

<p>Paola Lavermicocca 18.06.1959</p>	
<p>ROLE: 2007 - today. Research Director Institute of Sciences of Food Production National Research Council (CNR-ISPA) Via Amendola 122/O 70126 Bari, Italy Tel +39.0805929356 paola.lavermicocca@ispa.cnr.it skype: paola.lavermicocca</p>	
<p>Education and training</p> <p>1982-1983. Experimental thesis in microbiology at Institute of Microbiology and Technology, Faculty of Agriculture of University of Bari 1983. Biology degree cum laude. 1983-1984. Research activities at former Institute of toxins and mycotoxins – CNR 1984 – 1996. Periodic stays as a researcher at: Cranfield University -Biotechnology Centre (UK); Department of Agroindustrial Research ENEA (Rome); Department of Biochemical Sciences, University "La Sapienza" (Rome)</p>	
<p>Skills and competences</p> <p>Food microbiology. Coordinator of R&D projects (WP leader for EU projects, Principal Investigator of projects funded by national or regional bodies or private firms) aimed at improving food quality by applying microbiological, chemical and molecular methodologies to select and apply microbial strains (and metabolites) with probiotic and pro-technological properties. Development of innovative functional foods. Assessment of effectiveness of functional foods in clinical trials in collaboration with gastroenterologists.</p> <p>Qualified as Full Professor (2014-2020) by the National Scientific Qualification (07/F2-Agr. Microbiol.)</p>	
<p>Main research projects</p> <p>Project leadership and coordination</p> <ul style="list-style-type: none"> • Contract for patent licensing. Technology transfer of two patents to the private enterprise Agrimperiale Spa for the realization of probiotic foods. (2016 -). Project leader and coordination. • Cluster Tecnologici Regionali - Puglia. - Biotechnologies for innovation of Apulian agro-food chain (BiotecA QCBRAJ6) (2015-2016). ISPA's project leader and coordination. • P.O.N. Cluster Agrifood Nazionale SO.FI.A. (2013-2017) WP5 Coordination and member of the scientific committee. • EU Project FP7-222654-2. Design and development of realistic food models with well characterised micro- and macro-structure and composition – DREAM (2009-2013). WP6 Coordination acting as WP leader (2010-2013). • PON art. 12/agro DM593 "Ortobiotici pugliesi: alimenti vegetali probiotici. (2007-2011). Project leader and coordination. 	
<p>No of research products 150</p> <p>Granted Patents 4</p>	<p>H-Index: 23 (ISI WEB); 30 (Google Scholar)</p>
<p>Project evaluation, editorial and referee activities</p> <p>She acted as invited expert evaluating project for : European Commission (DG Research.), General Secretariat for Research & Technology of Greece, MIUR, Italian Ministry for Economic Development and Italian Regional Bodies.</p>	

- Guest Editor di Special Issue per Journal of Functional Foods.
- Review Editor for Microbiology for the journals Frontiers in Microbiology e Frontiers in Nutrition
- Routinely refers for journals (ISI): Appl Environ Microbiol; Int J Food Microbiol; Life Sciences; J Agric Food Chem; and others.

Other

Member of the international Scientific Committee or Advisory Board:

- International Conference "The Food Factor Conference". Torremolinos-Malaga (ES), 4-5 October 2018;
- International Congress "Microbial Spoilers in Food 2017". Quimper (FR), June 28-30 2017
- International Conference "The Food Factor I Barcelona Conference". Barcelona (ES), November 2-4 2016
- International Conference "From Model Foods to Food Models". Nantes (FR), June 24-26 2013.
- International Congress Microbial Spoilers in Food. Quimper (FR), July 1-3, 2013

Invited speaker e chair

- Invited speaker at Congresso Nazionale della Società Italiana di Nutrizione Umana (SINU), Torino 20-22 Novembre 2018.
- Invited speaker at "9th PROBIOTICS, PREBIOTICS, NEW FOODS, NUTRACEUTICALS AND BOTANICALS for NUTRITION & HUMAN and MICROBIOTA HEALTH", Roma 10-12 September 2017 e chair of DISBA-Nutrheff (Nutraceutical Health Enhancing Functional Foods) session in the same congress.

DISBA Department-related activities

2015-2017. DISBA representative for National Cluster Agrifood Road map Line1 Health&Wellbeing.

2012-2017. DISBA representative at Italian co-location center of the KIC Foodbest, the European consortium working to promote innovation and entrepreneurship in Food across Europe.

