

Personal Information	Riccardo Guidetti
E-mail	riccardo.guidetti@unimi.it
Position	Associate Professor, University of Milan
Academic Degrees	MD in Mechanical Engineering
Professional experience	1992-1994: R&D Biomedical sector 1994-2010: Researcher in the field of food transformation at the University of Milan 2010 – now: Associate professor at the University of Milan
Teaching	Design of winery Design of food services Design and Management of food plants
Research: 5 selected recent publications	<ul style="list-style-type: none"> - Giovenzana, V., Beghi, R., Vagnoli, P., Iacono, F., Guidetti, R., & Nardi, T. 2016. Evaluation of Energy Saving Using a New Yeast Combined with Temperature Management in Sparkling Base Wine Fermentation. <i>American Journal of Enology and Viticulture</i>, 67(3), 308-314. - Giovenzana, V., Civelli, R., Beghi, R., Oberti, R., & Guidetti, R. 2015. Testing of a simplified LED based vis/NIR system for rapid ripeness evaluation of white grape (<i>Vitis vinifera</i> L.) for Franciacorta wine. <i>Talanta</i>, 144, 584-591. - Beghi R., Giovenzana V., Marai S. and Guidetti R. 2015. Rapid monitoring of grape withering using visible near-infrared spectroscopy. <i>Journal of the Science of Food and Agriculture</i> - A.Fusi, R. Guidetti, G. Benedetto (2014), <i>Delving into the environmental aspect of a Sardinian white wine: From partial to total life cycle assessment</i>, <i>Science of The Total Environment</i>, Volume 472, pp. 989–1000 Giovenzana V., Beghi R. and Guidetti R., 2014. Rapid evaluation of craft beer quality during fermentation process by vis/NIR spectroscopy <i>Journal of Food Engineering</i>, 142: 80-86
Memberships	AIIA (Italian Association of Agricultural Engineering) Accademia dei Georgofili