

Vážené kolegyně, vážení kolegovia,  
v spolupráci so Slovenskou spoločnosťou pre  
Biochémiu a Molekulárnu biológiu vás  
pozývame na vedeckú prednášku v rámci cyklu

**“Letné stretnutia v Parku”**

Dňa **21.6. 2018 o 13:30**  
v Konferenčnej miestnosti  
Vedeckého parku UK,  
Ilkovičova 8, Bratislava

**Rossana Sidari, PhD.**  
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**„Selection of wine yeasts and their  
improvement by micromanipulation“**



**Rossana Sidari, PhD.** held a Researcher position in Microbiology at the Department of AGRARIA of the *Mediterranea* University of Reggio Calabria, Italy.

Graduated in Agricultural Sciences at the same Department where she also took the degree of Doctor of Research (Ph.D) in Food Biotechnology. She teaches on food microbiology area in the master's degree course of Food Science and Technologies at the Department of AGRARIA, *Mediterranea* University of Reggio Calabria.

She carried out research periods abroad at the: Department of Food and Land Resources, University of Melbourne, Australia in the framework of "Voucher for Intensive Programs of high formation for researchers of Calabrian University and Research centers" Measure 3.7 - POR 2000/2006; Institute of Molecular Biology, Slovak Academy of Sciences, Bratislava, in the framework of bilateral project Italy-Slovak SK-IT-0019-08; National & Kapodistrian University of Athens, School of Science - Faculty of Biology, Department of Ecology & Systematics in the frame of the EU project "Production of biodiesel from Algae in selected Mediterranean Countries, MED-ALGAE" - ENPI CBCMED (I-B/2.2/099).

#### **Vybraná bibliografia prednášajúcej:**

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**Tešíme sa na stretnutie,**

**za organizátorov,  
Stano Stuchlík**