

CURRICULUM VITAE

Prof. PhD Paola PITTIA

Email: ppittia@unite.it

Work position: Full Professor in Food Science and Technology, Faculty of Bioscience and Technology for Food Agriculture and Environment
Vice-Rector for Internationalisation of the University of Teramo

1. EDUCATION

- Master Degree in Food Science and Technology (1989)
- Doctorate in Nanotechnology (University of Trieste, April 2016)

2. CURRENT ACADEMIC and INSTITUTIONAL ROLE

- Full Professor in Food Science and Technology at the Faculty of Bioscience and Technology for Food, Agriculture and Environment
 - Delegate of the Rector for Internationalization of the University of Teramo (from 2013, current)
- She was President of the International Master of Science in Food Science and Technology (formerly Food Sciences and Technologies), 2013-2018.

3. PREVIOUS PROFESSIONAL EXPERIENCE

- October 1989 - 3.12.1994, worked as post-graduated ESR with grants at the Department of Food Sciences, University of Udine (UNIUD)
- 3.12.1995- 2.12.2001, Graduated Technician, Department of Food Sciences, UNIUD
- 3.12.2001-30.12.2004, Assistant Professor at the University of Udine
- 31.12.2004-1.01.2019, Associate Professor at the University of Teramo
- 2.01.2019-current, full professor AGR15 at the University of Teramo

4. SCIENTIFIC ACTIVITY IN RESEARCH, EDUCATION and KNOWLEDGE TRANSFER

4.1 Scientific research

She started her researcher carrier in 1989 at the University of Udine; she received grants to internships as visiting scientists in ENSBANA (Dijon, FR) and Institute of Food Research (Norwich, UK). Current research activity is focused on physical, physico-chemical and rheological properties of foods and food components and their changes as a consequence of processing and storage conditions. Recent interests include the technological functionality of food ingredients and the design of formulated foods with improved health and stability properties., innovative and sustainable food processing, by-products and waste valorization.

She has been / is scientific responsible for scientific projects financed by public bodies and private companies at national and international level.

She was vice-coordinator of the EU COST Action project n. 921 "Food matrices: structural organization from nano to macroscale and impact of flavor release and perception" (2002-2007).

4.2. Research topics on education and training in food and food-related Higher Education study programmes

Since 2005 she is/was committed in Erasmus Thematic Network and Erasmus+ Knowledge Alliance and Capacity Building projects where she acquired a main expertise in curriculum development and innovative teaching tools in Food Studies.

Main topics of interest and activity in this area are:

- Innovation in teaching methodologies
 - Curriculum Development and Course design
 - Study of trends in the agro-food sector, skills and knowledge of graduates.
- She has been / is principal investigator of projects under FP7, ERASMUS, ERASMUS Mundus and ERASMUS + (ISEKI_Food 2 (2005-2008) and ISEKI Mundus (2007-2008) ISEKI_Food 3 and ISEKI_Mundus 2 (2008-2011), TRACK_FAST ((FP7 KBBE 227220), FOOD-STA (KA2, 2016-2019), FOODQA (KA2, 2017-2019), SPAAT4FOOD (KA2-CB 2018-2020), ABIONET (KA2-CB, 2018-2020) INTRINSIC (KA2 , SP 2019-2021).

She was coordinator of the Erasmus TN project, ISEKI_Food 4 (2011-2014) and she is coordinator of the ERASMUS + KA2 ASKFOOD project (2018-2021).

5. PUBLICATIONS

Co-author of over 170 scientific publications in international referenced journals; over 200 works on national and international conference proceedings, 8 book chapters, editor of 1 book and various conference proceedings.

List of publications and H index:

- Google Citations: <https://scholar.google.it/citations?user=zwQPOXkAAAAJ&hl=it>, total H-index: 36, from 2016: 28
- Scopus (Aug 2021): H-index 28 (132 publications).

