Decree of the Rector n. 1280 of 04/12/2023

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. 1280 of 04/12/2023). 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

Competition announcement for the assignment of 1 research grant at the University of Udine, entitled “Valorization of olive stone by-product as innovative added value-added food ingredients in the context of the circular bioeconomy: technological properties of the derived biopolymers” SSD: AGR/15 (principal investigator, Sonia Calligaris)

**Art. 1**

A selection procedure is hereby launched for the award of 1 research grant at the University of Udine, as identified in Attachment A which constitutes an integral part of the present announcement. The research grant is linked to the research project and is subject and conditioned upon the relative funding. The fellowship may be renewed, in compliance with Art. 22, Law No. 240 of 30 December 2010 (as in the text in force before the implementation of the Conversion Law of the D.L. 36/2022, L. 79/2022), Law No. 11 of 27 February 2015, and the current regulations of the University of Udine for awarding research grants, issued with the Rector’s Decree No. 182 of 31 March 2021. The renewal is subject to the scientific coordinator’s positive assessment of the researcher’s activities, an adequate scientific rationale, and a corresponding financial covering.

The research fellowship does not give rise to any right with regards to accessing University posts.

Any personal communication to candidates related to this selection will be sent exclusively to the email address indicated when registering for the selection, as mentioned in Art. 5.

**Art. 2**

The research grant described in this competition announcement and the required qualifications to apply for the position are identified in Attachment A. The lack of the admission requirements leads to the automatic exclusion from the competition procedure.

Possession of a PhD or equivalent degree obtained abroad or, only for the interested areas, of a medical specialization accompanied by an adequate scientific production, constitutes a preferential qualification for awarding the research fellowship of this selection, if it has not been provided as a mandatory requirement.
For the only purpose of the admission to the competition, the Examining Board (Art. 7) shall assess the equivalence of the qualification obtained abroad, except for the evaluation of the medical specialization qualification to which Article 38 of the Legislative Decree 165/2001 and subsequent modifications and additions, and EU regulations on the matter, shall be applied.

The Examining Board will proceed to the evaluation of the qualification obtained abroad according to the documentation attached to the application form. The Examining Board may exclude the candidate if the submitted documentation does not provide sufficient information for the assessment. Therefore, applicants must enclose all the documentation in their possession relating to their qualification in order to provide the Examining Board with sufficient information for assessment.

Candidates holding a qualification issued by a European Research Area country, if successful, must submit, if not already attached to the application form one of the following options:
- Supplement Diploma in English issued by the competent University.
- CIMEA Certificate of comparability of the foreign qualification, issued by CIMEA (Information Centre on Academic Mobility and Equivalence) via the “diplome” service at https://cimea.diplo-me.eu/udine/#/auth/login

Candidates holding a qualification issued by a non-European Research Area country, if successful, must submit, if not already attached to the application form one of the following options:
- Declaration of the on-site value of the qualification and the certificate relating to the degree with examinations and grades. A certificate in a language other than Italian or English must be accompanied by an official translation into one of these languages (certified by the competent diplomatic-consular authority or certified by a court in Italy).
- CIMEA Certificate of comparability of the foreign qualification, issued by CIMEA (Information Centre on Academic Mobility and Equivalence) via the “diplome” service at https://cimea.diplo-me.eu/udine/#/auth/login

If the Supplement Diploma or the statement/attestation of comparability are not available when signing the contract, the applicant must demonstrate that he/she has requested the documentation and submit it as soon as possible.

Any exclusion from the selection procedure due to lack of eligibility requirements, absence of required documents, failure to sign the selection application or submission of the selection application in a manner different from what is provided for in this call for applications will be communicated to applicants exclusively at the email address indicated in the application form.

**Art. 3**

The research grant referred to in this call for applications cannot be awarded:

a. to employees of Universities and the entities referred to in Article 22, section 1, of Italian Law no. 240 of 30 December 2010 (in the text prior to the reform introduced by Law no. 79 of 29 June 2022);
b. to those who have already been awarded research grants pursuant to Italian Law no. 240 of 30 December 2010 (prior to the reform introduced by Law no. 79 of 29 June 2022) for the maximum period provided by law, even if not continuously, excluding the period in which the grant was used in conjunction with the doctorate, up to the legal term of the relative course;
c. to those who have already benefited from research grants and fixed-term researcher contracts provided for, respectively, in Articles 22 and 24 of Italian Law no. 240 of 30 December 2010 (in the.....
text prior to the reform introduced by Law no. 79 of 29 June 2022), for a total of 12 years, even if not consecutive;
d. to anyone who has a degree of kinship or affinity, 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 scientific supervisor or a professor/researcher belonging to the department or organisation
     hosting the research grant in question.

