

PhD Program Food Engineering and Biotechnology
List of Doctoral Thesis (last updated: May 2025)

Last name	First name	PhD Program Title	PhD Cycle	Thesis title
Tlais	Ali Zein Alabiden	PhD FEB - Food Engineering and Biotechnology	XXXIII	Plant matrices fermentation; a biotechnology tool to enhance bioactive compounds and generate functional products
Haque	Md Azizul	PhD FEB - Food Engineering and Biotechnology	XXXIII	NOVEL ELECTROCHEMICAL TECHNIQUES TO DETERMINE FOOD ANTIOXIDANTS
Abera	Biresaw Demelash	PhD FEB - Food Engineering and Biotechnology	XXXIII	Development of Printed Electrochemical Biosensors for the Detection of Food Toxicants
Diotallevi	Camilla	PhD FEB - Food Engineering and Biotechnology	XXXIII	Measuring the effect of polyphenol rich foods on the gut microbiota and their metabolites in-vitro and in-vivo
Merkyte	Vakare	PhD FEB - Food Engineering and Biotechnology	XXXIII	Role of Novel Chemical Markers in Wine Authenticity and the Modern Winemaking Process
Tiziani	Raphael	PhD FEB - Food Engineering and Biotechnology	XXXIII	ROOT PROCESSES SHAPING SPATIAL AND TEMPORAL NUTRIENT DYNAMICS AND GRADIENTS IN THE RHIZOSPHERE TO IMPROVE CROP YIELD AND ITS QUALITY
Acin Albiac	Marta	PhD FEB - Food Engineering and Biotechnology	XXXIII	New Insights into lactic acid bacteria metabolism and its exploitation in food fermentations
Nikoloudaki	Olga	PhD FEB - Food Engineering and Biotechnology	XXXIII	Raw cows milk microbial composition and correlation to multiple farming conditions with deeper insights on the lactic microbiome and its related functionality for traditional cheese making
Ibba	Pietro	PhD FEB - Food Engineering and Biotechnology	XXXIII	Fruit Quality Evaluation Using Electrical Impedance Spectroscopy
Banasaz	Shahin	PhD FEB - Food Engineering and Biotechnology	XXXIII	Optimizing a nano emulsion system for encapsualation of bioactive compounds for food fortification
Feil	Sebastian Benedikt	PhD FEB - Food Engineering and Biotechnology	XXXIV	PLANT NUTRIENT ACQUISITION AND PLANT QUALITY UNDER THE INFLUENCE OF MODERN AGRICULTURAL PRACTICES
Paini	Jacopo	PhD FEB - Food Engineering and Biotechnology	XXXIV	VALORIZATION OF FOOD PROCESSING WASTE IN A BIOREFINERY PERSPECTIVE: INTEGRATION OF EXTRACTION TECHNOLOGIES AND THERMOCHEMICAL CONVERSION ROUTES
Shkodra	Bajramshahe	PhD FEB - Food Engineering and Biotechnology	XXXIV	Flexible biosensors for biogenic amine detection in food samples
Douaki	Ali	PhD FEB - Food Engineering and Biotechnology	XXXIV	The development of Smart packaging
Arora	Kashika	PhD FEB - Food Engineering and Biotechnology	XXXIV	SOURDOUGH AS A TOOL TO ENHANCE THE FUNCTIONAL FEATURES OF BREAD
Da Ros	Alessio	PhD FEB - Food Engineering and Biotechnology	XXXIV	MICROBIOME-TAILORED FOOD AND SUPPLEMENTS BASED ON TYPICAL MEDITERRANEAN DIET COMPONENTS
