

## CV Emanuele Zannini PhD, PhD

### Informazioni di base

Dati personali

Cognome:

**Zannini**

Nome:

**Emanuele**



### Esperienze professionali

- 06/2002 - 10/2004 - Assegnista di ricerca presso i Dipartimenti di Biotecnologie Agrarie ed Ambientali e di Scienze degli Alimenti della Facoltà di Agraria di Ancona - Università Politecnica delle Marche.
- Dal 2005 - Consultante Tecnico d'Ufficio (CTU) in campo agroalimentare presso il Tribunale Civile di Ancona con la qualifica di Dottore Agronomo e Dottore Forestale.
- 10/2008 - 07/2009 - Professore a contratto del corso di Chimica Analitica Strumentale nel corso di Laurea in Scienze degli Alimenti presso la Facoltà di Agraria-Università Politecnica delle Marche.
- 01/2008 - 10/2009 - Assegnista di ricerca presso il Dipartimento di Scienze degli Alimenti della Facoltà di Agraria di Ancona - Università Politecnica delle Marche.
- 10/2009- 10/2019 Senior Researcher - Project Manager presso la School of Food and Nutritional Science – University College Cork – Irlanda.
- 11/2019 - Senior Research Coordinator - presso la School of Food and Nutritional Science – University College Cork – Irlanda.
- 2011 Socio fondatore della Start-up innovativa - Società s.r.l. BioERG, specializzata nella produzione e commercializzazione di ingredienti / additivi alimentari, in particolar modo della gomma alimentare di destrano ottenuto mediante processi di bioraffineria destinati ai diversi settori dell'industria alimentare.
- 2013 Socio fondatore della Start-up innovativa - Società Agricola s.r.l. YesiFood - attiva nello sviluppo, produzione e commercializzazione di alimenti dietoterapici destinati a soggetti affetti da malattie croniche [celiachia, nefropatie, malattie metaboliche (PKU)].
- 2014 Socio fondatore della Start-up innovativa – QuinoaMarche s.r.l.s. attiva nella coltivazione, trasformazione e commercializzazione della quinoa attraverso l'impiego di tecnologie alimentari innovative.

### Studi

- 07/1997 Istituto Tecnico Agrario "G.Vivarelli" - Fabriano (An) Maturità Tecnica - Dipolama di Perito Agrario. Voto di maturità 60/60.
- 06/2002 Laurea in Scienze e Tecnologie Agrarie – Facoltà di Agraria- Università Politecnica delle Marche. Profilo professionale – Biotecnologie e Biodiversità. Voto di laurea 110 e Lode/110.
- 07/2004 Diploma di Master di II livello in: Il Sistema Gestione Qualità (SGQ- norme ISO 9000/ ISO 14000/ EMAS ) nella filiera alimentare e l'Analisi dei rischi e controllo dei punti critici (HACCP). Facoltà di Agraria- Università Politecnica delle Marche. Voto di Master 110 e Lode/110.
- 07/2004 Qualifica di Auditor/Lead Auditor ISO9001:2000 conseguito presso DNV Knowledge Institute ( Corso certificato CEPAS).
- 05/2006-05/2007 Attività di ricerca di 1 anno presso il Department of Agricultural, Food and Nutritional Science - University of Alberta – Canada.
- 10/2004 - 12/2007 Dottorato di Ricerca in "Scienze Biomolecolari applicate" presso il Dipartimento di Scienze degli Alimenti della Facoltà di Agraria - Università Politecnica delle Marche.

10-2013 - 10/2015 Titolo della tesi: *Sourdough lactic acid bacteria: biopreservation of bakery products by the production of antifungal metabolites.*  
Dottorato di Ricerca in "Food Science", presso la School of Food and Nutritional Sciences – University College Cork – Ireland. Titolo della tesi: *Functional application of Lactic Acid Bacteria exopolysaccharide in complex food systems.*

