

CV Prof. Dr. LUISA TORRI (female, 1977)

Qualifications

- 2018: National Scientific Qualification for Full Professor - sector AGR/15 (Food Technology).
- 2014-current: Sensory Project Manager, Italian Sensory Science Society, Florence, Italy.
- 2008: Ph.D. in Food Biotechnology, University of Milan, Italy.
- 2002: MA in Food Science and Technology, University of Milan, Italy.



Employment

- March 2018 – Current: Associate Professor of Sensory and Consumer Science, University of Gastronomic Sciences (Bra, Italy).
- May 2008 – February 2018: Assistant Professor, University of Gastronomic Sciences (Bra, Italy).
- October 2007- April 2008: Research cooperation, University of Gastronomic Sciences (Bra, Italy).
- January 2005 – December 2007: Research Fellow, Department of Food Science, Technology and Microbiology, University of Milan (Milan, Italy).
- January 2003 – December 2004: Post-master research activity conducted at the Department of Food Science, Technology and Microbiology, University of Milan (Milan, Italy).

Research interests

- Food sensory evaluation
- Consumer science
- Chemosensory perception
- Individual differences in perception
- Novel foods
- Sustainable food systems
- Food shelf life
- Food packaging
- Electronic nose

Teaching experience

At the University of Gastronomic Sciences (Bra, Italy):

- Sensory Analysis and Consumer Science (since 2010)
- Wine Sensory Evaluation (since 2014)
- Laboratory of Gastronomic Measurements (2007-2019)
- Food Packaging (since 2020)
- Sustainable novel food: Tradition, production, and consumption (since 2020)

Membership in academic societies

- SISS – Italian Sensory Science Society (since 2012; 2015-current: member of the board)
- GSICA – Italian Scientific Group for Food Packaging (since 2004; 2004-current: member of the board)
- SISTAL – Italian Society of Food Science and Technology (since 2014)
- AITA – Italian Association of Food Technology (1999-2010)

Awards

- 2003: Chiriotti Editori Award. AISTEC (Italian Association in Cereal Science and Technology) award for excellence in Master's Thesis in Cereal Science and Technology.
- 2010: "Shelf life extending" session poster award. Poster titled "The influence of lighting on shelf life of extra virgin olive oil packaged in coloured PET bottles". Shelf Life International Meeting 2010, Saragozza (Spain), 2010, June 23-25.

Academic managerial positions

University of Gastronomic Sciences, Bra, Italy (current)

- Director of Research and Third Mission
- Director of the Sensory Laboratory
- Member of the Ethics Committee
- Member of the PhD Faculty Committee
- Academic coordinator of the discipline area "Food science and technology"



Research grants

- PRIME - Processi e prodotti innovativi di chimica verde. POR FESR 2014/2020 Piattaforma Tecnologica "BIOECONOMIA", grant. n. 333-100.
- FISH - Fertilizzate Idrolizzato Suolo e Habitat". PSR LIGURIA 2014-2020, 16.02, grant SIAR 12767.
- VALORVITIS – Valorization of the wine industry by-products for the production of high-added value compounds. Ager Project, grant n. 2010-2222.
- VALORVITIS 2.0 – La ricerca e l'innovazione incontrano il mercato. Ager Project, grant n. 2017-2201.
- Bioactive compounds for the valorisation and promotion of traditional food. Ministry of Foreign Affairs and International Cooperation, 2010-2012.
- RE-PARTY - No Researchers? No Party!, FP7-PEOPLE-2009-NIGHT - Marie Curie Action: "Researchers' Night 2009", Project ID: 244959.
- RE-FUEL - REsearch is Fun, yoUng and Ever Living, FP7-PEOPLE-2009-NIGHT - Marie Curie Action: "Researchers' Night 2009", Project ID: 265850.
- LINKeRS - LINKs between Researchers and Society, FP7-PEOPLE-2011-NIGHT - Marie-Curie Action: "Researchers' Night", Project ID: 287482.
- European Researchers' Night, SHARE-Society Heading for Awareness in Research Engagement, FP7-PEOPLE-2012-NIGHT - Marie-Curie Action: "Researchers' Night", Project ID: 316456.
- FACES-Fostering Advanced Communication to Enrich ScienceANDsociety, FP7-PEOPLE-2013-NIGHT - Marie-Curie Action: "Researchers' Night", Project ID: 609777.
- TRACKS-Tenth Researchers' night Anniversary for Citizenship in the Knowledge Society, H2020-MSCA-NIGHT-2014 - European Researchers' Night (NIGHT) Project ID: 633275.
- CLoSER-Cementing Links between Science and society toward Engagement and Responsibility, H2020-MSCA-NIGHT-2016 - European Researchers' Night, Project ID: 722749.