The research grant provided for in this call for applications cannot be combined:
a) with scholarships of any kind, except for those granted by Italian or foreign institutions to
   supplement, by means of stays abroad, the fellow’s training or research activities;
b) with other research grants;
c) with an employment relationship, even if part-time, without prejudice to the relevant provisions for
   employees of public administrations.

The grant awarded under this call for applications is also incompatible with simultaneous attendance at
university degree courses, either Bachelor’s degree or Master’s degree courses, research Doctorates
with scholarships and medical specializations, in Italy or abroad.

Art. 4
Applicants must enclose with their application, under penalty of exclusion, the following documents:
a) their professional scientific CV, highlighting the candidate’s aptitude for carrying out and
   implementing the research project (Attachment A);
b) their identity card, their passport or any other identification document¹;
c) (for candidates with a foreign qualification only) certification or self-certification of both the
   academic qualification required for the admission to the selection, and of the exams (with
   evaluation) took during the period of study abroad, and of any other document that can be useful to
   the evaluation of the degree by the Examining Board.

Applicants can attach to the application, publications and any other certification considered useful to
 demonstrate the qualification based on the research program (Attachment A) and to certify any
research activity accomplished at public or private institutes (indicating the starting and ending date
and the duration).

The documents and qualifications mentioned above must be submitted in Italian or English. Those that
are not as requested will not be evaluated. Documents originally written in a language other than
Italian or English must come with a translation in Italian or English, that the candidate will do on its own
responsibility. The translation can be an abstract concerning the thesis.

Italian and Community candidates wishing to submit qualifications referring to conditions and facts
attested by Public Administrations must proceed exclusively with self-certification.
Non-EU citizens legally residing in Italy may self-certify only data that can be verified or certified by
Italian public bodies. They may also use declarations in lieu when provided for by an international
convention between Italy and the declarant's country of origin.

Non-EU citizens not residing in Italy cannot self-certify.

Only the qualifications possessed by the candidate on the date the application form is submitted and
submitted in accordance with the procedures set out in Article 5 will be assessed.

¹ Please be aware that the residence permit is not an identification document.
Failure to submit mandatory documents provided for in this article will constitute grounds for exclusion from the selection.

Art. 5
The submission of the applications for the present call starts on January 12, 2024 at 2:00 pm (Italian time) and ends on February 15, 2024 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 the link https://pica.cineca.it/

The procedure involves an applicant registration step, for those who do not already have an account, and then an application completion step.

Once completed, the online application must be signed in the manner described in the online procedure (manual signature with attached identity document or digital signature), under penalty of exclusion from selection. The application does not have to be signed if you access the above-mentioned online procedure using your SPID ID.

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

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

The University Administration:
- is not responsible if it is impossible to read the submitted documentation in electronic format due to damaged files;
- shall not accept or take into consideration qualifications or documents received in paper form or by any means other than what is specified in this article.

Reference to documents or publications already submitted in connection with other competitions is not allowed.

The Administration is not responsible for any missing document or communication because of inaccurate indication of residence and/or address submitted by the candidate during the application. Also, the Administration is not responsible if the candidate has not communicated changes in this information, or has communicated them too late. The Administration is also not responsible for any postal or telegraphic problems not attributable to the Administration itself.

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

Art. 6
The test procedure is held in accordance with the modality indicated in Attachment A.

The test will aim to assess the general preparation, experience and aptitude for research of the candidate. It will consist in the evaluation of the professional scientific curriculum, of the publications and qualifications presented, and of the interview, where foreseen.
Art. 7
The Examinining board for the competition is identified in Attachment A of the present competition announcement, of which it is an integral part.

At its first meeting, the Examinining board shall appoint its President and Secretary, and establish the criteria and methods for evaluating the qualifications and the interview, where foreseen.

The results of the qualifications assessment must be disclosed to applicants during the interview, where foreseen.

