



# Europass Curriculum Vitae



## Personal information

First name(s) / Surname(s) **Laura Barp**  
Address Via Frontin 19, 32028 Trichiana (BL) (Italy)  
Mobile (+39) 340 5430810  
E-mail(s) [laura.barp@uniud.it](mailto:laura.barp@uniud.it)  
Nationality Italian  
Date of birth 24 June 1984  
Gender Female

## Desired employment / Occupational field

### Research and development

### Work experience

Dates 02/02/2020 – 15/07/2022  
Title of qualification awarded Chromatography section head  
Principal subjects / occupational skills covered Laboratory activities in support of wine production; responsible for chromatography section. Activities included analysis of pesticides, development of methods for compositional profile analysis (riboflavin, vitamins, anthocyanins, etc.), search for natural or intentionally added contaminants (anti-fermentative agents) to enable certification of product quality or to verify compliance with legal limits.  
Analytical instruments used: HPLC-DAD/FLD, GC-FID, GC-MS, UHPLC-QqQ-MS  
Quality management in accordance with ISO/IEC 17025/2005 and 9001.  
Name and type of organisation providing education and training Laboratorio di enologia Enzo Michelet  
Via A. Vital, 96 – Conegliano – Treviso (Italia)  
Type of business or sector Food chemistry, food science, analytical method development.

Dates 09/03/2022 – 27/05/2022  
Title of qualification awarded Teaching assignment in FOOD CHEMISTRY  
Principal subjects / occupational skills covered Teaching of "FOOD CHEMISTRY" - Integrated Course in "Food Science," at the Degree Course in Prevention Techniques in the Environment and Workplaces  
University of Udine – DAME Department of Medical Area  
Via Tavagnacco 89/24 - 33100 Udine (Italia)  
Type of business or sector Food Chemistry (CHIM/10)

Dates 01/11/2015 – 15/01/2019  
Title of qualification awarded Food technologist/researcher

Principal subjects / occupational skills covered	Support to the productive world and to groups and research institutions, through different analytical activities, such as official controls, and experimentation in the field of wine, spirits, beverages and foods. The activities face significant aspects along the entire production chain: the survey of compositional profiles such as minor sugars, organic acids, anions, cations, aminoacids, vitamins, anthocyanins, polyphenols, dyes, is devoted to the characterization of the products (musts, honey, juices, nutritional supplements, etc.), with particular attention to the evaluation of technological and nutritional aspects; the search for natural or added contaminants (toxins, biogenic amines, glycols, cyanide derivatives, volatile phenols, anti-fermenting agents, antibiotics, heavy metals, allergens etc.) allows to certify the quality of the products or to verify their compliance with the legal limits, the labelling legislation or trade agreements; the analysis of the nitrogen natural compounds allows to investigate phenomena related to nutritional deficiencies during fermentation (APA, ammonium, amino acid profile), or the formation of undesirable metabolites ( biogenic amines, urea). Instrumental equipment: HPLC with DAD, FLD, RI, PAD, CAD, ion chromatography, UV-Vis spectrophotometer.
Name and type of organisation providing education and training	Edmund Mach Foundation – Oenological chemistry laboratory Via E. Mach, 1 – San Michele all'Adige – Trento (Italia)
Type of business or sector	Food chemistry, food science, analytical method development.
Dates	01/09/2015 – 31/10/2015
Title of qualification awarded	Lab technician/researcher
Principal subjects / occupational skills covered	EFSA project titled “Combined bioaccumulation/toxicity study on a broad mixture of mineral oil saturated hydrocarbons”. This study will improve information on the toxicological profile of mineral oil saturated hydrocarbons and will serve as supporting background documentation for the possible refinement of the scientific opinion on mineral oil hydrocarbons. The project focuses on focused on the differences in the accumulation of MOSH of different molecular mass ranges as well as the fate of the <i>n</i> -alkanes (waxes). The three MOSH mixtures were added to the feed at nominal concentrations of 400, 1000 and 4000 mg/kg. Rat (Fischer 344) tissues were sampled after 120 days of exposure. For all three doses, MOSH contents were determined by on-line HPLC-GC-FID in spleen, liver, fat and carcass. GCxGC-FID and GCxGC-MS(TOF) were used for characterizing compositional changes of the hydrocarbons between the administered MOSH mixtures and those recovered from the tissues. This should provide information about structural elements causing high retention in the tissues.
Name and type of organisation providing education and training	Official Food Control Authority of the Canton of Zurich Fehrenstrasse 15, CH-8032 Zurich, Switzerland
Type of business or sector	Food chemistry, food science, analytical method development.
Dates	15/05/2015 – 31/08/2015
Title of qualification awarded	Post doc position/research
Principal subjects / occupational skills covered	Technologies and business models for the sustainable management of the food chain through the enhancement of biological waste for energy production, the reduction of food waste in the distribution system and consumers and treatment and enhancement of edible fraction of solid waste and of experimental development. Data elaboration.
Name and type of organisation providing education and training	University of Messina – Dipartimento di scienze del farmaco e prodotto per la salute (SCIFAR) Polo Universitario Viale SS. Annunziata SNC, 98168 Messina (Italy)
Type of business or sector	Food chemistry, food science, analytical method development
Dates	15/10/2014 – 15/05/2015
Title of qualification awarded	Post doc position/researcher
Principal subjects / occupational skills covered	Technologies and business models for the sustainable management of the food chain through the enhancement of biological waste for energy production, the reduction of food waste in the distribution system and consumers and treatment and enhancement of edible fraction of solid waste and of experimental development. Improvement in MOSH and MOAH determination in edible oils by on-line LC-LC-GC-FID/MS; determination of phthalate esters in vegetable oils using direct immersion SPME and fast GC-QqQ.
Name and type of organisation providing education and training	University of Messina – Dipartimento di scienze del farmaco e prodotto per la salute (SCIFAR) Polo Universitario Viale SS. Annunziata SNC, 98168 - Messina (Italy)

