



Call for Applications for the Award of No. 1 Research Position pursuant to Article 22-ter of Law No. 240/2010, Scientific-Disciplinary Group 03/CHEM-07 – Pharmaceutical, Toxicological, Nutraceutical-Food, Fermentation, and Wellness and Health Products Chemistry, Scientific-Disciplinary Sector CHEM-07/B – Food Chemistry, at the facilities of the Research Unit in Food Science and Nutrition and the Faculty Department of Science and Biotechnology of the Università Campus Bio-Medico di Roma (competition code: IR/05_26).

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Research positions available	1
Contract duration (at least one year)	1 year
Departmental Faculty/Research Unit of affiliation	Faculty of Science and Biotechnology / Unit in Food Science and Nutrition
Place where the activities will be carried out	UCBM – at the Research Unit laboratories
Scientific Disciplinary Group	03/CHEM-07 – Pharmaceutical, Toxicological, Nutraceutical-Food, Fermentation, and Wellness and Health Products Chemistry
Scientific-Disciplinary Sector	CHEM-07/B – Food Chemistry
Subject of the contract (title of the research program)	Nutraceutical and/or Cosmeceutical Valorization of Molecules and Extracts Derived from Foods or Agro-Food Supply Chain By-products
Brief description of the research program to which the position is linked	<p>The research program is aimed at the study and nutraceutical valorization of bioactive molecules and phytocomplexes of food origin, with particular attention to compounds derived from plant matrices and agri-food by-products, within the framework of circular economy and sustainable food systems.</p> <p>The research activity includes the extraction and preparation of bioactive fractions from selected food matrices using appropriate extraction techniques, as well as their chemical characterization through advanced analytical methodologies. The obtained compounds and extracts will subsequently be biologically evaluated through in vitro assays and cellular models, in order to investigate their potential nutraceutical properties and functional effects relevant to human health.</p> <p>Previous knowledge and experience in the application of chemical-analytical methods for the analysis of food matrices, as well as biological methods for assessing the biological activity of natural compounds and extracts, including in vitro assays and cellular models, will be considered a preferential qualification.</p> <p>The project is part of research activities focused on the valorization of bioactive compounds from foods and their by-products, contributing to the development of innovative knowledge and strategies for the production of high value-added functional and nutraceutical ingredients.</p>



Research Supervisor/Tutor	Prof. Laura Dugo
Maximum number of publications	8
Language knowledge and skills	English
Any additional qualifications subject to evaluation	Participation to Congress and workshop Teaching activity in Food Chemistry Phd
Date and time of the interview	15th July 2026, at 9:30 a.m. Remote candidates on Microsoft Teams platform
Funding body	University Campus Bio-Medico of Rome
Funding Programme / Call for Proposals	Project bando interno 2023 “A ONE health approach FOR a sustainable functional food development from WHOLE pigmented wheat - ONE4WHOLE”