Curriculum Vitae

JATZIRI MOTA GUTIÉRREZ

Personal details: Dated of birth 2nd September 1987
Married, one child
Contact details: Email: jatzirimota@gmail.com

A researcher with a Ph.D. in Agricultural, Forest and Food Sciences and a background in Human Nutrition. My work combines Consumer Science, food culture and education, exploring how cultural contexts and individual differences shape food perceptions, dietary habits and consumer choices. I have experience in international research, European food innovation programmes (EIT Food), educational programme development and food education workshops for children. My interests focus on cross-cultural food practices, promoting healthier and more sustainable diets, and translating research into practical educational initiatives for children, young people and communities.

KEY COMPETENCIES & HIGHLIGHTS

- **Project Design & Community Intervention:** Factual experience designing and running educational food and food innovation programs (Giro, giro piatto, cosa mangi a merenda?, insetti a tavola, food solutions) directly for primary school classrooms in the Turin area and European master and PhD students.
- **Pedagogical Training & Evaluation:** Trained as Emotional Education Tutor and parent coaching. Experienced in using psychological and cognitive evaluation tools (surveys, trait tracking) to analyse children's behaviours and choices in research projects.
- **Funding & Grant Applications:** Formally trained in university courses for Crowdfunding and Horizon Europe proposal writing. Personally drafted and submitted several project proposals to international programs like EIT Food and Erasmus+.
- **Academic Coordination:** Experienced in handling the administrative tasks, tracking student paperwork, and organizing events for international university consortia and Master's programs.

PROFESSIONAL EXPERIENCE (N = 13)

09/11/2026 **Research Fellow**
University of Gastronomic Sciences, Pollenzo, Turin (Italy)

- In this position, I will contribute to interdisciplinary research at the intersection of food science, sensory science, and consumer behaviour. Involved in the design and implementation of research activities, experimental protocols, data collection and statistical analysis, and scientific dissemination.
- Collaborate with national and international research partners, supporting the development of innovative approaches to understanding food perception, consumer experiences, and food acceptance across different contexts.

01/11/2024 – 03/ 11/2026 **Research Technician (tecnico della ricerca a tempo determinato)**
University of Turin, Department of Veterinary Sciences – Animal science research group Grugliasco, Turin (Italy)

- In this position, I was the activity lead of the Food Solutions Programme, EIT Food.
- I manage partnerships to deliver cutting-edge training in Food while supporting the Entrepreneurship Spine team administratively. Collaborating with the Food Solutions consortium and Programme Manager, I drove collaboration through marketing and scouting strategies, fostering strong partnerships with EIT Food projects and stakeholders.
- The goal? To bridge education and industry by: engaging industry, SMEs, and startups in mentorship and collaboration; designing impactful activities that address real-world challenges and equipping participants for the labor market and inspiring entrepreneurial careers.
- Research activities concerning consumer analysis towards food and sustainability issues
- Teaching activities

01/03/2023 - 31/10/2024 – **Postdoctoral Research Fellowship (assegno di ricerca)**

University of Turin, Department of Veterinary Sciences – Animal science research group Grugliasco, Turin (Italy)

- Research financed by the LIVE-HAZE: Indagini sulle preferenze dei consumatori, PRIN (2023-2025)
- Support leading Food Solutions Programme, EIT Food
- Research activities concerning consumer analysis towards food and sustainability issues
- Teaching activities

21/03/2021 – 19/02/2022 **Maternity leave**

01/05/2020 – 24/03/2022 **Postdoctoral Research Fellowship (assegno di ricerca)**
University of Turin, Department on Agricultural, Forest and Food Sciences (DISAFA) – Food microbiology research group Grugliasco, Turin (Italy)

- Contribution to the research and educational activities of Food Systems by preparing, conducting, and evaluating empirical and/or theoretical research, and publishing its outcomes for the international research community
- Contact person and Operational Board member of the international master's in food system

01/10/2019 – 30/03/2020 **Research Fellowship (borsa di studio)**
University of Turin, DISAFA – Food microbiology research group Grugliasco, Turin (Italy)

- Contact person of the International Master's in Food System
- Development of a virtual space containing scientific sources for the development of research material on topics relating to Food Systems
- Research activities and teaching activities

19/04/2016 – 03/08/2016 **International Customer Representative**
Teleperformance, Monterrey, Nuevo Leon, Mexico

22/01/2016 – 20/02/2016 **Lecturer of the Master in Clinical Nutrition**
Universidad del Valle de México, San Nicolas (Mexico)

- Subject: Basics of nutrition (Total hours= 96 h)

/10/2015 - /01/2016 **Quality Control and Food Safety manager**
ProEnto, Queretaro (Mexico)

- The primary purpose of this position was to ensuring food quality and safety of edible insects
- Reviewed study reports and regulatory documents for regulations governing edible insect production and the use and safety of food ingredients
- Promote client relationship

05/03/2015 – 05/07/2015 **Research Fellowship**
International Center for Tropical Agriculture, Hanoi (Vietnam)

- Cassava intake and the occurrence of cyanide in cassava in Indonesia, the Philippines and Vietnam research
- Elaboration of a cassava cookbook
- Writing a report "Understanding the role of tuber and starchy products in the Vietnamese diet"
- Setting up a cassava consumption's survey for experts

05/02/2013 - /07/2013 **Academic Process Coordinator** under the Degree Academic Sub directorate
Universidad Autonoma de Nuevo León, School of Public Health and Nutrition, Monterrey (Mexico)

- Responsible for academic events
- Assisting a caseload of students through the college preparation, including, admissions, enrolment, and retention process
- Provide current and concise information of the degree
- Gather information for the accreditation process of the school

11/02/2013 – 15/11/2013 **International Customer Representative**
American Airlines, Monterrey, Nuevo Leon, Mexico

16/03/2012 – 17/08/2012 **Lecturer of the Bachelor in Sports Science**
Universidad Metropolitana de Monterrey, Monterrey (Mexico)

- Subject: Nutrition in sports

EDUCATION

01/10/2016 – 06/04/2020 **Ph.D. in Agricultural, Forest and Food Sciences**
University of Turin, Grugliasco, Turin (Italy) DISAFA- Food microbiology research group
Ph.D. thesis: "Fermented cocoa microbiome: Linking quality and microbial aspects" – Honours degree

