

PERSONAL INFORMATION

Lorenzo Guerrini

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Sex Male | Date of birth 15/04/1984 | Nationality Italy

WORK EXPERIENCE

from August 2011- current)

Research fellow

Department of Agricultural, Food and Forestry Systems, University of Florence, Florence, Italy

He takes part in researches on Agricultural Machinery and Food Technology. Some examples are:

- Plant and protocols optimization for high quality Tuscan bread (in cooperation with Panificio Menchetti Pietro di Santi e Figli snc - Italy)
- Technical and functional analysis of bamboo pots (in cooperation with IPAC spa - Italy)
- A machine for the production of "Caffè Firenze" a new Espresso (in cooperation with La Marzocco srl - Italy)
- Evolution of the coffee grinder for the quality of Espresso (in cooperation with La Marzocco srl – Italy)
- Innovative filtration technology to increase shelf-life and quality of extra-virgin olive oil from Montagna Fiorentina (in cooperation with Laboratorio Chimico Merceologico della Camera di Commercio di Firenze, il frantoio Ol.C.A.S. srl, la Toscana Enologica Mori e la Fattoria Altomena srl - Italy)
- Set up and evaluation of a filtration system for the stabilization of the olive oil produced in the company Nuevo Manantial SA (in cooperation with Nuevo Manantial SA - Uruguay)
- A project for a new laboratory for studies on bread and pasta in Montepaldi
- Analysis of the maintenance and management plan of the historic park of Villa Strozzi in Florence (in cooperation with District 4 of the town of Florence - Italy)
- A device for organic volatile compounds recovery during the red grape fermentation
- Models for the thermal management of red grapes fermentation (in cooperation with Tenuta Argentiera - Italy)
- A study on dough rheology during malaxation in olive oil production (in cooperation with Frantoio La Ranocchiaia - Italy and Agrofin D.O.O. - Croatia)

from September 2010- current

Freelance Agronomist

As consultant of companies and other technical studies. Particularly, the main tasks are: evaluation of tree stability, landscape protection permits, agricultural and environmental improvement programs, estimation expertises, grape and wine expert advices, olive and oil expert advices

from May 2010- February 2011

Research fellow

Analysis of the antioxidant compounds in the European Project "AVEQ - AVEna genetic resources for Quality in human consumption), and characterization of the corn germoplasm from Lombardia Region (Italy)

Various dates

Teaching experiences

•**Contract professor** of "Applied Fermentation Technology" during the Academic Year. 2015/2016 at **Kazakh National Agrarian University** (Almaty, Kazakhstan) in **the Master Degree of Food Safety**.

Since 2011 he holds some seminary lectures in the courses of the **University of Florence**. Particularly, the courses are:

- **Enological machinery and plants** (holds by Prof. Alessandro Parenti in the Viticulture and Enology bachelor)
- **Mechanization and automation of ornamental green chains** (holds by Prof. Alessandro Parenti in the Tree nursery sciences, environmental and green management bachelor)
- **Physics and agricultural mechanics** (holds by Prof. Fabio Baldi in the Agricultural sciences bachelor)
- **Agriculture and forestry energetic systems** holds by Prof. Fabio Baldi in the Agricultural and technology sciences master degree)
- **Speaker for several similar lectures at University of Florence**

Furhtermore, since 2012, he has been speaker in several Italian and international conferences and congress.

Finally, he co-supervised students in many bachelor and master degree thesis.

