


# Europass Curriculum Vitae



## PERSONAL INFORMATION

First name and Surname **LAURA BARP**  
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ORCID 0000-0001-5481-7030

## WORK EXPERIENCE

• **Dates** 03/04/2023 – in corso  
**Title of qualification** Temporary Researcher L.240/10 tipo A  
**Principal subjects** Performance of research and teaching activities. Research project entitled "Development of methods for chemical analysis and characterization of emerging contaminants/bioactive substances in food and their monitoring in food."  
**Organization** University of Udine – Department of AgriFood, Environmental and Animal Sciences (Di4A)  
via Sondrio 2/A, Udine (Italy)  
**Type of sector** Settore scientifico-disciplinare CHIM/10 "Chimica degli Alimenti" – settore concorsuale 03/D1 "Chimica e tecnologie farmaceutiche, tossicologiche e nutraceutico-alimentari"

	<ul style="list-style-type: none"> <li>• <b>Dates</b> 02/02/2020 – 15/07/2022</li> </ul>
<b>Title of qualification</b>	Chromatography section head
<b>Principal subjects</b>	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 17025/2018 and 9001.
<b>Organization</b>	Laboratorio di enologia Enzo Michelet Via A. Vital, 96 – Conegliano – Treviso (Italia)
<b>Type of sector</b>	Food chemistry, analysis of pesticides, analytical method development, Quality Control
	<ul style="list-style-type: none"> <li>• <b>Dates</b> 01/11/2015 – 15/01/2020</li> </ul>
<b>Title of qualification</b>	Food technologist/researcher
<b>Principal subjects</b>	Laboratory activities to support production and research groups; official controls and experimentation in the wine, spirits, other beverages and food sectors. The activities carried out include various aspects: analysis of compositional profile such as minor sugars, organic acids, anions, cations, amino acids, vitamins, anthocyanins, polyphenols and colorants for product characterization (must, honey, fruit juices, etc.); the search for natural or intentionally added contaminants (toxins, biogenes, fruit juices, etc.) ); the search for natural or intentionally added contaminants (toxins, biogenic amines, glycols, cyanide derivatives, volatile phenols, antifermentatives, antibiotics, allergens, etc.) to enable certification of product quality or verification of compliance with legal limits. The experimental work focuses on developing simple and robust methods to meet the needs of manufacturers.  Analytical instruments used: HPLC-DAD/FLD/RI, IC-EC/PAD/CAD, UV-Vis spectrophotometer, microplate reader, automated microplate analyzer (ELISA), automated sample preparer.  Quality management in accordance with ISO/IEC 17025/2005.
<b>Organization</b>	Edmund Mach Foundation – Oenological chemistry laboratory Via E. Mach, 1 – San Michele all’Adige – Trento (Italy)
<b>Type of sector</b>	Food chemistry, food analysis, analytical method development, food science, technology transfer

• <b>Dates</b>	01/09/2015 – 31/10/2015
<b>Title of qualification</b>	Lab technician/researcher
<b>Principal subjects</b>	EFSA project entitled "Combined bioaccumulation/toxicity study on a broad mixture of mineral oil saturated hydrocarbons". The study aims to implement information on the toxicological profile of saturated hydrocarbons (MOSH) and intends to provide supporting documentation for possible scientific opinions on mineral oils. The project focuses on the different accumulation of MOSH at different molecular weights and the fate of <i>n</i> -alkanes (waxes). Determination of MOSH content in rat spleen, liver, fat and carcass by HPLC-GC-FID and characterization by GCxGC-FID and GCxGC-MS (TOF).
<b>Organization</b>	Official Food Control Authority of the Canton of Zurich Fehrenstrasse 15, CH-8032 Zurich (Switzerland)
<b>Type of sector</b>	Research on bioaccumulation of food contaminants
• <b>Dates</b>	25/06/2015 – 31/07/2015
<b>Title of qualification</b>	Post doc position/researcher
<b>Principal subjects</b>	Research on improving organic waste for energy production, reducing food waste in the distribution system and consumers, treating and improving the edible fraction of solid waste, and experimental development for sustainable food chain management. Data processing. (PON Research and Competitiveness 2007-2013; project PON04a2_F, Be & Save).
<b>Organization</b>	University of Messina – Dipartimento di Scienze del Farmaco e Prodotti per la Salute (SCIFAR) Polo Universitario Viale SS. Annunziata SNC, 98168 Messina (Italy)
<b>Type of sector</b>	Food chemistry, analytical chemistry
• <b>Dates</b>	15/10/2014 – 15/05/2015
<b>Title of qualification</b>	Post doc position/researcher
<b>Principal subjects</b>	Characterization of lipid substances of food interest by conventional and advanced analytical techniques (PON Research and Competitiveness 2007-2013; project PON04a2_F, Be & Save). Development of methods for the analysis of contaminants in different food matrices: LC-GC-FID/MSMS system for the determination and characterization of MOSH and MOAH; fast GC-MSMS for the analysis of phthalates and pesticides.
<b>Organization</b>	University of Messina – Dipartimento di Scienze del Farmaco e Prodotti per la Salute (SCIFAR) Polo Universitario Viale SS. Annunziata SNC, 98168 Messina (Italy)
<b>Type of sector</b>	Food chemistry, analytical chemistry

