



**Europass
Curriculum Vitae**

INFORMAZIONI PERSONALI

Nome/Cognome **Alyssa Mariel Hidalgo Vidal**
Department of Food, Environmental and Nutritional Sciences
Università degli Studi di Milano
Telefono +39 0250319189
Fax +39 0250319190
E-mail alyssa.hidalgovidal@unimi.it

POSIZIONE RICOPERTA Professore associato

ESPERIENZA PROFESSIONALE

Periodo July 1997-to date
Posizione Associate Professor (March 2015-to date), Assistant Professor (October 2001-February 2015) and Technician (July 1997-September 2001) at DeFENS (previously DISTAM), Università degli Studi di Milano
Principali responsabilità Research and teaching.
Ente Università degli Studi di Milano, Milan, Italy
Tipo d'attività Food sciences, food technology

Periodo February-July 1997
Posizione Head of control quality and analysis laboratory
Principali responsabilità Responsible of the laboratory of analysis. Quality control of shell eggs and egg products, and set up to the ISO 9000 and HACCP procedures.
Ente Azienda Agricola Maia s.a.s.
Tipo d'attività Eggs and egg products industry

Periodo April 1990-February 1992
Posizione Lecturer and Head of practices.
Principali responsabilità Lab teaching.
Ente Universidad Nacional Agraria La Molina, UNALM, Lima, Peru.
Tipo d'attività Food engineering

Awarded the National Scientific Qualification as Full Professor in Food Science and Technology (ASN 07/F1) conferred on 26 July 2018.

ISTRUZIONE E FORMAZIONE

Periodo 1992-1996

Titolo	PhD in Food Biotechnology Title of research thesis: Evaluation of freshness parameters of shell eggs and egg products.
Ente	Università degli Studi di Milano, Milan, Italy
Periodo	1997
Titolo	Laurea in food Science and Technology
Ente	Università degli Studi di Milano, Milan, Italy
Periodo	1988-1990
Titolo	Engineer in Food Industries Title of the thesis: Influence of the cropping environment on the colour of fried chips obtained from sixteen sweet potato (<i>Ipomoea batatas</i> (L.) Lam.) genotypes. Research performed at the International Potato Center (CIP), Lima, Peru.
Ente	Universidad Nacional Agraria La Molina, UNALM, Lima, Peru.
Periodo	1984-1988
Titolo	<i>Bachelor</i> degree in Food Industries with full marks (the best grade of the whole University in the year 1988, session II).
Ente	Universidad Nacional Agraria La Molina, UNALM, Lima, Peru.

COMPETENZE PERSONALI

Lingua madre Spanish

Altre lingue	COMPRESIONE				PARLATO				PRODUZIONE SCRITTA	
	Ascolto		Lettura		Interazione		Produzione orale			
Italiano	C2	Proficient user	C2	Proficient user	C2	Proficient user	C2	Proficient user	C2	Proficient user
Inglese	C1	Proficient user	C2	Proficient user	B2	Proficient user	B2	Proficient user	C1	Proficient user

Competenze organizzative e gestionali Coordinator of research agreements with Barilla G. & R. Fratelli S.p.A. (2016-2018), Norwegian University of Life Sciences, Aas, Norway (2013), Soremartec Italia (2011), Parco Tecnologico Padano (2008), DISTAM unit of a Regione Lombardia research project (2006-08) and other FIRST-PUR research projects (2004-06-07-08). Participant to research projects of the Provincial Secretariat for Science and Technological Development of the Provincial Government of Vojvodina (Republic of Serbia) (2016-2019), Consejo Nacional de Ciencia, Tecnologia, e Innovacion Tecnologica (CONCYTEC, Peru) (2016-2019) and several National (MIUR and Regione Lombardia) research projects. Consultant for the egg and eggproducts industry Maia Agroalimentare (1996-1997).

Competenze tecniche Highly skilled in chromatographic and spectrophotometric techniques.

Proficient in the use of major softwares (Word, Excel, Powerpoint, etc.) and statistical packages (Design Expert, The Unscrambler, Systat, StatGraphics Centurion, Table Curve).

