

PERSONAL INFORMATION

**Maria Piochi**



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**Sex** F | **Date of birth** 14/04/1986 | **Nationality** Italian

WORK EXPERIENCE

University of Gastronomic Sciences, Pollenzo (CN), Italy:

- 2026 – to present Associate Professor of Food Science and Technology (SSD: AGRI-07/A)
- 2023 – 2025 Assistant Professor (RTDb, Law 240/2010), Food Science and Technology (SSD: AGR/15)
- 2019 - 2022 Assistant Professor (RTDa, Law 240/2010), Food Science and Technology (SSD: AGR/15)
- 2017 - 2019 Scientific collaborator (Co.co.co art. 409 e art. 2 D.Lgs. n.81/2015)
- 2013 - 2014 Research Fellow, Food Science and Technology (SSD AGR/15)
- 2012 - 2013 Laboratory technician (sensory analyst)

EDUCATION AND TRAINING

- 2021 Achievement of the National Scientific Qualification to the function as Associate Professor (07/F1, SSD AGR/15) valid from 12th May 2021 to 12th May 2033. [Conseguimento dell'Abilitazione Scientifica Nazionale alle funzioni di professore universitario di Seconda Fascia nel Settore Concorsuale 07/F1 - SCIENZE E TECNOLOGIE ALIMENTARI; valida dal 12/05/2021 to 12/05/2033].
- 2014 - 2017 PhD in Sustainable Management of Agricultural Forestry and Food System (Curriculum: Food Science and Technology), University of Florence
- 2009 - 2011 Master's Degree in Food Products Innovation and Quality, University of Florence
- 2006 - 2009 Bachelor's Degree in Food Science and Technology, University of Florence

PERSONAL SKILLS

**Mother tongue(s)** Italian

**Other language(s)**

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B2	B2	B2	B2	B2
F.I.R.S.T. certificate (B2)					
French	B2	B2	B2	B2	B2
DELFI (B2)					
German	B2	B2	B2	B2	B2

Levels: A1/2: Basic user - B1/2: Independent user - C1/2 Proficient user  
Common European Framework of Reference for Languages

**Communication skills** Very good communication skills gained through the experience as lecturer at the university in different courses at the University of Gastronomic Sciences, Pollenzo (CN), Italy:

- 2014 to present
- Food Science and Technology
  - Olive Oil Tasting
  - Future Foods and Ingredients
  - Green Innovation in Food Technology and Food Chains

**Organisational / managerial skills** Managerial role as:

- Vice-director of the sensory analysis laboratory
- Undergraduate student dissertation advisor and co-advisor
- Convenor of the Bachelor's Degree Program in Food Tech for Ecological Transition
- Member of the Research Office
- Member of the Ethics Committee
- Member of the Sensory, Behavior and Cognition Lab (SBC)

High ability to collaborate with food companies in the area of the research and development, quality control and marketing activities based on the application of food sensory perception and consumer science principles. Organization of research project for private companies (Lavazza, Pernigotti, Barilla, Altreffiamme, Pernigotti, Consorzio Terre di Montagna, Novi, Ricrea, CIR Food, Colussi Group, Fileni, Altreffiamme) and for research activities.

Driving licence Driving licence B

#### Certification

- 2021
- 2014 to present
- 2017 to present
- National Scientific Qualification to the function as Associate Professor (ASN, 07/F1, SSD AGR/15, from 12/05/2021 to 12/05/2030).
  - Certificate of Quality and Professional Qualifications of the Service as Sensory Project Manager (since 2014), Italian Sensory Science Society (under the Italian Law 4/2013).
  - Accredited official virgin olive oil taster (According to Reg. CEE 2568/91; DM 18 June 2014).

## RESEARCH ACTIVITY

#### Publications

1. Chirilli, C., Cela, N., Migliavada, R., Ricci, M., Nervo, C., Bongiovì, E., Rocuzzo, F., PIOCHI, M., & Torri, L. (2026). Multidimensional drivers of texture preference: Integrating oral behavior, tactile acuity and thermal taster status. *Food Quality and Preference*, 143(April), 105948. <https://doi.org/10.1016/j.foodqual.2026.105948>
2. PIOCHI, M., Migliavada, R., Onorati, M. G., Fassio, F., & Torri, L. (2026). Scrap the Food Waste: An Investigation of the Effect of Sociodemographic Factors and Digital Activism on Food Waste Prevention Behavior. *Foods*, 15(456). <https://doi.org/10.3390/foods15030456>
3. Chirilli, C., PIOCHI, M., Yang, Q., Thibodeau, M., Jossie, J., Luraschi, G., Hort, J., & Torri, L. (2026). Thermal taster status: A review of physiological aspects, methodological variables in phenotypical characterisation and relationship with sensory perception and affective response. *Food Quality and Preference*, 138(August 2025), 105824. <https://doi.org/10.1016/j.foodqual.2025.105824>
4. Chirilli, C., Cela, N., Migliavada, R., Ricci, M., Nervo, C., PIOCHI, M., & Torri, L. (2026). Thermal taster status: An exploratory taste-specific stratification. *Food Quality and Preference*, 136(May 2025), 105778. <https://doi.org/10.1016/j.foodqual.2025.105778>
5. Ricci, M., Devecchi, A., Migliavada, R., PIOCHI, M., Torri, L. (2025). Effect of demographic characteristics and personality traits on eating patterns in the context of dietary intervention: The EATMED case study. *International Journal of Environmental Research and Public Health*, 22, 1095, 1-16. <https://doi.org/10.3390/ijerph22071095>
6. Eremenko, J., Kosonogov, V., Panidi, K., PIOCHI, M., Torri, L., Moiseeva, V., Ksenia, P., Gracheva, S., Shestakova, A. (2025). The impact of multisensory integration of texture,

music, and smell on taste and pleasantness of food. *Journal of Sensory Studies*, 40:e70051. <https://doi.org/10.1111/joss.70051>

7. PIOCHI, M., Fino, M.A., & Torri, L. (2025). The impact of children's food neophobia on meal perception, emotional responses, and food waste in Italian Primary School Canteens. *Foods*, 14, 1777. <https://doi.org/10.3390/foods14101777>

8. PIOCHI, M., Franceschini, C., Fassio, F., & Torri, L. (2025). A large-scale investigation of eating behaviors and meal perceptions in Italian primary school cafeterias: The relationship between emotions, meal perception, and food waste. *Food Quality and Preference*, 123, 105333. <https://doi.org/10.1016/j.foodqual.2024.105333>

9. PIOCHI, M., Nervo, C., Savo, F., Chirilli, C., & Torri, L. (2024). Firewood as a tool to valorize meat: A sensory and instrumental approach to grilled veal, lamb, and pork meat. *Food Research International*, 114719. <https://doi.org/10.1016/j.foodres.2024.114719>