Others activities

- Reviewer of scientific international journals (FQAP, FRI, FoodChem, PBT, JFST, IJFST, JSFA).
- Supervisor or co-supervisor of 45 post-graduate, under-graduate and PhD students.
- Research cooperation with others institutions (University of California Davis, US; Ewha Womans University, Seoul, Korea; Shiraz University, Iran; Fasa University, Iran; European Commission DG-Joint Research Centre, Ispira, Italy; University of Milan, Italy; University of Turin, Italy; University of Catania, Italy; University of Parma, Italy).
- Research cooperation with food and non-food companies (Lavazza SpA; Barilla G. e R. Fratelli SpA; Pernigotti SpA; Fattorie Osella SpA-Kraft; IKEA Food; Cuki Cofresco SpA.; Italgelatine SpA.; Rivoira SpA; Giflex; AMB srl; GranMilano SpA; Landlab srl; Farine Varvello & Co. s.r.l. Colussi S.p.A.; Devital Service S.p.A.; CIR Food Cooperativa Italiana di Ristorazione s.c.; IN.AL.PI. S.p.A; Elah-Dufour S.p.A.; Fileni Simar srl; Fratelli Branca Distillerie srl; RICREA).

Publications

1. Piochi M., Dinnella C., Spinelli S., Monteleone E., TORRI L. (2021). Individual differences in responsiveness to oral sensations and odours with chemesthetic activity: relationships between sensory modalities and impact on the hedonic response. *FOOD QUALITY AND PREFERENCE*, Vol. 88, p. 104-112, doi: <https://doi.org/10.1016/j.foodqual.2020.104112>
2. Almasi L., Radia M., Amiri S., TORRI L. (2020). Fully dilutable *Thymus vulgaris* essential oil:acetic or propionic acid microemulsions are potent fruit disinfecting solutions. *Food Chemistry*, 128411, doi: <https://doi.org/10.1016/j.foodchem.2020.128411>.
3. Abedi E., Roohi R., Hashemi S.M.B., TORRI L. (2020). Horn ultrasonic-assisted bleaching of vegetable oils with various viscosities as a green process: Computational fluid dynamics simulation of process. *INDUSTRIAL CROPS AND PRODUCTS*, Vol. 156; p.112845, doi: <https://doi.org/10.1016/j.indcrop.2020.112845>
4. Tuccillo, F., Marino M.G., TORRI L. (2020). Italian consumers' attitudes towards entomophagy: Influence of human factors and properties of insects and insect-based food. *FOOD RESEARCH INTERNATIONAL* Vol. 137, p. 109619, <https://doi.org/10.1016/j.foodres.2020.109619>
5. Zocchi D.M., Piochi M., Cabrino G., Fontefrancesco M.F., TORRI L. (2020). Linking producers' and consumers' perceptions in the valorisation of non-timber forest products: An analysis of Ogiek forest honey. *FOOD RESEARCH INTERNATIONAL* Vol. 137, p. 109417, <https://doi.org/10.1016/j.foodres.2020.109417>
