

# Lucia Ferron

## Personal Information

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Address: via Imer Zona 83  
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Mobile: +39 3935831231  
E-mail: luci.ferron01@gmail.com  
Nationality: Italian  
Date of birth: 25 April 1993  
Driving License: B



## Work Experience

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*April '18 - Today*

### **Scholar search- food chemistry laboratory- Pavia (Italy)**

The aim of this project is the characterization of pharmacological activity showed by secondary metabolites obtained from purple corn cob extract.

Technical:

- Enzymatic assay
- HPLC, HPLC-MS
- Dynamic cell culture

*October '17 – March '18*

### **Stage-FlaNat research Italia R&D Laboratory- Rho Fiera Milano (Italy)**

Development of new extraction protocols  
Development of new functional product and ingredients

Technical:

- Spectrophotometric assay
- Solvent-free extraction technique
- Enzymatic assays

*November '15 – September '17*

### **Intership thesis- food chemistry laboratory – Pavia (Italy)**

My thesis project is focused on the design of a new nutraceutical product from some natural extracts. Moreover between the goals of this work there is also the study of the toxic properties of Maillard reaction end product. During this period i could learn principles of DOE.

Technical:

- HPLC; HPLC-MS
- Spectrophotometric assay
- Solid Phase Extraction (SPE)
- Microwave extraction technique
- Cell culture
- MTS assay

July '16 – September '16

**Bottega Verde R&D laboratory** . - <https://www.bottegaverde.it> - Biella (Italy)

- Reformulation of cosmetic products aimed to their adaptation to new consumer claims
- Microbiology laboratory. Work focused on the development of new preservatives mechanism

January '15 – October '15

**Intership thesis- food biochemistry laboratory – Pavia (Italy)**

**Thesis title:** "Studio della tossicità di una microalga: *Aphanizomenon Flos Aquae*."

My work was focused on the characterization of the properties of this Microalga, specially its toxicity, on the purpose of introduce this microalga into anti-ageing creme formula.

**Technical:**

- Cell culture
- MTT assay

## Education

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February '18- Today

**Master school: Prodotti nutraceutici: progettazione, sviluppo, controllo qualità e commercializzazione-** Università degli studi di Pavia – Pavia (Italy)

October '15 –september'17

**University of Pavia** – Pavia (Italy)

Molecular biology master school specialised in biomedical issues  
Grade: 110/110 laude

October '12 – October '15

**University of Pavia** - Pavia (Italy).

Three-year degree at Biology and Biotechnology  
Grade: 109 / 110

## Spoken Languages

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mother tongue	ITALIANO				
other languages	ENGLISH	comprhension		speaking	writing
		reading	listening		
		B2	B1	B1	B2

## Competence, interests and other activities

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Team work skills; well skills of analysing and organizing own work. Responsible and enterprising.  
Athletics, (From the age of 8 until 18 I take part to long distance competitions).  
Playworker at summer camp for children

## References

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-Marco Bernasconi, CEO FlaNat Research Italia ([mbe@flanat.com](mailto:mbe@flanat.com))

-Prof.ssa Adele Papetti, Professor at university of Pavia. ([adele.papetti@unipv.it](mailto:adele.papetti@unipv.it))

**I authorise the use of the personal information included in my curriculum vitae according to art. 13 of D. Lgs. 196/2003**

-Gaetana Acconciaioco, head office Bottega Verde R&D laboratory. ([gaetana.acconciaioco@bottegaverde.com](mailto:gaetana.acconciaioco@bottegaverde.com))