



## Personal information

Name: Maria Paciulli  
Location: Parma, IT  
AICAT member since: 2019



**Position:** Assistant Professor of Food Technology (AGR/15)

**Affiliation:** Department of Food and Drug University of Parma, Viale delle Scienze 47/A, 43124, Parma



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**Education and positions:** *Master degree* in Food Science and Technology, University of Parma (2010); *PhD* in Food Science and Technology, University of Parma (2015), *Visiting Scholar* at Washington State University (USA), Center for Non-Thermal treatment of Food (2013-2014), *Post-doc* at Cornell University, Ithaca, (NY, USA) Department of Food Science (2018-2019); Assistant Professor of Food Technology (University of Parma, 2019).

**Main fields of interest:** Ingredients Technology. Physicochemical, thermal and sensory properties of food.

**Methods:** Differential Scanning Calorimetry (DSC).

**Professional activities:**

**Publication record** (as of September 2019): 30 peer-reviewed papers, five book chapters, citations >200, *h*-index: 9

**Equipments:** DSC Q100 (TA).

### 5 most important publications:

- Chiavaro E., Cerretani L., Paciulli M., Vecchio S. Kinetic evaluation of non/isothermal crystallization of oxidized extra virgin olive oil, *J Thermal Anal Cal*, 108, 799-806, 2012.
- Caponio F., Chiavaro E., Paradiso V.M., Paciulli M., Summo C., Cerretani L., Gomes T. Chemical and thermal evaluation of olive oil refining at different oxidative levels, *Europ J Lipid Sci Technol*, 115, 1146–1154, 2013.
- Maggio R.M., Barnaba C, Cerretani L., Paciulli M., Chiavaro E. Study of the influence of triacylglycerol composition on DSC cooling curves of extra virgin olive oil by chemometric data processing, *J Thermal Anal Cal*, 115, 2037-2044, 2014.
- Pugliese A., Paciulli M., Chiavaro E., Mucchetti G. Characterization of commercial dried milk and some of its derivatives by differential scanning calorimetry, *J Thermal Anal Cal*, 123, 2583- 2590, 2016.
- Vecchio Cipriotti S., Paciulli M., Chiavaro E. Application of different thermal analysis techniques to characterize oxidized olive oils. *Eur J Lipid Sci Technol* 119, 1600074, 2017.