

CURRICULUM VITAE - DE

ANGABEN ZUR PERSON

Dr. Ksenia Morozova

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 ksenia.morozova@unibz.it

BERUFSERFAHRUNG

2014-2019 **Forscher mit Zeitvertrag**

Freie Universität Bozen

Didaktik:

- Reaction kinetics in food processing (2018/2019, 2019/2020)
- Lebensmittelchemie (2019/2020)

Forschung:

- Planung und Durchführung von Experimenten
- Optimierung von technologischen Prozessen
- Beratung bei der Wirtschaftspartnern
- Laborarbeit (HPLC, SPE, Electrochemie, PTR-MS, NIR, FTIR, GC, HPLC-MS)
- Betreuung der PhD, Master- und Bachelor-Studenten

SCHUL- UND BERUFSBILDUNG

2010-2014 **Promotion, Dr.nat.rer (Lebensmittelchemie)**

Universität Hohenheim, Stuttgart, Deutschland

Einfluss von Sauerstoff auf Weinqualität

ZUSÄTZLICHE INFORMATIONEN

Auszeichnung

Euregio-JungforscherInnenpreis (2016)

Publikationen

- 1) Morozova, K., Rodríguez - Buenfil, I., López - Domínguez, C., Ramírez - Sucre, M., Ballabio, D., & Scampicchio, M. (2019) Capsaicinoids in Chili Habanero by Flow Injection with Coulometric Array Detection. *Electroanalysis*. (DOI: 10.1002/elan.201800705)
- 2) Longo, E., Morozova, K., Yener, S., Boselli, E., Biasioli, F., & Scampicchio, M. (2019). Direct flow injection profiling of acyl glycerols from food products using isopropanol as solvent. *Journal of Mass Spectrometry*. (DOI: 10.1002/jms.4346)
- 3) Bodner, M., Morozova, K., Kruathongsri, P., Thakeow, P., & Scampicchio, M. (2019). Effect of harvesting altitude, fermentation time and roasting degree on the aroma released by coffee powder monitored by proton transfer reaction mass spectrometry. *European Food Research and Technology*, 1-8. (DOI: 10.1007/s00217-019-03281-5)
- 4) Armani, M., Morozova, K., & Scampicchio, M. (2018). Immobilization of *Saccharomyces cerevisiae* on nylon-6 nanofibrous membranes for grape juice fermentation. *LWT*. (DOI: 10.1016/j.lwt.2018.05.006)
- 5) Ferrentino, G., Morozova, K., Mosibo, O. K., Ramezani, M., & Scampicchio, M. (2018). Biorecovery of antioxidants from apple pomace by supercritical fluid extraction. *Journal of Cleaner Production*, 186, 253-261. (DOI: 10.1016/j.jclepro.2018.03.165)
- 6) Dejmekova, H., Morozova, K., & Scampicchio, M. (2018). Estimation of Scoville index of hot chili peppers using flow injection analysis with electrochemical detection. *Journal of Electroanalytical Chemistry*, 821, 82-86. (DOI: 10.1016/j.jelechem.2018.01.056)
- 7) Merkyte, V., Morozova, K., Boselli, E., & Scampicchio, M. (2018). Fast and Simultaneous Determination of Antioxidant Activity, Total Phenols and Bitterness of Red Wines by a Multichannel Amperometric Electronic Tongue. *Electroanalysis*, 30(2), 314-319. (DOI: 10.1002/elan.201700652)

