

PERSONAL INFORMATION

Pierangela Rovellini



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Sex Female | Data of birth 09/11/1966 | Nazionalità Italian

STATEMENT

Remarkable experience in chemical in chemical laboratory analysis applied to animal and vegetable oils, fats, in particular olive oil, experience for project managing and development

PROFESSIONAL
EXPERIENCE

* from January 2023-today **Team Leader:**

Food Chemistry, Technology and Safety Laboratory INNOVHUB-SSI

*fromMay2022-December2022**Head of Chromatography Laboratory INNOVHUB**

* from February 2021 – April 2022 **Head of Service Management INNOVHUB-SSI**

* from May 2020 – Today **Head of Liquid Chromatography Laboratory** for the five INNOVHUB-SSI Divisions and **EDITOR CHIEF of LA RIVISTA ITALIANA DELLE SOSTANZE GRASSE**

* from October 2018 – Today Head of Liquid Chromatography Laboratory for the five INNOVHUB-SSI Divisions

Responsible for the analysis, researches, accreditation, quality, organization, management of the Laboratory. Management of a team group. Management and control of analysis reports, Customer relationships, Institutional relationships, Quality Assurance Process Management, Research Project Management

* from 2018 Chemical Expert to ISO TC34/SC11 Commission

* from 2015 Coordinator of UNI/CT 003 GL18 Commission Oils, Animal and Vegetable Fats and their subproducts

* from February 2014 – September 2018 Head of Sector Micronutrients and Food Security of Fats & Oils Laboratory of INNOVHUB-SSI Division SSOG Milan ITALY, Via Giuseppe Colombo, N. 79 20020

*from September 2009-February 2014 Head of Fats & Oils Laboratory

Responsible of analysis, research, accreditation, quality, organization, management of the Sector

*from September 1987 – January 2000 Researcher in INNOVHUB-SSI in Fats & Oils Laboratory

* from 2009 - Today Chemical Expertise at the CODEX Alimentarius for the Chemical Working Group: Contaminants

* 2009 International Coordinator for International Olive Oil Council in Madrid for the reference methods “Biophenols in olive oils” COI T20 Doc. 29

* 2008 – Today Chemist Expert at the International Olive Oil Council in Madrid

*from September 2007 – January 2014 Head of Fats & Oils Laboratory 1 of Innovhub SSI Division SSOG- Milan (Italy) Responsible of analysis, research, accreditation, quality, organization, management of the Laboratory

*from September 2004- Today nominated expert in the Ministerial Italian Technical Commission, subgroup “Vegetable Oils” National Coordinator of Working Groups “Oxidized status of virgin olive oil”, “Biophenols in olive oil” and “Tocopherols in fats and vegetable oils”

*February 2000-September 2007 Work as Senior Researcher at the SSOG Experimental Station for the Industry of Oils and Fats via G. Colombo N. 79 20133 Milan (Italy) Manager Cat. A3, for the Laboratory of HPLC-MS for the analysis of foodstuffs, fats, vegetable oils in particular for two researches areas: Lipid oxidation and Antioxidants.

*November 1987-January 2000 Work as technician at the SSOG Experimental Station for the Industry of Oils and Fats via G. Colombo N. 79 20133 Milan (Italy), specializing in the Liquid chromatographic technique. Development of new analytical methods mainly in olive oils field by HPLC-MS. The research projects are resulted in many important scientific publications as follows.

. *January 1988-April 1988 Work in the Mass Spectrometry Laboratory of the International Biomedical Science park of San Raffaele Hospital (Italy), concerning research for the identification of natural substance structures in complex matrix and identification of protein modifications (insulin).

*1.05.1986 - 30.09.1986 Voluntary work in the Biochemistry Laboratory of Rho Hospital (MI), working on hematological analysis using colorimetric and spectrophotometric UV, VIS detector and HPLC.

INSTRUCTION AND FORMATION

*April 1996–September 1996 POST-GRADUATE TRAINING at the Ecology Department of Milan University: new analytical methods for pesticide and organic residue, analysis using microextraction techniques and liquid chromatography and mass spectrometry.

*September 1995–March 1996 POST-GRADUATE TRAINING at the Zoology Department of Milan University: use of optic and electronic microscope techniques.

*November 1996 STATE EXAMINATION made at Milan University (Italy).

*July 1995 DEGREE IN BIOLOGY at the University of Milan(Italy):

THESIS entitled “*Biodegradability of surfactant LAS: detection of metabolic intermediate by means of HPLC-MS*”

*July 1985 SCHOOL DIPLOMA IN INDUSTRIAL CHEMISTRY, at the Industrial Technical Institute “Stanislao Cannizzaro” of Rho (MI-Italy).

PERSONAL COMPETENCES

Original Language

ITALIAN

Other Languages

ENGLISH

COMPREHENSION: B1

ORAL: B2

WRITTEN: B2

Organizational and Management Competences

During the working period I have acquired the competences to a full management of an analytical laboratory with different devices, in particular HPLC, Mass spectrometry and GC, developing capacity to organize team, characterize all lipidic matrixes focusing the attention to clients problems and satisfying their expectations and resolving different types of troubleshooting. Experience in conducting project research, methods validation and comparison. Experience in oxidative status, contaminants and micronutrients. Experience in olive oil legislation and standardization. Conference English oral presentation of research project. Good knowledge of control processes. Data collection and analysis. Actual leadership and responsibility directly of a team of 11 technicians and other 2 laboratory responsibilities (gas-chromatography, elemental analysis).

Informatic Competences

Windows, Office, Excel, Internet and different analytical platform for the analytical instruments management (Xcalibur, LabSolutions, Chromeleon, etc..)

Driving licence

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OTHER INFORMATION

Passion for Watercolours, Mountains, Sail Boat

Data: 19/06/2024

Autorizzo il trattamento dei dati personali contenuti nel mio curriculum vitae in base all'art. 13 del D. Lgs. 196/2003 e all'art. 13 del Regolamento (UE) n. 2016/679.