#### **Abilitazioni**

1/2003 - Abilitazione all'esercizio della professione di Dottore Agronomo e Dottore Forestale.  
2/2005 - Consulente Tecnico di Ufficio presso il Tribunale di Ancona con la qualifica di Dottore Agronomo.  
15/01/2015 Abilitazione Scientifica Nazionale - Settore 07/F1 - seconda fascia dal 15/01/2015 al 15/01/2021  
03/12/2014 Abilitazione Scientifica Nazionale – Settore 07/F2 - seconda fascia dal 03/12/2014 al 03/12/2020  
26/07/2018 Abilitazione Scientifica Nazionale - Settore 07/F1 - prima fascia dal 26/07/2018 al 26/07/2024  
09/12/2019 Abilitazione Scientifica Nazionale - Settore 07/I1 - prima fascia dal 09/12/2019 al 09/12/2028

#### **Riconoscimenti**

12/2013 Vincitore del Business Idea Award "THE HIVE" con la business idea dal titolo "Coltivazione e trasformazione della Quinoa per la produzione di alimenti funzionali naturali a elevato potere nutrizionale" Premio: 50.000 € di finanziamento infruttifero, di voucher di servizi offerti dall'incubatore e per la frequenza a dei master Sida.  
3/2012 Vincitore del premio Ecapital per la business idea dal titolo "Sviluppo e produzione di alimenti dietoterapeutici biologici" Premio: 20.000,00 € conto capitale.  
3/2011 Vincitore del premio Ecapital per la business idea dal titolo "Produzione di una bio-molecola funzionale da batterio lattico: il destrano" Premio: 20.000,00 € conto capitale.

#### **Trasferimento tecnologico**

2011 – Selezione di un ceppo di batterio lattico QPS/GRAS iperproduttore di destrano presso i laboratori della School of Food and Nutritional Science – University College Cork – La sua produzione e' stata potenziata in bioreattore (utilizzando come substrato i sottoprodotti dell'industria lattiero-casearia) e la sua commercializzazione, per applicazioni alimentari e non, e' stata avviata mediante la nascita della start-up innovativa BIOerg, vincitrice del concorso Ecapital edizione 2010.

2013 - Sviluppo, presso i laboratori della School of Food and Nutritional Science – University College Cork, di una tecnologia innovativa per la produzione di prodotti fermentati da forno medicali. L'industrializzazione del processo e' stata garantita mediante la nascita della strat-up innovativa YesiFood srl, vincitrice del concorso Ecapital edizione 2012. Il processo tecnologico e' stato ceduto in licenza nel 2015 alla multinazionale Kerry Ingredients dietro il pagamento di royalties.

2014 – Sviluppo, presso i laboratori della School of Food and Nutritional Science – University College Cork, di alimenti funzionali a base di quinoa. L'industrializzazione del processo e' stata garantita mediante la nascita della strat-up innovativa Quinoa Marche srls, Vincitrice del Business Idea Award THE HIVE - edizione 2013.

#### **Organizzazione, direzione, coordinamento e partecipazione a progetti di ricerca nazionali e internazionali**

Lista dei progetti Europei e Nazionali (Irlanda) che sono stati assicurati alla School of Food and Nutritional Science negli ultimi 12 anni a seguito dell'attivita' di organizzazione, direzione, coordinamento e partecipazione scientifica svolta dal Dr Emanuele Zannini

FONDI DI RICERCA EUROPEI						
Ruolo nel progetto	Agenzia di finanziamento	Titolo del progetto di ricerca	Totale finanziamento	Finanziamento destinati al gruppo di ricerca	Inizio	Fine
Coordinatore	EU-H2020	Smart Protein for a Changing World. Future-proof alternative terrestrial protein sources for human nutrition encouraging environment regeneration, processing feasibility and consumer trust and acceptability (SMART PROTEIN)	€ 9,600,000.00	€1,400,00.00	01/01/2020	30/06/2024
Co-PI	EU-H2020	Microbiome Applications for Sustainable food systems through Technologies and Enterprize (MASTER)	€ 10,950,171.90	€ 621,670.00	01/01/2019	31/12/2023
Co-PI	EU-H2020	Development of high-quality food protein from multi-purpose crops through optimized, sustainable production and processing methods (PROTEIN2FOOD)	€ 9,000,000.00	€ 1,320,750.00	01/03/2015	01/03/2020
Co-PI	EU-JPI	Food Fermentation for Purpose: Health Promotion and Biopreservation” (LONFLIFE)	€ 1,871,94.00	€324,437.00	01/03/2016	31/01/2019
Co-PI	EU-FP7	Intelligent and easy tool to categorise and characterise flour quality for consumer driven wheat baked good in European SME-Bakery and cereal sector (FLOURPLUS)	€1,375,701.00	€399,199.00	01/11/2013	31/10/2016
Co-PI	EU-FP7	Traditional Food Network to improve the transfer of knowledge for innovation (TRAFON)	€3,999,911.00	€163,203.00	01/11/2013	31/10/2016
Co-PI	EU-FP7	Novel Processing approaches for the development of food products Low in fat, Salt and sugar Reduced (PLEASURE)	€2,980,000.00	€184,668.00	02/01/2012	01/01/2015
Co-PI	EU-FP7	Tasty and healthy gluten-free bakery products and pasta - improved products for real consumers acceptance (GLUTEN-FREE)	€881,083.00	€313,776.00	01/10/2010	30/09/2012
<b>TOTALE</b>			<b>€40,658,806.90</b>	<b>€4,727,703.00</b>		

