

<b>NAME</b> Stefano Morandi	<b>e-mail:</b> stefano.morandi@ispa.cnr.it
<b>ROLE:</b> Researcher	<b>UOS:</b> Milano
<b><i>Education and training</i></b>	
2002: Degree in Food Science and Technology, University of Milan, Italy 2003: Master “Traceability and monitoring of genes and transgenes in food and environment”. University of Milan, Italy 2008: PhD in Food Science, Technology and Biotechnology, University of Milan, Italy	
<b><i>Skills and competences</i></b>	
1) characterization of pro-technological, spoilage and pathogenic bacteria involved in food products in order to improve quality and safety and shelf-life; 2) selection and molecular characterization of lactic acid bacterial strains and their application in traditional and functional foods.	
<b><i>Main research projects</i></b>	
He has been and still is participant or unit coordinator of National research projects:	
- Polibio - "Polisaccaridi da piante leguminose modificati per via chimica e biochimica con migliorata biostabilità e proprietà versatili per applicazioni industriali" Ricerca integrata sulle biotecnologie industriali, Fondazione Cariplo 2015-2016.	
- Duck-Tech - "From waste to bio products: an integrated and sustainable production system". Ricerca integrata sulle biotecnologie industriali, Fondazione Cariplo 2015-2016.	
- FilAgro - “Strategie innovative e sostenibili per la filiera agroalimentare”, Accordo Quadro CNR - Regione Lombardia, 2013-2015.	
- "Risorse biologiche e tecnologie innovative per lo sviluppo sostenibile del sistema agro-alimentare” Accordo Quadro CNR - Regione Lombardia 2008-2013.	
- EULAT - "Individuazione di modelli di aziende zootecniche per produzioni di eccellenza di latte e derivati" (prog. N. 1726), Regione Lombardia 2011-2014.	
-VALTEMAS - "Valorizzazione tecnologica dei microrganismi autoctoni del formaggio Silter", Regione Lombardia 2011-2013.	
-YOPRO - "Valorizzazione della filiera lattiero casearia montana di qualità attraverso lo sviluppo di prodotti ad alto contenuto innovativo” Regione Lombardia 2012-2014.	
-SAFEMEAT - "Innovazioni di processo e di prodotto per incrementare i profili di sicurezza e per diversificare la gamma di prodotti (freschi e stagionati) a base di carne suina". Progetto di ricerca MIUR PON"Ricerca e Competitività" 2011–2014.	
-FILIGRANA - "Valorizzazione della produzione del Grana Padano per il controllo di filiera e l'ottimizzazione dei processi produttivi" Progetto di ricerca MIPAAF 2011-2014.	

### Project evaluation & Referee activities

He has acted as referee for journals with international editorial boards, such as Journal of Applied Microbiology; Journal of Dairy Science; Food and Bioprocess Technology; Journal of Food Science; International Journal of Systematic and Evolutionary Microbiology, Electrophoresis; Letters in Applied Microbiology; Food Control; ecc.

### Publications

**Morandi S**, Silveti T, Cremonesi P, Castiglioni B, Brasca M (2015) Development of a Triplex Real-Time PCR assay for simultaneous detection of *Clostridium beijerinckii*, *Clostridium sporogenes* and *Clostridium tyrobutyricum* in milk. *Anaerobe* 34. 44-49.

Zucali M, Bava L, Colombini S, Brasca M, Decimo M, **Morandi S**, Tamburini A, Crovetto GM (2015) Management practices and forage quality affecting the contamination of milk with anaerobic spore-forming bacteria *J. Sci. Food Agr.* 95, 1294-1302.

**Morandi S**, Silveti T, Miranda Lopez JM, Brasca M (2014) Antimicrobial activity, antibiotic resistance, and the safety of lactic acid bacteria in raw milk Valtellina Casera cheese. *J. Food Safety.* 35, 193-205.

Decimo M, **Morandi S**, Silveti T, Brasca M (2014) Characterization of gram-negative psychrotrophic bacteria isolated from Italian bulk tank milk. *J. Food Sci.* 79, 2081-2090.

Manini F, Brasca M, Plumed-Ferrer C, **Morandi S**, Erba D, Casiraghi MC (2014) Study of the chemical changes and evolution of microbiota during sourdough like fermentation of wheat bran. *Cereal Chem.* 91, 342-349.

Silveti T, **Morandi S**, Brasca M (2013) Biopreservation potential of *Enterococcus faecalis* isolated from Italian traditional raw milk cheeses. *CyTA – J. Food.* 12, 210-217.

**Morandi S**, Cremonesi P, Silveti T, Brasca M (2013) Technological characterisation, antibiotic susceptibility and antimicrobial activity of wild-type *Leuconostoc* strains isolated from north Italian traditional cheeses. *J Dairy Res.*80, 457-466.

Masotti F, De Noni I, Cattaneo S, Brasca M, Rosi V, Stuknyte M, **Morandi S**, Pellegrino L (2013) Occurrence, origin and fate of pyroglutamyl-gamma3-casein in cheese. *Int. Dairy J.* 33, 90-96.

Quintela-Baluja M, Böhme K, Fernández-No IC, **Morandi S**, Alnakip ME, Caamaño S, Barros-Velázquez J, Calo-Mata P (2013) Characterisation of different food-isolated *Enterococcus* strains by MALDI-TOF mass fingerprinting. *Electrophoresis.* 34, 2240–2250.

