

Curriculum Vitae

Personal details

Name: **Floridi, Simona**

Date of Birth: **17th April 1973**

Work address: **CERB, via Corrotaldo snc, 06051 Casalina – Deruta - Perugia**

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Network: Research Gate (www.researchgate.net/); Linked-in (<https://it.linkedin.com/>)

Education and qualification

2018: Member in EBC Analysis Committee as expert in Barley&Malt, Wort&Beer and Hop sub-committees.

2012: BAPS Advisor - LGC, brewing analytes proficiency scheme

2010: Member in EBC Analysis Committee as Italian representative member in Barley&Malt sub-committee.

2006: Trainig Course "The Uncertainty of Measurement and methods validation for chemistry determination".

2004 Trainig Course "Internal and External auditors of system management quality -EN-ISO 19011.

2002-2003 pHD in Food Biotechnology; title: "Safeguard of the Nutritional Property and product innovation of Fermented Drinks".

2000 Trainig Course for "Responsible of System quality management -EN-ISO 9001:2000.

1997: Trainig Course f HACCP Technician: Degree with honour (document nr n 0055302); CEE validity with 480 hours of lessons and 180 hours of stage in food industry (Agnesi spa).

1996/1997 University bachelor; University of Perugia; Department of Chemistry. The title of thesis was "Temperature and Solvent Effect on the Excited State Behaviour of some all-trans- α,ω -dithienylpolyenes". Final mark: 110/110 with distinction.

Languages

Italian: mother tongue.

English: intermediate.

Experiences:

University of Perugia – Italian Brewing Research Centre (CERB), Prof. G. Perretti

2016-present Quality - Manager.

- Quality assessment of CERB (ISO9001 and ISO17025 for the Laboratory area).

2003-present Laboratory Manager.

- Quality assessment of the analysis Laboratory (ISO9001 and ISO17025 since 2007).
- Physical, Analytical and microbiological determination on beer industry raw material, product and sub-products, following Official Method of Analysis (Analytica EBC and Mebak).
- Self Improvement of Quality Control Chart to follow up the analytical process.

University of Perugia and Italian Brewing Research Centre (CERB)

2016-present Teach experiences on laboratory part on Beer Analysis - Degree Course in Agro-food Sciences and Technologies - cv: Brewing technologies. Prof. Ombretta Marconi.

2008-present Teach experiences on:

- CERB: "HOW TO BECOME A BREWER" course on practical chemical - physical analyses
- University of Perugia: 1st level University Master in "BREWING TECHNOLOGIES" course on practical chemical - physical analyses

University of Perugia – Food Technology and Biotechnology Institute, Prof. P. Fantozzi:

1998-2003 - Doctorate student. Organization of Food Technology and Biotechnology Institute activities for the National Research Project on Fermented Beverage (coordinated by Assobirra, Italian Brewers and Malters Association).

- Research on chemical characterization of Beer Industry product (malt, wort, beer, spent grain) and HPLC characterization of antioxidant (like phenolic acids, with Electrochemical Detection) and Carbohydrates (fermentable sugar and non-fermentable sugar up to DP15, with Evaporative Light Scattering Detection) in fermented beverages.
- Management of chemical characterization of Beer Industry product (malt, wort, beer, spent grain) up to 9000 analytical determination.
- Teaching activity for Assobirra to tutor four brewer technicians.
- Study of the technological impact of different industrial processes in brewery (milling, mashing, wort clarifying, fermentation, chemical-physic stabilization and biological stabilization of beer, development of new product fruit beer and low-alcohol beer), published in doctorate thesis.

1998 -Freelance researcher for six months period. Research on chemical and instrumental characterization of Italian Cowpea, grain and other cereals obtained from different Umbrian areas

University of Perugia – Dep. of Chemistry, Physical Chem. Institute Prof. Ugo Mazzucato:

1997/1998 -Freelance researcher: Studies on Excited State Behaviour of some all-trans- α,ω -diarylpolyenes; to continuing the thesis work.

Computing:

Word, Excel, Power Point, Outlook, Open office product (Writer, Calc), Thunderbird, Firefox, Chrome.

Publications

1. "Quality control of malt: turbidity problems of standard worts given by the presence of microbial cells" G. Perretti, **Floridi S.**, B. Turchetti, O. Marconi, P. Fantozzi; Journal of the institute of Brewing, vol. 117; p. 212-216, ISSN: 0046-9750, **2011**
2. "Moisture content determination of colored malts" Marte L., **Floridi S.**, Marconi O., Perretti G., Italian Journal of Food Science, 21 (4), 529-533, **2009**
3. "Fatty Acids Composition Differences Between Beers Made with All-Malt and Brewer's Corn Grits and Malt" E. Bravi, M. Sensidoni, **S. Floridi**, and G. Perretti; MBAA Technical Quarterly, Vol. 46 (4), doi:10.1094/TQ-46-3-0916-01, **2009**
4. "Organic Acids Profile in Tomato juice by HPLC with UV detection", O. Marconi, **S. Floridi**, L. Montanari, Journal of Food Quality, 30, 43–56, **2007**
5. "La manutenzione e taratura degli strumenti analitici nel Sistema Gestione Qualità del CERB" (Maintenance and calibration of analytical instruments in the Quality Management System of CERB) M. Erzetti, **S. Floridi** and P. Fantozzi; Tutto Misure, Anno 8, n. 04, 247-250, **2006**
6. "Effect of mashing procedure on brewing" L. Montanari, **S. Floridi**, O. Marconi, M. Tironzelli, P. Fantozzi, European Food Research and Technology, vol 221, 175-179, (ISSN 1438-2377), **2005**
7. "Determination of Cu(II) in beer by Derivative Potentiometric Stripping Analyses" H. Mayer, O. Marconi, **S. Floridi**, L. Montanari and P. Fantozzi, Journal of The Institute of Brewing, 109(4), 332-336, **2003**.
8. "Determination of free phenolic acids in wort and beer by Coulometric Array Detection" **S. Floridi**, L. Montanari, O. Marconi and P. Fantozzi, Journal of Agricultural and Food Chemistry, vol 51, 1548-1554, **2003** .
9. "Determinazione con HPLC degli Acidi organici in birre italiane" (Determination of organic acids in Italian Beers by HPLC) **S. Floridi**, G. Perretti, L. Montanari, P. Fantozzi. Industrie delle Bevande Vol. XXXI, n. 182, nov/dic **2002** .
10. "Determination of free phenolic acids in wort and beer by Coulometric Array Detection" **S. Floridi**, O. Marconi and L. Montanari, Bulletin 2002, pp 49-56, EBC Brewing Science Group, 4th Technical Meeting, Oporto – Portugal, 4-6 September 2002 .