Insegnamento	<p>Professor of Food Biotechnology (2004-11), Food Canning Technology (from 2011) and Food Process Modeling, Optimization and Innovation (from 2014; responsible of the practice lessons from 2009) in UNIMI.</p> <p>Professor of a module of the course “Main subjects in Food Science II” (AL8014) for the Doctorate of Food Science (UNALM, Peru; from 2015).</p> <p>Lab teaching for the following courses: Food engineering I, II, III; Process engineering; Thermodynamics I and II in UNALM, Peru (1990-1992).</p> <p>Teacher of several short courses for private institutions.</p> <p>Invited Professor (2012; teaching of the short course “Design of experiments for the food industry”, 9 hours) and Visiting Professor (from 2015; teaching and research) at UNALM, Peru.</p> <p>Member of the Doctoral Program in Food Science of the Post Graduate School at UNALM (Peru) and in Food Systems of UNIMI (Italy).</p> <p>Recipient of an Erasmus+ Action 1 KA107 mobility for teaching at the Faculty of Technology, University of Novi Sad, Serbia (April 2-8, 2017).</p>
Ricerca	<p>The main research interests focus on:</p> <p>a) food processing and quality; b) development of functional foods; c) study of the antioxidant properties of food products before and after in vitro digestion; d) evaluation and optimization of the nutritional and technological quality of wheat and other cereals, and influence of processing on their nutritional parameters; e) identification of chemical markers for evaluating in the foods the hygienic quality of raw materials; f) evaluation and identification of heat damage indices; g) study of chemical and physical characteristics of tomato products, shell eggs and egg products.</p> <p>Author of 57 papers or chapters and 4 abstracts published on impact factor journals and books, and of 48 publications on symposia proceedings, non-impact factor journals and others.</p> <p>Tutor/co-tutor of 60 research thesis.</p> <p>Responsible of the research activities performed in UNIMI of several doctorate students and professors from foreign universities (Colombia, Peru, Serbia, Turkey).</p> <p>Participant to a collaborative study for the validation of the AACC International analytical method 14.60.01 (2012) and to the COST Action CA15136 “European network to advance carotenoid research and applications in agro-food and health (EUROCAROTEN)” (2016, 2017). Member of the Expert Working Group “Improving wheat quality for processing and health” of the Wheat Initiative-Coordinating global research for wheat.</p> <p>Winner of two scholarships from the Italian Foreign Affairs Ministry (1993-1996) and from the Istituto Italo-Latino Americano (1992-1993)</p>
Pubblicazioni	<p>https://orcid.org/0000-0002-3311-814X</p>
Esperienze di referaggio	<p>Co-Editor of the Italian Journal of Food Science (from 2015). Reviewer for major scientific journals and international publishers.</p> <p>Evaluator of several National Research Projects (MIUR, Italy, 2013 and 2016; National Plan for Research, Development and Innovation 2015-2020, Romania, 2016), a PhD thesis (The University of Adelaide, Australia, 2013), Elsevier books (2015, 2016, 2017, 2019). Member of the Scientific Committee of the XV European Symposium on the Quality of Eggs and Egg Products (2013), VIII Iberoamerican Congress in Food Engineering (2011), Università degli Studi di Padova (2010, 2011).</p>

**Appartenenza a gruppi /
associazioni**

Member of the Società Italiana di Scienze e Tecnologie Alimentari (SISTAL); she was member of the European Federation of the World Poultry Science Association (WPSA), and of the Associazione Italiana di Scienza e Tecnologia dei Cereali (AISTEC).