01/09/2013 - 13/08/2015 **MSc in Nutrition and Health**
Wageningen University, Wageningen (Netherlands), Specialisation in Molecular Nutrition and Toxicology
Master thesis "Effect of mycotoxins on the larval performance of Yellow mealworm, *Tenebrio molitor*"

16/01/2006 - 21/08/2012 **Bachelor's in Human Nutrition**
Universidad Autonoma de Nuevo León, Monterrey (Mexico), School of Public Health and Nutrition
Thesis degree "Determination of the vasodilator effect of methanol extract of *Salvia hispanica* L. in isolated aortic rings" -Honours degree

PUBLICATIONS (N = 25)

1. Tuscano, F., Sandi, I., Raverta, P., Mota Gutierrez, J., Toschi, P., Forte, C., & Loera, B. **(2026).** Understanding Food Behavior Through Territorial Identity: Evidence on Locavorism, Certification Awareness, and Novel Food Acceptance. ***Frontiers in Psychology***, 17, 1882335.
2. Schleicherová, D., Mota-Gutierrez, J., Forte, C., Ozella, L., Fusi, F., Vevey, M., & Bergagna, S. **(2026).** Association between animal welfare indicators and mastitis pathogens in bulk tank milk: The reality of small-and medium-scale dairy cattle farms in Italy. ***Frontiers in Veterinary Science***, 13, 1860743.
3. Mota-Gutierrez, J., Pater, L., Journée, S., Grevelman, M., Srikanthithasan, K., Forte, C., ... & Mishyna, M. **(2026).** Predicting schoolchildren's willingness to eat insect-based snacks: effects of information provision psychological and cognitive traits. ***npj Science of Food*.** 10 (1) 179.
4. Diaz Vicuna, E., Merlino, V. M., Massaglia, S., Mota-Gutierrez, J., Forte, C., & Blanc, S. **(2026).** Reimagining beef: Consumer attitudes and acceptance of upcycled animal feed. ***AIMS Agriculture and Food*****,** *11*, 205-227.
5. Srikanthithasan, K., Pater, L., Mota-Gutierrez, J., & Mishyna, M**. (2026).** Plant and insect-based foods in youth diets: from market economics to social acceptance and regulation in Europe. ***Trends in Food Science & Technology*****,** 105657.
6. Sparacino, A., Mota-Gutierrez, J., Rui, M., Indelicati, S., & Merlino, V. M. **(2025).** Exploring consumers' knowledge and level of importance of sustainable agri-food certifications in purchasing behavior. ***Journal of Agriculture and Food Research*****,** 102127.
7. Srikanthithasan, K., Ferrocino, I., Raspa, F., Nery, J., Colombino, E., Ippolito, D., Mota-Gutierrez J., & Forte, C. **(2025).** Influence of commercially processed former foodstuffs on broiler gut health. ***Italian Journal of Animal Science***, *24* (1), 2418-2431.
8. Cappone, E. E., Zambotto, V., Mota-Gutierrez, J., Soglia, D., Daniele, G. M., Cianciabella, M., ... & Schiavone, A. (**2025**). Native Italian poultry products: the factors influencing consumer perceptions. ***Italian Journal of Animal Science,*** 24(1), 347-360.
9. Mota-Gutierrez, J., Merlino, V. M., Massaglia, S., Giorgino, A., Blanc, S., & Forte, C. (**2025**). Consumers' attitudes, perceptions and willingness to try hazelnut skins-fed beef. ***Meat Science*****,** *219*, 109687.
10. Mota-Gutierrez, J., Massaglia, S., Merlino, V. M., Rosa, F., Viberti, A., & Blanc, S. **(2024).** Level of interest among Belgian consumers of the cultural, environmental, ethical, and global benefits of sustainable beekeeping management. ***Heliyon,*** 10(24).
11. Mota-Gutierrez, J., Sparacino, A., Merlino VL., Blanc, S., Brun, F., Massimelli, F., Vassallo, E., Borra, D., Massaglia, S **(2024).** Socio-demographic and cross-country differences in attention to sustainable certifications and changes in food consumption. ***npj Science of Food,*** 8, 31**.** DOI: 10.1038/s41538-024-00274-x
12. Diaz Vicuna, E., Srikanthithasan, K., Odore, R., Massaglia, S., Merlino, VL., Giorgino, A., Ozella, L.,

Schiavone, A., Massacci, F., Mota-Gutierrez*, J., Forte, C. **(2024).** Influence of age, gender, and willingness to adopt former foodstuffs on the perception of Italian farm animal veterinarians. ***Frontiers in Veterinary*, 11:** 1396807. DOI: 10.3389/fvets.2024.1396807

