

Professional experience

- 1995-1998 Collaboration as hygiene expert for the Economic Structure of the "Fatebenefratelli Hospital" in Milan (Italy).
- In 1995 Participation as hygiene expert in the commission for the drafting of the "Protocol for the food services". Public Hygiene Service - Hygiene and Health Sector of the Lombardy Region", Milan (Italy).
- In 1995 Participation as hygiene expert in the Lombardy Region Commission for the evaluation and revision of Circular 41/SAN/:"Control protocol for collective catering", Milan (Italy).
- 1997-2002 Activity as hygiene expert in collective catering and control of Cafeterias at the Lombardy Region Headquarters and School Cafeteria Sector, Municipality of Milan (Italy).
- 1998-2001 Collaboration as hygiene expert with the Health Department of the Niguarda Ca' Grande Hospital, Milan (Italy).
- 2002-2001 Quality Director and Senior Management Representative at Milano Ristorazione S.p.A., Milan (Italy).
Responsibilities
Quality Office Management, implementation of regulatory obligations in the field of health and hygiene and the quality system according to ISO 9001.
- 2007-2009 Participation as hygiene expert in the drafting of the "Lombardy Region Guidelines for Hospital Catering", Milan (Italy).
- 2008-2013 Internal Auditor in the organization chart of the Accredited Microbiological Analysis Laboratory. ACCREDIA No. 1226 operating for microbiological analyses on food matrices.
Responsibilities:
Execution of scheduled and unscheduled audits on the management and functional system of the Accredited Laboratory.
- 2011- External scientific expert in EFSA Data Base.
- 2012- Register of Industrial Research Experts at Miur D.lgs.297/1999.
- 2013-2014 Analyst in organization chart of the Accredited Microbiological Analysis Laboratory. ACCREDIA No. 1226 operating for microbiological analyses on food matrices.
Responsibilities:
Receiving samples, temperature control and related registration. Equipment verification and maintenance of the laboratory equipment. Preparation of solutions and culture media. Participation in interlaboratory circuits. Performing qualitative analysis *Listeria monocytogenes*, *Salmonella* spp., in compliance with European Regulation No. 1441/2007. Performing quantitative analysis of total aerobic count, *Enterobacteriaceae*, *Escherichia coli*, coagulase positive staphylococci, *Listeria monocytogenes*.
- 2015- Voluntary coordinator for the aspects related to food hygiene and safety for Fondazione Banco Alimentare Onlus, Milan (Italy).
- 2014-2019 Quality Assurance Manager in charge of the Accredited Microbiological Analysis Laboratory operating for microbiological analyses on food matrices. ACCREDIA No. 1226 with delegation to sign test reports.
Responsibilities:

Organize and run the accredited laboratory and plan the Quality System with the issue of specific documentation, give the directives to implement the Quality System Technical responsibility and implementation of the Quality System according to ISO UNI EN 17025.

Education

- In 1980 Degree in Veterinary Medicine, achieved at the University of Milan (ex-Institute of Inspection of Food of Animal Origin), with a thesis entitled: "Presence of coliforms in fresh cheeses", Tutor Prof. Carlo Cantoni.
- 1980-1991 Volunteer assistant at Faculty of Veterinary Medicine, ex-Institute of Inspection of Food of Animal Origin, Department of Veterinary Science and Technology for Food Safety, University of Milan.
Activities:
Scientific and research activity in the microbiological and chemical laboratory of Food Inspection.
- 1986-1991 Freelancer in food inspection sector.
Activities:
Hygiene expert in food services, inspection of raw food of animal origin and for the hygienic-sanitary control of meals at the Municipality of Milan – "Economato" Sector for the school catering service, Milan (Italy).
- 1991-2001 Graduated technician of VIII level at Faculty of Veterinary Medicine, ex-Institute of Inspection of Food of Animal Origin, Department of Veterinary Science and Technology for Food Safety, University of Milan.
Activities:
Scientific activity related to specific research projects in the field of food hygiene in the food services sector.
- In 1998 State examination of professional abilitation obtained at the Faculty of Veterinary Medicine of the University of Milan. Register with the order of veterinary Doctors of Lodi no. 93.
- 03/2001- Researcher Fellow
University of Milan, Department of Health, Animal Science and Food Safety "Carlo Cantoni" (VESPA).
Activities:
Scientific activity related to specific research projects in the field of food hygiene in the FSC sectors in particular in food services sector.
Microbiological analysis of different food matrices.
Teaching activities (degree thesis, examination), coordination activities in the scientific sector: VET/04-Inspection of Food of Animal Origin.
- 2019 Qualification for associate professor in the competition sector 07/H2-Veterinary Pathology and Inspection of Food of Animal Origin. She presents all 3 median values higher than those indicated by MIUR articles for the scientific sector VET/04-Inspection of Food of Animal Origin.

