

Donatella Restuccia
Curriculum Vitae

Place Rome
Date July, 06, 2023

Part I – General Information

Part II – Education

Type	Year	Institution	Notes (Degree, Experience,...)
University graduation	1997	University of Messina	Degree in chemistry (110/110 cu laude)
PhD	2001	University of Messina	PhD Chemical Sciences (XIV Cycle)
Post-doctorate training	01-01-2003 31-12-2004	University “La Sapienza”	Post-doc position, SSD SECS-P/13 (Scienze Merceologiche). Research Title: “Biotecnologie: produzione delle sementi transgeniche ed impatto nel settore agro-alimentare”
Post-doctorate training	01-06-2005 31-05-2007	University “La Sapienza”	Post-doc position, SSD SECS-P/13 (Scienze Merceologiche). Research Title: “Aspetti ambientali e economici nella produzione di sementi transgeniche e futuri scenari di coesistenza con altre forme di agricoltura”
Post-doctorate training	01-11-2007 22-12-2008	University “La Sapienza”	Post-doc position, SSD SECS-P/13 (Scienze Merceologiche). Research Title: “La sicurezza delle matrici alimentari: il caso dei cereali e loro derivati”
Licensure	1998	University of Messina	Qualified Chemist

Part III – Appointments

IIIA – Academic Appointments

Start	End	Institution	Position
22-12-2008	22-12-2011	University of Calabria, Faculty of Pharmacy, Nutritional and Health Sciences, Dept. of Pharmaceutical Sciences	Assistant Professor, SSD SECS-P/13
22-12-2011	31-12-2018	University of Calabria, Faculty of Pharmacy, Nutritional and Health Sciences, Dept. of Pharmaceutical Sciences	Confirmed Assistant Professor, SSD SECS-P/13
31-12-2018	date	University of Calabria, Faculty of Pharmacy, Health and Nutritional Sciences	Associate Professor, SSD SECS-P/13
27/07/2018			National Academic Qualification (ASN) as Full Professor in Commodity Sciences (SC 13/B5; SSD SECS-P/13)

IIIB – Other Appointments

Start	End	Institution	Position
20-11-2020	09-05-2023	University of Calabria, Faculty of Pharmacy, Health and Nutritional Sciences	Teachers-Students Peer Board Member
2012	02-2023	University of Calabria, Faculty of Pharmacy, Health and Nutritional Sciences	Representative professor for the “Nutritional Sciences - Master’s Degree”
2012	05-2023	University of Calabria, Faculty of Pharmacy, Health and Nutritional Sciences	Didactic Commission member “Nutritional Sciences - Master’s Degree”
2017	2020	University of Calabria, Faculty of Pharmacy, Health and Nutritional Sciences	Reexamination Commission member “Nutritional Sciences - Master’s Degree”
2023	date	University of Calabria, Faculty of Pharmacy, Health and Nutritional Sciences	Reexamination Commission member “Nutritional Sciences - Master’s Degree”
2010	date	University of Calabria, Faculty of Pharmacy, Health and Nutritional Sciences	Admission Commission member “Nutritional Sciences - Master’s Degree”
2011	date	MIUR	Member of the VQR Reviewer list
2014	date	MIUR	REPRISE member for the evaluation of university research programs (PRIN, FIRB, SIR, Assegni di Ricerca). ERC Sectors: Food sciences; Analytical Chemistry e International Trade, Economic and Geography

Part IV – Teaching experience

Year	Institution	Lecture/Course
2008 to date	University of Calabria, Faculty of Pharmacy, Health and Nutritional Sciences	Teacher of: Laboratory of Food Commodities (Nutritional Sciences CV Italian - Master's Degree) (SSD SECS-P/13)
2012 to date	University of Calabria, Faculty of Pharmacy, Health and Nutritional Sciences	Teacher of: Certification Systems of the Agri-Food Sector (Nutritional Sciences - Bachelor's Degree) (SSD SECS-P/13)
2019 to date	University of Calabria, Faculty of Pharmacy, Health and Nutritional Sciences	Teacher of: Food Commodity Science (Nutritional Sciences - Bachelor's Degree) (SSD SECS-P/13)
2021 to date	University of Calabria, Faculty of Pharmacy, Health and Nutritional Sciences	Teacher of: Laboratory of Food Commodities (Nutritional Sciences CV English - Master's Degree) (SSD SECS-P/13)
2022 to date	“Sapienza” University of Rome Dept. of Management	Teacher of: Quality and Sustainability Management , Master's Degree Management of Technologies, Innovation and Sustainability (SSD SECS-P/13)
2006 to 2009	"Sapienza" University di Rome S. Camillo-Forlanini I Faculty of Medicine and Surgery	Teacher of: Commodity Science , Dietetics Bachelor's Degree
2005 to 2021	"Sapienza" University of Rome Faculty of Pharmacy and Medicine, Dept. of Public Health and Infectious Diseases	Teacher of: Food Science and Technology , Prevention Techniques in the Environments and Working Places, Bachelor's Degree (SSD AGR-15)
2009 to 2013	University of Calabria	Doctorate Board Member, Research Doctorate: "Cellular Biochemistry and Drug Activity in Oncology"
2021 to date	“Sapienza” University of Rome	Doctorate Board Member, Research Doctorate: "Management, Banking and Commodity Sciences"
2015	University of Calabria, Faculty of Pharmacy, Health and Nutritional Sciences	Teacher of: Commodity Science , II Level Master in "Functional Cosmetics in Dermatology and Tricology"
2014	University of Calabria, Faculty of Pharmacy, Health and Nutritional Sciences	Teacher of: Management of Innovative Production Processes , at II Level Master “Expert in Food Control and Certification (ESCA)”
2009	University of Cassino, Faculty of Economy	Teacher at I Level Master : “Food Safety: management systems, production processes and control tools”
2004	"Sapienza" University of Rome I Faculty of Medicine and Surgery	Teacher of: Food Commodity , at II Level Master “Quality and Safety of foods and beverages from production to consumption”
2013 to 2015	“Sapienza” University of Rome Dept. of Management	Teacher of: Food Packaging Materials and General Aspects of Food Commodity Science , High Education Course in Commodity Science and Applied Chemistry