13. Englezos, V., Mota-Gutierrez, J., Giacosa, S., Segade, S. R., Pollon, M., Gambino, G., & Rantsiou, K. **(2022).** Effect of alternative fungicides and inoculation strategy on yeast biodiversity and dynamics from the vineyard to the winery. ***Food Research International,*** 111935.
14. Mota-Gutierrez, J., & Cocolin, L. **(2022).** Functional and nutritional aspects of cocobiota: Lactobacilli. ***Good Microbes in Medicine, Food Production, Biotechnology, Bioremediation, and Agriculture,*** 199-212.
15. Mota-Gutierrez, J., Lis, L., Lasagabaster, A., Nafarrate, I., Ferrocino, I., Cocolin, L., & Rantsiou, K. **(2022).** *Campylobacte*r spp. prevalence and mitigation strategies in the broiler production chain. ***Food Microbiology,*** 103998.
16. Mota-Gutierrez, J., Ferrocino, I., Giordano, M., Suarez-Quiroz, M. L., Gonzalez-Ríos, O., & Cocolin, L. **(2021).** Influence of taxonomic and functional content of microbial communities on the quality of fermented cocoa pulp-bean mass. ***Applied and Environmental Microbiology,*** AEM-00425.
17. Mota-Gutierrez, J., Franciosa, I., Ruggirello, M., & Dolci, P. **(2021).** Technological, functional and safety properties of lactobacilli isolates from soft wheat sourdough and their potential use as antimould cultures. ***World Journal of Microbiology and Biotechnology, 37***(9), 1-13.
18. Mota-Gutierrez, J., & Cocolin, L. **(2021).** Current trends and applications of plant origin lactobacilli in the promotion of sustainable food systems. ***Trends in Food Science & Technology,*** 114, 198-211.
19. Merlino, V. M., Mota-Gutierrez, J., Borra, D., Brun, F., Cocolin, L., Blanc, S., & Massaglia, S. **(2021).** Chocolate culture: Preferences, emotional implications and awareness of Italian consumers. ***International Journal of Gastronomy and Food Science****,* 100374.
20. Mota-Gutierrez, J., & O'Brien, G. M. **(2020).** Cassava consumption and the occurrence of cyanide in cassava in Vietnam, Indonesia and Philippines. ***Public Health Nutrition,*** 1-14.
21. Figueroa-Hernández, C., Mota-Gutierrez, J., Ferrocino, I., Hernández-Estrada, Z., González-Ríos, O., Cocolin, L., & Suárez-Quiroz, M. L. **(2019).** The challenges and perspectives of the selection of starter cultures for fermented cocoa beans. ***International Journal of Food Microbiology*, 301**, 41-50.
22. Mota-Gutierrez, J., Barbosa-Pereira, L., Ferrocino, I., & Cocolin, L. **(2019).** Traceability of functional volatile compounds generated on inoculated cocoa fermentation and its potential health benefits. ***Nutrients,*** 11, 884.
23. Mota-Gutierrez, J., Ferrocino, I., Rantsiou, K., & Cocolin, L. **(2019).** Metataxonomic comparison between internal transcribed spacer and 26S ribosomal large subunit (LSU) rDNA gene. ***International journal of food microbiology,*** 290, 132-140.
24. Mota-Gutierrez, J., Botta, C., Ferrocino, I., Giordano, M., Bertolino, M., Dolci, P., & Cocolin, L. **(2018).** Dynamics and biodiversity of bacterial and yeast communities during fermentation of cocoa beans. ***Appl. Environ. Microbiol.,*** 84, e01164-18.
25. Van Broekhoven, S., Gutierrez, J. M., De Rijk, T. C., De Nijs, W. C. M., & Van Loon, J. J. A. **(2017).** Degradation and excretion of the *Fusarium* toxin deoxynivalenol by an edible insect, the Yellow mealworm (*Tenebrio molitor* L.). ***World Mycotoxin Journal,*** 10, 163-169.

INTERNATIONAL CONFERENCES (N = 30)

1. **Oral presentation *(2026).*** Fabio Tuscano, Irene Sandi, Pericle Raverta, Paola Toschi, Barbara Loera, Jatziri Mota Gutierrez, Claudio Forte. Who seems local, who seems global? Exploring differences among consumer identity types in food neophobia, locavorism and food certification awareness. In *Aissaunder40*, Turin 8-9 July 2026.
2. **Poster presentation *(2026).*** Costamagna C, Merlino V.M, Mastromonaco G, Sparacino A, Cullere M, Dalle A, Mota-Gutierrez J, Mugnai C, Forte C, Blanc S. The pet-effect in meat consumption: how emotional bonds with companion animals mediate perceptions of rabbit farming. In *Aissaunder40*, Turin 8-9 July 2026.
3. **Oral presentation *(2026).*** M. Gariglio, E. Fiorilla, A. Trocino, A. Brugiapaglia, S. Bergagna, J. Mota Gutierrez, A. Schiavone. Impact of live insect larvae on welfare indicators and meat traits in Muscovy ducks. In *Insects to feed the world* (*IFW 2026)*, Turin 9-12 June 2026.
4. **Oral presentation *(2026).*** J. Mota-Gutierrez, L. Pater, S. Journee, P. Toschi, M. Mishyna, M. Gariglio, C. Forte. How snack processing and children's psychological profiles affect liking of insect-based snack. In I*nsects to feed the world* (*IFW 2026)*, Turin 9-12 June 2026

