

<p><b>Paola Lavermicocca</b>  <b>18.06.1959</b></p>	
<p>National Research Council  Institute of Sciences of Food Production  Via Amendola 122/O  70126 Bari  Tel +39.0805929356  <a href="mailto:paola.lavermicocca@ispa.cnr.it">paola.lavermicocca@ispa.cnr.it</a>  skype: paola.lavermicocca  <a href="https://orcid.org/0000-0002-6808-0532">https://orcid.org/0000-0002-6808-0532</a>  <a href="http://www.researcherid.com/rid/B-6925-2015">http://www.researcherid.com/rid/B-6925-2015</a></p>	<p><b>Role:</b>  2007 - today. Research Director  2010 - today. Coordination of the research unit  “Microbiology and Quality of Food Production”  2001-2007. Senior Researcher  1984 -2000. Researcher</p>
<p><b>Education and training</b></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><b>Skills and competences</b></p> <p>Food microbiology. Coordinator of R&amp;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. Qualified as Full Professor (2014-2020) by the National Scientific Qualification (07/F2-Agr. Microbiol.)</p>	
<p><b>Project leadership and coordination</b></p> <ul style="list-style-type: none"> <li>• CNR-DISBA project NutrAge. WP coordination. (2020-2022)</li> <li>• Contract for patent licensing. Technology transfer of two patents to the private enterprise for the realization of probiotic foods. (2016 -). Project leader and coordination.</li> <li>• Cluster Tecnologici Regionali - Puglia. - Biotechnologies for innovation of Apulian agro-food chain (BiotecA QCBRAJ6) (2015-2017). ISPA’s project leader and coordination.</li> <li>• P.O.N. Cluster Agrifood Nazionale SO.FI.A. (2013-today) WP5 Coordination and member of the scientific committee.</li> <li>• 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).</li> <li>• PON art. 12/agro DM593 “Ortobiotici pugliesi: alimenti vegetali probiotici. (2007-2011). Project leader and coordination.</li> <li>• POR– Asse I. Piemonte Region. Agrofood. Innovation for SMEs. Project AQUA (2010-2012) Project leader and coordination.</li> <li>• Regione Puglia. Reti Di Laboratori Pubblici Di Ricerca. “Rete Alimenti funzionali” (2009-2012) Coordination of RU ISPA.</li> <li>• Progetto “Cassa di Risparmio di Puglia” da titolo “Fegato e alimenti funzionali:” (2005-2006) Project leader and coordination.</li> <li>• PON L.297 DM 593/2000, PANTI: “Miglioramento delle caratteristiche organolettiche,</li> </ul>	

<p>nutrizionali e salutistiche dei pani tipici da semola di grano duro". (2005-2009). Coordination of RU ISPA.</p> <ul style="list-style-type: none"> <li>• EU Project FAIR CT98-4075 "Natural antifungal systems for prevention of food spoilage in bakery products"( 1998-2002). WP leader.</li> <li>• National and Regional research projects (1984-2004).</li> </ul> <p><b>Project participation</b></p> <ul style="list-style-type: none"> <li>• EU Project SEE/B/0028/1.3/X. INNOFOODSEE. Setting up the innovation support mechanisms and increasing awareness on the potential of Food Innovation and RTD in the South- East Europe" (2011-2013).</li> <li>• Progetto MIUR - art. 12/agro DM593: Ortobiotici pugliesi: alimenti vegetali probiotici - Formazione. Corso per esperto di trasformazione di prodotti vegetali (2007-2008)</li> <li>• PON - MASTER in Sistemi di Qualità nell'Industria dei Prodotti Lievitati da Forno. (2004). Participant and member of the coordination committee.</li> </ul>	
<b>Publications 160; Granted Patents 4</b>	<b>H-Index: 25 (ISI WEB); 33 (Google Scholar)</b>
<p><b>CNR-DISBA Department-related activities</b>  <b>2015-2017.</b> DISBA representative for National Cluster Agrifood Road map Line1 Health&amp;Wellbeing.  <b>2012-2017.</b> DISBA representative at Italian co-location center of the KIC Foodbest, the European consortium working to promote innovation and entrepreneurship in Food across Europe.</p> <p><b>Advisor activities on behalf of CNR</b>  <b>2014- 2021.</b> Acting as advisor on behalf of CNR in the evaluation process for admission to funding of industrial projects submitted to FCS call of the Italian Ministry of Economic Development.</p> <p><b>Expert for R&amp;D project evaluation</b>  She acted as invited expert in project evaluation for: European Commission (DG Research.), General Secretariat for Research &amp; Technology of Greece, MIUR, Italian Ministry for Economic Development and Italian Regional Bodies.</p> <p><b>Editorial and referee activities</b></p> <ul style="list-style-type: none"> <li>- Editorial Board Member and Editor of Special Issues for Journal of Functional Foods</li> <li>- Associate Editor for Frontiers in Microbiology.</li> <li>- Routinely refers for journals (ISI): Appl Environ Microbiol; Int J Food Microbiol; Life Sciences; J Agric Food Chem; PlosOne, Food Control and others.</li> </ul>	
<p><b>Member of the International Conference_ Scientific Committee or Advisory Board:</b></p> <ul style="list-style-type: none"> <li>- "9<sup>th</sup> and 10<sup>th</sup> PROBIOTICS, PREBIOTICS, NEW FOODS, NUTRACEUTICALS AND BOTANICALS , Roma 10-12 September 2017 and Roma 8-10 September 2019</li> <li>- "The Food Factor Conference". Barcelona (ES), November 2-4 2016 and Torremolinos-Malaga (ES), 4-5 October 2018;</li> <li>- "Microbial Spoilers in Food 2013 and 2017". Quimper (FR), July 1-3, 2013 and June 28-30 2017</li> <li>- International Conference "From Model Foods to Food Models". Nantes (FR), June 24-26 2013.</li> </ul>	

