

Gianpiero Barbieri

After graduating in Chemistry at the University of Modena, in 1982-1983 he worked in ASSORENI dealing with analyses of chlorine and sulfur in non-aqueous matrices. Since 1986 he has been working at SSICA in the meat products sector, especially addressing cooked products, cooked ham and mortadella technology.

He has been dealing with meat proteomics in relation to heat treatments and has dedicated himself to the application of some DNA analytical techniques for the identification of animal species and allergens in thermally treated foods.

In addition to consulting for companies in the meat sector, he has been involved in:

- Studies on salt and nitrite reduction in cooked products, shelf life extension and new formulations for cured meats.
- Study of the kinetics of development, during cooking, of compounds pivotal for color formation and cured meats microbiological safety;
- Definition, together with other public institutions, of new legal limits for chemical parameters for products with well-defined particularities.

He is currently the Head of the Sea and Fish Products Area.