



UNIVERSITÀ
DEGLI STUDI
DI PADOVA

Curriculum Vitae

Family Name: Pakroo

Given Name: Shadi

Nationality: Iranian

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Education:

- Bachelor degree: Cellular and Molecular Biology-biochemistry
- Master degree: Biology-Microbiolog
- PhD: Food Science-Food Microbiology

Research areas:

- Microbiology and metagenomic
- Food microbiology /fermented foods/dairy products
- Probiotic and prebiotic
- Lactic acid bacteria
- Fermentation

Research projects:

- NIP-nuovo piano industriale del lattiero-caseario Veneto(Regione

Veneto, POR)Innova whey food

- Sviluppo di prodotti lattiero-caseari funzionali utilizzando le componenti del siero (Regione Veneto, POR)

PhD project:

Metagenomic approach for the characterization of microbial populations in typical fermented foods and study of the probiotic potential of food grade microorganisms.

In the last few years, the demand for traditional food products has greatly increased and it poses a contradiction the consumer. Innovation in food production technologies has allowed the production of safer foods with longer shelf life, and today the risk associated with food ingestion has considerably lowered. However, the new life-style trend known as 'green consumption', with people demanding more foods that are organic and with reduced levels of chemical preservatives. Fermented foods are complex microbial ecosystems, mainly represented by lactic acid bacteria (LAB) and yeasts, whose fermentation confers to the resulting products characteristic features, such as palatability, high sensory quality, structure and texture, stability, nutritional and healthful qualities and, when bacteria are alive at the moment of consumption, some potential probiotic properties, considering the demand for traditional food products together with the increasing usage of LAB as human probiotics. This project is aiming not only at studying the microbiota of different fermented foods by a metagenomic approach, but it will also include isolation and characterization of potential probiotic bacteria from typical fermented foods and their relevant health benefits to the consumer.

Supervisor:

Prof. Alessio Giacomini

Publication:

<https://scholar.google.it/citations?hl=en&authuser=1&user=JcgGE80AAAA>

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