5. **Oral presentation *(2026).*** E. Diaz Vicuna, A. Brugliapaglia, J. Mota-Gutierrez, K. Srikanthithasan, C. Bianchi, V. Zambotto, E. Fiorilla, B. Quaglino, C. Forte. Carcass traits and meat quality of Piedmontese bulls fed with a dietary inclusion of hazelnut skins. In *European Federation of Animal Science (EAAP) Regional Meeting 2026*, Sassari, 20-22 May 2026
6. **Attendance** to the Edvance: Shaping the Future of Digital Education "Digital Education HUB Higher Education" Congress ***(2026).*** Organized by UNITO
7. **Poster presentation *(2025).*** Mota-Gutierrez L., Pater L., Grevelman M., Gariglio M., Forte C., Mishyna M. Eat or Pass: What gets schoolchildren to snack insect products? In *39th Effost International Conference 2025*, Porto, Portugal, November 17-19th 2021
8. **Oral presentation *(2025).*** Srikanthithasan Karthika, Ferrocino Ilario, Raspa Federica, Nery Joana, Colombino Elena, Ippolito Dorotea, Gariglio Marta, Diaz Vicuna Elena, Fiorilla Edoardo, Mota Gutierrez Jatziri, Giorgino Andrea, Capucchio Maria Teresa, Schiavone Achille, Forte Claudio. Effects of dietary commercially processed former foodstuffs on the gut ecosystem in broilers. In *26°Congresso dell'Associazione per la Scienza e le Produzioni Animali* (ASPA), Turin 17-20 June 2025
9. **Oral presentation *(2025).*** Mota-Gutierrez J., Srikanthithasan K., Blanc S., Forte C., Grab or Skip: What drives undergraduates to try animal welfare beef meat? In *26°Congresso dell'Associazione per la Scienza e le Produzioni Animali* (ASPA), Turin 17-20 June 2025
10. **Poster presentation (2024).** Beatrice Quaglino, Elena Diaz Vicuna, Karthika Srikanthithasan, Jatziri Mota-Gutierrez, Alberto Brugiapaglia, Manuela Renna, Claudio Forte. Hazelnut skin as a novel ingredient for cattle feed: sustainability, consumer's perceptions and sensory analysis. Game of Research, Turin 12 december 2024
11. **Oral presentation *(2024).*** Blanc S., Goldáraz-Salamero N., Mota-Gutierrez J., Merlino V. M., Brun F., Massaglia S., Interconnessioni tra industria dolciaria, consumo di carne e sostenibilità: Prospettive nell'economia circolare. In *XVIII Congresso Nazionale della Sezione di Psicologia Sociale dell'Associazione Italiana di Psicologia*, 5-7 september 2024, Turin, Italy
12. **Poster presentation *(2021).*** Englezos, V., Ferrocino, I., Giacosa, S., Rio Segade, S., Mota Gutierrez, J, Rolle, L. G. C., & Rantsiou, K. Effect of environmentally friendly vineyard protection strategies on yeast ecology during fermentation. In *Macrowine* (pp. 7917-7917). IVES–International Viticulture and Enology Society, June 23-30th 2021
13. **Poster presentation *(2019).*** Mota-Gutierrez, J; Ferrocino, I; Suarez-Quiroz, M.L; Gonzalez-Ríos, O; Cocolin L. Functional attributes of microbial communities of different fermented cocoa varieties and its influence on the aroma and flavor formation. *5th International Conference on Microbial Diversity,* **Catania, Italy,** September 25 - 27th, 2019. ISBN 978-88-943010-1-4
14. **Oral presentation *(2019).*** Mota-Gutierrez, J. Microbes in cocoa beans: What microbial communities can do on the formation of cocoa aroma during fermentation. *XXIV Workshop on Developments in the Italian Ph.D. research on Food Science, Technology and Biotechnology*, **Florence, Italy,** September 11-13th, 2019
15. **Poster presentation *(2019).*** Mota-Gutierrez, J; Ferrocino I, Botta, C; Giordano, M; Cocolin, L. The effect of yeast cultures on the microbial composition and fermented cocoa volatile compounds. *8th Congress of European Microbiologist*, **Glasgow, Scotland,** July 7 - 11th, 2019
16. **Oral presentation *(2019).*** Mota-Gutierrez, J; Suarez-Quiroz, ML; Gonzalez-Ríos, O; Ferrocino, I; Cocolin, L. A matter of chocolate aroma: what microbial communities can do on the formation of sensorial attributes in the early stages of the cocoa fermentation. *5th International Cocoa, coffee and tea*, **Bremen, Germany,** June 26-28th, 2019
17. **Poster presentation *(2019).*** Mota-Gutierrez, J; Suarez-Quiroz M.L; Gonzalez-Ríos O; Cocolin, L. Dynamics of the moisture content of cocoa beans during fermentation. *1st AISSA#under40,* **San Dona di Piave, Italy,** May 16 -17th, 2019
18. **Poster presentation *(2018).*** Mota-Gutierrez; J; Ferrocino, I; Botta, C; Giordano, M; Bertolino, M; Dolci, P; Cannoni, M; Luca Cocolin, L. Dynamics and biodiversity of bacterial and yeast communities during fermentation of cocoa beans. *26th International IDFMH Conference FoodMicro,* **Berlin, Germany,** September 3-6th 2018
19. **Oral presentation *(2018).*** Metataxonomic comparison between internal transcribed spacer and 26S ribosomal large subunit (LSU) rDNA gene. *DISAFA,* **Grugliasco, Italy,** 18th, September 2018
20. **Poster presentation *(2018).*** Mota-Gutierrez J. Microbes in fermented cocoa beans: Evolution and chemical profile. *XXIII Workshop on the Developments in the Italian Ph.D. Research on Food*

Science Technology and Biotechnology, **Oristano, Italy,** September 19 - 21st, 2018

21. **Poster presentation *(2017).* Mota-Gutierrez J.** Microbes in cocoa beans, fermentation and chemical profile: Yeast ecology in box and heap fermentation of cocoa beans in Cameroon. *XXII Workshop on the Developments in the Italian Ph.D. Research on Food Science Technology and Biotechnology*, **Bozen, Italy,** September 20-22nd, 2017
22. **Poster presentation *(2017).*** Mota-Gutierrez; J; Ferrocino, I; Botta, C; Giordano, M; Bertolino, M; Dolci, P; Cannoni, M; Luca Cocolin, L. Polyphasic comparison of yeast population's dynamics involved in box and heap fermentation of cocoa beans in Cameroon. *4th International Congress on Cocoa Coffee and Tea,* **Turin, Italy,** July 25 - 28th, 2017
23. **Oral presentation *(2017).*** Mota-Gutierrez; J. Polyphasic comparison of yeast population's dynamics involved in box and heap fermentation of cocoa beans in Cameroon. *DISAFA,* **Grugliasco, Italy,** March 21st, 2017
24. **Co-participation of an oral presentation *(2014).*** Van Broekhoven, S., Mota-Gutierrez, J. Risk of mycotoxin contamination of edible mealworms. *The World Mycotoxin Forum, 8th Forum Conference,* **Vienna, Austria**, November 10-12th 2014
25. **Poster presentation *(2011).*** Mota-Gutierrez, J., Gonzalez, B.E. Determination of the vasodilator effect of methanol extract of *Salvia hispánica* L. in isolated aortic rings. *XXVIII Congreso Nacional de la AMMFEN*, **Mazatlan, Mexico** April 22th 2011
26. **Congress participation (*2011).*** Mota-Gutierrez. Obesity in Mexico: Shared challenge of the nutritionist. *AMMFEN,* **Aguascalientes, Mexico,** March 1-4th 2011
27. **Congress participation *(2011).*** Mota-Gutierrez. Strategies for muscle mass gain in the high-performance athlete. *I Congreso Internacional de Medicina y Nutricion Antienvejecimiento,* School of Medicine, **Monterrey, Mexico,** November 25-26th 2011
28. **Congress participation *(2010).*** Mota-Gutierrez. Strategies for muscle mass gain in the high-performance athlete. *II Congreso de Nutriología FASPYn, School of Public Health and Nutrition,* **Monterrey, Mexico,** October 14-15th 2010
29. **Congress participation *(2009).*** Mota-Gutierrez. Prevention and treatment of diseases related to diet and physical activity. *XXIV Congreso Nacional de la AMMFEN,* **Mazatlan, Mexico,** April 1-3rd 2009
30. **Symposium participation *(2009).*** Mota-Gutierrez, J. Specialized nutritional care in the geriatric patient. *School of Public Health and Nutrition,* **Monterrey, Mexico,** March 23th 2009
31. **Symposium participation *(2006).*** Mota-Gutierrez, J. Nutrition in metabolic diseases. *School of Public Health and Nutrition*, **Monterrey, Mexico,** October 13th 2006

PRIZES AND AWARDS (N = 12)

