

## DECRETO RETTORALE

### Decree of the Rector n. 1549 of 11/12/2024

Competition for awarding 1 research grant at the University of Udine

#### DISCLAIMER:

The official and legally binding call for applications is in Italian only.  
This document cannot be used for legal purposes and is only meant to provide information in English on the call for applications (Decree of the Rector n. 1549 of 11/12/2024). Please refer to the official call published on: <https://www.uniud.it/it/albo-ufficiale>

Any change and integration will be made available on the above-mentioned web page. Therefore, no personal written communication regarding the examination date and/or competition results shall be provided to applicants.

#### Annex 1

Call for applications for the award of 1 grant for the performance of research activities at the University of Udine on the topic "Functional compounds from wine-making by-products and new microbial starter to usefully shift towards resilient and sustainable systems in the processed meat sector" SSD: AGRI-08/A (principal investigator, Lucilla Iacumin)

Research grant funded by the resources of the project PRIN 2022 - Prot. n. 2022LP739Z

#### Art. 1

A selection proceeding is hereby announced for the award of 1 research grant at the University of Udine for the performance of the research activity identified in Annex A, which forms an integral and substantial part of this call. The research grant is linked to the research project on which it is based and is subject to the corresponding financial coverage.

The grant may be renewed with the winner in accordance with the provisions of Article 22 of Law no. 240 of 30 December 2010 (in the text prior to Leg. Decree no. 36 of 30 April 2022, converted with amendments by Law no. 79 of 29 June 2022) and the Regulations of the University of Udine for the awarding of research grants issued by Rector's Decree no. 182 of 31 March 2021, in the presence of a positive assessment by the scientific supervisor of the activity carried out by the research fellow, adequate scientific justification and related financial coverage, within the limits set out in Article 3, letters b) and c) below.

The research grant does not entitle the successful candidate to any rights as regards access to University roles.

Any personal communication to candidates relating to this selection will be sent exclusively to the email address indicated in the application form.

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### Art. 2

The activities covered by the research grant referred to in this call for competition and the admission requirements are indicated and described in Annex A. Failure to meet the admission requirements at the time of applying shall result in the **exclusion** of the candidate from the selection process.

Possession of a PhD qualification or equivalent qualification obtained abroad or, for the sectors concerned only, of a medical specialisation qualification accompanied by an adequate scientific production, constitutes a preferential requirement for the awarding of the grant envisaged for this selection, if it has not been mentioned as an admission requirement.

The Selection Board shall assess, for the sole purpose of admission to the competition, the suitability of any qualification obtained abroad, without prejudice to the assessment of the medical specialisation qualification to which Article 38, paragraph 3.1 of Legislative Decree 165/2001, as amended, and the relevant Community regulations apply.

The Board assesses the qualification obtained abroad based on the relevant documentation enclosed with the application to take part in the selection and may exclude the candidate if the submitted documentation does not provide sufficient elements for the assessment.

Candidates are therefore invited to enclose all documentation in their possession relating to their qualifications in order to provide the Board with sufficient elements to assess their position.

Candidates are admitted to the selection process subject to a reservation and their exclusion, for failure to meet the requirements, may be ordered at any time by reasoned decision.

### Art. 3

The research grant referred to in this call cannot be awarded to the following subjects:

- a) Employees of Universities and the entities referred to in Article 22(1) of Law no. 240 of 30 December 2010 (in the text prior to Leg. Decree no. 36 of 30 April 2022, converted with amendments by Law no. 79 of 29 June 2022).
- b) Recipients of previous research grants pursuant to Law no. 240 of 30 December 2010, for the maximum period allowed by the regulations, excluding the period in which the grant was received in conjunction with a PhD, up to the legal duration of the relevant course.
- c) Those who have already been awarded research grants and fixed-term researcher contracts pursuant to Law no. 240 of 30 December 2010 for a total of 12 years, even if not consecutive.
- d) Those who have a degree of kinship or relationship, up to and including the fourth degree, with:
  - The Rector, the Director General or a member of the Board of Directors of the University of Udine.
  - The principal investigator or a professor/researcher belonging to the department or structure of interest where the research grant activity takes place.

The research grant referred to in this call cannot be cumulated with the following:

- a) Awarded scholarships of any kind, except those granted by national or foreign institutions useful for supplementing, by means of stays abroad, the fellow's training or research activities.
- b) Other research grants.

