Expertise of the members of the GeSoRAFA Board affiliated with the Curriculum in Food Science and Technology

Member	Main Specific Scientific Expertise.	Cross-disciplinary themes and methodologies for which the faculty member is a potential point of contact for guidance, suggestions, and connections.
Canuti Valentina	Winemaking Techniques and Their Effects on Wine Composition and Quality: Protocols for sustainable winemaking and their impact on wine quality.	Instrumental chemical analytical analysis of beverages and/or foods. Development of analytical methods.
Dinnella Caterina	Data Collection and Analysis of Sensory Responses to Food Products and Influencing Factors (e.g., perceptual acuity).	Estimation of chemical-physical, biological, and sensory properties of aggregates; Interactions between biopolymers: quantitative tests; Enzymatic reactions: quantitative tests.
Granchi Lisa	Control and Management of Wine Fermentations and Leavened Bakery Products: Selection of starter cultures of yeasts and lactic acid bacteria for oenology and doughs.	Microbiological analysis of fermented foods and beverages with classic methods, characterization of yeasts and lactic acid bacteria.
Monteleone Erminio	Collection and Analysis of Sensory and Affective Responses to Food Products.	Multivariate statistical analysis: Principal Component Analysis (PCA); Multi Block PCA, MFA, Generalized Procrustes Analysis; Partial Least Squares (PLS); Correspondence Analysis (CA) and Multi CA; Cluster Analysis.
Spinelli Sara	Collection and Analysis of Sensory and Affective Responses to Food Products and Influencing Factors (e.g., personality traits).	Qualitative studies and questionnaires. Semiotic analysis. Text analysis. Co-creation. Communication. Application of sex and gender variables in research/Gendered Innovation.
Zanoni Bruno	Technology and Innovation in Food Production Processes.	Risk analysis of processes for food quality. Optimization of food production based on predictive mathematical models.