2005	"Sapienza" University of Rome I Faculty of Medicine and Surgery	Teacher at High Education Course: “Quality and Safety of foods and beverages from production to consumption”
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Part V - Society memberships, Awards and Honors

Year	Title
2002 to date	Member of Italian Academy of Commodity Sciences (AISME)
2018	Outstanding Reviewer Food Research International (Classe A; Q1 Food Science)
2017	Outstanding Reviewer Food Chemistry (Classe A; Q1 Food Science)
2017	Winner of FFABR fund

Part VI - Funding Information [grants as PI-principal investigator or I-investigator]

Year	Title	Program
2018- 2020	POR CALABRIA FESR 2014/2020. Specific goal 1.2 Action 1.2.2	Work Package responsible: Industrial research and experimental development activities (funded project "GLAsOIL" - CUP J77H18000280006)
2020- 2022	DEvelopment of MatERial and TRacking technologies for the safety of food (DEMETRA)	Research activity: PON Project ARS01_00401 - CUP: B24I20000080001
2017- 2019	POR CALABRIA FESR 2014/2020. Specific goal 1.2 Action 1.2.2	Industrial research and experimental development activities (funded project BIOCAL - CUP J68CJ7000220006)-
2017- 2019	POR CALABRIA FESR 2014/2020. Specific goal 1.2 Action 1.2.2	Industrial research and experimental development activities (funded project BIOMAD - CUP J28C17000390006 -
2015	PSR-Mis. 124 (Regione Calabria)	Research activity: "Oregon end its wastes to be exploited during the sustainable production of cosmetics "

Part VII – Research Activities

Keywords	Brief Description
Food Quality	Research activity is focused on food quality and safety evaluation and in particular on the determination of natural and xenobiotic contaminants in foods. More recently, much attention has been devoted to aspects related to circular economy principles, mainly the evaluation of bioactive compounds in food and vegetable matrices and the valorisation of food industry by-products and wastes for nutraceuticals and functional foods design and application. Many food products have been designed and formulated, including juices, bread and baked foods, confectionaries, jams and milk kefir. Environmental-friendly extraction techniques have been exploited and extracts were always characterized to evaluate bioactive compounds profiles and concentrations. Analytical techniques usually exploited for the purpose were LC-UV, LC-DAD, NMR, LC-MS, LC-ELSD, IR and spectrophotometric assays. Different biological effects were usually considered, including antioxidant properties, glycaemic index, toxicity, vasoactivity as well rheological and organoleptic features. More recently, consumer tests have been also considered. Other research interests deal with functional and molecular imprinted polymers for food packaging applications, food security, food regulation and sustainable development.
Food Safety	
Agri-food wastes	
Functional Foods	
Bioactive compounds	

VII A – Research Collaborations

Date	Institution
2023	University of Catanzaro , Dept. of Experimental and Clinical Medicine, Prof. Roberto Pujia (in vivo evaluation of the glycemic index after consumption of conventional and GF functional bakery products) - Coordinator
2021 to date	University of Teramo , Dept. of Biosciences and Agri-food and Environmental biotechnologies: Prof. Maria Martuscelli (design and production of added-value food products using food wastes as sources of functional ingredients) - Coordinator
2021 to date	University of Turin , Dipartimento di Biotecnologie Molecolari e Scienze per la Salute: Prof. Claudio Medana (extraction and characterization of bioactive compounds from agri-food wastes derived extracts) - Partecipant
2018-2021	"Sapienza" University di Roma , Dept. of Environmental Biology: Dott. Alfredo Miccheli (characterization by NMR metabolomics of vegetable extracts for food applications)- Coordinator
2018 to date	University of Siena , Dept. of Life Science: Proff. Fabio Fusi, Simona Saponara (pharmacological effects of functional ingredients extracted from agri-food wastes) - Partecipant
2017-2019	University of Siena , Dept. of Biotechnologies, Chemistry and Pharmacy: Prof. Gianluca Giorgi (characterization by mass spectrometry techniques of vegetable extracts for food applications) - Partecipant
2016 to date	University of Bari , Dept. of Pharmacy and Drug Science: Prof. Filomena Corbo (qualitative evaluation of de-stoned EVOO; valorization of carob products and by-products) - Coordinator
2016-2020	Mediterranean University of Reggio Calabria , Dept. of Agriculture: Dott. Vincenzo Sicari (characterization of autoctonous calabrian grapes, in terms of related wines and by-products) - Partecipant

2019-2020	Mediterranean University of Reggio Calabria , Dept of Agriculture: Prof. Antonio Mincione (production and characterization of bakery products obtained by innovative leavening agents) - Coordinator
2016-2019	University of Florence , Dept. of Statistics, Informatics and Applications 'G.Parenti': Prof. Annalisa Romani (determination of the aminic profile in cocoa beans and cocoa by-products to design cocoa-based functional foods) - Coordinator
2015 to date	University of Bari , Dept. "Interdisciplinary of Medicine (DIM)": Prof. Maria Lisa Clodoveo (qualitative evaluation of de-stoned EVOO; valorization of carob products and by-products) - Coordinator

Part VIII - Scientific and Editorial Activities

VIII A - Summary of Scientific Achievements (**Bibliometric criteria**)

Product type	Number	Data Base	Start	End
Papers [international]	36+1 (in press)	Scopus	2014	2023
Book Chapters [international]	6	Scopus	2014	2023
Book Chapters [national+international not covered by Scopus]	8	https://iris.unical.it/simple-search?query:restuccia	2014	2023

Total Impact factor	126.087	2014	2023
Average Impact factor per Product	3.502	2014	2023
Total Citations	1368	2014	2023
Average Citations per Product	32.57	2014	2023
Hirsch (H) index	15	2014	2023
Normalized H index*	0.714	2014	2023

