



### Salvatore Palazzo

#### PERSONAL INFORMATION



#### **ENEA**

National Agency for New Technologies, Energy and Sustainable Economic Development, Department of Sustainability of Production and Territorial Systems, Biotechnology and Agro-Industry Division,

Laboratory "Bioproducts and Bioprocesses" C. R. ENEA Trisaia, Rotondella 75026 (Matera) Italy, S.S. 106 Jonica, Km 419+500

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Sex M | Date of birth 18/02/1968 | Nationality Italian

Enterprise	University	EPR
☐ Management Level	☐ Full professor	Research Director and 1st level Technologist / First Researcher and 2nd level Technologist / Principal Investigator
☐ Mid-Management Level	☐ Associate Professor	☐ Level III Researcher and Technologist
☐ Employee / worker level	Researcher and Technologist of IV, V, VI and VII level / Technical collaborator	☐ Researcher and Technologist of IV, V, VI and VII level / Technical collaborator

#### **WORK EXPERIENCE**

From 15.01.2002 till now

# **Technical Collaborator (CTER) with Permanent contract**

C. R. ENEA Trisaia, Rotondella 75026 (Matera), S.S. 106 Jonica, Km 419+500

Business or sector Technical Collaboration

From 19.04.1999 - 14.01.2022

# **Technical Collaborator (CTER) Fixed-term contract**

C. R. ENEA Trisaia, Rotondella 75026 (Matera), S.S. 106 Jonica, Km 419+500

Business or sector Technical Collaboration

# **EDUCATION AND TRAINING**

(1986-1987)

### **Graduated from Italian Secondary School**

Replace with EQF (or other) level if

Technical Institute of Chemical Industries I.P.S.I.A "Pitagora", Policoro (Matera) Italy

**14/07/1987** 

### **WORK ACTIVITIES**

Research Contract with Afrus S.r.l.: Research activities to reduce water consumption during the washing treatment procedure and processing of by-products deriving from the peeling process for their application in the food, nutraceutical and cosmetic sectors. € 250.000 (06/08/2023 to 05/02/2024)

- ✓ PROTEAGRI (PO FESR Basilicata 2014-2020). Worked as a Technical Collaborator:
  - Collaboration in planning and monitoring of the activities and technical support to perform laboratory tests on durum wheat.
- Technical support for training activities during Panel tests;
- Collaboration in the preparation of sensory analysis tests of products made with durum wheat and Fonio.
- ✓ Nutri.FE PSR Basilicata 2014/2020 (11 June 2019, n°469 published in BUR Basilicata n°21 of 16/06/2019) and with the provision of concession 06/2020, CUP G33g20003360006, as part of Measure 16 Sub measure 16.2 of the Rural Development program (PSR), Basilicata Region 2014-2020, to carry out:
- Artificial drying of peppers for chemical analysis;
- Freeze-drying of Senise peppers;
- Processing of the data collected.
- ✓ Research Contract, commissioned with ARCA consortium to develop a process (Spray-dryer and freeze-drying), at pilot scale (200 litres), for the production of powder from the lemon juice with potential biological action. € 20.000 (16/01/2018 to 30/09/2018).
- ✓ H2020 PRO-METROFOOD PROJECT (GA. n.739568): innovative applications of the Reference Materials plant to develop 3 new reference materials (oysters, rice and rice flour). (01/01/2017 to 31/12/2017)
- Optimization and management of Falling Film Evaporation Plant for the glucose solution concentration; collaboration between COMET BIOREFINING INC. and ENEA (2015-2018)
- ✓ Optimization and management of few plants (100 litre rotary evaporator, freeze dryer and chromatographic separation plant) for the production of extracts enriched with HMGflavonoids, at pilot scale, from bergamot juice, an assignment from the Calabria University Det. n. 311/2015/SSPT. 2015
- ✓ SAFE&SMART Project (CTN01\_0023\_248064): to upgrade the primary production to realise new Reference Materials for micro-toxins. (2014-2019)
- ✓ ORTOFRULOG project: development of recipes for freeze-drying of antagonistic microorganisms to fight against post-harvest fruit rot. (2012-2015)
- ✓ Feasibility studies for the production of lettuce and strawberry Reference Materials to be used in the sensory profile analysis. (FOODFLAVOUR-INDUSTRIA 2015 project). (2012-2013)
- ✓ Preparation of batches of the freeze-dried samples (food of animal origin) to be used in EU RL-CEFAO Proficiency Testing (6 assignments: 419/2011/COMM; 323/2012/COMM; ISS AA/521/SVA (2012); ISS AA/133/SVA (2014); 111/2017/SSPT; 14/2018/SSPT-BIOAG).
- ✓ MULTISORGHUM AND PHYTOPROBIO projects: application of the extraction system for the determination of crude fiber content (VELP). (2012-2013)
- ✓ Upgrading of the Reference Materials (RM) plant (agreement with the Ce.R.T.A. Core Facility 9 "Quality of Chemical and Biological Measurements for Laboratories") tests, functional verifications and feasibility studies to realise new reference materials. (CNR-ENEA Collaboration Agreement rif.art. 2, paragraph 44, Law 191/2009 Agri-food Area). (2010-2013

#### **PERSONAL SKILLS**

Mother tongue(s) Italian

Other language(s) English





Job-related skills

Collaboration in operating and management of the laboratory equipment installed for the preparation
of different types of reference materials for their safe storage and distribution. In particular, task of
operating and performing tests with the different instruments;

Managing and controlling the various lab equipments used during the experimental phase (e.g. Freeze Dryer, Spray Dryer, Falling Film Evaporator, Dryer Belt, 100 Litre Evaporator, SICCO80 PRO Professional Dryer, Extraction Unit for the determination of VELP crude fibre content.

Digital skills

Excellent knowledge of: Windows, Office suite, Internet, Social Networks, LabView Basic I

### **ADDITIONAL INFORMATION**

#### **Publications**

total number of publications in peer-review journals 7 total Impact Factor (IF) (average IF/paper), 2,5

Designing a Waste-Based Culture Medium for the Production of Plant Growth Promoting Microorganisms Based on Cladodes Juice from *Opuntia ficus-indica* Pruning

Magarelli, R.A., Trupo, M., Ambrico, A., Larocca V., Martino M., Palazzo S., Balducchi R., Joutsjoki V., Pihlanto A., Bevivino, A.

Fermentation, 2022, 8(5), 225

Microalgae as Alternative Source of Nutraceutical Polyunsaturated Fatty Acids

Antonio Molino, Angela Iovone, Gianpaolo Leone, Giuseppe Di Sanzo, Salvatore Palazzo, Maria

Martino, Paola Sangiorgio, Tiziana Marino, Dino Musmarra.

Chimical Engineering Transactions, Vol 79, 2020

#### Other Relevant Information

Excellent work organization skills with a strong sense of responsibility to organize work independently and as a team member. Excellent interpersonal skills acquired in the professional and personal fields. Predisposition to teamwork.

Date 29/01/2024

Signature

Salvatore Tatarro