

PERSONAL INFORMATION **Augusta Caligiani**

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Sex Female | Date of birth 25/09/1973 | Nationality Italian

POSITIONS **Associate Professor in Food Chemistry, Department of Food and Drug, University of Parma**

WORK EXPERIENCE

(from 2005 to 2019) **Permanent Researcher, Food Chemistry**  
 Department of Food and Drug, University of Parma, Italy  
 Research, Teaching

(from 1998 to 2004) **Research fellows**  
 Department of Organic and Industrial Chemistry, University of Parma, Italy  
 Teaching, Research

EDUCATION AND TRAINING

(from 2003 to 2006) **PhD in Food Sciences**  
 Department of Organic and Industrial Chemistry, University of Parma, Italy  
 Food Chemistry

(from 1998 to 2000) **Master in Food Chemistry and Technology**  
 University of Parma, Italy  
 Food Chemistry, Food Technology, Food Microbiology

(from 1992 to 1997) **MSc in Chemistry**  
 University of Parma, Italy  
 Organic Chemistry, Food Chemistry, General Chemistry, Physical Chemistry, Analytical Chemistry

PERSONAL SKILLS

Mother tongue(s) Italian

Other language(s)	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B2	C1	B2	B2	C1

**Communication skills**   ▪ Good communication skills gained by teaching and presenting scientific data in meeting and conferences

**Organisational / managerial skills**   ▪ Leadership: leading a Laboratory of Food Chemistry at UNIPR, specialized in molecular characterization of foods and residual biomasses. Her team includes two researchers, four postdoctoral fellows, and six PhD students. The laboratory has become a reference center for the study of edible insects and dietary fiber, with a strong focus on agro-food by-product valorization. This expertise is reflected in the active participation in numerous research projects and scientific agreements with companies in these fields, as well as her frequent invitations to speak at workshops, seminars, and conferences.  
 ▪ Management of scientific projects (Scientific manager, Task leader in European and national projects) and agreements with private companies

**Job-related skills**   ▪ Very good ability in analysing scientific data (scientific leadership of several projects)  
 ▪ Very good teaching abilities (about 20 years of teaching)  
 ▪ Very good ability in writing scientific papers (127 peer reviewed papers published)  
 ▪ Area of expertise is food chemistry, with particular reference to agri-food by-products valorization, food lipids profiling, food indigestible polysaccharides, food metabolomics and biomass fractionation, analysis and valorization.

**Digital competence**

SELF-ASSESSMENT				
Information processing	Communication	Content creation	Safety	Problem solving
Proficient user	Proficient user	Independent user	Independent user	Independent user

▪ good command of office suite (word processor, spread sheet, presentation software)

**ADDITIONAL INFORMATION**

<b>Publications</b>	<ul style="list-style-type: none"> <li>▪ Author of 127 papers published in peer reviewed journals, 9 book chapters, 6 publications in non-ISI Journals</li> <li>▪ Editor of the book "Pomegranate: chemistry, processing and health benefits" (Novascience, USA).</li> <li>▪ She conceptualized and drafted an official method for Parmigiano Reggiano authentication (UNI 11650)</li> </ul>
<b>SUPERVISION OF GRADUATE STUDENTS, PhD, POSTDOC STUDENTS:</b>	<ul style="list-style-type: none"> <li>▪ 2019-2025- Six Postdocs - Department of Food and Drug, University of Parma, Italy</li> <li>▪ 2015-2025 -Eleven PhD students - Department of Food and Drug, University of Parma, Italy</li> <li>▪ 2005-2025- More than 100 Graduated Students in Pharmacy, Food Science and Technology, Chemical Sciences</li> </ul>
<b>TEACHING ACTIVITIES:</b>	<ul style="list-style-type: none"> <li>▪ 2005- ongoing: "Food chemistry and dietetic products" Master Degree in Pharmacy, University of Parma</li> <li>▪ 2019- ongoing: "Chemistry of dairy and meat products", Master Degree in Sustainable and Innovative Animal Production, University of Parma</li> <li>▪ 2019-ongoing "Compositional and organoleptic characterization of food. Degree in Food System, University of Parma</li> <li>▪ 2026-Trasformazione e valorizzazione di biomasse, Corso di Laurea Magistrale in "Advanced Molecular Sciences for Health Products", University of Parma</li> </ul>

