



PERSONAL INFORMATION

Surname, Name **BRASCA, MILENA**
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Nationality **Italian**
Date and Place of birth **Milano, 17/07/1966**

WORK EXPERIENCE

Period (from – to) **SINCE 18TH NOVEMBER 2019 SENIOR RESEARCHER**
SINCE 2010 RESPONSIBLE FOR THE MILANO UNIT – INSTITUTE OF SCIENCES OF FOOD PRODUCTION.
Name and address of employer **Researche at CNR ISPA from December 2001**
Type of business or sector **Consiglio Nazionale delle Ricerche P.le Aldo Moro, 7 - 00185 Roma**
Occupation or position held **Public Research Institution**
Senior researcher
Main activities or responsibilities **Responsible for the Milano unit – Institute of Sciences of food Production. My research is focused on agrifood sector; I coordinate and participate in national and international research projects.**
Personal registration number **8696**

EDUCATION AND TRAINING

Period (from – to) **MAGGIO 93 – DICEMBRE 1999 CENTRO STUDI LATTE CNR, MILANO (NOW ISPA – CNR)**
Name and type of organization providing education **Consiglio Nazionale delle Ricerche P.le Aldo Moro, 7 - 00185 Roma**
Principal subjects / skills covered **Public Research Institution**
Research studies on food microbiology and food technologies
Title of qualification awarded **Research Grant**

Period (from – to) **1985 -1993**
Name and type of organization providing education **Università degli Studi di Milano, Italy**
Principal subjects / skills covered **Public Research Institution**

Title of qualification awarded **Degree in Agricultural Science (107/110)**

NATIVE LANGUAGE **Italian**

OTHER LANGUAGES

	ENGLISH
Reading	Very good
Writing	Very good
Talking	Good

ORGANIZATIONAL CAPACITY
(main)

Good interpersonal, communication and teaching skills. Good teamworking skills. Organizational skills were acquired as head of the Milan Territorial Unit of the Institute of Food Production Sciences, and as head of research unit and leader of scientific research projects.

Research Activities
(main)

The research activity is focused on agri-food microbiology and the main research topics are related to:

- Food production, quality and safety
- Innovative methods for improving food shelf-life
- Study of traditional cheese microbiota
- Evaluation of virulence and pathogenic traits of agri-food microorganisms
- Molecular characterization and study of metabolic activities of lactic acid bacteria
- Production, isolation, and characterization of bio-molecules produced by bacteria of agri-food interest and their application to improve food safety and quality

PRINCIPAL INVESTIGATOR IN THE FOLLOWING PROJECTS

02/09/2019 – 31/01/2022 Experimentation process for cheese maturing in the mines of Dossena – CHEESEMINE. Bando FEASR – Rural Development Programmes 2014-2020

01/09/2018 – 31/08/2021 AGER FARM-INN - "Farm-level interventions supporting dairy industry innovation" – Bando Ager Prodotti Lattiero-caseari 2017

28/12/2018 – 27/12/2021 RABOLA. "Sustainable strategy to reduce the antibiotic use in lactating cows livestock" . Regione Lombardia, Bando per il finanziamento dei progetti diricerca in campo agricolo e forestale - d.d.s. 28 marzo 2018, n. 4403

2012-2014: Regione Lombardia Rural Development Programmes 2007-2013. "Enhancement of the quality mountain dairy production chain through the development of highly innovative products" - YOPRO

2011 –2014: Regione Lombardia - Research and Development. Strategic Plan 2010 2012 "Individuation of models of farm conduction aimed to excellent dairy productions" - EULAT

2009-2010: Regione Lombardia - Agricultural Research project "Culture collection of autochthonous microorganisms for goat cheese of Valli Varesine: research on Formaggella del Luinese cheese". VARESEFERM

2008 – 2011: Responsible for Objective 2 of WP1, Accordo Quadro CNR - Regione Lombardia: "Innovative biological and technological resources for sustainable development of agro-food system".