• <b>Dates</b>	01/07/2014 – 15/10/2014
<b>Title of qualification</b>	Lab technician/researcher
<b>Principal subjects</b>	EFSA project entitled " Combined bioaccumulation/toxicity study on a broad mixture of mineral oil saturated hydrocarbons " with the aim of improving information on the toxicological profile of saturated hydrocarbons of mineral origin. Supporting documentation for scientific opinion on mineral oils. LC-GC-FID analysis of rat tissues exposed to different doses of MOSH through feeding for different periods of time. Further characterization of MOSH composition in rat tissues was performed by GCxGC-MS (TOF) and GCxGC-FID.
<b>Organization</b>	Official Food Control Authority of the Canton of Zurich Fehrenstrasse 15, CH-8032 Zurich (Switzerland)
<b>Type of sector</b>	Research on bioaccumulation of food contaminants
• <b>Dates</b>	01/06/2014 – 30/06/2014
<b>Title of qualification</b>	Researcher
<b>Principal subjects</b>	Data processing and archiving of data on mineral oil analysis performed for research purposes in various food and packaging samples with on-line LC-GC-FID instrumentation.
<b>Organization</b>	University of Udine – Department of Food Science via Sondrio 2/A, 33100 Udine (Italy)
<b>Type of sector</b>	Food chemistry, food science
• <b>Dates</b>	11/03/2014 – 10/04/2014
<b>Title of qualification</b>	Researcher
<b>Principal subjects</b>	Processing of data obtained from migration tests on packaging materials (conducted using food simulants and Tenax) with the aim of testing the possibility of applying predictive models.
<b>Organization</b>	University of Udine – Department of Food Science via Sondrio 2/A, 33100 Udine (Italy)
<b>Type of sector</b>	Food chemistry, food science

• <b>Dates</b>	01/01/2011 – 31/12/2013
<b>Title of qualification</b>	PhD Student in Food Science
<b>Principal subjects</b>	Title: "Mineral oil hydrocarbons: development/optimization of analytical methods, investigation of migration from food packaging to semolina and egg pasta and presence in human tissues." The PhD involved working with Barilla SpA, specifically with Dr. Michele Suman, to conduct migration testing from packaging materials to pasta. As part of the third year of the PhD program, 6 months were spent at the Official Food Control Authority of the Canton of Zurich in Switzerland (CH), to develop an analytical method for the analysis of mineral oil in human tissues, in collaboration with Dr. Koni Grob and Dr. Maurus Biedermann.
<b>Organization</b>	University of Udine – Department of Food Science via Sondrio 2/A, 33100 Udine (Italy)
<b>Type of sector</b>	Food chemistry, food science
• <b>Dates</b>	01/08/2010 – 31/12/2010
<b>Title of qualification</b>	Researcher
<b>Principal subjects</b>	Evaluation of migration levels of mineral-derived hydrocarbons in different food products packaged in recycled paperboard.
<b>Organization</b>	University of Udine – Department of Food Science via Sondrio 2/A, 33100 Udine (Italy)
<b>Type of sector</b>	Food chemistry, food science

## TEACHING ACTIVITY

• <b>Dates</b>	Academic year 2022/2023
<b>Title of qualification</b>	Teaching assignment (55 h)
<b>Principal subjects</b>	Teaching of the course "Food Chemistry and Principles of Chemical Analysis" (CHIM/10) at the Bachelor 722 in Food Science and Technology
<b>Organization</b>	University of Udine – Department of AgriFood, Environmental and Animal Sciences (Di4A) Via delle Scienze 206, 33100 Udine (Italy)
<b>Type of sector</b>	Teaching – CHIM/10