Firma

Alyssa Hidalgo

JOURNALS WITH IMPACT FACTOR

- 1) **Hidalgo**, A., Brandolini, A., Čanadanović-Brunet, J., Četković, G., Tumbas-Šaponjac, V. (2018). Microencapsulates and extracts from red beetroot pomace modify antioxidant capacity, heat damage and colour of pseudocereals-enriched einkorn water biscuits. *Food Chemistry*, 268, 40-48.
- 2) Aborus N.E., Tumbas Šaponjac, V., Čanadanović-Brunet, J., Četković, G., **Hidalgo**, A., Vulić, J., Seregelli, V. (2018). Sprouted and freeze-dried wheat and oat seeds - phytochemical profile and *in vitro* biological activities. *Chemistry & Biodiversity*, 15, e1800119.
- 3) Brandolini, A., Lucisano, M., Mariotti, M., **Hidalgo**, A. (2018). A study on the quality of einkorn (*Triticum monococcum* L. ssp. *monococcum*) pasta. *Journal of Cereal Science*, 82, 57-64.
- 4) **Hidalgo**, A., Ferraretto, A., De Noni, I., Bottani, M., Cattaneo, S., Galli, S., Brandolini, A. (2018). Bioactive compounds and antioxidant properties of pseudocereals-enriched water biscuits and their *in vitro* digestates. *Food Chemistry*, 240, 799-807.
- 5) **Hidalgo**, A., Fongaro, L., & Brandolini, A. (2017). Colour screening of whole meal flours and discrimination of seven *Triticum* subspecies. *Journal of Cereal Science*, 77, 9-16.
- 6) **Hidalgo**, A., Di Prima, R., Fongaro, L., Cappa, C., & Lucisano, M. (2017). Tocols, carotenoids, heat damage and technological quality of diced tomatoes processed in different industrial lines. *LWT - Food Science and Technology*, 83, 254-261.
- 7) **Hidalgo**, A., & Brandolini, A. (2017). Nitrogen fertilisation effects on technological parameters and carotenoid, tocol and phenolic acid content of einkorn (*Triticum monococcum* L. subsp. *monococcum*): A two-year evaluation. *Journal of Cereal Science*, 73, 18-24.
- 8) **Hidalgo**, A., Scuppa, S., & Brandolini, A. (2016). Technological quality and chemical composition of puffed grains from einkorn (*Triticum monococcum* L. subsp. *monococcum*) and bread wheat (*Triticum aestivum* L. subsp. *aestivum*). *LWT - Food Science and Technology*.38: 541-548.
- 9) **Hidalgo**, A., Yilmaz, V. A., & Brandolini, A. (2016). Influence of water biscuit processing and kernel puffing on the phenolic acid content and the antioxidant activity of einkorn and bread wheat. *Journal of Food Science and Technology*. 53: 541-550.
- 10) Fantozzi P., Caboni M. F., Gallina Toschi T., Gerbi V., **Hidalgo** A., Lavelli V., Perretti, G., Pittia P., Pompei C., Rantsiou K., Rolle L., Sinigaglia M., & Zanoni B. (2015). ITALY on the spotlight: EXPO MILAN 2015 and Italian Journal of Food Science. *Italian Journal of Food Science*, 27: 407-408.
- 11) Zanini, B., Basche, R., Ferraresi, A., Ricci, C., Lanzarotto, F., Marullo, M., Villanacci, V., **Hidalgo**, A., & Lanzini, A. (2015). Randomised clinical study: gluten challenge induces symptom recurrence in only a minority of patients who meet clinical criteria for non-coeliac gluten sensitivity. *Alimentary Pharmacology & Therapeutic*, 42: 968-976.
- 12) Yilmaz, V. A., Brandolini, A., & **Hidalgo**, A. (2015). Phenolic acids and antioxidant activity of wild, feral and domesticated wheats. *Journal of Cereal Science*, 64, 168-175.
- 13) Cattaneo, S., **Hidalgo**, A., Masotti, F., Stuknytė, M., Brandolini, A., & De Noni, I. (2015). Heat damage and *in vitro* starch digestibility of puffed wheat kernels. *Food Chemistry*, 188, 286-293.
- 14) Brandolini, A., **Hidalgo**, A., Gabriele, S., & Heun, M. (2015). Chemical composition of wild and feral diploid wheats and their bearing on domesticated wheats. *Journal of Cereal Science*, 63, 122-127.
- 15) **Hidalgo**, A., & Brandolini, A. (2014). Nutritional properties of einkorn wheat. *Journal of the Science of Food and Agriculture*, 94, 601-612.
- 16) **Hidalgo**, A., Fongaro, L., & Brandolini, A. (2014). Wheat flour granulometry determines colour perception. *Food Research International*, 64, 363-370.
- 17) Alfieri, M., **Hidalgo**, A., Berardo, N., Redaelli, R. (2014). Carotenoid composition and heterotic effect in selected Italian maize germplasm. *Journal of Cereal Science*, 59, 181-188.
- 18) Fricano, A., Brandolini, A., Rossini, L., Sourdille, P., Wunder, J., Effgen, S., **Hidalgo**, A., Erba, D., Piffanelli, P. & Salamini, F. (2014). Crossability of *Triticum urartu* and *Triticum monococcum* wheats, homoeologous recombination and description of a panel of interspecific introgression lines. G3: Genes, Genomes, Genetics. doi:10.1534/g3.114.013623
- 19) **Hidalgo**, A., Brusco, M., Plizzari, L., Brandolini, A. (2013). Polyphenol oxidase, alpha-amylase and beta-amylase activities of *T. monococcum*, *T. turgidum* and *T. aestivum*: a two-year study. *Journal of Cereal Science*, 58, 51-58.
- 20) Brandolini, A., Castoldi, P., Plizzari, L., **Hidalgo**, A. (2013). Phenolic acids composition, total polyphenols content and antioxidant activity of *Triticum monococcum*, *Triticum turgidum* and *Triticum aestivum*: a two-years evaluation. *Journal of Cereal Science*, 58, 123-131.
- 21) Rossi, M., Nys, Y., Anton, M., Bain, M., De Ketelaere, B., De Reu, K., Dunn, I., Gautron, J., Hammershøj, M., **Hidalgo**, A., Meluzzi, A., Mertens, K., Nau, F., Sirri, F. (2013). Developments in our understanding and assessment of egg and egg product quality over the last century. *World's Poultry Science Journal*, 69(2), 414-429.
- 22) **Hidalgo**, A., & Brandolini, A. (2012). Lipoyxygenase activity in whole meal flours from *Triticum monococcum*, *Triticum turgidum* and *Triticum aestivum*. *Food Chemistry*, 131, 1499-1503.
- 23) Brandolini, A., & **Hidalgo**, A. (2012). Wheat germ: not only a by-product. *International Journal of Food Sciences and Nutrition*, 63, 71-74.

