**Francine Mezzomo Giotto**

New Mexico State University | P.O. Box 30003, MSC 3-I | Las Cruces, NM. 88003-8003

575-646-2492 | fgiotto@nmsu.edu

**Education**

2018 – 2022 – **Ph.D.** – University of Nevada, Reno – UNR

Advisor: Dr. Amilton de Mello

Major: Animal and Rangeland Sciences

Area of Concentration: **Meat Industry and Food Safety**

Minor: Business Administration

Dissertation: MicroRNAs as biomarkers for meat quality and evidence of absorption of beef-derived microRNAs in the mammalian digestive system

2015 – 2019 – **Ph.D.** – Londrina State University – UEL, Brazil

Advisor: Dr. Edson Luis de Azambuja Ribeiro

Major: Animal Science

Area of Concentration: **Animal Production**

Dissertation: Pecan by-products as feedstuff in lamb diets: carcass characteristics, and meat quality attributes

2013 – 2015 – **M.S.** – Maringa State University – UEM, Brazil

Advisor: Dr. Antonio Ferriani Branco

Major: Animal Science

Area of Concentration: **Animal Production**

Thesis: Substitution of corn by glycerin in high-performance diets for beef cattle

2008 – 2012 – **D.V.M.** – Centro-Oeste State University – UNICENTRO, Brazil

Advisor: Dr. Sandra Galbeiro

**Work Experience**

2023 – Present **Assistant Professor of Meat Science**

 New Mexico State University – NMSU

 College of Agriculture, Consumer, and Environmental Sciences

2022 - 2023 **Assistant Professor of Animal Science**

 Louisiana Tech University – LaTech

School of Agricultural Sciences & Forestry

2021 - 2022 **Instructor**

 University of Nevada, Reno – UNR

Department of Agriculture, Veterinary & Rangeland Sciences

2018 – 2020 **Graduate Teaching Assistant**

University of Nevada, Reno – UNR

Department of Agriculture, Veterinary & Rangeland Sciences

2016 – 2017 ­ **Instructor**

Filadelfia University Center – UniFil

Department of Veterinary Medicine

2016 ­– 2016 **Online Content Creator**

Brazil Technical Publisher – ETB

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**Relevant Complementary Education**

2023 ­– Beef Quality Assurance Certification – Beef Checkoff

2022 – Food Safety & Science Certification – American Meat Science Association – AMSA

2022 – Meat Evaluation Certification – American Meat Science Association – AMSA

2021 – Effective Teaching Practices – The Association of College and University Educators – ACUE

2020 – Developing and Implementing HACCP – Food Safety Net Services – FSNS

2020 – Global Standard for Food Safety Issue 8: Sites Training – BRCGS Food Safety

2019 – Teaching with Technology – UNR

2019 – Writing Competitive Grant Proposals – AtKisson Training Group

2017 –Training Course for Professors – Unifil

2017 – Didactics Course: teaching practice in higher education – UEL

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**Laboratory Expertise**

* **Molecular Biology**

RNA extraction, cDNA library construction, primer designing, RT-PCR

* **Microbiology**

Biosafety level 2 training, microbial county analysis, bacteriophage isolation and amplification

* **Biochemistry**

Gas chromatography, volatile compounds, Soxhlet extractor

* **Applied Meat Analysis**

Carcass characteristics and composition, proximate analysis, objective tenderness (WBSF, slice shear force), sensory analysis, instrumental color, fatty acid profile, volatile compounds, and lipid oxidation

**Research Projects**

2020 – Present – Effects of grain and grass-fed diets on miRNA expression and meat quality attributes of beef steers

2019 – Present – miRNA expression in raw, cooked, and digested meats

1. – 2020 – Bacteriophage application on red meats: Effects on *E. coli* population in final products

2018 – 2020 – The effects of quality grade and aging time on dry and wet aged short loins.

