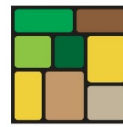


CYCLE	XXXVIII
STUDENT	GRAZIA ANNAPIA MARINARO
TUTOR	Antonio Derossi
CO-TUTOR	Rossella Caporizzi

CURRICULUM	2. Tecnologie innovative per la qualità e sicurezza degli alimenti.
PROVISIONAL TITLE of the RESEARCH PROJECT	Use of alternative protein sources and new technological solutions for the production and sustainable consumption of foods with high nutritional value
DOCTORAL SCHOLARSHIP	PNRR project(Agritech)”
SHORT CV	-Master's Degree in Food Sciences and Human Nutrition. LM - 61 University of Foggia - Department of Agricultural Sciences, Food, Natural Resources and Engineering. Final grade: 110/110 Con Lode. -Professional Qualification Biologist Senior sez. A University of Salento, Lecce, Italy. -Teacher qualification in Natural, chemical and biological sciences - A050 - 60 CFU. University of Foggia. -Peer Career Advisors Coordinator, University of Foggia. -Educator in PNRR Project "Orientamento attivo nella transizione scuola-università". University of Foggia.
PUBBLICATIONS	1. Caporizzi R., Marinaro G., Derossi A., Severini C. The rise of 3D printing technology in food production. Baking Europe, 2023. Issue Winter 2024, pp. 22-27. 2. Carini, E., Gigliotti, M., Marinaro, G., Severini, C., Derossi, A., & Lamacchia, C. (2025). Deepening the understanding of Gluten Friendly technology: Thermal properties, molecular mobility



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