

UNIVERSITA' DEGLI STUDI DI MILANO

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

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
ALI	RIDA	16,5	6,5	23	Ammesso	23/07/2024	9,30	Evaluating the Combined Impact of Imidacloprid and Chlorothalonil on Honey Bee Races: Consequences for Beekeeping and Honey Quality. (Topic: The honey production chain, a network of interactions: vocationality of the territory, beekeeping problems and qua
ANWAR	HASSAN	11	5	16	Ammesso	23/07/2024	9,30	ELECTRONIC NOSE BASED MUTTON QUALITY ASSESSMENT USING TRANSFORMERS
BIANCHI	ELLIS	13	8	21	Ammesso	23/07/2024	9,30	Evaluating the Effectiveness on Endurance Performance, Body Composition and Biochemical Markers of a Sustainable Diet Rich in Fish-Derived Foods for Physically Active People and Amateur Athletes. A Crossover study.
BREDARIOL	FEDERICA	12,5	7	19,5	Ammesso	23/07/2024	9,30	Comparative Analysis of the effects of a Low PRAL Alkalisig Diet VS Bicarbonate Supplementation on Performance and Recovery in Elite Athletes.
CACCI	AZIZA	10	7,5	17,5	Ammesso	23/07/2024	9,30	HYBRID NATURE-INSPIRED METAL CHELATORS AS ANTIFUNGAL AGENTS FOR CROP PROTECTION
CAPRIGLIA	GABRIELE	13	7,5	20,5	Ammesso	23/07/2024	9,30	Plant-microbiome synergy for hydrocarbon bioremediation of polluted soils
CORTI	MATTEO	13,5	6,5	20	Ammesso	23/07/2024	9,30	ENZYMATIC PRENYLATION OF WASTE-DERIVED POLYPHENOLS TO ENHANCE THEIR BIOLOGICAL ACTIVITY AND/OR PHYSICO-CHEMICAL PROPERTIES
CROCI	THOMAS	14	7	21	Ammesso	23/07/2024	9,30	ASSESSING WHEAT QUALITY FOR WAFER PRODUCTION AROUND THE WORLD: ARE THE CLIMATE CHANGES RESPONSIBLE FOR QUALITY CHANGES?
FOIADELLI	SARA	14	8	22	Ammesso	23/07/2024	9,30	Sustainable bioprocesses for plant secondary metabolite biotransformation
ISOTTI	MICHELE	12	10	22	Ammesso	23/07/2024	9,30	Riboflavin-overproducing Lactic Acid Bacteria: physiological role and gut microbiota modulation potential mediated by a B2 biofortified plant-based fermented beverage

