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Location	Department of Agricultural, Food and Forest Sciences (SAAF), Viale delle Scienze, Building 4, Entrance H, Palermo, Italy
Profile	<ul style="list-style-type: none"> - PhD graduate in Mediterranean Horticulture – March 2014 - Master’s Degree in Entrepreneurship and Quality of Agri-Food Systems, July 2010 - Final Grade: 110/110 with mention - Master in Quality management, certification and safety of the agri-food supply chain – September 2008 - Bachelor’s Degree in Agricultural Sciences and Technologies, - curriculum Organic agriculture - April 2007 – Final Grade: 109/110;
Expertise	<ul style="list-style-type: none"> - Post-harvest biology on fruits
Tutor	Dr. Giuseppe Sortino
Co-tutor	
Thesis topics	New Advances in Fruit Quality: Pre-harvest Techniques and Postharvest Management
Research interests	Quality of fruits and Postharvest Management
Link to publications	<ol style="list-style-type: none"> 1. Sortino, G., Allegra, A., Farina, V., De Chiara, M. L. V., & Inglese, P. 2022. Genotype influence on shelf-life behaviour of minimal processed loquat (<i>Eriobotrya japonica</i> (Thunb.) Lindl.) fruit: the role of sugar, acid organics and phenolic compounds. <i>Chemical and Biological Technologies in Agriculture</i>, 9(1), 1-18. https://doi.org/10.1186/s40538-021-00282-z 2. Sortino, G., Saletta, F., Puccio, S., Scuderi, D., Allegra, A., Inglese, P., & Farina, V. 2020. Extending the shelf life of white peach fruit with 1-methylcyclopropene and aloe <i>arborescens</i> edible coating. <i>Agriculture</i>, 10(5), 151. https://doi.org/10.3390/agriculture10050151 3. Allegra, A., Gallotta, A., Carimi, F., Mercati, F., Inglese, P., & Martinelli, F. 2018. Metabolic Profiling and Post-harvest Behavior of “Dottato” Fig (<i>Ficus carica</i> L.) Fruit Covered with an Edible Coating from <i>O. ficus-indica</i>. <i>Frontiers in plant science</i>, 9. https://doi.org/10.3389/fpls.2018.01321 4. Valentini, V., Allegra, A., Adduci, F., Labella, C., Paolino, R., & Cosentino, C. 2018.