Teaching activity

She is lectures in the following degree courses: Veterinary Medicine, Environment and Workplace Prevention Techniques (L/SNT4) and Animal Husbandry (L-38) for the scientific sector VET/04

She is lectures in Specialisation Schools, Masters and Doctoral Schools:

- 01/11/2015-31/10/2016 PhD program of Food Science, University of Milan. (10h)
2011-2013 Specialisation School in Inspection of Food of Animal Origin, University of Bari "Aldo Moro". (4h)

- 2013 Master Wine & Food, University of Bari “Aldo Moro”. (4h)
- 2014-2015 Specialisation School in Inspection of Food of Animal Origin, University of Milan. (4h)
- 2014-2015 Master of II level in Nutrition and Dietetics, University of Milan- Bicocca. (4h)
- 2015 Master Food and Beverage, University of Sassari. (6h)
- 2015-2016 PhD program of Food Science, University of Milan. (10h)
- 2015 Specialisation School in Food Safety, University of Milan. (10h)
- 2018 Master MED&FOOD, University of Bari “Aldo Moro”. (8h)

Official positions held

Member of the board of teachers in doctoral schools and degree course commissions

- 01/2006-10/2006 Member of PhD college in Food and Food Safety- University of Milan.
- 11/2006- Member of PhD college in Nutrition Sciences- University of Milan.

Participation in university committees (University of Milan-UNIMI)

- 2014-2017 Member of the VESPA Department Council.
- 2017- Member of University Joint Committee (UNIMI) for the degree course in Environment and Workplace Prevention Techniques (L/SNT4).
- 2017- Member of University Teaching Committee (UNIMI) for the degree course in Animal Husbandry (L-38).
- 2018- Member of the University food services commission (UNIMI).
- 2019- Member of the VESPA Department Council.

Responsibility for studies and scientific research commissioned in the public or private sector

- 2006-2010 **Milano Ristorazione s.p.a**
Research activity concerning the definition of the hygienic-sanitary, commodity and sensory conditions of meals prepared in cook & chill and/or MAP and Analytical monitoring of food production.
- 2008-2009 **General Beverage s.r.l.**
Technical-scientific advice/assistance and preparation of specific procedures for General Beverage s.r.l.
- 2009-2012 **Comune di Cologno Monzese AMB. ED ECOL. SET. I**
Construction of an integrated concession catering control model.
- 2012 **General Beverage s.r.l.**
Technical-scientific advice/assistance.
- 2012-2015 **Milano Ristorazione s.p.a**
Technical-scientific assistance on production flows.
- 2013-2014 **Elior Ristorazione s.p.a.**
Technical-scientific advice/assistance.
- 2013-2019 **Comune di Cologno Monzese - servizi scolastici educazione e prima infanzia**
Technical-scientific assistance on HACCP documentation and quality control and monitoring of school catering.
- 2014-2015 **General Beverage s.r.l.**
Technical-scientific assistance for the innovative RISTOSANO system that allows the distribution of food for social welfare catering.

- 2014-2018 **C.O.T. SOCIETA' COOPERATIVA**
 Technical-scientific assistance support for the revision of HACCP plan, for the management of the school refectory of the municipality of Palermo.
- 2015 **Plastiservice s.r.l.**
 technical-scientific assistance support for the drafting and supervision of a disciplinary for the production of disposable dishes and containers for food services.
- 2015-2019 **Elior Ristorazione s.p.a**
 Technical-scientific assistance for the implementation of the project “smart kitchen”.
- 2016 **COOP.ITAL. DI RISTORAZIONE SOC.COOP**
 Technical-scientific assistance on refrigerated/mixed link catering system for the health sector.
- 2016 **Sustainable Alternative Feed Enterprise, Inc.**
 Technical-scientific assistance for the evaluation of a new sustainable model for the transformation of food scraps into animal feed.
- 2018 **Rational Production s.r.l.**
 Evaluation of changes in microbiological, physical and chemical characteristics during post-cooking storage with the RATIONAL equipment.
- 2018-2021 **Elior Ristorazione s.p.a**
 Consultancy and technical-scientific assistance to the Supply Chain Manager and to the Top Management for the assistance in in all aspects related to food quality and safety.
- 2019-2020 **Politecnico di Milano**
 technical-scientific assistance for the monitoring and control service for the optimization of traditional and distributive catering systems.

