**Cv - Carla Da Porto**

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**1. EDUCATION AND TRAINING**

1980 – Master’s degree in Biological Sciences at University of Trieste

From 1981 to 1983 – Biologist at Hospital of San Daniele del Friuli (UD), Italy  
From 1983 to 1986 – Friuli Venezia-Giulia(FVG) region Fellowship at University of Udine.

From 1983 to 1985 – Various periods of Lab training on wine analysis at University of Perugia

From 1985 to 1986 – Various periods of Lab training on advanced wine analysis at University of Bologna

1986 – University Researcher, SSD AGR/15 at University of Udine  
From 1998 to 2001 – Collaboration with J. Piggott, Department of Bioscience and Biotecnology-University of Strathclyde, Scotland

From 2001 to 2004 – Collaboration with Kevin MacNamara, Director of Research Laboratories of Irish Distillers Limited - Group Pernod Ricard, Dublin-Ireland   
2004 –- Postgraduate course and certificate in Phytotherapy at University of Trieste

From 2005 to 2011 – Collaboration with I. Kikic, Department of Chemical Engineering, University of Trieste

From 2014 to now – Collaboration with Prof. Maria José Cocero,, head of the research team *High Pressure Process Engineering* at University of Valladolid (Spain).

2012 –- Received National Scientific Qualification as Associate Professor (SSD AGR/15);

2018 –- Associate Professor at the Department of Engineering, University of Udine

2018 –- Received National Scientific Qualification as Full Professor (SSD AGR/15);

2021 –- Associate Professor at the Department of Agrifood, Environmental and Animal Sciences, University of Udine

2022 –- Member of the Scientific Technical Committee of the National Cluster of Green Chemistry SPRING

**2. LANGUAGE SKILLS**

Mother tongue: Italian

Other language: English Advanced High reading, speaking and writing

**3. PRESENT POSITION**: Associate Professor

**4. RESEARCH AREAS OF SPECIFIC INTEREST**

* As a researcher she carried out an huge number of studies on optimization and innovation of the distillation process (reduced pressure distillation, countercurrent extraction with supercritical CO2 (CC-SFE)) for spirits production (grappa, brandy etc.) and application of dense phase CO2 (DPCD) in food processing.
* The recent research area of mayor interest for her are applications of 'Green Technologies' such as supercritical CO2 (SC-CO2), ultrasound assisted extraction (UAE), microwave assisted extraction (MWE) and coupled processes to recovery bioactive compounds of high added value for food, cosmetic and pharmaceutical industry from natural matrices and from by-products of agro-food industry (i.e. wine by-products such as marc, lees)

**5. PROFESSIONAL EXPERIENCE**

From 1981 to 1983 Biologist

Hospital of San Daniele del Friuli (UD), Italy

Laboratory analysis to support the diagnosis and treatment of disease

From 1983 to 1986 FVG Fellowship

University of Udine, Faculty of Agriculture

Lab training at University of Perugia and Bologna; student training activities; research projects implementation

From 1986 to 2017 Researcher/ Assistant professor

University of Udine, Faculty of Agriculture

Research projects coordination and implementation, research contracts with companies

Assistant Professor of:

* From 1992 to now - ***Technology of Alcoholic Beverages****,* University of Udine.
* From 1994 to 1995 -  ***Wine Technology II***, University of Udine.
* From 1997 to 2000 - ***Wine Chemistry***, University of Padova.
* From 1999 to 2002 - ***Control and Quality Management of Wine Products and Laboratory,***University of Udine.
* From 2000 to 2001 - ***Quality Control of Wine: Instrumental and Sensory Analysis*,** University of Padova
* From 2003 to 2006  *-*  ***Quality Control* *of Wine Products*: *Laboratory****,* University of Udine.
* From 2001 to now  *-* ***Technology of Spirits Originating from Vine***, University of Udine
* From 2010 to now - ***Extraction Technologies for Medicinal and Aromatic Plants****,* University of Udine

