

Graduated in Veterinary Medicine at the University of Turin in 1986, specialist in "Inspection of food of animal origin", with a PhD in "Chemistry, Technology and Food Hygiene". Since October 2000 she is full professor of the University of Turin in the scientific disciplinary sector of "Food Inspection of O.A."

The teaching and research activity of Prof. Tiziana Civera focuses on the hygiene and safety of food, and on the related food law. She holds courses in various undergraduate and postgraduate degree as well as in specialization schools and in masters.

Curriculum includes organizational activities comprehensive of participation in PhD colleges, including international ones ["Inspective and Sanitary Concerns in Animal Production in Exchanges between the European Union and the People's Republic of China" with administrative headquarters University of Pisa]; the management and direction of postgraduate schools at the University of Turin (Food Inspection; Hygiene and Technology of meat), the presence in scientific masters councils ("Regia"; "Food Science and Human Health).

She held the role of delegate of the Faculty and subsequently of the Department for teaching activities for 8 years; in the three-year period 2012-2014 she held the role of President of AIVI (Italian Association of Hygienist Veterinarians). Member of the Group of Experts of the Evaluation of the Agricultural and Veterinary Sciences area (GEV 07) for ANVUR in the VQR 2004-2010 (SSD VET / 04); system and disciplinary expert since 2017 for Anvur; reviewer for the Miur of research and of PhD projects. Director of the Quality Office (Presidio della Qualità) of the University of Turin, from November 2016 to October 2018

She carries out permanent training activities on food safety for veterinarians, biologists and other professionals; has a documented teaching activity in national and international conferences.

The research activities are aimed in particular at the field of food microbiology, with special attention to aspects concerning food safety and hygiene, HACCP, quality of milk, meat and fish based products, through traditional and innovative methods, as documented by scientific publications.

Briefly, the research activity includes:

- definition of quality standards (microbiological and chemical) for evaluating the freshness and conservation status of fishery products;
- evaluation of the hygiene of the slaughter;
- evaluation of the chemical and microbiological characteristics of meat products;
- identification of species in meat, cheese and fish based products in order to verify correct labeling and highlight any fraud by SDS-PAGE, isoelectric focusing, PCR, multiplex-PCR, SNPs, etc.;
- Approach to molecular differentiation of cattle Sarcocystis in meat
- Study of techniques based on DNA analysis to evaluate the presence of pathogenic microorganisms in various production chains;
- development and application of molecular subtyping methods for the characterization of foodborne and spoiling bacteria;
- 16S rRNA metabarcoding for the study of the microbiota of milk and dairy production
- Detection of Antimicrobial Resistance Genes in the Milk Production Environment through Whole Metagenomic Sequencing (WMS)

At present she is the author of 150 published articles in national and international Journals; H-index 21.

During the last years, she has been the coordinator of several national projects, collaborating with public and private institutions in research activities.