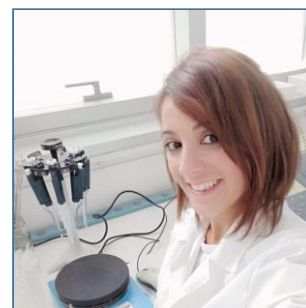


SHORT CURRICULUM VITAE MARIA CEFOLA



PERSONAL INFORMATION

Surname, Name **CEFOLA, MARIA**
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<https://orcid.org/0000-0002-4212-8331>
Google Scholar <https://scholar.google.it/citations?user=MAEgsEAAAAAJ&hl=>
Nationality **Italian**
Date and Place of birth **22/06/1980 Venosa (Pz)**

WORK EXPERIENCE

Period (from – to) **From 11/30/2018 to date**
Name and address of employer **ISPA-CNR territorial unit of Foggia**
Type of business or sector **Public research Institute**
Occupation or position held **Full Researcher**
Main activities or responsibilities **Research activities on postharvest management of fruits and vegetable. Management of experimental trials, editing of scientific projects, reports and research papers. Actually, she is the coordinator of the CNR unit within the PRIN project SUS&LOW (2019-2021) and she is working on the research projects that are being carried out in the Foggia territorial unit. She acts as a tutor for 1 PhD student in Innovation Management in the agro-food systems of the Mediterranean Region, XXXV cycle, University of Foggia.**
Personal registration number **15718**

Period (from – to) **From 10/01/2014 to 11/29/2018**
Name and address of employer **ISPA-CNR-Bari territorial unit**
Type of business or sector **Public research Institute**
Occupation or position held **Temporary Researcher**
Main activities or responsibilities **Research activities on post-harvest of fruit and vegetables. Management and organization of laboratory activities, in the context of the following research projects.
National project ABSIDE PON4a2_F-technologies and business models for the sustainable management of the food chain through the enhancement of biological waste for energy production, the reduction of food waste in the distribution system and consumers, and the treatment and the enhancement of the edible fraction of municipal solid waste. Regional Project CONTINNOVA-Innovative isothermal and intermodal container equipped with controlled atmosphere to transport fresh fruits and vegetables.**
Personal registration number **15718**

Period (from – to) **From 03/15/2010 to 09/30/2014**
Name and address of employer **ISPA-CNR-Bari territorial unit**
Type of business or sector **Public research Institute**
Occupation or position held **Research Assistant**
1. Main activities or responsibilities **Research activities on post-harvest of fruit and vegetables, within the following research projects.
National Project Agreement MIUR/CNR -Development of exports of agri-food products-. –
Regional Project-CARVARVI-Enhancement of germplasm through the establishment of**

artichoke varieties and remediation of virus. **National Project OFR.AL.SER**-High-Convenience Fruits And Vegetables: New Technologies For Quality And New Products .

Personal registration number 15718

EDUCATION AND TRAINING

Period (from – to)	11/2006-11/2009
Name and type of organization providing education	University of Foggia
Principal subjects / skills covered	Ph.D. School in Innovation Management in Agri-Food systems in the Mediterranean, address in post-harvest management of fresh and fresh-cut fruit and vegetable products of the Mediterranean region, University of Foggia. Title obtained on 8/03//2010 discussing thesis: Postharvest performance of Broccoli raab (Brassica rapa L.) prepared as fresh-cut product.
Title of qualification awarded	Ph.D
Period (from – to)	01/2009-06/2009
Name and type of organization providing education	University of California (Davis), department of Plant Science
Principal subjects / skills covered	Research and training activities abroad during Ph.D on the application of controlled atmosphere on four fresh-cut Brassica species and quality evaluation during the postharvest shelf-life. Supervisor Dr. Marita Cantwell.
Title of qualification awarded	International Certificate in Postharvest Technology (ICTP)
Period (from – to)	11/1999 – 12/2004
Name and type of organization providing education	University of Basilicata
Principal subjects / skills covered	Masters Degree in Food Science and Technology at the University of Basilicata, score 110/110 cum laude; thesis: Mathematical models for the simulation of innovative configurations of cardoncello mushroom packaged in modified atmosphere.
Title of qualification awarded	Master Degree
Native language	Italian
OTHER LANGUAGES	ENGLISH
Reading	B2
Writing	C2
Talking	B2

TRAINING

(main)

04/19-20/2004	Formative stage at the postharvest laboratory of the University of Leuven.
11/14-17/2005	International Course on 'Postharvest Technology of horticultural crops'. University of Foggia.
09/27-29/2010	International Course on "Quality and Safety of Fresh-cut Produce". University of Foggia.

