

**PERSONAL INFORMATION**

Surname, Name **BARUZZI, FEDERICO**  
 Address **INSTITUTE OF SCIENCES OF FOOD PRODUCTION, CNR - CNR ISPA  
 VIA G. AMENDOLA 122/O – 70126, BARI, ITALY**  
 Telephone **+39 080.5929319**  
 Fax **+39 080.5929374**  
 E-mail **federico.baruzzi@ispa.cnr.it**  
 Skype **federbar**  
 ORCHID <https://orcid.org/0000-0002-3586-2140/>  
 SCOPUS <https://www.scopus.com/authid/detail.uri?authorId=15739402900>  
 Loop Frontiers <https://loop.frontiersin.org/people/220826/overview>  
 Nationality **Italian**  
 Date and Place of birth **october, 23, 1969, Bari, ITALY**  
 Cellular **+39 331.1254537**

**WORK EXPERIENCE**

Period (from – to) **11.18.2019 - TODAY**  
 Name and address of employer **NATIONAL RESEARCH COUNCIL OF ITALY– Institute of Sciences of Food Production**  
 Type of business or sector **Research National Center**  
 Occupation or position held **Senior Researcher**  
 Main activities or responsibilities **Management and collaboration in research projects aimed at improving the quality, safety and shelf life of food. Development of new types of food addressed to specific classes of consumers, Studies related to new technologies useful for extending shelf-life and safeguarding the nutritional and nutraceutical properties of food.**  
 Personal registration number **008208**

Period (from – to) **01.02.2001 – 11.17.2019**  
 Name and type of organization providing education **NATIONAL RESEARCH COUNCIL OF ITALY– Institute of Sciences of Food Production**  
 Principal subjects / skills covered **Research National Center**  
 Title of qualification awarded **Researcher**  
 Main activities or responsibilities **Laboratory and food company (dairy, meat, bread, collective catering, etc.) research activities in order to isolate, characterize (technologically and genetically) and use microorganisms useful for improving food processes, controlling pathogens and spoilage microorganisms. Applications of different technologies (ozone, electrolysed water, modified atmosphere, etc) for the improvement of the microbiological quality and extension of the shelf-life of different types of food.**  
 Personal registration number **008208**

Period (from – to) **JULY 1996 – DECEMBER 2000**  
 Name and type of organization providing education **NATIONAL RESEARCH COUNCIL OF ITALY– Institute of Sciences of Food Production**  
 Principal subjects / skills covered **Research National Center**  
 Title of qualification awarded **Research scholarship**  
 Main activities or responsibilities **Involvement in several projects aimed at the characterization of microorganisms of agro-industrial interest**

Period (from – to) **SEPTEMBER 1995 – AUGUST 1996**  
 Name and type of organization **Plant protection department**

providing education	
Principal subjects / skills covered	University of Bari
Title of qualification awarded	Trainer and voluteer
Main activities or responsibilities	Isolation and characterization of plant disease fungi and post-harvest spoilage fungi

## EDUCATION AND TRAINING

Periodo(da – a)	<b>OCTOBER 1999 – JUNE 2000</b>
Nome e tipo di istituto di istruzione	Catholic University of Sacred Heart, Piacenza, Italy
Principali materie / abilità professionali oggetto dello studio	Food microbiology, Food regulation, Certification
Qualifica conseguita	Specialized Master (Mphil) "Food defence and environmental safety"

Periodo(da – a)	<b>OCTOBER 1988 – OCTOBER 1993</b>
Nome e tipo di istituto di istruzione	Catholic University of Sacred Heart, Piacenza, Italy
Principali materie / abilità professionali oggetto dello studio	Aminal productions
Qualifica conseguita	Graduate in agricultural sciences and agronomy

NATIVE LANGUAGE **Italian**

### OTHER LANGUAGES

	<b>INGLESE</b>	<b>FRANCESE</b>
Reading	B1	A2
Writing	B1	A2
Talking	A2	A2

## TRAINING

(main)