2016 – 2018 – Pecan nuts in sheep feed: growth performance and meat quality

2015 – 2016 – Condensed tannins in sheep feed: growth performance, parasites, and meat quality

2013 – 2015 – Glycerin levels in steer growth performance

2013 – 2014 – Live yeast and mannanoligosaccharide in cattle protein supplements

2012 – 2013 – Cashew nutshell liquid in feedlot: growth performance and ruminal parameters

2011 – 2012 – Simvastatin effects in rats and quails fed with high cholesterol diets

2010 – Homeopathy use in finishing steers’ diet

**Awards & Recognition**

­­2022 – ePoster Ph.D. Competition – 3rd place – 75th Reciprocal Meat Conference, Des Moines - Iowa – American Meat Science Association

2022 – Department of Agriculture, Veterinary and Rangeland Sciences Award of Excellence – Outstanding Graduate Student – UNR

2022 – Department of Agriculture, Veterinary and Rangeland Sciences Award of Excellence – Veterinary Instruction – UNR

2022 – Graduate Student Association Travel Award – UNR

2021 – Outstanding International Graduate Student Scholarship – UNR

­2021 – Graduate Student Association Travel Award – UNR

1. – Dean’s Merit Scholarship – UNR

­2020 – Graduate Student Association Travel Award – UNR

2019 – Nevada Woolgrowers Association – UNR

­2019 – Graduate Student Association Travel Award – UNR

­2018 – Dean’s Merit Scholarship – UNR

­2015 – 2018 – Coordination for the Improvement of Higher Education Personnel Scholarship ­– UEL

­2013 – 2015 – Coordination for the Improvement of Higher Education Personnel Scholarship – UEM

­2010 – Special Education Scholarship – UNICENTRO

**Peer Reviewer**

2021 – Present – Ruminants

2021 – Present – Foods

2021 – Present – Animals

2020 – Present – Applied Sciences

2017 ­– Present – Semina

**Event coordination – Host committee**

2021 – 74th Reciprocal Meat Conference – AMSA

2017 – Lecture Series in Sheep Production – UEL

2016 – Research Congress on Animal and Human Health – UEL

2016 – Mini-Workshop of Animal Sanitary Defense – UEL

2016 – IV Sheep Symposium – UEL

2014 – XXXV Paranaense Congress of Animal Science Students – UEM

2014 – V Symposium of Farage Conservation and Utilization – UEM

2013 – XXXIV Paranaense Congress of Animal Science Students – UEM

2012 – Lecture Series in Animal Health and Production ­– UNICENTRO

**Publications**

* **Peer-Reviewed Journal Articles**

**GIOTTO, F. M.**; GRANDIS, F. A.; RIBEIRO, E. L. A.; DE MELLO, A. S. Discarded pecan seeds as an alternative feedstuff in lambs diet: Effects on intake, growth performance, carcass weights, and meat quality. Small Ruminant Research, v. 213, 106729, 2022.

SHEBS-MAURINE, E. L.; **GIOTTO, F. M.**; DE MELLO, A. S. Effects of MS bacteriophages, ultraviolet light, and organic acid applications on beef trim contaminated with STEC O157:H7 and the “Big Six” serotypes after a simulates High Event Period Scenario. Meat Science, v. 188, 108783, 2022.

SHEBS-MAURINE, E. L.; **GIOTTO, F. M.**; LAIDLER, S. T.; DE MELLO, A. S. Effects of bacteriophages and peroxyacetic acid applications on beef contaminated with Salmonella during different grinding stages. Meat Science, v. 173, 108407, 2021.

SHEBS, E. L.; LUKOV, M. J.; **GIOTTO, F. M.**; TORRES, E. S.; DE MELLO, A. S. Efficacy of bacteriophage and organic acids in decreasing STEC O157:H7 populations in beef kept under vacuum and aerobic conditions: A simulated High Event Period scenario. Meat Science, v. 162, p. 108023, 2020.

**GIOTTO, F. M.**; FRUET, A. P. B.; NÖRNBERG, J. L.; CALKINS, C. R.; DE MELLO, A. S. Effects of Muscle and Finishing Diets Containing Distillers Grains with Low Moisture Levels on Fatty Acid Deposition in Two Novel Value-added Beef Cuts. Food Science of Animal Resources, v. 40, p. 484-494, 2020.

FRUET, A. P. B.; **GIOTTO, F. M.**; FONSECA, M. A.; NÖRNBERG, J. L.; DE MELLO, A. S. Effects of the Incorporation of Tannin Extract from Quebracho Colorado Wood on Color Parameters, Lipid Oxidation, and Sensory Attributes of Beef Patties. Foods, v. 9, p. 667, 2020.

SACOMAN, G. A. Z.; CONSTANTINO, C.; RIBEIRO, E. L. A.; **GIOTTO, F. M.**; FERNANDES JUNIOR, F. Desempenho, parâmetros sanguíneos, ingestão de água e escore de fezes de ovelhas confinadas sob diferentes frequências de alimentação. *Synergismus scyentifica UTFPR*, v. 11, p. 62-65, 2016.