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- c) Employment relationships, even if part-time, without prejudice to the provisions of the regulations for employees of public administrations.

The grant referred to in this call is also incompatible with simultaneous attendance of degree courses, master's degrees, and PhDs with scholarships and medical specialisation, in Italy and abroad.

Persons who have been convicted of a criminal offence resulting in disqualification from holding public office or inability to contract with the public administration as a secondary penalty are not eligible for selection.

### Art. 4

Applicants must submit, in the manner described in Article 5 below, the application to take part in the selection, duly signed in handwritten or digital form. An application without a signature will result in the **exclusion** of the candidate, except in the case of access through the use of the Public Digital Identity System (SPID) in which case the signature will not be necessary.

The application must be uploaded in its entirety (i.e., every page), **otherwise** the applicant will be **excluded** from the selection.

Applicants must enclose the following with their application for participation in the selection, **under penalty of exclusion**:

1. The professional scientific *curriculum vitae* in Italian or English or one of the additional languages, if any, indicated in Annex A, highlighting the candidate's aptitude for carrying out and implementing the research programme.
2. Copy of valid identity document or other identification document. Citizens of non-EU countries must enclose a copy of their passport or, if available, a copy of the Italian identity document and of the valid residence permit.
3. Limited to citizens of non-EU states residing or authorised to reside in Italy, a copy of their residence permit or authorisation to reside in Italy.
4. For candidates who cannot provide a self-certification under the conditions set out below, documentation proving possession of the academic qualification required for admission to the selection. Possession of a higher academic qualification does not exempt the candidate from producing such documentation, which, if missing, will result in exclusion:
  - **Candidates who are Italian citizens or citizens of a European Union Member State** must submit a declaration in lieu of certification and, if necessary, a notarial deed regarding the academic qualification needed for admission (indicating the academic qualification, the academic institution awarding the qualification, the year it was awarded and the mark obtained) and the publications and other qualifications held, indicating for each one all the identification details necessary for the Board's assessment. **The application for participation counts as a declaration in lieu of certification of the declared academic qualification.** If the subject matter of the declaration is not clearly identified in terms of its nature, duration, time setting and institution concerned, the selection board will disregard it. The Administration reserves the right to carry out appropriate checks on the truthfulness of the content of the declarations made; in the event of a false declaration, the provisions of Article 76 of Presidential Decree no. 445/2000 and Articles 483, 485, and 486 of the Italian Criminal Code shall apply. The University will not take into account any certificates attached by candidates who are Italian citizens or citizens of a state belonging to the European Union.

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- **Citizens of a non-European Union State** must submit documents and qualifications in Italian or English or one of the additional languages, if any, indicated in Annex A, under penalty of exclusion from the selection or, as the case may be, non-assessment.  
Documents and titles, originally in a different language, must be accompanied by a translation, made by the candidate under his or her responsibility, into Italian or English or any other language indicated in Appendix A. With reference to the dissertation only, the translation may be limited to an extended abstract.
- **Citizens of a non-EU State regularly residing in Italy** may use declarations in lieu of certification only in respect of states, personal qualities or facts that can be certified or attested to by Italian public bodies, without prejudice to the special provisions contained in the laws and regulations governing immigration and the status of foreigners.
- **Citizens of non-EU states authorised to reside in Italy** may use the aforementioned declarations in cases where they are produced pursuant to international conventions between Italy and the declarant's country of origin.

Applicants may also enclose with their application for assessment purposes their publications and any other qualification deemed useful to prove their qualification in relation to the research programme described in Annex A and to certify any research activity carried out in public and/or private entities (with the indication of the starting date and duration). The submission modalities are similar to those indicated in point 4 of the previous paragraph.

Only the qualifications possessed by the candidate on the date of submission of the application for selection and presented in accordance with Article 5 will be assessed.

Any exclusion from the selection procedure due to lack of eligibility requirements, absence of mandatory documents, failure to sign the application to take part in the selection or submission of the application in a manner other than that provided for in this call will be communicated to the parties concerned exclusively by email to the email address indicated in the application to take part in the selection.

### Art. 5

Registration for this selection will begin on January 16, 2025 at 2:00 pm (Italian time) and will end on February 14, 2025 at 2:00 pm (Italian time).