6. Pakfetrata S., Amiri S., Radi M., Abedi H., TORRI L. (2020). The influence of green tea extract as the steeping solution on nutritional and microbial characteristics of germinated wheat. *FOOD CHEMISTRY*, Vol. 332, p. 127288, DOI: <https://doi.org/10.1016/j.foodchem.2020.127288>
7. Predieri S., Sinesio F., Monteleone E., Spinelli S., Cianciabella M., Daniele G.M., Dinnella C. Gasperi F., Endrizzi I., TORRI L., Gallina Toschi T., Bendini A., Pagliarini E., Cattaneo C., Di Monaco R., Vitaglione P., Condelli N., Laureati M. (2020). Gender, Age, Geographical Area, and Food Neophobia and Their Relationships with the Adherence to the Mediterranean Diet: New Insights from a Large Population Cross-Sectional Study. *NUTRIENTS*, 12; p. 1778. doi:10.3390/nu12051374.
8. Turki M., Barbosa Pereira L., Bertolino M., Essaidi H., Ghirardello D., TORRI L., Bouzouita N., Zeppa G. (2020). Physico-chemical characterisation of Tunisian Canary palm (*Phoenix canariensis* Hort. Ex Chabaud) dates and evaluation of their addition in biscuits. *Foods*, 9, 695; doi:10.3390/foods9060.
9. Spinelli S., Dinnella C., Tesini F., Bendini A., Braghieri A., Proserpio C., TORRI L., Miele N., Aprea E., Mazzaglia, A. Gallina Toschi T., Monteleone E. (2020). Gender differences in fat-rich meat choice: influence of personality and attitudes. *NUTRIENTS*, Vol. 12, p. 1374.
10. Piochi, M., Cabrino G., Morini, G., TORRI, L. (2020). Individual differences in the perception of orthonasal irritation induced by food. *Appetite*, 144, 104460. doi.org/10.1016/j.appet.2019.104460
11. TORRI L., Tuccillo F., Bonelli S., Piraino S., Leone A. (2020). The attitudes of Italian consumers towards jellyfish as novel food. *FOOD QUALITY AND PREFERENCE*, Vol. 79, p. 103782, DOI: <https://doi.org/10.1016/j.foodqual.2019.103782>.
12. Vafaei M., Naseri M., Abedi E., Imani A., Babaei S.S., TORRI L. (2020). Principal Component Analysis of Time Related Changes of Some Essential Mineral Contents of Canned Silver Carp (*Hypophthalmichthys molitrix*) in Different Filling Media. *BIOLOGICAL TRACE ELEMENT RESEARCH*, 193:261-270, DOI: 10.1007/s12011-019-01707-5.
13. Antonini, E., TORRI, L., Piochi, M., Cabrino, G., Melia, M.A., De Bellis, R. (2020). Nutritional, antioxidant and sensory properties of functional beef burgers formulated with the addition of chia seeds and goji puree, before and after in vitro digestion. *Meat Science*, 161, 108021, <https://doi.org/10.1016/j.meatsci.2019.108021>