September 2017	Visiting researcher at Bretagne Developpement Innovation, Rennes, France, within the Marie Skłodowska-Curie Research and Innovation Staff Exchange (RISE) program as defined in the H2020 European project RUC-APS
November 2014	Visiting researcher at the Department of Chemistry, Biotechnology and Food Science (IKBM) of Norwegian Life Science University (NMBU), Aas, Norway, within the CNR STM program.
September 2009	Attendance at the 55th International Basic Training Workshop on BioNumerics and GelCompar II. 7-9 September 2009, Applied Maths, Ghent, Belgium.
June 2003	Attendance at the theoretical -practical course "Microarray techniques and LCM" Tigem, Naples Second University, 04-06/June 2003.
1995-1997	Graduate at the annual courses of "Human and animal biology of reproduction" and "Environmental, animal and agricultural ecology", Veterinary department, University of Bari

## ORGANIZATIONAL CAPACITY

(main)

Thank the experience of several years in the research laboratory, in the study of solutions useful for enterprises, he has gained the ability to understand how to obtain scientific results that can be transferred to enterprises. This technology transfer has been considered useful to increase the efficiency of food processing and to improve food quality and safety.

The following capacities can be briefly listed:

- planning and project management
- respect of deadlines
- ability to work independently
- management of working groups
- identification of the best role for different collaborators
- good resistance to stress
- organization of dance evenings and pizzeria dinners

## Research Activities

(main)

Physiological and molecular characterization of spoilage, technological and probiotic microorganisms involved in food processes and storage

Study and application of chemical and physical technologies suitable for the control of unwanted microorganisms in processing environments and in ready-to-eat foods

Development of innovative foods addressed to specific categories of consumers

Recovery and reuse of food waste and by-products for their reintegration into the production cycles of foods intended for human consumption

Functionalization of surfaces intended for food contact with molecules useful for the control of pathogenic and altering microorganisms

## Teaching Activities

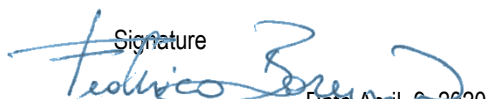
(main)

January 2020	President of the Evaluation Commission for the PhD in PHARMACEUTICAL AND BIOMOLECULAR SCIENCES "— XXXII cycle, session of 22 January 2020, University of Turin
2015-2017	Member of the Academic Board of the PhD course in Soil and Food Sciences of the University of Bari, XXIX Cycle (2015-2017), Curriculum Microbiology, Technology, Health and Food Chemistry.
1996 to date	Tutor and supervisor of three-year and Bachelor's degree and graduate courses in biotechnology and food science and technology

## Publications

Co-author of more than:

- 50 peer reviewed scientific articles;
- 15 book contributes or chapters,
- 16 oral communication to national and international scientific conferences;
- 40 participation to scientific national and international congresses

