

SHORT CURRICULUM VITAE VITTORIO CAPOZZI



PERSONAL INFORMATION

Surname, Name **CAPOZZI, VITTORIO**
Address **CNR ISPA, VIA MICHELE PROTANO – 71121, FOGGIA, ITALY**
Telephone **+39 0881 630201**
Fax **+39 0881 630201**
E-mail [**vittorio.capozzi@ispa.cnr.it**](mailto:vittorio.capozzi@ispa.cnr.it)
Skype **carson40755**
Website [**http://www.ispacnr.it/unita-territoriale-di-foggia/**](http://www.ispacnr.it/unita-territoriale-di-foggia/)
ORCID [**http://orcid.org/0000-0002-0717-0753**](http://orcid.org/0000-0002-0717-0753)
SCOPUS Author ID **33067579700**
RESEARCH ID **M-4290-2013**
Web of Science ResearcherID **AAG-3291-2019**
Google Scholar Profile [**https://scholar.google.it/citations?user=MC3xZQIAAAAJ&hl=it&oi=ao**](https://scholar.google.it/citations?user=MC3xZQIAAAAJ&hl=it&oi=ao)
Nationality **Italian**
Date and Place of birth **30/03/1979**
Cellular

WORK EXPERIENCE

Period (from – to) **02/03/2020 – UP TO DATE**
Name and address of employer Institute of Sciences of Food Production - National Research Council (ISPA-CNR) sede di Foggia [Consiglio Nazionale delle Ricerche. Piazzale Aldo Moro, 7, Roma]
Type of business or sector Public Research Body
Occupation or position held Senior researcher
Main activities or responsibilities Scientific research (main sector 'Agrofood Microbiology')
Personal registration number 018855

WORK EXPERIENCE

Period (from – to) **28/11/2019 – 01/03/2020**
Name and address of employer Institute of Sciences of Food Production - National Research Council (ISPA-CNR) sede di Foggia [Consiglio Nazionale delle Ricerche. Piazzale Aldo Moro, 7, Roma]
Type of business or sector Public Research Body
Occupation or position held Junior researcher
Main activities or responsibilities Scientific research (main sector 'Agrofood Microbiology')
Personal registration number 018855

WORK EXPERIENCE

Period (from – to) **01/10/2018 – 27/11/2019**
Name and address of employer 'I.S.S. IPSAR-MORO' di Margherita di Savoia - Ministry of Education, University and Research [MIUR, Viale Trastevere, 76/a, Roma]
Type of business or sector Secondary school
Occupation or position held Teacher
Main activities or responsibilities Education in 'Food Sciences'
Personal registration number

WORK EXPERIENCE

Period (from – to) **01/10/2015 – 30/09/2018**
Name and address of employer Department of the Sciences of Agriculture, Food and Environment, University of Foggia [Università di Foggia - via Gramsci 89, 91, Foggia]
Type of business or sector Public University
Occupation or position held Fixed-term researchers
Main activities or responsibilities Scientific research, university teaching (main sector 'Agrofood Microbiology')
Personal registration number

WORK EXPERIENCE

Period (from – to) **15/01/2015 – 31/08/2015**
Name and address of employer Free University of Bozen/Bolzano, Piazza Università, 1, Bolzano
Type of business or sector Non-public Italian University
Occupation or position held Post-doc
Main activities or responsibilities Working place: Fondazione Edmund Mach, supervisor dr. Franco Biasioli (main sector 'Food technologies/food chemistry')
Personal registration number

WORK EXPERIENCE

Period (from – to) **27/09/2013 – 14/01/2015**
Name and address of employer Department of the Sciences of Agriculture, Food and Environment, University of Foggia - via Gramsci 89, 91, Foggia]
Type of business or sector Public University
Occupation or position held Post-doc
Main activities or responsibilities Research activities (main sector 'Agrofood Microbiology')
Personal registration number

WORK EXPERIENCE

Period (from – to) **01/01/2012 – 31/01/2013**
Name and address of employer Department of the Sciences of Agriculture, Food and Environment, University of Foggia [Università di Foggia - via Gramsci 89, 91, Foggia]
Type of business or sector Public University
Occupation or position held Post-doc
Main activities or responsibilities Research activities (main sector 'Agrofood Microbiology')
Personal registration number