FONDI DI RICERCA IRLANDESI						
Ruolo nel progetto	Agenzia di finanziamento	Titolo del progetto di ricerca	Totale finanziamento	Finanziamento per gruppo di ricerca	Inizio	Fine
Co-PI	SFI	A novel food product harnessing the Mediterranean Diet to promote healthy aging by maintaining the gut microbiome (SOLARBIOME)	€208,062.00	104,000.00	01/01/2021	31/12/2022
Co-PI	DAFM	Innovative food processing and new technological solutions for the design of novel healthy products for the prepared consumer foods sector (INFO TECH)	€975,501.78	216,450.00	01/11/2019	31/10/2023
Co-PI	SFI	Redressing the Impact of Industrialisation on Gut Microbiome Composition and Function (RESTORE MICROBIOME)	2,891,883.00	€453,051.00	01/11/2020	31/10/2025
Co-PI	Enterprise Ireland	Development of high-fibre, microbiome-tailored foods for a healthy gut (FOODS4ME)	€402,384.34	€202,384.34	01/09/2020	31/03/2022
Co-PI	FIRM	Novel technological approaches for the development of low FODMAP food	€1,072,198.00	€540,678.00	01/11/2016	31/12/2021

		products (TALENTFOOD)				
Co-PI	FIRM	Characterisation and exploitation of natural anti-yeast agent and their application as consumer-friendly preservatives in food and beverages (ANTITEAST)	€ 421,200.00	€ 210,600.00		01/11/2016
Co-PI	FIRM	Novel Technological Approaches for the Development of Low-Sugar — Highly consumer accepted Food and Beverage Products (TASTY)	€ 486,955.00	€ 299,755.00	01/03/2015	18/2/2020
Co-PI	FIRM	Reducing Mycotoxin levels in plant derived foods and beverages	€ 499,987.00	€ 238,200.00	1/12/2013	30/11/2017
Co-PI	FIRM	Natural peptides to enhance food quality and safety (MICORED)	€997,140.00	€192,400.00	01/12/2013	30/11/2017
Co-PI	SFI	Novel antifungal agents derived from lactic acid bacteria for the biological control of potato blight	€172,000.00	€172,000.00	03/10/2011	31/10/2014
		<b>TOTALE</b>	<b>€8,127,311,12</b>	<b>€2,629,518,34</b>		

### **Partecipazioni a comitati scientifici internazionali**

Il Dr. Zannini e' (stato) inoltre componente del comitato scientifico internazionale del:

- 4<sup>th</sup> International Symposium on Gluten-Free food and beverages – Giugno 2016
- 7<sup>th</sup> International Symposium on Sourdough – Giugno 2018
- 2<sup>nd</sup> International Electronic Conference on Foods - "Future Foods and Food Technologies for a Sustainable World" Ottobre 2021
- 8<sup>th</sup> International Symposium on Sourdough – Giugno 2022