ORGANIZATIONAL CAPACITY (main)

Ability to independently use the main scientific equipment for sensory, chemical, physical and microbiological analysis of agro-food products (gas chromatograph, spectrophotometer, texture analyzer, colorimeter, ethylene absorber easi-1 analyzer, controlled atmosphere system, mixer, packaging). Skills in the organization and management of experimental tests in the post-harvest sector; experience in statistical data processing (univariate and multivariate) and in the preparation of scientific works and reports in Italian and English. Knowledge of the main application packages for Office (Microsoft Word, Outlook Express, Excel, PowerPoint). Knowledge of Statistica 6.0, Unscrambler® X version 10.1, SigmaPlot version 12.0, and StatGraphics, Plus 5.1 software for statistical and multivariate data processing.

Research Activities

(main)

- 2020 – 2023** PON-E-CROPS - Technologies for Sustainable Digital Agriculture. Role: responsible for 1 project activity.
PON-POFACS Preservation, quality and safety of fresh-cut fruit and vegetables. Role: responsible for 2 project activities.
Progetto Regionale PIA- Packaging solutions for improving the shelf life of food. Role: responsible for 1 activity.
- 2019 – 2022-** PRIN SUS&LOW-Sustaining low-impact practices in horticulture through non-destructive approach to provide more information on fresh produce history & quality. Prot. 201785Z5H9. Principal Investigator: Prof. Colelli G. – UNIFG. Role Coordinator of CNR unit.
PRIN MI-FLOWER-Multifunctional polymer composites based on grown materials Prot. 2017B7MMJ5 – Principal Investigator: Prof. ssa Gorrasi G. – UNISA. Role: collaboration to project activities as partner.
- 2017 – 2020** Naturagri- Private Research Agreement. Customer: Naturagri Società Agricola srl. Role: Responsible of 2 project activities.

Teaching Activities

(main)

She acts as a tutor for 1 PhD student in Innovation Management in the agro-food systems of the Mediterranean Region, XXXV cycle, University of Foggia.
She made several speeches and presentations at national and international congresses.

Publications

> 35 articles in International Scientific Journals (ISI)
2 Chapters in books
21 Articles in National or not ISI Scientific Journals (ISI)
over 30 abstracts in international or national congresses
Guest Editor of Special Issue "Innovative Preservation Technology for the Fresh Fruit and Vegetables" in Foods Section "Food Engineering and Technology"

