



<ul style="list-style-type: none"> <li>• Dates</li> <li>• Name ad address of the employer</li> <li>• Type of business or sector</li> <li>• Occupation or position held</li> <li>• Main activities and responsibilities</li> </ul>	<p>Coordinator and/or PI of International and National research projects funded by the EC, MIUR, and Regione Basilicata (Basilicata Innovazione), and responsible for several collaborative projects with national and international food industries.</p> <p>Member of the Academic Committee for the Graduate and Post Graduate courses of study in Food Science &amp; Technology and of the Graduate course of study in Agricultural Science.</p> <p>Member of the Academic Committee of the Ph.D. program in Agricultural, Forestry and Food Science &amp; Technology, Curriculum Food Science, Technology &amp; Biotechnology at the University of Basilicata – Italy.</p> <p>Lecturer for the B.S. and M.S. courses in: Food Science &amp; Technology; Viticulture and Oenology; Agricultural Science</p> <p>January - April 1993</p> <p>SME Food Research Center (Cirio Bertolli De Rica Food Products Group) Caserta - Italy</p> <p>Food Industry</p> <p>Research Consultant</p> <p>Consultant for the SME Food Research Center (Cirio Bertolli De Rica Food Products Group) in charge of establishing a Supercritical Fluid research group working in the extraction of natural compounds from food by-products</p>
<ul style="list-style-type: none"> <li>• Dates</li> <li>• Name ad address of the employer</li> <li>• Occupation or position held</li> <li>• Main activities and responsibilities</li> </ul>	<p>September - December 1992</p> <p>University of Pisa, Pisa - Italy</p> <p>Research fellow</p> <p>In charge of research dealing with the utilization of supercritical fluids in the food sector</p>
<ul style="list-style-type: none"> <li>• Dates</li> <li>• Name ad address of the employer</li> <li>• Type of business or sector</li> <li>• Occupation or position held</li> <li>• Main activities and responsibilities</li> </ul>	<p>June 1989 – June 1992</p> <p>National Center for Agricultural Utilization Research, U.S. Dept. of Agriculture, Peoria IL (USA)</p> <p>US Government Research Centre</p> <p>Visiting Scientist</p> <p>In charge of carrying out research for the utilization of Supercritical Fluids, both for extraction (SFE) and analytical purposes (Supercritical Fluid Chromatography).</p>
<ul style="list-style-type: none"> <li>• Dates</li> <li>• Name ad address of the employer</li> <li>• Occupation or position held</li> <li>• Main activities and responsibilities</li> </ul>	<p>February – May 1989</p> <p>University of Pisa, Pisa - Italy</p> <p>Research fellow</p> <p>In charge of carrying out research in the field of Leaf Protein Concentrates production</p>
<ul style="list-style-type: none"> <li>• Dates</li> <li>• Name ad address of the employer</li> <li>• Occupation or position held</li> <li>• Main activities and responsibilities</li> </ul>	<p>March 1988 – September 1989</p> <p>University of Pisa, Pisa - Italy</p> <p>Research fellow</p> <p>In charge of carrying out research in the field of Supercritical Fluids applied to the food industry</p>
<ul style="list-style-type: none"> <li>• Dates</li> <li>• Name ad address of the employer</li> <li>• Type of business or sector</li> <li>• Occupation or position held</li> <li>• Main activities and responsibilities</li> </ul>	<p>April 1987 – December 1987</p> <p>Northern Regional Research Center, U.S. Dept. of Agriculture, Peoria IL (USA)</p> <p>US Government Research Centre</p> <p>Visiting Scientist</p> <p>In charge of carrying out research on the extraction of natural pigments by using the supercritical fluid technique.</p>
<ul style="list-style-type: none"> <li>• Date</li> <li>• Name and type of organisation</li> <li>• Title of qualification awarded</li> </ul>	<p>1984</p> <p>University of Pisa – Pisa Italy</p> <p>Degree in Agricultural Science (Laurea–Master level) 110/110 <i>cum laude</i> defending a thesis on processing and preservation of fruits and vegetables</p>
<ul style="list-style-type: none"> <li>• Date</li> <li>• Name and type of organisation</li> <li>• Title of qualification awarded</li> </ul>	<p>1988</p> <p>Scuola Superiore di Studi Universitari e di Perfezionamento S. Anna (SSSUP) Pisa, Italy</p> <p>Postgraduate Diploma of Specialization in Food Technology 70/70 <i>cum laude</i> (3 years), defending a Thesis on the extraction of natural pigments for food uses</p>
<ul style="list-style-type: none"> <li>• Date</li> <li>• Name and type of organisation</li> <li>• Principal subjects</li> <li>• Title of qualification awarded</li> </ul>	<p>1997</p> <p>Faculty of Agriculture, University of Milan (Italy)</p> <p>Quality management systems</p> <p>Quality management in the agro-food industries Certificate</p>
<ul style="list-style-type: none"> <li>• Date</li> <li>• Name and type of organisation</li> <li>• Title of qualification awarded</li> </ul>	<p>1998</p> <p>Int. Biometric Soc. and University of Florence (Italy) 19th Course in Statistical Methodology for the basic and applied research</p> <p>Statistical Methodology for the basic and applied research Certificate</p> <p>Certificate</p>
<ul style="list-style-type: none"> <li>• Date</li> <li>• Name and type of organisation</li> <li>• Principal subjects</li> <li>• Title of qualification awarded</li> </ul>	<p>2015 (April 14-17)</p> <p>SISS Società Italiana di Scienze Sensoriali Università degli Studi di Firenze Italy</p> <p>Intensive Course for Sensory Project Manager”</p> <p>Certificate</p>
<p><b>SCHOLARSHIPS</b></p>	<p>1985 - Two months scholarship from the Ministry of Foreign Affairs of the German Republic to study German at the Goethe Institut, Bremen (Germany).</p>

