**Name: Francesco Noci**

**Current Position: Lecturer (Atlantic Technological University, Galway City)**

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**ResearchGate:** [**https://www.researchgate.net/profile/Francesco-Noci**](https://www.researchgate.net/profile/Francesco-Noci)

**Bio**: I graduated from University of Genoa (Italy) with an Honours Degree in Chemical Engineering specialising in Food and Environmental Engineering and then from UCD with a MSc.in Food Science in 2000 investigating eating quality of beef burgers cooked by different technologies and in 2005 with a PhD focusing on the modification of the quality of meat using a dietary approach at farm level. My areas of specific expertise are Food science and technology, Food processing, Food Ingredients, Sensory Science. Overall I have over 15 years of experience in research on physical and chemical aspects of food quality by instrumental and sensory methods. My research interests focus on quality and safety of foods and sustainability of food systems, new product development via incorporation of underused, innovative and more sustainable ingredients.

**Education and Qualifications**

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| **Title** | **Awarding Body** | **Year** |
| PhD in Food Science | University College Dublin, Ireland | 2005 |
| MSc in Food Science | University College Dublin, Ireland | 2000 |
| BEng Chemical Engineering | University of Genoa, Italy | 1998 |

**Membership of Professional Bodies**

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| **Professional Body** | **Dates** | **Type** |
| Environmental Health Association of Ireland | 2017-present | Member |

**Lecturing/Supervision Experience**

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| **Employer** | **Period** | **Levels** | **Teaching Area** |
| Galway-Mayo Institute of Technology/Atlantic Technological University Ireland | 2012-present | L6, L7, L8, L9 | Food Science and Technology, Food product development, Food Policy, Food Processes, Food Ingredients, Nutrition, Food Safety, Food Innovation |
| Galway-Mayo Institute of Technology/Atlantic Technological University Ireland | 2017-present | L8, L9, L10 | Supervision and support of undergraduate (2) and master students (1) and co-supervision of PhD (2) Food Science and Nutrition, Food Product Innovation and Sensory Science |
| University College Dublin, Ireland | 2005-2012 | L8, L9 | Nutritional Biochemistry, Final year project coordinator for Food Science, Non-thermal processing technologies. Supervision and support of undergraduate (14) and master students (2) and co-supervision of PhD students (4) on projects food science and technology, food processing, sensory science.  Supervision of international visiting PhD, MSc and BSc students on projects in food processing technologies, food quality, food safety |

**Funded Research**

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| **Project Title** | **Funder** | **Role** | **Period** |
| Extraction and exploitation of bioactive fish components for health enhancement | DAFM | Co-PI | 2018-2022 |
| “Circular eating: Revalorisation of food waste for the production of healthy, nutritionally-dense and sensory-acceptable food products” | CUA Bursary | Co-supervisor | 2021-2025 |
| Exploring Ways to Incorporate Insects into the Food Supply Chain: a Study from Farm-to-Fork | CUA Bursary | Co-supervisor | 2021-2025 |
| Evaluating the inclusion of highly nutritive, under-utilised fish ingredients in innovative child-friendly snacks, and their impact on eating quality and healthiness | CUA PhD Completion | PI | 2020-2021 |
| Sprat: an overlooked and underutilised resource for ‘gourmet’ seafood products | GMIT- RISE | PI | 2018-2020 |
| Production of gourmet seafood products from under-utilised Irish fish roe to enhance eating quality and nutritional attributes.” | GMIT- RISE | PI | 2017-2019 |
| Sensory Food Network Ireland | DAFM | PI | 2014-2019 |

**Postgraduate Supervision**

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| **Project Title** | **Centre** | **Status** |
| Principal supervisor of MSc ‘Sprat: an overlooked and underutilised resource for ‘gourmet’ seafood products | GMIT | Completed |
| Principal Supervisor in PhD on “Evaluating the inclusion of highly nutritive, under-utilised fish ingredients in innovative child-friendly snacks, and their impact on eating quality and healthiness” | ATU | Completed |
| Co-supervisor of “Circular eating: Revalorisation of food waste for the production of healthy, nutritionally-dense and sensory-acceptable food products” | ATU | On going |
| Exploring Ways to Incorporate Insects into the Food Supply Chain: a Study from Farm-to-Fork | ATU | Ongoing |
| Co-supervision of PhD student on ‘An assessment of the impact of pulsed electric fields and ultrasound on the microbial and physico-chemical aspects of dairy based beverages’ | UCD | Completed |
| Co-supervision of MSc student on “The use of novel processing technologies for improving the functionality and quality of meats” | UCD | Completed |