14. Abedi E., Pourmohammadi K., Jahromi M., Niakousari M., TORRI L. (2019). The effect of ultrasonic probe size for effective ultrasound-assisted pregelatinized starch. *FOOD AND BIOPROCESS TECHNOLOGY*, 12:1852-1862, <https://doi.org/10.1007/s11947-019-02347-2>.
15. Pourmohammadi K., Abedi E., Amiri M.J., Daneshgar M.H., TORRI L. (2019). The effect of thermal processing and different concentration of resistant starch on X-ray pattern, crystallization kinetics and morphological properties of noodles supplemented with wheat and corn resistant starch. *JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION*, 13:3149-3161. <https://doi.org/10.1007/s11694-019-00238-w>.
16. Piochi M., Pierguidi L., TORRI L., Spinelli S., Monteleone E., Aprea E., Arena E., Borgogno M., Cravero M.C., Galassi L., Gatti E., Lozano L., Musi V., Piasentier E., Valli E., Dinnella C. (2019). Individual variation in fungiform papillae density with different sizes and relevant associations with responsiveness to oral stimuli. *FOOD QUALITY AND PREFERENCE*, Vol. 78, p. 103729.
17. Pakfetrata S., Amiri S., Radia M., Abedi E., TORRI L. (2019). Reduction of phytic acid, aflatoxins and other mycotoxins in wheat during germination. *JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE*, Vol. 99, p. 4695-4701, DOI: 10.1002/jsfa.9710
18. De Toffoli A., Spinelli S., Monteleone E., Arena E., Di Monaco R., Endrizzi I., Gallina Toschi T., Laureati M., Napolitano F., TORRI L., Dinnella C. (2019). Influences of psychological traits and PROP status on familiarity with and choice of phenol-rich foods and beverages. *NUTRIENTS*, Vol. 11, p. 1329, doi: 10.3390/nu11061329.
19. Moriano M.E., Cappa C., Casiraghi M.C., Ciappellano S., Romano A., TORRI L., Alamprese C. (2019). Reduced-fat biscuits: interplay among structure, nutritional properties and sensory acceptability. *LWT - FOOD SCIENCE AND TECHNOLOGY*, Vol. 109, p. 467-474 DOI: 10.1016/j.lwt.2019.04.027.
20. Pourmohammadi K., Abedi E., Farahmandi S., Mahmoudi M.R., Bagher Hashemi S.M., TORRI L. Modelling the effects of corn and wheat resistant starch on texture properties and quality of resistant starch-enrichment dough and biscuit. *JOURNAL OF FOOD PROCESS ENGINEERING*, Vol. 42 , p. e12962 10.1111/jfpe.12962
21. TORRI L., Bondioli P., Folegatti L., Rovellini P., Piochi M., Morini G. (2019). Development of Perilla seed oil and extra virgin olive oil blends for nutritional, oxidative stability and consumer acceptance improvements. *FOOD CHEMISTRY*, VOL. 286, P. 584-591.
22. Dordoni R., Duserm Garrido G., Marinoni L., TORRI L., Piochi M., Spigno G. (2019). Enrichment of Whole Wheat Cocoa Biscuits with Encapsulated Grape Skin Extract. *INTERNATIONAL JOURNAL OF FOOD SCIENCE*, Article ID 9161840, 11 pages, <https://doi.org/10.1155/2019/9161840>.
23. Saba A., Sinesio F., Moneta E., Dinnella C., Laureati M., TORRI L., Peparario M., Civitelli E.S., Endrizzi I., Gasperi F, Bendini A., Gallina Toschi T., Predieri S., Abbà S., Bailetti L., Proserpio C., Spinelli S. (2019). Measuring consumers attitudes towards health and taste and their association with food-related lifestyles and preferences. *FOOD QUALITY AND PREFERENCE*, Vol. 73, p. 25-37, <https://doi.org/10.1016/j.foodqual.2018.11.017>.
24. Bertolino M., Casiraghi M.C., Conti A., Lavelli V., Massari M., Spigno G., TORRI L., Volpi M., Zeppa G. (2019). ValorVitis 2.0, La ricerca e l'innovazione incontrano il mercato. *Vite & Vino*, 2:30-3314. Bertolino M., Casiraghi M.C., Conti A., Lavelli V., Massari M., Spigno G., TORRI L., Volpi M., Zeppa G. (2019). ValorVitis 2.0, La ricerca e l'innovazione incontrano il mercato. *Vite & Vino*, 2:30-33.
25. Pieroni A, TORRI L, Fontefrancesco M (2018). Dalle scienze gastronomiche al Food Monitor. *MATERIA RINNOVABILE*, vol. 22, p. 22-23, ISSN: 2385-2240.
26. Dinnella C., Monteleone E., Piochi M., Spinelli S., Prescott J., Pierguidi L., Gasperi F., Laureati M., Pagliarini E., Predieri S., TORRI L., Barbieri S., Valli E., Bianchi P., Braghieri A., Del Caro A., Di Monaco R., Favotto S., Moneta E. (2018). Individual variation in PROP status, fungiform papillae density and responsiveness to taste stimuli in a large population sample. *CHEMICAL SENSES*, vol. 43, p. 697-710.

