

Curriculum Vitae Amedeo Palma

Personal information

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- Dr. Amedeo Palma graduated at the Faculty of Agriculture of the University of Sassari in 1995 and in the same faculty, in 1997, received his Ph.D. in “Agricultural Chemistry”. In June 2000, the Faculty of Agriculture of the University of Sassari, has conferred the title of expert in "Agricultural Chemistry".
- In October 2000, has won a contract research at the Faculty of Agriculture of the University of Sassari, in "Agricultural Chemistry".
- Since the March 2001 he is a permanent scientist at the Institute of the Science of Food Production (ISPA) of the National Council of Research in Sassari.
- From 7 February 2002 to 1 July 2002 Dr. Palma has been in charge as director of the section of Sassari of the CNR ISPA.
- **Teaching activities**
 - In 2008 and 2009 was conferred, by the University of Sassari, the teaching of course "Organic Chemistry and Agricultural Biochemistry”.
 - In 2009 to 2013 was conferred, by the University of Sassari, the teaching of course "Agricultural Biochemistry”.
 - In 2014 was conferred, by the University of Sassari, the teaching of course "Food Biochemistry”.
 - In 2015 was conferred, by the University of Sassari, the teaching of course "Organic Chemistry and Agricultural Biochemistry”.
 - To increase knowledge about research and undertake new collaborations has participated in several national and international congress.
- **Research activity**

The main research line developed is related to the postharvest physiology and quality of minimally processed horticultural commodities and to treatments aimed at reducing the physiological spoilage during the shelf-life and development of suitable technologies (processing, packaging and storage condition) to preserve safety, sensorial and nutraceuticals properties of fresh or fresh cut horticultural products. Specific skills regards determination of nutraceuticals components using spectroscopic and chromatographic techniques. Specific researches have been developed on horticultural commodities typical of the Mediterranean area with the goal of promoting their commercialization at local and national level. In collaboration with Dr. D'Aquino, Dr. Palma has been involved in research aimed at reducing physiological disorders of different fruits, such as citrus, stone fruit and pome fruit. In particular hot water treatments have been developed with the aim of reducing the

susceptibility of tissue to prolonged exposure to low temperature and enhance the resistance to pathogen development. Important improvement of the keeping quality of citrus fruit, cactus pears and pomegranates have also been achieved by the application of plastic films.

Another research, carried out with the Department of Agriculture of the University of Sassari, regards the interaction between the pectic substances, phenolic compounds and organic acids. Dr. Palma has been involved in different research projects. Recently, he has developed the scientific aspects of a research supported by the MiPAF on the potential exploitation of mandarins as minimally processed fruit in the form of segments or slices and taken part to another project on the use of generally recognised as safe compounds and reduced risk fungicides as stand alone treatments or in combination applied on citrus fruit as curative and/or protective means against penicillium decay. To increase knowledge about research and undertake new collaborations has participated in several national and international congress.

➤ **Research projects as responsibility:**

- “Postharvest treatments to improve cold storage of fresh and minimally processed fruit of cactus pear and pomegranate”. PRIN 2007 (2008-2010).

➤ **Research projects as participation:**

- “Difesa postraccolta dei frutti di agrumi mediante trattamenti di termoterapia combinati con formulati alternativi ai fungicidi convenzionali” , - RAVAGRU - (MIPAF), (2007 – 2010).
- “Valutazione dell'attitudine all'utilizzo come prodotti trasformati delle principali cultivar di mandarino e simili”. –MiPAF - (2007 – 2010).
- “Impiego di composti a basso impatto ambientali per ridurre l'insorgenza delle fisiopatie della buccia dei frutti di agrumi” , - MIPAF. (2007 – 2010)
- “Impiego del condizionamento termico in atmosfera controllata e di trattamenti con composti biocompatibili ad attività fungicida”. – MIPAF, (2007 – 2010)
- "Sviluppo delle esportazioni di prodotti agroalimentari del Mezzogiorno". – MIUR - (2008-2010).
- “Development of innovative biodegradable packaging system to improve shelf-life, quality and safety of high-value sensitive horticultural fresh produce. - Seventh Framework FP7-SME- (2009-2012).

