

Short Curriculum Vitae Stefano Morandi



Personal Information

Surname, Name	Morandi, Stefano
Address	CNR ISPA, via Celoria, 2, 20133, Milan, Italy
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ORCID /SCOPUS	https://orcid.org/0000-0001-5755-300X / 22938389200
Nationality	Italian
Date and Place of birth	17-03-1975, Milan

Work Experience

Since 2 November 2009	Researcher at the Institute of Sciences of Food Production, Milan, Italy
Name and address of employer	National Research Council, P.le Aldo Moro, 7 00185 ROMA
Type of business or sector	Public Institution
Occupation or position held	Researcher
Main activities or responsibilities	Researcher in food microbiology
Personal registration number	11246
2009-2011	Researcher at the CNR-ISPA Milan
Name and address of employer	National Research Council, P.le Aldo Moro, 7 00185 ROMA
Type of business or sector	Public Institution
Occupation or position held	Researcher
Main activities or responsibilities	Researcher in food microbiology
2007-2008	Research grant in the CNR-ISPA Milan
Name and address of employer	National Research Council, P.le Aldo Moro, 7 00185 ROMA
Type of business or sector	Public Institution
Occupation or position held	Research fellow
Main activities or responsibilities	Researcher in food microbiology
2005-2006	Research grant in the CNR-IBBA Milan
Name and address of employer	National Research Council, P.le Aldo Moro, 7 00185 ROMA
Type of business or sector	Public Institution
Occupation or position held	Research fellow
Main activities or responsibilities	Researcher in food microbiology
2002-2004	Research grant in the CNR-ISPA Milan
Name and address of employer	National Research Council, P.le Aldo Moro, 7 00185 ROMA

Type of business or sector	Public Institution
Occupation or position held	Research fellow
Main activities or responsibilities	Researcher in food microbiology

Education

2005-2008	PhD in Food Science, Technology and Biotechnology
Name and type of organization providing education	University of Milan, Italy
Principal subjects / skills covered	Food microbiology
Title of qualification awarded	PhD
2003	Master: Traceability and monitoring of genes and transgenes in food and environment
Name and type of organization providing education	University of Milan, Italy
Principal subjects / skills covered	Food microbiology
Title of qualification awarded	II° level Master
2003	Professional Qualification
Title of qualification awarded	Food technologist
2002	Degree in Food Science and Technology
Name and type of organization providing education	University of Milan, Italy
Title of qualification awarded	Graduate in Food Science and Technology
Native language	Italian
Other languages	English; Spanish

Training

(main)	
September-November 2008	Laboratorio de Higiene, Inspección y Control de Alimentos (LHICA) Facultad de Veterinaria de dell'Universidade de Santiago de Compostela, Campus de Lugo (Spain).
April – July 2006	Laboratorio de Higiene, Inspección y Control de Alimentos (LHICA) Facultad de Veterinaria de L'Universidade de Santiago de Compostela, Campus de Lugo (Spain).

Research Activities

(main)

Food microbiology with particular regard to fermented food (beer, meat, milk and dairy products).

Safety and health: advanced technologies guarantee the improvement of food quality (biosafety, functional foods, probiotics, methods for implementing and monitoring hygienic standards).

Quality and tradition: the characterization and the development of autochthonous starter cultures aimed at safeguarding the traditional characteristics of food products and maintaining their bond with the area in which they are produced.

He has been unit coordinator of National research projects:

FARM-INN project - "Farm-level interventions supporting dairy industry innovation". Financed by Fondazioni in rete per la ricerca Agroalimentare (AGER). (2018-2020).

FilAgro project - "Strategie innovative e sostenibili per la filiera agroalimentare", Linea 4. "Tracciabilità genetica filiera-animale-latte e caratterizzazione genetica e risposta farmacologica di *Prototheca* spp", framework agreement CNR - Regione Lombardia, (2013-2015).