Type of business or sector	Food chemistry, food science, analytical method development
Dates	01/06/2014 – 30/11/2014
Title of qualification awarded	Lab technician/researcher
Principal subjects / occupational skills covered	EFSA project titled “Combined bioaccumulation/toxicity study on a broad mixture of mineral oil saturated hydrocarbons”. This study will improve information on the toxicological profile of mineral oil saturated hydrocarbons and will serve as supporting background documentation for the possible refinement of the scientific opinion on mineral oil hydrocarbons. The project involved LC-GC-FID analysis of rat tissues (spleen, liver, fat tissue and carcass) exposed at different doses of MOSH (40, 400 and 4000 mg/kg feed of a MOSH mixture from about C <sub>13</sub> to C <sub>50</sub> ) for different periods (30, 60, 90, 120 days and 90 days + 30 days without exposure). A further characterization of MOSH composition in rat tissues has been performed by GCxGC-MS(TOF) and GCxGC-FID.
Name and type of organisation providing education and training	Official Food Control Authority of the Canton of Zurich Fehrenstrasse 15, CH-8032 Zurich, Switzerland
Type of business or sector	Food chemistry, food science, analytical method development
Dates	11/03/2014 – 10/04/2014
Title of qualification awarded	Independent contractor agreement/researcher
Principal subjects / occupational skills covered	Mineral oils migration tests on packaging materials performed using food simulants and Tenax®.
Name and type of organisation providing education and training	University of Udine – Department of Food Science via Sondrio 2/A, 33100 Udine (Italy)
Type of business or sector	Food chemistry, food science, analytical method development
Dates	01/01/2011 – 31/12/2013
Title of qualification awarded	PhD Student in Food Science
Principal subjects / occupational skills covered	Development and use of innovative analysis tools, improvement of existing methods and approaches in particular in reference to consumer protection and traceability. Knowledge of procedures for validation of analytical methods, development of multidimensional chromatographic techniques, improvement of sample preparation/extraction (microwave assisted saponification, microwave assisted extraction, pressurized liquid extraction). Study of contaminants into foodstuffs coming from different sources (environment, packaging, food-producing...).
	A short period was spent in the laboratory of the Group Science, Technology and Quality in Barilla, Parma (Italy) to teach the off-line SPE-GC-FID method for MOSH and MOAH analysis.
	A short period was spent in the Official Food Control Authority of the Canton of Zurich, where animal tissues were investigated in order to determine their MOSH contents.
Name and type of organisation providing education and training	University of Udine – Department of Food Science via Sondrio 2/A, 33100 Udine (Italy)
Type of business or sector	Food chemistry, food science, analytical method development
Dates	01/08/2010 - 31/12/2010
Occupation or position held	Research grant fellow
Main activities and responsibilities	Evaluation of migration levels of mineral oil hydrocarbons in several foodstuffs packaged in recycled cardboard
Name and address of employer	University of Udine - Food Science Department via Sondrio 2/A, 33100 Udine (Italy)
Type of business or sector	Food chemistry, food science, analytical method development