The application to take part in the selection must be completed, under penalty of exclusion, using the appropriate online procedure, available at <https://pica.cineca.it/>.

For those who do not already have a user account, the procedure involves a registration phase for the applicant, and a subsequent phase for completing the application online.

Once completed, the application must be signed in the manner (handwritten signature, with attached identity document, or digital signature) described in the online procedure, under penalty of exclusion from the selection. The application does not have to be signed if the above-mentioned online procedure is accessed using the Sistema Pubblico di Identità Digitale (SPID - Digital ID Public System). In the case of a handwritten signature, the applicant must upload the application to the system in its entirety. The information entered in the application form shall constitute a declaration in lieu of certification and affidavit, pursuant to Articles 46 and 47 of Presidential Decree no. 445/2000.

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The qualifications referred to in Article 4 must be attached to the application in .pdf format. Individual files, in .pdf format, may not exceed 30MB in size.

It is not permitted to submit attachments to the application in the form of links to files residing on "online storage/file sharing" services or web pages. Reference may not be made to documents or publications submitted to this or other administrations or documents attached to the application for participation in another selection procedure.

The application for participation in the selection is automatically sent to the University of Udine with the final closure of the online procedure.

The University Administration:

- accepts no liability if it is impossible to read the submitted documentation in electronic format due to damaged files;
- does not accept or take into consideration qualifications or documents received in paper form or by any other means than those specified in this article.

The Administration accepts no liability in the event of incorrect indication by the candidate of his/her email address or in the event of failure or delay in communicating a change in the email address indicated in the application, nor for any digital transmission errors attributable to third parties, unforeseeable circumstances or force majeure.

Applicants are advised not to wait until the last few days before the deadline to submit their application. The University accepts no liability for any malfunctions due to technical problems and/or overloading of the communication line and/or application systems.

### Art. 6

The selection test takes place according to the modalities set out in Annex A.

The test will aim to ascertain the candidates' preparation, experience and research aptitude. It will consist of an assessment of the professional scientific curriculum, publications and titles submitted, and an interview, where applicable.

Failure of the candidate to attend the interview will be considered as withdrawal from the selection, whatever the cause.

Candidates who intend to avail themselves of the benefits provided for by Article 20 of Law no. 104 of 1992 (need for assistance, possible use of additional time for the performance of examination tests) in relation to their disability situation, must declare this and accompany the application with appropriate medical certification in order to allow the Administration to prepare in time the means and tools to guarantee the statutory benefits; failure to submit the medical certification exempts the Administration from any obligation in this regard.

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### Art. 7

The Competition Selection Board is identified in Annex A to this call, of which it forms an integral part. At its first meeting, the Board appoints the Chairperson and the Secretary taking the minutes, and establishes the criteria and procedures for assessing the qualifications and the interview, where applicable.

The results of the assessment must be made known to the parties concerned at the interview, where provided for.

The Board can attribute to the selection a total number of 100 points (one hundred hundredths). At the end of its work, the Board formulates the overall merit list based on the total marks obtained by each candidate and draws up the minutes of the competition operations.

The grant may be awarded, subject to the ranking list, to candidates who have obtained a minimum overall mark of 70/100 (seventy hundredths).

The Board's judgement is final on the merits.

The ranking list will be made public exclusively by publication on the University's official notice board; the outcome of the assessment will not be the subject of personal communication to candidates.

Those who do not declare their acceptance of the research grant and do not present themselves at the structure where the research activities are to be carried out to sign the contract by the deadline communicated by the same to the email address indicated by the candidate in the application shall forfeit their right to the research grant, except for health reasons or reasons of force majeure duly documented and promptly notified.

Candidates holding qualifications obtained abroad, if successful, must submit the following, if not already attached to the application:

- **For degrees issued by a country that is a party to the Lisbon Convention (<https://www.enic-naric.net/>), the following documentation:**
  - *Supplement* Diploma or similar certificate in English issued by the competent University.
  - "Certificate of Verification of Foreign Qualification - CIMEA" issued by CIMEA (Centre for Information on Academic Mobility and Equivalences) via the "*diplome*" service at <https://cimea.diplome.eu/udine/#/auth/login>
- **For degrees issued by a country not party to the Lisbon Convention (<https://www.enic-naric.net/>), one of the following options:**
  - Declaration of the on-site value of the qualification held and the certificate relating to the qualification with examinations and grades. The certificate in a language other than Italian or English must be accompanied by an official translation into one of those languages (certified by the competent diplomatic-consular authority or sworn at a court in Italy).
  - "Certificate of Comparability and Verification of Foreign Qualifications - CIMEA" issued by CIMEA (Centre for Information on Academic Mobility and Equivalences) via the "*diplome*" service at <https://cimea.diplome.eu/udine/#/auth/login>



