

# Short Curriculum Vitae TIZIANA SILVETTI



## Personal Information

Surname, Name	<b>Silveti, Tiziana</b>
Address	<b>CNR ISPA, VIA Celoria 2 - Milan, Italy</b>
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ORCID	<b>0000-0003-2205-2867</b>
SCOPUS	<b>36337254000</b>
Nationality	<b>Italian</b>
Date and Place of birth	<b>26-06-1975, Bellano (LC)</b>

## Work Experience

28 December 2018 – to date	Researcher at the Institute of Science of Food Production, Milan, Italy
Name and address of employer	National Research Council, P.le Aldo Moro 7 - 00185 Rome, Italy
Type of business or sector	Public research institution
Occupation or position held	Researcher
Main activities or responsibilities	Research in food microbiology and food science
Personal registration number	17839
01 February 2018 – 27 December 2018	Research grant at the Department of Food, Environmental and Nutritional Sciences, Milan, Italy
Name and address of employer	University of Milan, via Festa del Perdono 7 - 20122 Milan, Italy
Type of business or sector	Public institution
Occupation or position held	Research fellow
Main activities or responsibilities	Research in food microbiology and food science
01 October 2017 – 28 December 2017	Research collaboration at the Department of Food, Environmental and Nutritional Sciences, Milan, Italy
Name and address of employer	University of Milan, via Festa del Perdono 7 - 20122 Milan, Italy
Type of business or sector	Public institution
Occupation or position held	Research collaborator
Main activities or responsibilities	Research in food microbiology and food science
01 December 2008– 22 September 2017	Research grant at the Institute of Science of Food Production, Milan, Italy
Name and address of employer	National Research Council, P.le Aldo Moro 7 - 00185 Rome, Italy
Type of business or sector	Public research institution
Occupation or position held	Research fellow
Main activities or responsibilities	Research in food microbiology and food science

01 February 2007 – 30 November 2008	Research collaboration at the Institute of Science of Food Production, Milan, Italy
Name and address of employer	Fordras SA, Corso Elvezia 4 - 6900 Lugano, Swiss
Type of business or sector	Private company
Occupation or position held	Research collaborator
Main activities or responsibilities	Research in food microbiology and food science

### Education

2007-2010	PhD in Technological Innovation for Agricultural, Food and Environmental Sciences
Name and type of organization providing education	Faculty of Agriculture, University of Milan, Italy
Title of qualification awarded	PhD
2007	Professional qualification
Name and type of organization providing education	Faculty of Agriculture, University of Milan, Italy
Title of qualification awarded	Professional qualification as Food Technologist
2006	Degree in Food Science and Technology
Name and type of organization providing education	Faculty of Agriculture, University of Milan, Italy
Title of qualification awarded	Graduate in Food Science and Technology
Native language	Italian
Other languages	English; German, French

### Research Activities

(main)

Evaluation of the hygiene and microbiological quality of food products and study of critical control points in the various production area

Phenotypic and genotypic characterization of pro-technological, spoilage and pathogenic bacteria involved in food production in order to improve quality, safety and *shelf-life* of food products

Study of the role of lactic acid bacteria against spoilage and/or pathogenic bacterial and fungal species as well as for the preservation of the biodiversity in typical and traditional products

Application of molecular biology for studying complex microbial populations and typing microbial strains

Evaluation of technological, probiotic, virulence/pathogenic features of food-related microorganisms

Molecular characterization and selection of lactic acid bacterial strains and their application in traditional and functional foods

Study of compounds with antimicrobial activity and their application in food production process in order to control microbial contamination and to extend *shelf-life* of food products

**Teaching Activities**  
(main)

Teacher in microbiology and food hygiene training courses at national technical-scientific organisms/structures

Co-tutor of several dissertations at the University of Milan

Supervisor of visiting PhD students

Speaker at various national and international conferences and workshops

**Publications**

35 articles in International Scientific Journals (ISI)

3 Chapters in books

over 10 Articles in National or not ISI Scientific Journals (ISI)

over 20 abstracts in international or national congresses

Signature

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Date: Dervio, 30 March 2020

## Selected publications of the last 5 years

- MORANDI S., SILVETTI 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*, 10.1016/j.fm.2020.103488.
- BRASCA M., MORANDI S., SILVETTI T., 2020. *Clostridium* spp. In: *Reference Module in Food Science 2020*, 10.1016/B978-0-08-100596-5.22989-2.
- CATTANEO S., MASOTTI F., SILVETTI T., HIDALGO A., DE NONI I., 2019. Effect of dairy ingredients on the heat damage and the in vitro digestibility of infant biscuits. *European Food Research and Technology* 245, 2489-2497, 10.1007/s00217-019-03368-z.
- MORANDI S., BATTELLI G., SILVETTI T., GOSS A., COLOGNA N., BRASCA M., 2019. How the biodiversity loss in natural whey culture is affecting ripened cheese quality? The case of Trentingrana cheese. *LWT - Food Science and Technology* 115, 108480, 10.1016/j.lwt.2019.108480.
- SILVETTI 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* 16, 359-367, 10.1089/fpd.2018.2542.
- MASOTTI F., VALLONE L., RANZINI S., SILVETTI T., MORANDI S., BRASCA M., 2019. Effectiveness of air disinfection by ozonation or hydrogen peroxide aerosolization in dairy environments. *Food Control* 97, 32-38, 10.1016/j.foodcont.2018.10.022.
- MORANDI S., SILVETTI 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* 96, 499-507, 10.1016/j.foodcont.2018.10.012.
- ALBANO C., MORANDI S., SILVETTI 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, 10807-10818, 10.3168/jds.2018-15096.
- BOTTANI M., BRASCA M., FERRARETTO A., CARDONE G., CASIRAGHI M. C., LOMBARDI G., DE NONI I., CATTANEO S., SILVETTI T., 2018. Chemical and nutritional properties of white bread leavened by lactic acid bacteria. *Journal of Functional Foods* 45, 330-338, 10.1016/j.jff.2018.04.030.
- GALANTE Y. M., MERLINI L., SILVETTI T., CAMPPIA 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* 102, 4687-4702, 10.1007/s00253-018-9028-z.
- SILVETTI 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* 102, 2683-2692, 10.1007/s00253-018-8804-0.
- SILVETTI 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, 10.1016/j.lwt.2018.02.014.
- SILVETTI T., CAPRA E., MORANDI S., CREMONESI P., DECIMO M., ... 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, 10.1016/j.lwt.2017.06.022.
- SILVETTI T., MORANDI S., HINTERSTEINER M., BRASCA M., 2017. Use of hen egg-white lysozyme in the food industry. In: Hester P. (Editor) *Egg Production: Innovations and strategies for improvements*, 233-242, 10.1016/B978-0-12-800879-9.00022-6.
- SILVETTI T., MORANDI S., BRASCA M., 2018. Lactic acid bacteria: a cell factory for delivering functional biomolecules in dairy products. In: Poltronieri P. (Editor) *Microbiology in dairy processing: Challenges and opportunities* 251-278.
- VASSALLO E., PEDRONI M., SILVETTI T., MORANDI S., TOFFOLATTI S., ANGELLA G., BRASCA M. 2017. Bactericidal performance of nanostructured surfaces by fluorocarbon plasma. *Materials Science and Engineering: C* 80, 117-121, 10.1016/j.msec.2017.05.111.