

Arnaldo Dossena short CV

Arnaldo Dossena graduated in Chemistry at the ' University of Parma in 1971. Since 2000 he is Professor of Organic and Bioorganic Chemistry. Professor Dossena was interested in isolation, characterization and biosynthesis of natural substances. Recently he has been devoted to the study of the evaluation of the proteolytic process in different types of foods by studying the evolution of amino acid and peptide fraction during the processes of ageing and shelf-life, correlating these data with the authenticity, functionality and quality of the same foods. He is also dedicated to the study of mycotoxins in different food matrices and their impact on the safety and quality of foods. He was the coordinator or a partner in several national and international projects in the fields: food chemistry , food processing and biotechnology, with particular attention to the sustainability of the food chain and to the recovery and recycling of by-products and waste. He is author of several publications on international journals and articles in books. He was Director of the Interdepartmental Centre for Measurements of the University of Parma and director of the Department of Food Science of the same University. He is currently President Pro Tempore of the Agri-Food Clust-ER of the Emilia Romagna Region.