Research interests

The research activities carried out cover different topics of food inspection in the Laboratory of Inspection of Food of Animal Origin and in particular:

- Microbiological analysis of food of animal and non-animal origin and conformity assessment of the sanitary hygiene profile;
- Design, control and management systems of traditional and innovative production systems applied to food services;
- Feasibility assessments on the application of the production chain of *Eisenia foetida* for human food purposes (NOVEL FOOD);
- Chemical analysis of food: heavy metals, contaminants, quality profiles, release and identification;
- Shelf-life and packaging in the management of food of animal origin;
- Sustainable strategies for the recovery of food of animal and non-animal origin for charitable purposes;
- Study of sustainable system for the recovery and transformation of animal and non-animal by-products, former foodstuffs and food surplus (no longer suitable for human consumption) into animal feed.

Publications

<https://www.scopus.com/authid/detail.uri?authorId=6506750880>

a) **Articles in international journals** (35)

1. Razzini, K., Castrica, M., Menchetti, L., Maggi, L., Negroni, L., Orfeo, N. V., ... & **Balzaretti, C. M.** (2020). SARS-CoV-2 RNA detection in the air and on surfaces in the COVID-19 ward of a hospital in Milan, Italy. *Science of The Total Environment*, 140540.
2. Russo, V., Songa, G., Milani Marin, L. E., **Balzaretti, C. M.**, Tedesco, D. E. A. (2020). Novel Food-Based Product Communication: A Neurophysiological Study. *Nutrients*, 12(7), 2092.