- Effect of cactus pear (*Opuntia ficus-indica* (L.) Miller) on the antioxidant capacity of donkey milk. *International Journal of Dairy Technology*, 71(3), 579-584. <https://doi.org/10.1111/1471-0307.12477>
5. Gallotta, A., Allegra, A., Inglese, P., & Sortino, G. 2018. Fresh-cut storage of fruit and fresh-cuts affects the behaviour of minimally processed Big Bang nectarines (*Prunus persica* L. Batsch) during shelf life. *Food Packaging and Shelf Life*, 15, 62-68 <https://doi.org/10.1016/j.fpsl.2017.11.004>
 6. Sortino, G., Allegra, A., Passafiume, R., Gianguzzi, G., Gullo, G., & Gallotta, A. 2017. Postharvest Application of Sulphur Dioxide Fumigation to Improve Quality and Storage Ability of "Red Globe" Grape Cultivar During Long Cold Storage. *Chemical Engineering Transactions*, 58, 403-408 <https://www.aidic.it/cet/17/58/068.pdf>
 7. Chironi, S., Sortino, G., Allegra, A., Saletta, F., Caviglia, V., & Ingrassia, M. 2017. Consumer assessment on sensory attributes of fresh table grapes cv'Italia'and'Red globe'after long cold storage treatment. *Chemical Engineering Transactions*, 58, 421-426. <https://doi.org/10.3303/CET1758071>
 8. Ingrassia, M., Chironi, S., Allegra, A., & Sortino, G. 2017. Consumer preferences for fig fruit (*Ficus carica* L.) quality attributes and postharvest storage at low temperature by in-store survey and focus group. *Acta Hort.* 1173,383-388 DOI: <https://doi.org/10.17660/ActaHortic.2017.1173.66>.
 9. Valentini, V., Allegra, A., Adduci, F., Labella, C., Paolino, R., & Cosentino, C. 2018. Effect of cactus pear (*Opuntia ficus-indica* (L.) Miller) on the antioxidant capacity of donkey milk. *International Journal of Dairy Technology*, 71(3), 579-584. <https://doi.org/10.1111/1471-0307.12477>
 10. Sortino, G., Allegra, A., Farina, V., & Inglese, P. 2017. Postharvest quality and sensory attributes of 'Pesca di Bivona' peaches (*Prunus Persica* L.) during storage. *Bulgarian Journal of Agricultural Science*, 23(6), 939-946
 11. Sortino, G., Farina, V., Gallotta, A. and Allegra, A. 2018. Effect of low SO₂ postharvest treatment on quality parameters of 'Italia' table grape during prolonged cold storage. *Acta Hort.* 1194, 695-700 DOI: <https://doi.org/10.17660/ActaHortic.2018.1194.99>
 12. Allegra A., Inglese P., Sortino G., Settanni L., Todaro A., Liguori G. 2016-The influence of *Opuntia ficus-indica* mucilage edible coating on the quality of 'Hayward' kiwifruit slices Postharvest Biology and Technology, 120, 40-51 <http://dx.doi.org/10.1016/j.postharvbio.2016.05.011>
 13. Allegra A., Sortino G., Settanni L., Todaro A, Gallotta A. 2016 The effectiveness of *O. ficus-indica* mucilage edible coating on post-harvest maintenance of 'Dottato' fig (*Ficus carica* L.) fruit. *Journal of Food Science and Technology*. <https://doi.org/10.1016/j.fpsl.2017.04.010>
 14. Allegra A., Sortino G., Miciletta G., Riotto M., Fasciana T., P. Inglese - 2015- The influence of harvest period and fruit ripeness at harvest on minimally processed cactus pear (*Opuntia ficus-indica* L. Mill.) fruit stored under passive atmosphere. *Postharvest Biology and Technology* 104 pp 57-62. DOI: <http://dx.doi.org/10.1016/j.postharvbio.2015.03.001>.

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| | <p>15. Allegra A., Barone E., Inglese P., Todaro A., Sortino G. -2015-Variability of sensory profile and quality characteristics for 'Pesca di Bivona' and 'Pesca di Leonforte' peach (<i>Prunus persica</i> Batsch) fresh-cut slices during storage-<i>Postharvest Biology and Technology</i> 110 pp.61-69. DOI: http://dx.doi.org/10.1016/j.postharvbio.2015.07.020.</p> |
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“Io sottoscritto, **Alessio Allegra**, autorizzo l'Università degli Studi di Palermo nell'esercizio delle sue funzioni istituzionali, ai sensi dell'art. 97 della legge in materia di diritto di autore (legge n. 633 del 22 aprile 1943), all'utilizzo dell'immagine relativa alla mia persona, alla sua riproduzione su qualsiasi supporto tecnico e/o multimediale conosciuto e futuro, alla sua diffusione su qualsiasi piattaforma web dell'Università, vietando altresì l'utilizzo dell'immagine di cui sopra in contesti che ne pregiudichino la dignità personale ed il decoro. Sono informato che la posa, l'utilizzo, la riproduzione, la diffusione di tale immagine è da considerarsi effettuata a titolo gratuito. Sono consapevole delle dichiarazioni rese e sollevo dunque l'Università degli Studi di Palermo da qualsiasi pretesa e/o azione anche di terzi”.

Palermo, 28.12.2021

Firma

A handwritten signature in black ink, appearing to read "Alessio Allegra". The signature is written in a cursive style with a long horizontal stroke at the end.