

## CURRICULUM VITAE **Sonia Calligaris**

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After graduating in Food Science and Technology and obtaining the PhD in Food Technology in 2003 at the University of Udine (Italy), Sonia Calligaris went on her post-doctoral research activity at the Department of Food Science of the University of Udine, where she became assistant professor in Food Technology in 2010. From 2018 Sonia Calligaris is associate professor of Food Technology (SSD AGR/15) at the Department of Agriculture, Food, environmental and Animal Sciences of the University of Udine (Italy), where she teaches the courses of "Food shelf life determination and Quality Management Systems in food industries" at the Food Science and Technology MSc degree courses; Technology of Fats and oils in the Food Science and Technology Bachelor

Her research activity is mainly focused on chemical and physical factors affecting food functionality and stability. The main research topics are: a) food structure design; b) development of delivery systems for bioactive compounds; c) strategy for oil gelation; d) development of shelf-life predictive models; e) study of the role of processing and storage conditions on food stability.

She is co-author of over 110 scientific papers published in international journals of Food Science and Technology and more than 10 chapters in scientific books dealing with the Food Science. She is Editor in Chief of the Food Structure Journal (Elsevier). She has lectured at a number of national and international symposia, conferences, workshops, and holds two patents

### List of some recent relevant publication

2020
Calligaris S., Alongi M., Lucci P., Anese M. Effect of different oleogelators on lipolysis and curcuminoid bioaccessibility upon in vitro digestion of sunflower oil oleogels. <i>Food Chemistry</i> , 2020, 314, 126146
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Conte L., Milani A., Calligaris S., Rovellini P., Lucci P., Nicoli M.C. Temperature Dependence of Oxidation Kinetics of Extra Virgin Olive Oil (EVOO) and Shelf-Life Prediction. <i>Foods</i> , 2020, 9, 295 ( <i>open access</i> )
Melchior S., Marino M., Innocente N., Calligaris S., Nicoli M.C. Effect of different biopolymer-based structured systems on the survival of probiotic strains during storage and in vitro digestion. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100(10), 3902-3909
Manzocco L., Romano G., Calligaris S. *, Nicoli M.C. Modelling the effect of the oxidation status of the ingredient oil on stability and shelf life of low moisture bakery products: the case study of crackers. <i>Foods</i> , 2020, 9, 749 ( <i>open access</i> )
Fayaz, G., Polenghi O., Giardina A., Cerne V., Calligaris S*. Structural and rheological properties of medium-chain triacylglyceride oleogels. <i>International Journal of Food Science and Technology</i> , 2021, 56(2), 1040-1047
Melchior S., Calligaris S.*, Bisson G., Manzocco L. Understanding the impact of moderate intensity pulsed electric fields (MIPEF) on structural and functional characteristics of pea, rice and gluten concentrates. <i>Food and Bioprocess Technology</i> , 2020, 13, 2145–2155
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Manzocco L., Plazzotta S., Calligaris S. Exploring the potentialities of photo-induced glycation to steer protein functionalities: the study case of freeze-dried egg-white proteins/carbohydrates mixtures. <i>Foods</i> 2021, 10(1), 26; ( <i>open access</i> )
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Calligaris S., Plazzotta S., Basso F., Manzocco L. Study on the possibility of developing food-grade hydrophobic bio-aerogels by using an oleogel template approach. <i>Current Research in Food Science</i> , 2021, 4, 115-120 ( <i>open access</i> )
Plazzotta S., Moretton M., Calligaris S.*, Manzocco L. Physical, chemical, and techno-functional properties of soy okara powders obtained by high pressure homogenization and alkaline-acid recovery. 2021, <i>Food and Bioproducts Processing</i> , 128, 95-101
Voce S., Calligaris S., Comuzzo P. Effect of a yeast autolysate produced by high pressure homogenization on white wine evolution during ageing. <i>Journal of Food Science and Technology</i> , 2021, 58(10):4045–4054.
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Sonia Calligaris*, Martina Moretton, Sofia Melchior, Ana Carolina Mosca, Nicoletta Pellegrini and Monica Anese. Designing food for the elderly: the critical impact of food structure. <i>Food &amp; Function</i> , 2022, 13, 6467 - 6483
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production of peptides from whey protein isolate with targeted antimicrobial functionality. <i>International Journal of Food Science and Technology</i> , 2023, 58(5), pp. 2505–2517.
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Calligaris S., Manzocco L., Anese M., Nicoli M.C. Accelerated shelf life testing, Chapter 12, in <i>Food quality and Shelf life</i> , C. Galanakis Ed., Elsevier, 2019, 359-392.
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