- 8) Kongwong, P., Morozova, K., Ferrentino, G., Poonlarp, P., & Scampicchio, M. (2018). Rapid Determination of the Antioxidant Capacity of Lettuce by an E - Tongue Based on Flow Injection Coulometry. *Electroanalysis*, 30(2), 230-237. (DOI: 10.1002/elan.201700354).
- 9) Longo, E., Morozova, K., Loizzo, M. R., Tundis, R., Savini, S., Foligni, R., Mozzon, M., Martin-Vertedor, D., Scampicchio, M. and Boselli, E. (2017). High resolution mass approach to characterize refrigerated black truffles stored under different storage atmospheres. *Food Research International*, 102, 526-535. (DOI 10.1016/j.foodres.2017.09.025)
- 10) Savini, S., Loizzo, M.R., Tundis, R., Mozzon, M., Foligni, R., Longo, E., Morozova, K., Scampicchio, M., Martin-Vertedor, D. and Boselli, E., (2017). Fresh refrigerated Tuber melanosporum truffle: effect of the storage conditions on the antioxidant profile, antioxidant activity and volatile profile. *European Food Research and Technology*, 1-9. (DOI: 10.1007/s00217-017-2927-x)
- 11) Ferrentino, G., Ramezani, M., Morozova, K., Hafner, D., Pedri, U., Pixner, K., & Scampicchio, M. (2017). Fining of red wine monitored by multiple light scattering. *Journal of Agricultural and Food Chemistry*. (DOI: 10.1021/acs.jafc.7b01463)
- 12) Longo, E., Morozova, K., Scampicchio, M. (2017) "Effect of light irradiation on the antioxidant stability of oleuropein." *Food Chemistry*. (DOI: 10.1016/j.foodchem.2017.05.099)
- 13) Hasan, S. K., Manzocco, L., Morozova, K., Nicoli, M. C., Scampicchio, M. (2017), "Effects of Ascorbic Acid and Light on Reactions in Fresh-Cut Apples by Microcalorimetry", *Thermochimica Acta* (DOI: 10.1016/j.tca.2017.01.008)
- 14) Morozova, K., Andreotti, K., Armani, M., Cavani, L., Cesco, S., Cortese, L., Gerbi, V., Mimmo, T., Russo Spina, P., Scampicchio, M. (2016), "Indirect effect of glyphosate on wine fermentation studied by microcalorimetry", *Journal of Thermal Analysis and Calorimetry* (DOI:10.1007/s10973-016-5891-y)
- 15) Morozova, K., Aprea, E., Cantini, C., Migliorini, M., Gasperi, F., Scampicchio, M. (2016). "Determination of Bitterness of Extra Virgin Olive Oils by Amperometric Detection", *Electroanalysis* (DOI: 10.1002/elan.201600067)
- 16) Morozova, K., Romano, A., Lonardi, F., Ferrarini, R., Biasioli, F., & Scampicchio, M. (2016). "Microcalorimetric monitoring of grape withering", *Thermochimica Acta*, 630, 31-36 (DOI:10.1016/j.tca.2016.01.011).
- 17) Morozova, K., Schmidt O., Schwack W. (2015) "Effect of headspace volume, ascorbic acid and sulphur dioxide on oxidative status and sensory profile of Riesling wine." *European Food Research and Technology*, 240.1: 205-221. (DOI: 10.1007/s00217-014-2321-x)
- 18) Morozova, K., Schmidt, O., Schwack, W. (2014). „Impact of headspace oxygen and copper and iron addition on oxygen consumption rate, sulphur dioxide loss, colour and sensory properties of Riesling wine." *European Food Research and Technology*, 238(4), 653-663 (DOI: 10.1007/s00217-013-2142-3).
- 19) Morozova, K., Just, M., Schmidt, O., Schwack, W. (2013), „Effect of Iron and Copper on Oxidation Processes in Model Solution and Wine", *Mitteilungen Klosterneuburg*, 63: 79-95
- 20) Morozova, K., Schmidt, O. (2012) "Comparison of Methods for O2 and CO2 Measurement in Wine" *Mitteilungen Klosterneuburg*, 62: 97-110

Sprachen Zweisprachigkeitsnachweis A (Niveau C1)

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INFORMAZIONI PERSONALI **Dr. Ksenia Morozova**

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ESPERIENZA PROFESSIONALE

2014-2019 **Ricercatore Universitario**

Libera Università di Bolzano

Ricercatore Universitario di Scienze e Tecnologie Alimentari (AGR/15) presso la Facoltà di Scienze e Tecnologie della Libera Università di Bolzano

Corsi:

- Reaction kinetics in food processing (2018/2019, 2019/2020)
- Food Chemistry (2019/2020)

Ricerca:

- Pianificazione e conduzione di esperimenti
- Ottimizzazione dei processi tecnologici
- Consulenza dei partner commerciali
- Management del laboratorio analitico
- Supervisione di dottorandi, studenti di laurea

ISTRUZIONE E FORMAZIONE

2010-2014 **Dottorato di ricerca in Chimica alimentare**

Università Hohenheim, Stoccarda, Germania

- Influence of oxygen on wine quality

ULTERIORI INFORMAZIONI

Premi **Euregio Premio Giovani Ricercatori (2016)**

Pubblicazioni

- 1) Morozova, K., Rodríguez - Buenfil, I., López - Domínguez, C., Ramírez - Sucre, M., Ballabio, D., & Scampicchio, M. (2019) Capsaicinoids in Chili Habanero by Flow Injection with Coulometric Array Detection. *Electroanalysis*. (DOI: 10.1002/elan.201800705)
- 2) Longo, E., Morozova, K., Yener, S., Boselli, E., Biasioli, F., & Scampicchio, M. (2019). Direct flow injection profiling of acyl glycerols from food products using isopropanol as solvent. *Journal of Mass Spectrometry*. (DOI: 10.1002/jms.4346)
- 3) Bodner, M., Morozova, K., Kruathongsri, P., Thakeow, P., & Scampicchio, M. (2019). Effect of harvesting altitude, fermentation time and roasting degree on the aroma released by coffee powder monitored by proton transfer reaction mass spectrometry. *European Food Research and Technology*, 1-8. (DOI: 10.1007/s00217-019-03281-5)
- 4) Armani, M., Morozova, K., & Scampicchio, M. (2018). Immobilization of *Saccharomyces cerevisiae* on nylon-6 nanofibrous membranes for grape juice fermentation. *LWT*. (DOI: 10.1016/j.lwt.2018.05.006)
- 5) Ferrentino, G., Morozova, K., Mosibo, O. K., Ramezani, M., & Scampicchio, M. (2018). Biorecovery of antioxidants from apple pomace by supercritical fluid extraction. *Journal of Cleaner Production*, 186, 253-261. (DOI: 10.1016/j.jclepro.2018.03.165)
- 6) Dejmkova, H., Morozova, K., & Scampicchio, M. (2018). Estimation of Scoville index of hot

