



Simona Cozzolino

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Place of birth: Napoli

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CONTACT



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WORK EXPERIENCE

Centre for Innovation and Development in the Agri-Food Industry (CAISIAL) Portici, Italy

University Research fellow

11/11/2024 – 14/11/2025

Technical Skills

- Scale-up cultivation in **indoor photobioreactors** and **outdoor cultivation systems**
- **Data analysis** and experimental design
- Operation of main **laboratory instruments**: spectrophotometer, centrifuge, autoclave, oven, freeze-dryer, dehydrator, and vertical laminar flow hood
- **Biotechnology** techniques and **eukaryotic microalgae cell cultures**
- **Biomass analysis** and extraction of pigments and other bioactive compounds from biomass
- **Analytical methods** for proximate food analysis (Kjeldahl, Soxhlet, Dubois, DNS, Bradford)
- Use of **enzymatic kits** for the quantification of starch and protein fractions in food products
- **Microbiological analyses** for quality and safety assessment

Arterra Bioscience S.p.a Napoli, Italy

Laboratory Technician

21/05/2024 – 31/10/2024

Main Activities

- **Splitting and scale-up** of cell cultures derived from plant tissues and callus cultures
- **Compilation of quality and GMP records**
- Use of **horizontal laminar flow hoods** during biomass harvesting from cell cultures
- **Microbiological analysis** of cell cultures prior to harvesting

EDUCATION AND TRAINING

10/2021 – 23/04/2024 Perugia, Italy

Master's Degree in Food Science and Biotechnology, specializing in Brewing Technologies University of Perugia

Address BORG XX GIUGNO, 06121, Perugia, Italy | Website <https://dsa3.unipg.it/> | Field of study Food Innovation | Final grade 108/110 | Thesis Valorizzazione dei sottoprodotti dell'industria alimentare tramite la coltivazione della microalga *Chromochloris zoingensis*

01/03/2023 – 01/03/2024 Portici, Italy

Experimental Thesis Internship Centre for Innovation and Development in the Agri-Food Industry (CAISIAL)

Tecniche di lavoro (preparazione di terreni di coltura base per la coltivazione di microalghe).

- Coltivazioni scale up in fotobioreattori indoor e sistemi di coltivazione outdoor.
- Analisi dei dati
- utilizzo delle principali strumentazioni di laboratorio (spettrofotometro, centrifuga, autoclave, stufa, liofilizzatore, disidratatore, cappa a flusso laminare verticale).
- Design sperimentali
- Biotecnologie

- Colture cellulari di microalghe eucariotiche
- Analisi della biomassa ed estrazione di pigmenti e altri composti di interesse da biomasse.

Website <https://caisial.unina.it/> | **Field of study** Food Technologies | **Final grade** 108/110 | **Thesis** Valorizzazione dei sottoprodotti dell'industria agroalimentare per la coltivazione della microalga verde *Chromochloris zofingiensis*

09/2015 – 17/03/2021 Portici, Italy

Bachelor's Degree in Food Science and Technology University of Naples "Federico II",
Department of Agricultural Sciences

Address Via Università, 100, 80055, Portici, Italy | Website <https://www.agraria.unina.it/>

LANGUAGE SKILLS

MOTHER TONGUE(S): Italian

Other language(s):

English

Listening B2

Spoken production B2

Reading B2

Spoken interaction B2

Writing B2

Spanish

Listening A2

Spoken production A2

Reading A2

Spoken interaction A2

Writing A1

Levels: A1 and A2: Basic user; B1 and B2: Independent user; C1 and C2: Proficient user

SKILLS

Microsoft Office | Gestione autonoma della posta e-mail | Google | Windows | GoogleChrome | Posta elettronica | Social Network | Padronanza del Pacchetto Office (Word Excel PowerPoint ecc) | Gmail | Risoluzione dei problemi

NETWORKS AND MEMBERSHIPS

01/2018 – 01/2023 Portici- Perugia

IAAS ASA NAPOLI- IAAS ITALIA-IAAS PERUGIA

Link <https://www.iaasworld.org/>