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If the aforementioned documentation is not available at the time of the conclusion of the contract, the candidate must prove that he or she has requested it and submit it as soon as possible; if it is not submitted within six months of the start of the contract, the candidate will forfeit the contract and will be required to repay any related sums received to date.

### Art. 8

The research activity cannot be started before the contract defining the terms of the collaboration is signed.

The activity covered by the research grant must have the following characteristics:

- a) Be carried out in the context of the research programme covered by the grant and not be a purely technical support to the same.
- b) Close connection with the implementation of the research programme that is the subject of the relationship with the winner.
- c) Having a continuous and in any case temporally defined character, not merely occasional, and in coordination with the overall activity of the University.
- d) Performance in a condition of autonomy, within the sole limits of the programme prepared by the Head of the same, without predetermined working hours.

The research fellow is obliged to submit a detailed written report on the work carried out and the results achieved, together with the opinion of the scientific supervisor, to the reference structure within the deadlines laid down in the contract. The research fellow will also have to submit interim reports and time sheets if requested by the reference structure and/or the scientific supervisor.

The research fellow is bound to strict confidentiality regarding the data and information to which he/she becomes privy in the course of his/her research activity. At the request of the scientific coordinator, he/she will be required to sign an appropriate confidentiality agreement.

The industrial property rights to the results obtained by the research fellow in the performance of the research activity belong exclusively to the University, without prejudice to the moral right of the research fellow to be recognised as an author or inventor.

The University reserves the right to revoke this call for competition for reasons of public interest, should the research project and/or the financial backing on which the research grant is based cease to exist. Should these causes arise after the contract has been signed, the University may terminate the contract without notice.

### Art. 9

The following apply to the grant under this call:

- On tax matters, the provisions of Article 4 of Law no. 476 of 13 August 1984, as amended.
- On social security matters, the provisions of Article 2(26) et seq. of Law no. 335 of 8 August 1995, as amended.
- On compulsory maternity leave, the provisions of the Ministerial Decree of 12 July 2007.
- On sick leave, the provisions of Article 1(788) of Law No 296 of 27 December 2006, as amended.

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During the period of compulsory maternity leave, the allowance paid by INPS pursuant to Article 5 of the Ministerial Decree of 12 July 2007 is supplemented by the University up to the full amount of the research grant.

The grant will be paid in monthly instalments in arrears.

### Art. 10

The data collected as part of the procedure referred to in Article 5 is necessary for the proper management of the selection procedure, for the possible subsequent management of the research grant and purposes related to the management of the services provided by the University. The University of Udine is the Data Controller. At any time, the data subject may request access, rectification and, compatibly with the institutional purposes of the University, cancellation and restriction of processing or may object to the processing of his/her data. He/she can always lodge a complaint with the Italian Data Protection Authority. The full information is available on the University of Udine website in the "Privacy" section accessible from the home page [www.uniud.it](http://www.uniud.it) Direct Link: <https://www.uniud.it/it/it/pagine-speciali/guida/privacy>

### Art. 11

For any matters not expressly mentioned in this call, reference is made to the relevant regulations in force cited in the introduction and to the "Internal regulations for the award of research grants pursuant to Law no. 240 of 30 December 2010" of the University of Udine issued by Rector's Decree no. 182 of 31 March 2021.

### Art. 12

The official in charge of the proceeding is Dr. Sandra Salvador, Head of the Research Services Area of the University of Udine.

The reference office at the University of Udine is the "Area Servizi per la Ricerca - Ufficio Formazione per la Ricerca", Via Mantica 31 - 33100 Udine.