6. DOCTORATE/PHD

She is a member of the Council of the Doctorate in Food Sciences of the Faculty of Biosciences and Agro-food Technologies-University of Teramo and is currently the tutor of four PhD students with studies relating to research topics.

7. TEACHING ACTIVITY

Since 2004 P. Pittia has carried out/carries out teaching activities at the University of Teramo in modules and courses on disciplines of the Food Science and Technology scientific sector in both Food Science and Technology (I and II level) and Viticulture and Oenology (I level) study programmes. Currently she is the appointed teacher for the following courses: Food Ingredients and Formulations (Food Technology I) (9 ECTS), Unitary Operations I (5 credits), Research and Development for Food Innovation (4 ECTS). She has been a visiting professor at the Universidad Politecnica de Valencia (ES), Université du Lille (FR), Universidad de San Paolo (Brasil).

8. OTHER ACTIVITIES

- Evaluator for national (PRIN, FISR, FIRB, POR-FESR), European (FP6, FP7, COST Actions) and international competitive projects.
- Reviewer of international, peer-reviewed journals in the Food Science and Technology sector.
- Past-President of the ISEKI-Food Association (www.iseki-food.net) (2014-2020).
- She was co-editor of two peer-reviewed international journals International Journal of Food Studies, Italian Journal of Food Science (2012-2017).
- Registered since 2000 in the Order of Food Technologists of the Friuli-Venezia Giulia Region and since 2007 in the Order of Abruzzo Region.
- Elected fellow of the IUFOST Academy (2014)

Language skills:

- **English: advanced professional knowledge**

Curriculum Vitae, prof. Dr. Paola Pittia

- writing C1
- speaking: C1
- reading: C1

- Others: Spanish and German: basic, A2

SIGNATURE

31 August 2021

Si dichiara, ai sensi delle norme in materia di dichiarazioni sostitutive di cui agli art. 46 e seguenti del DPR 445/2000 e s.m.i, che tutto quanto dichiarato nel presente curriculum corrisponde al vero. La sottoscritta dichiara che quanto riportato nel presente Curriculum Vitae è reso ai sensi e per gli effetti degli articoli 38 e 47 del D.P.R. n. 445/2000 e s.m.i, consapevole della responsabilità penale in caso di dichiarazioni false o reticenti.

Publication List available at:

<https://scholar.google.com/citations?user=zwQPOXkAAAAJ>

Publications (peer-reviewed, international journals)