Brasca M, **Morandi S**, Silveti T, Rosi V, Cattaneo S, Pellegrino L (2013) Different analytical approaches in assessing antibacterial activity and the purity of commercial lysozyme preparations for dairy application. *Molecules* 18, 6008-6020.

**Morandi S**, Silveti T, Brasca M (2013) Biotechnological and safety characterization of *Enterococcus lactis*, a recently described species of dairy origin. *Antonie van Leeuwenhoek* 103, 239-249.

Böhme K, **Morandi S**, Cremonesi P, Fernández No IC, Barros-Velázquez J, Castiglioni B, Brasca M, Cañas B, Calo-Mata P (2012) Characterization of *Staphylococcus aureus* strains isolated from Italian dairy products by MALDI-TOF mass fingerprinting. *Electrophoresis* 33, 2355-2364.

Cremonesi P, Vanoni L, Silveti T, **Morandi S**, Brasca M (2012) Identification of *Clostridium beijerinckii*, *Cl. butyricum*, *Cl. sporogenes*, *Cl. tyrobutyricum* isolated from silage, raw milk and hard cheese by a multiplex PCR assay. *J. Dairy Res.* 79, 318-323.

**Morandi S**, Brasca M (2012) Safety aspects, genetic diversity and technological characterisation of wild-type *Streptococcus thermophilus* strains isolated from north Italian traditional cheeses. *Food Control* 23, 203-209.

**Morandi S**, Cremonesi P, Povoletto M, Brasca M (2012) *Enterococcus lactis* sp. nov. from Italian raw milk cheeses. *Int. J. Syst. Evol. Microbiol.* 62, 1992-1996.

**Morandi S**, Brasca M, Lodi R (2011) Phenotypic, genotypic and technological characterization of wild-lactic acid bacteria strains isolated from Bitto PDO cheese. *Dairy Sci. Technol.* 91, 341-359.

Cremonesi P, Vanoni L, **Morandi S**, Silveti T, Castiglioni B, Brasca M. (2011) Development of a pentaplex PCR assay for the simultaneous detection of *Streptococcus thermophilus*, *Lactobacillus delbrueckii subsp. bulgaricus*, *L. delbrueckii subsp. lactis*, *L. helveticus*, *L. fermentum* in whey starter for Grana Padano cheese. *Int. J. Food Microbiol.* 146, 207-211.

**Morandi S**, Brasca M, Lodi R, Brusetti L, Andrighetto C, Lombardi A (2010) Biochemical profiles, restriction fragment length polymorphism (RFLP), random amplified polymorphic DNA (RAPD) and multilocus variable number tandem repeat analysis (MLVA) for typing *Staphylococcus aureus* isolated from dairy products and human samples. *Res. Vet. Sci.* 88, 427-435.

**Morandi S**, Brasca M, Andrighetto C, Lombardi L, Lodi R. (2009) Phenotypic and genotypic characterization of *Staphylococcus aureus* strains from Italian dairy products. *Int. J. Microbiol.* Article ID 501362, 7 pages.

Cristoni S, Zingaro L, Canton C, Cremonesi P, Castiglioni B, **Morandi S**, Brasca M, Luzzana M, Battaglia C (2009) Surface activated chemical ionization for the analysis of enterotoxin A. *J. Mass Spectrom.* 44, 1482-1488.

**Morandi S**, Brasca M, Lodi R, Brusetti L (2008) Molecular typing of *Staphylococcus aureus* isolated from Italian dairy products on the basis of coagulase gene polymorphism, multiple-locus variable-number tandem-repeat and toxin genes. *J. Dairy Res.* 75, 444-449.

Cremonesi P, Perez G, Pisoni G, Vimercati C, Moroni P, **Morandi S**, Luzzana M, Brasca M, Lodi

R, Castiglioni B (2007) Detection of enterotoxigenic *Staphylococcus aureus* isolates in raw milk cheese. Lett. Appl. Microbiol. 45, 586-591.

**Morandi S**, Brasca M, Lodi R, Cremonesi P, Castiglioni B (2007) Detection of classical and identification of enterotoxins genes in *Staphylococcus aureus* from milk and dairy products. Vet. Microbiol. 124, 66-72.

Brasca M, **Morandi S**, Lodi R, Tamburini A (2007) Redox potential to discriminate among species of lactic acid bacteria. J. Appl. Microbiol. 103, 1516-1524.

**Morandi S**, Brasca M, Andrighetto C, Lombardi A, Lodi R (2006) Technological and molecular characterisation of enterococci isolated from north-west Italian dairy products. Int. Dairy J. 16, 867-875.

Cremonesi P, Castiglioni B, Malferrari G, Biunno I, Vimercati C, Moroni P, **Morandi S**, Luzzana M (2006) Improved method for rapid DNA extraction of mastitis pathogens directly from milk J. Dairy Sci. 89, 163-169.

Cremonesi P, Luzzana M, Brasca M, **Morandi S**, Lodi R, Vimercati C, Agnellini D, Caramenti G, Moroni P, Castiglioni B (2005) Development of multiplex PCR assay for the identification of *Staphylococcus aureus* enterotoxigenic strains isolated from milk and dairy products. Mol. Cell. Prob. 19, 299-305.

**Morandi S**, Brasca M, Alfieri P, Lodi R, Tamburini A (2005) Influence of pH and temperature on metabolism and growth of *Enterococcus faecium* and *Enterococcus faecalis*. Le Lait 85, 181-192.