WORK EXPERIENCE

Period (from – to) **DECEMBER 2011 – UP TO DATE**
Name and address of employer Promis Biotech s.r.l. (c/o SAFE Department of University of Foggia, via Napoli, 25, Foggia)
Type of business or sector University Spin-off, Innovative Start-up. Activities: "Research and development in the field of food biotechnologies"; "Microbial starter cultures".
Occupation or position held Business partner
Main activities or responsibilities R&D management, President (31/08/2016-27/11/2019), partner since 27/11/2019
Personal registration number

WORK EXPERIENCE

Period (from – to) **01/12/2009 – 31/07/2010**
Name and address of employer CRA-CER Cereal Research Center – S.S. 16, KM 675 – 71122 Foggia
Type of business or sector Public Research Body
Occupation or position held Post-doc
Main activities or responsibilities Research activities (main sector 'Food Biotechnologies')
Personal registration number

WORK EXPERIENCE

Period (from – to)	FEBRUARY – SEPTEMBER 2008
Name and address of employer	Apulian Agrofood Regional District (D.A.Re.) - via Gramsci 89, 91 - Foggia
Type of business or sector	Consortium with mixed public-private participation
Occupation or position held	Project contract
Main activities or responsibilities	Promotion of innovation in the Apulian agri-food sector
Personal registration number	

EDUCATION

Period (from – to))	A.Y.2013/14
Name and type of organization providing education	University of Bari
Principal subjects / skills covered	Teaching training in Food Science
Title of qualification awarded	Qualified as a teacher in Food Science, grade 96/100

EDUCATION

Period (from – to))	July 2010 – October 2010
Name and type of organization providing education	University of Gastronomic Sciences (Pollenzo - 12042 Bra (CN))
Principal subjects / skills covered	Advanced School in Sustainability and Food Policies
Title of qualification awarded	Pass With Merit

EDUCATION

Period (from – to))	A.Y. 2005/06 – A.Y. 2007/08
Name and type of organization providing education	
Principal subjects / skills covered	Doctorate in Biotechnologies of food products – University of Foggia – tutor prof. Giuseppe Spano Title: Design, development, and analysis of systems for multiple knockouts in Gram-positive bacteria
Title of qualification awarded	Ph. D.

EDUCATION

Period (from – to))	A.Y. 2004/05
Name and type of organization providing education	University of Foggia, Agricultural Faculty
Principal subjects / skills covered	Professional training as Food Technologist
Title of qualification awarded	Qualified as Food Technologist, grade 145/150

EDUCATION

Period (from – to))	A.Y. 1998/99 – A.Y. 2003/04
Name and type of organization providing education	University of Foggia, Agricultural Faculty
Principal subjects / skills covered	Degree in Food science and technology
Title of qualification awarded	Degree in Food science and technology, mark 110/110 cum laude with honorable mention “press dignity”

NATIVE LANGUAGE **Italian**

OTHER LANGUAGES **INGLESE**
Reading Excellent

Writing Very good
Talking Good

OTHER LANGUAGES **FRANCESE**
Reading Good
Writing Good
Talking Sufficient

TRAINING (main)

Giugno - Agosto 2012 'Visiting post-doc student' - 'Institut des Sciences de la Vigne et du Vin' of Bordeaux University (210 Chemin de Leysotte, 33140 Villenave-d'Ormon, Francia).

Settembre - Dicembre 2008 'Visiting Ph.D. student' - 'Institut Universitaire de la Vigne et du Vin "Jules Guyot"' Burgundy University (1, rue Claude Ladrey, Dijon, Francia).

Luglio 2008 'Visiting Ph.D. - 'Institut Universitaire de la Vigne et du Vin "Jules Guyot"' Burgundy University (1, rue Claude Ladrey, Dijon, Francia).

Marzo - Aprile 2007 'Visiting Ph.D. student' presso l'ENSBANA (Ecole Nationale Supérieure de Biologie Appliquée à la Nutrition et à l'alimentation - 1 Esplanade Erasme, Dijon, Francia).

