

Laura Alessandroni, PhD

Professional profile

Education

Research fellow

05/2023 - present

School of Pharmacy, University of Camerino, Camerino, (Italy)

PhD student

30/11/2019 - 24/05/2023

Pharmaceutical, Nutraceutical and Food Sciences

International School of Advanced studies

University of Camerino, Camerino (Italy)

Thesis title: *Quality, shelf-life, and proteomics characterization of organic chicken meat: towards a sustainable poultry supply chain*

Supervisors: Prof. Gianni Sagratini, Dr. Mohammed Gagaoua

4th European Summer School on Nutrigenomics

21-25/06/2021

University of Camerino, Camerino (Italy)

#comunicamscienza

13-20/07/2020

Summer school in scientific communication

University of Camerino, Camerino (Italy)

Mass Spectrometry Course

5-9/10/2020

Certosa di Pontignano, Pisa (Italy)

Organized by Mass spectrometry division of Italian Chemical Society (SCI)

24CFU teaching certificate

12/2019

Training credits for teaching sciences in Italian high school

University of Camerino, Camerino (Italy)

Qualification to the profession of Pharmacist

06/2019

University of Camerino, Camerino (Italy)

Pharmaceutical Chemistry and Technologies Master's degree

12/04/2019

Antimycotoxigenic activity of polyphenols in legumes

Subject: Food chemistry

Supervisor: Prof. Gianni Sagratini

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Experiences abroad

Research Internship

01/2022 – 06/2022

Teagasc - Agriculture and Food Development Authority

Dublin, Ireland

Proteomic analysis of chicken meat from different farmings and breeds

Supervisor: Dr. Mohammed Gagaoua

Master experimental thesis

Erasmus+ program scholarship

09/2018 – 03/2019

Food Chemistry and Toxicology laboratory – Faculty of Pharmacy

University of Valencia, Valencia (Spain)

Supervisors: Dr. Yelko Rodriguez Carrasco, Prof. Jorge Mañes Vinuesa

Educational Experiences

Professor

Food Chemistry and Processing course

Jilin Agricultural University

September 2023

Teaching assistant

Food Chemistry and Processing course

Jilin Agricultural University

November 2022

Student's laboratory practice assistant

Drug analysis II course

University of Camerino

a.y. 2022-23

Teaching assistant

General and Inorganic chemistry

University of Camerino

a.y. 2021-22

Student's laboratory practice assistant

Drug analysis course

University of Camerino

a.y. 2020-21

Language skills

Native Language

ITALIAN

Other Languages

	Comprehension		Speaking		Writing
	Listening	Reading	Interaction	Production	
ENGLISH	C1	B2	B2	B2	B2
SPANISH	B1	B1	A2	A2	A2

English IELTS certification, B2 level

Scientific Publications

Assessing chemical, microbiological and sensorial shelf-life markers to study chicken meat quality within divergent production systems (organic vs. conventional). Alessandrini, L., Scortichini, S., Caprioli, G. et al. (2023) *Eur Food Res Technol*.

Role of Panax ginseng and ginsenosides in regulating cholesterol homeostasis. Cekarini, V., Cuccioloni, M., Gong, C., Liu, Z., Bonfili, L., Angeletti, M., Angeloni, S., Alessandrini, L., Sagratini, G., Liu, H., & Eleuteri, A. M. (2023). *Food Bioscience*, 103256.

Discrimination of filter coffee extraction methods of a medium roasted specialty coffee based on volatile profiles and sensorial traits. Santanatoglia, A., Alessandrini, L., Fioretti, L., Sagratini, G., Vittori, S., Maggi, F., & Caprioli, G. (2023). *Foods*, 12(17), 3199.

Volatile Profile of Strawberry Fruits and Influence of Different Drying Methods on Their Aroma and Flavor: A Review. Abouelenein, D., Acquaticci, L., Alessandrini, L., Borsetta, G., Caprioli, G., Mannozi, C., ... & Mustafa, A. M. (2023). *Molecules*, 28(15), 5810.

Intrinsic and extrinsic factors impacting fresh goat meat quality: An overview. Gagaoua, M., Alessandrini, L., Das, A., Lamri, M., Bhattacharya, D., Nanda, P. K., & Das, A. K. (2023). *Meat Technology*, 64(1), 20-40.

Phytochemicals as natural additives for quality preservation and improvement of muscle foods: A focus on fish and fish products. Biswas, O., Kandasamy, P., Nanda, P.K., Biswas, S., Lorenzo, J.M., Das, A., Alessandrini, L., Lamri, M., Das, A.K. & Gagaoua, M. (2023). *Food Material Research*, 3:5.

Six-Month Synbio® Administration Affects Nutritional and Inflammatory Parameters of Older Adults Included in the PROBIOSENIOR Project. Salvesi C, Silvi S, Fiorini D, Alessandrini L, Sagratini G, [...] Verdenelli MC (2023). *Microorganisms*, 11(3):801.

Post-mortem muscle proteome of crossbred bulls and steers: Relationships with carcass and meat quality. Santiago, B., Baldassini, W., Neto, O. M., Chardulo, L. A., Torres, R., Pereira, G., Curi, R., Chiaratti, M., Padilha, P., Alessandrini, L., & Gagaoua, M. (2023). *Journal of Proteomics*, 104871.