**Professional Links/Involvement**

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| Editorial Board Member  - Foods  Expert reviewer  - LWT – Food Science and Technology  - Innovative Food Science and Emerging Technologies  - Journal of Food Engineering  - Journal of Food Composition and Analysis  - International Dairy Journal  - Food and Bioprocess Technologies  - Food Technology and Biotechnology  - Encyclopaedia of Agricultural, Food, and Biological Engineering |
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**Selected Recent Research Outputs**

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| A.E. Furey, U. Hoeche, C. McLaughlin, F. Noci. (2022). Incorporation of roe, milt and liver from plaice (Pleuronectes platessa), herring (Clupea harengus) and cod (Gadus morhua) in newly developed seafood Pâtés: Sensory evaluation by teenage consumers in Ireland and their attitudes to seafood,International Journal of Gastronomy and Food Science, 28, 2022, 100524, ISSN 1878-450X <https://doi.org/10.1016/j.ijgfs.2022.100524>.  A.E. Furey, U. Hoeche & F. Noci (2022) Comparison of Physico-Chemical and Sensory Properties of Fish Spread Emulsions Manufactured Using Herring (Clupea Harengus) Milt, Cod (Gadus Morhua) Roe and Plaice (Pleuronectes Platessa) Roe, Journal of Culinary Science & Technology, DOI:10.1080/15428052.2022.2027308​  Babikova, J.,Hoeche, U., Boyd, J, and Noci, F. (2020). [Nutritional, physical, microbiological, and sensory properties of marinated Irish sprat](https://www.sciencedirect.com/science/article/pii/S1878450X20301542). International Journal of Gastronomy and Food Science. DOI: [10.1016/j.ijgfs.2020.100277](http://dx.doi.org/10.1016/j.ijgfs.2020.100277)  Furey, A., Hoeche, U and Noci, F. (2020). [Adding value to under-utilised fish roe in Ireland: a comparison of physico-chemical and sensory characteristics of salted air-dried roe from Irish pollock (Pollachius pollachius) with commercial mullet and cod roe products (Mugil cephalus and Gadus morhua).](https://scholar.google.com/scholar?oi=bibs&cluster=10284220956389817588&btnI=1&hl=en) Irish Journal of Agricultural and Food Ressearch 59(1), DOI: [10.15212/ijafr-2020-0114](http://dx.doi.org/10.15212/ijafr-2020-0114)  Noci, F. (2017) 'Dairy Products Processed With Ultrasound', Ultrasound: Advances for Food Processing and Preservation: Academic Press, pp. 145-180. DOI: [10.1016/B978-0-12-804581-7.00006-3](http://dx.doi.org/10.1016/B978-0-12-804581-7.00006-3)  Cregenzán-Alberti, O., Halpin, R., Whyte, P., Lyng, J. and Noci, F. (2014) 'Study of the suitability of the central composite design to predict the inactivation kinetics by pulsed electric fields (PEF) in Escherichia coli, Staphylococcus aureus and Pseudomonas fluorescens in milk', Food and Bioproducts Processing, 95, pp. 313-322. DOI: [10.1016/j.fbp.2014.10.012](http://dx.doi.org/10.1016/j.fbp.2014.10.012)   Arroyo, C., Eslami, S., Brunton, N. P., Arimi, J. M., Noci, F. and Lyng, J. G. (2015a) 'An assessment of the impact of pulsed electric fields processing factors on oxidation, color, texture, and sensory attributes of turkey breast meat', Poultry science, 94(5), pp. 1088-1095. DOI: [10.3382/ps/pev097](http://dx.doi.org/10.3382/ps/pev097)  Arroyo, C., Lascorz, D., O'Dowd, L., Noci, F., Arimi, J. and Lyng, J. G. (2015b) 'Effect of pulsed electric field treatments at various stages during conditioning on quality attributes of beef longissimus thoracis et lumborum muscle', Meat Science, 99, pp. 52-59. DOI: [10.1016/j.meatsci.2014.08.004](http://dx.doi.org/10.1016/j.meatsci.2014.08.004) |