Inam	A K M Sarwar	PhD FEB - Food Engineering and Biotechnology	XXXIV	FLEXIBLE SCREEN-PRINTED ELECTROCHEMICAL SENSORS FOR FOOD CONTAMINANTS DETECTION
Tchouakeu Betnga	Prudence Fleur	PhD FEB - Food Engineering and Biotechnology	XXXIV	INTERACTION STUDIES OF CLOSURE SYSTEMS FOR WINERY PRODUCTS
Ameur	Hana	PhD FEB - Food Engineering and Biotechnology	XXXIV	FROM STARTER-ASSISTED TO FERMENTOME-DRIVEN: A PARADIGM SHIFT IN SOURDOUGH FERMENTATION
Imperiale	Sebastian	PhD FEB - Food Engineering and Biotechnology	XXXIV	QUALITY AND AUTHENTICITY OF MOUNTAIN MILK PRODUCTS
Mosibo	Ornella Kongi	PhD FEB - Food Engineering and Biotechnology	XXXIV	CALORIMETRIC METHOD BASED ON LIPID OXIDATION TO STUDY FUNCTIONAL FOOD AND INGREDIENTS
Ding	Yubin	PhD FEB - Food Engineering and Biotechnology	XXXV	EXTRACTABLE AND NON-EXTRACTABLE POLYPHENOLS FROM PLANTS AND THEIR CHARACTERIZATION BY AN INNOVATIVE TRIPLE DETECTOR
Cappello	Claudia	PhD FEB - Food Engineering and Biotechnology	XXXV	HEALTH EFFECTS OF BACTERIA ON HUMAN GUT AND VAGINAL ECOSYSTEMS AND THEIR EXPLOITATION IN INDUSTRIAL APPLICATIONS
Vasquez Baez	Sahira Carolina	PhD FEB - Food Engineering and Biotechnology	XXXV	Development of additive manufactured sensors for in-vitro systems modelling the human intestinal ecosystem
Costantini	Alice	PhD FEB - Food Engineering and Biotechnology	XXXV	TAILOR-MADE LEAVENED BAKED GOODS FOR IMPROVING THE IN VITRO DIGESTIBILITY AND FUNCTIONALITY
Poggesi	Simone	PhD FEB - Food Engineering and Biotechnology	XXXV	Advances in profiling and preserving the identity of wines: sensory and chemometric approaches
Signorini	Marco	PhD FEB - Food Engineering and Biotechnology	XXXV	SOIL BIODIVERSITY IN TREE-CROP AGROECOSYSTEMS: EDAPHIC VARIABILITY, POLLUTION, BIOGEOGRAPHY, AND LEGACY EFFECTS
Domingues Galli	Bruno	PhD FEB - Food Engineering and Biotechnology	XXXV	MULTIOMICS APPROACH TO STUDY THE MICROBIAL ECOLOGY DYNAMICS AND PROTEOLYSIS DURING RIPENING OF PROTECTED DESIGNATION OF ORIGIN CHEESES FROM NORTHERN ITALY
Klettenhammer	Stefan	PhD FEB - Food Engineering and Biotechnology	XXXV	INNOVATIVE TECHNIQUES TO ENCAPSULATE FOOD-GRADE BIOACTIVES
Piergiacomo	Federica	PhD FEB - Food Engineering and Biotechnology	XXXVI	AGRI-FOOD RESIDUES WITHIN THE CIRCULAR ECONOMY FRAMEWORK: MICROBIOLOGICAL ASSESSMENT OF THEIR POTENTIAL REUSE AND THE ASSOCIATED EMERGING CONTAMINANTS UNDER THE ONE-HEALTH VISION
Calia	Giulia	PhD FEB - Food Engineering and Biotechnology	XXXVI	FROM PATHOGENS TO PLANTS: BIOINFORMATICS AND MACHINE LEARNING APPROACHES TO STUDY THE PIVOTAL CHARACTERISTICS OF BIOTIC AND ABIOTIC STRESS RESPONSES
Nijkoops	Annelot	PhD FEB - Food Engineering and Biotechnology	XXXVI	Development of Organic Devices for Biomedical Applications with p-Conjugated Materials
Tonini	Stefano	PhD FEB - Food Engineering and Biotechnology	XXXVI	ADVANCEMENT AND PROSPECTS ON THE STUDY OF BIOACTIVE PEPTIDES DURING FOOD FERMENTATION