3. Tedesco, D. E. A., Castrica, M., Tava, A., Panseri, S., **Balzaretti, C. M.** (2020). From a Food Safety Prospective: The Role of Earthworms as Food and Feed in Assuring Food Security and in Valuing Food Waste. *Insects*, 11(5), 293.
4. Castrica, M., Ventura, V., Panseri, S., Ferrazzi, G., Tedesco, D., **Balzaretti, C. M.** (2020). The Sustainability of Urban Food Systems: The Case of Mozzarella Production in the City of Milan. *Sustainability*, 12(2), 682.
5. Castrica, M., Razzini, K., Panseri, S., **Balzaretti, C. M.** (2020). Validation study on new isothermal container for hot ready to eat food in catering establishments: Preliminary results. *Italian Journal of Food Safety*, 9(1).
6. Conti, C., Castrica, M., **Balzaretti, C. M.**, & Tedesco, D. E. (2019). Edible earthworms in a food safety perspective: Preliminary data. *Italian Journal of Food Safety*, 8(2).
7. Ferrazzi, G., Ventura, V., **Balzaretti, C.M.**, Castrica, M. (2019). Exploring the landscape of innovative "from food to feed" strategies: A review. *International Journal on Food System Dynamics*, 10 (3), pp. 287-297.
8. Milicevic, V., La Ginestra, R., Castrica, M., Ratti, S., **Balzaretti, C. M.**, Colavita, G. (2019). Introduction of the nudging method in penitentiary facilities in Italy in view of food waste reduction: Preliminary data. *Italian journal of food safety*, 8(1).
9. Castrica, M., Panseri, S., Siletti, E., Borgonovo, F., Chiesa, L., **Balzaretti, C. M.** (2019). Evaluation of Smart Portable Device for Food Diagnostics: A Preliminary Study on Cape Hake Fillets (*M. capensis* and *M. paradoxus*). *Journal of Chemistry*.
10. Conti, C., Costa, A., **Balzaretti, C. M.**, Russo, V., & Tedesco, D. (2018). Survey on food preferences of university students: from tradition to new food customs. *Agriculture*, 8(10), 155.
11. Castrica, M., Tedesco, D., Panseri, S., Ferrazzi, G., Ventura, V., Frisio, D., **Balzaretti, C. M.** (2018). Pet food as the most concrete strategy for using food waste as feedstuff within the European context: a feasibility study. *Sustainability*, 10(6), 2035.
12. **Balzaretti, C. M.**, Ventura, V., Ratti, S., Ferrazzi, G., Spallina, A., Carruba, M. O., Castrica, M. (2018). Improving the overall sustainability of the school meal chain: the role of portion sizes. *Eating and Weight Disorders-Studies on Anorexia, Bulimia and Obesity*, 1-10.
13. Panseri, S., Martino, P. A., Cagnardi, P., Celano, G., Tedesco, D., Castrica, M., **Balzaretti C. M.**, Chiesa, L. M. (2018). Feasibility of biodegradable based packaging used for red meat storage during shelf-life: A pilot study. *Food chemistry*, 249, 22-29.
14. Chiesa, L. M., Nobile, M., Pasquale, E., **Balzaretti, C. M.**, Cagnardi, P., Tedesco, D., Arioli, F. (2018). Detection of perfluoroalkyl acids and sulphonates in Italian eel samples by HPLC-HRMS Orbitrap. *Chemosphere*, 193, 358-364.
15. Ferrazzi, G., Ventura, V., Ratti, S., **Balzaretti, C. M.** (2017). Consumers' preferences for a local food product: the case of a new Carnaroli rice product in Lombardy. *Italian journal of food safety*, 6(2).
16. **Balzaretti, C. M.**, Razzini, K., Ziviani, S., Ratti, S., Milicevic, V., Chiesa, L. M., Castrica, M. (2017). Food safety in food services in Lombardy: proposal for an inspection-scoring model. *Italian journal of food safety*, 6(4).
17. Milicevic, V., Colavita, G., Castrica, M., Ratti, S., Baldi, A., **Balzaretti, C. M.** (2016). Risk assessment in the recovery of food for social solidarity purposes: preliminary data. *Italian journal of food safety*, 5(4).
18. Bracale, R., Marin, L. E. M., Russo, V., Zavarrone, E., Ferrara, E., **Balzaretti, C. M.**, Carruba, M. O. (2015). Family lifestyle and childhood obesity in an urban city of Northern Italy. *Eating and Weight Disorders-Studies on Anorexia, Bulimia and Obesity*, 20(3), 363-370.
19. Razzini, K., **Balzaretti, C. M.** (2015). Premise to implement a grading system to evaluate the sanitary level in food service establishments in Milan, Italy. *Italian journal of food safety*, 4(3).
20. Fransvea, A., Celano, G., Pagliarone, C. N., Disanto, C., **Balzaretti, C. M.**, Celano, G. V., & Bonerba, E. (2014). Food labelling: a brief analysis of European Regulation 1169/2011. *Italian journal of food safety*, 3(3).
21. Cremonesi, P., Pisani, L. F., Lecchi, C., Ceciliani, F., Martino, P., Bonastre, A. S., **Balzaretti, C. M.**, Castiglioni, B. (2014). Development of 23 individual TaqMan® real-time PCR assays for identifying common foodborne pathogens using a single set of amplification conditions. *Food microbiology*, 43, 35-40.
22. Marzano, M. A., **Balzaretti, C. M.** (2013). Protecting child health by preventing school-related