1. Anese M., Pittia P., Nicoli M.C.. 1993. Oxygen scavenging properties of heated glucose/glycine aqueous solutions. *Italian Journal of Food Science*, 1, 75-79.
2. Dalla Rosa M., Pittia P., Nicoli M.C.. 1994. Influence of water activity on head space concentration of volatiles over model and food systems. *Italian Journal of Food Science* 4, 421-432.
3. Mastrocola D., Pittia P., Lerici C.R. 1996. Quality of apple slices processed by combined techniques. *Journal of Food Quality* 19 (2), 133-146.
4. Dalla Rosa M., Cencic L., Pittia P., Mastrocola D. 1996. Kinetics of physico-chemical and rheological modifications of different pasta products during cooking process. *Italian Food and Beverage Technology*, 7 (3), 1-5.
5. Pittia P., Wilde P.J. e Clark D.C.*. 1996. The foaming properties of native and pressure treated β -casein. *Food Hydrocolloids*, 10 (3), 335-342.
6. Pittia P., Wilde P.J., Husband F. e Clark D.C.*. 1996. The effect of high pressure treatment on the functional and structural properties of β -lactoglobulin. *Journal of Food Science*, 61 (6), 1123-1128
7. Guerzoni M.E.*, Lanciotti R., Westall F., Pittia P. 1997. Interrelationship between chemico-physical variables, microstructure and growth of *Listeria monocytogenes* and *Yarrowia lipolytica* in food model systems, *Science des Aliments*, 17 (5), 507-522.
8. Iametti S.*, Transdico F., Bonomi G., Vecchio G., Pittia P., Rovere P. e Dall'Aglio G. 1997. Molecular modifications of β -lactoglobulin upon exposure to high pressure. *Journal of Agriculture and Food Chemistry*, 45 (1), 23-29.
9. Pittia P.*, Gambi, A. e Lerici C.R. 1997. Evaluation of the stability of food model emulsions. *Food Research International*, 30 (3/4), 177-184.
10. Mastrocola D.*, Barbanti D., Dalla Rosa M. e Pittia P. 1998. Physico-chemical characteristics of dehydrated apple cubes reconstituted in sugar solutions. *Journal of Food Science*, 63 (3), 495-498.
11. Pittia P.*, Nicoli M.C., Comi G. e Massini R. 1999. Shelf-life extension of ready to eat pear cubes. *Journal of the Science of Food and Agriculture* 79, 1-6 (DOI 10.1002/(SICI)1097-0010(19990515)79:7<955::AID-JSFA310>3.0.CO;2-3)
12. Iametti S.*, Donnizzelli E., Pittia P., Rovere P., Squarcina N. e Bonomi F. 1999. Characterisation of high pressure-treated egg albumen. *Journal of Agriculture and Food Chemistry*, 47 (9), 3611-3616.
13. Innocente N., Stefanutto O., Pittia P., Corradini C. 2000. Texture Profile of Montasio cheese. *Milchwissenschaft*, 55 (9), 507-510
14. Pittia P.*, Dalla Rosa M., Lerici C.R. 2001. Textural changes of coffee beans as affected by roasting conditions. *Lebensmittel- Wissenschaft und Technologie*, 33, 1-8.
15. Meluzzi A.*, Tallarico N., Pittia P., Sirri F. e Franchini A. 2001. The influence of low protein diets supplemented with isoleucine and valine on the quality and functional properties of chicken eggs. *Italian Journal of Food Science*, 13 (3), 321-328
16. Tallarico N.*, Sirri F., Meluzzi A., Pittia P., Parpinello G.P. e Franchini A. 2002. Effect of dietary vegetable lipids on functional and sensory properties of chicken eggs. *Italian Journal of Food Science*, 14 (2), 159-166
17. Maifreni M.*, Marino M., Pittia P. e Rondinini G. 2002. Textural and sensorial characterisation of Montasio cheese produced using proteolytic starters. *Milchwissenschaft*, 57 (2), 23-26
18. Innocente N.*, Pittia P., Stefanutto O., Corradini C. 2002. Correlation among instrumental texture, chemical composition and presence of characteristic holes in a semi-hard Italian cheese. *Milchwissenschaft*, 57 (4), 204-208.

