

# SHORT CURRICULUM VITAE    BERNARDO PACE



## PERSONAL INFORMATION

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Nationality             **Italian**  
Date and Place of birth   **07/27/1973 Conversano**

## WORK EXPERIENCE

Period (from – to)	<b>12/2018 to date</b>
Name and address of employer	CNR-ISPA Territorial Unit Foggia - Via M. Protano
Type of business or sector	Public research Institute
Occupation or position held	Full Researcher
Main activities or responsibilities	Research activity in the post-harvest sector of fresh and minimally processed fruit and vegetables. Drafting of research projects, management and organization of laboratory activities, drafting of scientific works. Covered the role of URT referent, and assistants the head of the office in coordination activities, taking care of institutional relations with the Headquarters. Holds the role of referent of the post-harvest laboratories. Scientific referent of the Private Research Project with the company Naturagri s.r.l.
Personal registration number	14824
Period (from – to)	<b>07/2012 – 12/2018</b>
Name and address of employer	CNR-ISPA, Territorial Unit Bari Via G. Amendola 122/O Bari - Territorial Unit Foggia
Type of business or sector	Public research Institute
Occupation or position held	Full Researcher
Main activities or responsibilities	Research activities in the post-harvest sector of fresh and minimally processed fruit and vegetables and their transport phases. Participation in the drafting, management and organization of research activities within the following projects: CONTINNOVA: Innovative isothermal and intermodal Container equipped with controlled atmosphere to transport fresh fruits and vegetables. Scientific referent and coordination activities. ABSIDE PON: 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. Coordination activity between the CNR Institutes, support to the scientific referent and referent of 1 project activity. OFRALSER PON: High-Convenience Fruits And Vegetables: New Technologies For Quality And New Products. Referent of 4 project activity.
Personal registration number	14824
Period (from – to)	<b>05/2010 - 07/2010</b>
Name and address of employer	CNR-ISPA, Territorial Unit Bari - University of California, UC Davis USA
Type of business or sector	Public research Institute
Occupation or position held	Cooperative Extension - Vegetable Specialist

Main activities or responsibilities	During the Research Project development of EXPORTS OF AGRI-FOOD PRODUCTS from the south Italy, he oversaw the organization and management of post-harvest experimental tests, implemented analytical methods for the physiological, sensorial and chemical-physical characterization of plant matrices at the Mann Lab, Department of Plant Science. Supervisor: Marita Cantwell.
Period (from – to)	<b>01/2009 - 01/2012</b>
Name and address of employer	CNR-ISPA, Territorial Unit Bari
Type of business or sector	Public research Institute
Occupation or position held	Research Fellow
Main activities or responsibilities	Within the Research Project development of EXPORTS OF AGRI-FOOD PRODUCTS from the south Italy, he has carried out research activities relating to the development of technologies for the improvement of the conservation and transportability of fresh fruit and vegetables
Period (from – to)	<b>11/2007 – 04/2010</b>
Name and address of employer	Agronomic Mediterranean Institute of Bari
Type of business or sector	International organism
Occupation or position held	Junior Agronomist
Main activities or responsibilities	During the International Cooperation Project of the Ministry of Foreign Affairs in agreement with CIHEAM / MARH / DGCS entitled "Support actions for Tunisian fruit and vegetable production". He carried out on-site consultancy activities for the improvement of artichoke production in Tunisia. He has carried out training and seminar activities. Co-author of 2 guides of best practices.
Period (from – to)	<b>07/2004 – 03/2008</b>
Name and address of employer	CNR-ISPA, Territorial Unit Bari
Type of business or sector	Public research Institute
Occupation or position held	Research Fellow
Main activities or responsibilities	Participation in research activities within the following projects: AVICABRI. Process and product innovation for the start of production virus free-artichoke: technical and managerial aspects. Development of innovative agronomic techniques for the propagation of virus-free artichoke germplasm in a protected environment. LYCOPENE production with innovative systems. Participated to in the development of agronomic techniques and kaolin-based treatments capable of improving and preserving the lycopene content in processing tomato.