1. **Bando Teach Out Unito per la mobilità di docent e personale TA per lo sviluppo accademico globale (2026).** Nourish Project Ideal (76/100)
2. **Excellence seal *InGUT* project *(2022)*** Marie Curie European Postdoctoral Fellowship (12 settembre 2022)
3. **Attendance and Travel Grant *(2019).*** Final Pitch Event of the Global Food Venture Programme (GFVP). Financed by the *European Institute of Food Innovation and Technology* (EIT Food)
4. **Attendance and Travel Grant *(2019).*** Pre-incubation Bootcamp of the GFVP. Financed by the *EIT Food*
5. **Attendance and Travel Grant *(2019).*** Summer school of GFVP. Financed by the *EIT Food*
6. **Congress Attendance Grant *(2019).*** 8th Congress of the European Microbiologist 2019. Financed by *Federation of European Microbiological Societies (FEMS)*
7. **Course Attendance *(2019).*** Social media online course. Financed by the *FEMS*
8. **Attendance Grant *(2018).*** Summer school. Computational analysis: From genomic diversity to ecosystem structure. Financed by the *Societa Italiana di Microbiologia Agraria, Alimentare e Ambientale.*
9. **Ph.D. scholarship *(2016-2019).*** Financial aid. Financed by *University of Turin.* Grugliasco, Italy.
10. **Fellow scholarship *(2015).*** Aiuto finanziario dal CIAT Asia, Hanoi, Vietnam
11. **Master scholarship *(2013-2015).*** Financial aid for living and enrolment fees, Financed by *The National Council for Science and Technology (CONACyT,).* Mexico, Mexico
12. **Bachelor scholarship *(2007-2011).*** Financial aid for enrolment fees. Financed *by Universidad Autonoma de Nuevo Leon.* Monterrey, Mexico

ACADEMIC SUPERVISION

1. Co-supervising a master's thesis 2025: Segmenting Italian children based on psychological traits and hedonic expectations toward insect-based snacks. Master candidate Sabien Journée. Supervisor. Lotte Pater. Co.supervisor. Jatziri Mota Gutierrez. Food Quality and Design – Consumer Science, Wageningen University
2. Supervising a master's thesis 2025: The effect of information provision on enthomophagy acceptance among Italian primary school children. Master candidate. Manouk Grevelman. Supervisor. Lotte Pater, Maryia Mishyna and Jatziri Mota Gutierrez. Food Quality and Design – Consumer Science, Wageningen University
3. Co-supervising a master's thesis 2025. Sensory characteristics of Piedmonts beef from cattle fed with a more sustainable diet containing hazelnut skin. Master candidate. Beatrice Quaglino. Supervisor. Claudio Forte and Alberto Brugiapaglia. Co-supervisor. Elena Diaz Vicuna and Jatziri Mota Gutierrez. Animal Livestock. University of Turin
4. Co-supervising a master's thesis 2025. Inalca study. Stefano Ramoino. Animal Livestock. University of Turin

PUBLIC ENGAGEMENT (N = 18)

1. **Speaker for primary schools' seminars "Giro, giro piatto**" (3-hour food education seminar on meat alternatives). Delivered to 15 classes across 8 schools in the Turin area.
2. **Speaker for primary schools' seminars "Cosa mangi a merenda?"** (4-hour seminar on sustainability and insect-based snacks). Delivered to 13 classes across 7 schools.
3. **Speaker for the event: Giovani Scienzati in erba *(2026).*** L'orchestra delle proteine. Torino, Italia, 05 giugno 2026
4. **Speaker for the event: Festival della Scienza *(2026).*** L'orchestra delle proteine. Grugliasco, Italia, 22 maggio 2026
5. **Speaker for the event: La Giornata della Diversità *(2026).*** L'orchestra delle proteine. Mappano, Italia, 22 maggio 2026
6. **Speaker for the event: Prima Giornata Nazionale della Prevenzione Veterinaria *(2026).*** Insetti a Tavola! Torino, Italia, 25 gennaio 2026
7. **Speaker for the event: La notte dei Ricercatore *(2025).*** 100 bambini dicono… Insetti nel piatto! Torino, Italia, 27 settembre 2025
8. **Speaker for the project "Scienza migrante" *(2025).*** Asai Dopo Scuola. Turin, Italy. 22 July 2025
9. **Co-author of the an oral presentation of the event** I SUPERPOTERI DEGLI SCARTI ALIMENTARI, RACCONTI VIRTUOSI DI ECONOMIA CIRCOLARE, as an activity of the "CUBO - Le Culture del Cibo" Public Engagement Project of UNITO ***(2025).*** Blanc S., Forte C., Merlino V. M., Goldáraz-Salamero N., Mota Gutierrez J., I superpoteri della nocciola, 7 february 2025, Turin, Italy.
10. **Speaker for the project "Scienza migrante" *(2025).*** Ricercatori alla Spina. Turin, Italy. 12 marzo 2025
11. **Speaker for the project "Scienza migrante" *(2023).*** Liceo Scientifico Volta di Torino. Turin, Italy. December 21st, 2023
12. **Interview for the project "Scienza migrante" *(2023).*** Organized by *Frida podcast,* Turin, Italy. May 17th, 2023
13. **Interview for the project "Scienza migrante" *(2023).*** Organized by *GiovediScienza* Turin, Italy. February 2nd, 2022
14. **Interview for the project "Scienza migrante" *(2022).*** Organized by the *University of Turin,* Turin, Italy. May 10th, 2022
15. **Pitch a business idea to academics and EIT Food representatives *(2019).*** Organized by the GFVP. Financed by EIT Food. Lisbon, Portugal. November 12th, 2019
16. **Pitch a business idea to investors and entrepreneurs *(2019).*** Organized by the GFVP. Financed by *EIT Food*. University of Davis, California, USA. October 21st, 2019
17. **Pitch a business idea to the general public *(2019).*** Organized by the GFVP. Financed by *EIT Food.* Lausanne, Switzerland. July 28th, 2019
18. **Pitch a business idea to investors, coaches, entrepreneurs *(2019).*** Organized by the GFVP. Financed by *EIT Food.* Lausanne, Switzerland. July 17th, 2019

RESEARCH PROJECTS COLLABORATION (N = 8)

