*Curriculum Vitae*



**Enrico Casadei**

Date of birth: 29-01-1990

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*Education and Training*

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| November 2017 – December 2020 | **PhD in Agricultural, Environmental and Food Sciences and Technologies**PhD project: Analytical instrumental approaches and strategies to support the sensory assessment of virgin olive oils.Dept. of Agricultural and Food Science, Alma Mater Studiorum, University of Bologna – ItalyFinal discussion: online – 7th June 2021 |
| October 2014 – February 2017 | **Master’s Degree in Food Science and Technology**Dept. of Agricultural and Food Science, Alma Mater Studiorum, University of Bologna – Italy Final mark: 110/110 |
| September 2009 – December 2012 | **Bachelor’s Degree in Food Technology**Dept. of Agricultural and Food Science, Alma Mater Studiorum, University of Bologna – Italy |
| September 2004 – June 2009 | **High School** – **leaving qualification in Scientific Studies**Liceo Scientifico Tecnologico Progetto “Brocca”, A.Righi, Cesena, Italy |

*Professional experience*

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| May 2021 – *in progress* | **Inclusion as collaborator in EIT Food 2021 “21134****REIMS** - based analysis platform for improved traceability and consumer purchase intention of high-end food products” |
| March 2020 – *in progress* | **Inclusion as collaborator in SUSTAINOLIVE** - Novel approaches to promote the SUSTAInability of OLIVE cultivation in the Mediterranean.Call: PRIMA, Grant Agreement no: 813904 |
| February 2020 – April 2020 | Visiting PhD student at University of Barcellona, Food and Nutrition Torribera Campus - LiBiFOOD Research Group. |
| 3 – 7 June 2019 | 6th School on Pulsed Electric Field Applications in Food and Biotechnology, Cesena (Italy) |
| April 2019 | Registration in the national list of technicians and experts of virgin and extra virgin olive oils - Emilia-Romagna region articulation |
| October 2018 – February 2021 | **Inclusion as a collaborator in the H2020 OLEUM project** Grant Agreement no: 635690 |
| April 2017 – October 2017 | **Graduate Research Fellow at CIRI Agrifood** project "Valutazione qualitative di nuovi prodotti alimentari: olio di oliva naturalmente arricchito in licopene, crusca disoleata e olio di germe di grano" POR FESR 14-20 - FOOD CROSSING DISTRICT - J12I16000020009 |
| October 2015 – September 2016 | Tutoring grant in the second cycle degree/two-year masterin Food Science and Technology |
| June 2013 – December 2013 | Quality Control InternshipAmadori (Avi. Coop Soc. Coop. Arl, Forlì-Cesena, Italy) – within the project “Botteghe di Mestiere” AMVA program, with achievement of certifications for the competence units C2 (treatment of raw materials and semi-finished food products) and C5 (agro-food quality control) |
| June 2008 – July 2008 | Agricultural workerOrogel (Forlì-Cesena, Italy) |

*Personal skills and Competences*

*Language skills*

Mother tongue: Italian

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|  |  | Understanding | Speaking | Writing |
| Other languages | *English* | Upper Intermediate | Upper Intermediate | Upper Intermediate |

*Computing skills*

Excellent command of Windows and Microsoft Office™ tools (Word, Excel, Power Point, Access).

Good command of stat programs (e.g., XLSTAT).

*Publications*

*Scientific journals*

Casadei, E., Valli, E., Aparicio-Ruiz, R., Ortiz-Romero, C., García-González, D.L., Vichi, S., Quintanilla-Casas, B., Tres, A., Bendini, A., Gallina Toschi, T. (2021). Peer inter-laboratory validation study of a harmonized SPME-GC-FID method for the analysis of selected volatile compounds in virgin olive oils. Food Control, 123, 107823. <https://doi.org/10.1016/j.foodcont.2020.107823>.

Casadei, E., Valli, E., Panni, F., Donarski, J., Farrús Gubern, J., Lucci, P., Conte, L., Lacoste, F., Maquet, A., Brereton, P., Bendini, A., Gallina Toschi, T. (2021). Emerging trends in olive oil fraud and possible countermeasures. Food Control, 124, 107902. <https://doi.org/10.1016/j.foodcont.2021.107902>.

Valli, E., Panni, F., Casadei, E., Barbieri, S., Cevoli, C., Bendini, A., García- González, D.L., Gallina Toschi, T. (2020). An HS-GC-IMS method for the quality classification of virgin olive oils as screening support for the panel test, Foods, 9, 657. <https://doi.org/10.3390/foods9050657>.

*Oral presentations*

Valli, E., Panni, F., Casadei, E., Barbieri, S., Cevoli, C., Bendini, A., Battaglia, F., Rossini, C., García- González, D.L., Gallina Toschi, T. (2020). HS-GC-IMS: A Screening Method Discriminating Quality Grades in Virgin Olive Oils by Specific Volatile Compounds. VIRTUAL 2020 AOCS Annual Meeting & Expo, July 2, 2020. Oral presentation. <https://doi.org/10.21748/am20.93>.