• <b>Dates</b>	Academic year 2021/2022
<b>Title of qualification</b>	Teaching assignment (20 h)
<b>Principal subjects</b>	Teaching of the course "Food Chemistry" - Integrated Course in Food Science (CHIM/10) at the Bachelor 778 Prevention Techniques in the Environment and Workplace.
<b>Organization</b>	University of Udine – Department of Medical Area (DAME) Viale Ungheria, 33100 Udine (Italy)
<b>Type of sector</b>	Teaching – CHIM/10
• <b>Dates</b>	Academic year 2021/2022, 2022/2023
<b>Title of qualification</b>	Seminar (2 h)
<b>Principal subjects</b>	Seminar on "Accreditation of Testing Laboratories" as part of the teaching "Chemical Analysis II," a module of the integrated course "Chemical Analysis of Food with Exercises" (holder Prof. Sabrina Moret) for the master's degree program in "Food Science and Technology", curriculum "Food Quality Management Control."
<b>Organization</b>	University of Udine – Department of AgriFood, Environmental and Animal Sciences (Di4A) Via delle Scienze 206, 33100 Udine (Italy)
<b>Type of sector</b>	Teaching – CHIM/10
• <b>Dates</b>	Academic year 2016/2017
<b>Title of qualification</b>	Co-tutor of thesis in "Viticulture and enology"
<b>Thesis</b>	Allergens in wine: comparison of HPLC and ELISA methods in the determination of lysozyme (Tutor Dr. Roberto Larcher)
<b>Organization</b>	Edmund Mach Foundation – Oenological chemistry laboratory Via E. Mach, 1 – San Michele all'Adige – Trento (Italy)
• <b>Dates</b>	Academic year 2015/2016
<b>Title of qualification</b>	Bachelor's degree thesis co-tutor in "Viticulture and enology"
<b>Thesis</b>	Mono- and di-glycosidic anthocyanin forms in hybrid varieties (Tutor Dr. Roberto Larcher)
<b>Organization</b>	Edmund Mach Foundation – Oenological chemistry laboratory Via E. Mach, 1 – San Michele all'Adige – Trento (Italy)

- **Dates** Academic year 2011/2012
- Title of qualification** Master's degree thesis co-tutor in "Management and quality control of food products"
- Thesis** Development of rapid analytical protocols for the assessment of MOSH and MOAH migration in food packed in carton packaging (Tutor Dr. Sabrina Moret)
- Organization** University of Udine – Department of AgriFood, Environmental and Animal Sciences (Di4A)  
Via delle Scienze 206, 33100 Udine (Italy)
  
- **Dates** Academic year 2010/2011
- Title of qualification** Master's degree thesis co-tutor in "Management and quality control of food products"
- Thesis** Determination of hydrocarbons of petrogenic origin in products of plant origin (Tutor Dr. Sabrina Moret)
- Organization** University of Udine – Department of AgriFood, Environmental and Animal Sciences (Di4A)  
Via delle Scienze 206, 33100 Udine (Italy)

## OTHER ACTIVITIES

- Review Editor in the Food Chemistry Section, Journals Frontiers in Chemistry and Frontiers in Nutrition, (11/05/2023 – today)
- Review Editor in the Food Characterization Section, Journal Frontiers in Food Science and Technology, (08/03/2023 – today)
- Guest Editor of Special Issue "Application of Chromatographic and Spectroscopic Techniques in Food Adulteration and Traceability" Journal Foods (ISSN 2304-8158) (20/08/2022- in corso)

## EDUCATION AND TRAINING

- Dates** 22/10/2021 – 04/11/2022
  - Title of qualification** Advanced training course in Quality System and Quality Control in Testing Laboratories (sponsored by ACCREDIA)
  - Principal subjects** 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 standard; 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.
  - Organization** University of Parma – Department of Chemical, Life and Environmental Sustainability Sciences  
via Università, 12 - 43121 Parma (Italy)
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- Dates** 01/01/2011 – 31/12/2013
  - Title of qualification** Ph.D. in Food Science
  - Principal subjects** Title: "Mineral oil hydrocarbons: development/optimization of analytical methods, investigation of migration from food packaging to semolina and egg pasta and presence in human tissues."  
The PhD involved working with Barilla SpA, specifically with Dr. Michele Suman, to conduct migration testing from packaging materials to pasta.  
As part of the third year of the PhD program, 6 months were spent at the Official Food Control Authority of the Canton of Zurich in Switzerland (CH), to develop an analytical method for the analysis of mineral oil in human tissues, in collaboration with Dr. Koni Grob and Dr. Maurus Biedermann.
  - Organization** University of Udine – Department of Food Science  
via Sondrio 2/A, 33100 Udine (Italy)





