

Luisa Torri
l.torri@unisg.it

University of Gastronomic Sciences
Piazza Vittorio Emanuele 9
12042 Bra – Pollenzo (CN)

office tel.: 0172-458509
lab tel.: 0172-458530

EDUCATION:

Research PhD in Food Biotechnology, Faculty of Agriculture, University of Milan, February 2008. Dissertation: *Evaluation of Light Effects of Light on Photosensitive Food Pigments and the Protection Efficacy of Packaging Solutions.*

Specialized BSc (five-year *laurea quinquennale* degree) in Food Science and Technology, Faculty of Agriculture, University of Milan, November 2002. Final grade: 110/110. Thesis: *Impact of Durum Wheat Pre-milling Debranning on Semolina and Pasta Quality.*

RESEARCH AREAS:

Post Doctorate: February 2008 – present

Evaluation of the shelf life of fresh foods using sensory techniques, traditional analysis (chemical and microbiological indices), and innovative techniques (electronic nose and imaging analysis)

Doctorate: November 2004 – January 2008

Study on the sources of light used in Grande Distribuzione Organizzata to illuminate food products. Estimation of the effects of different light sources on the degradation of food pigments. Evaluation of light blocking offered by various plastic packaging materials using an innovative approach based on spectrophotometric and radiometric techniques.

Post-Undergraduate: January 2003 – October 2004

Research and development in packaging materials of industrial bread. Study of the odor of plastic packaging materials using analytic and sensory techniques.

Undergraduate: September 2001 – November 2002

Research pertaining to the use of pre-milling debranning on durum wheat. Evaluation of the quality of semolina and pasta obtained in both laboratory and industrial settings.

TEACHING:

Professor of the University of Gastronomic Sciences three-credit elective course, “Gastronomic Measurements,” (Pollenzo campus), which presents and illustrates the principles and methods of measuring qualitative characteristics of food and formulations using chemical-physical techniques (imaging analysis, olfactometry, electronic nose, textural and rheologic analysis).

ACADEMICS:

July 2008 – present: Thesis advisor for graduating students in the three-year undergraduate program in Gastronomic Sciences at the University of Gastronomic Sciences (Pollenzo campus)

January 2003 – present: Thesis co-advisor for graduating students in the three-year undergraduate program in Food Technology and the two-year specialization degree in Food Science at the University of Milan, Faculty of Agriculture

OTHER APPOINTMENTS:

2007 – present: Sensory Analysis Laboratory Coordinator, University of Gastronomic Sciences (Pollenzo campus)

2004 – present: Managing Advisor for the Italian Scientific Group on Food Packaging (GSICA)

2006 – present: Correspondent for the technical journal, *Food Packages* (ed. Artek Snc)

PUBLICATIONS:

S. Limbo, **L. Torri**, N. Sinelli, L. Franzetti, E. Casiraghi, 2010. *Evaluation and predictive modeling of shelf life of minced beef stored in high-oxygen modified atmosphere packaging at different temperatures*. Meat Science, 84:129-136.

V. Di Egidio, N. Sinelli, S. Limbo, **L. Torri**, L. Franzetti, E. Casiraghi, 2009. *Evaluation of shelf-life of fresh-cut pineapple using FT-NIR and FT-IR spectroscopy*. Postharvest Biology and Technology, 54:87-92.

L. Torri, S. Limbo, L. Piergiovanni, in press. *Evaluation of the protection efficacy of glass and PET bottles in reducing the β -carotene photooxidation in an aqueous model system under different lighting conditions*. Proceedings of the 9th Congresso Italiano di Scienza e Tecnologia degli Alimenti, Sebastiano Porretta, Chiriotti Editori. 9^o Congresso Italiano di Scienza e Tecnologia degli Alimenti, Milan, Italy, 2009.

S. Limbo, **L. Torri**, N. Sinelli, M. Riva, 2009. *Freshness decay and shelf life predictive modelling of European Sea Bass (*Dicentrarchus labrax*) applying chemical methods and electronic nose*. Food Science and Technology, 42:977-984.

L. Torri, S. Limbo, L. Piergiovanni, 2009. *Light induced changes on a meat model system*. In: Shelf Life International Meeting. Special Issue Italian Journal of Food Science, G. G. Buonocore e E. Torrieri, Chiriotti Editori, 217-220. Shelf Life International Meeting, Ischia (Italy), 2008.