- 24) **Hidalgo, A.**, & Brandolini, A. (2011). Evaluation of heat damage, sugars, amylases and colour in breads from einkorn, durum and bread wheat flour. *Journal of Cereal Science*, 54, 90-97.
- 25) **Hidalgo, A.**, & Brandolini, A. (2011). Heat damage of water biscuits from einkorn, durum and bread wheat flours. *Food Chemistry*, 128, 471-478.
- 26) Brandolini, A., **Hidalgo, A.**, Plizzari, L., & Erba, D. (2011). Impact of genetic and environmental factors on einkorn wheat (*Triticum monococcum* L. subsp. *monococcum*) polysaccharides. *Journal of Cereal Science*, 53, 65-72.
- 27) Erba, D., **Hidalgo, A.**, Bresciani, J., & Brandolini, A. (2011). Environmental and genotypic influences on trace element and mineral concentrations in whole meal flour of einkorn (*Triticum monococcum* L. subsp. *monococcum*). *Journal of Cereal Science*, 54, 250-254.
- 28) **Hidalgo, A.**, & Brandolini, A. (2010). Tocols stability during bread, water biscuit and pasta processing from wheat flours. *Journal of Cereal Science*, 52, 254-259.
- 29) **Hidalgo, A.**, Brandolini, A., & Pompei, C. (2010). Carotenoids evolution during pasta, bread and water biscuit preparation from wheat flours. *Food Chemistry*, 121, 746-751.
- 30) Brandolini, A., **Hidalgo, A.**, & Plizzari, L. (2010). Storage-induced changes in einkorn (*Triticum monococcum* L.) and breadwheat (*Triticum aestivum* L. ssp. *aestivum*) flours. *Journal of Cereal Science*, 51, 205-212.
- 31) Rossi, M., Casiraghi, E., Primavesi, L., Pompei, C., & **Hidalgo, A.** (2010). Functional properties of pasteurised liquid whole egg products as affected by the hygienic quality of the raw eggs. *LWT - Food Science and Technology*, 43, 436-441.
- 32) **Hidalgo, A.**, Brandolini, A., & Pompei, C. (2009). Kinetics of tocopherols degradation during the storage of einkorn (*Triticum monococcum* L. ssp. *monococcum*) and breadwheat (*Triticum aestivum* L. ssp. *aestivum*) flours. *Food Chemistry*, 116, 821-827.
- 33) **Hidalgo, A.**, Brandolini, A., & Ratti, S. (2009). Influence of genetic and environmental factors on selected nutritional traits of *Triticum monococcum*. *Journal of Agricultural and Food Chemistry*, 57, 6342-6348.
- 34) Lavelli, V., **Hidalgo, A.**, Pompei, C., & Brandolini, A. (2009). Radical scavenging activity of einkorn (*Triticum monococcum* L. subsp. *monococcum*) wholemeal flour and its relationship to soluble phenolic and lipophilic antioxidant content. *Journal of Cereal Science*, 49, 319-321.
- 35) **Hidalgo, A.**, & Brandolini, A. (2008). Kinetics of carotenoids degradation during the storage of einkorn (*Triticum monococcum* L. ssp. *monococcum*) and breadwheat (*Triticum aestivum* L. ssp. *aestivum*) flours. *Journal of Agricultural and Food Chemistry*, 56, 11300-11305.