He has been participant of more than 30 National research projects

Teaching Activities

(main)

He supervised several thesis, and hosted several students at the ISPA labs

He made several speeches and presentations at national and international congresses and courses

Publications

> 60 articles in International Scientific Journals (ISI)

5 Chapters in books

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

over 50 abstracts in international or national congresses

Signature



Date: Milan, 27 March 2020

Selected publications of the last 5 years

MORANDI, S., SILVETTI, T., VEZZINI, V., MOROZZO, E., BRASCA, M., 2020. How we can improve the antimicrobial performances of lactic acid bacteria? A new strategy to control *Listeria monocytogenes* in Gorgonzola cheese. *Food Microbiol.* 10.1016/j.fm.2020.103488.

MORELLO, L., TIROLI, T., ARETINO, F., MORANDI, S., BREVIARIO, D., 2020. Preliminary results, perspectives, and proposal for a screening method of *in vitro* susceptibility of *Prototheca* species to antimicrotubular agents. *Antimicrob. Agents Chem.* 64, e01392-19. 10.1128/AAC.01392-19.

MORANDI, S., BATTELLI, G., SILVETTI, T., GOSS, A., COLOGNA, N., BRASCA, M., 2019. How the biodiversity loss in natural whey culture is affecting ripened cheese quality? The case of Trentingrana cheese. *LWT- Food Sci Technol.* 115, 108480. 10.1016/j.lwt.2019.108480.

D'INCECCO, P., BRASCA, M., ROSI, V., MORANDI, S., FERRANTI, P., PICARIELLO, G., PELLEGRINO, L., 2019. Bacterial proteolysis of casein leading to UHT milk gelation: an applicative study. *Food Chem.* 292, 217-226. 10.1016/j.foodchem.2019.04.066

SILVETTI, T., MORANDI, S., BATTELLI, G., BRASCA, M., 2019. Does *Enterococcus faecalis* from traditional raw milk cheeses serve as a reservoir of antibiotic resistance and pathogenic traits? *Foodborne Pathog. Dis.* 16, 359-367. 10.1089/fpd.2018.2542.

MORANDI, S., SILVETTI, T., BRASCA, M., 2019. Can lactic acid bacteria be an efficient tool for controlling *Listeria monocytogenes* contamination on cheese surface? The case of Gorgonzola cheese. *Food Control* 96, 499-507. 10.1016/j.foodcont.2018.10.012.

ALBANO, C., MORANDI, S., SILVETTI, T., MANINI, F., CASIRAGHI, M., BRASCA, M., 2018) Lactic acid bacteria strains with cholesterol-lowering properties for dairy applications. *J. Dairy Sci.* 101, 10807-10818. 10.3168/jds.2018-15096.

BEN BRAIEK, O., MORANDI, S., CREMONESI, P., SMAOUI, S., HANI, K., GHRAIRI, T., 2018. Safety, potential biotechnological and probiotic properties of bacteriocinogenic *Enterococcus lactis* strains isolated from raw shrimps. *Microb. Pathogen.* 117, 109-117. 10.1016/j.micpath.2018.03.005.

BEN BRAIEK, O., MORANDI, S., CREMONESI, P., SMAOUI, S., HANI, K., GHRAIRI, T., 2018. Biotechnological potential, probiotic and safety properties of newly isolated enterocin-producing *Enterococcus lactis* strains. *LWT- Food Sci Technol.* 92, 361-370. 10.1016/j.lwt.2018.02.045.

SILVETTI, T., MORANDI, S., BRASCA, M., 2018. Growth factors affecting gas production and reduction potential of vegetative cell and spore inocula of dairy-related *Clostridium* species. *LWT- Food Sci Technol.* 92, 32-39. 10.1016/j.lwt.2018.02.014.

MORANDI, S., CREMONESI, P., POVOLO, M., CAPRA, E., SILVETTI, T., CASTIGLIONI, B., RIBEIRO, M.G., ALVES, A.C., DA COSTA, G.M., LUINI, M., BRASCA, M., 2017. *Prototheca blaschkeae* subsp. *brasiliensis* subsp. nov., isolated from cow milk samples. *Int. J. Syst. Evol. Microbiol.* 67, 3865-3871. 10.1099/ijsem.0.002209.