Asma	Umme	PhD FEB - Food Engineering and Biotechnology	XXXVI	MULTIFACETED ANTIOXIDANTS FUNCTIONS OF APPLE AND APPLE-BASED PRODUCTS USING A NOVEL KINETIC-BASED OXYGEN RADICAL ABSORBANCE CAPACITY ASSAY
Angeli	Lucrezia	PhD FEB - Food Engineering and Biotechnology	XXXVI	VALORIZATION OF SOUTH TYROLEAN FOOD PRODUCTS THROUGH THE STUDY OF THEIR ANTIOXIDANT BEHAVIOR
Elli	Giulia	PhD FEB - Food Engineering and Biotechnology	XXXVI	Development of a sensor for nanoplastics detection in environmental and agri-food applications

Stringari	Alessandro	PhD FEB - Food Engineering and Biotechnology	XXXVII	HARNESSING MICROBIAL FERMENTATION FOR SUSTAINABLE VALORIZATION OF FOOD BY-PRODUCTS: FROM SPENT GRAINS TO PASTA REGRIND AND BREAD WASTE
Razem	Mutasem	PhD FEB - Food Engineering and Biotechnology	XXXVII	CHARACTERIZATION AND APPLICATION OF KAMUT® WHEAT ANTIOXIDANTS FOR ENHANCING OXIDATIVE STABILITY IN OIL AND EVALUATING THEIR CELLULAR ANTIOXIDANT ACTIVITY
Savchina	Ecaterina	PhD FEB - Food Engineering and Biotechnology	XXXVII	STRUCTURED LIPIDS AS A FAT SUBSTITUTE IN FOOD PRODUCTS
Monterisi	Sonia	PhD FEB - Food Engineering and Biotechnology	XXXVII	Harnessing Microbial and Protein-Based Biostimulants to Mitigate Abiotic Stresses in Vegetable Crops: A Multi-Omics Approach
Lucchetta	Marco	PhD FEB - Food Engineering and Biotechnology	XXXVII	FROM SOIL TO GRAPE: EXPLORING THE IMPACT OF PRUNING WASTE COMPOST ON VINEYARD SOIL FERTILITY, NUTRIENT DYNAMICS, AND GRAPE QUALITY
Darnal	Aakriti	PhD FEB - Food Engineering and Biotechnology	XXXVII	EXPLORING THE TYPICITY OF MONOVARIETAL WINES: UNRAVELING THE IMPACT OF TERROIR AND WINEMAKING PRACTICES THROUGH CHEMOMETRIC AND SENSORY APPROACHES
Suhag	Rajat	PhD FEB - Food Engineering and Biotechnology	XXXVII	INNOVATIVE METHODS FOR LIPID OXIDATION KINETICS AND QUANTITATIVE ANTIOXIDANT TESTING
Enciso García	Juan Sebastián	PhD FEB - Food Engineering and Biotechnology	XXXVII	BACTERIAL COMMUNITIES AND POPULATION GENETICS OF THE AMERICAN GRAPEVINE LEAFHOPPER SCAPHOIDEUS TITANUS IN EUROPE
Trossolo	Elisabetta	PhD FEB - Food Engineering and Biotechnology	XXXVII	ENCOURAGING THE CONSUMPTION OF ALTERNATIVE PROTEIN SOURCES THROUGH THE DESIGN OF NOVEL FERMENTED FOODS
Eltemur	Dilek	PhD FEB - Food Engineering and Biotechnology	XXXVII	AUTHENTICATION OF HAYMILK BY NUCLEAR MAGNETIC RESONANCE SPECTROSCOPY
Fluch	Maja Regina Amalie	PhD FEB - Food Engineering and Biotechnology	XXXVII	MOLECULAR INSIGHTS INTO THE GUT OF THE BROWN MARMORATED STINK BUG HALYOMORPHA HALYS: EXPLORING FEEDING HOST PLANTS AND GUT MICROBIOTA IN SOUTH TYROL
Duley	Gavin Peter	PhD FEB - Food Engineering and Biotechnology	XXXVII	ENHANCING THE QUALITY OF WINES FROM SOUTH TYROL: DISEASE-RESISTANT GRAPES, TERROIR UNDERSTANDING, AND WINEMAKING TECHNOLOGY