



Student Doktorature Julian Karauli

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Karriera / Arsimi

- 2022 -2025** Student doktorature
2020 and still Kërkues shkencor pranë Universitetit Bujqësor të Tiranës
2009 – 2011 Diplomë Masteri Shkencor në Kimi Ushqimore
2006 – 2009 Diplomë Bachelor në Kimi Ushqimore

Fokusi i Kërkimit Shkencor

1. Sektori i prodhimit të pijeve të fermentuara (Birre dhe Verw)
2. Siguria Ushqimore
3. Vaji ullirit autokton

Fokusi në Mësimdhënie

1. Siguria Ushqimore dhe Cilësia
2. Kimi Ushqimore

Publikime.

26 publikime (8 artikuj shkencore dhe 18 konferenca)

 *Google Scholar: Julian Karauli*

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Lista e publikimeve:

1. “Effects of inoculation timing and mixed fermentation with *Metschnikowia pulcherrima* and *Saccharomyces cerevisiae* on the aroma and sensory properties of Falanghina wine
“Coppola, F. *, Testa, B.; Cozzolino, R.; Karauli, J.; Pnnella, G.; Di Renzo, M.; Matarazzo,

- C.; Succi, M.; and Iorizzo, M. European Food and Research Technology, (2025). <https://link.springer.com/article/10.1007/s00217-025-04730>
2. Bioprospecting of *Metschnikowia pulcherrima* Strains, Isolated from a Vineyard Ecosystem, as Novel Starter Cultures for Craft Beer Production”, Julian Karauli* (first author) MDPI Journal, Fermentation, Volume 10, Issue 10, October 2024
 3. “Natural Fiano Wines Fermented in Stainless Steel Tanks, Oak Barrels, and Earthenware Amphora” Massimo Di Renzo, Francesco Letizia, Catello Di Martino, Julian Karauli, Renata Kongoli Bruno Testa*, Pasquale Avino, Ettore Guerriero, Gianluca Albanese, Mario Monaco and Massimo Iorizzo* Processes 2023, 11(4), 1273; <https://doi.org/10.3390/pr11041273>
 4. Versatility of *Saccharomyces cerevisiae* 41CM in the Brewery Sector: Use as a Starter for “Ale” and “Lager” Craft Beer Production” Bruno Testa, Francesca Coppola, Francesco Letizia, Gianluca Albanese, Catello Di Martino, Julian Karauli, Mamica Ruci, Marco Pistillo, Giacinto Salvatore Germinara, Maria Cristina Messia, Maria Antonietta Succi, Franca Vergalito, Patrizio Tremonte, Silvia Jane Lomardi and Massimo Iorizzo*. Processes 2022, 10(12), 2495
 5. “Preliminary insights regarding the quality of Kallmet wine, obtained by sequential inoculation with *Metschnikowia pulcherrima* and *Saccharomyces cerevisiae*” Mamica Ruci¹, Renata Kongoli⁴ Francesca Coppola², Bruno Testa^{3,*} Onejda Kyçyk¹, Julian Karauli¹, Fatbardha Lamçe¹, Massimo Iorizzo³, Frontiers Journal 2025
 6. J. Karauli, M. Ruci, K. Serdari, K. Sulaj, F. Lamçe, O. Kyçyk. “Evaluation of the Antioxidant Activity in Stored Olive Oil.” International Conference on Agriculture and Life Sciences – ICOALS III, Tirana, Albania. November 1 – 3, 2021
 7. “Variability of quality indicators in autochthonous cultivar Shesh i Bardhë on three different eco- zones of Albania” Dr. Onejda Kyçyk*, Dr. Fatbardha Lamçe, Msc. Krenar Gozhdari, Msc. Julian Karauli Prof.As. Edlira Kukali, Albanian Journal of Agricultural Sciences, 2020, Vol. 19 Issue 4, p55-59. ISSN: 2218- 2020,
 8. Application of *Saccharomyces cerevisiae* 31 and *Metschnikowia pulcherrima* 62, isolated from Albanian vineyards, as new starters in the production of Ale style beer” VI. International Conference on Agriculture, Biological and Life Science (BIOLIC), Edirne, Turkey October 2024 Julian Karauli*
 9. “Evaluation of polyphenol and anthocyanin content in Kallmet wine, through sequential fermentation, using non-*Saccharomyces* yeast” M Ruci¹, R. Kongoli², M. Iorizzo³, B. Testa³ J. Karauli¹, F. Lamçe¹, R. Nezaçaj¹ and O. Kyçyk VI. International Conference on Agriculture, Biological and Life Science (Agbiol), Edirne, Turkey September 2024
 10. J. Karauli, M. Ruci, K. Serdari, K. Sulaj, F. Lamçe, O. Kyçyk. “Evaluation of the Antioxidant Activity in Stored Olive Oil.” International Conference on Agriculture and Life Sciences – ICOALS III, Tirana, Albania. November 1 – 3, 2021