To request information on the call, please complete the following form available on the University of Udine website: [https://helpdesk.uniud.it/SubmitSR.jsp?type=req&accountId=universityofudine&populateSR\\_id=42105](https://helpdesk.uniud.it/SubmitSR.jsp?type=req&accountId=universityofudine&populateSR_id=42105)



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## Annex A

### Responsabile scientifico della ricerca / Principal investigator:

Nome e cognome / Name and surname: Lucilla lacumin  
Qualifica / Position: Professoressa Ordinaria / Full Professor  
Dipartimento / Department: Scienze Agroalimentari, Ambientali e Animali (DI4A) / Agricultural, Food, Environmental and Animal Sciences  
Area MUR / Research field: 07 - Scienze agrarie e veterinarie  
Settore concorsuale e Settore scientifico disciplinare / Scientific sector: 07/AGRI-08; AGRI-08/A – Microbiologia agraria, alimentare e ambientale

### Titolo dell'assegno di ricerca / Topic of the research fellowship "assegno di ricerca":

*I bandi sono consultabili dal sito dell'Ateneo, del MUR e di Euraxess / The calls are available on the University, MUR and Euraxess websites*

#### Testo in italiano:

Composti funzionali da sottoprodotti della filiera vitivinicola e starter nuovi microbici per utilizzo nella produzione di prodotti carnei per una circolarità e sostenibilità delle produzioni.

#### Text in English:

Functional compounds from wine-making by-products and new microbial starter to usefully shift towards resilient and sustainable systems in the processed meat sector.

### Obiettivi previsti e risultati attesi del programma di ricerca in cui si colloca l'attività dell'assegnista di ricerca / Foreseen objectives and results of the research programme performed by the research fellow "assegnista di ricerca":

*I bandi sono consultabili dal sito dell'Ateneo, del MUR e di Euraxess / The calls are available on the University, MUR and Euraxess websites*

#### Testo in italiano:

Nell'ultimo decennio è stata prestata grande attenzione alla sostenibilità dei prodotti a base di carne. Tale sostenibilità ha suggerito la necessità di sostituire additivi e conservanti di sintesi con molecole derivanti da sottoprodotti o da estratti vegetali, in maniera da creare prodotti a base di carne alternative. I sostituti vegetali naturali in sostituzione agli additivi tradizionali stanno via via prendendo sempre più piede nei mercati globali. Diversi studi hanno indagato i loro effetti di mitigazione sull'ambiente e sulla salute pubblica associati ai tradizionali prodotti a base di carne.

Il recupero di sostanze alternative potrebbe fornire benefici sulla salute umana oltre che all'ambiente e in termini di riduzione degli sprechi, soprattutto se si considera che questi sottoprodotti potrebbero avere un grande impatto se dispersi nell'ambiente. Pertanto, il miglioramento della sostenibilità nei prodotti a base di carne suina potrebbe rappresentare una reale opportunità nel campo della transizione ecologica. Questa consapevolezza assume maggiore forza alla luce della comunicazione della Commissione europea che definisce il Green Deal europeo (EGD) che introduce l'ambiziosa strategia per trasformare i sistemi alimentari europei in uno standard globale per la sostenibilità.

L'ambiente e la riduzione degli sprechi alimentari rappresentano il tema principale di questa transizione. La capacità di resilienza verde e l'interazione sostenibile con altre filiere possiedono i requisiti per la compatibilità dei prodotti alimentari con l'era del green deal. Inoltre, le azioni legislative sono fondamentali per promuovere un consumo alimentare sostenibile. Per attuare la transizione verso sistemi resilienti dei prodotti a base di carne,

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sono necessarie innovazioni radicali e devono essere consapevoli di i) le interrelazioni tra la salute umana e dell'ecosistema e ii) l'urgenza della riduzione dello spreco alimentare coinvolgendo anche altre filiere.

Sulla base di queste considerazioni, la nuova sfida per i salumi è la capacità di adattare il processo tecnologico alle attuali esigenze green, consentendo il riutilizzo degli scarti della filiera vitivinicola come fonti di nutrienti, comprese le proteine, e composti benefici, come molecole antiossidanti, peptidi bioattivi o salutari metaboliti.

Molecole o estratti della filiera vitivinicola (polifenoli, antociani, beta-glucani, peptidi bioattivi..) saranno testati per le loro caratteristiche bioattive, come specificato di seguito. Attività antimicrobica: un'ampia gamma di batteri Gram positivi e Gram negativi, inclusi agenti patogeni (*Listeria monocytogenes*, *Staphylococcus aureus*, *Salmonella* spp., *Escherichia coli*) nonché batteri deterioranti (*Pseudomonas* spp.; *Brochothrix thermosphacta*) e muffe (*Penicillium* spp., *Mucor* spp., *Aspergillus* spp.) saranno utilizzati per accertare l'attività antimicrobica di tali estratti. Per ogni microorganismo sarà definita la concentrazione minima inibitoria e microbicida.

