



Sara Barbieri

Research fellow

Department of Agricultural and Food Sciences

Curriculum vitae

In 2011, she was graduated with honours at the Master of Food Science and Technology at the University of Bologna presenting an experimental thesis titled: "Quality and composition of extra virgin olive oil: sensory evaluation through descriptive and affective test". For the 2004-2006 period, she frequented an International Master (first level) of Oliviculture and elaiotechnic at University of Perugia presenting an experimental thesis about the study of analytical methods to identify one adulteration of olive oil: the mild-deodorization. She frequented some sensory courses on fruit and olive oil, and since 2005 she is enrolled to the list of expert in extra-virgin and virgin olive oils of Emilia Romagna region.

In the following years, thanks to several research contracts and scholarship, she continued the scientific research on quality and authenticity control of extra virgin olive oils. In particular, she has studied the profiles in minor compounds as markers of quality (phenols and volatiles) and the relationship among chemical and sensory data. Moreover, she has developed skills in sensory analysis, developing and applying discriminant, descriptive and consumer tests on vegetable and animal food. Since 2012, she works as Panel Leader in the professional Panel of Department of Agricultural and Food Sciences, recognized by Ministry of Agricultural, Food and Forestry Policies (MiPAAF), in 2006. She has participated as a qualified judge to numerous regional and national competitions of extra virgin olive oil (for instance Regional competitions as "Il Novello di Romagna", "L'Orciolo d'Oro", "L'Oro delle Marche", "Lorolio", and National competition as "Montiferru", "L'Ercole Olivario", "Olio Capitale" and "L'Oro d'Italia").

At the moment, she has a technician contract at Department of Food Science of the University of Bologna and since 2012, she is enrolled at the PhD course in Food Science and Biotechnology (PhD cycle XXVIII) of the University of Bologna.

Sara Barbieri is member of "Società Italiana per lo Studio delle Sostanze Grasse" (SISSG), Società Italiana di Scienze Sensoriali (SISS) and Organizzazione Laboratorio Esperti Assaggiatori (OLEA).

For the 2009-2011 period she collaborated to the research activity concerning the European project "Organic Sensory Information System (OSIS): Documentation of sensory properties through testing and consumer research for the organic industry" (Project acronym: ECROPOLIS).

She also collaborated to the research activity of the National project PRIN 2009 titled: "Innovative technologic applications to improve the extraction yield of virgin oils from olives and seeds and for rapid controls of their quality". She is co-author of some scientific papers, published on national and international journals.