



Europass Curriculum Vitae

Personal information

First name(s) / Surname(s) **Mara Lucisano**

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E-mail mara.lucisano@unimi.it

Nationality Italian

Date of birth 30/07/1949

Gender Female

Work experience

Dates From 2000

Occupation or position held Professor of Food Technology

Main activities and responsibilities Research: Food Science and Technology, in particular cereal product technology Teaching activity: Course of Food Processing for undergraduate Students in Food Science and Technology

Name and address of employer University of Milan - Department of Food

Science and Microbiology Type of business or sector Education and research **Education**

and training

Dates 1981

Title of qualification awarded Master of Science

Principal subjects/occupational skills Rheological properties and quality evaluation of food covered

Name and type of organisation University of Maryland (U.S.A.) providing education and training

Dates 1974

Title of qualification awarded Laurea in Scienze e Tecnologie Alimentari

Principal subjects/occupational skills Food processing covered

Name and type of organisation University of Milan (IT) providing education and training

Level in national or international Master classification

Other language(s)

Self-assessment

European level (*)

English

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Understanding		Speaking		Writing	
Listening	Reading	Spoken interaction	Spoken production		
good	good	good	good		good

Organisational
with

skills and Good interpersonal skills and ability to deal
people competences Sense of organization
Good experience in project and team management
Able to manage change

Technical skills and
related to food technology
Computer skills and
and Statistical Packages

competences Knowledge
competences Use of Office

Additional information

Annexes **More recent publications**

Mariotti, M., Alamprese, C., **Lucisano, M.**, Pagani, M.A. (2006). Effect of puffing on ultrastructure and physical characteristics of cereal grains and flours. *Journal of Cereal Science*, 43: 47-56.

Lucisano, M., Mariotti, M., Pagani, M.A., Caramanico, R. (2006). Influence of the puffing degree on the shelf life of hot-air-puffed amaranth seeds. *Italian Journal of Food Science*: 481-488. Pagani, M.A., **Lucisano, M.**, Mariotti, M., Limbo, S. (2006). Influence of the packaging material on bread characteristics during aging. *Packaging Technology and Science*, 19(5): 295-302.

Lucisano, M., Casiraghi, E., Mariotti, M. (2006). Influence of formulation and processing variables on ball mill refining of milk chocolate. *European Food Research and Technology*, 223(6): 797-802. Mariotti, M., **Lucisano, M.**, Pagani, M.A. (2006). Development of a baking procedure for the production of oat supplemented wheat bread. *International Journal of Food Science and Technology*, 41(s2): 151-157.

Foca, G., Ulrici, A., Corbellini, M., Pagani, M.A., **Lucisano, M.**, Franchini, G.C., Tassi, L. (2007). Reproducibility of the Italian ISQ method for quality classification of bread wheats: An evaluation by expert assessors. *Journal Science Food Agriculture*, 87(5): 839-846.

Lucisano, M., Pagani, M.A., Mariotti, M., Locatelli, D.P. (2008). Influence of die material on pasta characteristics. *Food Research International*, 41(6): 646-652.

Mariotti, M., **Lucisano, M.**, Pagani, M.A., Iametti, S. (2008). Macromolecular interactions and rheological properties of buckwheat dough obtained from differently processed grains. *Journal of Agricultural and Food Chemistry*, 56: 42584267.

Mariotti, M., **Lucisano, M.**, Pagani, Ng PKW (2009) The role of corn starch, amaranth flour, pea isolate, and Psyllium flour on the rheological properties and the ultrastructure of gluten-free doughs. *Food Research International*, 42 (8): 963-975.

Mariotti, M., Sinelli, N., Catenacci, F., Pagani, M.A., **Lucisano, M.** (2009). Retrogradation behaviour of milled and brown rice pastes during ageing. *Journal of Cereal Science*, 49: 171-177.

Bottega, G., Caramanico, R., **Lucisano, M.**, Mariotti, M., Franzetti, L., Pagani, M.A. (2009). The debranning of common wheat (*Triticum aestivum* L.) with

innovative abrasive rolls. *Journal of Food Engineering*, 49: 75-82. **Lucisano, M.**, Cappa, C., Fongaro, L, Mariotti, M. (2010). Methods for the characterisation of breadcrumb, an important ingredient of stuffed pasta. *Journal of Cereal Science*, 51 (3): 381-387. Mariotti, M., Iametti, S., Rasmussen, P., **Lucisano, M.** (2011). Characterisation of gluten-free pasta through conventional and innovative methods: evaluation of uncooked products. *Journal of Cereal Science*, 53: 319-327.

Foca, G., Ferrari, C., Sinelli, N., Mariotti, M., **Lucisano, M.**, Caramanico, R., Ulrici, A. (2011) Minimisation of instrumental noise in the acquisition of FT-NIR spectra of bread wheat using experimental design and signal processing techniques. *Analytical and Bioanalytical Chemistry*. 399: (6), 1965-1973.

Sinelli, N.; Pagani, M. A.; **Lucisano, M.**, D'Egidio, M.G., Mariotti, M. (2011) Prediction of semolina technological quality by FT-NIR spectroscopy. *Journal of Cereal Science*: 54 (2), 218-223.