EDUCATION AND TRAINING

2012 - 2014

Doctorate in Agriculture and Forestry Engineering

University of Florence, Italy

2006 - 2008

Master Degree in Agricultural Engineering

University of Florence, Italy. Evaluation: 110 with honors / 110

2003 - 2006 **Bachelor Degree in Viticulture and Enology**
 University of Florence, Italy. Evaluation: 103 / 110

PERSONAL SKILLS

Mother tongue(s) Italian

Other language(s)	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B2	B2	B2	B2	C1
Spanish	A2	B1	B1	A2	A1

Levels: A1/2: Basic user - B1/2: Independent user - C1/2 Proficient user
 Common European Framework of Reference for Languages

ADDITIONAL INFORMATION

List of published works

- **Guerrini, L.***, Masella, P., Spugnoli, P., Spinelli, S., Calamai, L., & Parenti, A. (2016). A Condenser to Recover Organic Volatile Compounds during Vinification. *American Journal of Enology and Viticulture*, ajev-2015.
- Redaelli, R., Dimberg, L., Germeier, C. U., Berardo, N., Locatelli, S., & **Guerrini, L.** (2016). Variability of tocopherols, tocotrienols and avenanthramides contents in European oat germplasm. *Euphytica*, 207(2), 273-292.
- Masella, P., **Guerrini, L.***, Spinelli, S., Calamai, L., Spugnoli, P., Illy, F., & Parenti, A. (2015). A new espresso brewing method. *Journal of Food Engineering*, 146, 204-208.
- **Guerrini, L.***, Masella, P., Migliorini, M., Cherubini, C., & Parenti, A. (2015). Addition of a steel pre-filter to improve plate filter-press performance in olive oil filtration. *Journal of Food Engineering*, 157, 84-87.
- Fortini, M., Migliorini, M., Cherubini, C., Cecchi, L., **Guerrini, L.**, Masella, P., & Parenti, A. (2015). Shelf life and quality of olive oil filtered without vertical centrifugation. *European Journal of Lipid Science and Technology*.
- Parenti, A., Spugnoli, P., Masella, P., **Guerrini, L.***, Benedettelli, S., & Di Blasi, S. (2015). Comparison of grape harvesting and sorting methods on factors affecting the must quality. *Journal of Agricultural Engineering*, 46(1), 19-22.
- Parenti, A., **Guerrini, L.**, Masella, P., Spinelli, S., Calamai, L., & Spugnoli, P. (2014). Comparison of espresso coffee brewing techniques. *Journal of Food Engineering*, 121, 112-117.
- Masella, P., **Guerrini, L.**, & Parenti, A. (2014). The spent cake from olive oil filtration as biomass feedstock. *Agricultural Engineering International: CIGR Journal*, 16(4), 156-160.
- Parenti, A., Masella, P., **Guerrini, L.***, Guiso, A., & Spugnoli, P. (2014). Energetic and economic viability of olive stone recovery as a renewable energy source: a Southern Italy case study. *Journal of Agricultural Engineering*, 45(2), 60-63.
- Parenti, A., **Guerrini, L.***, Masella, P., Dainelli, R., & Spugnoli, P. (2013). A new method for Espresso Coffee brewing: Caffè Firenze. *Journal of Agricultural Engineering*, 44(s1), 51.
- Parenti, A., **Guerrini, L.***, Granchi, L., Venturi, M., Benedettelli, S., & Nistri, F. (2013). Control of mixing step in the bread production with weak wheat flour and sourdough. *Journal of Agricultural Engineering*, 44(s1), 62.
- Guerrini L., Angeloni G., Corsini S., Parenti A. (2015). Evaluation of pump-over thermal effect during red grapes fermentation: preliminary results. Presentato presso la 4 International Conference "RagusaSHWA": Safety, Health, Welfare in Agriculture, Agro-Food, and Forestry Systems; Ragusa, 2-5 settembre 2015.
- Trapani S., Guerrini L., Canuti V., Masella P., Caruso G., Gucci R., Parenti A., Zanoni B. (2015) Kinetics Study of Coalescence on Olive Pastes during Malaxation. Presentato presso il 13 European Federation for the Science and Technology of Lipids Congress. Firenze, 27-30 settembre 2015. Premiato come miglior poster nella "olive oil session".
- Cecchi L., Migliorini M., Fortini M., Cherubini C., Guerrini L., Parenti A. (2015). An innovative cheap filtration system to improve the conservation of the extra virgin olive oil. Presentato presso il 13 European Federatious. Abstract for the Science and Technology of Lipids Congress. Firenze, 27-30 settembre 2015.
- Guerrini L., Spugnoli P., Baldi F., Parenti A. (2015). Accuracy of thermal control system during the red wine fermentation. Presentato presso il 12 International Congress on Engineering and Food. Quebec City (Canada), 14-18 giugno 2015.
- Guiso A., Guerrini L., Parenti A., Spugnoli P. (2015). Carbon footprint of artisan pasta production: a case study. Presentato presso l'International Association of Cereal Science and Technology Conference at the World Expo Milan 2015. Milano, 1-3 luglio 2015.
- Guerrini L., Parenti A., Guiso A., Spugnoli P. (2014). Stabilizzazione della qualità dell'olio extravergine di oliva. *Acta Italus Hortus*. 14, 54. (Abstract). Presentato presso il III Convegno Nazionale dell'Olio e dell'Olivo; 26-28 novembre 2014, Bari.
- Parenti A., Guerrini L., Masella P., Migliorini M., Cherubini C., Cecchi L., Fortini M., Mori G., Sartori N. (2014). Nuove tecnologie per la filtrazione di olio extra-vergine di oliva. Eds. PromoFirenze, Azienda Speciale della Camera di Commercio di Firenze, pp. 73.
- Masella P., Guerrini L., Baldi F., Spugnoli P., Parenti A. Comparison of two grape shrivel techniques: mechanical ventilation and dehumidification. Presentato presso l'International Agricultural Engineering Conference; 6-10 luglio 2014, Zurigo, Svizzera.
- Guerrini L., Masella P., Spinelli S., Del Chiappa N., Baldi F., Spugnoli P., Parenti A. Comparison between two filtration techniques for red wines. Presentato presso l'International Agricultural Engineering Conference; 6-10 luglio 2014, Zurigo, Svizzera.
- Guiso A., Parenti A., Masella P., Guerrini L., Baldi F., Spugnoli P. (2014). Analisi di impatto ambientale per tre sistemi di confezionamento dell'olio extravergine di oliva di qualità. Presentato presso il convegno "PostRaccolta 2014", Barletta, 22-23 maggio 2014.
- Parenti A., Guerrini L., Spugnoli P. (2012). Dough buoyancy to monitor bread producing process. Presentato presso l'International Conference of Agricultural Engineering, 8-12 luglio 2012, Valencia, Spagna.