Publications

1. Deiana, S., Gessa, C., Manunza, B., Palma, A., Premoli, A., Solinas, V., 1997. Stoichiometry and reduction mechanism of iron (III) by esculetine. Journal of biological research. Supp. n. 9.10, Vol. LXXIII; 30-31. ISSN 1826-8838.
2. D'Aquino, S., Palma, A., 2003. Quality of film wrapped Miyagawa satsumas stored at 20°-22° C. Italian journal of food science. ISSN ISBN: 1120-1770. 15, 553-567.
3. Deiana, S., Gessa, C., Palma, A., Premoli, A., Senette, C., 2003. Influence of organic acids exuded by plants on the interaction of copper with the polysaccharidic components of the root mucilages. Organic geochemistry. ISSN: 0146-6380 34, 651-660.
4. D'Aquino, S., Palma, A., Lanza, G., 2004. Evaluation of postharvest behaviour of film wrapped Ponkan mandarin treated with imazalil and sodium carbonate. Italian Journal of food Science Special Issue; ISSN, ISBN 1120-1770, 109-120.
5. Palma, A., D'Aquino, S., Astone, V., Rapisarda, P., Agabbio, M., 2004. Potential use as minimally processed fruit of “Ponkan” and “Page” mandarins. Italian Journal of food Science Special Issue; ISSN, ISBN 1120-1770, 373-376.
6. Schirra, M., D'Aquino, S., Palma, A., Marceddu, S., Angioni, A., Cabras, P., Scherm, B., Migheli, Q., 2005. Residue level, persistence, and storage performance of citrus fruit treated

- with fludioxonil. *Journal of Agricultural and Food Chemistry*; ISSN: 0021-8561 53, 6718-6724.
7. Schirra, M., D'Aquino, S., Palma, A., Angioni, A., Cabras, P., Migheli, Q., 2006. Residues of the quinone outside inhibitor fungicide trifloxystrobin after postharvest dip treatments to control *Penicillium* spp. on citrus fruit. *Journal of Food Protection*; ISSN 0362-028X 69, 1646-1652.
 8. D'Aquino, S., Schirra, M., Palma, A., Angioni, A., Cabras, P., Migheli, Q., 2006. Residue levels and effectiveness of pyrimethanil vs imazalil when using heated postharvest dip treatments for control of *Penicillium* decay on citrus fruit. *Journal of Agricultural and Food Chemistry*; ISSN: 0021-8561 54, 4721-4726.
 9. D'Aquino, S., Schirra, M., Palma, A., Tedde, M., Angioni, A., Garau, A., Cabras, P., 2007. Residue levels and storage responses of nectarines, apricots, and peaches after dip treatments with fludioxonil fungicide mixtures. *Journal of Agricultural and Food Chemistry*; ISSN: 0021-8561; 55, 825-831.
 10. Deiana, S., Palma, A., Premoli, A., Senette, C., 2007. Possible role of the polyuronic components in accumulation and mobilization of iron and phosphate at the soil–root interface. *Plant Physiology and Biochemistry*; ISSN: 0981-9428; 45, 341-349.
 11. Schirra, M., Palma, A., D'Aquino, S., Angioni, A., Minello, E.V., Melis, M., Cabras, P., 2008. Influence of postharvest hot water treatment on nutritional and functional properties of Kumquat (*Fortunella japonica* Lour. Swingle Cv. Ovale) fruit. *Journal of Agricultural and Food Chemistry*; ISSN: 0021-8561; 56, 455-460.
 12. D'Aquino, S., Iuliano, L.A., Palma, A., Schirra, M., 2008. control of *penicillium digitatum* in citrus fruit by bergamot essential oil vapours. *Journal of Plant Pathology*. 90, S2.388. ISSN: 1125-4653.
 13. Schirra, M., D'Aquino, S., Palma, A., Angioni, A., Cabras, P., 2008. Factors affecting the synergy of thiabendazole, sodium bicarbonate, and heat to control postharvest green mold of citrus fruit. *Journal of Agricultural and Food Chemistry*; ISSN: 0021-8561; 56, 10793-10798.
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 15. D'Aquino, S., Schirra, M., Molinu, M.G., Tedde, M., Palma, A., 2010. Preharvest aminoethoxyvinylglycine treatments reduce internal browning and prolong the shelf-life of early ripening pears. *Scientia Horticulturae*; ISSN: 0304-4238; 125, 353-360.
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 24. Angela Fadda; Antonio Barberis; Salvatore D'Aquino; Amedeo Palma; Alberto Angioni; Francesco Lai; Mario Schirra, 2015. Residue levels and performance of potassium sorbate and thiabendazole and their co-application against blue mold of apples when applied as water dip treatments at 20 or 53 °C. *Postharvest Biology and Technology*, 106, 33–43.
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