1. **Collaboration with an Italian Project** PRIN 3Rs – Rabbit biodiversity, sustainability and animal welfare. Writing a scientific article (underrevision). ***(2026)*** Financied by MIUR-PRIN, 2023–2025.
2. **Collaboration with a European Project** SPHERE (Spreading Global Health Citizen Science Research Methodologies for UNITA). ***(2026).*** Writing a student's survey for the Online course "Citizen Science Global Health" financed by UNITA Alliance
3. **Collaboration with the Public Engagement project** CUBO "Le culture del cibo-Percorsi alla scoperta della nostra storia, del nostro presente e di un futuro possibile**" (*2024 - 2025*).** Member of the Consortium and invited speaker of CUBO, Financed by *UNITO.*
4. **Collaboration with an Italian Project (*2023 - 2025*).** Live-haze hazelnut industrial by-product inclusion in livestock chains in italy - 2020244EWW. Writing a scientific article Financed by *MUR-PRIN, 2023-2025*.
5. **Collaboration with the Public Engagement project Scienza migrante (*2022 - 2025*).** Member of the Consortium and invited speaker of Scienza Migrante, Financed by *UNITO.*
6. **Collaboration with a European Project (2023 – 2025). Food Solutions Programme.** Activity Lead. Financed by *EIT Food*
7. **Collaboration with a European Project.** Master's in Food Systems ***(October 2019 - 2022).*** Development of a virtual space containing scientific sources for the development of research material on topics relating to Food Systems. Financed by *EIT Food*
8. **Collaboration with a European Project.** C-SNIPER project ***(June 2019).*** Writing report and scientific article "*Campylobacter* spp prevalence along the broiler production chain", Financed by *EIT Food*

ACADEMIC ROLES (N = 6)

1. Expert Committee of the EIT Food Learning and Assessment Services (2025). Brussels, Italy
2. Post-doc representative of the academic board of the DSV (2024), Grugliasco, Italy
3. Post-doc representative of the academic board of the DISAFA (2020 – 2022), Grugliasco, Italy
4. Ph.D. representative of the academic board of DISAFA (2018 – 2019). Grugliasco, Italy
5. Ph.D. representative of DISAFA (2018 – 2019), Grugliasco, Italy
6. Expert Committee Member for the EIT Food Learning and Assessment Services Entrepreneurship and Innovation Committee (2025).

OTHER TRAININGS (N = 23)

1. **Citizen Science for Global Health Online Course *(2026).*** Organized by UNITO
2. **Edvance:** Shaping the Future of Digital Education "Digital Education HUB Higher Education" Workshops ***(2026).*** Organized by UNITO
3. Tutor Educazione Emozionale **(On-line) *(2026).*** Organized by Accademia della Pedagogia Viva
4. Crowdfunding **(Hybrid) *(2026).*** Organized by Ginger and UNITO
5. Citizen Science Global Health **(Online) *(2026).*** Financed by the UNITA Alliance
6. EIT Infrabooster Practicioner **(On-line) *(2025).*** Organized by Warsaw University. Financed by *EIT*
7. EIT Infrabooster Foundation **(On-line) *(2025).*** Organized by Warsaw University. Financed by *EIT*
8. **Progettare per la Ricerca e l'Innovazione – Le opportunità per la Ricerca e l'Innovazione: finanziamento, informazione, formazione, e networking. Strumenti e competenze in Ateneo per trovare la opportunità (On-line) *(2025).*** Organized by UNITO
9. **Pronti, partenza, via! Corso pratico dill'IA generativa (On-line) *(2025).*** Organized by UNITO
10. **Formazione Generale alla Salute e Sicurezza per i Lavoratori Course (On-line) *(2025).*** Organized by UNITO
11. **Progettare in Horizon Europe: eccellenza, impatto e qualità dell'implementazione (On-line) *(2025).*** Organized by APRE
12. **Come massimizzare l'impatto di una proposta collaborativa in Horizon Europe *(2025)*** Organized **by** UNITO
13. **Cyber security Awareness *(2025)*** Organized by **UNITO**
14. **Setting learning outcomes (On-line) *(2023).*** Financed da *EIT Food*
15. **Global Food Venture Programme pre-incubation Bootcamp *(2019).*** Losanna, Switzerland. Organized da Venturelab e EPFL. Financed da *EIT Food*
16. Global Food Venture Programme **– Summer School *(2019).*** Dal 2 al 12 June 2019, Madrid, Spain.

Financed da *EIT Food*

17. **Claridad (On-line)** ***(2022).*** Organized by Durga Steff. Valle de Bravo, Mexico
18. **Emotional coaching: The heart of parenting (On-line)** ***(2022).*** Organized by *The Gottman Institute.* Seattle, USA
19. **Scientific communication (On-line)** ***(2020).*** Organized by Agroinnova. Grugliasco, Italy
20. **Workshop application of food systems methods (On-line)** ***(2019).*** Organized by *Innovative Food Systems Teaching and Learning*
21. **Data Science: R Basics course (On-line)** ***(2018).*** Organized by *Harvard University*
22. **Basic Biomedical Research course (On-line)** ***(2014).*** Organized by the *Fred Hutchinson Cancer Research Center,* Seattle, USA
23. **Bloodborne Pathogen Training (On-line)** ***(2014).*** Organized by the *Fred Hutchinson Cancer Research Center*, Seattle, USA

SCIENTIFIC SOCIETIES (N = 2)

1. Member of the Associazione Italiana Società Scientifiche Agraria from 2019-2022
2. Member of the Società Italiana di Microbiologia Agraria, Alimentare e Ambientale from 2017-2022

ORGANIZATION OF SEMINARS AND GROUP DISCUSSIONS (N = 10)

