

# Curriculum Vitae et studiorum

## Cristina Lamberti

### PERSONAL DATA

Place and date of birth: Turin, Italy, on 14<sup>th</sup> April 1978  
Nationality: Italian  
Home address: via Don Bosco 2/19, Bruino (To)  
Phone/fax: 0116709235/0116709297  
e-mail: [cristina.lamberti@ispa.cnr.it](mailto:cristina.lamberti@ispa.cnr.it)

### Education

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2002-2006

PhD in Protein Biochemistry, Department of Life Science and System Biology, University of Turin, Italy.  
Project title: "A proteomic and microbiological approach to studying histamine accumulation in enological interest bacteria".

1997-2002

Degree in Industrial Biotechnology (110/110 cum laude), University of Turin, Italy.  
Project title: "Proteomic study of human fat globule associating proteins related with gestation period".

### Professional Experience

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2 November 2011- present:

Permanent researcher position at ISPA-CNR (Istitute of Science of Food Production-Italian National Research Council) Turin, Italy.

2008-2011:

University of Turin post-doctoral fellowship. Department of Animal and Human Biology. Project: "Proteomic and biochemistry investigation to asses probiotical potentials of a probiotic *Lattobacillus reuteri* strain".

2007-2008:

University of Udine post-doctoral fellowship. University of Turin, Faculty of Agriculture. Project: "Detection and quantification of *Campylobacter jejuni* in food" belonging to the 2005-2010 European Project: "PathogenCombat: control and prevention of emerging and future pathogens at cellular and molecular level throughout the food chain".

2006-2007

University of Turin post-doctoral fellowship. Department of Animal and Human Biology. Project: "Quality and safety of dairy Piedmont products: selection and study of bacteriocins producing strains for the control of *Listeria monocytogenes*".

2005-2006

University of Turin fellowship. Department of Animal and Human Biology. Project: "Proteomic, transcriptomic and microbiological approach for the detection of biogenic amines in food".

2006:

Visiting post-doc position at Department of Microbiology, Istitute of Plant Biology, University of Zurich.

2002-2004

University of Turin fellowship. Department of Animal and Human Biology. Project: "Methods for the detection of issues molecules in food: 2DE to detect gluten proteins in curry and starch samples".

### Language skills

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*English*: fluent in both spoken and written language.

*French*: basic knowledge of the spoken language.

**Teaching** from 2005, single lessons or practical in:

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- Biological Chemistry course (Industrial Chemistry, University of Torino)

- Biochemical Methods, Environment Biochemistry, Applied Biochemistry courses (Biotechnology and Biological Science, University of Torino)
- Industrial Biochemistry course (Food Science and Human Nutrition, University of Torino)

## Main research projects

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1. Validation of low resolution LC MS-MS method for the detection of cow milk hidden allergen in bakery products (Ricerca Sanitaria Finalizzata, Ministry of Health, in collaboration with Istituto Zooprofilattico Piemonte, Liguria, Valle d'Aosta).
2. Detection of animal origin fining-agent contamination in red wine by low and high resolution mass spectrometry (POR FESR 07/13 Poli di Innovazione, Regione Piemonte "TraQuaS").
3. Characterization of dromedary milk proteins (Ospedale Infantile Regina Margherita - Città della Salute e della Scienza - Torino).
4. Separation and characterization of oleosins, a new class of nuts allergens, by immunoblotting with the serum of nuts allergic patients (Fondazione CRT, Richieste Ordinarie 2014).
5. Evaluation of residual immunogenicity of horse tendons and bones tissues in order to support human tissue rigeneration (Bioteck S.p.A).