Polyphenols, Saponins and Phytosterols in Lentils and Their Health Benefits: An Overview. Mustafa, A. M., Abouelenein, D., Acquaticci, L., Alessandrini, L., Angeloni, S., Borsetta, G., ... & Vittori, S. (2022). *Pharmaceuticals*, 15(10), 1225.

Grapevine leaves (Vitis vinifera): Chemical characterization of bioactive compounds and antioxidant activity during leave development. Nzekoue, F. K., Nguefang, M. L. K., Alessandrini, L., Mustafa, A. M., Vittori, S., & Caprioli, G. (2022). *Food Bioscience*, 50, 102120.

Emerging Role of Biosensors and Chemical Indicators to Monitor the Quality and Safety of Meat and Meat Products. Nanda, P. K., Bhattacharya, D., Das, J. K., Bandyopadhyay, S., Ekhlash, D., Lorenzo, J. M., Dandapat, P., Alessandrini, L., Das, A.K., & Gagaoua, M. (2022). *Chemosensors*, 10(8), 322.

Electrospinning as a Promising Process to Preserve the Quality and Safety of Meat and Meat Products. Gagaoua, M., Pinto, V. Z., Göksen, G., Alessandrini, L., Lamri, M., Dib, A. L., & Boukid, F. (2022). *Coatings*, 12(5), 644.

A shelf-life study for the evaluation of a new biopackaging to preserve the quality of organic chicken meat. Alessandroni, L., Caprioli, G., Faiella, F., Fiorini, D., Galli, R., Huang, X., ... & Sagratini, G. (2022). *Food Chemistry*, 371, 131134.

Effect of Roasting, Boiling, and Frying Processing on 29 Polyphenolics and Antioxidant Activity in Seeds and Shells of Sweet Chestnut (*Castanea sativa* Mill.) Mustafa, A. M., Abouelenein, D., Acquaticci, L., Alessandroni, L., Abd-Allah, R. H., Borsetta, G., ... & Caprioli, G. (2021). *Plants*, 10(10), 2192.

Analysis of Phytosterols Content in Italian-Standard Espresso Coffee. Nzekoue, F.K.; Alessandroni, L.; Caprioli, G.; Khamitova, G.; Navarini, L.; Ricciutelli, M.; Sagratini, G.; Sempere, A.N.; Vittori, S. Analysis of Phytosterols Content in Italian-Standard Espresso Coffee. *Beverages* 2021, 7, 61.

Characterization of the Aroma Profile and Main Key Odorants of Espresso Coffee. Angeloni, S.; Mustafa, A.M.; Abouelenein, D.; Alessandroni, L.; Acquaticci, L.; Nzekoue, F.K.; Petrelli, R.; Sagratini, G.; Vittori, S.; Torregiani, E.; Caprioli, G. Characterization of the Aroma Profile and Main Key Odorants of Espresso Coffee. *Molecules* 2021, 26, 3856.

Conferences

Food Chemistry and Technology conference – oral communication
27-29/11/2023

*Untargeted UHPLC-QTOF analysis: new molecules discovery in Italian White truffle (*Tuber magnatum* Pico)*

Merck Young Chemists Symposium – poster communication
13-15/11/2023

Proteomics as a powerful tool to investigate biomarkers in food: authentication of organic chicken meat

Italian Congerence of Food Chemistry (ChimAli) – oral comunication
29-31/05/2023

Marsala, Italy

SWATH-MS based proteomics and chemometrics tools to assess chicken meat authenticity within divergent production systems: organic versus antibiotic-free

International Meat Chemistry, Processing & Nutrition Symposium – oral communication
5/12/2022

Massey University (NZ) and China Meat Research Centre (China)

SWATH-MS proteomics and chemometrics for the discovery of biomarkers of chicken meat authenticity

YOUNG SCIENTIST AWARD WINNER

VII MS Food day - Oral communication
5-7/10/2022

Florence, Italy

Assessing chicken meat authenticity within divergent farming systems (organic versus antibiotic-free) using SWATH-MS-based proteomic analysis and chemometrics multivariate tools

International Congress of Meat Science and Technology (ICoMST 2022) - Poster comunication

22-25/08/2022

Kobe, Japan

Poster #1: Deciphering the impact of organic farming system on Pectoralis major muscle proteome of Ross 308 chicken: towards the identification of biomarkers of authenticity.

Poster #2: *Assessing chicken meat authenticity within divergent farming systems (organic versus antibiotic-free) using SWATH-MS-based proteomic analysis and chemometrics.*

XXI EuroFoodChem - Oral presentation

22-24/11/2021

Organic chicken meat in a compostable biopackaging solution: a comparative shelf-life study.

4th European Summer School on Nutrigenomics

Poster presentation

21-25/06/2021

University of Camerino, Camerino (Italy)

Organic meat in compostable packaging solutions: a preliminary study

Alimenti e Nutraceutici: salute e prevenzione attraverso il cibo – Oral presentation

13/07/2021

University of Camerino, Camerino (Italy)

Organic and antibiotic-free chicken meat: a proteomic approach

Un dottorando in 40 minuti – Oral presentation

13/05/2020

Organic vs Conventional: the quality of chicken meat

VI International Student Congress of Food Science and Technology – Oral presentation

21-22/02/2019

AVECTA congreso.avecta.org/

University of Valencia, Valencia (Spain)

Antimycotoxigenic activity of polyphenols in legumes

19/12/2023

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