SACOMAN, G. A. Z.; CONSTANTINO, C.; RIBEIRO, E. L. A.; **GIOTTO, F. M.**; KORITIAKI, N. A. Diferentes frequências de alimentação sob o comportamento ingestivo de ovelhas de descarte. *Synergismus scyentifica UTFPR*, v. 11, p. 66-69, 2016.

DIAZ, T. G.; TEODORO, A. L.; OSMARI, M. P.; SALAB, B. L.; MATOS, L. F.; **GIOTTO, F. M.** Líquido da casca da Castanha de Caju em dietas para ruminates. *Campo Digit@l (Faculdade Integrado de Campo Mourão)*, v. 10, p. 1-10, 2015.

BOTELHO, G. G.; FALBO, M. K.; OST, P. R.; CZEKOSKI, Z. M.; RAVIOLO, A. E.; **GIOTTO, F. M.**; GOLDONI, E. C.; [MORAIS, R. N.](http://lattes.cnpq.br/8924474377672776) Physiological performance of quails that underwent dietary and pharmacological manipulation of cholesterol. *Journal of Animal Physiology and Animal Nutrition*, v. 99, p. 424-429, 2015.

**GIOTTO, F. M.**; OSMARI, M. P.; SALAB, B. L.; MATOS, L. F.; DIAZ, T. G. Subproduto do biodiesel na alimentação de ruminantes: o caso da glicerina. *Arquivos de Ciências Veterinárias e Zoologia da UNIPAR*, v. 18, p. 253-257, 2015.

OSMARI, M. P.; MATOS, L. F.; SALAB, B. L.; DIAZ, T. G.; **GIOTTO, F. M**. Líquido da casca da castanha de caju: características e aplicabilidades na produção animal. *Pubvet (Londrina)*, v. 9, p. 143-149, 2015.

* **Books**

RIBEIRO, E. L. A.; **GIOTTO, F. M.**; JALLOUL, L. G. E-book of the V Sheep Symposium. 5. ed., 2021. 180p.

RIBEIRO, E. L. A.; NEVES, A. P.; TAGLIATELLA, D. K. S.; GRANDIS, F. A.; **GIOTTO, F. M.**; SILVA, L. S. A. C.; LEITE, L. S. E-book of the IV Sheep Symposium. 4ed., 2018. 119p.

RIBEIRO, E. L. A.; MANGILLI, L. G.; CONSTANTINO, C.; FERNANDES JUNIOR, F.; KORITIAKI, N. A.; GRANDIS, F. A.; CASTRO, F. A. B.; PENA, A. F.; GUIMARAES, V. P.; **GIOTTO, F.M.**; ALVES, L. G. C. Proceedings of the Londrina State University Sheep Symposium. 1.ed., Londrina, 2015. 130p.

* **Book Chapters**

RIBEIRO, E. L. A.; **GIOTTO, F. M.** Sheep Carcass Characteristics. In: Fabiola Cristine de Almeida Rego. (Org.). Saúde e Produção de Ovinos. 1ed. Arapongas: UNOPAR, 2019. p. 177-204.

GRANDIS, F. A.; **GIOTTO, F.M.** Coccidiosis in Sheep Production. In: Edson Luis de Azambuja Ribeiro; Livia Galiano Mangilli; Camila Constantino; Francisco Fernandes Júnior; Natália Albieri Koritiaki; Fernando Augusto Grandis; Francine Mezzomo Giotto; Luis Gustavo Castro Alves. (Org.). Proceedings of the Londrina State University Sheep Symposium. 1ed., Londrina, 2015. p. 90-98.

* **Extension / Professional Reports**

**GIOTTO, F. M.**; FRUET, A. P. B.; DE MELLO, A. S. Finishing diets containing dry and modified corn distillers grains differently affect fatty acid profile of beef. *University of Nevada Cooperative Extension.* Fact Sheet 19-03.

**GIOTTO, F. M.**; GRANDIS, F. A.; FERNANDES JUNIOR, F.; CONSTANTINO, C.; RIBEIRO, E. L. A. Manejo e cuidados da ovelha na gestação. *Revista do Produtor Rural do Paraná*, Guarapuava, p. 90 - 91, 01 fev. 2016.

