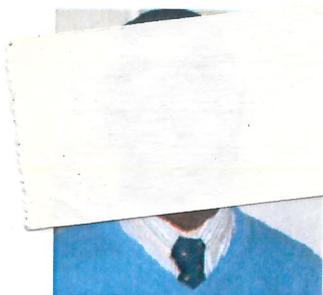


PERSONAL INFORMATION

Agoura DIANTOM



1 Via T...
 Sex ... ty Togolese.

WORK EXPERIENCE

May 2012-October 2012

Thesis project (master degree)

University of Parma, Department of Food Science

During this thesis project I focused on Physico-chemical characteristics of ready to eat pasta: effect of composition, storage and microwave heating. I used multiple analytical techniques, in particular, to characterize macroscopic (sensory attributes, texture, water activity, moisture content), macromolecular (first and second order phase transitions, frozen water content) and molecular (low resolution ¹H NMR: free induction decay, transverse T₂ molecular and longitudinal T₁ relaxation times, proton self-diffusion coefficient) properties of different pasta based products during storage. The same properties were carried out using the same multiple analytical techniques on pasta based ready to eat meals heated in microwave oven for 1minute.

September 2009-July 2010

Thesis project (bachelor)

University of Molise, Department of Food Chemistry

- During my bachelor thesis project I focused on products of lipid oxidation and control of lipid oxidation in emulsion, and in veiled olive oil. Regarding products of lipid oxidation, I evaluated the concentration of primary products as concentration of hydroperoxides using fluorescence spectroscopy, and the concentration of secondary products, as concentration of aldehydes generated during the decomposition of hydroperoxides, using p-anisidine value which is defined as absorbance of solution resulting from the reaction of fat in isooctane solution with p-anisidine. The second part of my project consisted to adding natural extract of polyphenols (extracted from green tea leaves, extra virgin olive oil and olive mill wastes) in water in oil emulsion and veiled olive oil oxidation, to observe their effect on characteristics parameter of oil oxidation during storage.

EDUCATION AND TRAINING

January 2013- Present

PhD candidate

University of Parma, Italy, Department of Food Science

- Effect of formulation and processing on physical-chemical properties and stability of Ready-To-Eat meals (RTE meals)

October 2010- October 2012

Master's degree in Food Science and Technology

University of Parma, Department of Food Science

- Thesis title: Physico-chemical characteristics of ready to eat pasta: effect of composition, storage and microwave heating
- Voting: 108/110

September 2007-July 2010

Bachelor degree in Food Science and Technology

University of Molise, Italy

- Thesis title: lipid oxidation in emulsion, and in veiled olive oil
- Voting: 110/110 cum laude

September 2005 – July 2007

Degree course in department of Chemical and Physical Sciences.

University of Lomé, Togo

- General, analytical and organic chemistry, thermodynamics, mathematics and physical.

PERSONAL SKILLS

Mother tongue(s) French

Other language(s)	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
Italian	C2	C2	C2	C2	C2
English	B1	B1	A2/B1	A2	B1

Communication skills Good communication skills gained through my experience as intercultural mediator, representative of students of the Faculty of Agriculture of the University of Molise, member of the committee of “primo Marzo of Campobasso” and “Forum Afrikanum Universitario, FAU”, football referee of AIA Parma section, partnership with the voluntary association, responsible for the Togolese Association of Parma.

Organisational skills Leadership (responsible for the Togolese association of Parma), organization of cultural conferences at Campobasso, organization of the peace march in Campobasso.

Other skills ▪ Football referee

Computer skills Good knowledge Microsoft Office

ADDITIONAL INFORMATION

Publications Mosca M., Diantom A., Lopez F., Ambrosone L., Ceglie A., 2013, impact of antioxidant dispersions on the stability and oxidation of water-in-olive-oil emulsion, Eur Food Res technol.

Honours and awards ▪ Degree award “Lorenzo Ferrarini” for the best dissertation in Food Science and Technology, University of Parma (2012)