*Congress proceedings*

Gallina Toschi, T., Quintanilla Casas, B., Tres, A., Bustamante, J., Guardiola, F., García-González, D.L., Aparicio-Ruiz, R., Valli, E., Barbieri, S., Casadei, E., Lacoste, F., Bučar-Miklavčič, M., Winkelmann, O., Brkić Bubola, K., Tibet, U., Bendini, A., Vichi, S. (2017). Towards an Olive Oil Volatile Compounds Identification and Quantification by SPME-GC-MS and Relation with Sensory Data: Preliminary Results of the OLEUM Project. pp. 143-145. In Book of abstract 5th MS Food Day (Bologna, 11-13 October 2017).

Casadei, E., Panni, F., Valli, E., Bendini, A., Gianelli, M., García-González, D.L., Gallina Toschi, T. (2018). GC-IMS screening to cluster the sensory grades of virgin olive oils. pp. 271-271. In 16th Euro Fed Lipid Congress and Expo (Belfast, 16-19 September 2018). Book of Abstracts.

Valli, E., García-González, D.L., Aparicio-Ruiz, R., Casadei, E., Barbieri, S., Bendini, A., Gallina Toschi, T. (2018). Combined approaches for the sensory “targetization” of volatile compounds in virgin olive oils by SPME-GC-FID. pp. 52-52. In 16th Euro Fed Lipid Congress and Expo (Belfast, 16-19 September 2018). Book of Abstract.

Casadei, E., Panni, F., Valli, E., Bendini, A., Rossini, C., Cevoli, C., García-González, D.L., Gallina Toschi, T. (2018). Application of GC-IMS to discriminate virgin olive oils according to their sensory grades. 1st place poster session in 5th FoodIntegrity 2018 (Nantes, 14-15 November 2018).

García-González, D.L., Aparicio-Ruiz, R., Ortiz, C., Lobo-Prieto, A., Casadei, E., Valli, E., Lacoste, F., Servili, M., Moret, E., Lucci, P., Vichi, S., Gallina Toschi, T. (2019). A Harmonized Method for SPME-GC-FID/MS Analysis of Virgin Olive Oil Volatile Compounds: Encompassing Simplicity and Efficiency. In 17the Euro Fed Lipid Congress and Expo (Seville, 20 - 23 October 2019). Book of Abstract.

Panni, F., Casadei, E., Valli, E., Barbieri, S., Cevoli, C., Bendini, A., Rossini, C., Battaglia, F., García-González, D.L., Gallina Toschi, T. (2019). Rapid screening of virgin olive oils quality grades by HS-GC-IMS. In 17the Euro Fed Lipid Congress and Expo (Seville, 20 - 23 October 2019). Book of Abstract.

Panni, F., Casadei, E., Valli, E., Barbieri, S., Cevoli, C., Bendini, A., Rossini, C., Battaglia, F., García-González, D.L., Gallina Toschi, T. (2019). HS-GC-IMS as a screening tool to discriminate virgin olive oils quality grades. pp. In 9th International Symposium on Recent Advances in Food Analysis (RAFA 2019; Prague, 5-8 November 2019). Book of Abstract.

Casadei, E., Valli, E., García-González, D.L., Ortiz-Romero, C., Lacoste, F., Lucci, P., Servili, M., Vichi, S., Bendini, A., Gallina Toschi, T. (2020). The volatile analysis of virgin olive oils to confirm/disconfirm the sensory classification: first hypothesis about limits and ranges. In EUROSENSE 2020: 9th European Conference on Sensory and Consumer Research ONLINE: Live and On-demand (13-16 December 2020). Book of Abstract.

García-González, D.L., Casadei, E., Valli, E., Aparicio-Ruiz, R., Ortiz-Romero, C., Servili, M., Selvaggini, R., Lacoste, F., Escobessa, J., Vichi, S., Quintanilla-Casas, B., Golay, P.A., Lucci, P., Moret, E., Bendini, A., Gallina Toschi, T. (2021). A Peer Inter-laboratory Study of SPME-GC-FID/MS Method for theAnalysis of Volatile Compounds in Virgin Olive Oils for Supporting Panel Test: Extracted Conclusions and Future Directions. 2021 AOCS Annual Meeting & Expo: online (3-14 May 2021). Book of Abstract.

Lazzarini, C., Valli, E., Casadei, E., Grigoletto, I., Ragni, L., Bendini, A., Gallina Toschi, T. (2021). A sustainable approach for the valorisation of a tomato by product: green techniques for lycopene extraction”. ISEKI-Food 2021 6th International ISEKI-Food Conference: online (23-25 June 2021). Book of Abstract.