- chili peppers using flow injection analysis with electrochemical detection. *Journal of Electroanalytical Chemistry*, 821, 82-86. (DOI: 10.1016/j.jelechem.2018.01.056)
- 7) Merkyte, V., Morozova, K., Boselli, E., & Scampicchio, M. (2018). Fast and Simultaneous Determination of Antioxidant Activity, Total Phenols and Bitterness of Red Wines by a Multichannel Amperometric Electronic Tongue. *Electroanalysis*, 30(2), 314-319. (DOI: 10.1002/elan.201700652)
- 8) Kongwong, P., Morozova, K., Ferrentino, G., Poonlarp, P., & Scampicchio, M. (2018). Rapid Determination of the Antioxidant Capacity of Lettuce by an E - Tongue Based on Flow Injection Coulometry. *Electroanalysis*, 30(2), 230-237. (DOI: 10.1002/elan.201700354).
- 9) Longo, E., Morozova, K., Loizzo, M. R., Tundis, R., Savini, S., Foligni, R., Mozzon, M., Martin-Vertedor, D., Scampicchio, M. and Boselli, E. (2017). High resolution mass approach to characterize refrigerated black truffles stored under different storage atmospheres. *Food Research International*, 102, 526-535. (DOI 10.1016/j.foodres.2017.09.025)
- 10) Savini, S., Loizzo, M.R., Tundis, R., Mozzon, M., Foligni, R., Longo, E., Morozova, K., Scampicchio, M., Martin-Vertedor, D. and Boselli, E., (2017). Fresh refrigerated Tuber melanosporum truffle: effect of the storage conditions on the antioxidant profile, antioxidant activity and volatile profile. *European Food Research and Technology*, 1-9. (DOI: 10.1007/s00217-017-2927-x)
- 11) Ferrentino, G., Ramezani, M., Morozova, K., Hafner, D., Pedri, U., Pixner, K., & Scampicchio, M. (2017). Fining of red wine monitored by multiple light scattering. *Journal of Agricultural and Food Chemistry*. (DOI: 10.1021/acs.jafc.7b01463)
- 12) Longo, E., Morozova, K., Scampicchio, M. (2017) "Effect of light irradiation on the antioxidant stability of oleuropein." *Food Chemistry*. (DOI: 10.1016/j.foodchem.2017.05.099)
- 13) Hasan, S. K., Manzocco, L., Morozova, K., Nicoli, M. C., Scampicchio, M. (2017), "Effects of Ascorbic Acid and Light on Reactions in Fresh-Cut Apples by Microcalorimetry", *Thermochimica Acta* (DOI: 10.1016/j.tca.2017.01.008)
- 14) Morozova, K., Andreotti, K., Armani, M., Cavani, L., Cesco, S., Cortese, L., Gerbi, V., Mimmo, T., Russo Spina, P., Scampicchio, M. (2016), "Indirect effect of glyphosate on wine fermentation studied by microcalorimetry", *Journal of Thermal Analysis and Calorimetry* (DOI:10.1007/s10973-016-5891-y)
- 15) Morozova, K., Aprea, E., Cantini, C., Migliorini, M., Gasperi, F., Scampicchio, M. (2016). "Determination of Bitterness of Extra Virgin Olive Oils by Amperometric Detection", *Electroanalysis* (DOI: 10.1002/elan.201600067)
- 16) Morozova, K., Romano, A., Lonardi, F., Ferrarini, R., Biasioli, F., & Scampicchio, M. (2016). "Microcalorimetric monitoring of grape withering", *Thermochimica Acta*, 630, 31-36 (DOI:10.1016/j.tca.2016.01.011).
- 17) Morozova, K., Schmidt O., Schwack W. (2015) "Effect of headspace volume, ascorbic acid and sulphur dioxide on oxidative status and sensory profile of Riesling wine." *European Food Research and Technology*, 240.1: 205-221. (DOI: 10.1007/s00217-014-2321-x)
- 18) Morozova, K., Schmidt, O., Schwack, W. (2014). „Impact of headspace oxygen and copper and iron addition on oxygen consumption rate, sulphur dioxide loss, colour and sensory properties of Riesling wine." *European Food Research and Technology*, 238(4), 653-663 (DOI: 10.1007/s00217-013-2142-3).
- 19) Morozova, K., Just, M., Schmidt, O., Schwack, W. (2013), Effect of Iron and Copper on Oxidation Processes in Model Solution and Wine", *Mitteilungen Klosterneuburg*, 63: 79-95
- 20) Morozova, K., Schmidt, O. (2012) "Comparison of Methods for O₂ and CO₂ Measurement in Wine" *Mitteilungen Klosterneuburg*, 62: 97-110

Lingue Patentino di bilinguismo A (Livello C1)

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Morozo
va

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