

Michele Sensidoni

Personal Information

Education

2009 Internship Researcher	<p>From February to September 2009, internship activity in Campden-BRI – The Brewing Research Institute (www.brewingresearch.co.uk), Surrey, UK.</p> <p>This training period was focused on the application of different analytical and experimental methods to understand the characteristics of the beer filterability. During the internship I was personally involved in the development of the experimental methods and in the design of a laboratory scale cross flow filter with which I carried on the experiments. The results of this study were presented by Eng. Gary Freeman at the IBD Africa convention in 2010.</p>
From 2008 to current Ph.D.	<p>Ph.D. in Food Technology and Biotechnology (Alma Mater Studiorum University of Bologna). The aim of the PhD project is to understand beer's filterability properties and to identify the critical parameters adopted in each step of beer production which can affect the filtration process reducing its efficiency.</p>
2007 Agronomist Qualification	<p>Successfully passed the qualification test as professional Agronomist - University of Perugia.</p>
2007 Master's Degree	<p>Food Technology and Biotechnology Degree Faculty of Agriculture - University of Perugia Final grade: 110/110. Title of the thesis: "Design and start-up of a brewery pilot plant". The thesis was done in the CERB – Italian Brewing Research Centre – Faculty of Agriculture - University of Perugia.</p>
2005 Bachelor's Degree	<p>Food Science and Agriculture Faculty of Agriculture - University of Perugia. Final grade: 110/110. Title of the thesis: "Quality certification for food testing laboratories: the case of CERB". The thesis was done in the CERB – Italian Brewing Research Centre and in the Economic</p>

and Food Science Department - Faculty of Agriculture - University of Perugia.

2001
High School

Scientific High School Diploma - Liceo Scientifico Renato Donatelli (Terni - Italy).
Final grade: 98/100.

Work Experience

Management

From January 2011 to
current

Head Brewer and Production Manager at Mastri Birrai Umbri (www.mastribirraiumbri.it)
In 2010 I was committed by the company Farchioni Spa (www.farchioni.it) to develop the project and the start-up of a craft brewery to produce 10.000 Hl of beer per year, in Umbria, Italy.

I personally followed the design of the brewhouse with the engineers of Kaspar-Schulz (www.kaspar-schulz.com) and chose all the components of the plant, I developed the beer recipes and set up a pilot-plant to reproduce our process and to develop new recipes, I arranged all the logistics of the brewery.

I am currently working as the Head Brewer and managing two assistant brewers and four workers for packaging and logistics. The brewery is now producing top-fermented beers, not filtered and not pasteurized, bottle conditioned.

2010
Pilot Brewery Manager

Pilot Brewery Manager for the Italian Brewing Research Centre (<http://www.agr.unipg.it/cerb/english.html>)

Goals of this activity: Research and development for the brewing industry, consultancy and development of new recipes for the craft brewing industry, participation in European and National research projects, analysis, quality control, consultancy and education for brewers.

From 2007 to 2010
Assistant Auditor

Assigned by the Economic and Food Science Department - University of Perugia, as Assistant Auditor for the Italian Malting and Breweries Association (www.assobirra.it), to Breweries, Milling Plants and Laboratories to verify the compliance of these structures with specific technical policies for production. Aim of these technical policies for production is to prevent the contamination of Genetically Modified Organisms, mycotoxins and heavy metals.

From May to December 2006
Freelance Researcher

Assigned by the CERB – Italian Brewing Research Centre - University of Perugia to work in the national project "PRIN-COFIN 2004: traceability in the beer production chain: innovative tools for product safety and quality" as laboratory assistant and assistant brewer in the CERB's malting and brewing pilot plants.

Goals of this activity: wide knowledge about the malting and the brewing process.

From November 2005 to
January 2006
Tutor

Assigned by the Faculty of Agriculture - University of Perugia, to work as a tutor for the students in Food Science and Agriculture

Goals of this activity: to help university students to become or maintain a successful independence in their subject area.

Research Activity

From 2008 to current
Research Activity

Investigation on cross-flow filtration technology for beer.

Several trials with a filtration pilot plant experimenting different types of membrane and monitoring the filtration efficiency and the quality of filtered beer.

Goal of this activity: wide knowledge about beer clarification and stabilisation techniques and membrane filtration.

Training Course

From 2008 to current
Lecturer

Lecturer at the training course at the CERB – Italian Brewing Research Centre - University of Perugia

Topics developed: Malting and Brewing Technologies.

Goals of this activity: knowledge transfer.

2008
Lecturer

Assigned by the Faculty of Agriculture - University of Perugia

lecture on the “Raw materials for the brewing industry” in the course “Technology of Fermented Beverages”.

Goals of this activity: knowledge transfer.

Training

2010
Symposium

Technische Universität München – Center for Life and Food Sciences “2nd International Symposium for Young Scientists and Technologists in Malting, Brewing and Distilling”; Freising - Weihenstephan 19th-21st May 2010.

2009
PhD Workshop

University of Sassari; “14th Workshop on the Developments in the Italian PhD Research on Food Science Technology and Biotechnology”; Oristano, 16th-18th September, 2009.

2008
PhD Workshop

University of Turin; “13th Workshop on the Developments in the Italian PhD Research on Food Science Technology and Biotechnology”; Alba, 10th–12th September, 2008.

2008
Beer Tasting Course

Course; “Beer Tasting Expert”; CERB – University of Perugia; November 2008.

2006
Congress

“European Brewery Convention – 6th Technical Meeting “; 27th-29th September 2006; Perugia.

Traineeship

From February to September
2009
Internship

Internship activity in Campden–BRI – The Brewing Research Institute (www.brewingresearch.co.uk).

Goals of this activity: this 7 months internship period was focused on beer filterability tests, cross-flow filtration and particles size analysis of filtered beer using a PCS instrument and a Coulter Counter instrument.

August 2003
Training

Training activity at the Perugina Nestlé Italia Spa Industry – Quality Assurance Office (www.nestle.it/brand/Perugina)

Goals of this activity: wide knowledge on HACCP control and managing, knowledge on food regulation and legislation, knowledge on chocolate and bakery products manufacturing and quality control.

Tongue

Italian	Mother tongue
English	Excellent writing and speaking skills and a wide experience in foreign countries
French	Good writing and speaking skills

IT Knowledge

Personal Skills and Competences

Excellent knowledge of Microsoft system (Windows 95, 98, 2000, Xp, Windows 7)
Excellent knowledge of: Microsoft Word, Powerpoint; and good for Excel programs

Publications

2010

Sensidoni M., Marconi O., Perretti G., Freeman G. and Fantozzi P.

"Optimisation of Cross-Flow Filtration Parameters"

Proceedings of the "9th Trends in Brewing – International Symposium on Technological Innovation and Sustainability in Malting and Brewing"; Ghent, Belgium, 13th-16th April 2010.

2009

E. Bravi, M. Sensidoni, S. Floridi, and G. Perretti;

"Fatty Acids Composition Differences Between Beers Made with All-Malt and Brewer's Corn Grits and Malt"

MBAA Technical Quarterly, Vol. 46 (4), 2009; doi:10.1094/TQ-46-3-0916-01

2009

L. Marte, G. Perretti, M. Sensidoni, M. Fontana, P. Fantozzi.

"Correlation study between beta-glucan and viscosity during wort production in a pilot-scale brewhouse"

Proceedings of the "32nd EBC Congress"; Hamburg, Germany, 10th – 14th May 2009

Hobbies

Travelling
Homebrewing

Michele Sensidoni