# Michela Famiglietti

**Nov 2020 – Jan 2024**
University of Naples Federico II, Italy
**Phd in Biotechnology**
**Research Project: Production and characterization of novel active polysaccharides/proteins blended bioplastics**

**June 2023 - Nov 2023**
Complutense University of Madrid, Spain
**Research Project: Development of polysaccharides/proteins blended bioplastics reinforced with nanoparticles**

**Apr 2019-Mar 2020**
Polytechnic of Milan - Alma Mater Studiorum, University of Bologna, Italy
**Postgraduate Training Course in "Tecnologie Chimiche Verdi per la Produzione di Materiali da Biomasse"**
110/110
**Research Project**: Kinetic study and Biochemical Methane Potential Test of a primary sludge in a multipurpose system

**Nov 2018**
Sapienza, University of Rome, Italy
**Professional Qualification of Biologist**

**Oct 2015-Mar 2018**
Sapienza, University of Rome, Italy
**Master's Degree in Industrial and Environmental Biotechnology**
110/ 110 cum laude
**Research Project**: Study of PMR-1 protein in *Caenorhabdtis elegans* model system

**Oct 2011- Oct 2015**
Sapienza, University of Rome, Italy
**Bachelor's Degree in Biotechnology**

***Papers***:

*A Comparison of Cellulose Nanocrystals and Nanofibers as Reinforcements to Amylose-Based Composite Bioplastics*
***Faisal M. et al., (2023) Coatings 2023, 13, 1573. https://doi.org/10.3390/coatings13091573***

*Production and Characterization of Active Pectin Films with Olive or Guava Leaf Extract Used as Soluble Sachets for Chicken Stock Powder*
***Sabbah M. et al., (2023) Coatings 2023, 13(7), 1253; https://doi.org/10.3390/coatings13071253***

*Mechanical, Barrier and Thermal Properties of Amylose-Argan Proteins-Based Bioplastics in the Presence of Transglutaminase*
***Famiglietti et al., (2023) International Journal of Molecular Sciences 24(4):3405 DOI:10.3390/ijms24043405***

*(Chapter) Enzyme Assisted Food Processing*
***Famiglietti et al., (2023) In book: Reference Module in Food Science DOI:10.1016/B978-0-12-823960-5.00030-5***

*Edible Films Made of Dried Olive Leaf Extract and Chitosan: Characterization and Applications*
***Famiglietti et al., (2022) Foods 11 (14) DOI: 10.3390/foods11142078***

*Hemp (Cannabis sativa) seed oilcake as a promising by-product for developing protein-based films. Effect of transglutaminase-induced crosslinking*
***Mirpoor S.F. et al., (2022) Food Packaging and Shelf Life Volume 31, 100779 DOI: 10.1016/j.fpsl.2021.100779***

*Functionality of films from Nigella sativa Defatted Seed Cake Proteins Plasticized with Grape Juice and Their Use to Wrap Sweet Cherries*
***Yaseen D. et al., (2021) Coatings 11(11):1383 DOI:10.3390/coatings11111383***

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