

Travaglia Fabiano

PERSONAL DATA

Born in Novara (Italy) 18/01/1972

Permanent address: Novara

BIO AND EDUCATION

1998: Master degree in Pharmaceutical Chemistry and Technology at the Faculty of Pharmacia of the Università del Piemonte Orientale with thesis subject: "Isolation and characterization of protein factors with antitrypsinic activity in Theobroma cacao".

2004: PhD in Science of Bioactive Substances at the Università del Piemonte Orientale with the thesis subject "Bioactive compounds from Theobroma cacao: isolation, characterization techniques, effect of industrial processing and formulation of development-derived products of food technology".

Experiences Abroad: 2000 Master in Food Fermentation at the Haute Ecole Provinciale, Université du Travail de Charleroi (Belgique).

Work experience: researcher in Food Chemistry at the Dipartimento di Scienze del Farmaco of the Università del Piemonte Orientale.

The teaching activity has focused on the courses:

- Dietetic products
- Foods for particular nutritional uses e new service in pharmacy
- Analysis of foods and dietetic products for Dipartimento di Scienze del Farmaco and in the International Master in Food Fermentation (Wine, beer and dairy products) organized by Università del Piemonte Orientale, University of Burgundy (F) and Haute Ecole Provinciale, Université du Travail de Charleroi (B).

Expertise: the main analytical and biotechnological techniques used are: UV-visible spectrophotometers, HPLC-UV, LC-MS, GC-MS, GCxGC-TOF, mono- and bi-dimensional electrophoresis devices, protein-microchips (Lab-on-a-Chip technology), molecular probing devices, ultrasounds and microwaves-assisted extractive techniques, antioxidant assays.

UNIVERSITY CAREER

2004-present	Assistant Professor, Università del Piemonte Orientale
2003-2004	Research Fellow, Università del Piemonte Orientale
2000-2003	PhD in Science of Bioactive Substances, Università del Piemonte Orientale(Italy)
1998	Master degree in Pharmaceutical Chemistry and Technology, Faculty of Pharmacia, Università del Piemonte Orientale

UNIVERSITY POSITIONS

2004- present	Member Of Department Board, Università del Piemonte Orientale
2013- present	Member of the Doctoral College in CHEMISTRY & BIOLOGY, Università del Piemonte Orientale
2009-2015	Member of the Doctoral College in Science of Bioactive Substances, Università del Piemonte Orientale
2007-2013	Member of the International Master in Food Fermentation (Wine, beer and dairy products) organized by Università del Piemonte Orientale, University of Burgundy (F) and Haute Ecole Provinciale, Université du Travail de Charleroi (B).

SCIENTIFIC POSITIONS

2010- present	Member of the Institute of Food Technologists (IFT)
2006-2013	Member of the Italian Chemical Society (SCI)

MAIN FIELDS OF INTEREST

1. Bioactive compounds in foods
2. Development and validation of HPLC and LC/MS methods
3. Recovery and Utilization of compounds from food processing by-products
4. Food analysis

CURRENT ISSUES OF RESEARCH

1. Polyphenolic and/or protein characterization of food matrices as *Theobroma cacao* L., *Corylus avellana* L., *Euterpe oleacea*, *Capsicum annum* L., *Stevia*, *Malus domestica* and piedmont wines.
2. Quali/quantitative characterization of proanthocyanidinic fraction of piedmont grape (*Vitis vinifera*);
3. Study, research and development of new technological treatments on piedmont cheeses, in particular Gorgonzola D.O.P and on hazelnut (*Corylus avellana* L.), acts to inhibit respectively the increase of pathogenic microorganisms and the lipidic oxidation through the use of the edible films (starch film).
4. Application of HPLC and LC/MS methods for the quantification of bioactive compounds in food matrices.
5. Characterization of antinutritional factors in *Theobroma cacao* L. and *Phaseolus vulgaris* L..
6. Characterization of biogenic amines in food matrices
7. By-products of food processing as a source of functional compounds
8. Characterization of the proanthocyanidinic fraction in winemaking products, pigmented and non-pigmented cereals
9. Extraction and Characterization of Natural Dyes

CURRENT FUNDED PROJECTS

PROGRAMME	FUNDED PROJECT
Studi di fattibilità 2014 Agribusiness sector	RICEMALT: “Produzione di malti e idrolizzati enzimatici da risi pigmentati per la produzione di birre artigianali di qualità”

TOP FIVE PAPERS

1. Bordiga M., Travaglia F., Locatelli M., Arlorio M., Coisson J.D. (2015) Spent grape pomace as a still potential by-product. *International Journal of Food Science and Technology*, 50: 2022-2031
2. Bordiga M., Coisson J.D., Locatelli M., Arlorio M., Travaglia F. (2013) Pyrogallol: an alternative trapping agent in proanthocyanidins analysis, *Food Anal. Methods* 6: 148-156
3. Travaglia F., Bordiga M., Locatelli M., Coisson J.D., Arlorio M. (2011) Polymeric proanthocyanidins in skins and seeds of 37 *Vitis vinifera* L. cultivars: a methodological comparative study. *Journal of Food Science*, 76: C742-C749
4. Locatelli M., Gindro R., Travaglia F., Coisson J.D., Rinaldi M., Arlorio M. (2009) Study of the DPPH°-scavenging activity: development of a free software for the correct interpretation of data. *Food Chemistry*, 114: 889-897
5. Coisson JD, Travaglia F, Piana G, Capasso M, Arlorio M. (2005) *Euterpe oleracea* juice as functional pigment for yogurt. *Food Research International*, 38, 893-897.

AWARDS

1. ICC Award for Cereal Fibre Research, sponsored by Kraft Food R&D, 5th International Dietary Fibre Conference 2012, Roma, Italy