## Education and training

Dates	22/10/2021 – 19/02/2022
Title of qualification awarded	Postgraduate and advanced training course in Quality System and Quality Control in Testing Laboratories (sponsored by ACCREDIA)

Principal subjects / occupational skills covered	Organization of a testing laboratory according to UNI CEI EN ISO/IEC 17025:2018; validation of methods in chemical analysis; control charts and UNI ISO 7870-2:2014; measurement uncertainty in chemical analysis and decision rules in conformity judgments; risk management; quality by design; mass metrology: Calibration of non-automatic weighing instruments (NAWI); instrumentation management according to UNI EN ISO 10012:2004; measurement uncertainty in microbiological analysis for water according to ISO 8199/2018 and for food with the new ISO 19036:2019.
Name and type of organisation	University of Parma – Department of Chemical, Life and Environmental Sustainability Sciences via Università, 12 - I 43121 Parma (Italia)
Dates	01/01/2011 – 31/12/2013
Title of qualification awarded	PhD Student in Food Science
Principal subjects / occupational skills covered	Development and use of innovative analysis tools, improvement of existing methods and approaches in particular in reference to consumer protection and traceability. Knowledge of procedures for validation of analytical methods, development of multidimensional chromatographic techniques, improvement of sample preparation/extraction. Study of contaminants into foodstuffs coming from different sources (environment, packaging, food-producing...)
Name and type of organisation providing education and training	University of Udine – Department of Food Science via Sondrio 2/A, 33100 Udine (Italy)
Dates	2007 - 20/04/2010
Title of qualification awarded	Master's Degree in Control and Management of Food Quality with 110/100 et laudem
Principal subjects / occupational skills covered	Advanced and interdisciplinary knowledge of topics which allow to face and handle various issues related to food production with particular reference to: development of new products, management and optimization of manufacturing processes, control and maintenance of safety and quality requirements of food, the arrangement of plans for quality assurance and certification, conservation and upgrading of traditional products, catering distribution and management.
Name and type of organisation providing education and training	University of Udine (University) via Cottonificio, 33100 Udine (Italy)
Dates	2003 - 02/10/2007
Title of qualification awarded	Undergraduate Degree in Food Science and Technology with 107/110
Principal subjects / occupational skills covered	Essential knowledge of raw materials, food formulations, processing, storage and distribution, as well as quality control and food safety. Degree thesis: "Research on <i>Staphylococcus aureus</i> in foodstuffs and evaluation of repeatability"
Name and type of organisation providing education and training	University of Udine (University) via Cottonificio, 33100 Udine (Italy)
Dates	1998 - 03/07/2003
Title of qualification awarded	Secondary School Diploma in Classical Studies with 82/100
Principal subjects / occupational skills covered	Humanistic and literary subjects
Name and type of organisation providing education and training	Liceo Ginnasio Statale "Tiziano" (Liceo Classico) 32100 Belluno (Italy)

