

Roberta Virgili

She is a researcher at SSICA in the Meat Products Area. In this context, she has studied in depth topics such as the effect of meat quality on the properties of the finished product, the identification of objective quality and safety parameters for cured meats both during and at the end of processing. More recently she has addressed the nutritional improvement of cured meats in terms of reduction / replacement of salt and preserving agents. Part of her activity is dedicated to technical assistance to cured meats producers. She has been: coordinator for SSICA of European, national and regional projects; person in charge of research contracts with consortia, associations, national and international companies; author of numerous scientific articles published in national and international journals; speaker at national and international conferences and workshops. She has been part of national working groups related to the meat sector and has been a supervisor for many dissertations concerning cured meats.