2008-2010: Regione Lombardia –Agricultural Research project "PDO cheeses in Valtellina: technological improvements respecting tipicity". VALTEC

RESPONSIBLE FOR CNR-ISPA RESEARCH UNIT IN THE FOLLOWING PROJECTS

24/12/2019 - 23/12/2022 Development of processes for the dairy chian (farms and dairies) to optimize environmental, territorial and management factors aimed at obtaining greater production efficiency and quality excellence in the production of PDO and typical cheeses. – USEFUL. Bando FEASR PSR 2014-2020 MISURA 16 – "COOPERAZIONE" SOTTOMISURA 16.1 – "Sostegno per la costituzione e la gestione dei Gruppi Operativi del PEI in materia di produttività e sostenibilità dell'agricoltura" - OPERAZIONE 16.1.01 – "Gruppi Operativi PEI"

07/09/2019 - 06/02/2022 Microrganismi del burro e dei formaggi a latte crudo prodotti in Valle Camonica e nel Sebino Bresciano - MIFISSO - Bando FEASR – Programma di Sviluppo Rurale 2014-2020 MISURA 16 – "COOPERAZIONE" SOTTOMISURA 16.1 – "Sostegno per la costituzione e la gestione dei Gruppi Operativi del PEI_in materia di produttività e sostenibilità dell'agricoltura" - OPERAZIONE 16.1.01 – "Gruppi Operativi PEI"

07/10/2017 - 06/10/2019 Regione Lombardia - Rural Development Programmes -2014-2020. "Milking: Efficiency, Sustainability and QuAlity" – META.

06/10/2016 –31/12/2018 Lombardy Region - Rural Development Programmes -2014-2020. New formulations for the innovation of pasta filata cheeses -PROFIL.

01/03/2015-31/05/2017: CARIPLO Project - Chemically and biochemically modified polysaccharides from leguminous plants with improved biostability and versatile properties for industrial applications" POLIBIO

01/05/2015-31/03/2018: CARIPLO Project From waste to bio products: an integrated and sustainable production system - DUCK-TECH

5/07/2013-31/10/2015: Accordo Quadro CNR –

Lombardy Region FILAGRO: "Innovative and sustainable strategies for the agro-food sector".

2010 - Member of the UNI "Microbiological Analysis" working group

2010- Member of the UNI "Milk and dairy products" working group

2011 - Member of the Scientific Committee of Italian Association of Dairy Technologists, (AITeL)

Since 2019 Editor in Chief of Journal of the Italian Dairy Science Association

Teaching Activities (main)

Her research has led to around 170 publications, and oral presentations in national and international congresses..

She supervised and co-supervised 50 MSc and 5 PhD thesis, and hosted several students at the ISPA labs.

She made several speeches and presentations at national and international congresses, PhD classes and courses

Publications

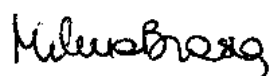
72 Articles in International Scientific Journals (ISI)