<b>• Dates</b>	09/2007 - 04/2010
<b>Title of qualification</b>	Master's degree in Food Quality Control and Management (110/110 <i>et laudem</i> )
<b>Principal subjects</b>	Advanced and interdisciplinary knowledge of the issues to address and manage the various problems related to food production, with particular reference to: new product development, management and optimization of production processes, control and maintenance of food safety and quality requirements, preparation of plans for quality assurance and certification, preservation and enhancement of traditional productions, and management of distribution and catering. Thesis: "Petrogenic-derived hydrocarbons in vegetable oils: optimization of different analytical approaches and contamination levels."
<b>Organization</b>	University of Udine via Delle Scienze 206, 33100 Udine (Italy)
<b>• Dates</b>	09/2003 - 02/10/2007
<b>Title of qualification</b>	Bachelor's degree in Food Science and Technology (107/110)
<b>Principal subjects</b>	Essential knowledge of raw materials, food formulations, processing, storage and distribution, and quality control and food safety. Thesis: "Staphylococcus aureus in food products and evaluation of repeatability." Internship performed at ARPAV.
<b>Organization</b>	University of Udine via Delle Scienze 206, 33100 Udine (Italy)
<b>• Dates</b>	09/1998 - 03/07/2003
<b>Title of qualification</b>	High School Diploma in Classical Studies (82/100)
<b>Principal subjects</b>	Humanistic and literary subjects
<b>Organization</b>	Liceo Ginnasio Statale "Tiziano" (Liceo Classico) 32100 Belluno (Italy)

## RECOGNITIONS AND AWARDS

- National Scientific Habilitation (ASN) to the functions of university professor of Second Stage in the Competitive Sector 03/A1 - ANALYTICAL CHEMISTRY. Issued by the Ministry of University and Research (from 31/01/2022 to 31/01/2033).
- Aggregation to the Department of Agrofood, Environmental and Animal Sciences (DI4A) at the University of Udine as a graduate student attending with a project on the development of analytical methods for the analysis of emerging contaminants (scientific leader Prof. Moret Sabrina) from 15-09-2021 to 02-04-2023.
- Qualification of Lecturer in the subject for the teachings of Chemical analysis II (SSD 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 and biochemical analysis of food - CdLM in Food Science and Technology. Issued by University of Udine for the three-year period 2021-2024.

- "PhD Award UniUd" for the best Ph.D. dissertation in Food Science (09/30/2015).

## PERSONAL SKILLS AND COMPETENCES

<b>Mother tongue</b>	Italiano
<b>Other languages</b>	Inglese Comprehensive: Very good Writing: Very good Speaking: Very good
<b>Driving licence</b>	B
<b>Computer skills and competences</b>	Buona conoscenza del pacchetto Microsoft Office (Word, Excel, PowerPoint) e di Google Workspace; software di elaborazione dati come ChromCard (Thermo Scientific), ExaChrom (Brechtbuhler), LC-GC9000 (Brechtbuhler), ChemStation (Agilent), Chromeleon and Xcalibur (Thermo Scientific), GC Image (Zoex Corporation); GCMS solution (Shimadzu) Laboratory Information Management System (LIMS): ProLab.Q (Open-Co s.r.l.).

## SCIENTIFIC PUBLICATIONS

- Srbinovska A., Lucci P., Conchione C., Barp L., Moret S. (2023). Endogenous *n*-Alkanes in vegetable oils: validation of a rapid offline SPE-GC-FID method, comparison with online LC-GC-FID and potential for olive oil quality control. *Molecules*, 28(11), 4393, doi.org/10.3390/molecules28114393
- Barp L., Višnjevec A.M., Moret S. (2023). Pressurized liquid extraction: a powerful tool to implement extraction and purification of food contaminants. *Foods*, 12(10), 2017, doi.org/10.3390/foods12102017
- Bawens G., Barp L., Purcaro G. (2023). Validation of the liquid chromatography-comprehensive multidimensional gas chromatography-time-of-flight mass spectrometer/flame ionization detector platform for mineral oil analysis exploiting interlaboratory comparison data. *Green Analytical Chemistry*, 4, 100047, doi: 10.1016/j.greeac.2022.100047