### **Partecipazioni a comitati scientifici di valutazione di proposte progettuali**

- Research Foundation Flanders (<https://www.fwo.be/en/>) Belgium in 2015-2016-2017, 2020, 2021.
- National Centre of Sciences and Technology evaluation for the government of Kazakhstan (<https://www.ncste.kz/en/main>) (2017, 2018, 2019, 2020, 2021)
- National Fund for Scientific and Technological Development (FONDECYT) for the National Scientific Commission of Chile (<https://www.conicyt.cl/fondecyt/fondecyt-program/>) (2017).
- Research Council of Norway (RCN) (<https://www.forskingsradet.no/en/>) 2018
- Relevant Researches of National Interest -Italian Ministry of Education, University and Research (MIUR) (<https://www.miur.gov.it>) (2019, 2021)
- Alberta Agricultural Funding Consortium (<http://www.fundingconsortium.ca/ident.html>) (2021)

### **Attività di referee**

Negli ultimi 10 anni il Dott. Zannini ha svolto attività di referee per le seguenti riviste scientifiche internazionali:

- Annals of Microbiology (Springer),
- Frontiers in Microbiology,
- International Journal of Food Microbiology (Elsevier),
- Food Microbiology, LWT-Food Science and Technology (Elsevier).
- Food Research International (Elsevier).
- Food Control (Elsevier).
- Plant Foods for Human Nutrition (Springer)
- Journal of agricultural and food chemistry (ACS Publications)
- Journal of Functional Foods (Elsevier).
- Journal of Cereal Sciences (Elsevier).
- Foods (MDPI).
- European Food Research and Technology (Springer)
- Applied Microbiology and Biotechnology (Springer)

### **-Membro di Editorial Board**

- FRONTIERS IN MICROBIOLOGY – Sezione "Food Microbiology"
- FOODS- Sezione "Grain"

### **Guest Editor di Special Issues**

- GF2016 - 4<sup>th</sup> International Symposium on Gluten-Free food and beverages Special Issue of Food Research International. Published 2018 <http://www.sciencedirect.com/science/journal/09639969/110>
- "Grain-based Foods: Processing, Properties, and Health Attributes" – Special Issue on Foods – Published 2018 <https://doi.org/10.3390/books978-3-03897-219-8>
- "7<sup>th</sup> International Symposium on Sourdough: Health & Wealth through sourdough innovation" Special Issue on International Journal of Food Microbiology. Published 2018 <https://www.sciencedirect.com/journal/international-journal-of-food-microbiology/vol/302/suppl/C>
- Gluten-free Cereal Science – Special Issue on Journal of Cereal Sciences. Published 2021. <https://www.sciencedirect.com/journal/journal-of-cereal-science/special-issue/10WCV7KPWWN>
- "Recovery, Isolation and Characterisation on Food Proteins" Special Issue on Food, Published Aprile 2021.

[https://www.mdpi.com/journal/foods/special\\_issues/Recovery\\_Isolation\\_Characterization\\_Food\\_Proteins](https://www.mdpi.com/journal/foods/special_issues/Recovery_Isolation_Characterization_Food_Proteins)

- “Protein2Food: Pioneering plant protein for future generation” Special Issue on Journal of the Science of Food and Agriculture, In progress.

### **Attestati**

- 2001 -Attestato di partecipazione al “Seminario di formazione sulla valutazione dei rischi e buona prassi di laboratorio in accordo con il D.Lgv.n. 626/94” della pbi International.
- 2003 -Corso di UF7MF Tangential cross-flow filtration tenuto dalla Schleicher & Schuell
- 2004 -Corso intensivo di lingua inglese all’ Emerald Istitute del Wagner College di Manhattan New York -USA
- 2005 -Conseguimento della European Computer Driving Licence  
-Attestato di frequenza su “HACCP/ Sicurezza alimentare: come incideranno i nuovi regolamenti comunitari?”  
-Attestato di partecipazione al Seminario di Aggiornamento su “La buona prassi di laboratorio: Le misure di prevenzione del rischio chimico e biologico  
-Attestato di partecipazione al 2<sup>nd</sup> Corso on Sourdough Fermentation – Alghero.  
-Attestato di partecipazione al seminario Gilson su “Sistemi di pipettaggio manuali Gilson, una qualità che dura nel tempo”  
-Attestato di partecipazione al “ 10<sup>th</sup> workshop on the developments in the italian PhD research in food science and technology” tenutosi presso l’Università di Foggia 7-9 settembre 2005;
- 2006 -Attestato di partecipazione al 3<sup>rd</sup> International Symposium on Sourdough “From tradition to innovation”- Bari.25-28 Ottobre 2006
- 2007 -Attestato di partecipazione al Forum BCI 2007 16 maggio 2007.  
Attestato di partecipazione al “ 12<sup>th</sup> workshop on the developments in the italian PhD research in food science and technology” tenutosi presso l’Università degli Studi “Mediterranea”di Reggio Calabria 12-14 settembre 2007

