

## CURRICULUM VITAE

<b>Personal Information</b>		<b>Sandra Pati</b>
E-mail		<a href="mailto:sandra.pati@unifg.it">sandra.pati@unifg.it</a>
Position		University Researcher in Food Science and Technology, Dept. of Science of Agriculture, Food and Environment (SAFE) University of Foggia, Italy
Academic Degrees		PhD Master's Degree in Chemistry
<b>Professional experience</b>		Since 2008. Researcher at University of Foggia 2007. Post-Doc researcher in the project "Improvement and valorization of variety expression of Apulian enological products", University of Foggia 2005-2006. Research fellow at University of Foggia November 2001-October 2004. PhD student in "Microbiology, Safety and Food Chemistry", University of Bari. 2001. Research stage at University of Mainz "Johannes Gutenberg" (Germany). 2000. Master's Degree in Chemistry at University of Bari.
<b>Teaching</b>		Master Degree Program in Viticulture and Enology Sciences- University of Turin, Milan, Palermo, Foggia, Sassari Lecture: Enology in Warm and Dry Climate Tablegrape processing Bachelor Degree Program in Agricultural Sciences and Technologies – University of Foggia Lecture: Food Technology and Quality Management (sub-module of the subject "Food Technology, Quality Management and Environmental Microbiology")
<b>Research: 5 selected recent publications</b>		<ul style="list-style-type: none"> <li>- M.L. Savastano, I. Losito, <b>S. Pati</b>. 2016. Rapid and automatable determination of ochratoxin A in wine based on microextraction by packed sorbent followed by HPLC-FLD. Food Control 68: 391-398.</li> <li>- T. Dipalmo, P. Crupi, <b>S. Pati</b>, M. L. Clodoveo, A. Di Luccia. 2016. Studying the evolution of anthocyanin-derived pigments in a typical red wine of Southern Italy to assess its resistance to aging. LWT - Food Science and Technology 71: 1-9.</li> <li>- F. Piazzolla, <b>S. Pati</b>, M.L. Amodio, G. Colelli. 2016. Effect of harvest time on table grape quality during on-vine storage. 2016. Journal of the Science of Food and Agriculture 96:131-139.</li> <li>- <b>S. Pati</b>, P. Crupi, I. Benucci, D. Antonacci, A. Di Luccia, M. Esti. 2014. HPLC-DAD-MS/MS characterization of phenolic compounds in white wine stored without added sulfite. Food Research International. 66: 207-215.</li> <li>- <b>S. Pati</b>, D. La Notte, M. L. Clodoveo, G. Cicco, M. Esti. 2014. Reverse osmosis and nanofiltration membranes for the improvement of must quality. European Food Research and Technology. 239:595-602</li> </ul>
<b>Memberships</b>		