Signature  
  
Date April, 9, 2020

## Selected publications of the last 5 years

- Pinto, L.\*, **Baruzzi, F.**, Cocolin, L., & Malfeito-Ferreira, M. (2020). Emerging technologies to control *Brettanomyces* spp. in wine: Recent advances and future trends. *Trends in Food Science & Technology*.
- Decandia, G., Palumbo, F., Treglia, A., Armenise, V., Favia, P., **Baruzzi, F.**, ... & Coclite, A. M. (2020). Initiated Chemical Vapor Deposition of Crosslinked Organic Coatings for Controlling Gentamicin Delivery. *Pharmaceutics*, 12(3), 213.
- Fanelli, F., Chieffi, D., Di Pinto, A., Mottola, A., **Baruzzi, F.**, & Fusco, V.\* (2020). Phenotype and genomic background of *Arcobacter butzleri* strains and taxogenomic assessment of the species. *Food Microbiology*, <https://doi.org/10.1016/j.fm.2020.103416>.
- Fusco, V.\*, Quero, GM., Poltronieri, P., Morea, M., & **Baruzzi F.** (2019). Autochthonous and Probiotic Lactic Acid Bacteria Employed for Production of "Advanced Traditional Cheeses". *Foods*, 8, 412; doi:10.3390/foods8090412
- Gerardi, C., Tristezza, M., Giordano, L., Rampino, P., Perrotta, C., **Baruzzi, F.**, Capozzi V., Mita G., & Grieco, F.\* (2019). Exploitation of *Prunus mahaleb* fruit by fermentation with selected strains of *Lactobacillus plantarum* and *Saccharomyces cerevisiae*. *Food Microbiology*, DOI: 10.1016/j.fm.2019.103262.
- Pinto, L.\*, Malfeito-Ferreira, M., Quintieri, L., Silva, A. C., & **Baruzzi, F.** (2019). Growth and metabolite production of a grape sour rot yeast-bacterium consortium on different carbon sources. *International Journal of Food Microbiology*. DOI: 10.1016/j.ijfoodmicro.2019.02.022
- Fanelli, F., Di Pinto, A., Mottola, A., Mule, G., Chieffi, D., **Baruzzi, F.**, Tantillo G., & Fusco, V. (2019). Genomic characterization of *Arcobacter butzleri* isolated from shellfish: novel insight into antibiotic resistance and virulence determinants. *Frontiers in Microbiology*, 10:670. DOI: 10.3389/fmicb.2019.00670
- Palumbo, F., Treglia, A., Lo Porto, C., Fracassi, F., **Baruzzi, F.**, Frache, G., El Assad, D., Pistillo, B.R., & Favia, P. (2018). Plasma deposited nano-capsules containing coatings for drug delivery applications. *ACS applied materials & interfaces*, 10, 35516–35525. DOI: 10.1021/acsami.8b11504
- Sergio, L., Cantore, V., Spremulli, L., Pinto, L., **Baruzzi, F.**, Di Venere, D., & Boari, F. (2018). Effect of cooking and packaging conditions on quality of semi-dried green asparagus during cold storage. *LWT - Food Science and Technology* 89, 712–718. <https://doi.org/10.1016/j.lwt.2017.11.037>
- Pace B., Capotorto I., Gonnella M., **Baruzzi F.**, Cefola M. (2018). Influence of soil and soilless agricultural growing system on postharvest quality of three ready-to-use multi-leaf lettuce cultivars. *Adv. Hort. Sci.*, 32(3): 353-362
- Fanelli, F.\*, Liuzzi, V. C., Quintieri, L., Mulè, G., **Baruzzi, F.**, Logrieco, A. F., & Caputo, L. (2017). Draft Genome Sequence of *Pseudomonas fluorescens* Strain ITEM 17298, Associated with Cheese Spoilage. *Genome Announc.*, 5(43), e01141-17.
- Cometa, S., Bonifacio, M. A., **Baruzzi, F.**, de Candia, S., Giangregorio, M. M., Giannossa, L. C., Manuela Dicarolo M., Mattioli-Belmonte M., Sabbatini L., & De Giglio, E. (2017). Silver-loaded chitosan coating as an integrated approach to face titanium implant-associated infections: analytical characterization and biological activity. *Analytical and bioanalytical chemistry*, 409: 7211. <https://doi.org/10.1007/s00216-017-0685-z>
- Bertin, Y., Habouzit, C., Dunière, L., Laurier, M., Durand, A., Duchez, D., Segur, A., Thévenot-Sergentet, D., **Baruzzi, F.**, Chaucheyras-Durand, F. & Forano, E. (2017). *Lactobacillus reuteri* suppresses *E. coli* O157:H7 in bovine ruminal fluid: Toward a pre-slaughter strategy to improve food safety?. *PLoS one*, 12(11), e0187229.