**GIOTTO, F.M.**; FERNANDES JUNIOR, F.; CONSTANTINO, C.; RIBEIRO, E. L. A. Manejo reprodutivo e sanitário de ovinos para estação de monta. *Revista do Produtor Rural do Paraná*, Guarapuava, p. 50 - 52, 01 jan. 2016.

SILVA, M. R. H.; SALVALAIO, G. B. G.; LEAO, G. F. M.; **GIOTTO, F.M.**; MAREZE, J.; COELHO, M. G. Influência da temperatura e ambiente sobre vacas de alta produção. *Revista do Produtor Rural do Paraná*, Guarapuava - Pr, v. 29, p. 100 - 101.

SILVA, M. R. H.; RETTIG, L. C.; SALVALAIO, G. B. G.; LEAO, G. F. M.; **GIOTTO, F.M.**; MAREZE, J.; COELHO, M. G. Influência do Manejo pré-parto sobre a produção e reprodução em vacas leiteiras. *Revista do Produtor Rural do Paraná*, Guarapuava - Pr, p. 62 - 63.

* **Abstracts**

GAMAGE, N. D. H.; **GIOTTO, F. M.**; FONSECA, M. A.; MELLO, A. S. Effects of forage and grain-based diets on fatty acid profile of Angus steers backgrounded either in a moderate or in a high plane of nutrition. In: ASAS-CSAS-WSASAS Annual Meeting, 2023, Albuquerque, New Mexico.

GAMAGE, N. D. H.; **GIOTTO, F. M.**; GERRARD, D. E.; FONSECA, M. A.; MELLO, A. S. Effects of the inclusion of omega-3 fish oil in calf diets on fatty acid profile of veal. In: 76th AMSA Reciprocal Meat Conference (RMC), 2023, Saint Paul, Minnesota.

MELLO, A. S.; **GIOTTO, F. M.**; FONSECA, M. A.; GAMAGE, N. D. H. Short-term implanting strategies do not alter the fatty acid profile of beef. In: 76th AMSA Reciprocal Meat Conference (RMC), 2023, Saint Paul, Minnesota.

**GIOTTO, F. M.**; GAMAGE, N. D. H.; FONSECA, M. A.; MELLO, A. S. Effects of a single dose implant strategy on carcass weight, carcass characteristics, and meat quality attributes of angus steers. In: 75th AMSA Reciprocal Meat Conference (RMC), 2022, Des Moines, Iowa.

**GIOTTO, F. M.**; LI, M.; ZHOU, T.; FONSECA, M. A.; FERGUSON, B. S.; MELLO, A. S. Nutrigenomics of beef: evidence of absorption of beef-derived RNA suggests epigenetics effects on consumer metabolic pathways. In: 75th AMSA Reciprocal Meat Conference (RMC), 2022, Des Moines, Iowa.

TAVARES, O.; **GIOTTO, F. M.**; LI, M.; ZHOU, T.; FERGUSON, B. S.; MELLO, A. S. Functional transcriptomics of beef: biomarkers for marbling, lipid oxidation, and tenderness. In: 75th AMSA Reciprocal Meat Conference (RMC), 2022, Des Moines, Iowa.

KAWATA, K.; **GIOTTO, F. M.**; MELLO, A. S.; SILVA, L. H. Effect of beef epimysium (silver skin) level on emulsion stability and meat product quality. In: 75th AMSA Reciprocal Meat Conference (RMC), 2022, Des Moines, Iowa.

MELLO, A. S.; CAVENDER, A. M.; **GIOTTO, F. M.**; TEGLAS, M. Effects of dry and wet-aging on sensory attributes, tenderness, and volatile profile of USDA select short loins. In: 74th AMSA Reciprocal Meat Conference (RMC), 2021, Reno. Proceedings of the 74th AMSA Reciprocal Meat Conference (RMC), 2021.

**GIOTTO, F. M.**; LI, M.; ZHOU, T.; FERGUSON, B. S.; MELLO, A. S. Nutrigenomics: availability of beef-derived micrornas after digestion may modulate gene expression after meat consumption. In: 74th AMSA Reciprocal Meat Conference (RMC), 2021, Reno, Nevada.

**GIOTTO, F. M.**; LI, M.; ZHOU, T.; FERGUSON, B. S.; MELLO, A. S. Novel genes and micrornas as biomarkers for meat tenderness. In: 74th AMSA Reciprocal Meat Conference (RMC), 2021, Reno, Nevada.

