



Matteo Zanoni

Date of birth: 16/01/1997 | **Nationality:** Italian | **Gender:** Male

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Work Experience

R&D CONSULTANT

Independent professional — own VAT number | *January 2026 – present* — Turin, Italy

- Product and process development and optimisation for food and foodservice businesses
- Applied fermentation and enzymatic biotransformations
- Upcycling of unconventional raw materials and by-products
- Technical documentation: reports, product data sheets, protocols, HACCP support
- Teaching and professional training for chefs, operators and industry professionals

LAB TECHNICIAN

Pollenzo Food Lab — University of Gastronomic Sciences (UNISG) | *May 2025 – August 2026* — Pollenzo, Italy

- Teaching in bachelor's, master's and postgraduate programmes (World Food Studies, New Food Thinking): Science in the Kitchen, Food Preservation, R&D and Food Creativity, Circular Cuisine, Health & Taste
- Lecturer in UNISG Summer Schools: Science in the Kitchen, The Art of Fermentation
- R&D consulting for new product development and food innovation for companies including: Montenegro, Farchioni, F.lli Merano, Roboqbo, Nutrisens, Tuttocapsule, Almond Board of California, Akta

RESEARCH FELLOW

Sensory Behaviour and Cognition Lab — UNISG | *May 2024 – April 2025* — Pollenzo, Italy

- European project SchoolFood4Change (SF4C)
- Managed the design, administration, data collection and analysis of over 2,000 questionnaires administered to children across 12 European countries
- Assessment of the acceptability of sustainable and healthy dishes in school canteens

Food Technology Laboratory — University of Verona | *May 2022 – April 2024* — Verona, Italy

- New food product development
- Sensory analysis

LAB INTERN

Food Technology Laboratory — University of Verona | *September 2021 – February 2022* — Verona, Italy

- Planning and organisation of a Quantitative Descriptive Analysis (QDA) on ice cream samples
 - Panel recruitment and training, evaluation sessions management
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Erika Eis S.r.l. — R&D Laboratory (Master's Thesis) | *July 2021 – September 2021*

- Development of a low-fat ice cream using dietary fiber-based fat replacers
 - Assessment of the influence of different fiber sources on the physical and sensory properties of the final product
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Erika Eis S.r.l. | *March 2021 – July 2021*

- Acquisition of competencies in ice cream production process management
 - New product development
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Agricultural Microbiology Laboratory — University of Bologna | *February 2019 – June 2019* — Bologna, Italy

- Microbial cultivation and growth control techniques
 - Microbial culture preservation
 - Genomic analysis of microorganisms: gel electrophoresis and BOX PCR
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KITCHEN ASSISTANT

"Bar dei Pini" | *2015 – 2019* — Riva del Garda, Italy

- Seasonal work during academic studies

Education

MASTER'S DEGREE (LM-7) IN AGRI-FOOD BIOTECHNOLOGY

University of Verona | *September 2019 – March 2022*

Thesis: Use of dietary fibers for fat reduction in industrial ice cream production

Grade: **110/110 with honours (summa cum laude)**

BACHELOR'S DEGREE (L-13) IN BIOLOGICAL SCIENCES

Alma Mater Studiorum — University of Bologna | *September 2016 – August 2019*

Thesis: Microbiological characterisation of livestock effluents and biofumigation effects on microbial communities

Grade: **109/110**

SECONDARY SCHOOL DIPLOMA — APPLIED SCIENCES

Liceo "Andrea Maffei" | *2011 – 2016*

Languages

- **ITALIAN** — Native language

Publications

1. Musollini S., Soukoulis C., Tolve R., You L., Zandoni M., Aprea E., Gasperi F., Favati F. (2026). *Viscoelastic characterisation of high protein ice cream: Predicting tactile sensory properties via time–concentration superposition and large amplitude oscillatory shear (LAOS) rheology*. Food Hydrocolloids, 172, 112028.
2. Zandoni M., Bigi M., Chirilli C., Ricci M., Povigna C., Buracco N., Tecco N., Fassio F., Torri L. (2026). *A large-scale European study on the role of sensory liking, emotional responses, and food neophobia in driving the acceptance of sustainable meals served in school canteens*. Food Quality and Preference, 136, 105732.
3. Sportiello L., Tolve R., Grassi F., Zandoni M., Simonato B., Favati F. (2025). *Eco-friendly extraction of anthocyanins compounds from red radicchio by-products with natural deep eutectic solvents*. European Food Research and Technology, 251(2), 179–191.
4. Tolve R., Zandoni M., Sportiello L., Musollini S., Tchuenbou-Magaia F.L., Favati F. (2025). *From fear to fork – exploring food neophobia and the inclination towards entomophagy in Italy*. International Journal of Food Science and Technology, 60(1), vvae047.
5. Sportiello L., Favati F., Zandoni M., Cazzaniga S., Condelli N., Marchesi E., Tolve R. (2024). *Potential of microalgae biomass as carotenoids source using natural deep eutectic solvents*. Future Foods, 10, 100418.
6. Tolve R., Zandoni M., Ferrentino G., Gonzalez-Ortega R., Sportiello L., Scampicchio M., Favati F. (2024). *Dietary fibers effects on physical, thermal, and sensory properties of low-fat ice cream*. LWT, 199, 116094.

Certifications

- **INTERNAL HACCP CONSULTANT AND AUDITOR** — Hidea, in collaboration with the Department of Biology (University of Rome Tor Vergata) and the National Council of the Order of Food Technologists (June 2026)
- **SENSORY PROJECT MANAGER JUNIOR** — Italian Society of Sensory Sciences (May 2023)
- **SPRING SCHOOL "FUNCTIONAL FOOD DESIGN"** — FoodHub (2022)
- **WEFOOD ACADEMY** (2021)
- **FIRST CERTIFICATE IN ENGLISH (FCE)** — Cambridge Assessment English (July 2015)

Volunteering

CO-FOUNDER AND VICE-PRESIDENT

SixEvents ODV | since 2015

Voluntary organisation based in Riva del Garda (TN) active in the organisation of cultural and sporting events in the Alto Garda area.

Autorizzo il trattamento dei miei dati personali presenti nel CV ai sensi dell'art. 13 d. lgs. 30 giugno 2003 n. 196 - "Codice in materia di protezione dei dati personali" e dell'art. 13 GDPR 679/16 - "Regolamento europeo sulla protezione dei dati personali".