### **Attività Didattica a livello universitario in Italia e all'estero**

*University College Cork – Ireland - 01/09/2012 – ad oggi*

- *Co-docenza nei moduli*
  - FS4606 Cereals and Related Beverages (5 crediti – corrispondenti a 24 h di lezione frontale e 24h di esercitazioni/laboratorio
  - FS4013 Convenience and Specialty Foods A (5 crediti – corrispondenti a 24 h di lezione frontale e 24h di esercitazioni/laboratorio
  - FS3010 Science and Technology of Food Systems B (5 crediti – corrispondenti a 24 h di lezione frontale e 24h di esercitazioni/laboratorio

*Università Politecnica delle Marche - 04/2003 – 06/2019*

- Visiting Scientist presso il Dipartimento di Scienze della Vita e dell'Ambiente (DiSVA), Università Politecnica delle Marche con l'espletamento di attività didattica e di ricerca. 01/05/2019 – 01/06/2019
- Professore a contratto del corso di Chimica Analitica Strumentale nell'ambito del corso di Laurea in Scienze degli Alimenti presso la Facoltà di Agraria-Università Politecnica delle Marche per l'anno accademico 2008 /2009

### **Incarichi in organi accademici o componenti di commissioni accademiche**

*University College Cork – Ireland - 01/09/2012 – ad oggi*

Componente di 30 commissioni giudicatrici di selezioni per l'assegnazione di (i) Research Assistant position, (ii) PhD position e (iii) Post-Doc and Senio PostDoc position relative agli aspetti della Microbiologia alimentare e Tecnologia degli Alimenti.

*Universita' Politecnica delle Marche - 2003/04 – 2007/08*

Commissario degli esami di profitto degli insegnamenti inerenti la microbiologia degli alimenti della Facoltà di Agrarie e di Scienze dell'Università Politecnica delle Marche per gli anni accademici 2003/04 e 2007/08.

#### **Attività di (co)tutore di tesi di dottorato di ricerca, di laurea e master**

- *University College Cork – Ireland*

##### *Tesi di dottorato*

- Fundamental studies of sourdoughs fermented with *Weissella cibaria* and *Lactobacillus plantarum*: influence on baking characteristics, sensory profiles and in vitro starch digestibility of gluten-free breads. Wolter, Anika (University College Cork, 2013)
- Green preservatives" – combating fungi in the food industry by applying antifungal lactic acid bacteria. Pawlowska, Agata (University College Cork, 2013)
- Studies on quinoa (*Chenopodium quinoa*) for novel food and beverage applications. Mäkinen, Outi (University College Cork, 2014)
- Investigation of lactic acid bacteria mediated bio-protection with applications in cereal industry. Case-study: malting process. Oliveira, Pedro Miguel Rodrigues (University College Cork, 2014)
- Isolation and characterisation of antifungal compounds from lactic acid bacteria and their application in wheat and gluten-free bread. Axel, Claudia (University College Cork, 2015)
- Reduction of salt in yeasted wheat bread: impact on bread quality and solutions using sourdough fermented by functional lactic acid bacteria strains. Belz, Markus C. E. (University College Cork, 2016)
- Lactic acid bacteria fermentation of wort as a tool to add functionality in malting, brewing and novel beverages. Peyer, Lorenzo Cyril (University College Cork, 2017)

