

SARA ANTONIAZZI

Born in Torino, Italy, on 30 November 1967

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EDUCATION

1986 July, school-leaving certificate of Biological and Chemical Technician, Istituto Professionale Statale "Ada Gobetti Marchesini", Turin, Italy.

PROFESSIONAL EXPERIENCE RECORD

2001 July - at present. **Technician, permanent position** at Institute of Sciences of Food Production -CNR, Turin, Italy.

1996 December - 2001 July

Technician, temporary position, Institute of Sciences of Food Production - CNR, Turin, Italy.

1996 May - 1996 December

Technician, temporary position, Laboratorio Analisi, Azienda Sanitaria Regionale U.S.L. n. 8, presidio ospedaliero S.Croce, Moncalieri, Turin, Italy.

1993 December - 1995 December

Technician, temporary position, Institute of Applied Phytovirology- CNR, Turin, Italy.

1987 May - 1993 September

Technician at the Institute of Applied Phytovirology- CNR, Turin Italy:

Scholarship funded by "Centro Internacional de Agricultura Tropical, C.I.A.T., Cali, Colombia. Project: Characterization of the main bean mosaic virus isolates that limit bean production in northern africa, west asia and china".

Scholarship funded by Cimmyt/Risafre. Project: "CIMMYT- Barley Yellow Dwarf Virus".

Scholarship funded by Floriviera Association of Sanremo. Project: "Diagnosi per le virosi nel garofano ed in altre piante ornamentali".

1986 October – 1987 January. Trainee as technician at the Istituto Zooprofilattico Sperimentale, laboratorio di Ispezione degli Alimenti di Origine Animale, Turin, Italy.

SPECIFIC EXPERIENCE

- *extraction and HPLC analysis of mycotoxin* in animal feed and animal origin food.

- *evaluation of the chemical composition and nutritive value of animal feeds*, with special reference to fresh and conserved forages. Determinations: volatile fatty acids, alcohols by HPLC, Water-soluble carbohydrates (WSC), by anthrone reaction assay, Buffering capacity (BC), according to Playne and McDonald (1966). Ammonia (N-NH₃), by ammonia electrode, Total nitrogen (Total N) by Dumas method (Macro-N nitrogen analyzer, Foss Haereus, Germany), Total amino acids and free amino acids (after deproteinization) by separation in Aminoanalyzer Gold-Nouveau (Beckman), "In vitro" digestibility by Tilley and Terry method, ADF and NDF determination by Van Soest method.

-*microbiology*, multiplication of plant viruses, extraction and purification of viruses components.

-*food's microbiology*, microbiological analysis of milk.

-*molecular biology*, protein extraction, purification and analysis from plant and bacteria, DNA and RNA extractions from bacteria, plant and viruses, restriction analysis, ; molecular hybridisation - squash , Dot, Southern and Northern blots, -DNA sequencing, separation on SDS-PAGE and acrylamide gels.

OTHER SKILLS:

Laboratory management. In charge of the main lab instruments.

Training of undergraduate and graduate students attending the ISPA laboratories.

Safety issue referent of u.o.s. of Turin of ISPA

Purchasing agent (Punto Istruttore)

Responsabile unico del Procedimento . (R.U.P)

LANGUAGE SKILLS

English: good level in spoken and written language.

French: basic knowledge of the spoken language.

COMPUTER LITERACY

Office. Lab Instruments Data Handling and Management Softwares: Gold Nouveau®, Beckman; Chrom-Card®, Thermo Finningan; Chromleon®, Dionex; WinRapid, Elementar.

PATENT

L. Cavallarin, M.Giribaldi, S.Antoniuzzi, E. Bertino, A. Coscia, G.M. Gariglio (2014). "Pastorizzatore in continuo di piccoli volumi di alimenti liquidi" (Continuous pasteurizer for small volumes of food liquids). Application: 16.07.2014, number TO2014A000566, patent owners Consiglio Nazionale delle Ricerche, Università degli Studi di Torino, and Giada s.a.s. di Gariglio Gian Marco & C.

ARTICLES

- L. Cavallarin, S. **Antoniuzzi**, D. Giaccone, E. Tabacco, G. Borreani. (2014). Transfer of Aflatoxin M1 from milk to ripened cheese in three Italian traditional production methods. Food control, 38: 174-177.
- L. Pozzo, L. Cavallarin, **S. Antoniuzzi**, P. Guerre, E. Biasibetti, M.T. Capucchio, A. Schiavone. (2013). Feeding a diet contaminated with ochratoxin A for chickens at the maximum level recommended by EU for poultry feeds (0.1mg/Kg). 2. Effects on meat quality, oxidative, stress, residues and histological traits. Journal of Animal Physiology and Animal Nutrition, 97: 23-31.
- G. Borreani, E. Tabacco, L. Cavallarin, S. **Antoniuzzi**, D. Giaccone (2012). Le Aflatossine nella filiera latte, un problema sempre in agguato: punti critici e indicazioni per il contenimento del rischio. Quaderni della Regione Piemonte. Agricoltura
- G. Borreani, E. Tabacco, L. Cavallarin, S. **Antoniuzzi**, D. Giaccone (2012). Monitoraggio e contaminazione del latte e trasferimento dell'AFM1 nei formaggi.
- L. Cavallarin, E. Tabacco, S. **Antoniuzzi**, G. Borreani. (2011). Aflatoxin accumulation in whole crop maize silages as result of aerobic exposure. Journal of the Science of Food and Agriculture, 91: 2419-2425.