19. Romani S.*, Sacchetti G., Pittia P., Dalla Rosa, M. 2002. Physical, chemical, textural and sensorial changes of portioned Parmigiano Reggiano cheese, *Food Science & Technology International*, 8 (4), 203-211.
20. Sacchetti G.*, Pittia P., Biserni M., Pinnavaia G. e Dalla Rosa M. 2003. Kinetic modelling of textural changes in Ready-to-eat breakfast cereals during soaking in skimmed milk. *International Journal of Food Science and Technology* 38, 1-9.
21. Volpelli L.*, Morgante M., Piasentier E., Pittia P., Valusso R. 2003. Meat quality in male fallow deer (Dama dama): effects of age and supplementary feeding. *Meat Science*, 65, 555-562
22. Lanciotti R.*, Pittia P. e Guerzoni E. 2004. Suitability of high-dynamic-pressure treated milk for the production of yogurt *Food Microbiology*, 21, 753-760
23. Pittia P.*, Mastrocola D. e Nicoli M.C. 2005. Effect of colloidal properties of oil-in-water emulsions on liquid-vapour partition of ethanol. *Food Research International* 38 (5) 585-595.
24. Sacchetti G.*, Pittia P., Pinnavaia G. 2005. The effect of extrusion temperature and drying-tempering on both the kinetics of hydration and the textural changes in extruded ready-to-eat breakfast cereals during soaking in semi-skimmed milk. *International Journal of Food Science and Technology*, 40, 1-9
25. Mastrocola D.*, Sacchetti G., Pittia P., Di Mattia C. and Dalla Rosa M. 2005. Rehydration of dried fruit pieces in aqueous sugar solutions: a review on mass transfer and final product characteristics. *Italian Journal of Food Science*, 17 (3), 243-254
26. Pittia P.*, Anese M., Manzocco L., Calligaris S., Mastrocola D., Nicoli M.C. 2006. Ethanol vapour pressure in bakery products. *Flavour and Fragrance Journal* 21, 3-7.
27. Pittia P.*, Nicoli M.C., Sacchetti G. 2007. Effect of moisture and water activity on textural properties of raw and roasted coffee beans. *Journal of Texture Studies*, 38, 116-134.
28. Pittia P.*, Sacchetti G. 2008. Antiplasticization effect of water in amorphous foods. A review. *Food Chemistry*, 106 (4), 1417-1427
29. Martuscelli M., Savary G., Pittia P. e Cayot N.* 2007. Vapour partition of aroma compounds in strawberry flavoured custard cream and effect of fat content. *Food Chemistry*, 108 (4), 1200-1207.
30. Pittia P.*, Furlanetto R., Maifreni M., Tassan Mangina F., Dalla Rosa M. 2008. Safe cooking optimisation by F-value computation in a semi-automatic oven. *Food Control*, 19, (7), 688-697
31. Sacchetti G.*, Di Mattia C., Pittia P., Mastrocola D. 2009. Effect of roasting degree, equivalent thermal effect and coffee type on the radical scavenging activity of coffee brews and their phenolic fraction. *Journal of Food Engineering*, 90 (1), 74-80.
32. Santonico M., Pittia P., Pennazza G., Martinelli E., Bernabei M., Paolesse R., D'Amico A., Compagnone D. e Di Natale C.* 2008. Study of the aroma of artificially flavored custards by chemical sensor array fingerprinting. *Sensors & Actuators: B. Chemical*, 133 345–351.
33. Sacchetti G.*, Di Mattia C., Pittia P., Martino G., 2009 Application of a radical scavenging activity test to measure the total antioxidant activity of poultry meat. *Meat Science*, 80 (2008) 1081–1085
34. Martuscelli M., Pittia P.*, Casamassima M., Manetta A.C., Lupieri L., Neri L. Effect of intensity of smoking treatment on the free amino acids and biogenic amines occurrence in dry cured ham. *Food Chemistry*, 116 (2009) 955–962
35. Di Mattia C.D.*, Sacchetti G., Mastrocola D., Pittia P. 2009. Effect of phenolic antioxidants on the dispersion state and chemical stability of olive oil O/W emulsions. *Food Research International* 42 1163–1170
36. Venir E.*, Pittia P., Giavon S., Maltini E. 2009. Structure and water relations of melanoidins investigated by thermal, rheological and microscopic analysis. *International Journal of Food Properties*, 12: 819–833.
37. Rovere P., Brutti A., Franceschini B., Trasatti L., Pittia P. 2009. Applicazione del modello cinetico “Mean Kinetic Temperature” (mkt) alla valutazione della temperatura nella catena del freddo. *Industria Conserve* 84 (3), 153-165.

