



Matteo Zanoni

Date of birth: 16/01/1997

📍 Via Filanda 21, 38066 Riva del Garda TN

☎ 3451749100

✉ matteo.zanoni97@gmail.com

Education

University of Verona

Master's Degree LM-7, Agri-Food Biotechnologies - (September 2019 – March 2022)

Thesis Title: Use of dietary fibers for reducing fat content in industrial ice cream production – Grade: 110/110 with honors

Alma Mater Studiorum - University of Bologna

Bachelor's Degree L-13, Biological Sciences - (September 2016 - August 2019)

Thesis Title: Microbiological characterization of zootechnical effluents and effects of biofumigation on the microbial community – Grade: 109/110

High school “Andrea Maffei”, Riva Del Garda (Tn)

High School Diploma – Applied Sciences (2011 – 2016)

Experience

University of Gastronomic Sciences - Pollenzo

Research Fellow (May 2024)

European project "SF4C – School Food for Change"

University of Verona - Food Technology Laboratory

Research Fellow (May 2022 – April 2024)

New food product development - Sensory Analysis

University of Verona - Food Technology Laboratory

Internship (September 2021 - February 2022)

I was responsible for planning and organizing a quantitative and descriptive sensory analysis (QDA) on ice cream samples developed for my thesis project. I oversaw all phases of the analysis, from recruiting and training judges to the actual evaluation of the samples.

Erika Eis S.r.l. – R&D Laboratory

Master's Degree Internship (July 2021 – September 2021)

My thesis work focused on creating fortified ice cream with dietary fibers and reduced fat content. Various sources of dietary fiber were tested as fat substitutes, evaluating their impact on the physical and sensory characteristics of the finished product.

Internship (March 2021 - July 2021)

This internship aimed to acquire skills in ice cream production, specifically focusing on the management of the production process and the development of new products.

University of Bologna - Agricultural Microbiology Laboratory

Internship (February 2019 – June 2019)

I learned and applied:

- Microbial cultivation and growth control techniques
- Microbial culture preservation techniques
- Laboratory techniques for microbial genome analysis, such as gel electrophoresis and BOX PCR.

"Bar dei Pini" in Riva del Garda

Assistant Cook - (2015-2019)

I worked as a kitchen assistant during the summer seasons throughout my studies.

Deliveroo

Delivery Rider - (October 2018 – December 2018)

Volunteer Experience

Co-founder and Vice President of SixEvents ODV (Since 2015)

A volunteer organization in Riva del Garda (TN) active in organizing cultural and sports events.

Website: www.sixevents.it

Certifications

Sensory Project Manager Junior - Italian Society of Sensory Sciences (Issued in May 2023)

Spring School "Functional Food Design" – FoodHub (2022)

WeFood Academy (2021)

First Certificate in English - Cambridge Assessment English (Issued in July 2015)