ORGANIZATIONAL CAPACITY Good organizational and teamwork skills
(main)

Research Activities (main)

Principal research activities summarized:

- characterization of microorganisms (yeasts and bacteria) isolated from wine grapes and spontaneous fermentation in order to improve wine production, also providing possible biotechnological solutions to cope with challenges associated with global climate change and the need of biocontrol;
- understanding of microbial spoilage potential (e.g. *Brettanomyces bruxellensis*) and bioproduction of undesirable compounds (e.g. biogenic amines) in enology;
- 'omics' approaches (genomics, comparative genomics, transcriptomics, proteomics, and metabolomics) and molecular biology tools in the study of the biology of lactic acid bacteria and yeasts of interest in the agri-food sector;
- isolation, characterization, and application of bacteria and yeasts of agri-food interest for the improvement of the functional and nutritional quality of food and beverages;
- microbiological and transdisciplinary studies in the management of microbial resources in the production of typical/traditional/artisanal fermented foods and beverages (including Geographical Indications);
- application of techniques for the on-line monitoring of volatile organic compounds associated with bioprocesses (e.g. microbial fermentation) and agri-food matrices;
- study, limitation, and biocontrol of altering and pathogenic microorganisms in agri-food chains.

Teaching Activities (main)

Attribution of university teaching assignments

- Academic year 2012-13 - "Physics and Biology" course - Degree course in Sport Sciences, University of Foggia.
- Year 2014 - University of Bari - 'Microbial-based transformations' in the Master for "Expert Technician in eco-sustainability of agri-food production",.
- Academic years 2015-16 / 2016-17 / 2017-18 - "Environmental Microbiology" - Degree in Agricultural Sciences and Technologies - University of Foggia.
- Academic year 2017-18 - "Microbiology of oenological starters" - Degree course in Viticultural and Oenological Sciences – Lead: University of Turin, - Partner: University of Foggia.
- Academic year 2018-19 - "Agricultural Microbiology" - Degree in Viticulture and Oenology - University of Salento.

Assignment of teaching assignments, within the framework of research doctorates accredited by the Ministry

Academic year 2016-2017 - 8-hour module entitled "Microbial resources, functional ingredients, and symbiotic foods: case studies and recent trends" in the framework of the training activities for Ph.D. students in the third year of the Ph.D. in Innovation and Management of High-Value Food healthy, University of Foggia.

Assignment of tutoring positions (assistance activity)

- He acted as a tutor for more than 10 B.Sc. students
- Supervisor of the 'visiting Ph.D. student' Dr. Rocío Escribano Viana within the framework of the European Erasmus Student Placement program (from 01/03/2017 to 05/31/2017).

Assignment of assignments of steering component committee for evaluation of Ph.D. final theses abroad

- Member of the 'steering committee', as an external referee for the 'soutenance de thèse' (Ph.D.) of dr. Hugo Campbell Sills, University of Bordeaux (France), Institut des Sciences de la Vigne et du Vin (ISVV).
- Member of the 'steering committee', as an external referee for the 'soutenance de thèse' (Ph.D.) of Dr. Marta Avramova, University of Bordeaux (France), Institut des Sciences de la Vigne et du Vin (ISVV).
- .- External referee consulted by the "Academic Committee of Ph.D. Program of Chemistry" of the University of Valladolid, for the critical revision of the doctoral thesis (Ph.D. Thesis) filed by Dr. Joana Pico and for the admission to discuss this thesis.
- Member of the 'steering committee', as an external referee for the 'soutenance de thèse' (Ph.D.) of dr. Antoine Gobert, Burgundy University (France).

He made about 20 speeches and presentations at national and international congresses.

Publications

Scopus: H-Index 30 (31/03/2020); total citations: 2319 (31/03/2020).