38. Di Mattia C.D.*, Sacchetti G., Mastrocola D., Sarker D.K., Pittia P.* 2010. Surface properties of phenolic compounds and their influence on the dispersion degree and oxidative stability of olive oil O/W emulsions. *Food Hydrocolloids*, 24, 652-658.
39. Neri L., Pittia P., Bertolo G., Torreggiani D., Sacchetti G.*. 2010. Influence of water activity and molecular mobility on peroxidase activity in salt and sorbitol-maltodextrin systems. *Journal of Food Engineering* 101, 289–295.
40. Di Mattia C., Sacchetti G., Neri L., Martuscelli M., Mastrocola D., Pittia P. 2011. Parametri tecnologici e attività antiossidante di polveri di cacao. *Progress in Nutrition*, 13 (1), 39-47.
41. Neri L., Hernando Hernando I., Perez-Munuera I., Sacchetti G., Pittia P.* 2011. Effect of blanching in water and sugar solutions on texture and microstructure of sliced carrots. *Journal of Food Science*, 76 (1), E23-E30.
42. Pittia P.*, Sacchetti G., Mancini L., Voltolini M., Tromba G., Zanini F. 2011. Evaluation Of microstructural properties of coffee beans by synchrotron X-ray microtomography: a methodological approach. *Journal of Food Science*, 76 (2), E222-E231.
43. Di Mattia C.D.*, Sacchetti G., Pittia P. 2011. Interfacial behaviour and antioxidant efficiency of olive polyphenols in o/w olive oil emulsions as affected by surface active agent type. *Food Biophysics* 6 (2), 295-302.
44. Comunian T. A.*, Monterrey-Quintero E.S., Thomazini M. Balieiro J.C.C., Piccone P., Pittia P., Favaro-Trindade C.S. 2011. Assessment of production efficiency, physicochemical properties and storage stability of spray dried chlorophyllide, a natural food colourant, using Gum Arabic, maltodextrin and soy protein isolate based carrier systems. *International Journal of Food Science and Technology*, 46, 1259–1265.
45. Neri L., Pittia P., Bertolo G., Torreggiani D., Sacchetti G.* 2011. Influence of water activity and system mobility on peroxidase activity in maltodextrin solutions. *Food Biophysics*, 6 (2), 281-287.
46. Pittia P.*, Cesaro A. 2011. How water interacts with biomolecules. *Food Biophysics* 6 (2), 183-185.
47. Rocculi P.*, Sacchetti G., Venturi L., Cremonini M., Dalla Rosa M., Pittia P.. 2011. The Role of water state and mobility on the antiplasticization of green and roasted coffee beans. *Journal of Agriculture and Food Chemistry*, 2011, 59 (15), 8265–8271
48. Piccone P., Lonzarich V., Navarini L., Fusella G.C., Pittia P.* 2012. Effect of sugars on liquid-vapour partition of volatile compounds in ready-to-drink coffee beverages. *Journal of Mass Spectrometry*, 47, 1120–1131.
49. da Silva F.C.*, da Fonseca C.R., de Alencar S. M., Thomazini M., de Carvalho Balieiro J.C. Pittia P. Favaro-Trindade C.S. 2013. Assessment of production efficiency, physicochemical properties and storage stability of spray-dried propolis, a natural food additive, using gum Arabic and OSA starch-based carrier systems. *Food and Bioproducts Processing*, 91 (1), 28-36. (<http://dx.doi.org/10.1016/j.fbp.2012.08.006>)
50. Compagnone D.*, Fusella G.C., Del Carlo M., Pittia P., Di Natale C., Tortora L., Paolesse R. 2013. Gold nanoparticles-peptide based gas sensor arrays for the detection of food aromas. *Biosensors and Bioelectronics*, 42, 618-625.
51. Di Mattia C., Martuscelli M., Sacchetti G., Scheirlinck I., Beheydt B., Mastrocola D., Pittia P.* 2013. Effect of fermentation and drying on procyanidins, antiradical activity and reducing properties of cocoa beans. *Food and Bioprocess Technology*, 6 (12), 3420-3432. DOI: 10.1007/s11947-012-1028-x
52. Sacchetti G.*, Neri L., Laghi L., Capozzi F., Mastrocola D., Pittia P. 2014. Multidisciplinary approach to study the effect of water status and mobility on the activity of peroxidase in solutions. *Food Chemistry* 144 (1), 36-43 (doi: 10.1016/j.foodchem.2013.05.130).
53. Neri L., Hernando I., Perez-Munuera I., Sacchetti G., Mastrocola D., Pittia P.* 2014. Mechanical properties and microstructure of frozen carrots during storage as affected by blanching in water and sugar solutions. *Food Chemistry*, 144, 65–73 <http://dx.doi.org/10.1016/j.foodchem.2013.07.123>
54. Pizzoni D., Pittia P., Del Carlo M., Compagnone D.*, Di Natale C. 2014. Oligopeptides-based gas sensing for food quality control. *Lecture Notes in Electrical Engineering*, 268 LNEE, pp. 83-87 (doi: 10.1007/978-3-319-00684-0-16)