##### *Tesi di Master*

- Application of Brewer Spent Grain in Bread. Ding Rui, (University College Cork, 2010)
- Potential application of barley rootlets in bread making. Wilma Kingston (University College Cork, 2010)
- Improvement of quality parameters of cereal products using microbial exopolysaccharides (EPS) based food hydrocolloids additive. Antonio Stella (Erasmus student from University of Foggia - 2012)
- The development of new functional cereal based non-dairy yoghurts, Meng Li, (University College Cork, 2011)
- The Improvement of Low Protein Bread. Leah Gibbons. (University College Cork, 2013)
- Influences of exopolysaccharides and antifungal producing lactic acid bacteria cultures on the quality of dairy and non-dairy plant based fermented milk. Thun, Sina-Kristin (Erasmus Student from University of Applied Sciences Bremerhaven- Germany 2014)
- Development of a novel low sugar oat beverage fermented with Lactic Acid Bacteria. Gina Valeria de Gennaro (Erasmus student from University of Bari - 2017)
- Aspetti microbiologici e chimici nella produzione innovativa del Water Kefir. Michele dello Russo (Erasmus student from University of Bari - 2020)

- *Commissario esterno di valutazione dei Dottorati di Ricerca*
- University of Helsinki (1 Dottorando),
- University of Parma (5 Dottorandi),
- University of Foggia (2 Dottorandi),
- University of Bari (2 Dottorandi).

#### Titolarita' di brevetti

- Metodo per la prevenzione dell'alterazione fungina di lievitati da forno. Aquilanti, L. Clementi, F. Coppola, C. Garofalo, C. Picariello, G. Sparvoli, V. **Zannini, E.** (2009) 102009901771702-AN2009A000074
- Identification of a new molecular factor for early diagnosis of urothelial carcinoma of the bladder. Lorenzi, T., Lorenzi, M, Lorenzi, S., **Zannini E.** (2014). EP2705371

#### Pending/granted patents

- O'Mahony A.J., Alonso-Miravalles L, Arendt E, **Zannini E** (2020). A nutritional composition, especially heat-treated nutritional compositions such as an infant formula, clinical nutrition products and enteral feeding products. Submission number 8932749; Application number EP20191624.4; Priority declarations no: EP20191624UCC.

#### Membro di Collegio docenti di dottorato

**Universita' degli Studi di Camerino (UNICAM) - 17/04/2019 – a oggi** - Docente esterno del collegio docenti del Dottorato in "*Life and Health Sciences – Nutrition, Food and Health*" presso Universita' di Camerino

#### Principali collaborazioni scientifiche tradotte in pubblicazioni scientifiche

International Collaboration resulted in joint scientific publications		
Collaborazioni internazionali	Tematiche	Dipartimenti, Centri di ricerca, Universita', Paese
<b>Dr Michael Cerney, Juergen Bez</b>	Proteine vegetali, prodotti senza glutine, analisi sensoriali, caratterizzazione funzionale delle proteine vegetali	Fraunhofer Institute for Process Engineering and Packaging IVV, Freising, Germany
<b>Prof Iben Lykke Petersen</b>	Digeribilita' delle proteine vegetali, antinutrienti	University of Copenhagen, Department of Food Science – Denmark
<b>Dr Ramune Kuktaite</b>	Analisi ultrastrutturale delle proteine vegetali	Swedish University of Agricultural Sciences
<b>Prof Amarowicz Ryszard</b>	Analisi in-vivo delle digeribilita' delle proteine vegetali, analisi sensoriali di prodotti alimentari	Institute of Animal Reproduction and Food Research of Polish Academy of Sciences, Poland
<b>Prof Michael Gaenzle</b>	Esopolissaccaridi, fermentazione degli alimenti	Department of Agricultural, Food and Nutritional Science, University of Alberta, Canada
<b>Dr Andreas Detzel</b>	Life Cycle Assessment e impronta del carbonio degli alimenti a base di proteine vegetali	IFEU Institut für Energie- und Umweltforschung Heidelberg gGmbH
<b>Prof Kati Katina</b>	Fermentazione dei cereali	Department of Food and Nutrition · Food Sciences, University of Helsinki, Finland
<b>Prof Kaisa Poutanen</b>	Fermentazione dei cereali	VTT Technical Research Centre of Finland
<b>Dr. Jens Christian Sørensen</b>	Processi di estrazione e concentrazione di isolati proteici vegetali	University of Copenhagen, Department of Food Science – Denmark
<b>Dr Andreas Detzel</b>	Life Cycle Assessment	IFEU – Institut für Energie- und Umweltforschung Heidelberg gGmbH
<b>Dr Julian Huen</b>	Analisi qualitative delle farine di cereali	TTZ Bremerhaven, Bremerhaven, Germany
<b>Prof Fritz Jacob</b>	Analisi dei profili sensoriali delle bevande	Wissenschaftszentrum Weihenstephan für Ernährung, Landnutzung und Umwelt
<b>Prof Julie Miller Jones</b>	Prodotti da forno senza glutine	St. Catherine University,
<b>Prof Ross, Prof Hill, Prof Wolter, Prof Fitzgerald, Prof</b>	Microbioma intestinale, batteriocine, fermentazione degli alimenti	APC, University College Cork, Ireland



