

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
ABBAS	KHIZAR				ESCLUSO-DOCUMENTAZIONE MANCANTE			
ALI	AHMED MOHAMOUD				ESCLUSO-DOCUMENTAZIONE MANCANTE			
ALIZADEH	MEHRASA	10,5	7	17,5	AMMESSO/A	24 May 2023	11.30 am (Italian time)	The association between intake of plant-based protein, fat-soluble vitamins and intensity dietary sustainability with depression, anxiety and stress in adults
ASHRAF	WAQAS	14,5	6	20,5	AMMESSO/A	24 May 2023	11.30 am (Italian time)	Effects of germinated oat flour on rheological, physicochemical and textural properties of bread and its in-vitro digestibility: A step in the preparation of future foods
BASIGLIO	SARA	16	10	26	AMMESSO/A	24 May 2023	11.30 am (Italian time)	Antimicrobial resistance in honeybees: resistome profiling and spread by horizontal gene transfer
BAVIERA	MARTA	14,5	9	23,5	AMMESSO/A	24 May 2023	11.30 am (Italian time)	Technological enhancement of beverage production for promoting and preserving the aroma-active compounds
BRUNI	JENNIFER	15,5	7	22,5	AMMESSO/A	24 May 2023	2.30 pm (Italian time)	Development of an Ecodesign-based Life Cycle Assessment Model for Food Packaging Systems
CHEHADE	LARA	14,5	7	21,5	AMMESSO/A	24 May 2023	2.30 pm (Italian time)	Leveraging Food Systems to Promote Adherence to a Sustainable and Healthy Diet in Lebanon

DARKO	HELEN STEPHANIE OFEI	15,5	6	21,5	AMMESSO/A	24 May 2023	2.30 pm (Italian time)	Investigating the impact of High- Pressure processing technique on the sensory and nutritional properties, stability, and consumer acceptance of non-dairy plant-based beverages
DE MICHELI	ELISA	15,5	7,5	23	AMMESSO/A	24 May 2023	2.30 pm (Italian time)	Design of "soft solid" foods and thickened fluids intended for people with swallowing difficulties: rheological and tribological assessment.
DIAZ GUERRERO	PIERINA	12	4	16	NON AMMESSO/A			Enrichment of an extra virgin olive oil by co-encapsulated lactic acid bacteria and Antioxidants recovered from agro-industrial waste as a therapeutic symbiotic
FATIMA	AREEJA	16,5	4,5	21	NON AMMESSO/A			Extraction, Characterization and Development of Date Seed Oil Based Functional Cookies to Mitigate Hyperglycemia
GENNARO	MATTEO	16	7,5	23,5	AMMESSO/A	24 May 2023	2.30 pm (Italian time)	Natural Compounds to Reduce Seafood Waste and Loss
JILANI	GHULAM				ESCLUSO-DOCUMENTAZIONE MANCANTE			Enhancing Heat Tolerance in Wheat (<i>Triticum aestivum</i>) for Sustainable Food Production: Exploring the Benefits of Growth-Promoting Substances
KANUMARLA	ASHOK				ESCLUSO-DOCUMENTAZIONE MANCANTE			Barilla biscuits supply chain analysis with a focus on the main sustainability challenges
KHAN	SHEERAZ AHMAD	11,5	4	15,5	NON AMMESSO/A			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.

LOCATELLI	IRENE	17	8,5	25,5	AMMESSO/A	24 May 2023	2.30 pm (Italian time)	SAFFRON-ID – E-sensors for saffron integrity
MATHAVARAJ	MAHALAKSHMI	11,5	3,5	15	NON AMMESSO/A			Incorporation of millet resistant starch in starch-based foods
MOHANAKUMAR	ARJUN	10,5	5	15,5	AMMESSO/A	24 May 2023	2.30 pm (Italian time)	Technological enhancement of beverage production for promoting and preserving the aroma-active compounds
NASIR	MUHAMMAD	13	4	17	NON AMMESSO/A			The improvement-effect and mechanism of prebiotics combined with fructooligosaccharides on diabetes
PULIGADDA	LAKSHMI SRAVYA	14,5	5	19,5	AMMESSO/A	24 May 2023	11.30 am (Italian time)	Attitude behaviour gap in sustainable food consumption. Investigating the reasons behind the gap and interventions to mitigate it
REHMAN	AYESHA	9	2,5	11,5	NON AMMESSO/A			A Comparative Analysis of Microencapsulation Methods for Probiotic Bacteria and its Release in Gut
SHAHID	HAMNA	13	6	19	AMMESSO/A	24 May 2023	11.30 am (Italian time)	Utilization of Agricultural Waste for the production of Protease from Bacillus subtilis R5 and its applications in industries
SINDACO	MARTA	19	8	27	AMMESSO/A	24 May 2023	2.30 pm (Italian time)	Non-thermal technologies may improve the shelf life of uht milk
VALLI	CAMILLA	18	9,5	27,5	AMMESSO/A	24 May 2023	2.30 pm (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

I candidati ammessi che sosterranno il colloquio online riceveranno l'invito a collegarsi su piattaforma TEAMS direttamente dalla Commissione
The candidates admitted for the interview will be contacted by the Commission for the details of the interview (platform, time, etc.)

* MOTIVO DI ESCLUSIONE:

a) Documentazione mancante

b) Titolo di studio non idoneo