Advisor activities on behalf of CNR

2014- 2017. Acting as advisor on behalf of CNR in the evaluation process for admission to funding of 3 industrial projects submitted to FCS call of the Italian Ministry of Economic Development.

Main publications 2018-2000 (ISI and book chapters)

1. Lavermicocca Paola, Luisa Angiolillo, Stella L. Lonigro, Francesca Valerio, Antonio Bevilacqua, Marianne Perricone, Matteo A. Del Nobile, Maria R. Corbo and Amalia Conte. 2018. Lactobacillus plantarum 5BG Survives During Refrigerated Storage Bio-Preserving Packaged Spanish-Style Table Olives (cv. Bella di Cerignola). Frontiers in Microbiology. Volume 9, Article 889.
2. Moeini A., Cimmino A., Dal Poggetto G., Di Biase M., Evidente A., Lavermicocca P., Masi M., Valerio F., Santagata G., Malinconico M. 2018. Effect of pH and TPP concentration on chemico-physical properties, release kinetics and antifungal activity of Chitosan-TPP-Ungeremine microbeads Carbohydrate Polymers 195: 631-641
3. Danza A., Lucera A., Lavermicocca P., Lonigro S. L., Bavaro A.R. , Mentana A., Centonze D., Conte A., Del Nobile M. A. 2018. Tuna burgers preserved by the selected Lactobacillus paracasei IMPC 4.1 strain. Food and Bioprocess Technology. In press.

4. Giribaldi Marzia, Francesco Gai, Pier Giorgio Peiretti, Marco Francesco Ortoffi, Paola Lavermicocca, Stella Lisa Lonigro, Francesca Valerio, Laura Cavallarini. 2018. Quality of ready-to-eat swordfish fillets inoculated by *Lactobacillus paracasei* IMPC 2.1. *Journal of the Science of Food and Agriculture*. In press.
5. Santagata G., Mallardo S., Fasulo G., Lavermicocca P., Valerio F., Di Biase M., Di Stasio M., Malinconico M., Volpe M. G. 2018. Pectin-honey coating as novel dehydrating bioactive agent for cut fruit: enhancements of the functional properties of coated dried fruits. *Food Chemistry*. *Food Chemistry* 258 (2018) 104–110
6. Garbetta A., D'Antuono I., Sisto A., Minervini F., Cardinali A. and Lavermicocca P. 2018. Effect of artichoke fermentation by probiotic strain *Lactobacillus paracasei* LMG P-22043 and of digestion process on polyphenols and antioxidant activity. *Journal of Functional Foods* (in press).
7. Valerio F., Masi M., Cimmino A., Moeini S.A., Lavermicocca P. and Evidente A. Antimold microbial and plant metabolites with potential use in intelligent food packaging. 2017. *Natural Product Research*, DOI: <http://dx.doi.org/10.1080/14786419.2017.1385018>.
8. Santagata, G, Valerio, F., Cimmino, A., Dal Poggetto, G., Masi, M., Di Biase, M., Malinconico, M., Lavermicocca, P., Evidente, A. 2017. Chemico-physical and antifungal properties of poly(butylene succinate)/cavoxin blend: Study of a novel bioactive polymeric based system. *European Polymer Journal*. Volume 94: 230-247.
9. Valerio, F., Conte, A., Di Biase, M., Lattanzio, V.M.T., Lonigro, S.L., Padalino, L., Pontonio, E., Lavermicocca, P. 2017. Formulation of yeast-leavened bread with reduced salt content by using a *Lactobacillus plantarum* fermentation product., *Food Chemistry*, 221: 582-589
doi: <http://dx.doi.org/10.1016/j.foodchem.2016.11.135> IF:4.052
10. Angelo Sisto, Diomira Luongo, Lucia Treppiccione, Palmira De Bellis, Donato Di Venere, Paola Lavermicocca, Mauro Rossi. 2016. Effect of *Lactobacillus paracasei* culture filtrates and artichoke polyphenols on cytokine production by dendritic cells. *Nutrients* 8, 635. IF: 3.759
11. Valerio F., Di Biase M., Lattanzio V.M.T. and Lavermicocca P. (2016). Improvement of the antifungal activity of lactic acid bacteria by addition to the growth medium of phenylpyruvic acid, a precursor of phenyllactic acid *International Journal of Food Microbiology* 222: 1–7. IF 3.155.
12. Lavermicocca P., Valerio F., De Bellis P., Sisto A., Leguérinel I. 2016. Spore-forming bacteria associated with bread production: spoilage and toxigenic potential. In: *Food Hygiene and Toxicology in Ready to Eat Foods*, (Ed. P. Kotzekidou) Elsevier. Chapter 16, pp 275-293. ISBN: 978-0-12-801916-0
13. Lavermicocca P., Dekker M., Russo F., Valerio F., Di Venere D., Sisto A. *Lactobacillus paracasei*-enriched vegetables containing health promoting molecules. 2016. In:

Probiotics, Prebiotics, and Synbiotics: Bioactive Foods in Health Promotion. *Eds Ronald Ross Watson & Victor R. Preedy, Elsevier San Diego CA, ISBN: 978-0-12-802189-7*

14. Giorgia Foca , Carlotta Ferrari , Alessandro Ulrici, Giorgia Sciutto, Silvia Prati, Stefano Morandi, Milena Brasca, Paola Lavermicocca, Silvia Lanteri and Paolo Oliveri. 2016. The potential of spectral and hyperspectral-imaging techniques for bacterial detection in food: A case study on lactic acid bacteria. *Talanta* 153: 111–119. IF: 4.035.
15. Valerio F. Lonigro S. L., Giribaldi M., Di Biase M., De Bellis P., Cavallarin L., Lavermicocca P. 2015. Probiotic *Lactobacillus paracasei* IMPC 2.1 strain delivered by ready-to-eat swordfish fillets colonizes the human gut after alternate-day supplementation. *Journal of Functional foods* ([17](#)): 468–475). IF 3.574
16. F. Valerio, M. Di Biase, V. Huchet, N. Desriac, S.L. Lonigro , P. Lavermicocca, D. Sohier, F. Postollec. 2015. Comparison of three *Bacillus amyloliquefaciens* strains growth behaviour and evaluation of the spoilage risk during bread shelf-life. *Food Microbiology* 197: 30-39. (published on line 2014) IF 3.374;
17. De Bellis P., F. Minervini, M. Di Biase, F. Valerio, P. Lavermicocca, A. Sisto. 2015. Toxigenic potential and heat survival of spore-forming bacteria isolated from bread and ingredients. *International Journal of Food Microbiology* 45:2-9. (published on line 2014)IF 3.155.
18. Valerio F, Di Biase M, Caputo L, Creanza TM, Ancona N, Visconti A, Lavermicocca P (2014). Effect of *Lactobacillus brevis* - based bioingredient and bran on microbiological, physico-chemical and textural quality of yeast leavened bread during storage. *Innovative Food Science & Emerging Technologies* 25: 2–8. (published on line 2013) IF 3.273.
19. Valerio F, Lonigro SL, Di Biase M, de Candia S, Callegari ML, Lavermicocca P (2013). Bioprotection of ready-to-eat probiotic artichokes processed with *Lactobacillus paracasei* LMGP22043 against foodborne pathogens. *Journal of Food Science* 78:1757-1763.
20. Sarvan I., F. Valerio, S. L. Lonigro, S. De Candia, R. Verkerk, M. Dekker, P. Lavermicocca. 2013. Glucosinolate content of blanched cabbage (*Brassica oleracea* var. *capitata*) fermented by the probiotic strain *Lactobacillus paracasei* LMG-P22043. *Food Research International*, 54: 706-710. IF 3.050.
21. Valerio F., P. De Bellis, M. Di Biase, S.L. Lonigro, B. Giussani, A. Visconti, P. Lavermicocca, A. Sisto. 2012. Diversity of spore-forming bacteria and identification of *Bacillus amyloliquefaciens* as a species frequently associated with the ropy spoilage of bread. *International Journal of Food Microbiology* 156: 278–285. IF 3.327
22. G. Riezzo, A. Orlando, B. D’Attoma, V. Guerra, F. Valerio, P. Lavermicocca, S. De Candia, F. Russo. 2012. Randomised clinical trial: efficacy of the *Lactobacillus paracasei* enriched artichokes in the treatment of patients with functional constipation – a double-blind, controlled, crossover study. *Alimentary Pharmacology & Therapeutics* 35:441-450. IF 4.55.

