

**UNIVERSITA' DEGLI STUDI DI MILANO**

**CONCORSO PUBBLICO PER L'AMMISSIONE AI CORSI DI DOTTORATO - XXXVII CICLO  
CORSO DI DOTTORATO IN SCIENZE PER I SISTEMI ALIMENTARI/FOOD SYSTEMS**

*Per essere ammesso al colloquio, il candidato deve ottenere nel curriculum minimo 10 punti e nel progetto di ricerca minimo 5.*

cognome	nome	punteggio progetto	punteggio curriculum	punteggio totale	esito (ammesso/non ammesso/escluso*)	titolo progetto presentato	data colloquio	orario colloquio
AHMED	SHAKEEL	4	17	21	non ammesso, progetto insoddisfacente; <i>not ammited, unsatisfactory project</i>	Therapeutic potential of encapsulated bio-waste food derived saponins		
APURI	SAMUEL	4	18	22	non ammesso, progetto insoddisfacente; <i>not ammited, unsatisfactory project</i>	Postharvest studies and optimisation of drying parameters of two cultivars of <i>Solenostemon rotundifolius</i> (frafra potato) for better drying quality and postharvest loss reduction		
BENEDETTI	FRANCESCA	6	14	20	ammesso/ <i>admitted</i>	Chromatic properties of subaerial biofilms (SABs) as potential indicators for land degradation and desertification process.	16 settembre 2021 <i>September 16, 2021</i>	09.00 (Central Europe Timezone)
BORGONOV	SARA M.	9	10,5	19,5	ammesso/ <i>admitted</i>	BIO-BASED APPROCHES AT MODULATING THE INTERACTION BETWEEN LEGUME BIOPOLYMERS AND BIOACTIVES: A PERSPECTIVE FOR THE PRODUCTION OF GLUTEN-FREE BAKED GOODS	16 settembre 2021 <i>September 16, 2021</i>	09.00 (Central Europe Timezone)
BRACONI	ELEONORA	3	14	17	non ammesso, progetto insoddisfacente; <i>not ammited, unsatisfactory project</i>	VEGETAL KEFIR: FUNCTIONAL AND BIOTECHNOLOGICAL USE OF PROBIOTIC YEASTS AS STARTER FOR FERMENTING MILK		
DELL'ACQUA	ROSA MARIA	8	11,5	19,5	ammesso/ <i>admitted</i>	SYNTHESIS OF NOVEL STROBILURIN-BASED FUNGICIDES ACTIVE AGAINST RESISTANT STRAINS OF <i>PYRICULARIA ORYZAE</i>	16 settembre 2021 <i>September 16, 2021</i>	09.00 (Central Europe Timezone)

GEROSA	STEFANO	3	14,5	17,5	non ammesso, progetto insoddisfacente; <i>not ammited, unsatisfactory project</i>	ISOLATION OF STRAINS WITH ACTIVITIES AGAINST FOOD PATHOGENS FROM FOOD MATRIX		
LENA	ALESSIA	4	10,5	14,5	non ammesso, progetto insoddisfacente; <i>not ammited, unsatisfactory project</i>	FERMENTED POMEGRANATE FRUIT JUICE WITH A LOW SUGAR CONTENT		
LOFFREDI	ELEONORA	8	18,5	26,5	ammesso/ <i>admitted</i>	DESIGN OF EMULSION-BASED DELIVERY SYSTEMS FOR FOOD ENRICHMENT WITH BIOACTIVE COMPOUNDS: TECHNOLOGICAL AND NUTRITIONAL ASPECTS FOR A SUSTAINABLE FOOD WASTE REUSAGE	16 settembre 2021 <i>September 16, 2021</i>	09.00 (Central Europe Timezone)
LYU	LINXIANG	4	12	16	non ammesso, progetto insoddisfacente; <i>not ammited, unsatisfactory project</i>	Preparation of Nanocellulose from Bagasse and 3D printing Tunable, Cell-Compatible composite hydrogels and CNC applied to smart Food Packaging		
MOHAMMADI	NIMA	5	18	23	ammesso/ <i>admitted</i>	Developing practical applications of fish Oil: natural food-grade Pickering emulsions for the fortification of food products	16 settembre 2021 <i>September 16, 2021</i>	09.00 (Central Europe Timezone)
PAMPURI	ALESSIA	7	16	23	ammesso/ <i>admitted</i>	Construction and testing of a cost-effective hyperspectral sensor prototype to optimize fig chain	16 settembre 2021 <i>September 16, 2021</i>	14.00 (Central Europe Timezone)
PATANIA	GIOVANNI	9	14	23	ammesso/ <i>admitted</i>	RESPONSE OF PLANT HOLOBIONT TO BACTERIAL INVASION: A FOCUS ON PLANT-GROWTH PROMOTER AND ANTIBIOTIC RESISTANT BACTERIA	16 settembre 2021 <i>September 16, 2021</i>	14.00 (Central Europe Timezone)
PIZZI	SIMONA	8	14,5	22,5	ammesso/ <i>admitted</i>	INNOVATIVE LOW ALCOHOL DRINKS ENHANCING THE SUSTAINABILITY OF KIWI AND WINE PRODUCTION CHAINS	16 settembre 2021 <i>September 16, 2021</i>	14.00 (Central Europe Timezone)
RAWAT	KRITIKA	5	13	18	ammesso/ <i>admitted</i>	Preparation of goat and ewes milk probiotic yogurt powder by different drying technologies with its storage stability at disparate temperatures	16 settembre 2021 <i>September 16, 2021</i>	09.00 (Central Europe Timezone)

ROMANO	ENRICO	3	13	16	non ammesso, progetto insoddisfacente; <i>not ammited, unsatisfactory project</i>	Organic Food and Functional Packaging		
SAFARSHARGH	AZIN	3	15,5	18,5	non ammesso, progetto insoddisfacente; <i>not ammited, unsatisfactory project</i>	Qualitative Comparison of Acidic and Alkaline Gelatin of Fish Waste (carp skin) with other Sources of Gelatin		
SAHA	POLIN KUMAR	3	17	20	non ammesso, progetto insoddisfacente; <i>not ammited, unsatisfactory project</i>	Sustainable Food Consumption: Replacing Plant Based Protein over Meat Protein		
SOHAIL	AMJAD	3	16	19	non ammesso, progetto insoddisfacente; <i>not ammited, unsatisfactory project</i>	INACTIVATION OF SALMONELLA, LISTERIA MONOCYTOGENES AND ESCHERICHIA COLI O157:H7 INOCULATED ON CHICKEN LEGS BY FREEZE-DRYING AND SUPERCRITICAL CO2 DRYING.		
SUNDAY	ASHEL	2	16	18	non ammesso, progetto insoddisfacente; <i>not ammited, unsatisfactory project</i>	THE RELATIONSHIP BETWEEN DIETARY PATTERN, NUTRITIONAL STATUS AND BIRTH OUTCOMES IN PREGNANT WOMEN		
VINELLI	VALENTINA	9	15,5	24,5	ammesso/ <i>admitted</i>	FEASIBILITY AND NUTRITIONAL VALIDATION OF A PLANT-BASED DIETARY PATTERN RICH IN BIOACTIVE COMPOUNDS IN THE CONTEXT OF OVERWEIGHT AND RELATED METABOLIC DISORDERS	16 settembre 2021 <i>September 16, 2021</i>	14.00 (Central Europe Timezone)

La commissione provvederà ad informare i candidati ammessi circa le modalità del colloquio (sulla piattaforma ZOOM)

The commission will provide meeting details for the interview (on the ZOOM platform) to the admitted applicants