenomenon of combined resistance to biocides and antibiotics –2023-2026 Task leader
 - 2021-2023 RC0012021 Ethos - diEtary supplemenTation with Olive mill waste in farmed fiSh ” Role: Task leader –Italian Health Ministry
 - 2021-2023 RC00092021 SelvIndEp - Study of harmonised epidemiological indicators in the meat chain of hunted wild ungulates.
 - 2015-2018 RC IZSUM 03/14: Alternative approaches for the control of enteric infections in the pig and poultry industry through the use of polyphenols from the elaiotechnical industry Role: Task leader Grant Italian Health Ministry
 - - 2013-2015 RC IZSUM 07/12: Evaluation of the effect of a diet supplemented with polyphenols from wastewater from the meat processing industry on the hygienic, chemical-physical, rheological and organoleptic characteristics of fresh meat and meat preparations Role: Task leader – Italian Health Ministry
 - 2012-2013 RC IZSUM 09/2011 Use of polyphenolic extracts obtained from olive (*Olea europaea*) vegetation water for the control of *Pseudomonas fluorescens* fresh pasta filata cheese- Italian Health Ministry
- .
- Coordinator of 3 and participated to 12 industrial research contracts
- Editorial board member of 1 ISI journals and Guest Editor for 5 ISI journal

PUBLICATION INDEXES (SCOPUS)

- NUMBER OF PUBLICATIONS: 125
- TOTAL NUMBER OF CITATIONS: 1768
- H-INDEX: 24
- Link to SCOPUS: <https://www.scopus.com/authid/detail.uri?authorId=6602378587>-
- Link Orcid: <https://orcid.org/0000-0002-4428-9016>
- Research ID: AAC-3793-2022

AWARDS

- Best contribution award XXVII National Congress Italian Association of Veterinarians Hygienist (AIVI) 2017
- Best contribution award XXIX National Congress Italian Association of Veterinarians Hygienist (AIVI) 2019
- Best Papers III National Congress on game meat (2023)
- Best Paper National Congress Italian Association of Veterinarians Hygienist (AIVI) 2024

RELEVANT PUBLICATIONS

In the last 10 years.

- Capaldi, G., Voss, M., Tabasso, S., Stefanetti, V., Branciarì, R., Chaji, S., ... & Forte, C. (2025). Upgrading hazelnut skins: Green extraction of polyphenols from lab to semi-industrial scale. *Food Chemistry*, 463, 140999.
- Roila, R., Primavilla, S., Ranucci, D.,... & Branciarì, R. (2024). The Effects of Encapsulation on the In Vitro Anti-Clostridial Activity of Olive Mill Wastewater Polyphenolic Extracts: A Promising Strategy to Limit Microbial Growth in Food Systems. *Molecules*, 29(7), 1441.
- Altissimi, C., Roila, R., Ranucci, D., Branciarì, R., Cai, D., & Paulsen, P.(2024). Preventing microbial growth in game meat by applying polyphenolic extracts from olive mill vegetation water. *Foods*, 13(5), 658.
- Franceschini, R., Guardone, L., Armani, A., Ranucci, D., Roila, R., Valiani, A., ... & Branciarì, R. (2022). Five-years management of an emerging parasite risk (*Eustrongylides* sp., Nematoda) in a fishery supply chain located on Trasimeno Lake (Italy). *Food Control*, 108858.
- Ranucci, D., Roila, R., Onofri, A., Cambiotti, F., Primavilla, S., Miraglia, D., ... & Branciarì, R. (2021). Improving hunted wild boar carcass hygiene: Roles of different factors involved in the harvest phase. *Foods*, 10(7), 1548.
- Branciarì, R., Onofri, A., Cambiotti, F., & Ranucci, D. (2020). Effects of Animal, Climatic, Hunting and Handling Conditions on the Hygienic Characteristics of Hunted Roe Doer (*Capreolus capreolus* L.). *Foods*, 9(8), 1076.
- Branciarì, R., Franceschini, R., Roila, R., Valiani, A., Pecorelli, I., Piersanti, A., ... & Ranucci, D. (2020). Nutritional value and contaminant risk assessment of some commercially important fishes and crawfish of Lake Trasimeno, Italy. *International journal of environmental research and public health*, 17(7), 2545.
- Roila, R., Branciarì, R., Ranucci, D., Stramenga, A., Tavoloni, T., Stecconi, T., ... & Piersanti, A. (2021). Risk Characterization and Benefit–Risk Assessment of Brominated Flame Retardant in Commercially Exploited Freshwater Fishes and Crayfish of Lake Trasimeno, Italy. *International Journal of Environmental Research and Public Health*, 18(16), 8763.
- Branciarì, R., Galarini, R., Miraglia, D., Ranucci, D., Valiani, A., Giusepponi, D., ... & Trabalza-Marinucci, M. (2020). Dietary supplementation with olive mill wastewater in dairy sheep: Evaluation of cheese characteristics and presence of bioactive molecules. *Animals*, 10(11), 1941.
- Ranucci, D., Roila, R., Andoni, E., Braconi, P., & Branciarì, R. (2019). *Punica granatum* and *Citrus* spp. extract mix affects spoilage microorganisms growth rate in vacuum-packaged cooked sausages made from pork meat, emmer wheat (*Triticum dicoccum* Schübler), almond (*Prunus dulcis* Mill.) and hazelnut (*Corylus avellana* L.). *Foods*, 8(12), 664.
- Ranucci, D., Miraglia, D., Branciarì, R., Morganti, G., Roila, R., Zhou, K., ... & Braconi, P. (2018). Frankfurters made with pork meat, emmer wheat (*Triticum dicoccum* Schübler) and almonds nut (*Prunus dulcis* Mill.): Evaluation during storage of a novel food from an ancient recipe. *Meat science*, 145, 440-446.
- Pecorelli, I., Branciarì, R., Ortenzi, R., Ciriaci, M., Checcarelli, S., Roila, R., ... & Valiani, A. (2018). Evaluation of the concentration factor of aflatoxin M1 in a semi-hard Pecorino cheese obtained from naturally contaminated milk. *Food Control*, 85, 194-198.
- Branciarì, R., Galarini, R., Giusepponi, D., Trabalza-Marinucci, M., Forte, C., Roila, R., ... & Valiani, A. (2017). Oxidative status and presence of bioactive compounds in meat from chickens fed polyphenols extracted from olive oil industry waste. *Sustainability*, 9(9), 1566.
- Branciarì, R., Ranucci, D., Trabalza-Marinucci, M., Codini, M., Orru, M., Ortenzi, R., ... & Valiani, A. (2015). Evaluation of the antioxidant properties and oxidative stability of P ecorino cheese made from the raw milk of ewes fed *Rosmarinus officinalis* L. leaves. *International Journal of Food Science & Technology*, 50(2), 558-565.

According to law 679/2016 of the Regulation of the European Parliament of 27th April 2016, I hereby express my consent to process and use my data provided in this CV

Perugia, 24.01.2025

Signature