## Publications

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1. **Lamberti C.**, Genovese F., Coisson J.D., Lo Bianco G., Cocolin L.S., Pessione E. (2014) Anti-*S. aureus* and Anti-*L. monocytogenes* molecules produced by cheese-isolated Lactic Acid Bacteria. *Czech J. Food Sci.* 32:54-60.
2. Mangiapane E., **Lamberti C.**, Pessione A., Ceruti P., Novelli F., Galano E., Virkola R., Korhonen T.K., Pessione E. (2013) An integrated proteomic and physiological approach to understand the adhesion mechanism of the probiotic *Lactobacillus reuteri* Lb2 BM DSM 16143. *J. of Integrated OMICS.* 3:145-156.
3. Pessione A., **Lamberti C.**, Cocolin L., Campolongo S., Grunau A., Giubergia S., Eberl L., Riedel K., Pessione E. (2012) Different protein expression profiles in cheese and clinical isolated of *Enterococcus faecalis* revealed by proteomic analysis. *Proteomics.* 12:431-447.
4. Mazzoli R., **Lamberti C.**, Pessione E. (2012) Engineering new metabolic capabilities in bacteria: lessons from recombinant cellulolytic strategies. *Trends Biotechnol.* 30:111-9.
5. **Lamberti C\***, Mangiapane E\*, Pessione A., Mazzoli R., Giunta C., Pessione E. (2011) Proteomic characterization of a selenium-metabolizing probiotic *Lactobacillus reuteri* Lb2 BM for nutraceutical applications. *Proteomics.* 11:2212-2221.
6. **Lamberti C\***, Purrotti M\*, Mazzoli R., Fattori P., Barello C., Coisson J.D., Giunta C., Pessione E. (2010) ADI pathway and histidine decarboxylation are reciprocally regulated in *Lactobacillus hilgardii* ISE 5211: proteomic evidence. *Amino Acid.* 41(2):517-527.
7. Mazzoli R\*, Fattori P\*, **Lamberti C.**, Giuffrida M.G., Zapponi M., Giunta C., Pessione E. (2010) High isoelectric point sub-proteome analysis of *Acinetobacter radioresistens* S13 reveals envelope stress responses induced by aromatic compounds. *Mol Biosyst.* 7(3):598-607.
8. Pessione A., **Lamberti C.**, Pessione E. (2010) Proteomics as a tool for studying energy metabolism in lactic acid bacteria. *Molecular Biosystems.* 6(8):1419-30.

9. Rantsiou K., **Lamberti C.**, Cocolin L.S. (2010) Survey of *Campylobacter jejuni* in retail chicken meat products by application of a quantitative PCR protocol. *Int. J. of Food Microbiology* 141: S75-S79.
10. Pessione E\*, Pessione A\*, **Lamberti C.**, Coisson J.D., Riedel K., Mazzoli R., Bonetta S., Eberl L., Giunta C. (2009). First evidence of a membrane-bound tyramine and b-phenylethylamine producing, tyrosine decarboxylase in *Enterococcus faecalis*: a two-dimensional electrophoresis proteomic study. *Proteomics*. 9: 1-16.
11. Mazzoli R. **Lamberti C.**, Coisson J.D., Purrotti M., Arlorio M., Giuffrida M.G., Giunta C., Pessione E. (2009). Influence of ethanol, malate and arginine on histamine production of *Lactobacillus hilgardii* isolated from an Italian red wine. *Amino Acid*. 36(1): 81-89.
12. Giuffrida M.G\*, Cavaletto M\*, **Lamberti C.**, Dellavalle G., Fabris C., Conti A., Sabatino G., Testa T., Coscia A., Giuliani F., Bertino E. (2008). Proteolysis of milk fat globule membrane proteins in preterm milk: a transient phenomenon with a possible biological role? *Int J. Immunopathology and Pharmacology*. 21(4): 959-967.
13. **Lamberti C.**, Pessione E., Giuffrida M.G., Mazzoli R., Barello C., Conti A., Giunta C. (2007). Combined cup loading, bis(2-hydroxyethyl) disulfide, and protein precipitation protocols to improve alkaline proteome of *Lactobacillus hilgardii*. *Electrophoresis*. 28(10): 1633-1638.
14. Pessione E., Mazzoli R., Giuffrida M.G., **Lamberti C.**, Garcia-Moruno E., Barello C., Conti A., Giunta C. (2005). A proteomic approach to study biogenic amine producing lactic acid bacteria. *Proteomics*. 5(3): 687-698.