- foodborne illnesses: Microbiological risk assessment of hygiene practices, drinking water and ready-to-eat foods in Italian kindergartens and schools. *Food control*, 34(2), 560-567.
23. Bracale, R., Milani, L., Ferrara, E., **Balzaretti, C. M.**, Valerio, A., Russo, V., Carruba, M. O. (2013). Childhood obesity, overweight and underweight: a study in primary schools in Milan. *Eating and Weight Disorders-Studies on Anorexia, Bulimia and Obesity*, 18(2), 183-191.
 24. **Balzaretti, C. M.**, Marzano, M. A. (2013). Prevention of travel-related foodborne diseases: Microbiological risk assessment of food handlers and ready-to-eat foods in northern Italy airport restaurants. *Food control*, 29(1), 202-207.
 25. Marzano, M. A., **Balzaretti, C. M.** (2012). Monitoring bacteriological quality of precooked lasagna. *Italian Journal of Food Science*, 24(2), 140.
 26. **Balzaretti, C. M.**, Marzano, M. A., Biraghi, P., & Erba, M. (2012). Criteria for planning a proper raw fish freezing treatment in order to destroy *Anisakis* spp. larvae in food processing units and in food service centres: Preliminary results. *INDUSTRIE ALIMENTARI*, 527, 34-38.
 27. Marzano, M. A., **Balzaretti, C. M.** (2011). Cook-serve method in mass catering establishments: Is it still appropriate to ensure a high level of microbiological quality and safety?. *Food control*, 22(12), 1844-1850.
 28. Dragoni, I., **Balzaretti, C. M.**, Rossini, S., Rossi, L., Dell'Orto, V., Baldi, A. (2011). Detection of hen lysozyme on proteic profiles of Grana Padano cheese through SELDI-TOF MS high-throughput technology during the ripening process. *Food analytical methods*, 4(2), 233-239.
 29. Marzano, M. A., Ripamonti, B., **Balzaretti, C. M.** (2011). Monitoring the bacteriological quality of Italian bottled spring water from dispensers. *Food control*, 22(2), 333-336.
 30. Ripamonti, B., Agazzi, A., Baldi, A., **Balzaretti, C. M.**, Bersani, C., Pirani, S., & Domeneghini, C. (2009). Administration of *Bacillus coagulans* in calves: recovery from faecal samples and evaluation of functional aspects of spores. *Veterinary research communications*, 33(8), 1991.
 31. Pagliarini, E., Ratti, S., **Balzaretti, C. M.**, Dragoni, I. (2003). Evaluation of a hedonistic scaling method for measuring the acceptability of school lunches by children. *Italian Journal of Food Science*.
 32. Cantoni, C., **Balzaretti, C. M.**, Marzano, A. M. (2007). *P. gessardii* and orange red spot formation on surfaces of cooked hams. *INDUSTRIE ALIMENTARI*, 475, 1251.
 33. Cattaneo, P., **Balzaretti, C. M.**, Bernardi, C., Colombo, F., & Marzano, M. A. (2007). Main problematics of seafood in public catering. *INDUSTRIE ALIMENTARI*, 470, 625.
 34. Giovanelli, G., **Balzaretti, C. M.** (2005). Temperature maintenance in pre-plated meals prepared for special diets in school foodservice. *INDUSTRIE ALIMENTARI*, 448, 605-609.
 35. Cattaneo, P., Cantoni, C., **Balzaretti, C. M.** (2001). Staphylococcal enterotoxins-like poisoning by biscuits with chocolate filling. *INDUSTRIE ALIMENTARI*, 403, 503-507.

b) Abstract in international journal (3)

1. Vegetable food waste valorization to earthworm's production: preliminary evaluation for strategic decision-support in rearing system. D. Tedesco, **C.M. Balzaretti**, E. Tirloni, L. Garavaglia *Italian Journal of animal Science* 2015; Vol.14 supplement 1.
2. Vegetable food waste bioconversion to earthworms as novel protein source. D. Tedesco, **C.M. Balzaretti**, E. Tirloni, C. Penati L. Garavaglia *Italian Journal of animal Science* 2015; Vol.14 supplement 1.
3. Vegetable food waste bioconversion to earthworms as novel feed/food: earthworms fatty acid profile. D. Tedesco, **C.M. Balzaretti**, L. Garavaglia *Italian Journal of animal Science* 2015; Vol.14 supplement 1.

c) International Congresses (7)

1. Ferrazzi G., Ventura V., **Balzaretti C. M.**, Castrica M. (2019). Innovative solutions for food waste treatment: a "from food to feed" perspective. Nordic and Baltic Drying Conference in St. Petersburg.
2. Ferrazzi G., Ventura V., **Balzaretti C.M.**, Castrica M., Ratti S., Carruba M. O. (2018). Portion sizes, children's health and potential impacts on food waste: school meals in Italy. *164th Scientific Committee EAAE*.
3. Castrica M., Ratti S., Milicevic V., Colavita G., Ranghetti F., Lucchini M., Malaguti G., **Balzaretti C.M.** (2018). Good hygiene practices in the recovery food supply chain: case study and grading system

application for charitable organizations. Working and living Environmental Protection Facta Universitatis Vol.14 n.3 pag.235-242 Serbia.