Signature



Date

03-31-2020

Selected publications of the last 5 years

1. PACE B., CEFOLA M., LOGRIECO A.F., SCISCIO B., SACCHETTI A., SILIBERTI M., LAFORGIA P., AMODIO A., CALDERONI G., GARAVELLI C.A., AMODIO M.L., COLELLI G., 2020. Shipping container equipped with controlled atmosphere: case study on table grape. *Journal of Agricultural Engineering* 51: 1-8. doi.org/10.4081/jae.2020.954.
2. INNAMORATO, V., LONGOBARDI, F., CERVELLIERI, S., CEFOLA, M., PACE, B., CAPOTORTO, I., GALLO, V., RIZZUTI, A., LOGRIECO, A.F., LIPPOLIS, V., 2020. Quality evaluation of table grapes during storage by using 1H-NMR, LC-HRMS, MS-eNose and multivariate statistical analysis. *Food Chemistry* 126247. <https://doi.org/10.1016/j.foodchem.2020.126247>.
3. PACE B., CAPOTORTO I., CEFOLA M., MINASI P., MONTEMURRO N., CARBONE V., 2020. Evaluation of quality, phenolic and carotenoid composition of fresh-cut purple Polignano carrots stored in modified atmosphere. *Journal of Food Composition and Analysis* 86, 103363. <https://doi.org/10.1016/j.jfca.2019.103363>.
4. CAPOTORTO I., INNAMORATO V., CEFOLA M., CERVELLIERI S., LIPPOLIS V., LONGOBARDI F., LOGRIECO A.F. PACE B., 2020. High CO₂ short-term treatment to preserve quality and volatiles profile of fresh-cut artichokes during cold storage. *Postharvest Biology and Technology* 160, 111056. <https://doi.org/10.1016/j.postharvbio.2019.111056>.
5. COZZOLINO R., MARTIGNETTI A., CEFOLA M., PACE B., CAPOTORTO I., DE GIULIO B., MONTEMURRO, N., PELLICANO M.P., 2019. Volatile metabolites, quality and sensory parameters of "Ferrovia" sweet cherry cold stored in air or packed in high CO₂ modified atmospheres. *Food Chemistry* 286: 659-668. <https://doi.org/10.1016/j.foodchem.2019.02.022>.
6. CAVALLO, D. P., CEFOLA, M., PACE, B., LOGRIECO, A. F., ATTOLICO, G., 2019. Non-destructive and contactless quality evaluation of table grapes by a computer vision system. *Computers and Electronics in Agriculture*, 156: 558–564. <https://doi.org/10.1016/j.compag.2018.12.019>.
7. BARBERIS A., CEFOLA M., PACE B., AZARA E., SPISSU Y., SERRA P.R., LOGRIECO A.F., D'HALLEWIN G., FADDA A., 2019. Postharvest application of oxalic acid to preserve overall appearance and nutritional quality of fresh-cut green and purple asparagus during cold storage: a combined electrochemical and mass-spectrometry analysis approach. *Postharvest Biology and Technology*, <https://doi.org/10.1016/j.postharvbio.2018.10.016>.
8. COZZOLINO R., CEFOLA M., PACE B., MALORNI, L., MARTIGNETTI A., MONTEMURRO, N., PELLICANO M.P., 2018. Quality, sensory and volatile profiles of fresh-cut big top nectarines cold stored in air or modified atmosphere packaging. *International Journal of Food Science and Technology*. <https://doi.org/10.1111/ijfs.13758>.
9. CAVALLO, D.P., CEFOLA, M., PACE, B., LOGRIECO, A.F. AND ATTOLICO, G., 2018. Non-destructive automatic quality evaluation of fresh-cut iceberg lettuce through packaging material. *Journal of Food Engineering*. <https://doi.org/10.1016/j.jfoodeng.2017.11.042>.
10. CEFOLA, M., DAMASCELLI, A., LIPPOLIS, V., CERVELLIERI, S., LINSALATA, V., LOGRIECO, A. F., PACE, B., 2017. Relationships among volatile metabolites, quality and sensory parameters of 'Italia' table grapes assessed during cold storage in low or high CO₂ modified atmospheres. *Postharvest Biology and Technology*. <https://doi.org/10.1016/j.postharvbio.2017.09.002>.
11. CAVALLO, D. P., CEFOLA, M., PACE, B., LOGRIECO, A.F., ATTOLICO, G., 2017. Contactless and non-destructive chlorophyll content prediction by random forest regression: A case study on fresh-cut rocket leaves. *Computers and Electronics in Agriculture*. 140, 303–310. <https://doi.org/10.1016/j.compag.2017.06.012>.
12. FRATIANNI, F., CEFOLA, M., PACE, B., COZZOLINO, R., DE GIULIO, B., COZZOLINO, A., D'ACIERNO, A., COPPOLA, R., LOGRIECO, A.F., NAZZARO, F., 2017. Changes in visual quality, physiological and biochemical parameters assessed during the postharvest storage at chilling or non-chilling temperatures of three sweet basil (*Ocimum basilicum* L.) cultivars. *Food Chemistry*. 229, 752-760. <https://doi.org/10.1016/j.foodchem.2017.02.137>.
13. CEFOLA, M., PACE, B., 2016. High CO₂-modified atmosphere to preserve sensory and nutritional quality of organic table grape (cv. 'Italia') during storage and shelf-life. *European Journal of Horticultural Science*, 81 (4), 197-203. <http://dx.doi.org/10.17660/eJHS.2016/81.4.2>
14. COZZOLINO, R., PACE, B., CEFOLA, M., MARTIGNETTI, A., STOCCHERO, M., FRATIANNI, F., NAZZARO, F., DE GIULIO, B., 2016. Assessment of volatile profile as potential marker of chilling injury of basil leaves during postharvest storage. *Food Chemistry*, 213, 361–368. <https://doi.org/10.1016/j.foodchem.2016.06.109>.
15. CEFOLA, M., CARBONE, V., MINASI, P., PACE, B. 2016. Phenolic profiles and postharvest quality changes of fresh-cut radicchio (*Cichorium intybus* L.): Nutrient value in fresh vs. stored leaves. *Journal of Food Composition and Analysis*, 51, 76–84. <https://doi.org/10.1016/j.jfca.2016.06.004>
16. COZZOLINO R., MARTIGNETTI A., PELLICANO M.P., STOCCHERO M., CEFOLA M., PACE B., DE GIULIO B., 2016. Characterization of volatiles profile and sensory analysis of fresh-cut "radicchio di chioggia" stored in air or modified atmosphere. *Food Chemistry* 192, 603-611. <https://doi.org/10.1016/j.foodchem.2015.07.045>.
17. PACE B., CAVALLO D. P., CEFOLA M., COLELLA R., ATTOLICO G., 2015. Adaptive self-configuring computer vision system for quality evaluation of fresh-cut radicchio. *Innovative Food Science and Emerging Technologies*, 32, 200–207. <https://doi.org/10.1016/j.ifset.2015.10.001>.
18. FADDA A., PACE B., ANGIANI A., BARBERIS A., CEFOLA M., 2015. Suitability for ready-to-eat processing and preservation of six green and red baby leaves cultivars and evaluation of their antioxidant value during storage and after the expiration date. *Journal of Food Processing and Preservation* doi:10.1111/jfpp.12634. <https://doi.org/10.1111/jfpp.12634>.
19. CEFOLA, M., AND PACE, B., 2015. Application of Oxalic Acid to Preserve the Overall Quality of Rocket and Baby Spinach Leaves during Storage. *Journal of Food Processing and Preservation*. 39, 2523–2532. <https://doi.org/10.1111/jfpp.12502>.