10. Bonciolini, A., Cantele, C., PIOCHI, M., Di Lecce, G., Risso, D., & Cardenia, V. (2024). New insights on phytocannabinoids role in antioxidant activity of hemp inflorescences extract in high-oleic sunflower oil. *LWT - Food Science and Technology*, 194(November 2023), 115807. <https://doi.org/10.1016/j.lwt.2024.115807>

11. Piochi, M., Spinelli, S., Melis, M., Tommassini Barbarossa, I., Torri, L., Laureati, M., Feeney, E. Ford, R., Yang, Q., Methven, L., Monteleone, E., Dinnella, C. (2024). Methods for fungiform papillae assessment: A collaborative study among European research units. *Food Quality and Preference*, 113, 105076, [10.1016/j.foodqual.2023.105076](https://doi.org/10.1016/j.foodqual.2023.105076)

12. Pieroni, A., Morini, G., PIOCHI, M., Sulaiman, N., Kalle, R., Haq, S. M., Devecchi, A., Franceschini, C., Zocchi, D. M., Migliavada, R., Prakofjewa, J., Sartori, M., Krigas, N., Ahmad, M., Torri, L., & Renata, S. (2023). Bitter Is Better: Wild Greens Used in the Blue Zone of. *Nutrients*, 15(3242).

13. PIOCHI, M., Cabrino, G., & Torri L. (2023). Effects of different woods in barbecuing: Consumers' sensory perception and liking of grilled chicken meat. *Food Research International*, *Food Research International*, 163(112295)

14. \*PIOCHI M., Fontefrancesco M.F., Torri L. (2022). Understanding Italian Consumers' Perception of Safety in Animal Food Products. *Foods*, 11(22):3739. <https://doi.org/10.3390/foods11223739>

15. Masala, C., Cavazzan, A., Sanna, F., Cecchini, M. P., Zanini, A., Gasperi, F., Menghi, L., Endrizzi, I., Borgogno, M., Drago, S., Cantone, E., Ciofalo, A., Macchi, A., Parma, V., PIOCHI, M., Pinna, I., Torri, L., Cabrino, G., Ottaviano, G., Pendolino, A. L., Pignatelli, A., Pighin, F., Bochicchio, V., Motta, G., Fontana, G., Pasquariello, B., Cavaliere, C., Iacono, V., Hummel, T. (2022). Correlation between olfactory function, age, sex, and cognitive reserve index in the Italian population. *Rhinology*, 0123456789, [10.1007/s00405-022-07311](https://doi.org/10.1007/s00405-022-07311).

16. Concas, M.P., PIOCHI, M., Cabrino, G., Colaianni, A., Nardone, G.G., Gasparini, P., Torri, L. (2022). Genetic variations associated with the soapy flavor perception in Gorgonzola PDO cheese. *Food Quality and Preference*, 99, 104569, [10.1016/j.foodqual.2022.104569](https://doi.org/10.1016/j.foodqual.2022.104569).

17. \*PIOCHI, M., Buonocore, F., Spampani, F., Torri, L. (2022). Impact of COVID-19 lockdown on the perception of home meals and meal-related variables: A large-scale study within the Italian population during the acute phase of the pandemic. *Food Quality and Preference*, Vol. 98, 104488, [doi.org/10.1016/j.foodqual.2021.104488](https://doi.org/10.1016/j.foodqual.2021.104488)

18. \*PIOCHI, M., Micheloni, M., Torri, L. (2022). Effect of informative claims on the attitude of Italian consumers towards cultured meat and relationship among variables used in an explicit approach. *Food Research International*, Vol. 151, p. 110881, [doi.org/10.1016/j.foodres.2021.110881](https://doi.org/10.1016/j.foodres.2021.110881).

19. Puleo, S., Braghieri, A., Pacelli, C., Bendini, A., Tusch, T.G., Torri, L., PIOCHI, M., Di Monaco, R. (2021). Food Neophobia, Odor and Taste Sensitivity, and Overall Flavor

Perception in Food. *Foods*, 10, 3122. <https://doi.org/10.3390/foods10123122>

20. Torri, L., Aprea, E., PIOCHI, M., Cabrino, G., Endrizzi, I., Colaiani, A., Gasperi, F. (2021). Relationship between sensory attributes, (dis) liking and volatile organic composition of Gorgonzola PDO cheese. *Foods*, Vol. 10, p. 2791, <https://doi.org/10.3390/foods10112791>

21. PIOCHI, M., Cabrino, G., Torri, L. (2021). Check-All-That-Apply (CATA) Test to Investigate the Consumers' Perception of Olive Oil Sensory Properties: Effect of Storage Time and Packaging Material. *Foods* 2021, 10, 1551. <https://doi.org/10.3390/foods10071551>

22. \*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*, 88, 104112. [doi.org/10.1016/j.foodqual.2020.104112](https://doi.org/10.1016/j.foodqual.2020.104112)

23. \*PIOCHI, M., Chiavaro, E., Cichelli, A., Torri, L., Cerretani, L. 2021. Sensory properties of iodine biofortified potatoes. *Italian Journal of Food Science*, 33(1), 52-60, DOI [doi.org/10.15586/ijfs.v33i1.1951](https://doi.org/10.15586/ijfs.v33i1.1951)

24. Zocchi, D., 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 Ogjek forest honey. *Food Research International*, 137, 109417, <https://doi.org/10.1016/j.foodres.2020.109417>

25. Di Lecce, G., PIOCHI, M., Pacetti, D.\*, Frega, N., Bartolucci, E., Scortichini, S., Fiorini, D. 2020. Eleven monovarietal extra virgin olive oils from olives grown and processed under the same conditions: effect of the cultivar on the chemical composition and sensory traits. *Foods*, 9(7), 904; <https://doi.org/10.3390/foods9070904>

26. 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>

27. \*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](https://doi.org/10.1016/j.appet.2019.104460)

28. Cichelli, A., Cerretani, L., Di Lecce, G., \*PIOCHI, M. 2020. Exploring harmony in extra virgin olive oils and vegetables pairings. *Grasas y Aceites*, 71 (2), e353. <https://doi.org/10.3989/gya.0117191>

29. \*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 and size and relevant associations with responsiveness to oral stimuli. *Food Quality and Preference*, 78, 103729. [doi.org/10.1016/j.foodqual.2019.103729](https://doi.org/10.1016/j.foodqual.2019.103729)

30. 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*, 286, 584-591. doi: [10.1016/j.foodchem.2019.02.063](https://doi.org/10.1016/j.foodchem.2019.02.063)

31. 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*, 9161840, [doi.org/10.1155/2019/9161840](https://doi.org/10.1155/2019/9161840).