- 36) **Hidalgo, A.**, & Brandolini, A. (2008). Protein, ash, lutein and tocopherols distribution in einkorn (*Triticum monococcum* L. subsp. *monococcum*) seed fractions. *Food Chemistry*, 107, 444-448.
- 37) **Hidalgo, A.**, Brandolini, A., & Gazza, L. (2008). Influence of steaming treatment on chemical and technological characteristics of einkorn (*Triticum monococcum* L. subsp. *monococcum*) wholemeal flour. *Food Chemistry*, 111, 549-555.
- 38) **Hidalgo, A.**, Franzetti, L., Rossi, M., & Pompei, C. (2008). Chemical markers for the evaluation of raw material hygienic quality in egg products. *Journal of Agricultural and Food Chemistry*, 56, 1289-1297.
- 39) **Hidalgo, A.**, Rossi, M., Clerici, F., & Ratti, S. (2008). A market study on the quality characteristics of eggs from different housing systems. *Food Chemistry*, 106, 1031-1038.
- 40) Brandolini, A., **Hidalgo, A.**, & Moscaritolo, S. (2008). Chemical composition and pasting properties of einkorn (*Triticum monococcum* L. subsp. *monococcum*) wholemeal flour. *Journal of Cereal Science*, 47, 599-609.
- 41) **Hidalgo, A.**, Pompei, C., & Galli, A. (2007). Uracil evolution in tomato pulp inoculated with different microbial strains during long incubation time. *Food Chemistry*, 104, 1327-1332.
- 42) **Hidalgo, A.**, Brandolini, A., Pompei, C., & Piscozzi, R. (2006). Carotenoids and tocopherols of einkorn wheat (*Triticum monococcum* ssp. *monococcum* L.). *Journal of Cereal Science*, 44, 182-193.
- 43) **Hidalgo, A.**, Rossi, M., & Pompei, C. (2006). Estimation of equivalent egg age through furosine analysis. *Food Chemistry*, 94, 608-612.
- 44) **Hidalgo, A.**, Pompei, C., Galli, A., & Gazzola, S. (2005). Uracil as an index of lactic acid bacteria contamination of tomato products. *Journal of Agricultural and Food Chemistry*, 53, 349-355.
- 45) Alamprese, C., Casiraghi, E., Primavesi, L., Rossi, M., & **Hidalgo, A.** (2005). Functional and rheological characteristics of fresh egg pasta. *Italian Journal of Food Science*, 1(17), 3-15.
- 46) Alamprese, C., Rossi, M., Casiraghi, E., **Hidalgo, A.**, & Rauzzino, F. (2004). Hygienic quality evaluation of the egg product used as ingredient in fresh egg pasta. *Food Chemistry*, 87, 313-319.
- 47) **Hidalgo, A.**, Rossi, M., Pompei, C., & Casiraghi, E. (2004). Uracil as an index of hygienic quality in egg products. *Italian Journal of Food Science*, 4(16), 429-436.
- 48) Rossi, M., **Hidalgo, A.**, & Pompei, C. (2001). Reaction between albumen and 3,3',5,5'-tetramethylbenzidine as a method to evaluate egg freshness. *Journal of Agricultural and Food Chemistry*, 49, 3522-3526.
- 49) **Hidalgo, A.**, & Pompei, C. (2000). Hydroxymethylfurfural and furosine reaction kinetics in tomato products. *Journal of Agricultural and Food Chemistry*, 48, 78-82.
- 50) **Hidalgo, A.**; Pompei, C.; Zambuto, R. (1998). Heat damage evaluation during tomato products processing. *Journal of Agricultural and Food Chemistry*, 46(10), 4387-4390.