27. Pourmohammadi K., Abedi E., Bagher Hashemi S.M., TORRI L. (2018). Effects of sucrose, isomalt and maltodextrin on microstructural, thermal, pasting and textural properties of wheat and cassava starch gel. *INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES*, vol. 120, p. 1935-1943.
28. Suárez-Estrella D., TORRI L, Pagani MA, Marti A (2018). Quinoa bitterness: causes and solutions for improving product acceptability. *JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE*, vol. 98, p. 4033-4041.
29. Migliorini P., TORRI L., Whittaker A., Moschini V., Benedettelli S., Masoero G. (2018). Old and new common wheat (*Triticum aestivum* L.) varieties in organic zero-input: connecting agronomic, microorganism, phytochemical and bread sensory characteristics. *JOURNAL OF FOOD, AGRICULTURE AND ENVIRONMENT*, vol. 16, p. 22-27.
30. Laureati M, Spinelli S, Monteleone E, Dinella C, Prescott J, Cattaneo C, Proserpio C, De Toffoli A, Gasperi E, Endrizzi I, TORRI L, Peparai M, Arena E, Bonello F, Condelli N, Di Monaco R, Gatti E, Piasentier E, Tesini F, Pagliarini E. (2018). Associations between food neophobia and responsiveness to "warning" chemosensory sensations in food products in a large population sample. *FOOD QUALITY AND PREFERENCE*, vol. 68, p. 113-124.
31. Azami T., Niakousari M., Hashemi M.B.S., TORRI L. (2018). A three-step sensory-based approach to maximize consumer acceptability for new low-sugar licorice-chocolate-flavored milk drink. *LWT – FOOD SCIENCE AND TECHNOLOGY*, vol. 91; p. 375-381.
32. Spinelli S., De Toffoli A., Dinnella C., Laureati M., Pagliarini E., Bendini A., Braghieri A., Gallina Toschi T., Sinesio F., TORRI L., Gasperi F., Endrizzi I., Magli M., Borgogno M., di Salvo R., Favotto S., Prescott J., Erminio Monteleone (2018). Personality traits and gender influence liking and choice of food pungency. *Food Quality and Preference*, vol. 66, p. 113–126.
33. Migliorini P, TORRI L., Whittaker A., Moschini V., Benedettelli S., Masoero G. (2018). La fertilizzazione simbiotica modifica le caratteristiche della farina e influenza la qualità sensoriale del pane, equiparando una moderna varietà di grano alle vecchie. *TECNICA MOLITORIA*, vol. LXIX, p. 1080-1107.
34. Lavelli V., TORRI L., Zeppa G., Fiori L., Spigno G. 2018. Recupero dei sottoprodotti di vinificazione per lo sviluppo di applicazioni alimentari innovative – stato dell’arte. *Industrie delle bevande*, 278, 5-18.
35. Dal Bello B., TORRI L., Piochi M., Zeppa G. (2017). Fresh cheese as a vehicle for polyunsaturated fatty acids integration: effect on physico-chemical, microbiological and sensory characteristics. *INTERNATIONAL JOURNAL OF FOOD SCIENCES AND NUTRITION*, vol. 68; p. 800-810.
36. Giovanelli G., TORRI L., Sinelli N., Buratti S. (2017). Comparative study of physico-chemical and sensory characteristics of French fries prepared from frozen potatoes using different cooking systems. *EUROPEAN FOOD RESEARCH AND TECHNOLOGY*, vol. 243; issue 9, p. 1619–1631.
37. Piochi M., Monteleone E., TORRI L., Masi C., Almi V.L., Wold J.P., Dinnella C. (2017). Comparing manual counting to automated image analysis for the assessment of fungiform papillae density on human tongue. *CHEMICAL SENSES*, vol. 42; issue 7, p. 553-561, ISSN: 1464-3553.
38. TORRI L, Frati A, Ninfali P, Mantegna S, Cravotto G, Morini G (2017). Comparison of reduced sugar high quality chocolates sweetened with stevioside and crude stevia "green" extract. *JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE*, vol. 97, p. 2346-2352, ISSN: 1097-0010
39. Lavelli V, Sri Harsha PSC, Piochi M, TORRI L (2017). Sustainable recovery of grape skins for use in an apple beverage with antiglycation properties. *INTERNATIONAL JOURNAL OF FOOD SCIENCE & TECHNOLOGY*, vol. 52, p. 108-117, ISSN: 0950-5423, doi: 10.1111/ijfs.13261
40. Monteleone E, Spinelli S, Dinnella C, Endrizzi I, Laureati M, Pagliarini E, Sinesio F, Gasperi F, TORRI L, Aprea E, Bailetti LI, Bendini A, Braghieri A, Cattaneo C, Clicerici D, Condelli N, Cravero MC, Del Caro A, Di Monaco R, Drago S, Favotto S, Fusi R, Galassi L, Gallina Toschi T, Garavaldi A, Gasparini P, Gatti E, Masi C, Mazzaglia A, Moneta E, Piasentier E, Piochi M, Pirastu N., Predieri S, Robino A, Russo F, Tesini F (2017). Exploring influences on food choice in a large population sample: The Italian Taste project. *FOOD QUALITY AND PREFERENCE*, vol. 59, p. 123-140, ISSN: 0950-3293

