Leonardo D'Intino

KEY-WORDS:
STRESS · GENETICS · DAIRY CATTLE

PROFILE

I am a first-year PhD student in Food science specialized in Enology.
My study-work background allowed me a deep knowledge in winemaking.
My aim is implement the fermented beverage sector by introduction of models to improve efficency and reduce enviromental impact of the process.

AFFILIATION

Department of Food Science and Technologies for Sustainable Agro-Food chain (DiSTAS)
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LANGUAGES

Mother language

Level B2

HOW TO REACH ME

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PROJECT TITLE
Process modelling approaches for the improvement of fermented beverages

Steps of the research
- Identification of critical process points (mainly wine and beer);
- State-of-the-art research on models and technologies for the reuse of by-products;
- Creation of datasets for the development of mathematical and predictive models;
- Validation and dissemination of models.

Expected Results
- Development of models able to determine exact doses, times of application and predict effects of treatments on wine quality parameters;
- Development of protocols for the valorization of wine and beer by-products.

Applied techniques
- Classical chemical analysis;
- Aroma compounds analyis (GCxGC-MS);
- HPLC methods (acids, sugars, poyphenols…);
- Mathematical and statistical tools for model development;
- LCA determination for the proposed techniques.

Collaborations
To be defined.

Why should you care?
Fermented beverages are increasingly becoming part of everyday life, yet the process presents many critical issues.
The development of models and the valorisation of by-products can improve economic and environmental efficiency as well as improve product quality.