32. 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*, 43, 697–710. doi:10.1093/chemse/bjy058
33. \*PIOCHI, M., Dinnella, C., Prescott, J., Monteleone, E. (2018). Associations between human fungiform papillae and responsiveness to oral stimuli: effects of individual variability, population characteristics, and methods for papillae quantification. *Chemical Senses*, 43, 313-327, <https://doi.org/10.1093/chemse/bjy015>
34. Dal Bello, B., Torri, L., Piochi, M., Bertolino, 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*, 68(7), 800–810. <https://doi.org/10.1080/09637486.2017.1301891>
35. \*PIOCHI, M., Monteleone, E., Torri, L., Masi, C., Almlı Langard, V., 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*, 42, 553-561, doi:10.1093/chemse/bjx035
36. Monteleone, E., Spinelli, S., Dinnella, C., Endrizzi, I., Laureati, M., Pagliarini, E., Sinesio, F., Gasperi, F., Torri, L., Aprea, E., Bailetti, L.I., Bendini, A., Braghieri, A., Cattaneo, C., Clicerı, D., Condelli, N., Cravero, M.C., 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*, 59, 123-140. <https://doi.org/10.1016/j.foodqual.2017.02.013>
37. Lavelli, V., Sri Harsha, P. S. C., Piochi, M., & Torri, L. (2017). Sustainable recovery of grape skins for use in an apple beverage with antiglycation properties. *International Journal of Food Science and Technology*, 52(1), 108–117. <https://doi.org/10.1111/ijfs.13261>
38. Torri, L., Jeon, S. Y., Piochi, M., Morini, G., & Kim, K. O. (2017). Consumer perception of balsamic vinegar: A cross-cultural study between Korea and Italy. *Food Research International*, 91, 148–160. <https://doi.org/10.1016/j.foodres.2016.12.003>
39. 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*, 85, 235–243. <https://doi.org/10.1016/j.foodres.2016.05.004>
40. 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 Physicochemical, Microbiological and Sensory Properties. *Journal of Food Quality*, 39(2), 77–89. <https://doi.org/10.1111/jfq.12181>
41. Torri, L., Piochi, M., Marchiani, R., Zeppa, G., Dinnella, C., & Monteleone, E. (2016). A sensory- and consumer-based approach to optimize cheese enrichment with grape skin powders. *Journal of Dairy Science*, 99(1), 194–204. <https://doi.org/10.3168/jds.2015-9922>
42. Dal Bello, B., Torri, L., Piochi, M., & Zeppa, G. (2015). Healthy yogurt fortified with n-3 fatty acids from vegetable sources. *Journal of Dairy Science*, 98(12), 8375–8385. <https://doi.org/10.3168/jds.2015-9688>
43. 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. *Lwt*, 62(1), 294–300. <https://doi.org/10.1016/j.lwt.2014.12.059>

### Research Projects

Main from 2014 to present

- Scientific coordinator of the PSR Sicily 2014/2022 Cinisara Productive Chain Submeasure 16.1 – “Support for the establishment of operational groups of the PEI on agricultural productivity and sustainability” – Application for support no. 24250133824. 7 months (April 2024- December 2024). [PSR Sicilia 2014/2022 Filiera Cinisara – Sottomisura 16.1 –

“Sostegno per la costituzione dei gruppi operativi del PEI in materia di produttività e sostenibilità dell'agricoltura” – Domanda di sostegno n. 24250133824. 7 mesi (aprile 2024 – dicembre 2024)]

Participant in the following projects:

- NODES – Nord Ovest Digitale e Sostenibile (<https://ecs-nodes.eu/en>). MUR - M4C2 1.5 of PNRR funded by the European Union - NextGenerationEU. Member of the Spoke 7 “Spoke 7 – Secondary agroindustry”. 2022 – present (duration: 39 months)
- Scrap the Food Waste. Funded by: SMP-FOOD-2023-FW-STAKEHOLDERS-AG; 20 months.
- PNRR DMD – Digital Mediterranean Diet – Use of a digital platform for the promotion of the Mediterranean Diet. Funded by: NODES – Nord Ovest Digitale e Sostenibile: BANDO POC ACCADEMICI SPOKE 7 – Agroindustria Secondaria; 14 months (November 2023 – December 2024). [PNRR DMD – Digital Mediterranean Diet – Utilizzo di una piattaforma digitale per la promozione della Dieta Mediterranea. Finanziato da: NODES – Nord Ovest Digitale e Sostenibile: BANDO POC ACCADEMICI SPOKE 7 – Agroindustria Secondaria; 14 mesi (novembre 2023 - dicembre 2024)]
- PSR Veneto Region - Venetian sheep biodiversity: An economic opportunity for breeders and the territory, Measure 16.1 and Measure 16.2, Acronym SHEEP UP. 34 months. [PSR Regione Veneto “Biodiversità Ovina Veneta: un’opportunità economica per allevatori e territorio” Mis. 16.1 e Mis.16.2, Acronimo: SHEEP UP. 34 mesi. PSR Regione Veneto 2014 – 2020 Misura 16 Cooperazione del DGR nr. 736 del 28 maggio 2018 PSR 2014-2020 (Domanda n. 4113748 e interventi collegati. Decreto di concessione del finanziamento n. 783 del 05/04/2019)]
- FEAST (Food systems that support transitions to hEalthy And Sustainable dieTs), Horizon Europe: HORIZON-CL6-2021-FARM2FORK-01-15: Transition to healthy and sustainable dietary behaviour, 60 months (2022/2027).
- Erasmus+ DIGI-GASE project - Development of Digital Education Competencies of Gastronomy and Culinary Arts Departments in Higher Education Institutions, 24 months (2021/2023).
- FOOD DRUG FREE project - Development of a portable miniaturized technological platform for the identification of drugs in food products “. Application code 333-73 financed with POR FESR 2014/2020 funds (2019/2022).
- Partner of sub-unit of Florence: PRIN (PROGETTI DI RICERCA DI RILEVANTE INTERESSE NAZIONALE – Bando 2015, Prot. 20158YJW3W), “Individual differences in the acceptability of healthy foods: focus on phenol and fat content” as a member of the research group of the Italian Society of Sensory Sciences (SISS), sub-unit of the research unit of the University of Florence, 36 months (2016/ 2019).
- Italian Taste Project – A research project of the Italian Sensory Science Society (SISS) (<http://www.it-taste.it/>), 36 months (2014/2017).