*H index divided by the academic seniority. Academic Seniority = [(2023-2003)+1]=21

Product type	Number	Data Base	Start	End
Papers [international]	62	Scopus	2003	2023
Book Chapters [international]	10	Scopus	2003	2023
Book Chapters [national+international not covered by Scopus]	40	https://iris.unical.it/simple-search?query:restuccia	2003	2023

Total Impact factor	156.503	2003	2023
Average Impact factor per Product	3.010	2003	2023
Total Citations	1531	2003	2023
Average Citations per Product	24.7	2003	2023
Hirsch (H) index	20	2003	2023
Normalized H index*	0.952	2003	2023

*H index divided by the academic seniority. Academic Seniority = [(2023-2003)+1]=21

VIII B - Summary of Scientific Achievements (**non-Bibliometric Criteria**)

Product type	Number	Start	End	Data Base
Papers and contributions	49	2014	2023	https://iris.unical.it/simple-search?query:restuccia
Class A papers	11	2009	2023	https://iris.unical.it/simple-search?query:restuccia
Books	1	2009	2023	https://iris.unical.it/simple-search?query:restuccia

Product Type	Normalized indicator as reported by ANVUR	Start	End
Papers and contributions	49 * (10/Academic Seniority) = 23.3	2014	2023
Class A Papers	11 * (10/Academic Seniority) = 5.24	2009	2023
Books	1 * (10/Academic Seniority) = 0.476	2009	2023

Product type	Number	Start	End	Data Base
Total papers and contributions	118	2003	2023	https://iris.unical.it/simple-search?query:restuccia
Total class A papers	12	2003	2023	https://iris.unical.it/simple-search?query:restuccia
Books	2	2003	2023	https://iris.unical.it/simple-search?query:restuccia

Product Type	Normalized indicator as reported by ANVUR	Start	End
Total papers and contributions	118 * (10/Academic Seniority) = 56.2	2003	2023
Total class A papers	12 * (10/Academic Seniority) = 5.71	2003	2023
Total books	2 * (10/Academic Seniority) = 0.952	2003	2023

VIII C - Editorial Engagements

Handling Editor (2021 to date)	Journal of Food Composition and Analysis (Elsevier, Classe A; Q1 Food Science)
Associate Editor (2019 to date)	Heliyon (Elsevier, Q1 Multidisciplinary)
Review Editor (2023)	Frontiers in Nutrition (Frontiers Media S.A., Q1 Food Science)
Topical Advisory Panel Member (2021 to date)	Foods (MDPI, Q1 Food Science)
Topic Board Member (2020 to 2021)	Foods (MDPI, Q1 Food Science)

Part IX– Publications

IX A- Total Publications

International and National Articles

1. F. Falbo, U.G. Spizzirri, **D. Restuccia**, F. Aiello: “*Natural compounds and biopolymers-based hydrogels join forces to promote wound healing*”, **Pharmaceutics** (IF=5.4), 15: 271, (2023), [ISSN 1999-4923]
2. U.G. Spizzirri, P. Caputo, R. Nicoletti, P. Crupi, F. D’Ascenzo, C. Oliviero Rossi, M.L. Clodoveo, F. Aiello, **D. Restuccia**. “*Unripe Carob Pods: an innovative source of antioxidant molecules for the preparation of high-added value gummies*”, **British Food Journal** (IF=3.224), (in press), (Classe A, Q1 Food Science)
3. M. De Luca, **D. Restuccia**, U.G. Spizzirri, P. Crupi, G. Ioele, B. Gorelli, M.L. Clodoveo, S. Saponara, F. Aiello. “*Wine Lees as Source of Antioxidant Molecules: Green Extraction Procedure and Biological Activity*”, **Antioxidants** (IF=6.675), 12: 622, (2023), [ISSN 2076-3921] (Q1 Food Science)
4. U.G. Spizzirri, M.R. Loizzo, F. Aiello, S.A. Prencipe, **D. Restuccia**: “*Non-dairy kefir beverages: formulation, composition and main features*”, **Journal of Food Composition and Analysis** (IF=4.52), 117: 105130, (2023), [ISSN 0889-1575] (Classe A, Q1 Food Science)
5. U.G. Spizzirri, P. Caputo, C.O. Rossi, P. Crupi, M. Muraglia, V. Rago, R. Malivindi., M.L. Clodoveo, **D. Restuccia**, F. Aiello: “*A tara gum/olive mill wastewaters phytochemicals conjugate as a new ingredient for the formulation of an antioxidant-enriched pudding*”, **Foods** (IF=5.2), 11(2): 158, (2022), [ISSN 2304-8158] (Q1 Food Science)
6. M.R. Loizzo, V. Sicari, U.G. Spizzirri, R. Romeo, R. Tundis, A. Mincione, F.P. Nicoletta, **D. Restuccia**: “*Evaluation of selected quality parameters of “Agristigna” monovarietal extra virgin olive oil and its apple vinegar-based dressing during storage*”, **Foods** (IF=5.2), 11 (8): 1113, (2022), [ISSN 2304-8158] (Q1 Food Science)
7. G. Carullo, U.G. Spizzirri, M. Montopoli, V. Cocetta, B. Armentano, M. Tinazzi, F. Sciubba, G. Giorgi, M.E. Di Cocco, T. Bohn, F. Aiello, **D. Restuccia**: “*Milk kefir enriched with inulin-grafted seed extract from white wine pomace: chemical characterisation, antioxidant profile and in vitro gastrointestinal digestion*”, **International Journal of Food Science and Technology** (IF=3.3), 57 (7): 4086-4095, (2022), [ISSN 0950-5423] (Riv. Sc. Area13, Q1 Food Science)
8. G. Carullo, U.G. Spizzirri, R. Malivindi, V. Rago, M.F. Motta, D. Lofaro, D. Restuccia, F. Aiello: “*Development of quercetin-dha ester-based pectin conjugates as new functional supplement: effects on cell viability and migration*”, **Nutraceuticals**, 2: 278–288, (2022), [ISSN 1661-3821]
9. **D. Restuccia**, S.A. Prencipe, M. Ruggeri, U.G. Spizzirri: “*Sustainability assessment of different extra virgin olive oil extraction methods through a life cycle thinking approach: challenges and opportunities in the elaiio-technical sector*”, **Sustainability** (IF=3.9), 14: 15674, (2022), [ISSN 2071-1050] (Riv. Sc. Area13, Q1 Environmental Sciences)
10. U.G. Spizzirri, A. Abduvakhidov, P. Caputo, P. Crupi, M. Muraglia, C. Oliviero Rossi, M.L. Clodoveo, F. Aiello, **D. Restuccia**: “*Kefir enriched with carob (Ceratonia Siliqua L.) leaves extract as a new ingredient during a gluten-free bread-making process*”, **Fermentation** (IF=3.7), 8: 305, (2022), [ISSN 1936-9751] (Q1 Food Science)
11. U.G. Spizzirri, F. Aiello, G. Carullo, A. Facente, **D. Restuccia**: “*Nanotechnologies: an innovative tool to release natural extracts with antimicrobial properties*”, **Pharmaceutics** (IF=5.4), 13: 230, (2021), [ISSN 1999-4923]
12. U.G. Spizzirri, G. Carullo, F. Aiello, D. Paolino, **D. Restuccia**: “*Valorization of olive oil pomace extracts for a functional pear beverage formulation*”, **International Journal of**

