

Personal Information		Alessandra Del Caro
E-mail		delcaro@uniss.it
Position		Associate professor, University of Sassari
Academic Degrees		Master degree in Biological Sciences at the University of Sassari in 1988. Specialized in Nutrition Science at the University of Sassari in 2001. Master in Sensory Analysis, at the University of Cattolica del Sacro Cuore, Piacenza in 2004.
Professional experience		<p>She is nutritionist and sensory project manager and she is responsible for the sensory analysis of food products in her Department.</p> <p>Her scientific activity regards exclusively the food technology and, in particular, chemical-physical and sensory characterization of foods (cheeses, wine, fruit, oil, olives sweet and bakery products) and the study of variability due to different technological processes and different storage conditions. In these years she developed analytical methods to evaluate foods shelf-life using sensory and rheological methods.</p> <p>Her scientific activity is documented by more than 100 papers on international journals and symposium proceedings Supervisor in several degree and doctorate theses and referee for different international journals like Journal of Food Quality, LWT, Food Research International, Journal of Food Biochemistry, International Journal of Food Science and Nutrition, European Journal of Lipid Science and Technology and Italian Journal of Food Science.</p>
Teaching		Physical and Sensory Analysis, University of Sassari. Enology II, University of Sassari.
Research: 5 selected recent publications		<ul style="list-style-type: none"> - Scintu M.F., Del Caro A., Urgeghe P.P., Piga C., Di Salvo R. Sensory profile development for Fiore Sardo PDO ewe's milk cheese at two different ripening times. <i>Journal of Sensory Studies</i>, 25, 577-590, 2010. - Del Caro A., Sanguinetti A., Fadda C., Morittu G., Santoru A., Piga A. Extending the shelf life of a fresh ewe's cheese by modified atmosphere packaging. <i>International Journal of Dairy Technology</i>, Vol. 64, n. 5, 548-554, 2012. - Di Salvo R., Fadda C., Sanguinetti A.M., Naes T., Del Caro A. Effect of harvest time and geographical area on sensory and instrumental texture profile of a PDO artichoke. <i>International Journal of Food Science and Technology</i>, 49, 1231-1237, 2014. - Del Caro A., Fadda C., Sanguinetti A.M., Carboni M.G., Pinna G., Naes T., Menichelli E., Piga A. Influence of technology and ripening on textural and sensory properties of vacuum packaged ewe's cheese. <i>Czech Journal of Food Science</i> 34, (5), 456-462, 2016. - Monteleone E., Spinelli S., Dinnella C., Endrizzi I., Laureati M., Pagliarini E., Sinesio F., Gasperi F., Torri L., Aprea E., Bailetti L., Bendini A., Braghieri A., Cattaneo C., Clicerì D., Condelli N., Cravero M.C., Del Caro A., Di Monaco R., Drago S., Favotto S., Fusi R., Galassi L., Gallina Toschi T., Garavaldi A., Gasparini P., Gatti E., Masi C., Mazzaglia A., Moneta E., Piasentier E., Piochi M., Pirastu N., Predieri S., Robino A., Russo F., Tesini F. Exploring influences on food choice in a large population sample: The Italian Taste project. <i>Food Quality and Preference</i> 59, 123-140, 2017.
Memberships		Member of the Società Italiana di Scienze Sensoriali (SISS) and the Società Italiana di Scienze e Tecnologie Alimentari (SISTAL). She is member of the Editorial Board of Food Research International and Journal of Food Quality.