4. Castrica M., Rinauro N., Pellegrini L., Ratti S., Panseri S., Chiesa L.M., **Balzaretti C.M.** (2017). Environmentally sustainable feed: Microbiological characterization and potential use. *31st EFFoST International conference*.
5. Ferrazzi G., Ventura V., Ratti S., **Balzaretti C.M.** (2016). When Innovation Meets Tradition: The Case of “Riso & Rane” Rural District in Lombardy Region 10th International European Forum (Igls-Forum) (151st EAAE Seminar) on System Dynamics and Innovation in Food Networks. 15/16 February, Austria.
6. Tedesco D.E.A., Parisi J., Castrica M., **Balzaretti C. M.** (2016). From vegetable food waste to earthworms as novel food/feed: microbial hazard identification. *67th Annual Meeting of the European Federation of Animal Science*.
7. Mostardini F., Vestrucci G., **Balzaretti C.M.**, Matteini P., Castellano, E. (2012). Exposure and Risk assessment evaluation of POSH in plastic container for ready to eat meals at school lunch ILSI EUROPE 5th international symposium on food packaging developments supporting safety and innovation 14/16 November, Berlin.

d) National congresses (9)

1. 2008 National Conference AIVI (Associazione Italiana Veterinari Igienisti). 11-13 June, Sabaudia, (Italy).
2. 2009 National Conference AIVI (Associazione Italiana Veterinari Igienisti). 15-16 October, Sorrento, (Italy).
3. 2010 National Conference AIVI (Associazione Italiana Veterinari Igienisti). 17-19 June, Copanello, (Italy).
4. 2011 National Conference AIVI (Associazione Italiana Veterinari Igienisti). 8-10 June, Signa, (Italy)
5. 2014 National Conference AIVI (Associazione Italiana Veterinari Igienisti). 10-12 October, Bologna, (Italy).
6. 2017 National Conference AIVI (Associazione Italiana Veterinari Igienisti). 14-16 September, Perugia, (Italy)
7. 2018 Conference CRIPAT University of Naples “Federico II”. 10-11 December, Napoli, (Italy).
8. 2018 National Conference AIVI (Associazione Italiana Veterinari Igienisti). 12-14 September, Milan, (Italy)
9. 2019 National Conference organized by Istituto Zooprofilattico del Piemonte and Banco Alimentare Piemonte. 6 June, Turin, (Italy).

Granted Patent (3)

- 2014- Co-founder Spin-off “MED&FOOD” -University of Bari “Aldo Moro”, Bari (Italy)
- 2019- Co-founder Spin-off “Feed from Food” (Innovative Start up and Benefit Company) -University of Milan, Milan (Italy)
- 2019- Co-inventor of Patent No. PCT/IB2020/050872-30308WO
Title: “Method and apparatus for the recovery and transformation of a primary food product into a secondary food product and related food product”

Manual, book and chapter in book (6)

1. **C. M. Balzaretti**, I. Dragoni. La ristorazione collettiva: aspetti igienico-sanitari legati alla produzione e somministrazione dei pasti. Edited by di Antonietta Galli Volonterio. Microbiologia degli Alimenti. Casa Editrice Ambrosiana (2005).

2. **C. M. Balzaretti**. La ristorazione collettiva aspetti igienico sanitari legati alla preparazione e somministrazione dei pasti. Edited by di Antonietta Galli Volonterio. Microbiologia degli Alimenti. Casa Editrice Ambrosiana (2005).
3. **C. M. Balzaretti**, M. Marzano. Gestione delle diete sanitarie nella ristorazione Collettiva Manuale della Ristorazione. Edited by di S. Ciappellano e CEA (2009).
4. **C. M. Balzaretti**, M. Marzano, B. Ripamonti. “Cosa consigliano gli esperti di nutrizione” Iniziative Zooprofilattiche e Zootecniche-Brescia, Vol. 96 ISBN 978-88-97562-10-8; “I microrganismi, i vegetali e l’uomo” Fondazione (2014).
5. Caritas Italiana, Fondazione Banco Alimentare Onlus, **C. M. Balzaretti**, M. Castrica, P. Cocconcelli, D. Bassi. Manuale per corrette prassi operative recupero e distribuzione di cibo ai fini di solidarietà sociale. Ed.1; Validated by Italian Ministry of Health (2016).
6. **C. M. Balzaretti**, K. Razzini. “Controllo degli alimenti in fase di vendita e nella ristorazione collettiva”. Chapter 14; Ispezione e controllo degli Alimenti Le Point Veterinaire. Edited by di Beniamino Cengi Goga (2018).

