



**PERSONAL INFORMATION**

Surname, Name **BATTELLI, GIOVANNA**  
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ORCID **<https://orcid.org/0000-0002-0295-0048>**  
Nationality **Italian**  
Date and Place of birth **June 24<sup>th</sup> 1955, Firenze, Italy**

**WORK EXPERIENCE**

Period (from – to)	<b>1984-ONGOING</b>
Name and address of employer	National Research Council – “Research Centre on Milk Technology, Bromatology and Microbiology”, via Celoria 2, Milan Italy, merged in 2002 into “Institute of Science of Food Production”
Type of business or sector	Public Research Institution
Occupation or position held	Researcher
Main activities or responsibilities	Research activities
Personal registration number	2667
Period (from – to)	<b>1982-1983</b>
Name and address of employer	Minister of Agriculture and Forests – Milk and Dairy Institute, via Lombardo 11, Lodi, Italy
Type of business or sector	Public Research Institution
Occupation or position held	Attending graduate
Main activities or responsibilities	Research activities

**EDUCATION AND TRAINING**

Period (from – to)	1990, Skorpning (Denmark)
Name and type of organization providing education	The American Oil Chemists Society
Principal subjects / skills covered	“New Horizons in the Analysis of Oils, Fat, Lipids and Lipoproteins” (short course)
Period (from – to)	1986, Gargnano (Italy)
Name and type of organization providing education	The Biometric Society
Principal subjects / skills covered	“XII International Course on Statistical Methodology for Biology Researcher”
Period (from – to)	1982, Milano (Italy)
Name and type of organization providing education	University of Milan
Principal subjects / skills covered	Degree in Agricultural Science

NATIVE LANGUAGE **ITALIAN**

OTHER LANGUAGES **ENGLISH, SPANISH**

## Research Activities

(main)

**2010-ongoing:** Study of the nutraceutical value of milk, cheese, eggs and meat and how to improve it by placing animals on diets containing crops with high levels of n-3 fatty acids. **2008-ongoing:** Study of the genotypical and phenotypical biodiversity of bacteria populations from DOP cheeses evaluating the production of bio-active molecules. **2008-ongoing:** interactions between cheese and plastic film in packaging studying the semivolatiles molecules that can be transferred from plastics to cheese. **2007-ongoing:** impact of innovative treatments for food safety on cheese quality. **1994-ongoing:** definition of quality and typicality in dairy products evaluating the lipid fraction and volatiles of cheese. **1992-1997:** assessing food genuineness evaluating the presence of foreign fat in milk fat and cheese; **1990-1997:** evaluation of heat-damage of proteins in milk and cheese by quantification of furfural, and its implication in assessing food adulterations; **1984-1998:** evaluation of late blowing in hard cheeses quantifying the volatile free fatty acids produced by microorganisms

### Main research projects (participation and responsibility)

- RABOLA "Sustainable strategy to reduce the antibiotic use in lactating cows livestock" Lombardy Region 2018 (Investigator)
- FARM-INN "Farm-level interventions supporting dairy industry innovation" – Ager Foundation 2017 (Investigator)
- CAMFEED "Improving meat and eggs quality using low-glucosinolate Camelina sativa meal as poultry feed", Cariplo Foundation 2015". (Investigator, and responsible for the ISPA unit)
- FILAGRO "Innovative and sustainable strategies for the agro-food sector". Framework agreement CNR- Lombardy Region 2013-2015 (Investigator)
- EULAT - "Identification of models of farm production aimed to excellent dairy productions", Framework agreement CNR- Lombardy Region 2011-2014. (Investigator, and responsible for the CNR unit)
- VALTEMAS - "Technological valorization of the autochthonous microorganisms of Silter cheese". Lombardy Region. 2011-2013. (Investigator)
- FORTIPACK: "Migration studies in DOP Cheeses packed in plastic films" Lombardy Region 2008-2010. (Investigator, and responsible for the CNR unit)
- "Innovative biological and technological resources for sustainable development of agrifood system". Framework agreement CNR- Lombardy Region 2008 – 2011. (Investigator)

## Teaching Activities

(main)

She supervised several thesis, and hosted several students at the ISPA labs

She made several speeches and presentations at national and international congresses and courses

## Publications

> 20 articles in International Scientific Journals (ISI)

1 Chapter in books

> 12 abstracts in international or national congresses

Signature



Date 31-3-2020

## Selected publications of the last 5 years

- Peiretti, P. G., Tassone, S., Vahdani, N., **Battelli, G.**, & Gai, F. (2020). Evaluation of the Nutritive Value and the Fatty Acid, Phenol, Tannin and Terpenoid Contents of Nine Pastures in an Alpine District during the Summer Season. *Agriculture*, 10(2), 42. doi: 10.3390/agriculture10020042
- Battelli, G.**, Scano, P., Albano, C., Cagliani, L. R., Brasca, M., & Consonni, R. (2019). Modifications of the volatile and nonvolatile metabolome of goat cheese due to adjunct of non-starter lactic acid bacteria. *LWT*, 116, 108576. Doi:10.1016/j.lwt.2019.108576
- Ocelová V, Chizzola R, **Battelli G**, Pisarcikova J, Stefan Faix S, Gai F, Placha I. 2019 Thymol in the intestinal tract of broiler chickens after sustained administration of thyme essential oil in feed *J Anim Physiol Anim Nutr* 103 204–209 doi: 10.1111/jpn.12995
- Morandi S, Silveti S, **Battelli G**, Brasca M. Can lactic acid bacteria be an efficient tool for controlling *Listeria monocytogenes* contamination on cheese surface? The case of Gorgonzola cheese 2018. *Food Control* 96, 499-507 doi:10.1016/j.foodcont.2018.10.012
- Cremonesi, P; Conte, G; Severgnini, M; Turri, F; Monni, A; Capra, E; Rapetti, L; Colombini, S; Chessa, S; **Battelli, G**; Mele, M; Castiglioni, B. 2018. Evaluation of the effects of different diets on microbiome diversity and fatty acid composition of rumen liquor in dairy goat. *Animal* 1-11. doi:10.1017/S1751731117003433
- Passera A, Venturini G, **Battelli G**, Casati Penaca F, Quaglino F, Bianco PA. 2017 Competition assays revealed *Paenibacillus pasadenensis* strain R16 as a novel antifungal agent. *Microbiological Res* 198 16–26
- Masotti F, Cattaneo S, Stuknytė M, **Battelli G**, Vallone L, De Noni I. 2016. Composition, proteolysis and volatile profile of Strachitunt PDO cheese. *J Dairy Sci* 100(3): 1679-1687
- 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
- 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(4):383-390
- Gai F, **Battelli G**, Bottero MT, Civera T, Dalmaso A, Pattono D, Peiretti PG. 2014. Influence of Alpine highland pasture on the fatty acid and terpene composition of milk and Plaisentif cheese from various Piedmont farms. *Options méditerranéennes. Série A: Séminaires méditerranéens* 109, 293-296
- Bava L, Zucali M, Sandrucci A, Guerri 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