

Curriculum vitae of Albano Clara

Name Clara Albano
Nationality Italian
Date of birth 08-03-1980
Phone +39 02 50316678; +39 02 50316687
e-mail clara.albano@ispa.cnr.it

Education:

- 2010–2012: University of Salento - Bachelor of Biology (New system), address "Agribusiness". Graduating marks: 105/110.
Title of thesis: "**Characterization of anthocyanins and phenolic acids and evaluation ORAC Antioxidant Activity in Cherry Cultivar Pugliesi**". The internship thesis, carried out at the Institute of Sciences of Food Production (CNR-ISPA), was based on the use of HPLC-DAD and the application of the method to determine the ORAC antioxidant activity.
- 2006 – 2009: University of Modena and Reggio Emilia - PhD in "Science and Technology for Quality and Food Safety".
Title of the thesis: "**Development and optimization of functional assays for the detection of algal biotoxins.**" With a scholarship at the Department of Biomedical Sciences, Section of Biological Chemistry (under the "*Youth Project 2005*" funded by the Ministry of Education). Research director: Prof. G.P.Rossini.
- 1998 – 2005: University of Modena and Reggio Emilia - Degree in Biotechnology (Old system), address "Industrial". Graduating marks: 110/110.
Title of thesis: "**Monitoring of yessotoxins in mussels cultivated in the Northern Adriatic Sea**". The internship thesis, carried out at the Laboratory of Biochemistry of Biological Chemistry Section of the Department of Biomedical Sciences, was based on the application of a functional method of dosing of yessotoxins starting with preparation of extracts from cell culture, using techniques such as SDS-PAGE, Western blot, etc.

Work Experiences:

- From 10/01/2014: **Laboratory Technician (Level VI)** at the CNR - ISPA, UOS Milan (indefinitely); (Law 68 of March 12, 1999).
- 18/06/2013 - 30/12/2013: Institute of Sciences of Food Production CNR Lecce - National Research Council (CNR) grant. Title: "*Chemical and biological (antioxidant) extracts and processed tomato*" *Black Sun* "at the CNR - ISPA Lecce. Supervisor: Dr. Federica Blando.
- 18/02/2013 - 18/06/2013: Extra-curricular internship at the CNR - ISPA Lecce. Title: "*Training Project and Orientation (Chemical and Biological (antioxidant) extracts and processed tomato*" *Black Sun* ")". Supervisor: Dr. Federica Blando.
- 11/01/2010 - 11/07/2010: Six months stage at the District Social Health of Lecce, the local health unit Lecce. U.O. : Laboratory Analysis. Supervisor: Dr. M.R. Barbano.
- 01/12/2005 - 31/08/2006: Postgraduate fellowships in the Laboratory of Biological Chemistry of the Department of Biomedical Sciences at the University of Modena and Reggio Emilia, (within the project "*Cost-effective tools for risk management and traceability systems for lipophilic marine biotoxins in seafood*" funded by the EC; CoNISMa). Supervisor: Prof. G.P.Rossini.

Specific experience:

- Basic procedures for conducting experiments in biochemistry/cell biology, animal and vegetable, such as:
 - ✓ construction and maintenance of cell cultures
 - ✓ preparation of extracts from animal cells (normal and cancer cells)
 - ✓ preparation of extracts from plant samples
- Basic techniques for the analysis of proteins such as:
 - ✓ SDS-PAGE, Slot Blot
 - ✓ immunoblotting
 - ✓ two-dimensional electrophoresis
- Basic techniques for DNA extraction
- Wise inhibition of fosfoprotein-phosphatase with p-NPP
- ELISA for the development of new methods for the determination of aflatoxins B1 and M1
- Methods of extraction of secondary metabolites from plant extracts
- HPLC-DAD
- Biochemical techniques to determine the antioxidant activity (ORAC and TEAC assay)
- Experimental methods in biochemistry / microbiology of milk and cheese:
 - ✓ Preparation and maintenance of bacterial cultures
 - ✓ Methods of extraction of lactic acid bacteria and cheese
 - ✓ Test ELISA and Assay Microbiological for the determination of folic acid
 - ✓ GC-FID

Other skills:

Good knowledge of the main computer graphics, data analysis and writing softwares

Language skills:

A good knowledge of English language.

Publications:

- Gerardi C., Tommasi N., **Albano C.**, Blando F., Rescio L., Pinthus E., Mita G. (2015). Eur Food Res Technol, 241 (5): 683 – 695.
- Blando F., **Albano C.**, Liu Y., Nicoletti I., Corradini D., Tommasi N., Gerardi C., Mita G., Kitts DD (2015): “Polyphenolic composition and antioxidant activity of the under-utilised *Prunus mahaleb* L. fruit”, J. Sci. Food Agr; doi:10.1002/jsfa.7381
- **Albano C.**, Negro C., Tommasi N., Gerardi C., Mita G., Miceli A., De Bellis L., Blando F. (2015): “Betalains, phenols and antioxidant capacity in cactus pear [*Opuntia ficus-indica* (L.) Mill.] fruits from Apulia (South Italy) genotypes”, Antioxidants, 4, 269-280; doi:10.3390/antiox4020269
- **Albano C.**, Montefusco A., Blando F.(2014): “Caratterizzazione di polifenoli ed attività antiossidante (ORAC) in ciliegie di cultivar pugliesi”, Informatore Botanico Italiano, 46 (2) 323-369.
- **Albano C.**, Ronzitti G., Rossini A.M., Callegari F., Rossini G.P. (2009): “The total activity of a mixture of okadaic acid-group compounds can be calculated by those of individual analogues in a phosphoprotein phosphatase 2A assay”, Toxicon, 631-637.
- Pierotti S., **Albano C.**, Milandri A., Callegari F., Poletti R., Rossini G.P.(2007): “A slot blot procedure for the measurement of yessotoxins by a functional assay”, Toxicon, 49, 36-45.