JABEEN	SHAZINA	15	6	21	Ammesso	23/07/2024	9,30	Natural products of plant origin for the control of antimicrobial resistance
KHAN	MUHAMMAD MUEED SHAHBAZ	10,5	6	16,5	Ammesso	23/07/2024	9,30	"Sustainable Innovations in Bioenergy: Enhancing Production, Residual Utilization, and Resource Conservation"
MIRMAJIDI	SUSAN	14	6	20	Ammesso	23/07/2024	9,30	Role of foods and sustainable dietary patterns on nutritional status and human health, including the study of bioavailability, metabolic and functional activity of the main dietary bioactive compounds
PETROV	TIHOMIR PETROV	13	5		Ammesso	23/07/2024	9,30	DOCTORATE PROPOSAL PROJECT FOR THE DEVELOPMENT OF BIO-ACTIVATED FERTILIZER (BAF) TO PROMOTE A MORE SUSTAINABLE AGRICULTURE AND GREENER ECONOMY WITH A DECREAMENT OF CHEMICAL FERTILIZERS USE AND EMISSIONS OF GREENHOUSE GASSES.
SHAKIL	MD	16	6,5	22,5	Ammesso	23/07/2024	9,30	Utilization of Apple Harvesting and Processing Waste for the Manufacture of Edible Films.
TERMINE	VIOLA	16	8	24	Ammesso	23/07/2024	9,30	Characterizing the heterogeneity of the species Akkermansia muciniphila and improving the isolation's procedure for the development of new food supplements
VALENTI	IRENE	16	7	23	Ammesso	23/07/2024	9,30	EXPERIMENTAL EVOLUTION TO REDUCE MULTI-MYCOTOXIN CONTAMINATION IN CEREAL PRODUCTS
VERZI'	EDOARDO	12	5,5	17,5	Ammesso	23/07/2024	9,30	Valorization of Blue Crab Callinectes sapidus Rathbun in Italian Seas through Astaxanthin Extraction and Utilization of Crab Waste: From Laboratory Research to Industrial Scale
AHMED	JUNADID	14,5	2,5	17	Non ammesso			Mycosynthesis and Application of Fe <sub>2</sub> O <sub>3</sub> Nanoparticles to Diminish Fruit Rot Diseases by Maintaining their Composition and Pertinent Organoleptic Properties
AHMED	SHAMIM	10	0	10	Non ammesso			Green chemical and biotechnological processes for the development of added-value products from agrifood biomasses and by-products
ALIONG'O KULOBA	LEAKEY	15	2,5	17,5	Non ammesso			Fate of matrix-associated mycotoxins in food matrices and possibilities to influence their bioaccessibility
ANWAR	MUHAMMAD MUBEEN JAMAL	9,5	3	12,5	Non ammesso			Plant-based alternatives to animal foods: formulation, processing, nutritional aspects and effects in humans.
BASSI	FEDERICO	10	4	14	Non ammesso			Arsenic Resistance Study for Enteric Nonpathogenic Isolate Cultures (A.R.S.E.N.I.C.)
DANESHNIYA	MILAD	15	4,5	19,5	Non ammesso			Green chemical and biotechnological processes for the development of added-value products from agrifood biomasses and by-products
FATIMA	MAHNOOR	12	3	15	Non ammesso			Valorizing Agro-Waste: Formulating Anti-Diarrheal Nutraceuticals from Banana Peels

FATIMA	RUBAB	13	4	17	Non ammesso			Repurposing Pea Peel in Pasta Production: Enhancing Sustainability through Waste Utilization
GUALANDRIS	MATTEO	13,5	4,5	18	Non ammesso			RECOVERY AND VALORIZATION OF PRENYLFLAVONOIDS FROM BREWING BY-PRODUCTS TO PRODUCE ENRICHED FUNCTIONAL BEVERAGES
GUMMADAPU	SRI SUMA	4,5	0	4,5	Non ammesso			SPORTS NUTRITION AND DIETARY RECOMMENDATIONS FOR THE PREVENTION AND RECOVERY OF SPORTS AND EXERCISE INJURIES.
HAGH	SEYED MOHAMMAD HASAN	9	2	11	Non ammesso			Plant-based alternatives to animal foods: formulation, processing, nutritional aspects and effects in humans
HANIF	IQRA	10	1,5	11,5	Non ammesso			STRATEGIES FOR MANAGING FOOD SURPLUSES AND WASTE IN THE FOOD SUPPLY CHAIN.
HASAN	HERA	4	1,5	5,5	Non ammesso			Plant-based alternatives to animal foods: formulation, processing, nutritional aspects and effects in humans.
KAKAEI	ELHAM	14	4	18	Non ammesso			Reformulation of Cereal-Based Products Towards a More Sustainable Food System Using Gluten-Free Ingredients
KAKAIRE	WILBER	12	4	16	Non ammesso			Conflicting rationalities on the role of urban food markets and urban food vendors
KUANG	DAISY	9	8	17	Non ammesso			BIOCHEMICAL BASIS OF PLANT PROTEIN FUNCTIONALITY FOR EGG WHITE REPLACEMENTS
MAGNANO	FABIANA	11	0	11	Non ammesso			Fortificazione di pasta fresca con sottoprodotti di radicchio rosso: aspetti tecnologici, nutrizionali e sensoriali.
MIRMIRAN	SEYEDEH	14	3	17	Non ammesso			Advancing nutritional quality and shelf life of edible oils and crops through sustainable practices
MUSTAFA	BABAR MUSTAFA	10	3,5	13,5	Non ammesso			EFFECT OF DIFFERENT PROCESSING CONDITIONS ON QUALITY ATTRIBUTES OF PARBOILED RICE.
RASOOL	NAUMAN	11,5	4,5	16	Non ammesso			Structural and functional properties of modified dietary fiber from rice bran and soybean hull
RAZA	MOHSIN	9	3	12	Non ammesso			Sustainable bioprocesses for plant secondary metabolite transformation.
SABARA	ZAINEB	5	0,5	5,5	Non ammesso			Co-creation of future foods for nutrition security
SAEED	JOHNNY	13	3,5	16,5	Non ammesso			Kinetics of the oxidation of olive and sunflower oils as affected by protocatechuic acid and ethyl protocatechuate
SARVAR	MEHROSE N NISA	6,5	5,5	12	Non ammesso			Plant-based alternatives to animal foods: formulation, processing, nutritional aspects and effects in humans
SEHAIR	NIDA	9	6	15	Non ammesso			Development Of Bioactive Food Packaging Materials Using Added-Value Extracts From Agri-Food Residues
SHAHID	SEHRI	7,5	3	10,5	Non ammesso			Strategies for managing food surpluses and waste in food supply chain