<b>Shananhan,</b>		
<b>Prof Stanton, Prof Cotter, Dr Gibblin</b>	Microbioma intestinale, studi sui processi condizionanti la sazietà	Teagasc Moorepark, Fermoy, Ireland
<b>Prof Cashman, Prof O'Brien, Dr O'Mahoney, Prof Kelly, Dr Lucey, Prof Kiely</b>	Studi clinici ; ingredienti proteici e analisi tossicologiche	School of Food and Nutritional Sciences, University College Cork, Ireland
<b>Dr Gallagher, Dr Danaher</b>	Analisi sensoriali dei prodotti da forno, analisi delle micotossine	Teagasc Ashown, Dublin, Ireland
<b>Prof Coffey, Dr Furey</b>	Fermentazione degli alimenti e analisi dei composti antifungini	Department of Biological Sciences, Cork Institute of Technology, Cork Ireland
<b>Prof Eva Johansson</b>	Analisi funzionali delle proteine vegetali	Swedish University of Agricultural Sciences
<b>Collaborazioni nazionali</b>	<b>Tematiche</b>	<b>Dipartimenti, Centri di ricerca, Università, Paese</b>
<b>Dr Laura Canonico</b>	Tecnologia della birraificazione	Università Politecnica delle Marche
<b>Prof. Maurizio Ciani</b>	Fermentazione da lieviti	Università Politecnica delle Marche
<b>Prof Marco Gobetti</b>	Fermentazione da batteri lattici	Libera Università di Bolzano
<b>Prof. Raffaella di Cagno</b>	Fermentazioni funzionali degli impasti acidi	Libera Università di Bolzano
<b>Prof Elena Vittadini</b>	Ingegneria di processo e di tecnologia alimentare	Università di Camerino

### Output dell'attività di ricerca

#### - Riassunto dei traguardi scientifici

Tipo di contributo	Numero	Data Base	Inizio	Fine
Papers [international]	137	Scopus	2006	2021
Papers [national]	4	Google scholar	2006	2021
Books [scientific]	1	Scopus	2015	2021
Books [teaching]	1			

Totale citazioni	4055
Citazioni media per prodotto	29,816
Indice H (Hirsch)	39
Impact factor totale	478.344
Impact factor medio per pubblicazione	3.491

### Publicazioni peer reviewed

- Zannini, E., Santarelli, S., Osimani, A., Dell aquila, L., Clementi, F., (2005).** Effect of process parameters on the production of lactic acid bacteria in bOOKBatch fermentation. Annals of microbiology 55, 273.
- Aquilanti, L., Dell'Aquila, L., **Zannini, E., Zocchetti, A., Clementi, F., (2006a).** Erratum: Resident lactic acid bacteria in raw milk Canestrato Pugliese cheese. Lett Appl Microbiol 43, 161-167.
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53. Lilit Ispiryan<sup>1</sup>, Claudia Axel, Mareile Heitmann, Rozalia Kenderesi, Emanuele **Zannini** and Elke K. Arendt. Sourdough technology and specific characteristics of lactobacilli in the context of FODMAPs. 7<sup>th</sup> International Symposium on Sourdough, 6-8 June 2018.
54. Stefan.W. Horstmann, J. Atzler, M. Heitmann, E. **Zannini** E.K. Arendt. Impact of different *S. cerevisiae* yeast strains on gluten-free dough and bread quality parameters. 7<sup>th</sup> International Symposium on Sourdough, 6-8 June 2018.
55. Stephanie Jeske, Emanuele **Zannini**, Kieran Lynch, Aidan Coffey. Elke K. Arendt. Polyol producing lactic acid bacteria isolated from sourdough and their application to reduce sugar in quinoa-based milk substitutes. 7<sup>th</sup> International Symposium on Sourdough, 6-8 June 2018.