- 51) **Hidalgo**, A., Lucisano, M., Comelli, E. M., & Pompei, C. (1996). Evolution of chemical and physical yolk characteristics during the storage of shell eggs. *Journal of Agricultural and Food Chemistry*, 44, 1447-1452.
- 52) Lucisano, M., **Hidalgo**, A., Comelli, E. M., & Rossi, M. (1996). Evolution of chemical and physical albumen characteristics during the storage of shell eggs. *Journal of Agricultural and Food Chemistry*, 44, 1235-1240.
- 53) **Hidalgo**, A., Rossi, M., & Pompei, C. (1995). Furosine as a freshness parameter of shell eggs. *Journal of Agricultural and Food Chemistry*, 43, 1673-1677.
- 54) Rossi, M., Pompei, C., & **Hidalgo**, A. (1995). Freshness criteria based on physical and chemical modifications occurring in eggs during aging. *Italian Journal of Food Science*, 7(2), 147-156.

ABSTRACTS IN JOURNALS WITH IMPACT FACTOR

- 55) Brandolini, A., Hidalgo, A. (2014). Farine di farro: un'offerta di nicchia ma vincente. Spelt flour for a niche - but winning – offer. *Molini Magazine*, dicembre, 40-45.
- 56) **Hidalgo**, A., Ratti, S., & Rossi, M. (2013). Lipid profile in feed and egg yolk from barn, cage, and organic systems at different hen ages. *World's Poultry Science Journal*, 69(Suppl.), 106-107. (Abstr.)
- 57) **Hidalgo**, A., Ratti, S., & Rossi, M. (2008). Comparison of feed and egg composition in organic and cage housing systems. *World's Poultry Science Journal*, 64(Suppl. 1), 84-85. (Abstr.)
- 58) Rossi, M., **Hidalgo**, A., & Clerici, F. (2008). Whole egg whipping properties as affected by albumen and yolk fraction changes. *World's Poultry Science Journal*, 64(Suppl. 1), 25-26. (Abstr.)
- 59) Clerici, F., Casiraghi, E., **Hidalgo**, A., & Rossi, M. (2006). Evaluation of eggshell quality characteristics in relation to the housing system of laying hens. *World's Poultry Science Journal*, 62(Suppl.), 158-159. (Abstr.)

JOURNALS WITHOUT IMPACT FACTOR

- 60) Lolli, S., Hidalgo, A., Alamprese, C., Ferrante, V., Rossi, M. (2013). Layer performances, eggshell characteristics and bone strength in three different housing systems. *Biotechnology in Animal Husbandry*, 29(4): 591-606.
- 61) Hidalgo, A., Brandolini, A., Gusmini, F., Plizzari, L. (2012). Potenzialità tecnologiche, chimiche e nutrizionali del frumento monococco. *Tecnica Molitoria*, 63, 818-824.
- 62) Brandolini, A., Marturini, M., Plizzari, L., Hidalgo, J. C., Pompei, C., & **Hidalgo**, A. (2008). Chemical and technological properties of *Triticum monococcum*, *Triticum turgidum* and *Triticum aestivum*. *Tecnica Molitoria Internazionale*, 59(5/A), 85-93.
- 63) **Hidalgo**, A., & Rossi, M. (2005). Influence of alternative housing systems on table egg quality. *Zootecnica Internazionale* (Edizione Inglese), 3, 22-29.
- 64) **Hidalgo**, A., & Rossi, M. (2005). Influenza del sistema di allevamento alternativo sulla qualità delle uova in guscio. *Zootecnica Internazionale* (Edizione Italiana), 3, 22-30.
- 65) Brandolini, A., Bruschi, G., & **Hidalgo**, A. (2004). Il contenuto di carotenoidi del farro dipende da fattori genetici. *L'Informatore Agrario*, 60(48), 33-36.

BOOK CHAPTERS

- 66) Hidalgo, A., Brandolini, A. (2014). Bread: Bread from Wheat Flour. In: Batt, C.A., Tortorello, M.L. (Eds.), *Encyclopedia of Food Microbiology*, vol 1. Oxford, UK, Elsevier Ltd, Academic Press, pp. 303–308.
- 67) Rossi, M., & **Hidalgo**, A. (2014). Uova. In P. Cabras, & C. Tuberose (Eds.), *Analisi dei prodotti alimentari*. (Capitolo 17, pp. 605-629). Padova, Italia, Piccin Nuova Libreria SpA.
- 68) Brandolini, A., & Hidalgo, A. (2011). Einkorn (*Triticum monococcum*) flour and bread. In V. R. Preedy, R. R. Watson, & V. B. Patel, (Eds.), *Flour and breads and their fortification in health and disease prevention* (pp. 79-88). London, Burlington, San Diego: Academic Press, Elsevier.