SOLEIMANZADEHKHAYAT	MOJDEH	13,5	2,5	16	Non ammesso		Leveraging WHO's 'Best Buys' policy to reduce unhealthy diets and diet-related non-communicable diseases (DR-NCDs) among youth: Advancing towards healthier food environments
YILMAZ	YURDANUR	10	4	14	Non ammesso		Natural and Sustainable Nanocoating of Berry Fruits as Innovative and Active Packaging
GHAFOOR	IMTIAZ				Escluso -a) Documentazione mancante		Physicochemical Evaluation of Apple Pomace from Different Apple Varieties as Affected by Different Extraction Methods
MOUMENE	FATEN				Escluso -a) Documentazione mancante		Development of an eco-green biofilm based on fruit waste and some secondary metabolites of medicinal species for sustainable food conservation (Food systems PhD program)
NAYEM	MD FARIDUNNABI				Escluso -a) Documentazione mancante		Indispensable valorization: Utilization of fish waste as a safe protein source
PACHECO JARAMILLO	MARIA ELISA				Escluso -a) Documentazione mancante		CLIMATE CHANGE, SUSTAINABILITY AND REGENERATIVE AGRICULTURE AND THEIR POTENTIAL IMPACTS ON WHEAT FLOUR QUALITY PARAMETERS.
YE	DONGDONG				Escluso -a) Documentazione mancante		Green and fast e-sensing methodologies for Process Analytical Technology and food quality assessment and authentication

La Commissione si riunirà il giorno 23/07/2024 alle ore 9.30 presso la Sala Riunioni V piano, Ed. 21500, via Mangiagalli 25, DeFENS per i colloqui dei candidati. Il colloquio avverrà in presenza o on line per i candidati che ne abbiano fatto richiesta attraverso la piattaforma Teams

Meeting ID: 378 342 369 914

Passcode: iUGEae

LINK: [https://teams.microsoft.com/l/meetup-join/19%3ameeting\\_YTIIZTU1NjgtYTI2Zi00MWM1LTgzNzMtZmViMDE2NjM3Zjkz%40thread.v2/0?context=%7b%22Tid%22%3a%2213b55eef-7018-4674-a3d7-cc0db06d545c%22%2c%22Oid%22%3a%221008d5ad-5526-46b1-8f99-865bfc0db6ec%22%7d](https://teams.microsoft.com/l/meetup-join/19%3ameeting_YTIIZTU1NjgtYTI2Zi00MWM1LTgzNzMtZmViMDE2NjM3Zjkz%40thread.v2/0?context=%7b%22Tid%22%3a%2213b55eef-7018-4674-a3d7-cc0db06d545c%22%2c%22Oid%22%3a%221008d5ad-5526-46b1-8f99-865bfc0db6ec%22%7d)

Il colloquio avverrà in lingua inglese e prevederà una presentazione in ppt del progetto di ricerca (5 minuti) seguito da discussione con la Commissione (10 minuti).

**\* MOTIVO DI ESCLUSIONE**

- a) Documentazione mancante
- b) Titolo di studio non idoneo