

Francine Mezzomo Giotto

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

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

2018 – 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
- 2020 – 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
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Peer Reviewer

- 2021 – Present – Ruminants
- 2021 – Present – Foods
- 2021 – Present – Animals
- 2020 – Present – Applied Sciences
- 2017 – Present – Semina
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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 simulated 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 ruminantes. *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. 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 micrnas 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 micrnas 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

Membership in Academic and Professional Organizations

- American Meat Science Association
- American Society of Animal Science