

Marco Panzanini



KEY-WORDS:

TREE-NUT · FIBER · EMULSION · TOCOPHEROL

PROFILE

I'm a PhD student in Food science and Technology. I'm fascinated by the emerging plant based ingredients with a focus on the valorization of by-products.

AFFILIATION

Dipartimento di Scienze e Tecnologie Alimentari per una filiera agro-alimentare Sostenibile (DiSTAS)
 Università Cattolica del Sacro Cuore (Piacenza)

LANGUAGES



Mother language



Level B2

HOW TO REACH ME

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Prof. R. Dordoni

PROJECT TITLE

«Development of high-value-oil-based systems through innovative structuring agents and different homogenization techniques for the nutritional and/or functional enhancement of food and non-food matrices»

Steps of the research

- Analysis of the influence of different parameters on oil extractability from tree-nuts and the consequent effect on tocopherols.
- Formulation of different products suitable for old people and diabetics with fiber-based emulsion as a carrier.
- Study of tocopherols and vegetable extracts stability into the previously made ingredients .

Main Results

Re-evaluation of the nutritional profile in tree-nuts oil cold-extraction by-products.

Comprehension of the synergies and interferences between citrus-fiber and pectins.

Research Contribution

Defatted-cake and citrus-fiber are the by product of two important supply-chains and finding new field for their application can help to reduce the waste and create new possibility for the industry

Collaborations

INL - International Iberian Nanotechnology Laboratory, Braga, Portugal (FODIAC Project)
 Prof. L. Pastrana

Why should you care?

Is it possible to zeroing the waste in a certain supply chain? thinking about new uses that could maximize their value and wide their applicability in the food industry would be a further step.