



Dr. Francesco Noci

francesco.noci@gmit.ie

+353 (0)91 74 2381

Area of Expertise

Food Processing Technologies, Food product development, Food Quality, Food Safety, Sensory analysis



Research Centre/Area

Science

Biography

Lecturer at GMIT since 2012 in the areas of Food Science and Technology, Food Safety, and Nutrition, and at UCD Institute of Food and Health from 2005, lecturing in nutritional biochemistry and metabolism and food product development. Dr. Noci has over 15 years of experience in food research focusing on safety of foods processed by thermal and non-thermal technologies, physical and chemical quality and sensory methods. Since 2006 Dr Noci participated in successful DAFM–FIRM projects. In 2010 he was awarded a grant from the European Commission (FP7 – Research for the benefit of SMEs Ref. 261591), developing of a new system for the processing of milk (www.smartmilk.eu). More recently, at GMIT, Dr Noci is one of the partners of the Sensory Food Network Ireland, a DAFM – FIRM funded project, over a planned lifespan of 5 years. Dr. Noci has contributed to obtaining research funds through the RISE scheme (2017, 2018), a recent collaborative FIRM project of marine bioactives together with Dr. L. Ryan, and through the mechanism of Enterprise Ireland Innovation Vouchers. Dr Noci has 50 publications in peer-reviewed international journals/book chapters, a current h-index of 31 (Google Scholar metrics) and over 2500 citations.

Collaborators/Partners

Teagasc Ashtown,
University College Cork
University College Dublin
Teagasc Moorepark
Limerick Institute of Technology
University Of Ulster
AFBI
University of Limerick
TU Dublin
Letterkenny IT

Publications

Caminiti, I.M; Palgan, I.; Muñoz, A.; Noci, F.; Whyte, P.; Morgan, D.J; Cronin, D.A; Lyng, J.G; (2012), The effect of ultraviolet light on microbial inactivation and quality attributes of apple juice, Food and Bioprocess Technology, 5, (2) 680-686

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Pataro, G; Muñoz, A; Palgan, I; Noci, F; Ferrari, G; Lyng, JG; (2011), Bacterial inactivation in fruit juices using a continuous flow pulsed light (PL) system, Food Research International, 44, (6) 1642-1648

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Riener, J.; Noci, F.; Cronin, D.A; Morgan, D.J; Lyng, J.G; (2010), A comparison of selected quality characteristics of yoghurts prepared from thermosonicated and conventionally heated milks, Food Chemistry, 119, (3) 1108-1113

Walkling-Ribeiro, M.; Noci, F.; Cronin, D.A; Lyng, J.G; Morgan, D.J; (2010), Shelf life and sensory attributes of a fruit smoothie-

type beverage processed with moderate heat and pulsed electric fields, *LWT-Food Science and Technology*, 43, (7) 1067-1073

Noci, F; Walkling-Ribeiro, M; Cronin, DA; Morgan, DJ; Lyng, JG; (2009), Effect of thermosonication, pulsed electric field and their combination on inactivation of *Listeria innocua* in milk, *International Dairy Journal*, 19, (1) 30-35

Riener, J.; Noci, F.; Cronin, D.A; Morgan, D.J; Lyng, J.G; (2009), The effect of thermosonication of milk on selected physicochemical and microstructural properties of yoghurt gels during fermentation, *Food Chemistry*, 114, (3) 905-911

Riener, J.; Noci, F.; Cronin, D.A; Morgan, D.J; Lyng, J.G; (2009), Characterisation of volatile compounds generated in milk by high intensity ultrasound, *International Dairy Journal*, 19, (4) 269-272

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Noci, F; French, P; Monahan, FJ; Moloney, AP; (2007), The fatty acid composition of muscle fat and subcutaneous adipose tissue of grazing heifers supplemented with plant oil-enriched concentrates¹, *Journal of Animal Science*, 85, (4), 1062-1073

Noci, F; Monahan, FJ; Scollan, ND; Moloney, AP; (2007), The fatty acid composition of muscle and adipose tissue of steers offered unwilted or wilted grass silage supplemented with sunflower oil and fishoil, *British Journal of Nutrition*, 97, (3) 502-513

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Noci, F; O'kiely, P; Monahan, FJ; Stanton, C; Moloney, AP; (2005), Conjugated linoleic acid concentration in M. Longissimus dorsi from heifers offered sunflower oil-based concentrates and conserved forages, Meat Science, 69, (3) 509-518

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