- Food Science and Technology (IF=3.612)**, 56 (11): 5497-5505, (2021), [ISSN 0950-5423] (Q1 Food Science and Technology) (Riv. Sc. Area13, Q1 Food Science)
13. G. Carullo, P. Governa, U.G. Spizzirri, M. Biagi, F. Sciubba, G. Giorgi, M.R. Loizzo, M.E. Di Cocco, F. Aiello, **D. Restuccia**: "*Sangiovese cv pomace seeds extract-fortified kefir exerts anti-inflammatory activity in an in vitro model of intestinal epithelium using Caco-2 cells*", **Antioxidants (IF=6.313)**, 9: 54, (2020), [ISSN 2076-3921] (Q1 Food Science)
 14. G. Carullo, F. Scarpelli, L.E. Belsito, P. Caputo, C.O. Rossi, A. Mincione, A. Leggio, A. Crispini, **D. Restuccia**, U.G. Spizzirri, F. Aiello: "*Formulation of new baking (+)-Catechin based leavening agents: effects on rheology, sensory and antioxidant features during muffin preparation*", **Foods (IF=4.35)**, 9(11): 1569, (2020), [ISSN 2304-8158] (Q2 Food Science)
 15. F. Aiello, **D. Restuccia**, U.G. Spizzirri, G. Carullo, M. Leporini, M.R. Loizzo: "*Improving Kefir Bioactive Properties by Functional Enrichment with Plant and Agro-Food Waste Extracts*", **Fermentation (IF=3.975)**, 6: 83, (2020), [ISSN 1936-9751] (Q1 Food Science)
 16. G. Carullo, A. Amhed, F. Fusi, F. Sciubba, M.E. Di Cocco, **D. Restuccia**, U.G. Spizzirri, S. Saponara, F. Aiello: "*Vasorelaxant effects induced by red wine and pomace extracts of Magliocco Dolce cv.*", **Pharmaceuticals (IF=5.863)**, 13: 87, (2020), [ISSN 1424-8247]
 17. G. Carullo, U.G. Spizzirri, M.R. Loizzo, M. Leporini, V. Sicari, F. Aiello, **D. Restuccia**: "*Valorization of red grape (Vitis vinifera cv Sangiovese) pomace as functional food ingredient*", **Italian Journal of Food Science (IF=0.875)**, 32: 367-385, (2020), [ISSN 1120-1770] (Riv. Sc. Area13, Q3 Food Science)
 18. U.G. Spizzirri, F. Puoci, F. Iemma, **D. Restuccia**: "*Biogenic amines profile and concentration in commercial milks for infants and young children*", **Food Additives & Contaminants: Part A (IF=2.34)**, 36(3): 337-349, (2019), [ISSN 0265-203X] (Riv. Sc. Area13, Q1 Food Science)
 19. U.G. Spizzirri, F. Ieri, M. Campo, D. Paolino, **D. Restuccia**, A. Romani: "*Biogenic amines, phenolic, and aroma-related compounds of unroasted and roasted cocoa beans with different origin*", **Foods (IF=3.011)**, 8(8): 306, (2019), [ISSN 2304-8158] (Q1 Food Science)
 20. **D. Restuccia**, G. Giorgi, U.G. Spizzirri, F. Sciubba, G. Capuani, V. Rago, G. Carullo, F. Aiello: "*Autochthonous white grape pomaces as bioactive source for functional jams*", **International Journal of Food Science and Technology (IF=2.773)**, 54(4): 1313-1320, (2019), [ISSN 0950-5423] (Riv. Sc. Area13, Q1 Food Science)
 21. G. Carullo, M. Durante, F. Sciubba, **D. Restuccia**, U.G. Spizzirri, A. Ahmed, M.E. Di Cocco, S. Saponara, F. Aiello, F. Fusi: "*Vasoactivity of Mantonico and Pecorello grape pomaces on rat aorta rings: an insight into nutraceutical development*", **Journal of Functional Foods (IF=3.701)**, 57: 328-334, (2019), [ISSN 1756-4646] (Q1 Food Science)
 22. U.G. Spizzirri, G. Carullo, L. De Cicco, A. Crispini, F. Scarpelli, **D. Restuccia**, F. Aiello: "*Synthesis and characterization of a (+)-catechin and L-(+)-ascorbic acid cocrystal as a new functional ingredient for tea drinks*", **Heliyon**, 5: e02291, (2019), [ISSN 2405-8440]
 23. **D. Restuccia**, M.L. Clodoveo, F. Corbo, M.R. Loizzo: "*De-stoning technology for improving olive oil nutritional and sensory features: the right idea at the wrong time*", **Food Research International (IF=3.589)**, 106: 636-646, (2018), [ISSN 0963-9969] (Classe A, Q1 Food Science)
 24. **D. Restuccia**, M.R. Loizzo, U.G. Spizzirri: "*Accumulation of biogenic amines in wine: role of alcoholic and malolactic fermentation*", **Fermentation**, 4(1): 6-23, (2018), [ISSN 1936-9751] (Q2 Food Science)
 25. M. Ruffo, O.I. Parisi, L. Scrivano, **D. Restuccia**, F. Amone, M.S. Sinicropi, R. Malivindi, G. Aiello, F. Puoci: "*Role of calabrian black rice in metabolic syndrome: in vitro evaluation of oryza sativa l. indica biological properties*", **Current Nutrition and Food Science (IF=0.267)**, 14(2): 1-7, (2018), [ISSN 1573-4013]
 26. **D. Restuccia**, U.G. Spizzirri, F. Puoci, M.L. Clodoveo, N. Picci: "*LC with Evaporative Light Scattering Detection for Quantitative Analysis of Organic Acids In Juices*", **Food Analytical**