**Awards** "PhD Award UniUd" for the best PhD thesis in Food Science (30/09/2015).

## Personal skills and competences

Mother tongue(s) **Italian**

*Laura Barp*

Other language(s)  
Self Assessment

### English

Comprensione			Parlato				Scritto	
Ascolto	Lettura		Interazione orale		Produzione orale			
Utente autonomo	B1	Utente autonomo	B1	Utente autonomo	B1	Utente autonomo	B1	Utente autonomo

(\*) [Common European Framework of Reference \(CEF\) level](#)

Social skills and competences	Good relational skills, willing to collaborate and work in teamwork.
Organisational skills and competences	Good time management skills.
Technical skills and competences	Fair command of tools and machinery in laboratory of chemical and microbiologic analysis; technical-manual problems solving skills.
Computer skills and competences	Good knowledge of Microsoft Office pack (Word, Excel, PowerPoint) and Internet Explorer; data elaboration software such as ChromCard (Thermo Scientific), ExaChrom (Brechtbuhler), LC-GC9000 (Brechtbuhler), ChemStation (Agilent), Chromeleon (Thermo Scientific), GC Image (Zoex Corporation); GCMS solution (Shimadzu). Laboratory Information Management System (LIMS), such as ProLab.Q (Open-Co s.r.l.).
Other skills and competences	Achievement of <b>National Scientific Qualification</b> (ASN) for the functions of university professor of second rank in the sector 03/A1 - ANALYTICAL CHEMISTRY. Issued by the Ministry of University and Research (from 31/01/2022 to 31/01/2031)  Qualification as "Lecturer of the subject" for the teachings of Chemical Analysis II (CHIM/10) module of C.I. Chemical Analysis of Food with Exercises - CdLM in Food Science and Technology; and Advanced Sample Preparation Techniques and Analysis of Food Contaminants (SSD CHIM/10) module of C.I. Advanced Chemical Analysis and Biochemistry of Food - CdLM in Food Science and Technology. Issued by the University of Udine for the three-year period 2021-2024.
Driving licence(s)	Italian licence: B

### Additional information

#### Publications

- Multari S., Carafa I., Barp L., Caruso M., Licciardello C., Larcher R., Tuohy K., Martens S. (2020). Effects of Lactobacillus spp. on the phytochemical composition of juices from two varieties of Citrus sinensis L. Osbeck: 'Tarocco' and 'Washington navel'. LWT- Food Science and Technology, vol. 125, p. 109205.
- Roman T., Tonidandel L., Nicolini G., Bellantuono E., Barp L., Larcher R., Celotti E. (2020). Evidence of the possible interaction between ultrasound and thiol precursors. Foods, vol. 9, p. 104.
- Roman T., Barp L., Malacarne M., Nardin T., Nicolini G., Larcher R. (2019). Mono- and di-glucoside anthocyanins extraction during the skin-contact fermentation in hybrid grape varieties. European Food Research and Technology, 245, 2373-2383.
- Roman T., Nicolini G., Barp L., Malacarne M., Tait F., Larcher R. (2018). Shikimic acid concentration in white wines produced with different processing protocols from fungus-resistant grapes growing in the Alps. Vitis – Journal of Grapewine Research, 57(2), 41-46.
- Barp L., Carlà A., Malacarne M., Larcher R. (2018). Metodo ELISA automatizzato per una rapida valutazione della presenza/assenza di lisozima nel vino. Infowine, 5(1), 1-10.
- Nicolini G., Barp L., Roman T., Larcher R., Malacarne M., Bottura M., Tait, F., Battisti F., Stedile Mereles M., Battistella R. (2018). Resistenti bianchi e rossi: primi dati da esperienze trentine sulla concentrazione nei vini di shikimico e flavonoidi. L'Enologo, 3, 89-93.
- Barp L., Franchina F.A., Purcaro G., Tranchida P.Q., Mondello L. (2017). In-pipette solid-phase

extraction prior to flow-modulation comprehensive two-dimensional gas chromatography with dual detection for the determination of minor components in vegetable oils. *Talanta*, 165, 598-603.

