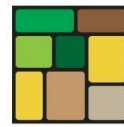


Dipartimento di Scienze Agrarie, Alimenti, Risorse Naturali e Ingegneria
Department of Agriculture, Food, Natural resources and Engineering
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CURRICULUM	Emerging Technologies for Ensuring Food Quality and Safety
PROVISIONAL TITLE of the RESEARCH PROJECT	Precision food manufacturing by intelligent and flexible processing
DOCTORAL SCHOLARSHIP	D.M. 352
SHORT CV	- Bachelor's degree in Food Science and Technology. Department of Agricultural, Food and Environmental Sciences (SAFE), University of Foggia. - Master's degree in Food Science and Technology. Department of Agricultural, Food, Natural Resources, and Engineering Sciences (DAFNE), University of Foggia. - Research Grant for the study titled: "Study and optimization of the production process of dehydrated apple snacks and quality evaluation" within the research program titled "Valorization of Limoncella apples and sustainable apple cultivation in the rural areas of Monti Dauni – VALMELA." Department of Agricultural, Food, Natural Resources, and Engineering Sciences (DAFNE), University



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PUBLICATIONS	- Derossi A., Di Palma E., Moses J.A., Santhoshkumar P., Caporizzi R., Severini C., (2023). Avenues for non-conventional robotics technology applications in the food industry, Food Research International, 173, 113265, DOI: 10.1016/j.foodres.2023.113265 - Di Palma E., Derossi A., Zhang T., Yao L., Caporizzi R., Severini C. (2025). Dynamic shape changes of dried pasta during cooking via designed surface grooves, Journal of Food Engineering, 388, 112362, DOI: 10.1016/j.jfoodeng.2024.112362 - Di Palma E., Derossi A., Yao L., Zhang T., Caporizzi R., Severini C. (2026). New insights into morphing food through a semi-automated system for creating accurate surface grooves of varying depths on cereal-based snacks, Journal of Food Engineering, 402, 112700, DOI: 10.1016/j.jfoodeng.2025.112700