**Stefano Buiatti**

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***Date of birth*** : 24/04/1958

***Knowledge of English*** : good

Qualification: 1982/83 academic year graduated In Agricultural Science at the University of Bologna with a thesis entitled "Analytical and technological Investigations of Friulan wines. investigation of the increase of volatile acidity in red wines produced in AOC zones of Friuli region”

Study and Research activities

1984 and 1985: attends the laboratories of C.Ri.V.e. (Research Center of viticulture and enology) at the Institute of Agricultural Industries of Bologna University carrying out research on issues of Friuli Venezia-Giulia winemaking.

1985: (January to April) works at the factory of Birra Moretti S.p.A. during the transfer of the system to new offices in San Giorgio di Nogaro with tasks related to the control of product quality (chemical-physical and microbiological analysis of juices and beers) and evaluation of COD and BOD wastewater.

1985 (May): starts the frequency at the Institute of Food Technologies (now Department of Food Sciences) of the Faculty of Agriculture, University of Udine. In October won a three-year scholarship research banned from Friuli Venezia Giulia region pertaining to the agriculture and agri-food (wine and viticultural area).

1988 Admitted to Ph.D. in Biotechnology of Food Science

1988 (November): attends a course organized in France under the Comett programme (EU) from Professor of food engineering-oenology of ENSA in Montpellier on "Application to oenology of recent advances in microbiology and fermentation".

1990: release for role as Researcher Department of Food Science at the University of Udine where carries out research in the field of Oenology on topics related to technological innovation and development of analytical methods. Following the entry into the second year of doctorate leaves role frequency.

1993 Confirmation in role as researcher

1997-1998 (September-March) and 1999 (May-September) research lasting 9 months at the Brewing Research International, Nutfield (UK) considering different extractive of aromatic oil analytical procedures hops (SPME, SFE, SPE) and performing analysis to determine the compounds deriving from the Maillard reaction in dried malt at different temperatures.

Since 2000 to present has been participating in various research projects at national level in the field of brewing science and its raw materials (see institutional activities) and continues the collaborative activities with the European Union started in 1999 (see activities carried out for EU) as well as a series of professional collaborations (see other professional activities). He worked as a referee for the Journal of the Institute of Brewing and the Journal of Science and Agriculture

2012 subscribed to SISTAL (Italian society of food science and technology)

Main topics of research in recent years

During the period of regional scholarship and immediately after entering into the role as a researcher the research activity has been directed in oenology and viticulture as reflected in the publications listed in the annex. Since the assignment of teaching of the course of technology of Beer brewing industry turned to research to coincide with national development in the region of small production units, brewpubs and microbreweries (twenty years ago less than 10, today over 400). The research topics have affected both the different raw materials (grains, hops, yeast and water) that the process chain with a focus towards aspects of stability of the finished product.

In the brewing sector carried out researches in the following areas:

         analytical techniques of extraction of aromatics subsequently analyzed by GC-MS;

         Evaluation of stability of craft beer in process chain function;

         Technological tests of fermentation in horizontal and vertical tanks;

         Development of analytical methods for the determination of bitter substances in hops and beer;

* Analytical evaluation of unsaturated aldehydes in fermented again bottled beers;
* Tracking and tracing the malt and beer industry. "
* Bitter beer: correlation between sensory and chemical analysis;
* Antioxidant activity in clinical trials: chemical and beers;
* Production of craft beers with gluten-free cereals;
* Beta-glucan content in different varieties of cultivated barley couplets in Northern Italy;
* Content rating on alpha-and beta-acids of hops grown in various regions of Italy;
* Malting tests of gluten-free cereal.
* Evaluation of quality traits of Italian hops.

He has participated in numerous national and international conferences as a speaker, is the author of over 100 scientific publications including overall in international refereed journals, magazines, posters and contributions to conference proceedings, book chapters and books.

***Institutional activities***

**1995 Participant** at the research unit of PRIN *"study of specific AIDS for beverage industry"*, national coordinator Prof. S. Galassi.