## EDUCATION AND TRAINING

Period (from – to)	<b>11/2000 – 10/2003</b>
Name and type of organization providing education	University of Bari Aldo Moro
Principal subjects / skills covered	PhD with scholarship in Study and landscape design discussing the thesis entitled: Planning criteria of peri-urban areas according to the principles of landscape ecology and sustainability. Supervisor Prof.ssa Cocozza. Title obtained on 03/12/2004. Final vote: Excellent
Title of qualification awarded	<i>Doctor of Philosophy</i>
Period (from – to)	<b>10/1992 – 10/1999</b>
Name and type of organization providing education	University of Bari Aldo Moro
Principal subjects / skills covered	Masters Degree in Agricultural Sciences at the University of Bari Aldo Moro: thesis: Morphological and qualitative aspects of a collection of artichoke cultivars" - Supervisor Prof. Vito V. Bianco.
Title of qualification awarded	Master Degree
NATIVE LANGUAGE	<b>Italian</b>
OTHER LANGUAGES	<b>ENGLISH</b>
Reading	C1
Writing	B2
Talking	B2

## TRAINING

14-17 Ottobre 2005	International Course: Postharvest Technology of horticultural crops'. Università di Foggia. Italy
Settembre 2007- Febbraio 2008	Corso di specializzazione in "Sviluppo e Auditing di Sistemi di Gestione per la Qualità, sicurezza alimentare e rintracciabilità nel settore agroalimentare" Check Fruit S.r.l. - CMi Italia.
18-22 Maggio 2009	International Course: Plant Physiology and the Growth of Fruit Crops. Università degli Studi della Basilicata. Italy
14-26 Giugno 2010	International Course: Postharvest Technology of horticultural crops short course University of California, UC Davis -
25-27 Ottobre 2010	International Course: IV European Short Course on "Quality and Safety of Fresh-cut Produce. Università di Foggia, Italy

## ORGANIZATIONAL CAPACITY

Skills in the organization and management of post-harvest experimental trials. Skills in the main sampling and sample preparation techniques to be subjected to chemical-physical analysis; in the non-destructive assessment of the quality of fruit and vegetables through the use of vision systems. Autonomy into use the main scientific equipment to determine the principals quality parameters of the physical, physiological, chemical, sensory type; capability to use of the instruments for realize modified and controlled atmosphere.

Capability into the: interpretation and statistical processing of data; drafting of project proposals and reports, drafting of scientific papers on international journals. Skills for drafting, management and coordination of research projects.

## Research Activities

2020 - 2023	E-CROPS PON: Technologies for Sustainable Digital Agriculture. Responsible of 1 activity.
2020 - 2023	POFACS PON: Preservation, quality and safety of fruit and vegetables with high service content. Role: Responsible of two 2 activities.
2019 - 2022	PIA Project: Packaging solutions to improve the shelf-life of food. Validation of innovative packaging for fruit and vegetables. Cartarredo Se.MA. enterprise
2019 - 2022	PRIN 2017 MI-FLOWER: Multifunctional polymer composites based on grown materials. Evaluation of the effectiveness of new packaging active in preserving the shelf-life of fruit and vegetables.
2019 - 2022	PRIN 2017 PRIN SUS&LOW: Sustaining low-impact practices in horticulture through non-destructive approach to provide more information on fresh produce history & quality. Applications of non-destructive systems to discriminate cultivation methods and quality of fresh-cut fruits and vegetables.

## Teaching Activities

Tutoring activities at CNR- ISPA to: 3 Research Fellow, 1 Scholarship holder, 2 graduated Trained. Participated as invited speaker, speaker, moderator at numerous national and international conferences, workshops and seminars.

