

<b>Giovanna Battelli</b>	<b>giovanna.battelli@ispa.cnr.it</b>
<b>ROLE:</b> Researcher	<b>UOS:</b> Milano
<p><b>Education and training</b></p> <p>1990: Short course “New Horizons in the Analysis of Oils, Fat, Lipids and Lipoproteins” of the American Oil Chemists Society, Skorpning (Denmark).          1986: “XII International Course on Statistical Methodology for Biology Researcher” of the Biometric Society, Gargnano (Italy).          1982: Degree in Agricultural Science, University of Milan, Milan, Italy</p>	
<p><b>Skills and competences</b></p> <p>Identification of markers for the characterization of traditional and PDO cheeses, like fatty acids and terpenes; study of the production and evolution of volatile flavor compounds in fermented food (cheese, yogurt, but also beer and wine) as the result of the biochemistry activity of the microbiota, with the aim to identify defects or to improve flavor characteristics; study of nutraceutical value of cheeses and how to improve it feeding animals with diet containing high level omega3 fatty acids plants.          Volatile and lipophylic compounds are determined by means of gas chromatography, gas chromatography-mass spectrometry coupled to dynamic headspace extraction/solid phase micro extraction.</p>	
<p><b>Main research projects (participation and responsibility)</b></p> <ul style="list-style-type: none"> <li>&gt; FILAGRO “Innovative and sustainable strategies for the agro-food sector”. Accordo Quadro CNR - Lombardy Region 2013-2015 (Investigator)</li> <li>&gt; EULAT - “Identification of models of farm conduction aimed to excellent dairy productions”. Lombardy Region. 2011-2014. (Investigator, and responsible for the CNR unit)</li> <li>&gt; VALTEMAS - "Technological valorization of the autochthonous microorganisms of Silter cheese". Lombardy Region. 2011-2013. (Investigator)</li> <li>&gt; FORTIPACK: "Migration studies in DOP Cheeses packed in plastic films" Lombardy Region 2008-2010. (Investigator, and responsible for the CNR unit)</li> <li>&gt; Accordo Quadro CNR - Regione Lombardia: “Innovative biological and technological resources for sustainable development of agrofood system”. 2008 – 2011. (Investigator)</li> </ul>	
<p><b>No of Publications</b></p> <p>&gt;35</p>	<p><b>H-Index</b></p> <p>7 (Scholar) 5 (Scopus)</p>
<p><b>Project evaluation &amp; Referee activities</b> (Max. 300 characters including spaces)</p> <p>Reviewer:</p> <p>Journal of Food Agriculture &amp; Environment [Science and Technology] ISSN: 1459-0255          Journal of Food Composition and Analysis - Elsevier - ISSN: 0889-1575          Meat Science ISSN: 0309-1740 Food Chemistry ISSN: 0308-8146</p>	

### **Selected publications**

Cornelli U, Bondiolotti G, **Battelli G**, Zanoni G, Finco A, Recchia M. 2015. *Activity of 30 different cheeses on cholesterol plasma levels and OBRI (Oxidative Balance Risk Index) in a rat model*. International Journal of Food Sciences & Nutrition. 66:383-90. DOI: 10.3109/09637486.2015.1024205.

Impact factor 2013: **1.20**

Citations: **0**

Peiretti PG, Gai F, Alonzi S, Battelli G, Tassone S, 2015. *Characterisation of Alpine highland pastures located at different altitudes: forage evaluation, chemical composition, in vitro digestibility, fatty acid and terpene contents*. Plant Biosystems DOI: 10.1080/11263504.2015.1064044

Impact factor 2014: **1.92**

Citations: **0**

Bava L, Zucali M, Sandrucci A, Guerci M, **Battelli G**, Brasca M, Povolò M, Decimo M, Tamburini A, 2013. *How different farming systems can affect nutraceutical and traceable components of cow milk?* Italian Journal of Animal Science, 12 (suppl. 1), 103-103.

Impact factor 2013: **0.60**

Citations: **0**

Masotti F, **Battelli G**, De Noni I. 2012. *The evolution of chemical and microbiological properties of fresh goat milk cheese during its shelf life*. Journal of dairy science 95 (9), 4760-4767

Impact factor 2013: **2.55**

Citations: **6**

Revello-Chion A, Tabacco E, Giaccone D, Peiretti PG, **Battelli G**, Borreani G. 2010. *Variation of fatty acid and terpene profiles in mountain milk and "Toma piemontese" cheese as affected by diet composition in different seasons*. Food Chemistry 121 (2), 393-399

Impact factor 2013: **3.26**

Citations: **43**

Rapetti L, Crovetto GM, Galassi G, Sandrucci A, Succi G, Tamburini A, **Battelli G**. 2009. *Effect of maize, rumen-protected fat and whey permeate on energy utilisation and milk fat composition in lactating goats*. Italian Journal of Animal Science 1 (1), 43-54

Impact factor 2013: **0.60**

Citations: **15**

De Noni I, **Battelli G**. 2008. *Terpenes and fatty acid profiles of milk fat and "Bitto" cheese as affected by transhumance of cows on different mountain pastures*. Food Chemistry 109: 299-309

Impact factor 2013: **3.26**

Citations: **44**

Pellegrino L, **Battelli G**, Resmini P, Ferranti P, Barone F, Addeo F. 1997. *Effects of heat load gradient occurring in moulding on characterization and ripening of Grana Padano*. Lait 77, 221-228

Impact factor 2013: **1.16**

Citations: **28**

**Battelli G**, Pellegrino L. 1994. *Detection on non-dairy fat in cheese by gas chromatography of triglycerides*. Italian Journal of Food Science, 407-420  
Impact factor 2013: **0.20**  
Citations: **9**

Resmini P, Pellegrino L, **Battelli G**. 1990. *Accurate quantification of furosine in milk and dairy products by a direct HPLC method*. Italian Journal of Food Science 2 (3), 173-183  
Impact factor 2013: **0.20**  
Citations: **263**