1. **Food Solutions, EIT Food Education. Q&A session Students Agreements** ***(2025).*** Organization and host of this online event. April 17th 2025.
2. **Food Solutions, EIT Food kick-off and wrap up** ***(2025).*** Organization of online and in-person events. June 25th and December 16th.
3. **Food Solutions, EIT Food Education. Q&A session Students Agreements** ***(2024).*** Organization and host of this online event. Online Seminar. May 6th 2024.
4. **Food Solutions, EIT Food photo contest** ***(2024).*** Organization and host of this online event. September 19th, 2024.
5. **Food Solutions, EIT Food kick-off and wrap up** ***(2024).*** Organization of online and in-person events. June 17th and December 6th, 2024.
6. **Food Solutions, EIT Food setting up call and evaluation training** ***(2024).*** Organization and host of this online Seminar. November 20th and November 8th, 2024.
7. **Food Solutions, EIT Food kick-off and wrap up** ***(2023).*** Organization of online and in-person events. June 22nd and December 10th, 2023.
8. **Purato's lunch meeting** ***(2019).*** Organization and speaker of this in-person event. Fermented cocoa. *DISAFA*, Grugliasco, Italy. April 30th, 2019
9. **Colloquium in Food Microbiology** ***(2017).*** Organization and speaker of this in-person event. Polyphasic comparison of the dynamics and biodiversity of yeast populations involved in the box and heap fermentations of cocoa beans in Cameroon. *DISAFA*, Grugliasco, Italy. March 21st, 2017
10. **University of California, Davis lunch meeting** ***(2017).*** Organization and speaker of this in-person event. Mycobiota in cocoa beans. *DISAFA,* Grugliasco, Italy. October 10th, 2017

EUROPEAN PROJECTS

1. Proposal submission. **Citizen science Global Health Hubs for Intersectional Health Equity (CH2-EQUIT.** ***(2026).*** Unita Advanced Grant Call (Not financed)
2. Proposal submission. **AgriSphere** ***(2026).*** **Erasmus+ call** (Not financed score 80/100)
3. Proposal submission. **CHEF** ***(2026).*** **FutureFoods call** (Not financed)
4. **Financed Italian project Public Engagement** ***CUBO*** **(*2024 - 2025*).** Member del Consorzio di CUBO, Progetto di Public Engagement. Finanziato da *UNITO.*
5. **Financed Italian project Public Engagement** ***Scienza migrante*** **(*2022 - 2025*).** Member del Consorzio di Scienza Migrante, Finanziato da *UNITO.*
6. Proposal submission. ***Bee Education Center (2025).*** **EIT Food, Grow call** (Not funded)
7. **Financed Italian project** ***Scienza migrante (2024)***. Fase 2 del bando PE, UNITO (Funded by UNITO)
8. Proposal submission. ***NET.zero: Sustainable Livestock Nutrition (2023).*** **EIT Food, Communication call** (Not funded)
9. **Financed European project** ***Food Solutions (August 2023 -2026).*** Responsabile dell'attività. Finanziato da *EIT Food*

10. Proposal submission. ***Letters to children (2020).*** EIT Food, Communication call (Not funded, 8th November 2020)
11. Proposal submission. ***InGUT (2022)*** Submitted to the Marie Curie European Postdoctoral Fellowship (September 12th, 2022)
12. **Financed European project *Master's in Food Systems (October 2019 - 2022).*** Sviluppo di uno spazio virtuale contenente fonti scientifiche per lo sviluppo di materiale di ricerca su argomenti relativi ai sistemi alimentari. Finanziato da *EIT Food*
13. **Financed European project *C-SNIPER* (*June 2019*).** Redazione di un rapporto e di un articolo scientifico "Prevalenza di Campylobacter spp lungo la catena di produzione del pollo da carne", Finanziato da *EIT Food*

WEBINARS AND SEMINARS

▪ **Seminario di 1 ore per studenti messicani – (Anno scolastico 2026–2027)**
Argomento: Nutrizione infantile e comportamento alimentare in Italia e in Europa: ricerca, ambienti alimentari e innovazione nell'educazione nutrizionale.
Luogo: Online, Universidad Autonoma de Nuevo Leon, Facultad de Salud Publica y Nutricion
Data: 2 Novembre 2026

▪ **Seminario di 3 ore per studenti – "Giro, giro piatto" (Anno scolastico 2025–2026)**
Argomento: Educazione alimentare con focus sul sostituto della carne
Luogo: Studenti delle Scuole Primarie della Città Metropolitana di Torino
Data: Novembre 2025 Marzo 2026

▪ **Seminario di 4 ore per studenti – "Cosa mangi a merenda?" (Anno scolastico 2024–2025)**
Argomento: Educazione alimentare con focus sulla merenda e prodotti a base di insetti
Luogo: Studenti delle Scuole Primarie della Città Metropolitana di Torino
Data: Novembre 2024 Marzo 2025

▪ **Seminario di 2 ore per studenti magistrali in Scienze Animali (2025).**
Argomento: Percezioni e atteggiamenti dei consumatori verso il benessere degli animali
Corso: Scienze Animali (2026 – 2027)
Docente responsabile: Claudio Forte
Luogo: Università di Torino, Dipartimento di Scienze Veterinarie, Grugliasco, Italia
Data: 8 aprile 2026

▪ **Seminario di 4 ore per studenti "Cosa mangi a merenda?" (Anno scolastico 2024–2025)**
Argomento: Educazione alimentare con focus sulla merenda e prodotti a base di insetti
Luogo: Studenti delle Scuole Primarie della Città Metropolitana di Torino
Data: Novembre 2024 Marzo 2025

▪ **Corso di 30 ore per docenti in Agraria (2024 - 2025).**
Argomento: "Life Cycle Sustainability Assessment in the Agri-Food Supply Chain: Economic, Social, Environmental, and Quality Aspects"
Luogo: Instituto Tecnologico de Cd. Valles, San Luis Potosi, Messico
Data: Novembre 2024 Marzo 2025

▪ **Seminario di 2 ore per studenti magistrali in Scienze Animali (2025).**
Argomento: Cocoa fermentation: The impact on quality (Flavor)
Corso: Laurea in agraria (2do semestre)
Docente responsabile: Anahi Borras
Luogo: Instituto Tecnologico de Cd. Valles, San Luis Potosi, Messico
Data: 6 febbraio 2025

▪ **Seminario di 2 ore per studenti magistrali in Scienze Animali (2025).**
Argomento: Study abroad? Opportunities, requirements, and practical tips
Corso: Laurea in agraria (8vo semestre)

Docente responsabile: Daniel Perales Rosas
Luogo: Instituto Tecnologico de Cd. Valles, San Luis Potosi, Messico
Data: 6 febbraio 2025

▪ **Seminario di 2 ore per studenti magistrali in Scienze Animali (2025).**
Argomento: Sustainability on the plate: The revolution of hazelnut-fed meat
Corso: Laurea in agraria (8vo semestre)
Docente responsabile: Fabiola Veana
Luogo: Instituto Tecnologico de Cd. Valles, San Luis Potosi, Messico
Data: 7 febbraio 2025