#### **Attività' di relatore a congressi internazionali**

1. Congreso Científico International de Quinoa Y Granos Andonos – 14-15 Novembre 2013 La Molina, Lima, Peru'. Talk title "Quinoa in food application: Opportunities, challenges and future application" – Keynote lecture
2. Bakery Innovation Europe Conference, Monaco 18-19 Febbraio 2014. Talk title "Commercial Exploitation of Lactic Acid Bacteria By-products in Bakery Technology"- Invited speaker.
3. Food Micro 2018, Berlino – 3-6 Settembre 2018. Talk title "Lactic acid bacteria producing antifungal compounds: From plant protection to cereal product" - Invited speaker.
4. AACC International Meeting, London, 21-23 Ottobre 2018. Talk title "Fermentation from beer to bread" -Invited speaker.
5. 7<sup>th</sup> International Symposium on Sourdough, 6-8 June 2018. Talk title "Sourdough LAB as farm to fork bio protection system" – Keynote lecture
6. 5<sup>th</sup> International Symposium on Gluten-Free Cereal Products and Beverages 2019 (GF19). KU Leuven, 26 - 28 Giugno, 2019 in Leuven (Belgio). Talk title "Evaluation and improvement of technological and nutritional properties of quinoa-based milk substitutes" - Invited speaker.
7. "18<sup>th</sup> European Young Cereal Scientists and Technologists Workshop" Università' di Camerino; 15-17 April 2019. Talk title "Quinoa for feeding a changing world: From science to fork" – Keynote lecture
8. Health Grain Forum, Spring Workshop 2021 Online event - 8-9 Aprile 2021. Talk title "Use of high nutritional grains and legumes in gluten-free food and beverage applications"- Invited speaker.
9. -2021 ILSI Annual Symposium - Online event – 20 Aprile 2021. Talk title "Nutrition and Alternative Proteins" - Invited speaker.

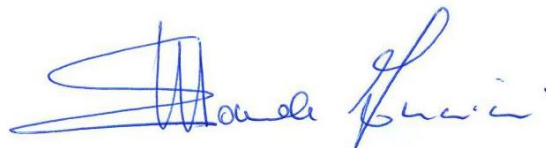
#### *Capitoli di Libro*

1. Babini, V., **Zannini**. E. - Appendice A.1 Breve descrizione dei principali gruppi microbici - A.1.1.2 Batteri alterativi, patogeni e indicatori di igiene. Laboratorio didattico di Microbiologia. Casa Editrice Ambrosiana, Milano. 2008. Pag. 239-243
2. E. **Zannini**; C. Garofalo; F. Clementi. I prodotti dolciari lievitati italiani. Biotecnologia dei prodotti lievitati da forno. Casa Editrice Ambrosiana, Milano. 2010. Pag. 243-262
3. Hager, A.S., **Zannini**, E., Arendt, E.K., 2012. 28 - Formulating breads for specific dietary requirements A2 - Cauvain, Stanley P, Breadmaking (Second edition). Woodhead Publishing, pp. 711-735.
4. **Zannini**, E., Moroni, A., Belz, M., Faltermaier, A., Arendt, E., 2014. Breadmaking (Chapter 11) in: Charles W. Bamforth, R.E.W. (Ed.), The Oxford Handbook of Food Fermentations. Pag. 448-487
5. Elke K. Arendt Laila N. Shwaiki, **Zannin E**, 2022. Sourdough and Gluten-Free Products (Chapter 10) in Handbook on Sourdough Biotechnology, 2<sup>nd</sup> Edition.
6. **Zannini**, E., Canonico, L., Comitini, F., (2022).– Capitolo 10 "Birra", Microbiologia alimentare applicata, Casa Editrice CEA, in stampa.

#### *Libri*

1. Co-autore e co-editore del libro "Cereal grains for the food and beverage industries" Pubblicato dalla casa editrice Elsevier. Pagine 512.

Il sottoscritto, esprime il proprio consenso affinché i dati personali forniti possano essere trattati, nel rispetto del Decreto Legislativo 30.6.2003, n. 196, per gli adempimenti connessi alla presente procedura selettiva.



Luogo e data JESI, 27/11/2021

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