#### Scientific Responsibility of International Congresses

- Member of the scientific board of the International Society for Gastronomic Sciences and Studies and member of the organizing committee for the Congress 2024: “Shaping Gastronomy: Regenerating Food Systems and Societies”, 26th - 28th September 2024 Pollenzo and Turin, <https://www.internationalgastronomicsociety.org/scientific-committee>
- Member of the scientific board of the International Society for Gastronomic Sciences and Studies and member of the organizing committee for the first Symposium “Toward the International Society for Gastronomic Sciences and Studies - Congress 2024”, Pollenzo and Turin, 23-25 September 2022 <https://www.gastronomicsociety.org/social-studies>

#### Oral and key-note presentations at conferences

2026 INTERNATIONAL: Key-note presentation entitled: ‘The Role of Individual Variability in Food Science and Nutrition’ Euro Global Conference on Food Science and Nutrition (EGCFNS2026), April 22, 2026. Organized by: Optimum research Meetings. Virtual mode. <https://optimumresearchmeetings.com/conferences/food-science>

NATIONAL: Oral presentation entitled: “Bitterness in Asteraceae and Brassicaceae and Its Possible Role in Healthy Diets” [L’AMARO IN ASTERACEE E BRASSICACEE ED IL POSSIBILE RUOLO IN DIETE SALUTARI]. PIOCHI, M.\*, Svalduz, G., Mareggiato, F., Devecchi, A., Migliavada, R., Pieroni, A., Morini, G., Torri, L. 9th National Conference of the Società Italiana di Scienze Sensoriali (SISS). Organized by Società Italiana di Scienze

Sensoriali (SISS) in collaboration with University of Naples Federico II and ADACTA International. May 13, 2026 – May 15, 2026, Largo S. Marcellino, 80138 Naples (Italy).

- 2025 INTERNAZIONALE: Oral presentation entitled: “Exploring the Influence of Masticatory Behaviour on Pasta Preferences: Opportunities for Innovation in Food Products” by **Maria Piochi** \*, Michele Ricci, Riccardo Migliavada, Chiara Chirilli, Nazarena Cela; Chiara Nervo and Luisa Torri. 11<sup>th</sup> International Conference on Food Chemistry & Technology (FCT-2025), 15-17 October 2025, in NH Roma Villa Carpegna, Rome, Italy. Organized by: United Scientific Group. Link available at: <https://food.unitedscientificgroup.org/2025/>

NAZIONALE: Presentazione orale: “Proprietà sensoriali ed elementi di caratterizzazione chimico-fisica della carne di Cinisara” di **Maria Piochi**\*, Bartolomeo Biolatti. Evento conclusivo del “Filiere Cinisara”, finanziato dalla Misura 16 – Cooperazione, Sottomisura 16.1 ‘Sostegno per la costituzione e la gestione dei gruppi operativi del PEI in materia di produttività e sostenibilità dell’agricoltura’ PSR Sicilia 2014-2022, 27 maggio 2025, Sala Pio la Torre, Palermo, Italia. Organizzato da: Regione Sicilia - Assessorato Regionale dell’Agricoltura dello sviluppo rurale e della pesca mediterranea, Unione Europea - Fondo europeo agricolo per lo sviluppo rurale, Ministero dell’Agricoltura e della Sovranità Alimentare, Assemblea Regionale Siciliana -ARS. Link alla pagina evento: <https://www.cinisara.it/il-progetto-cinisaras-chain-i-risultati-in-dettaglio/>

- 2023 Invited oral presentation at E3S Taste Sensitivity Working Group – Workshop ‘The diversity in methods: focus on fungiform papillae density assessment and ongoing studies within the E3S Taste Sensitivity network’. Maria Piochi: Methods for fungiform papillae assessment and main variables affecting their quantification. 11th E3S annual Symposium 2023 ‘Uniqueness and diversity in a globalized world – a sensory perspective’. Organized by: Uppsala Universitet, Swedish Sensory Network (SSN) (Sweden) and the European Sensory Science Society (E3S). May 15th-16th, 2023, Uppsala (Sweden).

Selected oral presentation: Exploring the impact of individual variability in bitterness perception and liking for vegetables of Asteraceae and Brassicaceae families and the relationship to adherence to the Mediterranean diet. Corresponding and presenting author: Maria Piochi. XLIII CONGRESSO NAZIONALE SINU, 7-9 giugno 2023, Arezzo. Presentazione: C028.

- 2022 EO1239 – Invited oral presentation: Evaluating the individual variability across consumers in texture perception through different classification approaches. CFE-CMStatistics 2022 (15th International Conference of the ERCIM WG on Computational and Methodological Statistics and 16th International Conference on Computational and Financial Econometrics). King’s College London, UK, 17-19 December 2022. Presenting: Maria Piochi, co-authors: Cinzia Franceschini, Luisa Torri.

Presentation al First Symposium Toward the International Society for Gastronomic Sciences and Studies, Pollenzo and Turin, 23-25 September 2022, ‘Cross-cultural differences in cross-modal interactions between sound and taste in recipes with different textures’. Maria PIOCHI, Daniele Codognato, Arman Onurcan, Anna Shestakova, Luisa Torri.

Invited participant al workshop ‘Italian Taste and Beyond’, Matera 29 aprile 2022, VII convegno nazionale della Società Italiana di Scienze Sensoriali (SISS), 27-29 aprile 2022, Matera.

Selected flash presentation al VII convegno nazionale della Società Italiana di Scienze Sensoriali (SISS), 27-29 aprile 2022, Matera. Titolo della presentazione: ‘Avocado, un frutto controverso? Pattern di consumo tra dimensione edonica, alimento di tendenza e percezione di sostenibilità’.

Intervento su invito: ‘Caratteristiche sensoriali della carne di bovino Piemontese’ in ‘La razza bovina Piemontese, prodotto tipico di un territorio unico’, il 21 ottobre 2022 presso la

Sala Brut e Bun - Piazza Foro Boario Fossano (CN).

- 2021 Invited short presentation: E3S Taste Sensitivity WG Webinar – Methods matter: Oral responsiveness & psychological trait research in Europe Current and future perspectives. Hold online live, on 13/10/2021. At: <https://www.e3sensory.eu/e3s-taste-sensitivity-wg-webinar-method-matter-oral-responsiveness-psychological-trait-research-in-europe-current-and-future-perspectives/>

Oral presentation selected with peer-review (presenting author) for the Early Career Research Seminar; 14th Pangborn Sensory Science Symposium 9-12 August 2021, online: live and on-Demand (causa COVID-19); presentation title: 'Consumer perception of in-vitro meat among Italians: effect of the information'.