▪ **Seminario di 2 ore per studenti magistrali in Scienze Animali (2025).**
Argomento: Consumer analysis: Speaking the same language
Corso: Scienze Animali (4to semestre)
Docente responsabile: Daniel Perales Rosas
Luogo: Instituto Tecnologico de Cd. Valles, San Luis Potosi, Messico
Data: 7 febbraio 2025

▪ **Seminario di 2 ore per studenti magistrali in Scienze Animali (2025).**
Argomento: Animal welfare: The Impact on our shopping Choices
Corso: Scienze Animali (6to semestre)
Docente responsabile: Daniel Perales Rosas
Luogo: Instituto Tecnologico de Cd. Valles, San Luis Potosi, Messico
Data: 7 febbraio 2025

▪ **Seminario di 2 ore per studenti magistrali in Scienze Animali (2025).**
Argomento: Cocoa fermentation: The impact on quality (Flavor)
Corso: Scienze Animali (2ndo semestre)
Docente responsabile: Jorge Luis Gonzalez Escobar
Luogo: Instituto Tecnologico de Cd. Valles, San Luis Potosi, Messico
Data:10 febbraio 2025

▪ **Seminario di 2 ore per studenti primaria (2024 - 2025).**
Argomento: Insetti a tavola!
Luogo: Scuole primarie della area metropolitana Torino
Data: Novembre 2024 Marzo 2025

▪ **Seminario di 2 ore per studenti primaria (2024 - 2025).**
Argomento: Cosa mangi a merenda?
Luogo: Scuole primarie della area metropolitana Torino
Data: Novembre 2024 Marzo 2025

▪ **Seminario di 2 ore per studenti magistrali in Scienze Animali (2025).**
Argomento: Percezioni e atteggiamenti dei consumatori verso il benessere degli animali
Corso: Scienze Animali (2025 – 2026)
Docente responsabile: Claudio Forte
Luogo: Università di Torino, Dipartimento di Scienze Veterinarie, Grugliasco, Italia
Data: 8 aprile 2025

▪ **Seminario di 2 ore per studenti magistrali in Scienze Animali (2024).**
Argomento: Percezioni e atteggiamenti dei consumatori verso il benessere degli animali
Corso: Scienze Animali (2024 – 2025)
Docente responsabile: Claudio Forte
Luogo: Università di Torino, Dipartimento di Scienze Veterinarie, Grugliasco, Italia
Data: 14 marzo 2024

▪ **2 h seminar for master's students in Animal Science (2023).**
Topic: To purchase or not to purchase: Consumers' perceptions and animal welfare
Course. Animal Science (2023 – 2024)
Prof. responsible: Claudio Forte
Location. University of Turin, Department of Veterinary Science Grugliasco, Italy,
Date. April 27th, 2023

▪ **30 min webinar for students within University of Reading, University of Helsinki, University of Turin and Technion Israel Institute of Technology (2020).**
Topic. Cocoa fermentation. What microbial communities can do on the aroma formation?
Course. Microbiome-push, finance by EIT Food (2020)
Prof. responsible. Prof. Luca Cocolin
Location. On-line webinar
Date. April 27th, 2020

▪ **2 h seminar for master's students in Vegetable Biotechnology (2019).**
Topic. Cocoa fermentation. What microbial communities can do on the aroma formation?
Course. Food biotechnology applications (2019 – 2020)
Prof. responsible. Dr. Valentina Alessandria
Location. University of Turin, Department of Agricultural, Forest and Food Sciences, Grugliasco, Italy
Date. December 18th, 2019

▪ **4 h seminar for master's students in Agricultural, Forest and Food Sciences (2019).**
Topic. Current understanding of food microbiome in the era of big data.
Course. Laboratory of food fermentation microbiology (2019-2020)
Prof. responsible. Prof. Paola Dolci
Location. University of Turin, Department of Agricultural, Forest and Food Sciences, Cuneo, Italy
Date. December 11th, 2019

▪ **2 h seminar for master's students in Agricultural, Forest and Food Sciences (2019).**
Topic. Cocoa fermentation: What microbial communities can do on the aroma formation?
Course. Applied food microbiology (2019-2020)
Prof. responsible. Prof. Kalliopi Rantsiou
Location. University of Turin, Department of Agricultural, Forest and Food Sciences, Cuneo, Italy,
Date. December 5th, 2019

▪ **2 h seminar for bachelor's students in Chemistry (2018).**
Topic. Steps for writing a project proposal: The case study of fermented cocoa beans.
Course. Basic research concepts
Prof. responsible. Prof. Oscar González Ríos
Location. Instituto Tecnologico de Veracruz, Mexico,
Date. February 6th, 2018

▪ **2 h seminar for all bachelor's students (2018).**
Topic. How to study abroad?
Prof. responsible. MSc Julio Cesar Cabrales de la Cruz and Alejandro Flores García
Location. Instituto Tecnologico Superior de Comalcalco, Tabasco, Mexico,
Date. March 13th and 14th, 2018

▪ **2 h seminar for master's students in Vegetable Biotechnology (2018).**
Topic. Microbes in fermented cocoa beans.
Course. Food biotechnology applications (2018 – 2019)
Prof. responsible. Dr. Valentina Alessandria
Location. University of Turin, Department of Agricultural, Forest and Food Sciences, Grugliasco, Italy,
Date. December 17th, 2018

SKILLS

Industry knowledge. Project management (medium – advance) and Laboratory skills: Molecular techniques and chemical analysis (HPLC and GC-MS)

Tools and technologies. Statistic software: R (medium – advance), Powerpoint and Prezzi (medium – advance), Microsoft Office: Word and Excel (medium – advance)

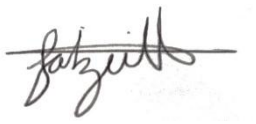
Interpersonal skills. Public speaking (medium - advance), Costumer service (medium - advance)

LANGUAGES

Spanish – Mother tongue
English (advance), Italian (advance)

VOLUNTEERING

Volunteer of All Hands (2015). Kathmandu, Nepal
Volunteer of Fred Hutchinson Cancer Research Center (2012). Seattle, Washington, USA
Volunteering at the Laboratory of Body Composition (2011). Monterrey, Mexico
Volunteering at Greenpeace (2010). Monterrey, Mexico



12/11/2026

Pollenzo, Torino