**GIOTTO, F. M.**; FONSECA, M. A.; MELLO, A. S. Effects of grain and grass-fed diets on carcass characteristics and meat quality attributes of beef steers. In: 74th AMSA Reciprocal Meat Conference (RMC), 2021, Reno, Nevada.

MELLO, A. S.; CAVENDER, A. M.; **GIOTTO, F. M.**; DINH, T.; TEGLAS, M. Volatile compounds and amino acid content are correlated with off-flavor intensity of dry and wet-aged USDA prime and choice strip loins aged for 21 and 42 days. In: 74th AMSA Reciprocal Meat Conference (RMC), 2021, Reno, Nevada.

CAVENDER, A. M.; MINER, D.; **GIOTTO, F. M.**; UGUR, M. R.; DINH, T.; MELLO, A. S. Effects of dry and wet aging on volatile and amino acid profile of USDA choice and prime strip loins. In: 66th International Congress of Meat Science and Technology and the 73rd AMSA Reciprocal Meat Conference (RMC), 2020.

**GIOTTO, F. M.**; SHEBS, E. L.; CAVENDER, A. M.; GERRARD, D. E.; FONSECA, MOZART A.; MELLO, A. S. Effects of feeding brewers grains, maize starch, and omega 3 fatty acids on growth performance, meat quality attributes, and blood stress indicators of veal. In: 66th International Congress of Meat Science and Technology and the 73rd AMSA Reciprocal Meat Conference (RMC), 2020.

SHEBS, E. L.; **GIOTTO, F. M.**; LAIDLER, S. T.; MELLO, A. S. Effects of bacteriophages and peroxyacetic acid applications on beef contaminated with salmonella during different grinding stages. In: 66th International Congress of Meat Science and Technology and the 73rd AMSA Reciprocal Meat Conference (RMC), 2020.

**GIOTTO, F. M.;** EVANS, L. W.; FERGUSON B. S.; MELLO A. S. Availability of human homologous dietary microRNAs in cooked beef. In: 65th International Congress of Meat Science and Technology, 2019, Potsdam, Germany.

CAVENDER, A. M.; **GIOTTO, F. M.;** MELLO A. S. Effects of dry and wet aging on sensory attributes, instrumental tenderness, and lipid peroxidation of USDA-Choice and USDA-Prime tenderloins. In: 65th International Congress of Meat Science and Technology. 2019, Potsdam, Germany.

SHEBS, E. L.; LUKOV, M. J.; **GIOTTO, F. M.**; TORRES, E. S.; DE MELLO, A. Efficiency of commercial bacteriophages on STEC O157:H7 populations in beef kept under vacuum and aerobic conditions. In: 72nd AMSA Reciprocal Meat Conference (RMC), 2019, Fort Collins, Colorado.

SHEBS, E. L.; **GIOTTO, F. M.**; LUKOV, M. J.; LAIDLER, S. T.; DE MELLO, A. Effects of bacteriophage, ultraviolet light, and organic acid applications on STEC O157:H7 and the 'big six' in beef packaged under vacuum and aerobic conditions. In: 72nd AMSA Reciprocal Meat Conference (RMC), 2019, Fort Collins, Colorado.

LAIDLER, S. T.; SHEBS, E. L.; **GIOTTO, F. M.**; LUKOV, M. J.; DE MELLO, A. Effect of the MS bacteriophage on STEC O157:H7 populations in beef. In: 72nd AMSA Reciprocal Meat Conference (RMC), 2019, Fort Collins, Colorado.

CAVENDER, A. M.; **GIOTTO, F. M.**; DE MELLO, A. Effects of dry and wet aging on quality attributes of USDA choice and prime strip loins. In: 72nd AMSA Reciprocal Meat Conference (RMC), 2019, Fort Collins, Colorado.

**GIOTTO, F. M.**; RIBEIRO, E. L. A.; GRANDIS, F. A.; FERNANDES JUNIOR, F.; LEITE, L. S.; DE MELLO, A. Effects of feeding pecans on carcass characteristics, color, lipid oxidation, and nutritional values of lamb. In: 71st AMSA Reciprocal Meat Conference (RMC), 2018, Kansas City, Missouri.

CAVENDER, A. M.; YEH-PARKER, Y.; **GIOTTO, F. M.**; FERGUSON, B. S.; DE MELLO, A. Effects of quality grade and aging time on yields, objective tenderness, protein degradation, and microbial growth of dry and wet aged short loins. In: 71st AMSA Reciprocal Meat Conference (RMC), 2018, Kansas City, Missouri.