- 2020 Oral presentation selected with peer-review (presenting author); 9<sup>th</sup> European Conference on Sensory and Consumer Research – A Sense of Innovation, Rotterdam (The Netherlands); presentation title: Relationship between phenotypical responsiveness to tastes and to odorants with trigeminal activity in a large population. Dal 13-16 dicembre 2020, online: live and on-Demand (causa COVID-19).

Oral presentation selected with peer-review (presenting author); Ninth European Conference on Sensory and Consumer Research – A Sense of Innovation, Rotterdam (The Netherlands); E3S workshop on COVID, presentation title: Changes in liking for the domestic meals during the COVID-19 outbreak in Italy: a large-scale study. Dal 13-16 dicembre 2020, online: live and on-Demand (causa COVID-19).

- 2019 Relatore della presentazione dal titolo: 'VALUTAZIONE SENSORIALE E PERCEZIONE DELLA CARNE DI SELVAGGINA' al 1° Congresso Nazionale sulle carni di selvaggina selvatica: "LA FILIERA DELLE CARNI DI SELVAGGINA SELVATICA", Lodi (LO), il 7 e 8 novembre 2019, organizzato da: Società Italiana di Ecopatologia della Fauna (S.I.E.F.), Associazione Italiana Veterinari Igienisti (A.I.V.I.), Società Italiana di Economia Agraria (S.I.D.E.A.), Società Italiana di Economia Agro-Alimentare (S.I.E.A.).

### Co-author in oral presentations

- 2025 Migliavada\* R., Ciorli T., Dimakopoulou M., Devecchi A., **Piochi M.**, Perino M., Pia L., Torri L. Individual Differences in PROP Bitterness Responsiveness Modulate Visual Awareness of Food Stimuli. International Multisensory Research Forum (IMRF) – Durham 2025. July, 15-18th. Oral presentation.

Chirilli\* C., Cela N., Migliavada R., Ricci M., Nervo C., **Piochi M.**, Torri L. Relationship between Thermal Taster Status, Oral Thermal Sensitivity and Food Serving Temperature Preferences, Gastronomy Unexplored: Integrating Science, Art and Culture in Culinary Innovation, to be held on 13–14 November 2025, VIZJA University, Warsaw, Poland. Oral presentation.

Ferravante\* C., Milani F., Murante A.M., Manca F., Consalez F., Leon Gonzalez C., Chirilli C., Onorati M.G., **Piochi M.**, Biella C., Torri L., Massei V. Promoting adolescents' healthy eating habits: The Tuscany Living Lab experience. WSMC - World Social Marketing Conference 2025, Alicante 5-7 novembre 2025. Oral presentation.

Ferravante\* C., Milani F., Murante A.M., Manca F., Consalez F., Leon Gonzalez C., Chirilli C., Onorati M.G., **Piochi M.**, Biella C., Torri L., Massei V. Co-created school-based intervention: effects on food literacy and eating behaviors. 39th Annual Conference of the European Health Psychology Society. Groningen, The Netherlands, 26-29 August, 2025. Oral presentation.

- 2024 Workshop E3S Workshop: Food neophobia in Europe across the life course: an E3S collaborative study. 11th European Conference on Sensory and Consumer Research - Eurosense2024: A sense of global culture, Eurosense 2024, 8-12 settembre 2024, Dublin (Ireland). Monica Laureati, Sara Spinelli, Caterina Dinnella, Valerie Almli, Carolina Chaya, Noelia da Quinta, Rossella Di Monaco, Flavia Gasperi, Stella Lignou, Remedios Marín-Arroyo, Lisa Methven, Carolina Muñoz-González, Miriam del Pozo-Bayon, Maria PIOCHI, Sharon Puleo, Amparo Tárrega, Luisa Torri, Marlies Wallner, Karin Wendin, Qian Yang.

VIII Convegno nazionale della Società Italiana di Scienze Sensoriali (SISS) organizzato in collaborazione con Università degli Studi di Sassari, AGRIS Sardegna e Smart Sensory Solutions, dal 22-24 maggio 2024, Alghero. Presentazione orale dal titolo: 'Influenza del Thermal Taster Status sulla reattività ai gusti prototipici e alle sensazioni chemestetiche in soluzioni acquose a diverse temperature'. \*Chirilli, C., Cela, N., Migliavada, R., Ricci, M., Nervo, C., PIOCHI, M., Torri, L. \*presenting author.

Eurosense 2024: A Sense of Global Culture, 11th European Conference on Sensory and Consumer Research, 8-11 September 2024, Dublin, Ireland. Oral presentation entitled: 'Relationship between Thermal Taster Status and responsiveness to tastes and chemesthetic sensations in warm and cold aqueous solutions'. Authors: \*Chirilli, C., Cela, N., Migliavada, R., Ricci, M., Nervo, C., PIOCHI, M., Torri, L. \*presenting author.

#### Editorial role for international academic journals

From 2021 to present

Member of the Editorial Board of the journal Food Quality and Preference (Q1 in the subject category Food Science and Technology) since September 2022, <https://www.journals.elsevier.com/food-quality-and-preference/editorial-board>.

Member of the scientific committee of Agrion Agriculture Research and Innovation, Foundation for research, innovation and technological development of Piedmontese agriculture, Via Falicetto, 24 12030 Manta (CN), Tel. 0175/1953030, Tax Code 03577780046, [www.agrion.it](http://www.agrion.it). From December 2021 to today.

#### Scientific Responsibility of International Congresses and Foundation

From 2022 to present

Member of the scientific board of the International Society for Gastronomic Sciences and Studies and member of the organizing committee for the Congress 2024: "Shaping Gastronomy: Regenerating Food Systems and Societies", 26th - 28th September 2024, Pollenzo and Turin, <https://www.internationalgastronomicsociety.org/scientific-committee>.

Member of the scientific board of the International Society for Gastronomic Sciences and Studies and member of the organizing committee for the first Symposium "Toward the International Society for Gastronomic Sciences and Studies - Congress 2024", Pollenzo and Turin, 23-25 September 2022 <https://www.gastronomicsociety.org/social-studies>.

Member of the scientific committee of Agrion Agriculture Research and Innovation, Foundation for research, innovation and technological development of Piedmontese agriculture, Via Falicetto, 24 12030 Manta (CN), Tel. 0175/1953030, Tax Code 03577780046, [www.agrion.it](http://www.agrion.it). From December 2021 to today.