The Examinining board can award a maximum of 100 points (one hundred out of one hundred) to the selection.

At the end of the evaluation procedure, the Examinining board shall formulate the general merit list based on the overall score of each candidate, and draw up the minutes of the whole competition procedure.

Based on the ranking list, the assignment is awarded to candidates who have obtained a minimum overall score of 70/100 (seventy out of one hundred).

The Examinining board's judgement is final.

The ranking list will be made public exclusively through publication on the University's official website.

Applicants will not be notified of the outcome of the evaluation.

Those who do not declare their acceptance of the research grant and do not present themselves at the research centre within the deadline communicated by the latter, even if not formally, shall lose the right to receive it. Exceptions to this term will only be granted in cases of documented force majeure.

Art. 8
The research activity cannot be started before signing the contract defining the terms and conditions of the collaboration.

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

a) it must be carried out as part of the research programme covered by the grant and not be a merely technical support to it;

b) it must have a close connection with the realization of the research program for which the winner of the grant has been awarded the contract;

c) it must be continuous and, in any case, temporally defined, not merely occasional, and in coordination with the overall activity of the University;

d) it must be carried out autonomously, solely within the limits of the programme prepared by the programme supervisor, without predetermined working hours.

The researcher is required to submit a detailed written report on the work carried out and the results achieved, accompanied by the opinion of the scientific supervisor, to the reference organisation at the intervals set out in the contract. The researcher must also submit interim reports and timesheets, if requested by the reference organisation.
Either the fellow or the reference organisation may withdraw from the contract. The reference organisation may terminate the contract not only in the cases referred to in Article 9, sections 2 and 3, of the "Internal rules for awarding research grants pursuant to law 240 of 30 December 2010" of the University of Udine, but also in the event the research project and therefore the financial coverage on which the research grant is based cease to exist.

**Art. 9**

The following legal dispositions shall apply to the grant referred to in this call for applications:  
- for tax matters, the provisions of Article 4 of Italian Law no. 476 of 13 August 1984, as subsequently amended and supplemented;  
- for social security matters, the provisions of Article 2(26) et seq. of Italian Law no. 335 of 8 August 1995, as subsequently amended and supplemented;  
- for mandatory maternity leave, the provisions of the Italian Ministerial Decree of 12 July 2007;  
- with regard to sick leave, the provisions of Article 1(788) of Italian Law no. 296 of 27 December 2006 and subsequent amendments.

During the period of mandatory maternity leave, the allowance paid by INPS according to Art. 5 of the Italian 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.

**Art. 10**

The data collected as part of the procedure referred to in Art. 5 are necessary to properly manage the selection procedure, for any subsequent management of the research grant and for purposes related to managing services provided by the University. The University of Udine is the Data Controller. At any time, the data subject may request access, rectification and, depending on the University's institutional purposes, cancellation and restriction of processing or oppose the processing of their data. The data subject can always lodge a complaint with the Italian Data Protection Authority. The complete disclosure 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/pagine-speciali/guida/privacy](https://www.uniud.it/it/pagine-speciali/guida/privacy)

**Art. 11**

For all matters not expressly mentioned in this call for applications, refer to the regulations in force on the subject cited in the introduction and to the "Internal rules for awarding research grants pursuant to Italian 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 procedure supervisor is Dr Sandra Salvador, Head of the Research Services Area of the University of Udine.

The Responsible office at the University of Udine is “Area Servizi per la Ricerca - Ufficio Formazione per la Ricerca”, via Mantica n. 31 - 33100 Udine, Italia.

To request information about the call for applications, please complete the following form available on the University of Udine website: [https://helpdesk.uniud.it/SubmitSR.jsp?type=req&accountld=uniiversityofudine&populateSR_id=42105](https://helpdesk.uniud.it/SubmitSR.jsp?type=req&accountld=uniiversityofudine&populateSR_id=42105)
Attachment A

Responsabile scientifico della ricerca / Principal investigator:

Nome e cognome / Name and surname: Sonia Calligaris
Qualifica / Position: Professor Associata / Associate 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/F1; AGR/15 – Scienze e tecnologie alimentari

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:
Valorizzazione dei nocioli di olive come fonte innovativa di ingrediente ad alto valore aggiunto in un contesto di economia circolare: proprietà tecnologiche dei biopolimeri estratti.

