

## PROF ANGELO CICHELLI

Angelo Cichelli in the 1980 graduated with honors at the Faculty of Agrarian Sciences, University of Bologna (I).

He worked as researcher (1980-83) at the Experimental Department of Olive Oil and Technological Chemistry (Italian Ministry of Agriculture). From 1984, he worked as research assistant (1984 - 1990) and as a research fellow (1990-1997) at the Department of Science at the University of Chieti-Pescara; in 1998, he gained the position of Associate Professor. He was lecturer of the course “Commodity Science” (academic years 1993-97) at the Faculty of Economics, “Food Technology” at Faculty of Medicine and chair of “Commodity Science” (1998-2007). In 2002, he became Full Professor, Commodity Science (2002-2016) and Food Science and Technology (2017-2022). Since 2002, he has been teaching “Oil, Fat and Fat Derivative Technology” at the Faculty of Agrarian Sciences of the University of Teramo.

From the 2003 he is member of the **Committee of Italian delegates and experts of International Organization of Vine and Wine (OIV)- Paris- as representative of the Italian Ministry of Agriculture for Methods of Analysis, Contaminants, Sustainable Development**. Consultant (2008-2009) of International project CFC-IOOC/04 (Common Fund For Commodities, ONU, Amsterdam/ International Olive Oil Council) Madrid on “Recycling of vegetable water & olive pomace on Agricultural Land”, on the problem of oil by-products in research centres of Morocco, Algeria, Tunisia and Syria, in 2013 he evaluated and completed the project “Creation of a pilot demonstration plant and training to improve olive oil quality in Latin America” in Catamarca (Argentina) with FAO and CFC.

With International Cooperation Agency (OICS) collaborated for the formation and implementation of sustainable practices in the olive-olive oil production chain of Mendoza (FOSEL Argentina).

From the 2008 he is member, in International Olive Oil Council (COI) Madrid, in the Commissions “industrial yields” and “balance of greenhouse gases in olive oil production”. **From 2010 – 2016 member of Panel PON01 (UE financing for South Italy)- Ministry of research, Agrifood Sector. From 2011- 2014 component of Italian Agency for the Evaluation of Research (ANVUR). From 2011-2014 expert of the Permanent Observatory against frauds (olive oil sector) at Italian Ministry of Agriculture. He is in the pool of experts that in the years 2011-2012 studied the Hortus of Getshemani in Jerusalem.**

Since 2014 is **Director of “G.D'Annunzio School of Advanced Studies” (PhD programs and technological transfer)**. From 2015 he is member of the expert group of the European Commission on the olive oil.

In 2018 he became the Dean of **Food Sciences and Health course**.

**He has published over 180 articles**, many of which have been presented at international congresses. His research activity has been developed in collaboration with National and International groups:

His research focuses:

on **chemistry and technology of olive oil**:

- antioxidants and pro-oxidants compounds
- microelements (metals)
- substances of flavor
- by products of olive oil extraction (pomace and olive oil mill wastewater)
- carbon footprint of olive oil supply chain

on **chemistry and technology of wines**

- the study of enological products, aiming at analyze the model systems and the commercially-available products
- contaminants of wines
- carbon footprint of wine supply chain, grape pomace alternative utilization.

Research activity has been also addressed on characterization of organic and inorganic compounds in different foods (truffle, saffron, table olives, mushrooms)