- Barp L., Biedermann M., Grob K., Blas-Y-Estrada F., Nygaard U.C., Alexander J., Cravedi J.P. (2017). Mineral oil saturated hydrocarbons (MOSH) in female Fischer 344 rats; accumulation of wax components; implications for risk assessment. *Science of the Total Environment*, 583, 319-333.

- Barp L., Biedermann M., Grob K., Blas-Y-Estrada F., Nygaard U.C., Alexander J., Cravedi J.P. (2017). Accumulation of mineral oil saturated hydrocarbons (MOSH) in female Fischer 344 rats: Comparison with human data and consequences for risk assessment. *Science of the Total Environment*, 575, 1263-1278.

- Zoccali M., Barp L., Beccaria M., Sciarrone D., Purcaro G., Tranchida P.Q., Mondello L. (2016). Improvement in mineral oil saturated and aromatic hydrocarbons determination in edible oil by liquid-liquid-gas chromatography with dual detection. *Journal of Separation Science* 39(3), 623-63.

- Purcaro G., Barp L., Beccaria M., Conte, L.S. (2016). Characterisation of minor components in vegetable oil by comprehensive gas chromatography with dual detection. *Food Chemistry*, 212, 730-738.

- Purcaro G., Barp L., Moret, S. (2016). Determination of hydrocarbon contamination in foods. A review. *Analytical Methods*, 8(29), 5755-5772.

- Moret S., Scolaro M., Barp L., Purcaro G., Conte L.S. (2016). Microwave assisted saponification (MAS) followed by on-line LC-GC for high-throughput and high-sensitivity determination of mineral oil in different cereal-based foodstuffs. *Food Chemistry*, 196, 50-57.

- Barp L., Suman M., Lambertini F., Moret S. (2015). Migration of selected hydrocarbon contaminants into dry semolina and egg pasta packed in direct contact with virgin paperboard and polypropylene film. *Food Additives and Contaminants*, 32, 1542-1551.

- Barp L., Purcaro G., Franchina F. A., Zoccali M., Sciarrone D., Tranchida P.Q., Mondello L. (2015). Determination of phthalate esters in vegetable oils using direct immersion solid-phase microextraction and fast gas chromatography coupled with triple quadrupole mass spectrometry. *Analytica Chimica Acta*, 887, 237-244.

- Purcaro G., Barp L., Conte L.S. (2015). Comparison of different injection modes in edible oil minor components analysis. *Journal of Separation Science*, 0-0, 1-8.

- Barp L., Suman M., Lambertini F., Moret S. (2015). Migration of selected hydrocarbon contaminants into dry pasta packaged in direct contact with recycled paperboard. *Food Additives and Contaminants*, 32, 271-283.

- Biedermann M., Barp L., Kornauth C., Würger T., Rudas M., Reiner A., Concin N., Grob K. (2015). Mineral oil in human tissues, Part II: Characterization of the accumulated hydrocarbons by comprehensive two-dimensional gas chromatography. *Science of the Total Environment*, 506-507, 644-655.

- Purcaro G., Barp L., Beccaria M., Conte L.S. (2015). Fingerprinting of vegetable oil minor components by multidimensional comprehensive gas chromatography with dual detection. *Analytical and Bioanalytical Chemistry*, 407, 309-319.

- Barp L., Kornauth C., Würger T., Rudas M., Biedermann M., Reiner A., Concin N., Grob K. (2014). Mineral oil in human tissues, Part I: Concentrations and molecular mass distributions. *Food and Chemical Toxicology*, 72, 312-321.

- Moret S., Scolaro M., Barp L., Purcaro G., Sander M., Conte L.S. (2014). Optimization of pressurised liquid extraction (PLE) for a rapid and efficient extraction of superficial and total mineral oil contamination from dry foods. *Food Chemistry*, 157, 470-475.

