

VALERIA POSCENTE



PERSONAL INFORMATION

📍 Department for Sustainability, Biotechnologies and Agroindustry Division, ENEA, Italian National Agency for New Technologies, Energy and Sustainable Economic Development, Casaccia Research Center, 00123 Rome, Italy;

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Sex female | Date of birth 04/05/1996 | Nationality Italian

Enterprise	University	EPR
<input type="checkbox"/> Management Level	<input type="checkbox"/> Full professor	<input type="checkbox"/> Research Director and 1st level Technologist / First Researcher and 2nd level Technologist / Principal Investigator
<input type="checkbox"/> Mid-Management Level	<input type="checkbox"/> Associate Professor	<input type="checkbox"/> Level III Researcher and Technologist
<input type="checkbox"/> Employee / worker level	<input type="checkbox"/> Researcher and Technologist of IV, V, VI and VII level / Technical collaborator	<input checked="" type="checkbox"/> X Researcher and Technologist of IV, V, VI and VII level / Technical collaborator

WORK EXPERIENCE

03/2023 – current

Research Assistant in Analytical Chemistry

ENEA - Italian National Agency for New Technologies, Energy and Sustainable Economic Development, Department for Sustainability, Biotechnologies and Agroindustry Division, Laboratory of Chemistry, Rome, Italy

Main activities: The activities are part of several projects and include the development of analytical methodologies aimed at assessing the nutrient profile and toxic and potentially toxic element food and soil content (tomato, wheat, oil, and wine) (ICP-AES; ICP-MS); carotenoids quantification, oil color analysis, oil fraud analysis, (UV-Vis) direct analysis of mercury in soils and food matrices (DMA).

Business or sector: Food quality and safety

06/2020 – 10/2021

Internship in Food Microbiology

ENEA - Italian National Agency for New Technologies, Energy and Sustainable Economic Development, Department for Sustainability, Biotechnologies and Agroindustry Division, Laboratory for AgriFood Sustainability, Quality and Safety, Rome, Italy

Main activities: Research carried out at the Microbiology Laboratory for AgriFood Sustainability, Quality and Safety (SSPT-BIOAG-SOQUAS). The activity is in the 5x1000 project: "Mild technologies and addition of natural antimicrobials for shelf-life extension and safety improvement of fruit juices".

Business or sector: Food quality and safety

EDUCATION AND TRAINING

10/2021 – current

Ph.D. Student in Plant and Animal Science

ENEA Casaccia Research Center (Rome, Italy)- **University of Tuscia** (DAFNE) (Viterbo, Italy)

Project: "Evaluation of microbiological shelf-life of ready-to-eat fruit and vegetable products stored in innovative biodegradable, active, and compostable packaging"

Skills acquired: Microbiology and food safety; food quality; probiotics, foodborne pathogens and spoilage microorganisms; fungi strains; culture-based, molecular, and flow cytometry applications for bacterial physiology assessment in food preservation processes and soil-related microorganisms; FACS – fluorescence-activated cell sorting; food biotechnology; bacteria isolation from food and soil; DNA extraction; biofilm analysis; microbial diversity; development of innovative use of natural antimicrobial compounds and extracts; innovative probiotics combined treatment for biofilm inhibition in active packaging; mild-heat treatment; anti quorum-sensing activity of natural compounds; study of the antimicrobial potential of biomolecules recovered from byproducts of the agrifood industry and their application in eco-sustainable packaging.

2018 – 2021

Master's Degree in Food Sciences and Human Nutrition (Technological Address)

University Campus Bio-Medico (Rome, Italy)

Thesis: "Development of cytofluorimetric methodologies for the characterization of thermal and natural antimicrobial inactivation kinetics of pathogenic bacteria in food"

Skills acquired: Microbiology and food safety; food quality; flow cytometry; foodborne pathogens culture-based, molecular, and flow cytometry applications for bacterial physiology assessment in food preservation processes; FACS – fluorescence-activated cell sorting; development of innovative use of natural antimicrobial compounds (essential oils) and extracts; mild-heat treatment; VBNC cells detection

2015 - 2018

Bachelor's Degree in Food Sciences and Human Nutrition

University Campus Bio-Medico (Rome, Italy)

Thesis: "Polar lipid composition in butter processing by-products"

Skills acquired: refining the chemical composition of dairy industry byproducts; analyzing polar molecules found in milk fat globule membranes, including sphingolipids and ceramides; ability to integrate these molecules into innovative functional ingredients for the food industry; bibliographic research on the utilization of proteomic and lipidomic methodologies for in-depth analysis of different milk fractions.

WORK ACTIVITIES

2021

Habilitation in Biology

University of Tuscia (Viterbo, Italy)

PERSONAL SKILLS

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Mother tongue(s) Italian

Other language(s) English (B2)

Job-related skills	Teamwork, creative thinking, project reporting, multidisciplinary integration for an innovative approach, deliverable creation, autonomy
Digital skills	Microsoft Office (Microsoft Word, Microsoft PowerPoint, Microsoft Access, Microsoft Excel); Adobe Photoshop, Statistic Analysis and Graphing (GraphPad Prism, Past, R studio); Scientific Databases; Elementary knowledge of AutoCad; Social Media & Social Networking.
Other skills	Open-mindedness, quick learning and proactivity, good collaboration, and communication skills; teamwork and problem-solving; organizational and project management skills; curiosity and enthusiasm; autonomy and flexibility

ADDITIONAL INFORMATION

Publications	<p>Total number of publications in peer-review journals: 2, other paper submitted: 1 total number of citations: 5 H index: 1</p> <p>Di Gregorio, L.; Tchuenchieu, A.; Poscente, V.; Arioli, S.; Del Fiore, A.; Costanzo, M.; Giorgi, D.; Lucretti, S.; Bevivino, A. Synergistic action of mild heat and essential oil treatments on culturability and viability of <i>Escherichia coli</i> ATCC 25922 tested in vitro and in fruit juice. <i>Foods</i> 2022, <i>11</i>, 1615. https://doi.org/10.3390/foods11111615</p> <p>Poscente V, Di Gregorio L, Costanzo M, Nobili C, Bernini R, Garavaglia L and Bevivino A. <i>Lactiplantibacillus plantarum</i> monolayer enhanced bactericidal action of carvacrol: biofilm inhibition of viable foodborne pathogens and spoilage microorganisms. <i>Front. Microbiol.</i> 2023 <i>14</i>:1296608. https://doi.org/10.3389/fmicb.2023.1296608</p>
Projects	<ul style="list-style-type: none">• ON FOODS (https://onfoods.it/)• AGRITECH (https://agritechcenter.it/it/)• SUS-MIRRI.IT (https://www.sus-mirri.it/it/)• METROFOOD-IT (https://www.metrofood.it/)• DRG4FOOD (https://drq4food.eu/)