12 Chapters in books

38 Articles in National or not ISI Scientific Journals (ISI)

over 66 abstracts in international or national congresses

Signature



Date 31th March 20

Selected publications of the last 5 years

- Abano C., Silveti T., **Brasca M.** (2020) Folate production by LAB and their potential for dairy product bio-enrichment by fermentation. *FEMS Letters in press*
- Morandi S., Silveti T., Vezzini V., Morozzo E., **Brasca M.** (2020) How we can improve the antimicrobial performances of lactic acid bacteria? A new strategy to control *Listeria monocytogenes* in Gorgonzola cheese. *Food Microbiology*. DOI information: 10.1016/j.fm.2020.103488
- D'Incecco P, **Brasca M**, Rosi V, Morandi S, Ferranti P, Picariello G, Pellegrino L. (2019) Bacterial proteolysis of casein leading to UHT milk gelation: An applicative study. *Food Chemistry*, 292, 217-226 <https://doi.org/10.1016/j.foodchem.2019.04.066>
- Silveti, T., Morandi, S., & **Brasca, M.** (2019). Does *Enterococcus faecalis* from Traditional Raw Milk Cheeses Serve as a Reservoir of Antibiotic Resistance and Pathogenic Traits? *Foodborne pathogens and disease*. <https://doi.org/10.1089/fpd.2018.2542>
- Abouloifa, H., Rokni, Y., Bellaouchi, R., Ghabbour, N., Karboune, S., **Brasca, M.**, Salah BS, Chihib NE, Saalaoui E & Asehraou, A. (2019). Characterization of Probiotic Properties of Antifungal *Lactobacillus* Strains Isolated from Traditional Fermenting Green Olives. *Probiotics and Antimicrobial Proteins*, 1-14. <https://doi.org/10.1007/s12602-019-09543-8>
- Morandi, S., Silveti, T., Battelli, G., & **Brasca, M.** (2019). Can lactic acid bacteria be an efficient tool for controlling *Listeria monocytogenes* contamination on cheese surface? The case of Gorgonzola cheese. *Food Control*. <https://doi.org/10.1016/j.foodcont.2018.10.012>
- Masotti, F., Vallone, L., Ranzini, S., Silveti, T., Morandi, S., & **Brasca, M.** (2018). Effectiveness of air disinfection by ozonation or hydrogen peroxide aerosolization in dairy environments. *Food Control*. 97, 32-38 <https://doi.org/10.1016/j.foodcont.2018.10.022>
- Albano, C., Morandi, S., Silveti, T., Casiraghi, M. C., Manini, F., & **Brasca, M.** (2018). Lactic acid bacteria with cholesterol-lowering properties for dairy applications: In vitro and in situ activity. *Journal of Dairy Science*, 101(12), 10807-10818. <https://doi.org/10.3168/jds.2018-15096>
- Bottani, M., **Brasca, M.**, Ferraretto, A., Cardone, G., Casiraghi, M. C., Lombardi, G., De Noni I., Cattaneo S. & Silveti, T. (2018). Chemical and nutritional properties of white bread leavened by lactic acid bacteria. *Journal of Functional Foods*, 45, 330-338. <https://doi.org/10.1016/j.jff.2018.04.030> IF205:3.70
- Silveti T., Morandi S., **Brasca M.** (2018) Growth factors affecting gas production and reduction potential of vegetative cell and spore inocula of dairy related *Clostridium* species. *LWT- Food Science and Technology* 92, 32-39 - <https://doi.org/10.1016/j.lwt.2018.02.014>
- Silveti, T., Merlini, L., **Brasca, M.**, & Galante, Y. M. (2018). Aerogel from chemo-enzymatically oxidized fenugreek gum: an innovative delivery system of isothiazolinones biocides. *Applied Microbiology and Biotechnology*, Applied Microbiology and Biotechnology (2018) 102:2683–2692 <https://doi.org/10.1007/s00253-018-8804-0>
- Galante, Y. M., Merlini, L., Silveti, T., Campia, P., Rossi, B., Viani, F., & **Brasca, M.** (2018). Enzyme oxidation of plant galactomannans yielding biomaterials with novel properties and applications, including as delivery systems. *Applied Microbiology and Biotechnology*, 1-16 <http://doi.org/10.1007/s00253-018-9028-z>
- Decimo M., Cabeza MC, Ordonez JA, De Noni I., **Brasca M** (2018) Volatile organic compounds associated with milk spoilage by psychrotrophic bacteria. *International Journal of Dairy Technology*, 71, 1-8 <https://doi.org/10.1111/1471-0307.12485>
- Decimo, M., Quattrini, M., Ricci, G., Fortina, M. G., **Brasca, M.**, Silveti, T., Manini F, Erba D, Crisculi F and Casiraghi MC (2017). Evaluation of microbial consortia and chemical changes in spontaneous maize bran fermentation. *AMB Express*, 7(1), 205. <http://doi.org/10.1186/s13568-017-0506-y>
- Morandi S, Cremonesi P, Povo M, Capra E, Silveti T, Castiglioni B, Ribeiro MG, Alves AC, da Costa GM, Luini M & **Brasca M** (2017). *Prototheca blaschkeae* subsp. *brasiliensis* subsp. nov., isolated from cow milk. *International Journal of Systematic and Evolutionary Microbiology*, 67(10), 3865-3871. <https://doi.org/10.1099/ijsem.0.002209>
- Bava, L., Colombini, S., Zucali, M., Decimo, M., Morandi, S., Silveti, T., **Brasca M.**, Tamburini A., Crovetto GM & Sandrucci, A. (2017). Efficient milking hygiene reduces bacterial spore contamination in milk. *Journal of Dairy Research*, 84(3), 322-328. <http://dx.doi.org/10.1017/S0022029917000309>
- Silveti, T., Capra, E., Morandi, S., Cremonesi, P., Decimo, M., Gavazzi, F., Giannico R., De Noni I. & **Brasca, M.** (2017). Microbial population profile during ripening of Protected Designation of Origin (PDO) Silter cheese, produced with and without autochthonous starter culture. *LWT-Food Science and Technology*. 84, 821-831 <https://doi.org/10.1016/j.lwt.2017.06.022.821-831>
- E. Vassallo, M. Pedroni, T. Silveti, S. Morandi, S. Toffolatti, G. Angella, **M. Brasca** (2017), Bactericidal performance of nanostructured surfaces by fluorocarbon plasma. *Materials Science and Engineering C* 80 117–121. <http://doi.org/10.1016/j.msec.2017.05.111>
- Decimo, M., **Brasca, M.**, Ordóñez, J. A., & Cabeza, M. C. (2017). Fatty acids released from cream by psychrotrophs isolated from bovine raw milk. *International Journal of Dairy Technology*, 70(3), 339-344. <https://doi.org/10.1111/1471-0307.12347>
- Brasca M.**, Hogenboom J.A., Morandi S., Rosi V., D'Incecco P., Silveti T., Pellegrino L. (2016) Proteolytic activity and production of -aminobutyric acid by *Streptococcus thermophilus* cultivated in microfiltered pasteurized milk. *J. Agric. Food Chem* 64(45), 8604-8614. <https://doi.org/10.1021/acs.jafc.6b03403>
- Rossi B, Campia P, Merlini L, **Brasca M**, Pastoric N, Farris S, Melone L, Punta C, Galante YM*. (2016) An aerogel obtained from chemo-enzymatically oxidized fenugreek galactomannans as a versatile delivery system. *Carbohydrate Polymers* 144 (2016) 353–361. <http://dx.doi.org/10.1016/j.carbpol.2016.02.007>
- Decimo M., **Brasca M.**, Ordonez JA, Cabeza MC. (2016) Fatty acids released from cream by psychrotrophs isolated from bovine raw milk. *International Journal of Dairy Technology* 69, 1.6; doi: 10.1111/1471-0307.12347
- Decimo M.*, Silveti T, **Brasca M.** (2016) Antibiotic resistance patterns of Gram-negative psychrotrophic bacteria from bulk tank milk. *Journal of Food Sciences* 81, (4) M944 – M951 <http://doi.org/10.1111/1750-3841.13250>
- Stuknytė, M.*, Decimo, M., Colzani, M., Silveti, T., **Brasca, M.**, Cattaneo, S., Aldini G., De Noni, I. (2016). Extracellular thermostable proteolytic activity of the milk spoilage bacterium *Pseudomonas fluorescens* PS19 on bovine caseins. *Journal of Dairy Science*, 99(6), 4188-4195. <https://doi.org/10.3168/jds.2016-10894>