Saranno selezionate colture microbiche in grado di influenzare positivamente le caratteristiche di prodotti a base di carne innovativi.

Obiettivi specifici:

1. Selezione di colture protettive per garantire un'elevata sicurezza;
2. Individuazione di ceppi in grado di potenziare le caratteristiche sensoriali;
3. Selezione di colture microbiche benefiche per la salute.

Le strategie di screening innovative saranno eseguite come segue. Verrà utilizzato un approccio di screening per selezionare i ceppi protettivi più efficaci di quelli finora disponibili, caratterizzati principalmente dalla produzione di batteriocine. Saranno valutati LAB (Batteri Lattici) e CNC (Cocchi Coagulasi Negativi) da salicce fermentate e salumi. Verrà inoltre accertata la relazione con ceppi abitualmente utilizzati come starter.

Screening primario: almeno 50 ceppi selezionati tra LAB e CNC provenienti da salumi saranno valutati per la loro attività contro specie microbiche sia patogene che deterioranti.

Screening secondario: verrà studiata la compatibilità di ceppi antagonisti non batteriogenici con i prodotti a base di carne e sarà valutata l'interazione tra i ceppi protettivi e i ceppi solitamente usati come colture starter acidificanti o aromatizzanti, nonché l'interazione con gli estratti.

Dei 50 ceppi (LAB e CNC) testati saranno presi in considerazione quelli con attività lipolitica e proteolitica.

Screening primario: la capacità di idrolizzare proteine (sarcoplasmatiche e miofibrillari) e trigliceridi. Screening secondario: verranno studiate le interazioni che intercorrono tra ceppi aromatizzanti, lipolitici e proteolitici e verrà descritta la relazione tra interazioni microbiche e caratteristiche tecnologiche.

I ceppi selezionati verranno testati in associazione come starter microbici per la produzione di salami fermentati. A tal proposito saranno prodotti salami (almeno 3 lotti) addizionati di starter e confrontati con salami ottenuti con lo stesso starter e addizionati di estratti vegetali.

Verranno eseguite analisi chimico-fisiche, microbiologiche. Le analisi chimico-fisiche e microbiologiche su campioni di ciascun lotto durante l'intera shelf-life. Queste comprenderanno la valutazione del pH, dell'Aw, dell'umidità, dell'azoto totale, della componente aromatica volatile (tramite GC/MS).

Verrà ricercata la presenza di microrganismi patogeni, ai fini di valutare l'effetto degli starter e degli estratti vegetali. Inoltre, al fine di valutare la crescita di microrganismi indesiderati.

Le due tipologie di salumi saranno valutate attraverso indagini sensoriali per definire l'efficacia degli starter e degli estratti aggiunti.

Avanzamento della conoscenza:

- 1) Gli estratti vegetali (SV) saranno catalogati in base all'idoneità del loro riutilizzo in prodotti a base di carne. Ciò consentirà un cambiamento radicale nella gestione dei sottoprodotti della vinificazione.
- 2) Miglioramento dei criteri di selezione microbica per regolare le attività microbiche al fine di garantire l'efficienza dei processi sostenibili, la qualità e la sicurezza dei salumi.
- 3) Indicatori di autenticità e sostenibilità consentono di legare il valore di salubrità e sicurezza dei salumi allo zero spreco della filiera del vino, assicurando una posizione di vertice nella classifica di sostenibilità per i prodotti a base di carne innovativi.