#### TRAINING ACTIVITY

##### Courses

2014 to present

She has been teaching the following courses:

##### **University of Gastronomic Sciences, Pollenzo, Bra (CN)**

###### **Academic year 2024/2025**

- Future food & ingredients [LM330] in the graduate program Food Industry Management, 24 hours.
- Food Technologies [SG313] in the undergraduate program Food Science and Cultures, 48 hours, 6 ECTS.
- Travel Practices and Field Experiences - 2nd Year [SG3LG2C] in the undergraduate program Food Science and Cultures, 6 hours.
- Food Analysis, Tasting, and Cooking [MA0502] – Olive oil technology and tasting in the Master World Food Studies (MWFS) 2024/2025, 8 hours.
- Food Systems and Economy [MA0522] – Introduction to Food technology in the master of Agroecology and Food Sovereignty, 4 hours.
- Tastings - Extra-Virgin Olive Oil [MA0337] in the master in New Food Thinking (Creativity, Art, Relationships, Education = C.A.R.E.), 8 hours.
- Produzioni vegetali e analisi sensoriale - Laboratorio Analisi Sensoriale [Plant Productions

and Sensory Analysis - Sensory Analysis Laboratory] [FY99999], Foundation year, 12 hours.

**A.Y. 2023/2024**

- Travel Practices and Field Experiences - 2nd Year - [SG3LG2C], in the undergraduate program Food Science and Cultures, 14 hours.
  - Food Analysis, Tasting, and Cooking [MA0502], in the Master World Food Studies (MWFS) 2024.2025, 8 hours.
  - Tastings and Perception - Extra-Virgin Olive Oil [MA0337] in the master in New Food Thinking (Creativity, Art, Relationships, Education = C.A.R.E.), 8 hours.
- Some teaching activities were not held due to the maternity leave (from 14<sup>th</sup> March 2024 to 11<sup>th</sup> October 2024), see details at the end of this document, in the section "Note".

**A.Y. 2022/2023**

- Food Technology [SG313] in the undergraduate program in Gastronomic Sciences and Cultures, 48 hours, 6 ECTS.
- Green Innovation in Food Technology and Food Chains [LM292] in the graduate program Food Innovation and Management, 36 hours.
- Seminars [MA0073] - Olive Oil Tasting in the Master in Food Culture Communication and Marketing (FC28), 6 hours, 1 ECTS.
- Seminars [MA0073] - Olive Oil Tasting in the Master in Food Culture Communication and Marketing (FC29), 6 hours, 1 ECTS.
- Food and The Senses - [MA0531] Olive Oil Tasting in the Master in New Food Thinking (MNFT), 8 hours, 1 ECTS.
- Basics of Food Technology, Food Systems and Economy [MA0522] in the Master in Agroecology and Food Sovereignty (MAFS), 4 hours.
- Olive Oil: Technology and Tasting – Food Analysis, Tasting, and Cooking [MA0502] in the Master in Gastronomy: World Food Cultures and Mobility, 8 hours.

**A.Y. 2021/2022**

- Food Science and Technology [LM278] in the undergraduate program in Gastronomic Sciences and Cultures, 48 hours, 6 ECTS.
- Food Science and Technology [LM278] in the graduate program in Food Innovation & Management, 52 hours, 6 ECTS.
- Fast Food Law and Technology [SGSC122], elective course in the undergraduate program Gastronomic Sciences and Cultures, 20 hours, 4 ECTS.
- Seminars [MA0073] - Olive Oil Tasting in the Master in Food Culture Communication and Marketing (FC27), 12 hours, 2 ECTS.
- Food Analysis, Tasting, and Cooking [MA0502] - Olive Oil Technology and Tasting in the Master of Gastronomy: World Food Cultures and Mobility (MOGWFCM), 9 hours.

**A.Y. 2020/2021**

- Food Technology [SG313] in the undergraduate program Gastronomic Sciences and Cultures [LSG18], 48 hours, 6 ECTS.
- Preparatory Workshops [LM274] in the graduate program Food Innovation & Management [LM18], 20 hours.
- Food Science and Technology [LM278] in the graduate program Food Innovation & Management [LM18], 48 hours (Piochi: 32 hours, Morini: 12 hours, Morini and Povigna: 4 hours).
- Food System: Processing & Perception of Food, International Agricultural Policies & Economics [MA0495] in the Master's Degree in Agroecology and Food Sovereignty [MAFS], 16 hours.
- Fast Food Law and Technology [SGSC122] elective course in the undergraduate program Gastronomic Sciences and Cultures [LSG18], 32 hours.
- Sensory Analysis, Tasting and Cooking [MA0467] - Olive Oil Technology and Tasting in the Master in Gastronomy: World Food Cultures and Mobility [MOGWFCM], 7 hours.

**A.Y. 2019/2020**

- Food Technology [SG313] in the undergraduate program Sciences and Cultures [LSG18], 48 hours, 6 ECTS.

- Preparatory Workshops [LM274] in the graduate program Food Innovation & Management [LM18], 20 hours.
- Food Science and Technology [LM278] in the graduate program Food Innovation & Management [LM18], 48 hours, 6 ECTS.
- Food and Technologies: New Trends and Challenges [SGSC111] elective course in the graduate program Food Innovation & Management [LM18], 16 hours.
- Sensory Analysis, Tasting and Cooking [MA0467] - Olive Oil Technology and Tasting in the Master in Gastronomy: World Food Cultures and Mobility [MOGWFCM], 7 hours.

**A.Y. 2018/2019**

- Food Technology [SG313] in the undergraduate program Gastronomic Sciences – DM 270/04 (L), 48 hours, 6 ECTS.
- Seminars [MA0073] - Sensory Analysis and Consumer Science in the Master in Food Culture, Communication, and Marketing (MFCCM), 12 hours, 2 ECTS.
- Seminars [MA0073] - Olive Oil Tasting in the Master in Food Culture, Communication, and Marketing (MFCCM), 12 hours, 2 ECTS.
- Preparatory Workshop: Introduction to Food Technology in the graduate program Food Innovation & Management, 20 hours.

**A.Y. 2017/2018**

- Seminars [MA0073] Sensory Analysis in the Master in Food Culture and Communication – Marketing and Sustainability of High-Quality Products (MFCCM FC24), 12 hours, 2 ECTS.
- Seminars [MA0073] - Sensory Analysis of Wine in the Master in Wine Culture, Communication, and Management, 12 hours, 2 ECTS.
- Seminars and Tastings [MA0317] - Olive Oil Tasting in the Master in Food Culture and Communication – Marketing and Sustainability of High-Quality Products (MFCCM FC24), 12 hours, 2 ECTS.

**A.Y. 2016/2017**

- Seminars and Tastings [MA0317] - Olive Oil: The Production Process and Tasting Techniques in the Master in Food Culture and Communication – Marketing and Sustainability of High-Quality Products (MFCCM FC23), 12 hours, 2 ECTS.

