

Agnese Santanatoglia

Food Chemist | Coffee Scientist | Research & Innovation

Profile

Ph.D. trained food chemist specialized in coffee science, with international experience across academia and industry. Expertise in analytical chemistry, flavoromics and sensory science, with a strong focus on translating scientific data into innovation and real-world applications. Actively involved in multidisciplinary projects bridging research, sustainability and product development in the coffee sector. Passionate about science communication and value creation.

Awards & Recognitions

- Best Oral Presentation Award – International Electronic Conference on Foods (2025)
- Winner – StartCup Marche (2025)
- Women Entrepreneurship Award – StartCup Marche (2025)
- Selected Participant – Simonelli StartUp Program (2025)

Professional Experience

Postdoctoral Researcher – Food Chemistry

University of Camerino & Simonelli Group (Italy)
2025 – Present

- Research on coffee brewing methods and flavor-related compounds
- Analytical techniques: HPLC-DAD, HPLC-MS/MS, QTOF, GC-MS
- Integration of chemical and sensory data
- Collaboration with industry (R&D, sustainability, technical departments)

Subject Expert (Cultore della Materia)

University of Camerino (Italy)
2025 – Present

Courses:

- Food Chemistry
- Food and Dietetic Products
- Food Contaminants and Safety

Ph.D. in Food Chemistry

University of Camerino (Italy)
2021 – 2025

Final grade: Excellent

Thesis:

Acidity in coffee: a flavoromics approach comparing multiple extraction methods

- Development of analytical methods (SPE, SPME, LC-MS/MS, GC-MS)
- Study of bioactive and volatile compounds in food
- Focus on coffee extraction and sensory perception

Research Scholarship – Food Chemistry

University of Camerino (Italy)

2021

- Development of functional foods
- Fortification of dairy products (vitamin D, phytosterols)

Entrepreneurial Experience

Simonelli StartUp Program

Simonelli Group (Italy)

2025

- Training in business, innovation, marketing and strategy
- Development of entrepreneurial mindset and startup project

International Experience

- Visiting PhD Student – Ohio State University (USA), Flavor Research and Education Center 2024
- Erasmus+ Fellowship – University of Granada (Spain) 2019
- Short Erasmus+ Mobility – University of the Balearic Islands (Spain) 2024
- Blended Intensive Programme – Universidad San Jorge (Spain) 2023
- English Language Course – University of Stirling (UK) 2010

Teaching & Academic Activities

- Lecturer – Coffee science and extraction techniques
- Lecturer – Bioactive compounds from spent coffee
- Coordinator – “Coffee and Health: Science in a Big Cup” outreach program
- Teaching Assistant – Drug Analysis courses

Research & Scientific Activity

40+ publications in international peer-reviewed journals; h-index: 10; Supervisor of 15+ MSc students

Main research areas: Coffee chemistry and flavoromics; Bioactive compounds in food; Analytical method development; Circular economy (coffee by-products).

Scientific Communication

- Speaker at international conferences (ASIC, SCA Expo, World of Coffee, etc.)
- Author of the *Coffee Chemistry* series (Simonelli Group)
- Podcast speaker (HOST Milano)

Projects UNICAM

- NOVELTY Project
- AgriFish Project
- VINUM Project
- ALGAE Brew Project
- Biodistretto Monti Azzurri

Professional Memberships

- Member – ASIC (Board)
- Member – Società Chimica Italiana (SCI)
- Member – SINut (Italian Society of Nutraceuticals)
- Trainer – Coffee Knowledge Hub

Skills

Technical: HPLC-DAD, LC-MS/MS, QTOF, GC-MS, SPE, SPME extraction techniques, Statistical analysis and data interpretation

Digital: Microsoft Office (advanced), Data analysis tools, Scientific writing and presentation

Languages

Italian: Native; English: Fluent; Spanish: Advanced; French: Basic