BIOGRAPHICAL DATA

Raffaele Mezzenga

EDUCATION

2001: PhD Polymer Physics (field); Materials Science (domain), Swiss Federal Institute of Technology (EPFL), Lausanne, Switzerland

1997: MSc (cum Laude) in Material Science, Perugia University, Italy

POSITIONS HELD DURING PROFESSIONAL CAREER



2009-current	Full Professor in Food & Soft Materials, ETH Zurich
	Affiliated Professor of the Materials Department, ETH Zurich
	Executive Board Member of Polymers, Colloids & Interfaces Division (Swiss Chemical Society)
2005-2009	University of Fribourg & Nestlé Research Center, Switzerland
	Associate Professor in Physics
	Templating nanostructured and mesostructured soft materials. Study of liquid crystalline self-assembled food mesophases. Supramolecular approaches for structured complex materials. Food Emulsions, Multiple Emulsions, Oil Gels & Oil Powders. Rheology of foods.
2003-2004	Nestlé Research Center, Lausanne, Switzerland
	Senior Scientist in Polymers and Colloids Physics
	Colloidal Science, emulsions, polymers science and technology. Theoretical predictions of self-assembled mesophases by self-consistent field theory (SCFT). Design of double emulsions by osmotic pressure tailoring.
<u>2001- 2002</u>	University of California (UCSB), Santa Barbara, CA, USA
	<u>Postdoctoral Fellow</u> at the Material Research Laboratory Self-assembly of colloids, polymers and block copolymers. Non-equilibrium and equilibrium design of polymeric emulsions. Semiconductive polymer blends.
<u>1997- 2001</u>	Swiss Federal Institute of Technology (EPFL), Lausanne, Switzerland
	<u>Research Assistant</u> at the Composites and Polymers Technology Laboratory Thermodynamics and toughness control in reactive polymer blends.

Experimental and theoretical investigation of phase separation processes in polymer blends.

1995- 1997 European Center for Nuclear Research (CERN), Geneva, Switzerland & NASA, Houston, USA

Research Assistant in the Alpha Magnetic Spectrometer project (AMS, Shuttle Discovery mission STS91, June 1998).

Space characterization of polymer-based composite materials and design of new smart composite structures for the core of the AMS spectrometer.

AWARDS & HONORS

2024	Visiting Professor University of La Sapienza, Rome, Italy
2023	Highly Cited Researcher (top 0.1%) in <i>Cross-Field</i> discipline - Clarivate TM
2022	Highly Ranked Scholar - Lifetime (top 0.05%) in Soft Matter - ScholarGPS
2022	Highly Ranked Scholar - Lifetime (top 0.05%) in Allied Health - ScholarGPS
2022	Highly Ranked Scholar – All Fields of Scholarly Endeavor (top 0.05%) ScholarGPS
2022	Highly Cited Author (top 1%) in Royal Society of Chemistry (RSC) publications
2022	Highly Cited Author (top 1%) in Royal Society of Chemistry (RSC) publications
2021	Highly Cited Author (top 1%) in Royal Society of Chemistry (RSC) journals in 2020
2020	Visiting Professor University of Cagliari, Italy
2019	Spark Award for the best invention of the year (ETH)
2019-2022	Visiting Professor NTU Singapore
2017	Elected Fellow of the American Physical Society
2016	Visiting Professor RMIT Melbourne, Australia
2016	Visiting Professor Monash University, Melbourne, Australia
2013	Biomacromolecules/Macromolecules Young Investigator Award (American Chemical Society)
2011	John H. Dillon Medal (American Physical Society)
2011	Young Scientist Research Award (American Oil Chemist Society)
2008-2010	Visiting Professor Helsinki University of Technology (now Aalto University).
2005	Distinguished Nestlé Research Scientist
2004	Swiss National Science Foundation "Professeur Boursier"
1998	"Claudio Ratini Award", Best Master Thesis (University of Perugia)
1996-1998	, , , , , , , , , , , , , , , , , , ,

JOURNAL EDITORIAL TASKS

Frontiers in Soft Matter (Editor in Chief, since 2021)

Polymer International (Executive and Associated Editor: 2010 - 2016) **Journal of Physics: Condensed Matter** (Board Member: 2013 - 2014)

Food Biophysics (Associated Editor, Special Issue 2008) Food Hydrocolloids (Associated Editor, Special Issue 2007) Trends in Food Science (Associated Editor, Special Issue 2006)