**Patents**

1. LAVERMICOCCA P., LONIGRO S. L., VISCONTI A., DE ANGELIS M., VALERIO F., MORELLI L., Table olives containing probiotic microorganisms. Applicant CNR. **Granted European Patent Office. EP1843664 B1** (8.7.2009); Granted Japan EP1843664 B1 (18.12.2009); Granted Canada CA 2546776; Granted Germany, France, England, Switzerland (Convention of London); Granted Greece N° 3070163 (9.10.2009); Granted Spain N° 04803365.8 (7.10.2009); Granted - Ufficio Italiano Brevetti e Marchi n°0001349713 del 1.12.2008. Concesso in licenza dal CNR a PMI.
2. P. LAVERMICOCCA, S. L. LONIGRO, F. VALERIO, A. VISCONTI, S. VANADIA, N. CALABRESE, D. DI VENERE, L. MORELLI. Applicant CNR. Process for the preparation of vegetable preserves containing probiotic micro-organisms. PCT n° WO 2006/037517 A1. MI2004A001887. Granted Italy UIBM n° 0001357149 del 9.3.2009. Concesso in licenza dal CNR a PMI.

3. P. LAVERMICOCCA, S. L. LONIGRO, A. VISCONTI. Applicant CNR. Realizzazione di barretta vegetale. Registered Italy MI2006A002201, 16.11.2006. PCT/EP2007/009591. Granted Italy Ufficio Italiano Brevetti e Marchi n° 0001377782 del 31.7.2009.
4. F. VALERIO, P. LAVERMICOCCA, S. L. LONIGRO, A. VISCONTI, P. DE BELLIS. Applicant CNR. Procedimento per prevenire l'alterazione microbiologica dei prodotti da forno. Registered Italy 8 febbraio 2005, MI2005A000172. PCT /EP2006/000913. Granted Ufficio Italiano Brevetti e Marchi n° 000136463,9 26.7.2010

**Publications 2020-2015 (ISI and book chapters)**

1. Valerio, F., Skandamis, P. N., Failla, S., Contò, M., Di Biase, M., Bavaro, A. R., Pirovano M.P. & Lavermicocca, P. (2020). Microbiological and physicochemical parameters for predicting quality of fat and low-fat raw ground beef during refrigerated aerobic storage. *Journal of Food Science*.
2. Valerio, F., Volpe, M. G., Santagata, G., Boscaino, F., Barbarisi, C., Di Biase, M., Lonigro S.L. & Lavermicocca, P. (2020). The viability of probiotic *Lactobacillus paracasei* IMPC2. 1 coating on apple slices during dehydration and simulated gastro-intestinal digestion. *Food Bioscience*, 34: Article Number: 100533.
3. Moeini, A., van Reenen, A., Van Otterlo, W., Cimmino, A., Masi, M., Lavermicocca, P., Valerio F., Immirzi B., Santagata G., Malinconico M. & Evidente, A. (2020).  $\alpha$ -costic acid, a plant sesquiterpenoid from *Dittrichia viscosa*, as modifier of Poly (lactic acid) properties: a novel exploitation of the autochthone biomass metabolite for a wholly biodegradable system. *Industrial Crops and Products*, 112134.
4. Moeini, A., Mallardo, S., Cimmino, A., Dal Poggetto, G., Masi, M., Di Biase, M., van Reenen A., Lavermicocca P., Valerio F., Evidente A., Malinconico M., Santagata G. (2020). Thermoplastic starch and bioactive chitosan sub-microparticle biocomposites: Antifungal and chemico-physical properties of the films. *Carbohydrate Polymers*, 230, 115627.
5. Di Biase M.; Bavaro A.R.; Lonigro S.L.; Pontonio E.; Conte A.; Padalino L.; Minisci A.; Lavermicocca P.; Valerio F. 2019. *Lactobacillus plantarum* ITM21B fermentation product and chickpea flour enhance the nutritional profile of salt reduced bakery products. *International Journal Of Food Sciences and Nutrition* 70: 701-713.
6. De Bellis, Palmira; Rizzello, Carlo Giuseppe; Sisto, Angelo; Valerio, Francesca; Lonigro, Stella Lisa; Conte, Amalia; Lorusso, Valeria; Lavermicocca, Paola. 2019. Use of a Selected *Leuconostoc Citreum* Strain as a Starter for Making a "Yeast-Free" Bread. *Foods* 8:70.
7. Giribaldi Marzia, Francesco Gai, Pier Giorgio Peiretti, Marco Francesco Ortoffi, Paola Lavermicocca, Stella Lisa Lonigro, Francesca Valerio, Laura Cavallarini. 2019. Quality of ready-to-eat swordfish fillets inoculated by *Lactobacillus paracasei* IMPC 2.1. *Journal of the Science of Food and Agriculture*. ; 99: 199–209.
8. 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.
9. 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
10. 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*. 11: 1651-1661.
11. 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* 258 104–110

12. 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* 45: 523.

13. 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*, 32: 1605.

14. 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.

15. 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

16. 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.

17. 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.

18. 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

19. 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

20. 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.

21. 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).

22. 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)

23. 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.

Si autorizza l'uso dati personali ai sensi del D. lgs. 196/03 del 2003.

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