FRUET, A. P. B.; **GIOTTO, F. M**.; MILLER, G. C.; NÖRNBERG, J. L.; CALKINS, C.R.; DE MELLO, A. Feeding distillers grains plus solubles with different moisture levels affects the fatty acid profile of value-added beef cuts. In: 71st AMSA Reciprocal Meat Conference (RMC), 2018, Kansas City, Missouri.

OLIVA, C. A. S.; GRANDIS, F. A.; **GIOTTO, F. M.**; VELOSO, B. R.; SOUZA, G. G.; BERTOTI, M. E. S. Tanino Condensado como estratégia nutricional para controle de verminose em ovinos. In: XXXVIII Congresso Paranaense dos Estudantes de Zootecnia, 2017, Maringá. Anais do XXXVIII Congresso Paranaense dos Estudantes de Zootecnia, 2017.

LEITE, L. S.; **GIOTTO, F. M.**; TEODORO, A. L.; OSMARI, M. P.; DIAZ, T. G.; MATOS, L. F. Digestibilidade aparente dos nutrientes em bovinos alimentados com glicerina. In: XXXVIII Congresso Paranaense dos Estudantes de Zootecnia, 2017, Maringá. Anais do XXXVIII Congresso Paranaense dos Estudantes de Zootecnia, 2017.

MOLINA, R. F.; GRANDIS, F. A.; LEITE, L. S.; **GIOTTO, F. M.**; CANEZIM, R. L.; URIAS, N. V. M.; ROMBOLA, L. T.; BUENO, H. M. Características do músculo longissimus thoracis et lumborum de cordeiros confinados submetidos a diferentes teores de torta de soja na dieta. In: IV Simpósio de Qualidade da Carne - SIMCARNE, 2017, Londrina. Anais do IV SIMCARNE, 2017.

BATISTA, J. P.; CONSTANTINO, C.; RIBEIRO, E. L. A.; **GIOTTO, F. M.**; FERNANDES JUNIOR, F.; MANGILLI, L. G.; MARCONATO, M. N.; KORITIAKI, N. A.; PENA, A. F.; CRISPIM, G. S.; FERREIRA, G. A.; CARVALHO SILVA, J. H. Parâmetros de qualidade de carne de ovelhas de descarte submetidas a diferentes frequências de alimentação. In: Congresso de Pesquisa em Saúde Animal e Humana, 2016, Londrina. Anais do I COPESAH, 2016. v. 3. p. 289-291.

PANHO, H. A.; CONSTANTINO, C.; RIBEIRO, E. L. A.; **GIOTTO, F. M.** ; MARCONATO, M. N.; FERNANDES JUNIOR, F.; MANGILLI, L. G.; KORITIAKI, N. A.; MORENO, V.; PENA, A. F.; CRISPIM,

G. S.; BARRETO, V. B. Características da carne de ovelhas de descarte submetidas a diferentes frequências de alimentação. In: Congresso de Pesquisa em Saúde Animal e Humana, 2016, Londrina. Anais do I COPESAH, 2016. v. 3. p. 298-300.

BATISTA, J. P.; GRANDIS, F. A.; MANGILLI, L. G.; **GIOTTO, F. M.**; MORENO, V.; DORETTO, G. S.; PANHO, H. A.; PALOMBO, C. F.; CRISPIM, G. S.; CORRÊA SILVA, M. E.; LEITE, L. S.; PRADO, O. P. P. Composição tecidual da carcaça de cordeiros alimentados com dietas a base de própolis. In: Congresso de Pesquisa em Saúde Animal e Humana, 2016, Londrina. Anais do I COPESAH, 2016. v. 3. p. 325-327.

**Undergraduate Committee Member**

2016 – Raissa Barros de Souza Vargas Escobar. RIBEIRO, E. L. A.; **GIOTTO, F. M**.; SILVA, L. S. A. C. - UEL

2016 – Maria Eduarda Corrêa. NEVES, A. P.; GRANDIS, F. A.; **GIOTTO, F. M**. - UEL

2012 – Tânia Zóia Miltenburg. MAC-LEAN, P. A. B.; **GIOTTO, F.M**.; DIAZ, T. G. - UEM

2012 – Juliana Gori. **GIOTTO, F. M**.; PERES, L. P.; MAC-LEAN, P. A. B. - UEM

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**Membership in Academic and Professional Organizations**

* American Meat Science Association
* American Society of Animal Science