

Personal information

E-mail

Position

Academic Degrees

IACUMIN Lucilla

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Senior research scientist

PhD : Food Science

Dr. : Food Science and Technology

Professional experience

PhD thesis on "Biochemical, technological and biomolecular characterization of *Micro-Staphylococcus* spp. Isolated from natural fermented sausages", Department of Food Science, Faculty of Agriculture, University of Udine (Italy).

2004 She worked as temporary research assistant at the European project ICA4-CT2002-10037 titled "Safety of traditional fermented sausages: research on protective cultures and bacteriocins", Department of Food Science, University of Udine (Italy).

April 2005 through April 2006: Postdoctoral Fellow on "Developments of Standard Operation Procedures" (SOPs) in sausage and meat processing plants". Activity contemplated between the frame of the European Project ICA4-CT2002-10037 titled "Safety of traditional fermented sausages: research on protective cultures and bacteriocins", Department of Food Science, Faculty of Agriculture, University of Udine (Italy).

End of April 2006 through April 2007: Research scholarship on "Expression of virulence factors in foodborne pathogens: a real-time PCR approach". Activity contemplated between the frame of the European Project PF6-FOODCT-2005-007081 titled "PathogenCombact: control and prevention of emerging and future pathogens at cellular and molecular level throughout the food chain", Department of Food Science, University of Udine (Italy).

End of April 2007 through April 2008: Research scholarship on "Reduction of *Listeria monocytogenes* on raw ham production". Activity contemplated between the frame of the FVG Regional Project (art.11, L.R 11/2003) "Innovation and optimization of a typical raw ham production chain", Department of Animal Science, University of Udine.

End of April 2008 through the beginning of October 2008: Research scholarship on "Increasing Wine Quality", Department of Food Science, University of Udine (Italy).

Middle of October 2008 - today: in charge as permanent Researcher (ssd AGR/16), Department of Food Science, Faculty of Agriculture, University of Udine (Italy).

Teaching

General microbiology

Yeasts and biochemistry of alcoholic fermentation

Research : 5 selected recent publications

The scientific activity of the Food Microbiology section is addressed toward the biological and microbiological characteristics of food of animal and vegetal origin related to technological or industrial processing, freshness and quality. Particular attention is given to food microorganism and food-borne pathogens. Laboratory investigations are performed on microbial fermentations, optimizations of molecular techniques (PCR, DGGE-TTGE, PFGE, RAPD, Rep-PCR, SSCP, RealTime PCR, etc.) for microbial and yeast identification and characterization, gene expression, virulence factors in *Staphylococcus* spp., and genetic inquires at population level on fish and mammals. A total of sixty-three (63) articles and 25 posters published and presented on national and international journals, conferences and symposia, give clear evidence of Dr. L. Iacumin scientific activity.

1) L. Iacumin, G. Comi, C. Cantoni, L. Cocolin (2007). Expression's study of the *Staphylococcus xylosus* lipasi gene (*gehM*) *in vitro* (different growth media) and *in situ* (naturally fermented sausages). *Journal of Food Protection*, 70 (11), 2665-2669.

2) D. Dujmovic, K. Babic, A. Jeromel, S. Redzepovic, B. Kozina, L. Iacumin, S. Orlic (2008). Selection of indigenous yeast strains isolated from CV. Gewurztraminer from Ilok Winegrowing region. *Journal of Central European Agriculture*, 9 (2), 323-328.

3) L. Iacumin, L. Chiesa, D. Boscolo, M. Manzano, C. Cantoni, S. Orlic, G. Comi (2009). Moulds and ochratoxin A on surfaces of artisanal and industrial dry sausages. *Food Microbiology*, 26, 65-70.

4) L. Iacumin, F. Cecchini, M. Manzano, M. Osualdini, D. Boscolo, S. Orlic, G. Comi (2009). Description of the microflora of sourdoughs by culture-dependent and culture-independent methods. *Food Microbiology*, 26, 128-135.

5) M. Manzano, C. Giusto, L. Iacumin, C. Cantoni, G. Comi (2009). Biodiversity evaluation in *Bacillus cereus* and *Bacillus thuringiensis* strains from different origins. *Food Microbiology*, 26(3), 259-264.

Memberships

American Society for Microbiology (ASM) - European Federation of Biotechnology (EFB) - Associazione per la Formazione e Ricerca per il Miglioramento e l'Innovazione in Campo Alimentare (FORMICA Onlus) - Società Italiana di Microbiologia Agro-Alimentare ed Ambientale (SIMTREA)