UNIVERSITA' DEGLI STUDI DI MILANO

CONCORSO PUBBLICO PER L'AMMISSIONE AI CORSI DI DOTTORATO - XXXIX CICLO

CORSO DI DOTTORATO IN SCIENZE PER I SISTEMI ALIMENTARI

Il candidato, per essere ammesso al colloquio, deve ottenere nel Curriculum minimo 10 punti e nel Progetto di Ricerca minimo 5

cognome	nome	punteggio curriculum	punteggio progetto	punteggio totale	esito (ammesso/non ammesso/escluso*)	data colloquio	orario colloquio	titolo progetto presentato
ANUM	AREEJ	13	3,5	16,5	NON AMMESSO/A			Bio-preservation Strategies for Sustainable Food Processing
ANWAR	MUHAMMAD MUBEEN JAMAL	11,5	5	16,5	AMMESSO/A	13/09/2023	10 a.m. Italian time	SUSTAINABLE APPROACHES TO REDUCE THE DEGRADATION PROCESS OF FRESH FOOD
ASCRIZZI	GIORGIO INNOCENZO	14	9	23	AMMESSO/A	13/09/2023	10 a.m. Italian time	BLACK SOLDIER FLY BREEDING ON AGRI-FOOD WASTE AS A SOURCE OF CHITIN AND CHITIN-DERIVATIVES FOR ADVANCED FOOD PACKAGING MATERIALS

BASSI	VITTORIO	13,5	9,5	23	AMMESSO/A	13/09/2023	10 a.m. Italian time	Design of New Polyolefin Multilayer Materials: Diffusion and Sorption Studies to Guarantee Safety, Shelf Life and Sustainability of Beverage in Flexible Stand-up Pouches
BRIOSCHI	GIULIA	13	8,5	21,5	AMMESSO/A	13/09/2023	10 a.m. Italian time	SYNTHESIS OF NEW SUGAR-BASED SURFACTANTS WITH POTENTIAL ANTIMICROBIAL ACTIVITIES FOR FOOD APPLICATIONS
BUTT	WALEED	15	7,5	22,5	AMMESSO/A	13/09/2023	10 a.m. Italian time	Inhibitory potential of selected Essential Oils against growth, biofilm formation of bacteria isolated from rainbow trout (Oncorhynchus mykiss)
IKRAM	AYESHA	13,5	4,5	18	NON AMMESSO/A			Application of Ultrasound Technology for the pasteurization of dairy products for sustainable technologies
KANGAPARAMBIL RAJAN	MEGHANA	10,5	4	14,5	NON AMMESSO/A			Sensory and consumer science for the development of new, healthy, and sustainable foods
KASENZA	CLODIA	14,5	4	18,5	NON AMMESSO/A			Fermented sausage microbiome: investigations, storage and exploitation

LOVATTI	EMANUELE	15	8,5	23,5	AMMESSO/A	13/09/2023	10 a.m. Italian time	Boosting the use of cellulosic based materials for food packaging application by enhancing the water vapor barrier properties through metallization
MANSOURI	FATEMEH	13	4	17	NON AMMESSO/A			Novel Food alternatives, more than just food. Evaluation of the anti-cancer activity of Edible Crickets (Orthoptera) as one of the potential food alternatives in sustainable diet
MBA	JOY	13,5	5,5	19	AMMESSO/A	13/09/2023	10 a.m. Italian time	Development of functional foods from sorghum and cowpea: extraction and utilization of bioactive compounds for enhanced health benefits
PISONI	LUCA	15	8,5	23,5	AMMESSO/A	13/09/2023	10 a.m. Italian time	Biological valorisation of brewers' spent grain waste: a circular economy approach based on the research of bioactive compounds with antimicrobial activity on phytopathogens
RIZZOLO	ANNA	15	7,5	22,5	AMMESSO/A	13/09/2023	10 a.m. Italian time	GESTIONE SOSTENIBILE DI MYCENA CITRICOLOR E GLI EFFETTI SULLE CARATTERISTICHE CHIMICO-FISICHE DEL CAFFE' VERDE (COFFEA ARABICA)

SHAHID	SEHRI	10,5	4	14,5	NON AMMESSO/A			STUDIES ON THE BIOACCUMULATION AND EFFECTS OF HEAVY METALS IN FISH SPECIES; Channa marulius and Bagarius bagarius
VALLI	CAMILLA	18	9,5	27,5	AMMESSO/A	13/09/2023	10 a.m. Italian time	Rice rhizosphere microbiome response to cadmium under water-saving management regimes: characterization of PGP Cd-accumulating bacteria to prevent metal translocation to rice grains
ZUGNO	MATTEO	20	8,5	28,5	AMMESSO/A	13/09/2023	10 a.m. Italian time	A multi-year releasing and monitoring program of Ganaspis brasiliensis (Ihering, 1905) for biological control of Drosophilia suzukii (Matsumura, 1931) in Northwest Italy

I candidati ammessi che sosterranno il colloquio online riceveranno l'invito a collegarsi su piattaforma TEAMS direttamente dalla Commissione

* MOTIVO DI ESCLUSIONE:
a) Documentazione mancante
b) Titolo di studio non idoneo