- Methods (IF=2.245)**, 10(3): 704-712, (2017), [ISSN 1936-9751] (Riv. Sc. Area13, Q1 Food Science)
27. **D. Restuccia**, V. Sicari, T.M. Pellicanò, U.G. Spizzirri, M.R. Loizzo: "*The impact of cultivar on polyphenol and biogenic amine profiles in calabrian red grapes during winemaking*", **Food Research International (IF=3.52)**, 102: 303-312, (2017), [ISSN 0963-9969] (Classe A, Q1 Food Science)
 28. **D. Restuccia**, U.G. Spizzirri, M. De Luca, O.I. Parisi, N. Picci: "*Biogenic amines as quality marker in organic and fair-trade cocoa-based products*", **Sustainability (IF=1.789)**, 8 (9): 856-866, (2016), [ISSN 2071-1050] (Riv. Sc. Area13, Q1 Environmental Sciences)
 29. U.G. Spizzirri, N. Picci, **D. Restuccia**: "*Extraction efficiency of different solvents and LC-UV determination of biogenic amines in tea leaves and infusions*", **Journal of Analytical Methods in Chemistry (IF=1.801)**, 10 pagg., (2016), [ISSN 2090-8873]
 30. M.R. Loizzo, U.G. Spizzirri, M. Bonesi, R. Tundis, N. Picci, **D. Restuccia**: "*Influence of packaging conditions on biogenic amines and fatty acids evolution during 15 months storage of a typical spreadable salami ('Nduja')*", **Food Chemistry (IF=4.529)**, 213: 115-122, (2016), [ISSN 0308-8146] (Classe A, Q1 Food Science)
 31. G. Cirillo, M. Curcio, O. Vittorio, F. Iemma, **D. Restuccia**, U.G. Spizzirri, F. Puoci, N. Picci: "*Polyphenol conjugates and human health: a perspective review*", **Critical Reviews in Food Science and Nutrition (IF=6.077)**, 56 (2): 326-337, (2016), [ISSN 1040-8398] (Classe A, Q1 Food Science)
 32. U.G. Spizzirri, O. I. Parisi, N. Picci, **D. Restuccia**: "*Application of LC with evaporative light scattering detector for biogenic amines determination in fair-trade cocoa-based products*", **Food Analytical Methods (IF=2.038)**, 9: 2200-2209, (2016), [ISSN 1936-9751] (Riv. Sc. Area13, Q2 Food Science)
 33. M. De Luca, **D. Restuccia**, M.L. Clodoveo, F. Puoci, G. Ragno: "*Chemometric analysis for discrimination of extra virgin olive oils from whole and destoned olive pastes*", **Food Chemistry (IF=4.529)**, 202: 432-437, (2016), [ISSN 0308-8146] (Classe A, Q1 Food Science)
 34. G. Cirillo, U.G. Spizzirri, M. Curcio, S. Hampel, O. Vittorio, **D. Restuccia**, N. Picci, F. Iemma: "*Carbon Nanohybrids as Electro-Responsive Drug Delivery Systems*", **Mini-reviews in Medicinal Chemistry (IF=2.661)**, 16 (8): 6578-667, (2016), [ISSN 1875-5607] (Riv. Sc. Area13)
 35. **D. Restuccia**, U.G. Spizzirri, O.I. Parisi, G. Cirillo, N. Picci: "*Brewing effect on levels of biogenic amines in different coffee samples as determined by LC-UV*", **Food Chemistry (IF=4.052)**, 175: 143-150, (2015), [ISSN 0308-8146] (Classe A, Q1 Food Science)
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109. E. Chiacchierini, C. Amendola, **D. Restuccia**, G. Vinci: "*Analisi dei sistemi di gestione delle risorse idriche con particolare riferimento ai paesi mediterranei*", **Atti del XXI Congresso di Merceologia (Risorse Naturali e Sviluppo Economico-Sociale. Contributi delle Scienze Merceologiche)** (Foggia, 22-24 settembre 2004), 1, 738-746, (2005), [ISBN 88-8459-039-6]
110. G. Anelli, **D. Restuccia**, G. Vinci: "*L'agro-alimentare nello scenario socioeconomico attuale*", **Atti del XXI Congresso di Merceologia (Risorse Naturali e Sviluppo Economico-Sociale. Contributi delle Scienze Merceologiche)** (Foggia, 22-24 settembre 2004), 1, 200-208, (2005), [ISBN 88-8459-039-6]
111. C. Amendola, S. Gosciny, **D. Restuccia**, G. Vinci: "*Determinazione di ammine bioattive in derivati del pomodoro mediante RP-HPLC-UV*", **Atti del XXI Congresso Nazionale di Merceologia (Risorse Naturali e Sviluppo Economico-Sociale. Contributi delle Scienze Merceologiche)** (Foggia, 22-24 settembre 2004), 1, 184-191, (2005), [ISBN 88-8459-039-6]
112. L. Casorri, G. Mele, **D. Restuccia**, E. Sturchio, G. Vinci: "*Safety evaluation of food derived by modern biotechnology. Exploitation of molecular profiling techniques*" **Atti del Convegno GRICU 2004 "Nuove Frontiere di Applicazione delle metodologie dell'Ingegneria Chimica"**, vol. I, 397-400, (2004), [Pubbl. CUES Srl, 2004. ISBN 88 87030 80 4]
113. C. Amendola, S. Gosciny, I. Iannilli, **D. Restuccia**, G. Vinci: "*Application of genetically modified microorganisms for environmental bioremediation*" **Atti del Convegno GRICU 2004 "Nuove Frontiere di Applicazione delle metodologie dell'Ingegneria Chimica"**, vol. I, 313-316, (2004), [Pubbl. CUES Srl, 2004. ISBN 88 87030 80 4]
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 118. E. Chiacchierini, G. Mele, S. Goscinny, **D. Restuccia**, G. Vinci: “*Determination of biogenic amines in wine using reversed-phase liquid chromatography*” **Atti del XIV Congresso Nazionale di Chimica degli Alimenti**, 1, 378-382, (2003), Morgan Edizioni Tecniche (Milano) 2003, [ISBN 88-85022-78-2]