102 articles in International Scientific Journals (ISI)

12 Chapters in books

5 Articles in National or not ISI Scientific Journals (ISI)

over 100 abstracts in international or national congresses

1 patent

Signature

Date 31/03/2020

Vittorio Capozzi

Selected publications of the last 5 years

- V. CAPOZZI, M. FRAGASSO, P. RUSSO (2020) Microbiological Safety and the Management of Microbial Resources in Artisanal Foods and Beverages: The Need for a Transdisciplinary Assessment to Conciliate Actual Trends and Risks Avoidance. *Microorganisms* 8 (2), 306.
- V. CAPOZZI, V. LONZARICH, I. KHOMENKO, L. CAPPELLIN, L. NAVARINI, F. BIASIOLI (2020) Unveiling the Molecular Basis of Mascarpone Cheese Aroma: VOCs analysis by SPME-GC/MS and PTR-ToF-MS. *Molecules* 25 (5), 1242.
- P. RUSSO, D. FIOCCO, M. ALBENZIO, G. SPANO, V. CAPOZZI (2020) Microbial Populations of Fresh and Cold Stored Donkey Milk by High-Throughput Sequencing Provide Indication for A Correct Management of This High-Value Product. *Applied Sciences* 10 (7), 2314.
- C. BERBEGAL, L. BORRUSO, M. FRAGASSO, M. TUFARIELLO, P. RUSSO, L. BRUSETTI, G. SPANO, V. CAPOZZI (2019) A Metagenomic-Based Approach for the Characterization of Bacterial Diversity Associated with Spontaneous Malolactic Fermentations in Wine. *International Journal of Molecular Sciences* 20, 3980. DOI: 10.3390/ijms20163980
- M.P. ARENA, V. CAPOZZI, A. LONGO, P. RUSSO, S. WEIDMANN, A. RIEU, J. GUZZO, G. SPANO, D. FIOCCO (2019) The phenotypic analysis of *Lactobacillus plantarum* *shsp* mutants reveals a potential role for *hsp1* in cryotolerance. *Frontiers in microbiology* 10, 838. DOI: 10.3389/fmicb.2019.00838
- V. CAPOZZI, C. BERBEGAL, M. TUFARIELLO, F. GRIECO, G. SPANO (2019) Impact of co-inoculation of *Saccharomyces cerevisiae*, *Hanseniaspora uvarum* and *Oenococcus oeni* autochthonous strains in controlled multi starter grape must fermentations. *LWT Food Science and Technology*, 109, 241-249.
- D. FIOCCO, A. LONGO, M.P. ARENA, P. RUSSO, G. SPANO, V. CAPOZZI (2019) How probiotics face food stress: They get by with a little help. *Critical reviews in food science and nutrition*, (Published online: 18 Mar 2019). DOI: 10.1080/10408398.2019.1580673.
- A. YÉPEZ, P. RUSSO, G. SPANO, I. KHOMENKO, F. BIASOLI, V. CAPOZZI, R. AZNAR (2019) *In situ* riboflavin fortification of different kefir-like cereal-based beverages using selected Andean LAB strains. *Food Microbiology* 77, 61-68.
- L. ROUDIL, P. RUSSO, C. BERBEGAL, W. ALBERTIN, G. SPANO, V. CAPOZZI (2019) Non-Saccharomyces Commercial Starter Cultures: Scientific Trends, Recent Patents and Innovation in the Wine Sector. Recent patents on food, nutrition & agriculture. DOI: 10.2174/2212798410666190131103713.
- M. TUFARIELLO, G. MAIORANO, P. RAMPINO, G. SPANO, C. PERROTTA, V. CAPOZZI, F. GRIECO (2019) Selection of an autochthonous yeast starter culture for industrial production of Primitivo "Gioia del Colle" PDO/DOC in Apulia (Southern Italy). *LWT Food Science and Technology*, 99, 188-196. DOI: 10.1016/j.lwt.2018.09.067.
- C. GAROFALO, C. BERBEGAL, F. GRIECO, M. TUFARIELLO, G. SPANO, V. CAPOZZI (2018) Selection of indigenous yeast strains for the production of sparkling wines from native Apulian grape varieties. *Int. J. Food Microbiol.*, 285, 7–17,.