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### Text in English:

In the last decade, great attention has been paid to the sustainability of meat products. This sustainability has suggested the need to replace synthetic additives and preservatives with molecules deriving from by-products or plant extracts, in order to create alternative meat products. Natural plant substitutes to replace traditional additives are gradually gaining ground in global markets. Several studies have investigated their environmental and public health mitigating effects associated with traditional meat products. The recovery of alternative substances could provide benefits on human health as well as on the environment and in terms of waste reduction, especially if we consider that these by-products could have a large impact if dispersed into the environment [8]. Therefore, the improvement of sustainability in pork products could represent a real opportunity in the field of ecological transition. This awareness takes on greater strength in the light of the European Commission communication defining the European Green Deal (EGD) which introduces the ambitious strategy to transform European food systems into a global standard for sustainability. The environment and the reduction of food waste are the main themes of this transition. Green resilience capacity and sustainable interaction with other supply chains possess the requisites for the compatibility of food products with the green deal era. Furthermore, legislative actions are essential to promote sustainable food consumption. To implement the transition towards resilient systems of meat products, radical innovations are needed and they must be aware of i) the interrelationships between human and ecosystem health and ii) the urgency of reducing food waste also involving other supply chains. Based on these considerations, the new challenge for cured meats is the ability to adapt the technological process to current green needs, allowing the reuse of wine sector by-products as sources of nutrients, including proteins, and beneficial compounds, such as bioactive peptides or healthy metabolites.

Molecules or extracts from grape pomace and/or other by-products from wine production will be tested for their bioactive characteristics, as specified below. Antimicrobial activity: A broad range of Gram positive and Gram negative bacteria, including pathogens (*Listeria monocytogenes*, *Staphylococcus aureus*, *Salmonella* spp., *Escherichia coli*) as well as spoilage bacteria (*Pseudomonas* spp.; *Brochothrix thermosphacta*) and molds (*Penicillium* spp., *Mucor* spp., *Aspergillus* spp.) will be used to ascertain the antimicrobial activity of these extracts. For each microorganism the minimum inhibitory and microbicidal concentration will be defined. Microbial cultures able to positively influence the characteristics of innovative meat products will be selected. Specific objectives: 1. Selection of protective crops to ensure high safety; 2. Identification of strains able to enhance the sensory characteristics; 3. Selection of microbial cultures beneficial to health. Innovative screening strategies will be performed as follows: A screening approach will be used to select the most effective protective strains of those available so far, mainly characterized by the production of bacteriocins. LAB (Lactic Bacteria) and CNC (Coagulase Negative Cocci) will be evaluated from fermented sausages and cold cuts. The relationship with strains usually used as starters will also be ascertained. Primary screening: at least 50 strains selected between LAB and CNC from cured meats will be evaluated for their activity against both pathogenic and spoilage microbial species. Secondary screening: the compatibility of non-bacteriogenic antagonistic strains with meat products will be studied and the interaction between the protective strains and the strains usually used as acidifying or flavoring starter cultures will be evaluated, as well as the interaction with the extracts. Of the 50 strains (LAB and CNC) tested, those with lipolytic and proteolytic activity will be taken into consideration. Primary screening: the ability to hydrolyze proteins (sarcolemmic and myofibrillar) and triglycerides. Secondary screening: the interactions between flavouring, lipolytic and proteolytic strains will be studied and the relationship between microbial interactions and technological characteristics will be described. The selected strains will be tested in association as microbial starters for the production of fermented salami. In this regard, salami will be produced (at least 3 lots) with added starter and compared with salami obtained with the same starter and added with vegetable extracts. Chemical-physical, microbiological analyzes will be performed. The chemical-physical and microbiological analyzes on samples of each lot during the entire shelf-life. These will include evaluation of pH, Aw, humidity, total nitrogen, volatile aromatic component (by GC/MS). The presence of pathogenic microorganisms will be searched for, in order to evaluate the effect of the starters and plant extracts. Also, in order to evaluate the growth of unwanted microorganisms. The two types of cured meats will be evaluated through sensory investigations to define the effectiveness of the starters and added extracts.

## DECRETO RETTORALE

Advancement of knowledge:

- 1) Wine by-products extracts (SV) will be cataloged according to the suitability of their reuse in meat products. This will allow for a radical change in the management of winemaking by-products.
- 2) Improvement of microbial selection criteria to regulate microbial activities in order to ensure sustainable process efficiency, quality and safety of cured meats.
- 3) Authenticity and sustainability indicators make it possible to link the wholesomeness and safety value of cured meats to the zero waste of the wine supply chain, ensuring a top position in the sustainability ranking for innovative meat-based products.

**Struttura dell'Università di Udine presso la quale verrà sviluppata l'attività di ricerca / Department or other structure of the University of Udine where research activities will be carried out:**

Dipartimento di Scienze Agroalimentari, Ambientali e Animali (DI4A). / Department of Agricultural, Food, Environmental and Animal Sciences.