- Foca, G., Ferrari, C., Ulrici, A., Sciutto, G., Prati, S., Morandi, S., **Brasca M.** & Oliveri, P. (2016). The potential of spectral and hyperspectral-imaging techniques for bacterial detection in food: A case study on lactic acid bacteria. *Talanta*, 153, 111-119.
- Zucali M, Battelli G, Battini M, Bava L, Decimo M, Mattiello S, Povo M and **Brasca M.** (2016) Multi-dimensional assessment and scoring system for dairy farms. *Italian Journal of Animal Science*, 2016, 15(3), 492-503. <http://dx.doi.org/10.1080/1828051X.2016.1218304>
- Morandi* S, Cremonesi P, Capra E, Silvetti T, Decimo M, Bianchini V, Alves AC, Vargas A, Costa GM, Ribeiro MG **Brasca M** (2016). Molecular typing and difference in biofilm formation and antibiotic susceptibilities among *Prototheca* strains isolated in Italy and Brazil. *Journal of Dairy Science* 99:1-10 <http://dx.doi.org/10.31968/jds.2016-10900>
- Morandi S., Silvetti T., Tamburini A., **Brasca M.** Changes in oxidation-reduction potential during milk fermentation by wild lactic acid bacteria. *Journal of Dairy Research* (2016) 83 387–394. <http://doi.org/10.1017/S0022029916000339>