23. A. Orlando, M.G. Refolo, C. Messa, L. Amati, P. Lavermicocca, F. Russo. 2012. Anti-proliferative and pro-apoptotic effects of viable or heat-killed *Lactobacillus paracasei* IMPC2.1 and *Lactobacillus rhamnosus* GG in HGC-27 gastric and DLD-1 colon cell lines. *Nutrition and Cancer*, 64 (7): 1103-1111. IF 2.783.
24. Sisto A. and Lavermicocca P. 2012. Suitability of a probiotic *Lactobacillus paracasei* strain as a starter culture in olive fermentation and development of the innovative patented product "probiotic table olives". *Frontiers in Microbiology*, May 2012, Vol 3, article 174. IF 3.941.
25. D'Arienzo R., Bozzella G., Rossi M., De Bellis P., Lavermicocca P., Sisto A. 2011 Distinct immunomodulatory properties of *Lactobacillus paracasei* strains *J. Appl. Microbiol.* 111, 1482–1491. IF. 2.337.
26. VALERIO F., DE CANDIA S., LONIGRO S. L., RUSSO F., RIEZZO G., ORLANDO A., DE BELLIS P., SISTO A. and LAVERMICOCCA P.. 2011. Role of the probiotic strain *Lactobacillus paracasei* LMGP22043 carried by artichokes in influencing faecal bacteria and biochemical parameters in human subjects. *J. Appl. Microbiol.* 111: 155-164. IF. 2.337.
27. VALERIO F., RUSSO F., DE CANDIA S., RIEZZO G., ORLANDO A., LONIGRO S. L. and LAVERMICOCCA P. 2010 Effects of probiotic *Lactobacillus paracasei*-enriched artichokes on constipated subjects: a pilot study. *J Clin Gastroenterol* 44: S49-S53. IF. 3.159.
28. Sisto A, Cipriani MG, Morea M, Lonigro SL, Valerio F, Lavermicocca P. 2010. An Rhs-like genetic element is involved in bacteriocin production by *Pseudomonas savastanoi* pv. *Savastanoi*. *Antonie van Leeuwenhoek* 98:505–517. IF 2.091
29. LAVERMICOCCA P., ROSSI M., RUSSO F. and SRIRAJASKANTHAN R. 2010. Table olives: a carrier for delivering probiotic bacteria to humans. In: *Olives and olive oil in health and disease prevention* (Preedy V. R. and Watson R. R. eds.) pp.735-743 Elsevier, San Diego, CA. ISBN 978-0-12-374420-3.
30. De Bellis P., Valerio F., Lonigro S.L., Sisto A. and Lavermicocca P. 2010. Probiotic table olives: microbial populations adhering on olive surface in fermentation sets inoculated with the probiotic strain *Lactobacillus paracasei* IMPC2.1 in an industrial plant. *International Journal of Food Microbiology*. 140: 6-13 IF 3.155.
31. LAVERMICOCCA P, VALERIO F e FOSCHINO R. 2010. La contaminazione microbica e le infezioni virali nei prodotti lievitati da forno. pp. 207-227 In: *Biotechnologia dei prodotti lievitati da forno* (Eds M. Gobbetti e A. Corsetti) – Casa Editrice Ambrosiana (CEA). ISBN 978-88-08-18121-3.
32. SISTO A., DE BELLIS P., VISCONTI A., MORELLI L., and LAVERMICOCCA P.. 2009. Development of a PCR assay for the strain-specific identification of the probiotic strain *Lactobacillus paracasei* IMPC2.1. *International Journal of Food Microbiology*. 136: 59–65. IF 3.155.