**A.Y. 2014/2015**

- Food Technology applied to bakery techniques in the Master's Program in High Apprenticeship for Bakers and Pizzaiolos (AAPP02) [Tecnologie alimentari [AA004] - Alto Apprendistato per panettieri e pizzaioli [AAPP02]], 27 hours, 3 ECTS.
- Food Technology [MC010] in the Master in the Slow Art of Italian Cuisine [MASAIC], 8 hours.
- Basic Food Technology in the Master in Italian Quality Popular Cuisine (MACPIQ), 8 hours.
- Cereal Technology in the Master in Italian Quality Popular Cuisine (MACPIQ), 8 hours.
- Fat Technology in the Master in Italian Quality Popular Cuisine (MACPIQ), 4 hours.
- Sensory Analysis in the Master in Italian Quality Popular Cuisine (MACPIQ), 2 hours.
- Sensory Analysis of Extra Virgin Olive Oil in the Master in Italian Quality Popular Cuisine (MACPIQ), 2 hours.

**A.Y. 2013/2014**

- Food Technology applied to bakery techniques in the Master's Program in High Apprenticeship for Bakers and Pizzaiolos (AAPP01) [Tecnologie alimentari [AA004] - Alto Apprendistato per panettieri e pizzaioli [AAPP01]], 27 hours, 3 ECTS.

**Invited Lecturer at external universities**

- Invited lecture for the lesson "Physiology of perception" from the University of Turin, DISAFA - Food Science and Technology, 27th February 2023, Alba, Italy.
- Invited speaker at the seminar titled "Affective Tests and Variables Affecting Hedonic Response", Summer School titled "Measuring Sensory Preferences of Consumers", part of the H2020 AgriFoodBoost project, organized by the University of Bologna and coordinated by the University of Zagreb. 07<sup>th</sup> June 2022, University of Bologna, Italy.
- Invited lecturer for the seminar titled: "Sensory Analysis in Product Development and

Sensory Perception" School of Advanced Studies "G. D'Annunzio" University, 10<sup>th</sup> May 2019, Chieti-Pescara, Italy.

#### **ITS Agroalimentare Piemonte Foundation**

- Lecturer for the course "Sensory Analysis" in the program 'D83091-6-2021 – Higher Technician for Agrarian, Agro-food, and Agro-industrial Productions – MASTER BREWER, A.Y. 2021/2022 (12 hours), location: Via Jacopo Durandi, 10 – Turin (TO).
- Lecturer for the course "Sensory Analysis" in the program D83091-5-2021-0 – Higher Technician for Agro-food Environment Management – SUSTAINABILITY IN THE FOOD SUPPLY CHAIN, A.Y. 2021/2022 (20 hours), location: Via Jacopo Durandi, 10 – Turin (TO).
- Lecturer for the "Sensory Analysis" course in the program 51409 2nd year – Higher Technician responsible for agrarian, agro-food, and agro-industrial productions – Master Brewer, A.Y. 2021/2022 (12 hours), location: Via Jacopo Durandi, 10 – Turin (TO).
- Lecturer for the course "Sensory Analysis" in the program Higher Technician for Control, Valorization, and Marketing of Agrarian, Agro-food, and Agro-industrial Productions – Master Brewer – 2019-2021 – 2nd year – A.F. 2020-2021 (12 hours), location: Via Jacopo Durandi, 10 – Turin (TO).

#### Supplementary teaching activities and student service

#### **Thesis supervision from students from the University of Gastronomic Sciences**

- Supervisor of the Bachelor's thesis in Gastronomic Sciences and Cultures of student Giulia Svalduz (matriculation number: 20SG099) entitled: 'The Bitter Taste in Italian Culinary Tradition and the Impact of Bitter Perception on Eating Behaviors', [Il gusto amaro della tradizione gastronomica italiana e l'impatto della percezione dell'amaro sui comportamenti alimentari], academic year: 2022/2023.
- Supervisor of the Bachelor's thesis in Gastronomic Sciences and Cultures of the student Eugenio Mancuso (matriculation number: 20SG033) entitled: 'Visual Quality of Pasta as Perceived by Consumers: Sensory and Technological Aspects', academic year: 2022/2023, co-supervisor: Prof. Luisa Torri.
- Supervisor of the Bachelor's thesis in Gastronomic Sciences and Cultures of the student Moritz Krug (matriculation number: 20SG107) entitled: 'Formulating Innovative Caffeinated Soft Drinks: Combining Cascara and Streuobst-Juice Ingredients Through a Sensory and Consumer's Approach', academic year: 2022/2023.
- Supervisor of the Bachelor's thesis in Gastronomic Sciences and Cultures of the student Andrea Lucia Simoni (matriculation number: 20SG103) entitled: 'Study of the Effect of Background Music (Soundscape) on Perception of Meals in Canteens and Food Waste' [Studio dell'effetto del sottofondo musicale (soundscape) sulla percezione dei pasti a mensa e sullo spreco alimentare] academic year: 2022/2023; co-supervisor: Dr. Riccardo Migliavada.
- Co-supervisor of the Bachelor's thesis in Gastronomic Sciences and Cultures of the student Francesca Eleonora Savo (matriculation number: 20SG030) entitled: 'Gastronomic Wood: Analysis of Consumer Perception' [Legna gastronomica: analisi della percezione da parte dei consumatori] academic year: 2022/2023; supervisor: Prof. Luisa Torri.
- Co-supervisor of the Bachelor's thesis in Gastronomic Sciences and Cultures of the student Miriam Racca (matriculation number: 20SG115) entitled: 'From Grazing to Table: The Impact of Biodiversity on the Sensory and Nutritional Aspects of Goat Cheese. The Case Study of 'La Servaja,' [DAL PASCOLO ALLA TAVOLA: L'IMPATTO DELLA BIODIVERSITÀ SULL'ASPETTO SENSORIALE E NUTRIZIONALE DEL FORMAGGIO DI CAPRA. Il caso studio de "La Servaja"]

academic year: 2022/2023; supervisor: Prof. Paola Migliorini.

