

## CV Dr. Filippo Giarratana

### Position:

Since 2014 Research in Food Hygiene and Inspection of Food of Animal Origin at the Department of Veterinary Medicine, University of Messina, Polo Universitario dell'Annunziata, 98168 Messina, ME (Italy).

### Education and qualifications:

- **2017:** National Academic Qualification as Associate Professor in the academic recruitment field Veterinary Pathology and Inspection of Foods of Animal Origin (07/H2), academic discipline Inspection of Foods of Animal Origin (VET/04).
- **2009-2013:** Research fellow for the research project titled: "Characterization of the hazards in off-shore aquaculture products, view of the obligations provided by Regulation 852/2004 for the primary production" at the Department of Veterinary Sciences, University of Messina.
- **2011:** Specialist in *Inspection of Food of Animal Origin* at the University of Torino, Italy;
- **2007:** PhD degree in Research Doctoral course "Marine Environment Healthiness, Ichthyopathology and Quality of Seafood" of the Faculty of Veterinary Medicine with the thesis titled "Interference of "Specific Spoilage Organism" (SSO) on the in vitro dynamics growth of *Aeromonas hydrophila*".
- **2004:** Doctor of Veterinary Medicine (DVM) at the Faculty of Veterinary Medicine of the University of Messina, Italy.

### Professional Experiences:

- **2016-today:** Founding member of Riconnexia srls, *Spin-off* of the University of Messina, with a core business on food quality and safety.
- **2015-today:** Responsible of the Microbiological Area of the ACCREDIA approved (n° 0682) laboratory of the Consorzio di Ricerca Filiera Carni, located at University of Messina, Department of Veterinary Science, Polo Universitario dell'Annunziata, 98168 Messina.
- **2009 (3 months):** Research contract at the Department of Animal Health of the University of Messina, to carry out research activity for the definition of model for the characterization of *Vibrio* spp. and *Aeromonas* spp. in aquaculture products, through an epidemiological and biomolecular approach.
- **2006-2008 (24 months):** collaboration contract with Sevestre srl, consultancy company in food sector, to carry out improvement on HACCP and food safety procedure of several food industry.

### Scientific awards

- **2017:** benefited of the fund for basic research of the Italian Ministry of Education, Universities and Research, "FFABR-Fondo per il Finanziamento delle Attività Base di Ricerca".

### Research Interest:

The research activity is focused on the quality and safety of several foods of animal origin. Research lines include:

- Effects of plant extract and essential oil on parasites, microorganisms and related quality of foods;
- Determination of shelf-life of several products through microbiological challenge test and durability studies;
- Microbiological and chemical characterization of several traditional and artisanal food products;

- Study on the predictive growth and reduction rate for the principal food-borne pathogens and spoilage microorganisms;
- Antibiotic resistance of food-borne pathogens isolated from food of animal origin.

**Research specific competences and expertise:** personal skills, supported by over thirty international publications, includes:

- Microbiological analysis according to ISO procedure on foods for the count and detection of several pathogens and spoilage organisms, such as *Listeria monocytogenes*, *Staphylococcus aureus*, *Bacillus cereus*, *Pseudomonas* spp, *Escherichia coli* O157:H7, *Vibrio* spp, *Aeromonas* spp, *Salmonella* spp., Specific Spoilage Organisms in fish product, lactic acid bacteria, yeast and mould;
- Parasitological analysis on food matrix for the detection of zoonotic parasites;
- Implementation of protocols for microbiological challenge and storage test for several pathogens and spoilage organisms;
- Identification of bacteria and spoilage organism with mass spectrometry technologies (MALDI-TOFF);
- Determination of physic-chemical and organoleptic parameters of foods for the determination of their impact on food quality and safety.

**Other research activities:**

- Research conference presentations: presentation at several national and international scientific conferences on topic related to safety of foods of animal origin;
- Participation to research project: since 2011 has been included as participant in several national research projects on food hygiene and safety.
- Referee activity: served as reviewer for several Indexed International Scientific Journal in the Food Science category.