Conference Proceedings

1. U.G. Spizziri, **D. Restuccia**, O.I. Parisi, F. Puoci, M. Curcio, G. Cirillo, N. Picci: “*Antioxidant properties of Mapo Tangelo fruit and leaves: in vitro assays and correlation coefficients*” **Proceedings of 18° IGWT Symposium** (Rome 24-28, September), n 813, (2012)
2. G. Vinci, L. Bellante, **D. Restuccia**, A. Bacaloni, M. De Giusti: “*Prevenzione della formazione di ammine biogene durante la fermentazione dei vini*”, **Atti del 15° Convegno di Igiene Industriale-Le Giornate di Corvara** (Corvara 01-03 Aprile 2009), 413-423, (2009)
3. G. Vinci, **D. Restuccia**, D. Valentini, I. Iannilli, F. Pirro: “*La chimica sostenibile: settori e prodotti comuni alla chimica verde*” **Atti del 15° Convegno di Igiene Industriale-Le Giornate di Corvara** (Corvara 01-03 Aprile 2009), 725-732, (2009)
4. E. Chiacchierini, L. Recchia, **D. Restuccia**, G. Vinci: “*Sicurezza alimentare e contaminanti funginei: estrazione ed identificazione mediante MALDI-ToF di aflatossine in oli di semi*”, **Atti del VII Congresso Nazionale di Chimica degli Alimenti** (Perugia, 23-26 giugno 2008), (2008) [ISBN 978-88-86993-28-9]
5. G. Vinci, **D. Restuccia**, M. Rossi, S.L.M. Eramo, D. Valentini: “*Contaminanti xenobiotici in bevande di tè e caffè: determinazione quantitativa idrocarburi policiclici aromatici mediante LC-UV-FD*”, **Atti del VII Congresso Nazionale di Chimica degli Alimenti** (Perugia, 23-26 giugno 2008), (2008), [ISBN 978-88-86993-28-9]
6. G. Vinci, **D. Restuccia**, F. Lo Coco, G. Moras, M. Rossi: “*Confronto di due tecniche per l'estrazione di idrocarburi policiclici aromatici in campioni a diverso grado di inquinamento: determinazione LC-FD*”, **Atti del 14° Convegno di Igiene Industriale-Le Giornate di Corvara** (Corvara 01-04 Aprile 2008), 63-66, (2008)
7. F. Lo Coco, G. Moras, C. Nemnich, G. Vinci, **D. Restuccia**: “*Metodologie analitiche di campionamento e determinazione di metalli pesanti nelle emulsioni oleose utilizzate in combustione nei forni da cemento*” **Atti del 14° Convegno di Igiene Industriale-Le Giornate di Corvara** (Corvara 01-04 Aprile 2008), 767-769, (2008)
8. **D. Restuccia**, S.L.M. Eramo, C. Iannilli, G. Vinci, M.L. Antonelli: “*Identification by MALDI-ToF of β -lactoglobulins of buffalo mozzarella cheese as authenticity index*”, **Proceedings of EURO FOOD CHEM XIV** (Food Quality, an Issue of Molecule Based Science) (Paris 29-31 august 2007), 2, 479-482, (2007)
9. E. Chiacchierini, **D. Restuccia**, A.M. Tarola, G. Vinci: “*Determination of polycyclic aromatic hydrocarbons (pahs) by lc-fd as quality index in coffee brew samples*”, **Proceedings of EURO FOOD CHEM XIV** (Food Quality, an Issue of Molecule Based Science) (Parigi 29-31 august 2007), 2, 378-381, (2007)