- Barp, L.; Moret, S.; Purcaro, G. (2022). Monitoring and occurrence of heavy PAHs in pomace oil supply chain using a double-step solid-phase purification and HPLC-FLD determination. *Foods*, 11, 2737, doi: 10.3390/foods11182737
- 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*, 125, 109205, doi: 10.1016/j.lwt.2020.109205
- 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, ISSN: 2304-8158, doi: 10.3390/foods9010104
- 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, doi: 10.1007/s00217-019-03355-4
- 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, doi: 10.5073/vitis.2018.57.41-46
- Barp L., Carlà A., Malacarne M., Larcher R. (2018). Metodo ELISA automatizzato per una rapida valutazione della presenza/assenza di lisozima nel vino. *Infowine – Rivista Internet di Viticoltura ed Enologia*, 5/1.
- 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*, n°3 marzo 2018, 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, doi: 10.1016/j.talanta.2017.01.009
- 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, doi: 10.1016/j.scitotenv.2017.01.071
- 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, doi: 10.1016/j.scitotenv.2016.09.203

- 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, doi: 10.1002/jssc.201501247

- 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, doi: 10.1016/j.foodchem.2016.06.048

- Purcaro G., Barp L., Moret, S. (2016). Determination of hydrocarbon contamination in foods. A review. *Analytical Methods*, 8(29), 5755-5772, doi: 10.1039/C6AY00655H

- 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, doi: 10.1016/j.foodchem.2015.09.032

- Barp L., Suman M., Lambertini F., Moret S. (2016). Migrazione di contaminanti idrocarburici in pasta secca a contatto con differenti materiali di imballaggio. *Tecnica Molitoria*, 67(1), 10-22.

- 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, doi: 10.1080/19440049.2015.1075176

- 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, doi: 10.1016/j.aca.2015.06.039

- Purcaro G., Barp L., Conte L.S. (2015). Comparison of different injection modes in edible oil minor components analysis. *Journal of Separation Science*, 38, 2278-2285, doi: 10.1002/jssc.201401242.

- 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, doi: 10.1080/19440049.2014.999259

- 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, doi: 10.1016/j.scitotenv.2014.07.038
- 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, doi: 10.1007/s00216-014-8140-x
- 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, doi: 10.1016/j.fct.2014.04.029
- 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, doi: 10.1016/j.foodchem.2014.02.071
- 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, doi: 10.1016/j.chroma.2013.07.068
- 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), doi: 10.1002/jssc.201300114
- 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, doi: 10.1016/j.talanta.2013.04.061
- 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, doi: 10.1016/j.aca.2013.03.002
- 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, doi: 10.1007/s00216-012-6535-0

*Laura Barp*

## **PARTICIPATION IN CONFERENCES AS A SPEAKER**

- 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, doi: 10.1016/j.chroma.2012.04.040
- 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, doi: 10.1016/j.foodchem.2011.05.140
- Barp L., Conchione C., Suman M., Lambertini F., Moret S. "Migration of mineral oil hydrocarbons from recycled paperboard under accelerated conditions." XIII Congresso Nazionale di Chimica degli Alimenti" – Marsala (IT) – May 29-31, 2023.
- Barp L., Menegoz Ursol L., Quisillo C., Conchione C., Moret S. "Preliminary results on the use of ultrasound-assisted saponification (USAS) for mineral oil hydrocarbons determination in olive oil." Workshop: Advances in Separation Science from extraction to chromatographic application - Gembloux (BE) – September 16, 2022.
- 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 – Brussels (BE) – Book of Abstract (p. 38), February 6-7, 2019 (invited speaker).
- Barp L., Biedermann M., Grob K. Mineral oil in human tissues: concentrations, molecular mass distributions and structural information from GC x GC analysis. 38<sup>th</sup> ISCC and 11<sup>th</sup> GCxGC Symposium – Riva del Garda (IT) – Book of Abstract (p.59), May 18-23, 2014.
- Barp L. Mineral oils analysis: development of analytical methods and study of migration from food packaging". XVIII Workshop on the Developments in the Italian PhD Research on Food Science Technology and Biotechnology – Conegliano (IT) – Book of Abstract (p. 13), September 25-27, 2013.
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I authorize the processing of the personal data contained in my curriculum vitae in accordance with Article 13 of Legislative Decree 196/2003 and Article 13 of EU Regulation 2016/679 on the protection of individuals (GDPR).

The undersigned declares that all the facts and states indicated in the curriculum are to be considered declared pursuant to and for the purposes of Articles 46 and/or 47 of Presidential Decree No. 445/2000, with the awareness of the penal sanctions, in the case of untrue declarations and falsity in deeds, referred to Article 76 of the aforementioned Presidential Decree No. 445/2000.

Date 30/06/2023

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