Speaker at international congresses (5)

- 1985 Speaker
Congress: 1°International Congress of Food and Health “Chlorinated hydrocarbons in fresh water fishes” and “Cadmium content of cephalopods”. 28-31 October, Salsomaggiore, (Italy).
- 2003 Speaker
Congress: “School catering in Europe: comparing experiences”
Speech: “The hygienic quality of food between emergencies and quality policies”. 17-18 November, EXPO Saponi, Milan, (Italy)
- 2014 Speaker
Congress: “Nature is a perfect machine. Sustainable” Ipack-Ima “The potential of the IV gamma in the school catering sector”. 21 January, University of Milan, Milan, (Italy).
- 2014 Speaker
Congress: VIII International Forum of Practical Nutrition, “Optimization of menus in school catering”. 3-4 April, Milan (Italy).
- 2015 Speaker
Congress: “Make it Mediterranean”. 15 July, EXPO, Milan, (Italy).

Funding received (8)

- 06/12/2002-18/01/2005 PRIN- (Participant)
Project: “Assessment of exposure to M1 aflatoxins in the infant population through consumption of organic and conventional dairy products”.
- 30/11/2004- 22/12/2006 PRIN (Participant)
Project: “Assessment of the exposure to aflatoxin M1 Lead and cadmium in the infant population (nurseries) through consumption of organic and conventional dairy products”.
- 01/01/2006-30/12/2007 ATE PUR 2006/2008 (Responsible)
Project: “Identification of Mediterranean sole species and in particular of different leek sole populations by PCR and sequencing in order to extend the gene bank database”.
- 01/01/2008-30/12/2008 ATE PUR 2006/2008 (Responsible)

Project: “Study of food safety in commercial catering through the microbiological monitoring of raw materials of production processes and finished products”.

01/01/2013-01/06/2015 MISURA 124 FEASR (Participant)
Rural Development Programme Lombardy Region Rice & Frogs District - Good, Healthy and Close Project: “The development of a new organizational form in the rice sector: Rice & Frogs District, an organization with agriculture at its Centre”.

01/06/2016-01/10/2018 CARIPLO (Participant)
Project: “Bioconversion of fruit and vegetable waste to earthworm meal as novel food source”.
Cariplo Foundation 2015 call for proposals “Integrated research on industrial biotechnology and the bio economy”.

2017- PRIN (Participant)
Project: “Use of local chicken breeds in alternative production chain, welfare, quality and sustainability”.

2018- PSR Line 2 Action A (Participant)
Project: “The Use of Mussels to monitor the state of contamination of the Flekkefjord fjord as a conservative parameter aimed at food hygiene and safety”.

Supervising and mentoring activities (thesis and research projects of PhD students)

She is supervisor of 50 thesis and co-supervisor of 8 thesis in the context of bachelor’s and master's degree courses in particular: Veterinary Medicine, Environment and Workplace Prevention Techniques (L/SNT4) and Animal Husbandry (L-38) for the scientific sector VET/04.

She is tutor of research grants and scholarships:

- 1994-1995 Tutoring activities in the development of the scholarship of Dr. Lisa Vallone.
Title: “Identification, application and control of appropriate quality standards to ensure the quality of the production of catering meals”.
- 2009-2010 Tutor of Dr. Ada Marzano in the PhD program in Animal Nutrition and Food Safety.
Title: “Animal feeding and food safety”.
- 2009-2012 Tutoring activity for Research Grant type B of Dr. Ada Marzano
Project: “Sanitary and hygiene evaluation for collective catering” in collaboration with Milano Ristorazione S.p.A and Comune di Cologno Monzese.
- 2014-2016 Tutoring activity for Research Grant type B of Dr. Sabrina Ratti
Project: “Valorization of short supply chain rice production in Lombardy through the characterization of hygienic-sanitary, product and sensory parameters”. PSR Misura 124.
- 2018- Tutoring activity for Research Grant type B of Dr. Marta Castrica
Project: “Food safety as a guarantee of healthiness to new sustainable strategies in food recovery”.