**1997 technical and scientific coordinator** for the execution of a project funded by the Ministry of foreign trade for *"innovation and technological development in the wine sector in Slovenia"*, funded under law no 212/1992.

**2002 Participant** at the research unit of the project *"Characterization and development of craft beer produced in microbreweries in Friuli Venezia Giulia*" financed under article 16, L.R. 3/98.

**2004 Participant** at the research unit of PRIN 2004 *"tracking and traceability in beer production: innovative methods for the implementation of safety and quality"*, National Coordinator Prof. P. Fantozzi.

**2006 Scientific coordinator** of the operative unit of PRIN 2006 *"evaluation of nutritional and quality aspects of industrial and craft beers"*, national coordinator Prof. P. Fantozzi.

**2006 Scientific coordinator** of the regional project *"Enhancement of organic production aimed at obtaining quality products featuring high value health and the environment"* financed under article 17 of law No 26/2005.

 **2006 Participant** in cooperation with University Farm "A. Servadei" the realization of a project funded by the Friuli Venezia Giulia region entitled *"Realization of a feasibility study for the construction of a plant for the processing of cereals, grown with the criteria organic farming in malt intended for different uses in the food chain "* financed under article 17 of law No 26/2005.

**2006** Participate as external member industry expert on the Commission formed to acquire a pilot plant by the CERB (Centre of excellence for research on beer- Università degli Studi di Perugia).

**2011** Under the project "Evidence of cultivation and hop drying," higher education institution "l. Spallanzani", Castelfranco Emilia (MO), financed by the region Emilia Romagna (Emilia Romagna, is rural development Plan Reg 2007-2013)

**Responsible Security** for research or Teaching in the laboratory (RADL) as provided by Legislative Decree 626/94 and Decree 81/2008 and the rules of procedure on safety and health at work (DM 363/98).

**2011** (November) organizes c/o the Food Science Department of the University of Udine a conference entitled "Production, consumption and distribution of beer in Italy" with the participation of leading experts.

***Teaching activity***

Since**1990/91** has carried out Lab exercises in the course of Agricultural Industries

Since **1994/95** to present Professor of **Brewing Technology** at the University of Udine, degree course in "Science and Food Technology".

In a.a.**1993/94, 1996/97, 1997/98, 1998/99** teaching in the course of **"wine Chemistry**" at the School for special purposes Winemaking Technique of Conegliano (TV)

Since **1999/00** to **2002/03** teacher of "**Cleaning and Sanitizing in Food Industries** within the course of degree in Food technology, "dairy" orientation of the universities of Udine and Padua c/o the Institute dairy Thiene (VI).

Since **2002/03** to the present teacher of "**Cleaning and Sanitizing in Food Industries** " at the University of Udine, degree course in "Science and technology".

Since **2002/03** to the present teacher of "**Cleaning and Sanitizing in Food Industries** " at the University of Udine, degree course in "viticulture and oenology".

In the academic year **2000/01** and **2001/02** Professor of "**quality control II**" of course "control and quality management chemistry, physics and sensorial, Diploma course in food technology – orientation viticulture and oenology, University of Udine.

In a.a.**2003/04 and 2006/07** Professor of "**quality control Laboratory**at the University of Udine, degree in viticulture and enology

Since **2007/08** to **2011/12** is a lecturer in **"History and Culture of Nutrition"** at the Faculty of Humanities of the University of Udine, degree in Technical Sciences and "cultural tourism".

**2006:** coordinating teacher at Università degli Studi di Udine bilateral **ERASMUS** mobility study and in the context of *Life Long Learning Programme* (responsible for Erasmus exchange with Poland)

**2007** (May-June): participate, within the framework of the Erasmus project, the activity of TS ("*Teaching* *Staff*") playing a seminar c/o the Polytechnic University of Valencia *Discovering a natural and genuine product: beer ".*

**2009** (February and March) and **2011** (March) teaching (both in before that second edition) in first level University Master in "Brewing Technology" c/o the CERB (Centre of excellence for research on beer- University of Studi di Perugia).