From 2018 to now Associate professor

University of Udine, Department of Agriculture

Research projects coordination and implementation; research contracts with companies

Associate professor of:

* From 1992 to now ­- ***Technology of Alcoholic Beverages****,* University of Udine
* From 2001 to now -***Technology of Spirits Originating from Vine***, University of Udine
* From 2010 to now - ***Extraction Technologies for Medicinal and Aromatic Plants***, University of Udine
* From 2021 to now - ***Food Technology***, University of Udine

**6. RESEARCH PROJECTS**

* 1993-1994: Principal investigator of C.N.R. project “*Innovative technologies for the production of fruit distillates*”
* 2000-2002: Co-investigator of FVG Region project (L.R.3/98, art.16) "*The production of a typical spirit made in Friuli-Venezia Giulia region: a multi-year examination of Grappa production"*
* 2002-2004: Co-investigator of FVG Region project (Regional Law 3/98, art.16) “ *Smoking of grape marc for Grappa production’*
* 2006-2008: Principal investigator of FVG Region project (L.R.11/2003, art.11) "*Innovative technologies and processes applied to medicinal plants of the mountain area of Friul-Venezia-Giulia for the development of products in the food and livestock sector*";
* 2007-2009: Principal investigator C.C.I.A. project “*Grappa: effects of processing systems and process management on volatile components*”
* 2008-2011: Principal investigator of FVG Region project (L.R. 26/2005 art.17) "*Improvement of the production and transformation processes of organic hemp (Cannabis sativa L.) and rice (Oryza sativa L.) production aimed at obtaining quality products with high added value and environmental protection*”
* 2009: Team manager of the Interreg IIIA Italy-Slovenia project “*GIFT- Green Innovative Agro-Food Technologies*”
* 2010-2012: Principal investigator of Industrial Innovation project "*PANACEA - Extraction with supercritical fluids of oil from hemp seeds (Cannabis sativa L) to obtain health products with high added value*"
* 2011-2015: Team manager of AGER Oenology project "*Enhancement of by-products of the wine industry through the application of innovative technologies for the extraction of natural compounds with high added value*"
* 2013: Co-investigator of Cariplo Foundation project "CANAPA-BIOREF: *Biorefining of industrial hemp: new value-added products from an underexploited plant"*
* 2017-2020: Team manager AGER first edition BANDO AD INVITO for the exploitation of the results of the research *"BIOrefinery: Added value of Oenological by-products - BIOVALE*"
* 2017-2018: Co-investigator of the Departmental research project (PRID) "*Modulation of the microbiome-intestine-brain axis with nutraceuticals in dogs"*
* 2019-2020: Responsible OISAIR PROJECT - Open Innovation System of the Adriatic-Ionian Region PROJECT *"SFE and fractionation of bioactive compounds from winemaking by-products*"
* 2019-2023: Principal investigator PSR 16.1.1. *Process innovation to increase the added value of hemp oil (Cannabis sativa L) – Canap@oi;*
* 2022-2025: Co-investigator ofPNRR project *“Interconnected Nord-Est Innovation Ecosystem (iNEST)”;*
* 2023-2026: Co-investigator of University of Udine Interdepartmental project *“CibiAmo – Alimentare il corpo e la mente*”

**7. RESEARCH CONTRACTS**

* Distilleria Andrea Da Ponte S.p.A.
* Distilleria Bonaventura Maschio S.r.L
* Exenia Group S.r.L
* Sicit 2000 S.p.a
* NP Industries Srl
* Enereco S.p.A.

**8. DOCUMENTATION OF THE RESEARCH ACTIVITY**.

Scientific publications: 90 papers with a rank of 52 full papers in high and medium high IF peer-review international journals; Book’s chapters: 6; Oral Presentation: 45; PhD thesis: 4; Bachelor's and master's thesis: 102