

PERSONAL INFORMATION**Martina Cirlini**

Affiliation:
 University of Parma
 Department of Food and Drug
 Address: Parma, Parco Area delle Scienze 27/A, I-43124 Parma, Italy

+39 +39



Sex Female | Date of birth | Nationality Italy

Enterprise	University	EPR
<input type="checkbox"/> Management Level	<input type="checkbox"/> Full professor	<input type="checkbox"/> Research Director and 1st level Technologist / First Researcher and 2nd level Technologist / Principal Investigator
<input type="checkbox"/> Mid-Management Level	<input checked="" type="checkbox"/> Associate Professor	<input type="checkbox"/> Level III Researcher and Technologist
<input type="checkbox"/> Employee / worker level	<input type="checkbox"/> Researcher and Technologist of IV, V, VI and VII level / Technical collaborator	<input type="checkbox"/> Researcher and Technologist of IV, V, VI and VII level / Technical collaborator

WORK EXPERIENCE

From January 2022

Associated Professor in Food Chemistry

Department of Food and Drug, University of Parma, University of Parma (www.unipr.it)

- Research activities in food chemistry field (volatile fraction characterization); Teaching

2016 – 2021

Fixed time researcher in Food Chemistry

Department of Food and Drug, University of Parma, University of Parma (www.unipr.it)

- Research activities in food chemistry field (volatile fraction characterization); Teaching

2011 - 2016

Postdoctoral fellow

Department of Organic Chemistry and Department of Food and Drug, University of Parma (www.unipr.it)

- Research activities in food chemistry field (volatile fraction characterization; determination of presence/absence of contaminants in food); Research Projects “Role of the plant-pathogen interaction in the Fusarium mycotoxin masking effect in corn”, FIRB, Italian Ministry of Research, Italy (Role: research fellowship)

EDUCATION AND TRAINING

2009

PhD in Food Science, University of Parma

(EQF level 8)

- characterization, authentication and quality evaluation of balsamic vinegars by means of analytical techniques such as GC-MS, and HPLC-MS

2004

MSc in Chemistry, University of Parma

(EQF level 7)

- research of analytical molecular markers for the characterization of different varieties of cocoa beans by means of GC-MS technique

RESEARCH ACTIVITIES**Main research interests**

- Study and identification of analytical molecular markers for the characterization of different food matrices
- Characterization of volatile fraction of food
- Study of the occurrence of contaminants as free and masked mycotoxins and tropane alkaloids in cereals and other matrices

TEACHING TASKS

- Laboratory of Chemistry applied to Food, Bachelor Degree in Food Science and Technology (2017 – to date);
- CURSO CORTO DE POSGRADO EN PERFECCIONAMIENTO EN TECNOLOGÍA DE LOS ALIMENTOS (Master), Módulo: Química de los Alimentos (Collaboration between the University of Parma and the University of Buenos Aires)
- Food Chemistry, Master Degree in Industrial Chemistry (2016 – 2017);
- Laboratory techniques in organic chemistry, Bachelor Degree in Zootechnical sciences and technologies of animal productions (2009 – 2010)

INSTITUTIONAL TASKS

- Member of Doctoral Supervisory Committee, Doctoral Program in Food Science, University of Parma (2017 – to date)
- Tutor for incoming students, Bachelor Degree in Food Science and Technology (2017 – to date)

WORK ACTIVITIES

Invited presentations

Speaker at national and international conferences and workshops (more than 50) in the field of Food science. Recent conferences:

CHARACTERIZATION OF THE VOLATILE PROFILE OF FRUIT JUICES FERMENTED WITH LACTIC ACID BACTERIA. XIX EuroFoodChem Conference, Budapest, Hungary. (2017). Authors: Martina Cirlini, Annalisa Ricci, Gianni Galaverna, Camilla Lazzi.

OCCURRENCE OF TROPANE ALKALOIDS IN HERBAL TEAS, INFUSIONS AND SUPPLEMENTS. 2nd MEETING ON "NATURAL TOXINS, Parma, Italy (2019). Authors: Martina Cirlini, Valentina Cappucci, Renato Bruni, Chiara Dall'Asta, Gianni Galaverna

PRESENZA DI ALCALOIDI TROPANICI IN INTEGRATORI ALIMENTARI, 21° CONGRESSO SITOX, Bologna (2023). Authors: Martina Cirlini, Lorenzo Del Vecchio, Chiara Dall'Asta, Gianni Galaverna

PERSONAL SKILLS

Mother tongue(s)	Italian
Other language(s)	English (B2 level)
Job-related skills	Good organisation skills gained through my experience as member of Scientific/Organisation Committees of events in the fields of Food Science
Digital skills	Use of office package, and softwares for statistical data processing (SPSS, SIMCA)