33. D'ARIENZO R., MAURANO F., LAVERMICOCCA P., RICCA E., ROSSI M. 2009. Modulation of the immune response by probiotic strains in a mouse model of gluten sensitivity. *Cytokine*. 48: 254–259 IF 3.019
34. Valerio F., Favilla M., De Bellis P., Sisto A., De Candia S., Lavermicocca P. 2009. Antifungal activity of lactic acid bacterial strains isolated from semolina ecosystem against *Penicillium roqueforti*, *Aspergillus niger* and *Endomyces fibuliger* contaminating bakery products. *Systematic and Applied Microbiology*. 32: 438–448. IF 3.310.
35. LONIGRO S.L., VALERIO F., ANGELIS M., DE BELLIS P. and LAVERMICOCCA P. 2009. Microfluidic technology applied to cell-wall protein analysis of olive related lactic acid bacteria. *International Journal of Food Microbiology*. 130: 6–11. IF 3.155.
36. LAVERMICOCCA P., VALERIO F., LONIGRO S. L., DI LEO A. and VISCONTI A. 2008. Antagonistic activity of potential probiotic lactobacilli against the ureolytic pathogen *Yersinia enterocolitica*. *Current Microbiology* 56:175–181. I.F. 1.815
37. Valerio F., De Bellis P., Lonigro S. L., Visconti A., Lavermicocca P. 2008. Use of *Lactobacillus plantarum* fermentation products in bread-making to prevent *Bacillus subtilis* rosy spoilage. *International Journal of Food Microbiology* 122: 328-332. IF 3.155.
38. Valerio F., P. De Bellis , Lonigro S. L., Morelli L., Visconti A., And Lavermicocca P. 2006. In vitro and in vivo survival and transit tolerance of potentially probiotic strains carried by artichokes in the gastrointestinal tract. *Applied and Environmental Microbiology*. 72: 3042-3045. I.F. 3.952.
39. LAVERMICOCCA P. 2006 Highlights on new food research. *Digestive and Liver Disease* 38(S2): S295-S299. I.F. 2.889.
40. Lavermicocca P., Valerio F., Lonigro S. L., De Angelis M., Morelli L., Callegari M. L., Rizzello C. G., and Visconti A. 2005. Adhesion and survival of Lactobacilli and Bifidobacteria on table olives with the aim of formulating a new probiotic food. *Applied and Environmental Microbiology* 71(8): 4233-4240. I.F. 3.952.
41. VALERIO F., LAVERMICOCCA P., PASCALE M. and VISCONTI A. 2004. Production of phenyllactic acid by lactic acid bacteria: an approach to the selection of strains contributing to food quality and preservation. *FEMS Microbiology Letters* 233: 289-295. I.F. 2.046
42. P. LAVERMICOCCA, F. VALERIO and A. VISCONTI. 2003. Antifungal activity of phenyllactic acid against molds isolated from bakery products *Applied and Environmental Microbiology* 69 (1): 634-640. I.F. 3.952.
43. DE PINTO MARIA C., PAOLA LAVERMICOCCA, ANTONIO EVIDENTE, MARIA M. CORSARO, SILVIA LAZZARONI and LAURA DE GARA. 2003. Exopolysaccharides Produced by Plant Pathogenic Bacteria Affect Ascorbate Metabolism in *Nicotiana tabacum*. *Plant Cell Physiol*. 44(8): 803–810. I.F. 4.978

44. DI CAGNO R., M. DE ANGELIS, A. CORSETTI, P. LAVERMICOCCA, P. ARNAULT, P. TOSSUT, G. GALLO and M. GOBBETTI. 2003. Interactions between sourdough lactic acid bacteria and exogenous enzymes: effects on the microbial kinetics of acidification and dough textural properties. *Food Microbiology* 20: 67-75. I.F. IF 3.374
45. LAVERMICOCCA P., LONIGRO S.L., VALERIO F., EVIDENTE and VISCONTI A.. 2002. Reduction of olive knot disease by a bacteriocin from *Pseudomonas syringae* pv. *ciccaronei*. *Appl. Environ. Microbiol.* 68-3:1403-1407. I.F. 3.952
46. DI CAGNO R., DE ANGELIS M., LAVERMICOCCA P., DE VINCENZI M., GIOVANNINI , C., FACCIA M. and GOBBETTI M. 2002. Proteolysis by sourdough lactic acid bacteria: effects on wheat flour protein fractions and gliadin-peptides involved in human cereal intolerance. *Appl. Environ. Microbiol.* 68-2:623-633. I.F. 3.952
47. GOBBETTI M., LAVERMICOCCA P. e CORSETTI A. 2001. Microbiologia degli alimenti. pp. 217-302 In: *Recenti sviluppi di igiene e microbiologia degli alimenti.* (ed. G. De Felip) Tecniche Nuove, Milano. (capitolo di libro)
48. CORSETTI A., LAVERMICOCCA P., MOREA M., BARUZZI F., TOSTI N. and GOBBETTI M. 2001. Phenotypic and molecular identification and clustering of lactic acid bacteria and yeasts from wheat (species *Triticum durum* and *Triticum aestivum*) sourdoughs of Southern Italy. *Int. J. Food Microbiol.* 64:95-104. IF 3.155
49. GOBBETTI M, LAVERMICOCCA P., MINERVINI F. DE ANGELIS M. and CORSETTI A. 2000. Arabinose fermentation by *Lactobacillus plantarum* in sourdough added of pentosans and α -L-arabinofuranosidase: a tool to increase the production of acetic acid. *Journal of Applied Microbiology* 88: 317-324. IF. 2.337
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Si autorizza l'uso dati personali ai sensi del D. lgs. 196/03 del 2003.

12 Giugno 2018

Paola Lavermicocca

