

Personal Information	Stefano Farris
E-mail	sfarris@unito.it or stefano.farris@unimi.it
Position	Assistant Professor, University of Milan
Academic Degrees	PhD (Food and Microbial Biotechnology) MSc (Agricultural Science & Technology)
Professional experience	<p>March 2017 – today Assistant Professor (tenure-track), Department of Food, Environmental and Nutritional Sciences (DeFENS) – Packaging lab, University of Milan, Italy.</p> <p>December 2013 – December 2016 Assistant Professor (3-year contract), Department of Food, Environmental and Nutritional Sciences (DeFENS) – Packaging lab, University of Milan, Italy.</p>
Teaching	<ul style="list-style-type: none"> • Academic Year 2015–2016: “Enochemical analyses” (2.5 ECTS frontal + 3.5 ECTS lab) • Academic year 2014–2015 until now: “Packaging technologies and logistic principles – lab experiment part” (2 ECTS lab). • Lecturer for the PhD students belonging to the ‘Chemistry’ program within the course “Food Physical Chemistry”. Title of the lesson: “Packaging Materials in Food Technology” (4 hours). Milan, 7 and 9 March 2016. • Lecturer for the PhD students belonging to the ‘Food Systems’ program within the course “The impact of nanotechnology on food related issues”. Title of the lessons: “Shrinking yourself to a nano-sized world”, “The environmental significance of nano-sized materials”, “Self-assembled nanostructured hybrid materials”, and “High oxygen barrier nanocomposite coatings” (6 hours). Milan, 11 and 25 November 2014.
Research: 5 selected recent publications	<p>-Guex L. G., Sacchi B., Peuvot K. F., Andersson R. L., Pourrahimi A. M., Ström V., Farris S., Olsson R. T. Experimental review: Chemical reduction of graphene oxide (GO) to reduced graphene oxide (rGO) by aqueous chemistry. <i>Nanoscale</i>, 2017; 9: 9562-9571. DOI: 10.1039/C7NR02943H.</p> <p>-Bulgari R., Morgutti S., Cocetta G., Negrini N., Farris S., Calcante A., Spinardi A., Ferrari E., Mignani I., Oberti R., Ferrante A. Evaluation of borage extracts as potential biostimulant using a phenomic, agronomic, physiological and biochemical approach. <i>Frontiers in Plant Science</i>, 2017; 8: 935-951. DOI: 10.3389/fpls.2017.00935 (OPEN ACCESS).</p> <p>-Cozzolino C. A., Rovera C., Anchisi C., Savoldelli S., Campanella G., Muroi E., Meloni M., Farris S.* Preservation of bread-made museum collections by coating technology. <i>Journal of Cultural Heritage</i>, 2017; 25: 21-26. DOI: 10.1016/j.culher.2017.01.001</p> <p>-Campia P., Ponzini E., Rossi B., Farris S., Silveti S., Merlini L., Brasca M., Grandori R., Galante Y. M. Aerogels of enzymatically oxidized galactomannans from leguminous plants: versatile delivery systems of antimicrobial peptides and enzymes. <i>Carbohydrate Polymers</i>, 2017; 158: 102-111. DOI: 10.1016/j.carbpol.2016.11.089</p> <p>-Uysal Unalan I., Boyaci D., Ghaani M., Trabattoni S., Farris S.* Graphene oxide bionanocomposite coatings with high oxygen barrier properties. <i>Nanomaterials</i>, 2016; 6: 244-254. DOI: 10.3390/nano6120244 (OPEN ACCESS).</p>
Memberships	Member of the Editorial Board of the journal <i>Scientific Reports</i> (Nature Publishing Group). Member of the Editorial Board of the journal <i>Coatings</i> (MDPI, Switzerland).