11. "Microcomponenti dei mosti nelle birre italiane mediante HPLC" (Micro-elements in Italian worts and beers by HPLC) - G. Perretti, **S. Floridi**, L. Montanari and P. Fantozzi. *Industrie delle Bevande* Vol. XXXI, pp 111-115, Apr **2002** .
12. "Determinazione degli Acidi organici in birre italiane mediante HPLC" (Determination of organic acids in Italian Beers by HPLC) **S. Floridi**, G. Perretti, L. Montanari, P. Fantozzi. Atti del 5° Congresso Italiano di Scienza e Tecnologia degli Alimenti (5° CISETA) – Villa Erba, Cernobbio (CO), 13-14 sett **2001**.
13. "Ricerca su alcuni microcomponenti nei mosti, nelle birre in fermentazione e nelle birre finite" (micro-elements in worts, green beers and final beers) G. Perretti, **S. Floridi**, L. Montanari, P. Fantozzi. Atti del 5° Congresso Italiano di Scienza e Tecnologia degli Alimenti (5° CISETA) – Villa Erba, Cernobbio (CO), 13-14 sett **2001**.
14. "Carbohydrate determination in wort and beer by HPLC-ELSD" S. Floridi, E. Miniati, L. Montanari and P. Fantozzi. *Monatsschrift für Brauwissenschaft*, Heft 9/10, p.209, **2001**.
15. "Organoleptic and chemical evaluation of Italian Cowpea (*Vigna unguiculata* subsp. *Unguiculata* cv gr. *Unguiculata* (L.) walp. landraces from a restricted area" V. Negri, **S. Floridi** and I. Montanari, *Italian Journal of Food Science*, n. 4, vol. 13, **2001**, pp 383-390.
16. "Phenolic acids in wort and beer" **S. Floridi**. Proceedings of the 6th Workshop on the Developments in the Italian PhD Research in Food Science and Technology. Acitrezza (CT) 20-22 sett **2001**, p. 92.
17. "Il livello di innovazione dell'agroindustria in Umbria" (The innovation level of Umbrian Food Industry). Fantozzi P., **Floridi S.** and Perretti G. Atti del 1° Forum Regionale su "Struttura e tendenze dell'Agroalimentare in Umbria", Perugia, 21 gennaio 2000, 80-88 e Umbria Agricoltura, febbraio **2000**, p 22.
18. "Optimization of beer analysis in non-fermentescible low-weight sugar content and in free phenolic acids" **S. Floridi**. Proceedings of the 5th Workshop on the Developments in the Italian PhD Research in Food Science and Technology. Udine 25-27 sett **2000**, p.156.
19. "Excited state behaviour of some all-trans- α,ω -dithienylpolyenes" G. Bartocci, A. Spalletti, R. S. Beker, F. Elisei, **S. Floridi** and U. Mazzucato. *Journal of American Chemical Society*, Vol. 121, n° 5, 1065-1075, **1999**.
20. "Excited state Behaviour of some α,ω -dithienylpolyenes" G. Bartocci, R. S. Becker, F. Elisei, **S. Floridi**, U. Mazzucato and A. Spalletti. 17th IUPAC SYMPOSIUM on PHOTOCHEMISTRY, Sitges, Barcellona, Spagna, 19-24 luglio **1998**, book of abstract, p. 139.
21. "Excited State Behaviour of some α,ω -dithienylpolyenes with different chain length" G. Bartocci, F. Elisei, **S. Floridi**, U. Mazzucato and A. Spalletti. 1st GAIPHOS, Joint Meeting of German, Austrian and Italian Section of EPA, Badgastein, Austria, 1-5 marzo **1998**, book of abstract, p. 24.

Meeting participation

- First meeting of CERB: "The Malting and Brewing Industries in Europe and Italy" 26th of september 2008
- EBC Brewing Science Group, 6th Technical Meeting – Perugia 27-29th September 2006
- Agilent Technologies "Agilent Innovation" Firenze, 27th September 2005
- ANGO "Controls of analysis laboratories onto food Industries". ANGO 30th June 2005
- Assincert "OGM in food industry", Bologna, October 2004.
- Unità Sanitaria Locale n.2 "La progettazione dei luoghi di lavoro e degli impianti" (Projecting of work places and work systems), Todi 5th luglio 2003.
- 4th Workshop on the Developments in the Italian PhD Research in Food Science and Technology. Potenza September 2000
- Developments in Umbrian Food sector 1° Regional forum, Perugia 21st January 2000.
- Phytochemistry School "P. Ceccherelli" 1999 "Polychetidic Derivatives" Perugia 29-30th October 1999.
- National Meeting of Chemical-Physic 1997 – Photochemistry, Torino 22-27th June 1997.