- Parenti A., Guerrini L., Migliorini M., Cherubini C., Giusti M., Spugnoli P. (2013). Steel sieves filter and stripping for the quality of extra virgin olive oil. Abstracts of the 10th Conference of the Italian Society of Agricultural Engineering. *Journal of Agricultural Engineering* 44(1S), p.24.
- Alfieri M., Vidal A. H., Berardo N., Mazzinelli G., Guerrini L., Redaelli R. (2013). Germoplasma italiano di mais: selezione e caratterizzazione. Presentato presso il 9 convegno AISTEC, 12-14 giugno 2013, Bergamo
- Locatelli S., Guerrini L., Redaelli R., Berardo N. (2011). Variabilità genetica per il contenuto in tocoli in germoplasma europeo di avena. Presentato presso l' 8 convegno AISTEC, 11-13 maggio 2011, Cannizzaro (CT).
- Balconi C., Valloti P., Berardo N., Guerrini L., Locatelli S., Lanzaova C., Redaelli R.. (2011). Qualità alimentare e sicurezza di genotipi italiani di mais. Presentato presso l' 8 convegno AISTEC, 11-13 maggio 2011, Cannizzaro (CT).
- Redaelli R., Balconi C., Berardo N., Mazzinelli G., Guerrini L. (2011). Interventi per valorizzare le risorse genetiche del mais. *Notiziario RGV-FAO*, 1-2, 5-6.
- Berardo N., Locatelli S., Guerrini L., Redaelli R. (2010). Analysis of antioxidant (tocols). Presentato presso l'AVEQ final meeting. Bucarest, Romania.