- M. Riva, N. Sinelli, **L. Torri**, S. Limbo, 2009. *Predictive modeling of the freshness of minced beef meat stored in modified packaging at different temperatures*. In: Shelf Life International Meeting. Special Issue Italian Journal of Food Science, G. G. Buonocore e E. Torrieri, Chiriotti Editori. Shelf Life International Meeting, Ischia (Italy), 2008.
- L. Torri**, L. Piergiovanni, E. Caldiroli, 2008. *Odour investigation of granular polyolefins for food flexible packaging by means of a sensory panel and an electronic nose*. Food Additives and Contaminants, 25(4):490-502.
- S. Limbo, **L. Torri**, L. Piergiovanni, 2007. *Light-induced changes in an aqueous β -carotene system stored under halogen and fluorescent lamps, affected by two oxygen partial pressures*. Journal of Agricultural and Food Chemistry, 55:5238-5245.
- S. Pastorelli, **L. Torri**, S. Valzacchi, A. Rodriguez, S. Limbo, C. Simoneau, 2007. *SPME and sensors as a rapid method for the determination of hexanal in nuts*. Food Additives and Contaminants, 11:1219-1225.
- L. Torri**, G. Pulina, L. Piergiovanni, 2008. *Development of a gravimetric method for the evaluation of the permeability of volatile organic compounds through plastic films*. Proceedings of the 8th Congresso Italiano di Scienza e Tecnologia degli Alimenti, Sebastiano Porretta, Chiriotti Editori, 8:945-949. 8^o Congresso Italiano di Scienza e Tecnologia degli Alimenti, Milan, Italy, 2007.
- L. Torri**, L. Piergiovanni, S. Limbo, 2007. *Degradation of β -carotene in an aqueous medium exposed to fluorescent and halogen lights under different oxygen partial pressures*. In: Shelf Life International Meeting. Special Issue Italian Journal of Food Science, G. Muratore e F. Licciardello, Chiriotti Editori, 62-67. Shelf Life International Meeting, Catania (Italy), 2006.
- L. Torri**, 2007. *Evaluation of light effects on photosensitive food pigments and protection efficacy of packaging solutions*. Proceedings of the 12th workshop on the developments in the Italian PhD research on food science technology and biotechnology 296-300. Reggio Calabria (Italy), 2007.
- L. Torri**, F. Mazzariello, S. Limbo, 2006. *The effects of different size of silica gel on the releasing rate of an ethanol emitter and the growth inhibition of Aspergillus niger*. In: Aspetti microbiologici degli alimenti confezionati. Special Issue Italian Journal of Food Science A. Paparella e P. Pittia, Chiriotti Editori, 69-77. Aspetti microbiologici degli alimenti confezionati, Mosciano Sant'Angelo (TE), Italy, 2005.
- L. Franzetti, M. Scarpellini, **L. Torri**, A. Galli, 2006. *Staphylococcus aureus behaviour in different gaseous mixtures*. In: Aspetti microbiologici degli alimenti confezionati. Special Issue Italian Journal of Food Science A. Paparella e P. Pittia, Chiriotti Editori, 119-125. Aspetti microbiologici degli alimenti confezionati, Mosciano Sant'Angelo (Italy), 2005.

- L. Torri**, L. Piergiovanni, M. Zappa, 2006. *Study and characterization of neutral plastic films odour by means of instrumental and sensory analysis*. Proceedings of the 7th Congresso Italiano di Scienza e Tecnologia degli Alimenti, Sebastiano Porretta, Chiriotti Editori, 7:871-875. 7° Congresso Italiano di Scienza e Tecnologia degli Alimenti, Cernobbio (CO), Italy, 2005.
- L. Torri**, S. Farris, L. Piergiovanni, 2006. *Measurement of the absorption efficacy of UV radiations by means of specific additives incorporated in polyester films*. Proceedings of the 7th Congresso Italiano di Scienza e Tecnologia degli Alimenti, Sebastiano Porretta, Chiriotti Editori, 7:926-930. 7° Congresso Italiano di Scienza e Tecnologia degli Alimenti, Cernobbio (CO), Italy, 2005.
- L. Torri**, L. Bertinato, G. Stornelli, P. Maiocchi, 2006. *Accelerated oxidation testing to discriminate different vegetable oils*. Proceedings of the 7th Congresso Italiano di Scienza e Tecnologia degli Alimenti, Sebastiano Porretta, Chiriotti Editori, 7:680-684. 7° Congresso Italiano di Scienza e Tecnologia degli Alimenti, Cernobbio (CO), Italy, 2005.
- L. Piergiovanni, **L. Torri**, 2006. *Ensuring the Safety and Quality of food by packaging technologies and materials*. In: Technological innovation and enhancement of marginal products. Proceedings of the International congress “Technological innovation and enhancement of marginal products”, Foggia, Italy, 2005.
- L. Torri**, 2009. *Il confezionamento filiera per filiera. Pack dopo pack*. Food Packages 29:21-28..
- L. Torri**, 2008. *I nanomateriali*. Food Packages 22:42-44.
- L. Torri**, 2008. *L'impronta odorosa*. Food Packages 22:19-21.
- L. Torri**, 2008. *BBM, prevenzione ed eco sostenibilità. Materiali innovativi: dal campo alla confezione*. Food Packages 21:27-38.
- L. Torri**, S. Limbo, L. Piergiovanni, 2007. *Condizioni di illuminazione dei prodotti alimentari nei punti vendita della GDO*. Industrie Alimentari XLVI:1-7.
- L. Torri**, 2007. *Nuovi materiali e nuove linee di ricerca: il progetto Inopack*. Food Packages 15:16-22.
- L. Torri**, 2007. *Legislazione internazionale: Food and Drug Administration*. Food Packages 14:8-12.
- L. Torri**, 2006. *Inchiostri e alimenti: linee guida EuPIA*. Food Packages 10:8-12.
- L. Torri**, 2006. *Criticità e soluzioni per il confezionamento del formaggio: Cheese Packaging*. Food Packages 9:20-22.

L. Torri, L. Piergiovanni, 2006. *Nuovi materiali e tecnologie – Il packaging al servizio di qualità e sicurezza*. Food Packages 9:8-11.

L. Torri, 2005. *Migrazione di sostanze - Dagli imballaggi al prodotto*. Cosmetic Technology 8(1):33-37.

L. Torri, 2003. *Impact of durum wheat pre-milling debranning on semolina and pasta quality*. Tecnica Molitoria 54 (11):1137-1140.

DISTINCTIONS:

2003 Chiriotti Editori Prize for the best undergraduate thesis in Grain Science and Technology.

PROFESSIONAL ASSOCIATIONS:

1999 – present: Member of the Italian Association of Food Technology (AITA)

2004 – present: Founding Member and Managing Advisor for the Italian Scientific Group on Food Packaging (GSICA)