Testo in English:
Valorization of olive stone by-product as innovative added value-added food ingredients in the context of the circular bioeconomy: technological properties of the derived biopolymers.

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:
Tra le attività agroindustriali più importanti del Mediterraneo, la produzione di olio d'oliva ha un impatto importante sull'economia di molti Paesi. Tuttavia, l’estrazione dell'olio d'oliva genera enormi quantità di sottoproducti ricche di biopolimeri, soprattutto proteine e carboidrati, e composti bioattivi. Considerando che la produzione di olio d'oliva implica una gestione sostenibile dei rifiuti prodotti lungo l’intera filiera produttiva, i sottoprodotti della sensa e delle acque reflue sono stati oggetto di un’intensa attività di ricerca, a differenza di quella sulla gestione dei nocioli. I nocioli sono un importante sottoprodotto generato nell'industria delle olive da tavola denocciolate, che li rende una promettente bio-risorsa da sfruttare e valorizzare.

Questo progetto si concentrerà sulle potenzialità delle frazioni biopolimeriche (proteine e carboidrati) recuperate dai nocioli di oliva al fine di sviluppare nuovi ingredienti alimentari destinati ad applicazioni alimentari. Questa attività di ricerca è coerente con il piano di ricerca del progetto finanziato PRIMA "Valorizzazione del sottoprodotto del nocciolo di oliva come fonte verde di prodotti innovativi e salutari a valore aggiunto nel contesto della bioeconomia circolare e della sostenibilità" (VALOSTones), all'interno del quale sarà coinvolto il giovane ricercatore da reclutare. Nella ricerca i nocioli di oliva e i biopolimeri estratti saranno forniti dal Consorzio del progetto.
Il piano di ricerca prevede le seguenti fasi:

1. Valutazione delle proprietà tecnologiche dei biopolimeri del nocciolo d’oliva. I biopolimeri estratti dai noccioli di oliva saranno testati per le loro funzionalità tecnologiche al fine di definire le potenzialità negli alimenti. In particolare verranno determinate:
   - Proprietà emulsionanti: i biopolimeri saranno utilizzati da soli o in combinazione con altri biopolimeri per generare emulsioni e nano-emulsioni. L’omogeneizzazione ad alta pressione (HPH) sarà utilizzata come tecnologia di emulsionamento, considerando pressioni crescenti (50-150 MPa) e numero di passaggi. Verranno prese in considerazione diverse formulazioni di emulsione in termini di rapporti olio:acqua:emulsionante. Le caratteristiche e la stabilità fisica delle emulsioni saranno determinate mediante analisi della distribuzione delle dimensioni delle particelle, diametro medio e con misure del potenziale zeta. La microscopia confocale sarà utilizzata per osservare la morfologia delle particelle dell’emulsione.
   - Proprietà gelificanti: i biopolimeri del nocciolo d’oliva saranno utilizzati da soli o in combinazione con altri biopolimeri per preparare diversi tipi di gel:
     a) Idrogel composti da una fase acquosa e dal polimero;
     b) Oleogel composti da un olio strutturato con il biopolimero;
     c) Criogel o aerogel ottenuti attraverso la disidratazione degli idrogel eseguita con diverse tecniche come l'essiccazione evaporativa convenzionale, la liofilizzazione e l'essiccazione con CO2 supercritica.
   La struttura dei gel ottenuti sarà caratterizzata con diverse tecniche, quali analisi reologica per definire le proprietà viscoelastiche; analisi meccanica per definire la consistenza; capacità di legare l'acqua o l'olio per misurare la capacità del gel di incorporare efficacemente acqua o olio; la microscopia (ottica, confocale, SEM) per studiare la microstruttura del sistema.

2. Applicazioni alimentari dei biopolimeri del nocciolo d’oliva. In questa fase delle attività, i biopolimeri estratti dai noccioli di oliva saranno utilizzati da soli o in combinazione con altri biopolimeri per preparare prototipi di alimenti. In particolare, sulla base delle informazioni della fase 1, i biopolimeri saranno utilizzati per almeno due possibili applicazioni alimentari:
   - un prodotto emulsionato (come una salsa da condimento o una bevanda) che sfruttì la capacità di emulsione dei biopolimeri del nocciolo d'oliva;
   - una crema spalmabile che sfruttì la proprietà gelificanti dei biopolimeri del nocciolo d'oliva.
   I prototipi alimentari saranno preparati su scala di laboratorio e analizzati per le loro caratteristiche qualitative, la stabilità durante la conservazione e le proprietà sensoriali. Non si esclude la possibilità di considerare altri alimenti.

