

Biography of Prof. Federico Infascelli

He graduated in 1985 with a degree in Veterinary Medicine from the University of Naples Federico II (UNINA) in Italy. He received his Ph.D. in Animal Science from UNINA and Wageningen Agricultural University in 1992. Since 2008, he is full professor of Animal Nutrition in the Department of Veterinary Medicine at UNINA. In 2001, he was one of the proponents of establishing the interdepartmental Ph.D. program in Food and Nutrition Sciences at UNINA (Medicine and Surgery, Veterinary Medicine, Agriculture, Science, and Economics and Business). He was the director of the postgraduate school in animal nutrition at UNINA from 2002 to 2008 and a member of: - Technical-Scientific Advisory Board of the Regional Observatory for Food Safety (ORSA), Campania Region; - Italian Ministry of Agriculture Experts; - Italian University and Research Expert Panel; - Scientific Committee (2007-2011) of SISVet (Italian Society of Veterinary Sciences); - Scientific Committee of the Center for Life Sciences and Technologies, UNINA; - Directive Committee (2018-present) of SIPAOC (Italian Society of Small Ruminant Science);- Secretariat Office of the International Buffalo Federation; - Italian Representative of ISVA (International Sheep Veterinary Association.) In 2014, he received the VERDE AMBIENTE International Ecology Award (Medal of the President of the Italian Republic). He has been the editor-in-chief of the following international journals: *Bubalus bubalis* Journal of Buffalo Science and Techniques (2000-2005) and Journal of Nutritional Ecology and Food Research (2013-2018). He is a member of the editorial board of several international journals. He has coordinated a number of scientific projects and is the author of more than 100 indexed scientific papers. His research focuses, in particular, on the relationship between diet and the quality of animal-derived products. In recent years, he has conducted in-depth research into the effects of incorporating medicinal plants into the diets of ruminants, assessing their impact on the flavour, acidity, nutritional and antioxidant profiles of milk and cheese.