

Personal information

E-mail

Position

Academic Degrees

Professional experience

Teaching

Research : 5 selected recent publications

Memberships

MANZANO Marisa

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Associate Professor

University of Udine, Department of Food Science
via Sondrio 2/A, 33100, Udine, Italy

Graduated in Natural Sciences at the University of Padua, Faculty of Science MM.FF.NN

Co-author of an international patent for the detection of *Listeria monocytogenes* from various substrates (1996)

Research Topics: Development of molecular methods for the detection and differentiation of microorganisms (PCR, RT-PCR, DGGE, TTGE, SSCP, PFGE) from food. Control systems in aseptic packaging. Molecular characterization PCR-TTGE/DGGE (Temporal Temperature Gradient gel Electrophoresis/ Denaturing Gel Gradient Electrophoresis) of yeasts isolated from food and beverage fermentations.

Genetic of Microorganisms (Food Science and Technology 1° level degree) ; Biotechnology of Microorganisms (Food Science and Technology 1° level degree) ; Molecular Techniques in Food Microbiology (Management and Quality Assurance of Food 2° level degree) ; Selection of yeast for enological utilization (Viticolture and Oenology 1° level degree)

- M. Manzano, D. Medrala, C. Giusto, I. Bartolomeoli, R. Urso and G. Comi (2006) Classical and Molecular analyses to characterize commercial dry yeasts used in wine fermentations, *J. Appl. Microbiol.*, 100, 599-607

- Giusto C., Iacumin L., Comi G., Buiatti S. and Manzano M. (2006) PCR-TTGE and RAPD-PCR Techniques to analyze *Saccharomyces cerevisiae* and *Saccharomyces carlsbergensis* isolated from craft beers. *J. I. Brewing*, 112 (4), 340-345

- Giusto C., Medrala D., Comi G. and Manzano M. (2007) Application of PCR-DGGE for the identification of lactic acid bacteria in active dry wine yeasts. *Annals of Microbiology*, 57,1, 137-141

- M. Manzano, C. Giusto, L. Iacumin, C. Cantoni, G. Comi (2008) Molecular methods for *Bacillus cereus* *B. thuringiensis* from humans, pesticides and foods, differentiation. *A Alim*, DOI: 10.1556, 2008, 0022

- 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

- 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, 259-264

2008: co-author of the chapter "Brewer's yeast strains and effects on beer composition" in *Beer in Health and Disease Prevention*, Edited by Victor R. Preedy, ISBN: 978-0-12-373891-2, 2009 Elsevier Inc., Academic Press.; 2007: co-author of "La Birra" nel libro "La Microbiologia Applicata alle Industrie Alimentari" eds. Aracne; 2007: "Molecular approaches to investigate the fermentation dynamics and the spoilage process in beer production", in "Molecular Techniques in the Microbial Ecology of Fermented Foods" Ed. L.Cocolin and D.Ercolini, Springer, USA.

SIMTREA , SIVE, FORMICA