- Supervisor of the Master's Degree thesis in Food Innovation and Management of the student Federica Darretta (Matriculation number 20LM052), entitled 'PLANT-BASED FLOURS: ROSEHIP FLOUR AS AN INNOVATIVE POTENTIAL INGREDIENT IN THE FOOD SECTOR', academic year 2021/2022.
- Supervisor of the Bachelor's thesis entitled 'Improving the Oxidative Stability of Frying Oils by Adding Cannabis sativa L. Extract: An Experimental Study on the Sensory Impact' by the student Angelica Rossi (Matriculation number 19SG013), Bachelor's Degree in Gastronomic Sciences and Cultures, academic year 2021/2022. Second supervisor: Prof. Vladimiro Cardenia (University of Turin).
- Supervisor of the Bachelor's thesis in Gastronomic Sciences and Cultures of the student Daniele Codognato (Matriculation number 19SG030) titled 'EFFECT OF AUDITORY STIMULI ON TASTE AND TEXTURE PERCEPTION' [EFFETTO DI STIMOLI UDITIVI SULLA PERCEZIONE DI GUSTO E CONSISTENZA], academic year 2021/2022. Second supervisor: Prof. Luisa Torri.
- Co-supervisor of the thesis titled 'Cider in Italy: Scenarios, Market, and Prospects' by the student Francesco Nicolai (Matriculation number 18SG064), Bachelor's Degree in Gastronomic Sciences and Cultures [LSG18], academic year 2021/2022. First supervisor: Prof. Damiano Cortese.
- Supervisor of the Bachelor's thesis in Gastronomic Sciences and Cultures by the student Alessandra Zappa (Matriculation number 18SG098), entitled 'The Olive Mill and the Management of Olive Processing By-products: Mapping the Production Realities of Northern and Central Italy' [Il frantoio e la gestione dei sottoprodotti della lavorazione delle olive: mappatura delle realtà produttive del nord e centro Italia] academic year 2020/2021. Second supervisor: Prof. Franco Fassio.
- Supervisor of the Bachelor's thesis titled 'CRITICAL ASPECTS AND POTENTIALITIES IN THE TECHNOLOGY OF IN VITRO MEAT PRODUCTION' by student Leon Lucas (matriculation number: 17SG058), Degree program: Gastronomic Sciences - DM 270/04 [LSG08], academic year 2020/2021.
- Supervisor of the Bachelor's thesis titled 'Cross-Cultural Perception of "Superfoods"' [Una riflessione critica sugli alimenti 'superfood' e sul loro consumo in un'ottica cross-culturale] by student Elena Topasso (matriculation number: 17SG031), Degree program: Gastronomic Sciences - DM 270/04 [LSG08], academic year 2020/2021.
- Supervisor of the Bachelor's thesis in Gastronomic Sciences - DM 270/04 [LSG08] entitled 'The Perception of In Vitro Meat in Consumers: An Experimental Study' by the student Matteo Micheloni (matriculation number: 17SG069), academic year 2019/2020.
- Supervisor of the Bachelor's thesis titled 'Perception of Avocado and Its Derivatives by Italian Consumers' [PERCEZIONE DELL'AVOCADO E I SUOI DERIVATI DA PARTE DEI CONSUMATORI ITALIANI] by the student Silvia Tornaghi (matriculation number: 17SG094), Degree program: Gastronomic Sciences - DM 270/04 [LSG08], academic year 2019/2020, co-supervisor: Prof. Luisa Torri.
- Co-supervisor of the Master's thesis titled 'Raw Milk: Regulations and Critical

Aspects in Consumer Perception' by Andrea Mantegazza (matriculation number: 18LM004), academic year 2019/2020, first supervisor: Prof. Michele Antonio Fino.

- Co-supervisor of the Bachelor's thesis titled 'Analysis of Individual Differences in the Perception and Sensory Acceptability of Gorgonzola' by the student Alessia Colaianni (matriculation number: 16SG002), Degree program: Gastronomic Sciences - DM 270/04 [LSG08], academic year 2019/2020; first supervisor: Prof. Luisa Torri.
- Co-supervisor of the Master's thesis titled 'Qualitative Aspects of Extra Virgin Olive Oil: Critical Considerations for the Creation of a Premium Legal Classification' by the student Paolo Solinas (matriculation number: 14LM022), academic year 2016/2017; first supervisor: Prof. Michele Fino.
- Supervisor of the Master's thesis titled 'The Use of Biopreservatives in Bread Production: From Theory to Practice' [L'utilizzo dei bioconservanti nella produzione del pane. Dalla teoria alla pratica] by Francesca Adreani (matriculation number: 14PP005), Master's Course in High Apprenticeship for Bakers/Pizza Makers, academic year 2014/2015 (AAPP02).
- Supervisor of the Master's thesis titled 'The Casatiellone. Between North and South, Between Tradition and Innovation, Between Form and Substance: The Creation of a New Recipe' [Il Casatiellone. Tra nord e sud, tra tradizione e innovazione, tra forma e sostanza: la costruzione di una nuova ricetta] by Dario De Marco (matriculation number: 13PP014), Master's Course in High Apprenticeship for Bakers/Pizza Makers, academic year 2013/2014 (AAPP01).

#### **Thesis supervision of students from external universities**

- Co-supervisor of the Master's thesis in FOOD SCIENCE AND TECHNOLOGY (69163 - CHEMICAL MODIFICATIONS AND FOOD ANALYSIS) of student Flavio Gardini (matriculation number: 922348) entitled: "Evaluation of the Impact of the Color of Extra Virgin Olive Oil and Cold-Pressed Hemp Seed Oil on Sensory Perception and Liking," primary supervisor: Prof. Enrico Valli. DEPARTMENT OF AGRO-FOOD SCIENCES AND TECHNOLOGIES, CESENA CAMPUS, Alma Mater Studiorum Bologna, academic year: 2022/2023.

#### **Supervision of curricular internship**

- Supervisor of the student Filippo Mareggiato (matriculation number: 882352) from the University of Turin at the University of Gastronomic Sciences for the curricular internship at the sensory analysis laboratory aiming at providing basic and intermediate-advanced knowledge related to sensory science and consumer science", 275 hours, 2 months, from January to March 2023.

#### **Mentoring service**

From the academic year 2019/2020 to present, the researcher is regularly carrying out mentoring service for the students from the University of Gastronomic Sciences, Pollenzo (Bra, CN, Italy) with an average of 13-15 students per year who are followed and met at least twice per year, as reported by the official reports sent twice per year to the UNISG Delegate for the mentoring service. Ad hoc meetings are conducted with students who need specific support.

## ADDITIONAL INFORMATION

**Honours and awards**

- 2016 Award for Young Researcher given by the Italian Sensory Society (SISS) for the study entitled: "The analysis of the image applied to the evaluation of the fungiform papillae".
- 2013 Award of the Italian Society of Sensory Sciences (SISS) Young Researchers 2013 for the text entitled: "Sensory functionality as a tool for enhancing the sensory properties of fine extra virgin olive oils".

**Memberships**

- Member of the Italian Sensory Society (SISS)
- Member of the European Sensory Science Society (E3S)
- Member of the Italian Society of Food Science and Technology (SISTAI)
- Member of the International Society for Gastronomic Sciences and Studies (ISGSS)

Turin, 27th April 2026

I grant permission for my personal information to be used, ref. art. 13 of Legislative Decree 196/2003 and art. 13 Reg.UE 2016/679