10. G. Vinci, I. Iannilli, F. Lo Coco, **D. Restuccia**, D. Valentini: "*Biogenic amines in wine: occurrence and influence on wine aroma*", **Proceedings of EURO FOOD CHEM XIV** (Food Quality, an Issue of Molecule Based Science) (Paris 29-31 august 2007), 1, 234-237, (2007)
11. **D. Restuccia**, I. Iannilli, G. Mele, M. Rossi, G. Vinci: "*Microwave-assisted extraction, SPE and Florisil purification for chromatographic analysis of polycyclic aromatic hydrocarbons (PHAs) in ground roasted coffee*", **Proceedings ExTech® 2007** (Ninth International Symposium on Advances in Extraction Technologies) (Alesund, June 3-6, 2007), 1, 148-149, (2007)
12. F. Lo Coco, F. Lanuzza, G. Vinci, **D. Restuccia**: "*Campionamento e valutazione analitica del grado di inquinamento da idrocarburi policiclici aromatici di un sito industriale dismesso deposito di coke di petrolio*" **Atti del 13° Convegno di Igiene Industriale-Le Giornate di Corvara**, 1, 688-689, (2007)
13. **D. Restuccia**, G. Vinci: "*Impatto dell'inquinamento atmosferico sugli edifici: valutazione dei meccanismi predittivi per la stima dei costi connessi al danno*", **Atti de Congresso Seriale Tematiche Ambientali 2006 (Inquinamento atmosferico e beni culturali. Protezione e conservazione del patrimonio culturale)** (Udine, 5-7 dicembre 2006), 1, 34 (2006), [ISBN 978-88-902460-2-9]
14. E. Comparini, **D. Restuccia**, G. Vinci: "*Il settore agrozootecnico biologico in Italia: aspetti produttivi e commerciali*" Atti del XX Convegno di Merceologia "*Euroconference on University and Enterprise*" (A partnership for training, research, employment and social development) (Roma, 26-28 settembre 2002) 330-337, (2002)

International Conference Attendance

15. **Giugno 2016: EUROFED 2016** "*Protective effect of C. annum mixture on fatty acids degradation in 'Nduja samples'*" (M. R. Loizzo, D. Pacetti, **D. Restuccia**, R. Tundis, M. Bonesi, U. G. Spizzirri, N. G. Frega)
16. **Ottobre 2010: 44° Congresso Nazionale S.I.T.I.**, 03-06 ottobre, Venezia: "*I vegetali ready-to-eat: valutazione della qualità microbiologica e chimica delle acque di processo*" (A. Del Cimmuto, F. D'Acunzo, **D. Restuccia**, L. Marinelli, C. Aurigemma, G. Vinci, E. Testa, M. De Giusti)
17. **Settembre 2010: VIII Congresso Nazionale di Chimica degli Alimenti**, 20-24 settembre, Marsala (Trapani): "*Ammine biogene in formaggi Dop calabresi: determinazione mediante HPLC con rivelatore light scattering*" (U.G. Spizzirri, **D. Restuccia**, F. Puoci, M. Curcio, G. Cirillo, , N. Picci)
18. **Settembre 2010: VIII Congresso Nazionale di Chimica degli Alimenti**, 20-24 settembre, Marsala (Trapani): "*Determinazione semplice e rapida delle ammine biogene in campioni di vini di qualità mediante HPLC-UV-RF*" (G. Vinci, M.L. Antonelli, A. Bacaloni, **D. Restuccia**, M. De Giusti)
19. **Aprile 2009: Poceedings of 3th International Congress on Food and Nutrition**, 22-25 aprile, Antalya (Turchia): "*Polycyclic aromatic hidrocarbons (PAHs) in natural mineral waters as safety marker*" (D. Valentini, I. Iannilli, **D. Restuccia**, G. Spizzirri, G. Vinci)
20. **Giugno 2005: 29th International Symposium on High Performance Liquid Phase Separations and Related Techniques**, 25-30 giugno, Stoccolma: "*Comparison of two extraction method (homogenization and MSPD) for analisysof bioactive amines in tomato products by liquid chromatography*" (I. Iannilli, G. Mele, **D. Restuccia**, G. Vinci);
21. **Giugno 2005: 29th International Symposium on High Performance Liquid Phase Separations and Related Techniques**, 25-30 giugno, Stoccolma: "*Direct analisys of underivatized bioactive amines in wine using liquid chromatography/electrospray ionization mass spectrometry*" (E. Chiacchierini, D. Di Corcia, G. Mele, **D. Restuccia**, G. Vinci);
22. **Giugno 2005: 29th International Symposium on High Performance Liquid Phase**

- Separations and Related Techniques**, 25-30 giugno, Stoccolma: “Rapid and simple analysis of bioactive amines in Italian wines by RP-HPLC-UV” (G. Anelli, G. Mele, **D. Restuccia**, G. Vinci);
23. **Novembre 2004: 3rd International Symposium on Food Packaging Ensuring the Safety, Quality and Traceability of Foods**, 17-19 novembre, Barcellona (Spagna): “*A MALDI-ToF study on the proteinic fraction of different packaged milk samples*” (C. Amendola, G. Anelli, F. D’Ascenzo, I. Iannilli, D. Restuccia, G. Vinci); <http://www.ilsa.org/misc/isfp/session2/isfp38.pdf>
24. **Settembre 2004: XVIII Congresso Nazionale di Chimica Analitica**, 19-23 settembre, Parma: “Le ammine bioattive nel vino: determinazione mediante tecniche cromatografiche e di accoppiamento” (E. Chiacchierini, A. Laganà, D. Di Corcia, G. Mele, **D. Restuccia**, G. Vinci)
25. **Novembre 2003: Antiossidanti in Alimenti dell’Area Mediterranea valutazioni chimico-nutrizionali, livelli di ingestione e riflessi sulla salute del consumatore**, 11-12 novembre, Roma: “Variazione del rapporto isomerico del licopene in relazione ai processi di trasformazione del pomodoro” (G. Mele, **D. Restuccia**, G. Vinci)
26. **Novembre 2003: Antiossidanti in Alimenti dell’Area Mediterranea valutazioni chimico-nutrizionali, livelli di ingestione e riflessi sulla salute del consumatore**, 11-12 novembre Roma: “*Studio dell’influenza di parametri ambientali e di processo sulla composizione delle sostanze fenoliche nel vino rosso*” (E. Chiacchierini, Goscini S., Nicoletti I., **D. Restuccia**, G. Vinci)
27. **Aprile 2003: New Functional Ingredients and Foods (Safety, Health and Convenience)**, 9-11 April, Copenhagen (Denmark): “*Multivariate statistical analysis comparing sport and soft drinks*” (G. Vinci, C. Amendola, I. Iannilli, **D. Restuccia**, I. Santini)
28. **Giugno 2003: 2nd European Bioremediation Conference**, 29/06-04/07, Chania (Creta-Grecia): “Use of enzyme (polyphenol oxidases) in food industry for bioremediation applications” (E. Chiacchierini, **D. Restuccia**, G. Vinci)