- Purcaro G., Picardo M., Barp L., Moret S., Conte L.S. (2013). Direct-immersion solid-phase microextraction coupled to fast gas chromatography mass spectrometry as a purification step for polycyclic aromatic hydrocarbons determination in olive oil. *Journal of Chromatography A*, 1307, 166-171.

- Barp L., Purcaro G., Moret S., Conte L.S., (2013). A high sample throughput liquid-gas chromatography



method for mineral oil determination. Journal of Separation Science, 36, 3135-3139 (Short communication).

- Moret S., Sander M., Purcaro G., Scolaro M., Barp L., Conte L.S. (2013). Optimization of pressurized liquid extraction (PLE) for rapid determination of mineral oil saturated (MOSH) and aromatic hydrocarbons (MOAH) in cardboard and paper intended for food contact. Talanta, 115, 246-252.

- Purcaro G., Tranchida P.Q., Barp L., Moret S., Conte L.S., Mondello L. (2013). Detailed elucidation of hydrocarbon contamination in food products by using solid-phase extraction and comprehensive gas chromatography with dual detection. Analytica Chimica Acta, 773, 97-104.

- Purcaro G., Zoccali M., Tranchida P.Q., Barp L., Moret S., Conte L.S., Dugo P., Mondello L. (2013). Comparison of two different multidimensional liquid-gas chromatography interfaces for determination of mineral oil saturated hydrocarbons in foodstuffs. Analytical and Bioanalytical Chemistry, 405, 1077-1084.

- Moret S., Barp L., Purcaro G., Conte L.S. (2012). Rapid and sensitive solid phase extraction – gas chromatography for the analysis of mineral oil saturated and aromatic hydrocarbons in cardboard and dried foods. Journal of Chromatography A, 1243, 1-5.

- Moret S., Barp L., Conte L.S. (2011). Optimized off-line SPE-GC-FID method for the determination of mineral oil saturated hydrocarbons (MOSH) in vegetables oil. Food Chemistry, 129, 1898-1903.

## Congress presentations

- Roman T., Moser S., Barp L., Bottura M., Tonidandel L., Malacarne M., Larcher R., Nicolini G. "Enological characterization of mold resistant varieties grown in Trentino Alpine region". 21st GieSCO International Meeting – Thessaloniki (GR) – Book of Abstract (p.778-779), June 23-28, 2019 (poster).

- Barp L. "What does tissue data tell us about sources of exposure to MOH in man." Workshop on Mineral oil risk assessment: knowledge gaps and roadmap – Bruxelles (BE) – Book of Abstract (p. 38), February 6-7, 2019 (oral presentation).

- Nicolini G., Roman T., Bottura M., Gelmetti A., Stefanini M., Malacarne M., Barp L. "Resistant vines cultivated in the Trentino pre-Alps. VEVIR project first results." 6th International Congress on mountain and steep slope viticulture – San Cristobal de la Laguna, Isla de Tenerife (ES) – April 26-28, 2018 (oral presentation).

- Roman T., Barp L., Nicolini G., Malacarne M., Larcher R. "Effect of cation exchange resins of the amino acidic content of press-fraction juices". 41st World Congress of Vine and Wine – Punta del Este (UY) – Book of abstract (p. 546-547) - November 19-23, 2018 (poster).

- Malacarne M., Barp L., Roman T., Ferrari G., Bertoldi D., Larcher R. "A rapid botanical authentication of gum Arabic by Fourier transform infrared spectroscopy (FT-IR)." 41st World Congress of Vine and Wine – Punta del Este (UY) – Book of abstract (p. 505-507) - November 19-23, 2018 (poster).

- Barp L., Carlà A., Roman T., Malacarne M., Larcher R. "Automated ELISA approach for a rapid evaluation of the presence/absence of lysozyme in wine." 41st World Congress of Vine and Wine – Punta del Este (UY) – Book of abstract (p. 661-663) - November 19-23, 2018 (poster).