ADDITIONAL INFORMATION

- Publications** Dr. Cirlini (h index 27) is co-author of 80 publications in International peer-reviewed ISI journal, 3 publications in books and more than 50 communications to national/international conferences (Scopus, March 2023). Total number of citations: 2040. Some relevant publications (2018-2023):
1. Raquel Torrijos, Laura Righetti, Martina Cirlini, Luca Calani, Jordi Manes, Giuseppe Meca, Chiara Dall'Asta (2023). Phytochemical profiling of volatile and bioactive compounds in yellow mustard (*Sinapis alba*) and oriental mustard (*Brassica juncea*) seed flour and bran. *LWT - Food Science and Technology* 173 (2023) 114221
 2. Martelli, F., Cirlini, M., Dellafora, L., Neviani, E., Dall'Asta, C., Bernini, V. (2022). Mitigation of marine toxins by interactions with bacteria: The case of okadaic acid and tetrodotoxin. *Food Control*, 131, Article number 108428, DOI: 10.1016/j.foodcont.2021.108428
 3. Liberatore, C. M., Cirlini, M., Ganino, T., Rinaldi, M., Tomaselli, S., Chiancone, B. (2021). Effects of thermal and High-Pressure Processing on quality features and the volatile profiles of cloudy juices obtained from Golden Delicious, Pinova, and Red Delicious apple cultivars. *Foods*, 10, 3046. <https://doi.org/10.3390/foods10123046>
 4. Hadj Saadoun, J., Ricci, A., Cirlini, M., Bancalari, E., Bernini, V., Galaverna, G., Neviani, E., Lazzi, C. (2021). Production and recovery of volatile compounds from fermented fruit by-products with *Lactocaseibacillus rhamnosus*. *Food and Bioproducts Processing*, 128, 215-226.

5. Hadj Saadoun, J., Calani, L., Cirlini, M., Bernini, V., Neviani, E., Del Rio, D., Galaverna, G., Lazzi, C. (2021). Effect of fermentation with single and co-culture of lactic acid bacteria on okara: Evaluation of bioactive compounds and volatile profiles. *Food and Function*, 12 (7), 3033–3043. ISSN 20426496. DOI 10.1039/d0fo02916e
6. Martelli, F., Cirlini, M., Lazzi, C., Neviani, E., Bernini, V. (2021) Solid-State Fermentation of *Arthrospira platensis* to Implement New Food Products: Evaluation of Stabilization Treatments and Bacterial Growth on the Volatile Fraction. *Foods* 2021, 10, 67.
7. Cirlini, M., Ricci, A., Galaverna, G., Lazzi, C. (2020) Application of lactic acid fermentation to elderberry juice: Changes in acidic and glucidic fractions. *LWT*, 118, 108779
8. Cirlini, M., Cappucci, V., Galaverna, G., Dall'Asta, C., Bruni, R. (2019) A sensitive UHPLC-ESI-MS/MS method for the determination of tropane alkaloids in herbal teas and extracts. *Food Control*, 105, 285–291
9. Leni, G., Cirlini, M., Jacobs, J., Depraetere, S., Gianotten, N., Sforza, S., Dall'Asta, C. (2019) Impact of Naturally Contaminated Substrates on *Alphitobius diaperinus* and *Hermetia illucens*: Uptake and Excretion of Mycotoxins. *Toxins*, 11, 476; doi:10.3390/toxins11080476
10. Cirlini, M., Demuth, T.M., Biancardi, A., Rychlik, M., Dall'Asta, C., Bruni, R. (2018) Are tropane alkaloids present in organic foods? Detection of scopolamine and atropine in organic buckwheat (*Fagopyron esculentum* L.) products by UHPLC–MS/MS. *Food Chemistry*, 239, 141–147
11. Ricci, A., Cirlini, M., Levante, A., Dall'Asta, C., Galaverna, G., Lazzi, C. (2018) Volatile profile of elderberry juice: Effect of lactic acid fermentation using *L. plantarum*, *L. rhamnosus* and *L. casei* strains. *Food Research International*, 105, 412–422.

Research Projects

“CATERPILLAR” - Textile hemp for the production of functional food and proteic biomasses for animal feeding; funded by the Emilia-Romagna region as part of the Rural Development Program 2014-2020, measure 16.1.01 "Operational Groups of the Agricultural European Innovation Partnership", Focus Area 2A (Role: scientific responsible of research unit) (2020-2022)

“C'è Fermento – Study of new lacto-fermented products based on vegetables and fruits; funded by the Emilia-Romagna region as part of the Rural Development Program 2014-2020, measure 16.1.01 "Operational Groups of the Agricultural European Innovation Partnership", Focus Area 2A (Role: participant) (2020-2022)

“InDirect - Direct and indirect biorefinery technologies for conversion of organic side-streams into multiple marketable products”; funded by EU, Horizon 2020 / BBI-JU Call: H2020-BBI-PPP-2015-2-1 (Role: task leader) (2016-2019).

Parma 02/03/2023
Martina Cirlini