Text in English:

Among the most important agro-industrial activities in the Mediterranean, olive oil production has an important impact on the economy of many countries. However, olive oil extraction generates huge quantities of by-products, rich in biopolymers and bioactive compounds. Considering that the production of olive oil involves the sustainable management of the waste produced along the entire production chain, olive pomace and wastewater by-products have been the subject of intensive research, in contrast to research on the management of stones. In addition to olive oil production, olive stones are also an important by-product generated in the pitted table olive industry, making them a promising bioresource to be exploited and valorized.

This project will focus on the potentialities of biopolimeric (proteins and carbohydrates) fractions recovered from olive stones to develop new materials intended for food applications. This research activity is consistent with the research plan of the financed PRIMA project “Valorization of olive stone by-product as a green source of innovative and healthy value-added products in the context of the circular bioeconomy and sustainability” (VALOSTones), within which the young scientist to be recruited will be involved.
In the research the olive stones as well as the extracted biopolymers will be provided by the project consortium.

The research plan will consider the following steps:

1. Evaluation of the functional properties of olive stone biopolymers. In this task, the olive stone derivatives extracted from olive stones will be tested for the technological functionalities. In particular:
   - Emulsion properties: the biopolymers will be used alone or in combination with other biopolymers to generate emulsions and nano-emulsions. High pressure homogenization (HPH) will be used as emulsification technology by considering increasing pressures (50-150 MPa) and number of passes. Different emulsion formulations will be considered in terms of oil:water:emulsifier ratios. Emulsion characteristics and stability will be determined from particle size distribution, mean diameter, zeta potential measurements. Confocal microscopy will be used to observe the morphology of emulsion particles.
   - Gelling properties: olive stones biopolymers will be used alone or in combination with other biopolymers to prepare different type of gels:
     a) Hydrogels composed of a water phase and the polymer;
     b) Oleogels composed of an oil structured with the biopolymer;
     c) Cryogels or aerogels obtained through the dehydration of hydrogels performed using different techniques such as conventional evaporative drying, freeze-drying and supercritical CO2 drying.

   The structure of the obtained gels will be characterised using different techniques, such as rheological analysis to define viscoelastic properties; mechanical analysis to define firmness; water or oil binding capacity to measure the capability of the gel to effectively embed water or oil; microscopy (optical, confocal, SEM) to study system microstructure.

2. Food applications of olive stone biopolymers. In this task, the biopolymers extracted from the olive stones will be used to prepare food prototypes. In particular, the best performing biomaterials (emulsions and gels) developed in task 1 will be used alone or in combination with other biopolymers for at least three possible food applications:
   - a dressing exploiting the emulsification ability of olive stone biopolymers;
   - a spreadable cream exploiting the gelling properties of olive stone biopolymers.

   Food prototypes will be prepared at lab scale and analysed for their quality characteristics, storage stability and sensory properties. It is not excluded the possibility to consider other foods.

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:

€ 40,500,00

Durata dell’assegno di ricerca / Duration of the research fellowship “assegno di ricerca”:

24 mesi / months
Finanziamento / Financed by:


Requisiti di ammissione / Minimum qualifications necessary:

- Possesso del titolo di Dottore di ricerca o titolo equivalente conseguito all’estero;
- possesso di un curriculum scientifico professionale idoneo allo svolgimento dell’attività di ricerca contemplata.
- Research doctorate or equivalent qualification obtained abroad;
- professional scientific curriculum suitable for the research activity above mentioned.

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

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<th>Calendario del colloquio / Calendar of the oral exam</th>
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<td>In presenza / On site</td>
<td>27 febbraio / February 2024</td>
<td>9:30 / 9:30 am (Italian time)</td>
<td>Sala della vite e del vino presso il Dipartimento di Scienze agroalimentari, ambientali e animali (D14A) - via Sondrio, 2/a – 33100 Udine</td>
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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:

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<td>Nadia Innocente</td>
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<td>Marilisa Alongi</td>
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<td>Marilena Marino</td>
<td>RU</td>
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<td>Michela Maifreni</td>
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