- Baruzzi F.\***, de Candia S., Quintieri L., Caputo L. & De Leo F. (2017). Development of a Synbiotic Beverage Enriched with Bifidobacteria Strains and Fortified with Whey Proteins. *Frontiers in Microbiology*. 8:640. doi: 10.3389/fmicb.2017.00640
- Pinto, L., Caputo, L., Quintieri, L., de Candia, S., & **Baruzzi F.\*** (2017). Efficacy of gaseous ozone in counteracting postharvest table grape sour rot. *Food Microbiology* 66, 190-198. <https://doi.org/10.1016/j.fm.2017.05.001>
- Renna, M., Gonnella, M., de Candia, S., Serio, F., & **Baruzzi, F.\*** (2017). Efficacy of combined sous vide-microwave cooking for foodborne pathogen inactivation in ready-to-eat chicory stems. *Journal of Food Science*, 82, 7, 1664-1671. DOI: 10.1111/1750-3841.13719
- Quintieri\*, L., Monaci, L., **Baruzzi F.**, Giuffrida MG., de Candia, S., & Caputo, L. (2017). Reduction of whey protein concentrate antigenicity by using a combined enzymatic digestion and ultrafiltration approach. *Journal of Food Science and Technology*, 1-7. doi:10.1007/s13197-017-2625-5
- Bonifacio, M.A., Cometa, S., Dicarolo, M., **Baruzzi, F.**, de Candia, S., Gloria, A., Giangregorio, M. M., Mattioli-Belmonte, M., & De Giglio, E.\* (2017). Gallium-modified chitosan/poly(acrylic acid) bilayer coatings for improved titanium implant performances. *Carbohydrate Polymers*, 166, 348–357
- Baruzzi, F.\***, Quintieri, L., Caputo, L., Cocconcelli, P., Borcakli, M., Owczarek, L., ... & Morea, M. (2016). Improvement of Ayrar quality by the selection of autochthonous microbial cultures. *Food Microbiology*, 60, 92-103.
- de Candia, S.\*, Quintieri, L., Caputo, L., & **Baruzzi, F.** (2016). Antimicrobial Activity of Processed Spices Used in Traditional Southern Italian Sausage Processing. *Journal of Food Processing and Preservation*. doi:10.1111/jfpp.13022
- Monaci, L.\*, Quintieri, L., Caputo, L., Visconti, A., & **Baruzzi, F.** (2016). Rapid profiling of antimicrobial compounds characterising *B. subtilis* TR50 cell-free filtrate by high-performance liquid chromatography coupled to high-resolution Orbitrap™ mass spectrometry. *Rapid Communications in Mass Spectrometry*, 30(1), 45-53.
- Baruzzi F.\***, Pinto L., Quintieri L., Carito A., Calabrese N. and Caputo L. (2015). Efficacy of lactoferricin B in controlling ready-to-eat vegetable spoilage caused by *Pseudomonas* spp. *International Journal of Food Microbiology* 215 179–186. [dx.doi.org/10.1016/j.ijfoodmicro.2015.09.017](https://doi.org/10.1016/j.ijfoodmicro.2015.09.017)
- de Candia S., Morea M. & **Baruzzi F.\*** (2015). Eradication of high viable loads of *Listeria monocytogenes* contaminating food-contact surfaces *Frontiers in Microbiology*. 6, Article n° 733. doi: 10.3389/fmicb.2015.00733.
- Palumbo, F.\*, Camporeale, G., Yang, Y. W., Wu, J. S., Sardella, E., Dilecce, G., Calvano, C.D., Quintieri L., Caputo L., **Baruzzi F.** & Favia P. (2015). Direct Plasma Deposition of Lysozyme-Embedded Bio-Composite Thin Films. *Plasma Processes and Polymers*. DOI:10.1002/ppap.201500039
- Pinto, L., Ippolito, A. & **Baruzzi, F.\*** (2015) Control of spoiler *Pseudomonas* spp. on fresh cut vegetables by neutral electrolyzed water. *Food Microbiology*, 50, 102-108. doi:10.1016/j.fm.2015.04.003
- Caputo, L.\*, Quintieri, L., Bianchi, D. M., Decastelli, L., Monaci, L., Visconti, A. & **Baruzzi, F.** (2015). Pepsin-digested bovine lactoferrin prevents Mozzarella cheese blue discoloration caused by *Pseudomonas fluorescens*. *Food Microbiology*, 46, 15-24. doi:10.1016/j.fm.2014.06.021

\*corresponding author