41. Piochi M, Dinnella C, TORRI L, Masi C, Amli VL, Monteleone E (2017). L'analisi dell'immagine applicata alla valutazione delle papille fungiformi. In: (a cura di): Società Italiana di Scienze Sensoriali, Atti del VI convegno nazionale Società Italiana di Scienze Sensoriali. p. 329-333, Bologna:Alma Mater Studiorum Università di Bologna, ISBN: 9788890215292
42. TORRI L, Jeon SY, Piochi M, Morini G, Kim KO (2017). Consumer perception of balsamic vinegar: A cross-cultural study between Korea and Italy. *FOOD RESEARCH INTERNATIONAL*, vol. 91, p. 148-160, ISSN: 0963-9969.
43. TORRI L. (2017). L'identità sensoriale del tartufo: dal laboratorio alla cucina. In: Grimaldi P. (ed.), Di tartufi e di masche. Bra: Slow Food Editore, p. 365-382. ISBN: 9788884995094.
44. Dal Bello B, TORRI L, Piochi M, Bertolino M, Garassino B, Zeppa G (2016). Arricchimento di prodotti lattiero-caseari con oli vegetali ad elevato contenuto in omega-3. *IL LATTE*, vol. 9, p. 22-25, ISSN: 0392-6060
45. Lavelli V, TORRI L, Zeppa G, Fiori L, Spigno G (2016). Recovery of winemaking by-products for innovative food application – A review. *ITALIAN JOURNAL OF FOOD SCIENCE*, vol. 28, p. 542-564, ISSN: 1120-1770, doi: <http://dx.doi.org/10.14674/1120-1770%2Fijfs.v507>
46. Marchiani R, Bertolino M, Belviso S, Giordano M, Ghirardello D, TORRI L, Piochi M, Zeppa G (2016). Yogurt enrichment with grape pomace. Effect of grape cultivar on physico-chemical, microbiological and sensory properties. *JOURNAL OF FOOD QUALITY*, vol. 39, p. 77-89, ISSN: 1745-4557
47. Migliorini P, Spagnolo S, TORRI L, Arnoulet M, Lazzerini G, Ceccarelli S (2016). Agronomic and quality characteristics of old, modern and mixture wheat varieties and landraces for organic bread chain in diverse environments of northern Italy. *EUROPEAN JOURNAL OF AGRONOMY*, vol. 79, p. 131-141, ISSN: 1161-0301
48. TORRI L (2016). L'etichetta come veicolo di claim nutrizionali: la percezione dei consumatori. In: (a cura di): Grimaldi P, La storia è lunga e bella. p. 184-187, Pollenzo - Bra: Eurostampa - Università degli Studi di Scienze Gastronomiche
49. TORRI L, Piochi M (2016). Sensory methods and electronic nose as innovative tools for the evaluation of the aroma transfer properties of food plastic bags. *FOOD RESEARCH INTERNATIONAL*, vol. 85, p. 235-243, ISSN: 0963-9969
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51. TORRI L, Salini S (2016). An itinerant sensory approach to investigate consumers' perception and acceptability at a food exhibition. *FOOD RESEARCH INTERNATIONAL*, vol. 90, p. 91-99, ISSN: 0963-9969, doi: <http://dx.doi.org/10.1016/j.foodres.2016.10.041>
52. Zeppa G, Marchiani R, Bertolino M, Ghirardello D, Belviso S, Giordano M, Piochi M, TORRI L (2016). Applicazioni casearie di sottoprodotti enologici. *IL LATTE*, vol. 90, p. 14-17, ISSN: 0392-6060
53. Caremoli F, Bassoli A, Borgonovo G, Morini G, TORRI L (2015). Do you like it bitter? A preliminary study on food preferences for bitter taste in a young population. In: Hórisma Book series "World food trends and the future of food".
54. Dal Bello B, TORRI L, Piochi M, Zeppa G (2015). Healthy yogurt fortified with omega-3 from vegetable sources. *JOURNAL OF DAIRY SCIENCE*, vol. 98, p. 8375-8385, ISSN: 0022-0302
55. Endrizzi I, TORRI L, Corollaro ML, Demattè ML, Aprea E, Charles M, Biasioli F, Gasperi F (2015). A conjoint study on apple acceptability: sensory characteristics and nutritional information. *FOOD QUALITY AND PREFERENCE*, vol. 40, p. 39-48, ISSN: 0950-3293
56. Piochi M, TORRI L, Marchiani R, Zeppa G, Monteleone E (2015). Caratterizzazione sensoriale ed accettabilità di formaggi arricchiti con fibra ed antiossidanti da bucce d'uva. In: Quinto Convegno Nazionale della Società Italiana di Scienze Sensoriali. ISBN: 978-88-7843-042-6, Trento, 26-28 novembre 2014

57. TORRI L (2015). La percezione e l'accettabilità degli alimenti funzionali da parte dei consumatori. In: Quinto Convegno Nazionale della Società Italiana di Scienze Sensoriali. p. 111-114, ISBN: 978-88-7843-042-6
58. TORRI L, Piochi M, Lavelli V, Monteleone E (2015). Descriptive sensory analysis and consumers' preference for dietary fibre- and polyphenol- enriched tomato purees obtained using winery by-products. LEBENSMITTEL-WISSENSCHAFT + TECHNOLOGIE, vol. 62, p. 294-300, ISSN: 0023-6438



Pollenzo, 2020, November 11th.

Luisa Torri

A handwritten signature in black ink, appearing to read 'Luisa Torri'.