<p>Projects</p>	<p>International - Task Leader in the project "Direct and indirect biorefinery technologies for conversion of organic side-streams into multiple marketable products (InDIRECT)" (EU H2020, BBI, 2016-2019) Participant in the project "Functional and Safe Feed from Food Waste (NOSHAN)" (EU FP7, 2012-2016) and in PREVENTOMICS - Empowering consumers to PREVENT diet-related diseases through OMICS sciences (Proposal number: 818318 Call: H2020-SFS-2018-1, 2018).</p> <p>National - Group and Work Package Leader in VALORIBIO project (European Regional Development Fund, ERDF 2014-2020), BIOECOFLIES project (European Agricultural Fund for Rural Development, EAFRD 2014-2020) and FLIES4VALUE (European Regional Development Fund, ERDF 2014-2020)</p> <p>- Grant from University of Parma (Bando di Ateneo per la Ricerca 2020 - Azione C- Award to PI of Europeans projects who have reached the last level of evaluation) on the topic 'Fruit byproducts valorization'</p> <p>- Grant from University of Parma (Bando di Ateneo per la Ricerca 2021 - Azione C- Award to PI of Europeans projects who have reached the last level of evaluation) on the topic 'Fruit byproducts valorization'</p> <p>-Coordinator of the project FRUREFINERY- Produzione di ingredienti ad alto valore aggiunto dai sottoprodotti della filiera della frutta attraverso un approccio di bioraffineria a cascata. European Regional Development Fund, ERDF 2021-2027,06/02/2024 05/012/2026</p> <p>- BIO-R&amp;R- Bioconversione di imballaggi, residui e rifiuti di filiere alimentari. European Regional Development Fund, ERDF 2021-2027. 29/02/2024 28/08/2026. Research unit coordinator</p> <p>-VALDIMARER-Valorizzazione della filiera dell'acquacoltura attraverso l'utilizzo di scarti del Mare. European Regional Development Fund,ERDF 2021-2027. 06/02/2024 05/04/2026 Research unit coordinator</p> <p>-isUP-AgrO - Unlocking the potential for agricultural research on an EU outmost region: boosting isoplexis centre. HORIZON-WIDERA 2023-ACCESS-02-01 Twinning. 01/07/2024 30/06/2027 Participant</p> <p>Scientific coordinator for tens of bilateral contracts and agreements with private large food enterprises (e.g. Barry Callebaut, Belgium, Acetifici Italiani Modena, Soremartec, Naturello, SOGIS Industria Chimica), consortia (Parmigiano Reggiano, Balsamic Vinegar of Modena) and national control bodies (Command Unit for Forestry, Environment and Agro-Food)</p>
<p>Memberships</p>	<p>Member of SCI – Divisione di Chimica degli alimenti, ITACHEMFOOD</p>
<p>INSTITUTIONAL RESPONSIBILITIES</p>	<p>2025- Member of the Advisory Board of Ph.D. Course in Food Sciences, University of Parma 2024-Delegate of the Director for Construction, Department of Food and Drug, University of Parma 2024-Deputy Director of SITEIA.PARMA, Centro Interdipartimentale sulla Sicurezza, Tecnologie e Innovazione Agroalimentare, Parma, Italy 2024-Deputy Coordinator of Ph.D. Course in Food Sciences, University of Parma 2024-Vice President and Member of the Board of Directors of the Cluster Agrifood Emilia Romagna 2005- Member of the Tutor Committee of Ph.D. Course in Food Sciences, University of Parma</p>
<p>Citations</p>	<p>Scopus (accession January, 2026): 4280 citations, H-index: 39</p>

Parma, January, 19, 2026  
Augusta Caligiani

