

Marco Dalla Rosa's profile

Marco Dalla Rosa graduated in Agricultural Science at the University of Bologna with a Food Biotechnology curriculum; on 1985 was visiting scientist at CSIRO, Sydney, Australia, working of food dehydration & water in food. From 1985 to 2000 was lecturer, researcher and then associate professor on Food Processing, Food Industry of animal products and Food Formulation at the University of Udine (Italy). On 1987 he obtained a PhD in Food Biotechnology. From 2000 to now **Full Professor of Food Technology, Food Design and innovation**, former President of the Steering Committees of Bachelor and Master Courses in Food science and Technology at the University of Bologna, Campus of Food Science in Cesena. From January 2012 *Head of the Interdepartmental Centre for Agri-Food Industrial Research*. Author of around 300 papers on coffee processing, water relation in food, fruit preservation and minimally processing, MAP, physical and rheological food properties, he was speaker in around 180 Conferences and workshops in Italy and abroad (Google Scholar H-index 34, i10-index 80). MDR has been scientific responsible of several research projects at regional and national level. Coordinator of FOODSPROCESS project (FP7 Marie Curie) and leader of Operative Research Units at European level in the frame of the EU FWP (FAIR: Concerted action on Osmotic dehydration; KBBE: Heatox, Chance, Track-Fast, Rescape, Core Organic Plus Ecoberries), and Erasmus Thematic Network (FoodNet, Iseki Food 1-2-3-4. ISEKI_Mundus 1-2). He was Chair of the EFFoST Conference held in Bologna in November, 2013 as a member of the Executive Committee of Effost and co-chair of the fourth issue of Foodinnova® Conference in Cesena on January 2017.