1986 - Ten weeks scholarship from the SSSUP "S. Anna", Pisa, to carry out research at the Dept. of Chemical Engineering, Univ. of Birmingham (U.K), under the supervision of Dr. M.B. King.  
1987 - Six months CNR (Italian Research Council) scholarship for research carried out at the Northern Regional Research Center at Peoria, IL, USA, U.S. Dept. of Agriculture under the supervision of Dr. J.P. Friedrich. For the quality of the research the recipient was awarded a final scholarship prize by C.N.R.  
1988 - Eight months CNR scholarship for research carried out at the National Center for Agricultural Utilization Research at Peoria, IL, USA, U.S. Dept. of Agriculture under the supervision of Dr. J.W. King

#### ACHIEVEMENTS

##### PERSONAL SKILLS AND COMPETENCES .

MOTHER TONGUE

OTHER LANGUAGES

##### OTHER APPOINTMENTS

##### MEMBERSHIP OF PROFESSIONAL BODIES

##### MAIN TOPICS OF RESEARCH AND PROFESSIONAL ACTIVITY

##### RESEARCH PROJECTS

##### SCIENTIFIC PUBLICATIONS AND METRICS

##### REVIEWER ACTIVITY

**ABILITAZIONE SCIENTIFICA NAZIONALE** (National scientific qualification) as Full Professor for SSD AGR/15 Scienze e Tecnologie Alimentari (Food Science & Technology) obtained on July 26, 2018.

##### ITALIAN

**ENGLISH:** Reading C1; Writing C1; Speaking C1. **FRENCH:** Reading C1; Writing B2; Speaking C1. **GERMAN:** Reading A2; Writing A2; Speaking A2

Short Term Senior Specialist Food Processing & Preservation. Working site Afghanistan (one month each year). Position funded by the EU Program *Perennial Horticulture Development Project* (years 2010, 2011 and 2012). Member of the Consumers' Protection Committee of the Basilicata Region (Italy).

SISTAL (Società Italiana di Scienze e Tecnologie Alimentari) (Italian Food Science and Technology Society) (Milan, Italy) (2003 – present). Founder member. AOCS - American Oil Chemists' Society (Champaign, IL, USA) (1988 – present). IFT - Institute of Food Technologists (Chicago, IL, USA) (1988 – present).

##### Basic research

Food Engineering Food Processing and Preservation Food Safety Food Chemical Analysis

##### Applied research

Food preservation with classical and innovative techniques. Development of preservation processes and food packaging systems influencing the shelf life of foodstuffs such vegetables, fruits, meat and dairy products. Vegetable protein extraction. Development of new extraction processes (green chemistry); Extraction, purification and characterization of natural vitamins, antioxidants, pigments, nutraceuticals, to be utilized as additives or supplements in the human diet, or to be destined to the cosmetic and/or pharmaceutical industries. Issues concerning food safety, with emphasis on the problems related to the presence of biogenic amines and mycotoxin in foods; issues concerning HACCP utilization in the food industry. Development of new products.

Throughout the years Prof. Favati has been the scientific responsible of several research project funded by the Italian Government, by the EU and also by food industries. In particular, in the latter case his expertise has been requested for the development of new food products, the optimization of food production and preservation processes, and the optimization of post-harvest preservation technologies. As far as PRIN projects, Prof. Favati has participated to several PRIN Projects and in 2004 was the Principal Investigator of the 2 years Project "Valorizzazione dell'"origine" nell'ambito della filiera olivicola: ruolo del territorio, della certificazione e della tracciabilità in funzione della sicurezza alimentare e dell'internazionalizzazione dei mercati. (OLIAUTENTICO). As far as UE projects Prof. Favati has been responsible for the UNIVR participation to the TEMPUS Project "Capacity Building of Personnel in Jordanian Olive Industry" (3 yrs project 2014-2017) and was involved in the management of the whole project as representative of the EU partners.

In the last few years, Prof. Favati has been the principal investigator of three FSE projects, funded on a competitive basis: FSE 2014 Quality and genuinity evaluation of raw materials and intermediate products obtained from grape juice. FSE 2016 Recovery and valorization of the whey sugar fraction resulting from dairy productions. FSE 2018 Development of chocolate-based food products fortified with bioactive compounds.

Prof. Favati has been the responsible for UNIVR of the 2 years project (2021-2022) "SUSTAIN4FOOD" financed on a competitive basis (program POR FESR 2014-2020).

Prof. Favati is author or co-author of 119 scientific papers consisting of book chapters, publications in international and national scientific journals and proceedings of international and national meetings, as well as poster and oral presentations at national and international meetings

**Scopus metrics** as of March 31, 2025: 67 papers (documents by author), 2711 Citations by 2538 documents, 29 h-index.

Prof. F. Favati has acted as reviewer of national (PRIN, FIRB) and international research projects funded by the Dept. of Education University & Research of the Italian Government (MIUR) and by the EU. He acts and has acted as reviewer for the following scientific journals: Agrochimica; American Journal of Analytical Chemistry; Foods; Industrial & Engineering Chemistry Research; International Dairy Journal; Italian Journal of Food Science; Journal of Agricultural and Food Chemistry; Journal of Food Engineering; Journal of Food Science; Journal of Supercritical Fluids; Journal of the American Oil Chemists' Society

According to law 679/2016 of the Regulation of the European Parliament of 27th April 2016, I hereby express my consent to process and use my data provided in this CV

Verona, 31/03/2025