- Barp L., Roman T., Malacarne M., Colapietro M., Nicolini G., Larcher R. "Mono- and di-glucoside anthocyanins extraction in mold resistant varieties". Macrowine 2018 – Zaragoza (SP) – May 28-31, 2018 (poster).

- Franchina F.A., Barp L., Zoccali M., Purcaro G., Sciarrone D., Tranchida P.Q., Mondello L. "Phthalic acid esters determination in vegetable oils by using SPME followed by fast GC coupled with triple quadrupole MS." 40th ISCC and 13th GC×GC Symposium – Riva del Garda (TN), Italy – Book of Abstract (p.256), 29/05-03/06/2014 (poster).

- Zoccali M., Purcaro G., Barp L., Beccaria M., Sciarrone D., Mondello L. "Efficient removal of olefin

interferences by on-line liquid-liquid chromatography prior to the gas chromatography determination of mineral oil contamination in vegetable oils." 40th ISCC and 13th GC×GC Symposium – Riva del Garda (TN), Italy – Book of Abstract (p.256), 29/05-03/06/2014 (poster).

- Purcaro G., Franchina F.A., Barp L., Tranchida P.Q., Mondello L. "Optimization of in-pipette solid-phase extraction for determination of minor components in vegetable oils by GC×GC-FID/MS." 40th ISCC and 13th GC×GC Symposium – Riva del Garda (TN), Italy – Book of Abstract (p.256), 29/05-03/06/2014 (poster).

- Purcaro G., Barp L., Zoccali M., Franchina F.A., Tranchida P.Q., Moret S., Conte L.S., Mondello L. GC×GC: a powerful tool for a comprehensive evaluation of food quality, authenticity, and safety. 39th ISCC and 12th GC×GC Symposium - Fort Worth, Texas USA - May 16 – 21, 2015 (oral presentation).

- Barp L., Franchina F.A., Zoccali M., Sciarrone D., Tranchida P.Q., Purcaro G., Mondello L. Direct immersion solid-phase micr raction followed by fast gas chromatography coupled with triple quadrupole mass spectrometry for the analysis of phthalate esters in vegetable oils. 39th ISCC and 12th GC×GC Symposium - Fort Worth, Texas USA - May 16 – 21, 2015 (poster).

- Zoccali M., Barp L., Purcaro G., Sciarrone D., Tranchida P.Q., Mondello L. On-line liquid chromatography for efficient removal of olefins prior to the gas chromatography determination of mineral oil contamination in vegetable oils. 39th ISCC and 12th GC×GC Symposium - Fort Worth, Texas USA - May 16 – 21, 2015 (poster).

- Purcaro G., Barp L., Zoccali M., Franchina F.A., Tranchida P.Q., Moret S., Conte L.S., Mondello L. GC×GC: a powerful tool for a comprehensive evaluation of food quality, authenticity, and safety. 39th ISCC and 12th GC×GC Symposium - Fort Worth, Texas USA - May 16 – 21, 2015 (oral presentation).

- Barp L., Biedermann M., Grob K. Mineral oil in human tissues: concentrations, molecular mass distributions and structural information from GCxGC analysis. 38th ISCC and 11th GC×GC Symposium – Riva del Garda (TN), Italy – Book of Abstract (p.59), May 18-23, 2014 (oral presentation).

- Purcaro G., Barp L., Conte L.S. Can the injection mode influence the edible oil minor components analysis? 38th ISCC and 11th GC×GC Symposium – Riva del Garda (TN), Italy – Book of Abstract (p.256), May 18-23, 2014 (poster).

- Barp L., Moret S. Mineral oil migration from packaging into dry semolina and egg pasta under accelerated conditions. 38th ISCC and 11th GC×GC Symposium – Riva del Garda (TN), Italy – Book of Abstract (p.307), May 18-23, 2014 (poster).