**Importo dell'assegno di ricerca (al lordo oneri carico assegnista) / Total grant gross for the research fellowship:**

€ 19.367,00

**Durata dell'assegno di ricerca / Duration of the research fellowship "assegno di ricerca":**

12 mesi / months

**Finanziamento / Financed by:**

La copertura finanziaria graverà sul progetto PRIN 2022 – “Functional compounds from wine-making by-products to usefully shift towards resilient systems in the processed meat sector - FUTUREmeat”; Prot. n. 2022LP739Z. Decreto direttoriale MUR n. 1401 del 18/09/2024 “Disposizioni per lo scorrimento delle graduatorie” relativo al bando PRIN 2022 (Decreto direttoriale 2 febbraio 2022, n. 104). Decreto di finanziamento n. 20427 del 06/11/2024 - Settore LS9. Codice CUP G53C24000960006. Ministero dell'Università e della Ricerca.

**Requisiti di ammissione / Minimum qualifications necessary:**

Possesso di un diploma di laurea vecchio ordinamento (ante decreto 3 novembre 1999 n. 509) o di laurea specialistica/magistrale (ex decreto 3 novembre 1999 n. 509 e decreto 22 ottobre 2004 n. 270) o titolo equivalente conseguito all'estero. / Possession of a University degree obtained before Decree n. 509 of 3 November 1999 or specialistic/Master's degree (post decree n. 509 of 3 November 1999 and decree n. 270 of 22 October 2004) or equivalent degree obtained abroad.

**Modalità di presentazione della documentazione oggetto di valutazione / Arrangements for the submission of documents:**

La modalità di presentazione della documentazione oggetto di valutazione è specificata all'art. 4 del bando. / The way of presenting the documentation under evaluation is specified in art. 4 of the present notice.

Ai fini valutativi, i candidati potranno presentare le pubblicazioni e ogni altro titolo ritenuto utile a comprovare la propria qualificazione in relazione al programma di ricerca descritto nell'Allegato A, nelle seguenti lingue: / For evaluation purposes, candidates may present publications and any other qualifications deemed useful to

Research, Libraries and Third Mission Directorate  
Research Education Office

Directorate manager: Sandra Salvador

Office manager: Raffaella Medeot

Person in charge of the proceeding: Sandra Salvador

Drafter: Francesca Mion

## DECRETO RETTORALE

demonstrate their qualification in relation to the research program described in Attachment A, in the following languages:

- Italiano / Italian
- Inglese / English

### Procedura selettiva / Competition procedure:

Valutazione per titoli e colloquio. / Evaluation of titles and oral exam.

I risultati della valutazione dei titoli saranno resi noti agli interessati nel corso del colloquio. / The evaluation of the qualifications will be disclosed to candidates during the interview.

Calendario del colloquio / Calendar of the oral exam	Modalità / Modality	In presenza / On site
	Data / Date	26 febbraio / February 2025
	Ora / Time	14:30 / 2:30 pm (Italian time)
	Luogo / Place	Sala della vite e del vino presso il Dipartimento di Scienze agroalimentari, ambientali e animali (DI4A) Via Sondrio, 2/a – 33100 Udine

Per sostenere il colloquio i candidati devono esibire un valido documento di riconoscimento. / Candidates must come to the interview with a valid identity document.

Eventuali variazioni saranno rese note esclusivamente mediante pubblicazione all'albo ufficiale on line dell'Ateneo / Any change will be made public solely through publication on the University web site [http://web.uniud.it/ateneo/normativa/albo\\_ufficiale](http://web.uniud.it/ateneo/normativa/albo_ufficiale)

### Commissione giudicatrice / Examining Board:

Nome e Cognome	Qualifica	SSD	Università
<b>Membri Effettivi / Permanent members</b>			
Francesca Tulli	PO	AGRI-09/D	Università degli Studi di Udine
Donatella Peressini	PA	AGRI-07/A	Università degli Studi di Udine
Rino Gubiani	PA	AGRI-04/B	Università degli Studi di Udine
<b>Membri Supplenti / Temporary members</b>			
Marcello Civilini	PA	AGRI-08/A	Università degli Studi di Udine
Piergiorgio Comuzzo	PA	AGRI-07/A	Università degli Studi di Udine