Teacher in University Master (I level) and Higher technical institutes

## Publications

> 50 articles in International Scientific Journals (ISI)

5 Chapters of book

> 30 Articles in National or not ISI Scientific Journals (ISI)

> 40 Abstracts n 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".

04/06/2020

*Bernardo Pace*

## Selected publications of the last 5 years

- ACE B., CEFOLA M., LOGRIECO A.F., SCISCIO B., SACCHETTI A., SILIBERTI M., AMODIO A., LAFORGIA P., 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.
- 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 <sup>1</sup>H-NMR, LC-HRMS, MS-eNose and multivariate statistical analysis, *Food Chemistry* 126247. doi.org/10.1016/j.foodchem.2020.126247.
- 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. doi.org/10.1016/j.jfca.2019.103363.
- CAPOTORTO I., INNAMORATO V., CEFOLA M., CERVELLIERI S., LIPPOLIS V., LONGOBARDI F., LOGRIECO A.F. PACE B. 2020. High CO<sub>2</sub> short-term treatment to preserve quality and volatiles profile of fresh-cut artichokes during cold storage. *Postharvest Biology and Technology* 160, 111056. doi.org/10.1016/j.postharvbio.2019.111056
- 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 CO<sub>2</sub> modified atmospheres. *Food Chemistry* 286:659-668. doi.org/10.1016/j.foodchem.2019.02.022
- 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. doi.org/10.1016/j.compag.2018.12.019
- 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*, 148:158-167. doi.org/10.1016/j.compag.2018.12.019.
- 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*, 53:1736-1743. doi.org/10.1111/ijfs.13758
- CAVALLO, D. P., CEFOLA, M., PACE, B., LOGRIECO, A. F., ATTOLICO, G. 2018. Non-destructive automatic quality evaluation of fresh-cut iceberg lettuce through packaging material. *Journal of Food Engineering*, 223: 46-52. doi.org/10.1016/j.compag.2017.06.012
- CEFOLA, M., DAMASCELLI, A., LIPPOLIS, V., CERVELLIERI, S., LINSALATA, V., LOGRIECO, A.F., PACE, B. 2018. Relationships among volatile metabolites, quality and sensory parameters of 'Italia' table grapes assessed during cold storage in low or high CO<sub>2</sub> modified atmospheres. *Postharvest Biology and Technology*, 142: 124-134. doi.org/10.1016/j.postharvbio.2017.09.002
- 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. doi.org/10.1016/j.compag.2017.06.012
- FRATIANNI, F., CEFOLA, M., PACE, B., COZZOLINO, R., DE GIULIO, B., COZZOLINO, A., [..] 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. doi.org/10.1016/j.foodchem.2017.02.137
- 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. doi.org/10.1016/j.foodchem.2015.07.045.
- BOARI, F., DONADIO, A., PACE, B., SCHIATTONE, M. I., CANTORE, V. 2016. Kaolin improves salinity tolerance, water use efficiency and quality of tomato. *Agricultural Water Management*, 167: 29-37. doi.org/10.1016/j.agwat.2015.12.021
- CEFOLA, M., PACE, B. 2016. High CO<sub>2</sub>-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: 197:203. doi.org/10.17660/eJHS.2016/81.4.2.
- FADDA A., PACE B., ANGIIONI A., BARBERIS A., CEFOLA M. 2016. 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*, 40: 550-558. doi.org/10.1111/jfpp.12634.
- 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. doi.org/10.1016/j.foodchem.2016.06.109.
- 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. doi.org/10.1016/j.jfca.2016.06.004.
- 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 & Emerging Technologies*, 32: 200-207. doi.org/10.1016/j.ifset.2015.10.001.
- CEFOLA, M., 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. doi.org/10.1111/jfpp.12502.
- PACE B., CAPOTORTO I., VENTURA M., CEFOLA M., 2015 Evaluation of L-cysteine as anti-browning agent in fresh-cut lettuce processing. *Journal of Food Processing and Preservation*, 39: 985-993. doi.org/10.1111/jfpp.12312.