**2010** Participation in the project with a form 3 ISEKI Food *e-learning* on *residue processing (Cleaning and Disinfection of industrial plants)*

**2011** (June) as a teacher with a seminar entitled "the brewing process"in the PhD program in biotechnology of foodstuffs c/o the University of Foggia.

 **2010** (November) and **2012** (June) Member of the Board of Examiners for State examinations for agronomist and forestry engineer (section A) and Junior Agronomist and forestry (section B).

**Supervisor of three doctoral dissertations:**

"Influence of iso-α-acids on sensory perception of bitter beer"

Ph.d. Student: N. Sebastianutto, a. a. **2007/08**, XIX cycle of food sciences, University of Udine.

"Study on bottle conditioning in the production of craft lager beers"

Ph.d. Student: A. Pavsler, a. a. **2008/09**, PhD in food science, 20th cycle University of Udine.

"The colloidal stability of craft and gluten free beers: an assessment of aspects related to technology, composition and analysis", Ph.d. Student Paul Passaghe a.a. **2012/13,** XXVI doctoral cycle in food science, University of Udine.

Since **1987/88** to the present educational activities-tutorial as Correlator and thesis advisor, undergraduate and doctoral theses

Since **2001** **head** of the management and operations for educational purposes and research of pilot plant for beer production site at the farming University "a. Servadei, University of Udine

Since **2017** (March) in charge of a malting plant (500 Kg for batch) acquired thanks to a scientific project of which he was coordinator.

Since **2017** (September) in charge of a new experimental brewery acquired thanks to a collaboration with the company that supplied the plant

***Activities carried out for the European Union***

**Since 1999 to the present European project evaluator for the European Commission under the fifth, sixth, seventh framework programme (FP5, FP6 FP7) and HORIZON 2020**

Since December 1999 under the FP5 he was called to Brussels as evaluator of projects under Key Action 1 «Food, Nutrition and Health by participating in both the first (stage 1) and second phase (stage 2) of the evaluation. In 2001 participates as project evaluator for the allocation of scholarships as part of "Quality of life and Management of Living Resources – Marie Curie Host Fellowships Industry". In April 2001 he participates as project evaluator for the allocation of scholarships as part of "Quality of life and Management of Living Resources – Marie Curie Host Fellowships Industry". In March of 2002 as evaluator of projects under Key Action 1 «Food, Nutrition and Health by participating in the first stage (stage 1), programme "Quality of life and Management of Living Resources" In March of 2002 as evaluator of projects under "Strategic Action on Training and Excellence" in the program "Confirming the International Role of Community Research" (INCO). In September 2003 presides as Chairman of Board of panel of evaluators of projects under "International Fellowships Mobility 6 and 7", IIF and OIF. In June of 2004 participates as Vice-Chairman as part of "International Fellowships Mobility 6 and 7". In November of 2004 participates as assessor under the sixth framework programme at Marie Curie Actions, International reintegration Grants. It is also evaluator of projects submitted under the INTAS (INTAS is an independent International Association formed by the European Community, European Union's Member States and like minded countries acting to preserve and promote the valuable scientific potential of the NIS partner countries through East-West Scientific co-operation). In May and June 2005 participates as assessor under the sixth framework programme at Marie Curie Actions, International reintegration Grants. The collaborative activities as evaluator of projects for the European Union continues in the sixth framework programme (FP6) under the ' Food Quality and Safety ". In December 2005 and January 2006 participates as assessor under the sixth framework programme at Marie Curie Actions, International Reintegration Grants (IRG) and the European Reintegration Grants (ERG). Such activities as evaluator continue under the seventh framework programme (FP7) under the Marie Curie Actions Programme (International Fellowships), concerning "Research Projects to the benefit of SMEs" and since 2008 also in programs COFUND and IRSES. These activities continue nowadays in the **Horizon 2020**.