IX B-Selected Publications

1. U.G. Spizzirri, M.R. Loizzo, F. Aiello, S.A. Prencipe, **D. Restuccia**: “*Non-dairy kefir beverages: formulation, composition and main features*”, **Journal of Food Composition and Analysis**, 117: 105130, (2023), [ISSN 0889-1575] (Classe A, Q1 Food Science; IF=4.52)
2. **D. Restuccia**, S.A. Prencipe, M. Ruggeri, U.G. Spizzirri: “*Sustainability assessment of different extra virgin olive oil extraction methods through a life cycle thinking approach: challenges and opportunities in the elaiio-technical sector*”, **Sustainability**, 14: 15674, (2022), [ISSN 2071-1050] (Riv. Sc. Area13, Q1 Environmental Sciences, IF=3.9)
3. U.G. Spizzirri, G. Carullo, F. Aiello, D. Paolino, **D. Restuccia**: “*Valorization of olive oil pomace extracts for a functional pear beverage formulation*”, **International Journal of Food Science and Technology**, 56 (11): 5497-5505, (2021), [ISSN 0950-5423] (Riv. Sc. Area13, Q1 Food Science, IF=3.612)
4. U.G. Spizzirri, F. Puoci, F. Iemma, **D. Restuccia**: “*Biogenic amines profile and concentration in commercial milks for infants and young children*”, **Food Additives & Contaminants: Part A (IF=2.34)**, 36(3): 337-349, (2019), [ISSN 0265-203X] (Riv. Sc. Area13, Q1 Food Science)
5. **D. Restuccia**, G. Giorgi, U.G. Spizzirri, F. Sciubba, G. Capuani, V. Rago, G. Carullo, F. Aiello: “*Autochthonous white grape pomaces as bioactive source for functional jams*”, **International Journal of Food Science and Technology**, 54(4): 1313-1320, (2019), [ISSN 0950-5423] (Riv. Sc. Area13, Q1 Food Science, IF=2.773)

6. **D. Restuccia**, M.L. Clodoveo, F. Corbo, M.R. Loizzo: "*De-stoning technology for improving olive oil nutritional and sensory features: the right idea at the wrong time*", **Food Research International**, 106: 636-646, (2018), [ISSN 0963-9969] (Classe A, Q1 Food Science, IF=3.589)
7. **D. Restuccia**, V. Sicari, T.M. Pellicanò, U.G. Spizzirri, M.R. Loizzo: "*The impact of cultivar on polyphenol and biogenic amine profiles in calabrian red grapes during winemaking*", **Food Research International**, 102: 303-312, (2017), [ISSN 0963-9969] (Classe A, Q1 Food Science, IF=3.52)
8. M.R. Loizzo, U.G. Spizzirri, M. Bonesi, R. Tundis, N. Picci, **D. Restuccia**: "*Influence of packaging conditions on biogenic amines and fatty acids evolution during 15 months storage of a typical spreadable salami ('Nduja')*", **Food Chemistry**, 213: 115-122, (2016), [ISSN 0308-8146] (Classe A, Q1 Food Science, IF=5.177)
9. G. Cirillo, M. Curcio, O. Vittorio, F. Iemma, **D. Restuccia**, U.G. Spizzirri, F. Puoci, N. Picci: "*Polyphenol conjugates and human health: a perspective review*", **Critical Reviews in Food Science and Nutrition**, 56 (2): 326-337, (2016), [ISSN 1040-8398] (Classe A, Q1 Food Science, IF=5.108)
10. M. De Luca, **D. Restuccia**, M.L. Clodoveo, F. Puoci, G. Ragno: "*Chemometric analysis for discrimination of extra virgin olive oils from whole and destoned olive pastes*", **Food Chemistry**, 202: 432-437, (2016), [ISSN 0308-8146] (Classe A, Q1 Food Science, IF=4.529)
11. **D. Restuccia**, U.G. Spizzirri, O.I. Parisi, G. Cirillo, N. Picci: "*Brewing effect on levels of biogenic amines in different coffee samples as determined by LC-UV*", **Food Chemistry**, 175: 143-150, (2015), [ISSN 0308-8146] (Classe A, Q1 Food Science; IF=4.052)
12. **D. Restuccia**, U.G. Spizzirri, M. Bonesi, R. Tundis, F. Menichini, N. Picci, M.R. Loizzo: "*Evaluation of fatty acids and biogenic amines profiles in mullet and tuna roe during 6 months storage at 4°C*" **Journal of Food Composition and Analysis**, 40: 52-60, (2015), [ISSN 0889-1575] (Riv. Sc. Area13, Q1 Food Science, IF=2.780)
13. M.R. Loizzo, U.G. Spizzirri, F. Puoci, F. Menichini, N. Picci, **D. Restuccia**: "Technological aspects and analytical determination of biogenic amines in cheese", **Trends in Food Science and Technology**, 30: 38-55, (2013), [ISSN 0924-2244] (Classe A, Q1 Food Science; IF=6.496)
14. G. Cirillo, M. Curcio, O.I. Parisi, F. Puoci, F. Iemma, U.G. Spizzirri, **D. Restuccia**, N. Picci: "*Molecularly imprinted polymers for the selective extraction of glycyrrhizic acid from liquorice roots*", **Food Chemistry**, 125: 1058-1063, (2011), [ISSN 0308-8146] (Classe A, Q1 Food Science, IF=3.655)
15. **D. Restuccia**, U.G. Spizzirri, O.I. Parisi, G. Cirillo, M. Curcio, F. Iemma, F. Puoci, G. Vinci, N. Picci: "*New EU regulation aspects and global market of active and intelligent packaging for food industry applications*" **Food Control**, 21: 1425-1435, (2010), [ISSN 0956-7135] (Classe A, Q1 Food Science, IF=2.812)