

CURRICULUM

Dr. Angela Maurizi



PERSONAL INFORMATION

1. Marital status: Married
2. Nationality: Italian
3. Date of birth: January 14th 1952
4. Place of birth: Perugia
5. Private residence: strada di Canneto, n° 7/d-06133 Canneto-Colle Umberto I - Perugia
6. University address: Pharmaceutical Sciences Department – Food and Nutrition Sciences Section
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EDUCATION AND QUALIFICATION

1977: Master's Degree in Biological Sciences – University of Perugia - 110/110.

1989: Postgraduate in Food Science - University of Perugia- 50/50 cum laude.

Since 1980: Researcher – Faculty of Pharmacy - University of Perugia-

Scientific Field: BIO/09-PHYSIOLOGY

RESEARCH ACTIVITY

Research Topics

- *Nutritional Epidemiology*: individual/population groups nutritional status assessment (anthropometry, body composition, food habits and intake surveys) to highlight malnutrition states and implement targeted interventions of treatment/prevention.
- *Food nutritional quality*: nutrient profile evaluation respect to human requirements in order to better characterization and/or possible “functionalization”.
- *Food and human plasma total antioxidant capacity determination* by ORAC (Oxygen Radical Absorbance Capacity) method.

Collaborations

- Italian Brewing Research Centre, University of Perugia.
- Prevention Department USL Umbria1- Food Hygiene and Nutrition.
- Limited Company Renzini, Montecastelli (PG).

Scientific Papers 2009-2013

- Ranfa A., Maurizi A., Romano B., Bodesmo M., 2013, *The importance of traditional uses and nutraceutical aspects of some edible wild plants in human nutrition: the case of Umbria (central Italy)*. Plant Biosystems, <http://dx.doi.org/10.1080/11263504.2013.770805>.
- Maurizi A., Bonifazi A., De Michele A., Coli R., Raglione M., Burini G., 2011. *Composizione chimica e proprietà antiossidanti delle lenticchie dell'altopiano di Rascino (Rieti)*. In: G. Dugo, G.

Di Bella, N. Cicero, V. Lo Turco, R. Rando, G.Potorti. *Qualità e Tipicità degli Alimenti Mediterranei: Alimentazione e Salute*. Marsala, 20-24 settembre 2010, p. 358-361, Società Chimica Italiana, ISBN: 9788886208659

- Lombardi G., Coli R., Maurizi A., Burini G., Blasi F., Giua L., Cossignani L., 2011, *Valutazione della capacità antiossidante di vini rossi umbri*. In: G. Dugo, G. Di Bella, N. Cicero, V. Lo Turco, R. Rando, G.Potorti. *Qualità e Tipicità degli Alimenti Mediterranei: Alimentazione e Salute*. Marsala, 20-24 settembre 2010, p. 333-337, Società Chimica Italiana, ISBN: 97888862086

- Zulueta A., Maurizi A., Frigola A., Esteve M.J., Coli R., Burini G., 2009. *Antioxidant capacity of cow milk, whey and deproteinized milk*. *International Dairy Journal*, 19: 380-385, ISSN: 0958-6946

Oral communications

- Trabalza Marinucci M., Mughetti L., Branciaro R., Maurizi A., Acuti G., Miraglia D., Ranucci D., 2011. *Influence of extruded linseed dietary supplementation on lipid profile and sensory lamb meat quality*. *Italian Journal of Animal Science*, In: -. 19th ASPA. Cremona, 7-10 giugno 2011, vol. 10: s 1, ISSN: 1828-051X

Posters

-Urbani E., Maurizi A., Simonetti M.S., Giua L., Blasi F., Cossignani L., 2012. *Characterization of secondary metabolites in saffron from Cascia (Umbria)*. *Emirates Journal of Food and Agriculture*, In: -. Abstracts of ChimAlSi_2012 IX Italian Congress of Food Chemistry. "Food, Functional Foods and Nutraceuticals". Ischia (NA), 3-7 giugno 2012, vol. 24, p. 155, A. S. Hussein, M. A. Salem, A. J. Cheruth, ISSN: 2079-052X

- Maurizi A., Ranfa A., De Michele A., Gigliotti G., Pauselli M., Coli R., Burini G., 2012. *Composizione chimica, componenti bioattivi e attività antiossidante di piante edibili spontanee*. *Emirates Journal of Food and Agriculture*, In: -. Abstracts of ChimAlSi_2012 IX Italian Congress of Food Chemistry. "Food, Functional Foods and Nutraceuticals". Ischia (NA), 3-7 giugno 2012, vol. 24, p. 158, A. S. Hussein, M. A. Salem, A. J. Cheruth, ISSN: 2079-052X

-Codini M., Braconi C, De Angelis M., Maurizi A., 2010. *Ipotesi di impiego dell'acido rumenico nel trattamento del diabete di tipo 2*. In: -. XXIII° Congresso Nazionale della Società Italiana di Diabetologia. Padova, 9-12 giugno 2010

TEACHING ACTIVITY

Teaching Assignments A.A.2013-14, University of Perugia

- Food and Human Nutrition, Master's Degree Course in Pharmacy (6 CFU).
- Food and Human Nutrition, Master's Degree Course in Food and Human Nutrition Sciences (9 CFU).
- Nutrition Sciences, Bachelor's Degree in Food Economy and Culture (9 CFU), borrowed from SANU.
- Food and Nutrition, Bachelor's Degree in Agri-Food Science and Technology, curriculum Food Technology and Viticulture and Enology (9 CFU), borrowed from SANU.
- Sciences e Applied Dietetic Techniques, Postgraduate School in Food Science.