

GIOVANNA SUZZI

CURRICULUM VITAE



Short Curriculum Vitae

Name: Prof. Giovanna Suzzi

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Place and date of birth: Valdagno (VI) 29/03/1949

Education:

Degree in Biological Science, Università di Bologna

Present position and previous assignments.

Researcher in Agricultural and Food Microbiology at Bologna University (1980-1994)

Full Professor in Agricultural and Food Microbiology at the University of Basilicata (1994 - 2002)

Full professor in Agricultural and Food Microbiology at the University of Teramo (from 2002).

Research activity. She is author of 224 papers or presentations, 80 of which on international journals with referee.

Wine microbiology.

Isolation, characterization and selection of yeasts of the genera *Saccharomyces* and non-*Saccharomyces* from grapes and wines for winemaking. Biometric studies on sulfur dioxide and hydrogen sulphide production by wild strains from grapes. Characterization of yeast strains, *Saccharomyces* and apiculates for the production of secondary compounds of fermentation. Co-metabolisms of *Saccharomyces*/ non-*Saccharomyces* wild yeasts during must fermentation. Microbial ecology studies on grapes and musts, such as organic grapes . Characteristics of osmophilic wine yeasts. Reduction of sulphur dioxide in wine by using selected strains of *S. cerevisiae*.

Food Microbiology

Characterization, physiology, control and use of microorganisms in food systems. The main topics studied genetic, physiology and biodiversity of yeasts in foods, such as cheese, wine, dry sausage and bread. Microbial ecology of foods.

Microbial ecology of traditional products for their improvement and storage through the study of microbiota and physical-chemical parameters and technologies that can influence their presence and growth in foods.

Control of biogenic amine production in foods

Study of the factors and technologies affecting the content of biogenic amines in foods, in particular in cheese, dry sausages and wine.

She has been in charge of a research units for projects funded by CNR, MIPAF and MURST .

Teaching activity.

She has lectured in General microbiology, Food Microbiology, Wine Microbiology and Microbial Biotechnology. She has been Coordinator of the PhD program in Food Biotechnology at the Università degli Studi della Basilicata and currently also at the Università degli Studi di Teramo.