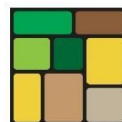
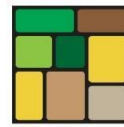


CYCLE	XXXVIII
STUDENT	ALESSANDRO DE SANTIS
TUTOR	Milena Sinigaglia
CO-TUTOR	Antonio Bevilacqua

CURRICULUM	2 Emerging Technologies for Ensuring Food Quality and Safety
PROVISIONAL TITLE of the RESEARCH PROJECT	Mathematical and biotechnological approaches for a waste and loss new management
DOCTORAL SCHOLARSHIP	DM 352 Orchidea srl
SHORT CV	• PhD candidate in Predictive Microbiology (University of Foggia), tenured A-34 Chemistry teacher, and licensed Food Technologist (Puglia Register no. 313). • Research duties include experimental work, scientific dissemination, and course delivery aligned with the doctoral project. • Teaching portfolio: General/Materials Chemistry, Organic Chemistry, Biochemistry (A-034/A-031) at Notarangelo-Rosati, Lanza-Perugini, A. Righi, and Publio Virgilio Marone. • University tutor (POT project) for “Chimica” (CHIM/07) within Logistics Engineering. • Industrial QC in tomato preserves: process and CCP control, traceability, I–III-party audits, label/spec sheet drafting (Princes; Pietra di Scarto). • Internship at Primabio: process and quality control in organic supply chains; “nickel-free” documentation.



	• Master in agri-food risk management (CSAD) with certifications: ISO 22000, ISO 9001, ISO 45001, ISO/IEC 17025; HACCP, BRC/IFS, GlobalGAP; RSPP. • Publications: Foods 2023 (Risk Ranger), Biology & Life Science Forum 2023 (weak acids vs <i>A. acidoterrestris</i>), Agronomy 2023 (PGPB). • Education: M.Sc. Food Science & Technology (110/110 L; thesis on neural networks for biofilm), B.Sc.; Erasmus at NOVA Lisbon; 24 ECTS in pedagogy.
PUBBLICATIONS	- De Santis, A., Bevilacqua, A., Racioppo, A., Speranza, B., Corbo, M. R., Altieri, C., & Sinigaglia, M. (2025). A Preliminary Investigation into Heavy Metal Tolerance in <i>Pseudomonas</i> Isolates: Does the Isolation Site Have an Effect? <i>Agriculture</i>, 15(15), 1692. https://doi.org/10.3390/agriculture15151692 - Campaniello, D., d'Amelio, A., Guerrieri, A., Accettulli, A., De Santis, A., & Bevilacqua, A. (2025). A Preliminary Investigation into <i>Penicillium</i> spp. Growth on Peanuts During Drying and Storage. <i>Life</i>, 15(2), 140. https://doi.org/10.3390/life15020140 - Bevilacqua, A., Speranza, S., Campaniello, D., Racioppo, A., Accettulli, A., De Santis, A., Sinigaglia, M., Corbo, M.R. (2024) Effect of ultrasound-attenuation on technological and functional properties of two strains of <i>Lactiplantibacillus plantarum</i> isolated from table olives, https://doi.org/10.1016/j.ultsonch.2024.107057. - Remize, F., De Santis, A., (2025) Chapter 7 - Spore-forming bacteria, Pages 157-174, ISBN 9780323911603, https://doi.org/10.1016/B978-0-323-91160-3.00003-9. - Bevilacqua, A., De Santis, A., Sollazzo, G., Speranza, B., Racioppo, A., Sinigaglia, M., & Corbo, M. R. (2023). Microbiological Risk Assessment in Foods: Background and Tools, with a Focus on Risk Ranger. <i>Foods</i>, 12(7), 1483. https://doi.org/10.3390/foods12071483 - Racioppo, A., d'Amelio, A., De Santis, A., Bevilacqua, A.,



	Corbo, M. R., & Sinigaglia, M. (2023). Potential Use of Plant Growth-Promoting Bacteria to Enhance Growth and Soil Fertility in Marginal Areas: Focus on the Apulia Region, Italy. <i>Agronomy</i>, 13(12), 2983. https://doi.org/10.3390/agronomy13122983 - De Santis, A., Speranza, B., & Corbo, M. R. (2023). Potential Antimicrobial Activity of Weak Acids in Combination with pH and Temperature on <i>Alicyclobacillus acidoterrestris</i>. <i>Biology and Life Sciences Forum</i>, 26(1), 1. https://doi.org/10.3390/Foods2023-15092
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