- Purcaro G., Barp L., Conte L.S. Exploring the most suitable GCxGC column combination for vegetable oil minor compounds. 38th ISCC and 11th GC×GC Symposium –Riva del Garda (TN), Italy – Book of Abstract (p.380), May 18-23, 2014 (poster).

- Barp L., Moret S. A study on different storage conditions affecting mineral oils migration from packaging to semolina and egg pasta. 6th Rapid Advances in Food Analysis (RAFA) – Prague (CZ) – Book of Abstract (p.393), November 4-8, 2013 (poster).

- Purcaro G., Mondello L., Tranchida P.Q., Barp L., Moret S., Conte L.S. Is mineral oil contamination really mineral oil? Detailed elucidation by using comprehensive two-dimensional gas chromatography with dual detection. 6th Rapid Advances in Food Analysis (RAFA) – Prague (CZ) – Book of Abstract (p.390), November 4-8, 2013 (poster).

- Barp L. Mineral oils analysis: development of analytical methods and study of migration from food packaging". XVIII Wworkshop on the Developments in the Italian PhD Research on Food Science Technology and Biotechnology – Conegliano, Italy – Book of Abstract (p. 13), September 25-27, 2013 (oral presentation).

- Barp L., Purcaro G., Conte L.S., Moret S. Development of rapid extraction methods and hyphenated



techniques for determination of mineral oil hydrocarbons: the focus on MOSH and MOAH in foods. 8th Rapid Europe Methods – Noordwijkerhout, The Netherlands, January 20-23, 2013 (invited speaker - oral presentation).

- Barp L., Moret S., Purcaro G., Conte L.S. Comparison between off-line solid-phase extraction (SPE) and on-line liquid chromatography (LC) used for sample preparation in mineral oil analysis. 14th International Symposium on Advances in Extraction Technologies – Messina, Italy, September 24-27, 2012 (poster).

- Barp L., Moret S., Purcaro G., Conte L.S. Determinazione di MOSH e MOAH: problematiche e possibilità analitiche a confronto. Congresso Nazionale Food Contact Expert – Desenzano del Garda, Italy, June 28-29, 2012 (oral presentation).

- Purcaro G., Mondello L., Tranchida P.Q., Barp L., Conte L.S., Moret S. Elucidation of hydrocarbon contamination in food products by using off-line solid phase extraction and comprehensive two-dimensional gas chromatography with dual detection. 36th ISCC and 9th GCxGC, Riva del Garda, Italy – Book of abstract (p. 84), May 27 – June 1, 2012 (poster).

- Moret S., Barp L., Purcaro G., Conte L.S. Microwave assisted extraction (MAE) and microwave assisted saponification (MAS) followed by on-line LC-GC for efficient and rapid mineral oil extraction and analysis in different food matrices. 36th ISCC and 9th GCxGC - Riva del Garda, Italy – Abstract Book (p. 266), May 27 – June 1, 2012 (poster).

- Barp L., Moret S., Purcaro G., Conte L.S. Rapid off-line SPE-GC-FID determination of mineral oil saturated hydrocarbons (MOSH) and mineral oil aromatic hydrocarbons (MOAH) using different large volume injection techniques and comparison with the on-line LC-GC technique. 36th ISCC and 9th GCxGC - Riva del Garda, Italy - Abstract Book (p. 487), May 27 – June 1, 2012 (poster).

- Barp L., Purcaro G., Moret S., Conte L.S. Speeding-up of the LC-GC method for mineral oil analysis. Hyphenated chromatographic techniques in food quality and contamination control – Udine, May 21-22, 2012 (oral presentation).

- Moret S., Barp L., Suman M., Purcaro G., Conte L.S. Rapid SPE-GC-FID determination of MOSH (mineral oil saturated hydrocarbons) and MOAH (mineral oil aromatic hydrocarbons) in printing inks, recycled cardboard and dried food as a consequence of migration under accelerated test conditions". 5th International Symposium on Recent Advances in Food Analysis – Prague, Czech Republic – Book of Abstract (p. 127), November 1-4, 2011 (oral presentation).

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