- L. PETRUZZI, V. CAPOZZI, C. BERBEGAL, M.R. CORBO, A. BEVILACQUA, G. SPANO, M. SINIGAGLIA (2017) Microbial Resources and Enological Significance: Opportunities and Benefits. *Frontiers in Microbiology* 8: 995. doi: 10.3389/fmicb.2017.00995
- A. PÉREZ-RAMOS, M. L. MOHEDANO, P. LÓPEZ, G. SPANO, D. FIOCCO, P. RUSSO, V. CAPOZZI (2017) *In Situ* β -Glucan Fortification of Cereal-Based Matrices by *Pediococcus parvulus* 2.6: Technological Aspects and Prebiotic Potential. *International Journal of Molecular Sciences* 18(7). pii: E1588. doi: 10.3390/ijms18071588
- V. CAPOZZI, S. YENER, I. KHOMENKO, B. FARNETI, L. CAPPELLIN, F. GASPERI, M. SCAMPICCHIO, F. BIASIOLI (2017) PTR-ToF-MS Coupled with an Automated Sampling System and Tailored Data Analysis for Food Studies: Bioprocess Monitoring, Screening and Nose-space Analysis. *Journal of Visualized Experiments*, e54075-e54075
- V. CAPOZZI, M.R. DI TORO, V. MICHELOTTI, M. SALMA, A. LAMONTANARA, P. RUSSO, L. ORRÙ, H. ALEXANDRE, G. SPANO (2016). Viable But Not Culturable (VBNC) state of *Brettanomyces bruxellensis* in wine: evidence of a strain-dependent character and new insights on molecular basis of VBN state from a transcriptomic approach. *Food Microbiology* 59, 196-204.
- C. BERBEGAL, N. PEÑA, P. RUSSO, F. GRIECO, I. PARDO, S. FERRER, G. SPANO, V. CAPOZZI (2016) Technological properties of *Lactobacillus plantarum* strains isolated from Apulia wines. *Food Microbiology* 57, 187-194.
- P. RUSSO, M.P. ARENA, D. FIOCCO, V. CAPOZZI, D. DRIDER, G. SPANO (2016) *Lactobacillus plantarum* with broad antifungal activity: a promising approach to increase safety and shelf-life of cereal-based products. *International Journal of Food Microbiology* DOI: 10.1016/j.ijfoodmicro.2016.04.027.
- V. CAPOZZI, S. MAKHOUL, E. APREA, A. ROMANO, L. CAPPELLIN, A. SANCHEZ-JIMENA, G. SPANO, F. GASPERI, M. SCAMPICCHIO, F. BIASIOLI (2016) PTR-MS characterization of VOCs associated with commercial aromatic bakery yeasts reveals a possible role of acetoin and esters in explaining the claimed flavour properties and indicates a panel of three mass peaks as volatile biomarkers for future applications. *Molecules* 21, 483.
- P. RUSSO, V. CAPOZZI, G. SPANO, M.R. CORBO, M. SINIGAGLIA, A. BEVILACQUA (2016) New Insights in Wine Safety: Metabolites of Microbial Origin with an Impact on Health. *Frontiers in Microbiology* DOI: 10.3389/fmicb.2016.00482.
- C. GAROFALO, M. EL-KHOURY, P. LUCAS, M. BELY, P. RUSSO, G. SPANO, V. CAPOZZI (2015) Autochthonous starter cultures and indigenous grape variety for regional wine production. *Journal of Applied Microbiology* 118, 1395-408. DOI: 10.1111/jam.12789.
- V. CAPOZZI, C. GAROFALO, M.A. CHIRIATTI, F. GRIECO, G. SPANO (2015) Microbial terroir and food innovation: the case of yeast biodiversity in wine. *Microbiological Research*. 181, 75–83. DOI 10.1016/j.micres.2015.
- M.R. DI TORO, V. CAPOZZI, L. BENEDEUCE, M. SALMA, H. ALEXANDRE, M. TRISTEZZA, M. DURANTE, M. TUFARIELLO, F. GRIECO, G. SPANO (2015) Biodiversity of *Brettanomyces bruxellensis* in Apulian wines. *LWT - Food Science And Technology* 60:102-108.