

## **Giancarlo Riboldi.**

Graduated in Food Science and Technology at the University of Milan in 2003. Actually, Open Innovation Senior Manager at Barilla. I have been working for Barilla since 2003. I have 16 years of experience in Research and Development within the Barilla G. e R. Fratelli Group, including an international assignment at Harry's France for 18 months. I have been working in the bakery area on innovation projects. I participated to international projects like Healthgrain and I worked on innovation platforms like Cucina Barilla, developing the whole bakery offer. In the last period, I have launched different new products for the Italian market, including cakes, minicakes, soft savory snacks and danish pastries. I have also been working to the palm oil elimination from the whole range of savory snacks and danish pastries.

### Publications:

- Whole grain compared with refined wheat decreases the percentage of body fat following a 12-week, energy-restricted dietary intervention in postmenopausal women. Kristensen M, Toubro S, Jensen MG, Ross AB, Riboldi G, Petronio M, Bügel S, Tetens I, Astrup A. *The Journal of Nutrition*. 2012 Apr;142(4):710-6. Epub 2012 Feb 22
- Wholegrain vs. refined wheat bread and pasta. Effect on postprandial glycemia, appetite, and subsequent ad libitum energy intake in young healthy adults. Kristensen M, Jensen MG, Riboldi G, Petronio M, Bügel S, Toubro S, Tetens I, Astrup A. *Appetite*. 2010 Feb;54(1):163-9. Epub 2009 Oct 27.
- Survival of foodborne pathogens on stainless steel surfaces and cross-contamination of foods. Kusumaningrum, H.D., Riboldi, G., Hazeleger, W.C. and Beumer, R.R. *International Journal of Food Microbiology* 2003;85:227-236.

### Patents list:

- Process for the production of a chocolate snack and snack which can be obtained using this process. Patent number: 10201166
- Ready-to-eat baked pizza which can be stored at room temperature and process for the production thereof. Publication number: 20180042246
- Process for the production of a soft bakery product storable at room temperature. Publication number: 20170215435
- Automated process for preparing and baking bakery products and a related system. Publication number: 20140161946