55. Costa R., Smole Mozina S., Pittia P.* 2014. The Regulation of Food Science and Technology Professions in Europe. *International Journal of Food Studies*, 3, 125-135.
56. Giacintucci V., Guardeño L., Puig A., Hernando I., Sacchetti G., Pittia P.* 2014. Composition, protein contents, and microstructural characterisation of grains and flours of emmer wheats (*Triticum turgidum* ssp. *dicoccum*) of the Central Italy Type. *Czech Journal of Food Science*, 32, 2, 115–121.
57. Di Mattia C.*, Martuscelli M., Sacchetti G., Beheydt B., Mastrocola D., Pittia P. (2014) Effect of conching on procyanidins and functional properties of chocolate. *Food Research International*, 63, 367-372.
58. Neri L., Pittia P., Di Mattia C., Bertolo G., Mastrocola D., Sacchetti G.* (2014) Multiple effects of viscosity, water activity and glass transition temperature on peroxidase activity in binary and ternary carbohydrate solutions. *Food Biophysics*, 9, 260–266.
59. Sacchetti G., Neri L., Laghi L., Capozzi F., Mastrocola D., Pittia P.* (2014) Multidisciplinary approach to study the effect of water status and mobility on the activity of peroxidase in solutions. *Food Chemistry*, 144, 36-43.
60. Compagnone D.*, Faieta M., Pizzoni D., Di Natale C., Van Caelenberg T., Beheydt B., Pittia P.. Quartz Crystal Microbalance gas sensor arrays for the quality control of chocolate. *Sensors & Actuators: B. Chemical*, 207 (Part B), 1114-1120.
61. Di Mattia C.*, Paradiso V., Andrich L., Giarnetti M., Caponio F., Pittia P. (2014). Effect of olive oil phenolic compounds and maltodextrins on the physical properties and oxidative stability of olive oil o/w emulsions. *Food Biophysics*, 9 (4), 396-405.
62. Di Mattia C.*, Balestra F., Sacchetti G., Neri L., Mastrocola D., Pittia P. (2015). Physical and structural properties of extra-virgin olive-oil based mayonnaise. *LWT-Food Science and Technology* 62 (1), 764-770.
63. Gonzalez-Martinez C.*, Ho P., Cunha L., Schluter O., Pittia P. (2015) Identifying most important skills for PhD students in Food Science and Technology: a comparison between industry and academic stakeholders. *International Journal of Food Studies*, 4, 163-172.
64. Mayor L.*, Flynn K., Dermesonluoglu, Pittia P., Baderstedt E., Ruiz-Bejaramo B., Geicu M., Quintas M., Lakner Z., Costa R. (2015). Skill development in food professionals: a European study. *European Food Research Technology* 240 (5), 871-884. (doi: 10.1007/s00217-014-2400-z)
65. Oreopoulou V.*, Giannou V., Lakner Z., Pittia P., Mayor L., Silva C.L., Costa R. 2015. Career path of food science and technology professionals: Entry to the world of work. *Trends in Food Science and technology* 42 (2), 183–192.
66. Pizzoni D., Compagnone D., Di Natale C., D’Alessandro N., Pittia P.* 2015. Evaluation of aroma release of gummy candies added with strawberry flavours by gas-chromatography/mass-spectrometry and gas sensors arrays. *Journal of Food Engineering.*, 167, Part A, 77-86. doi:10.1016/j.jfoodeng.2015.03.003
67. Martuscelli M., Lupieri L., Chaves-Lopez L., Mastrocola D., Pittia P.* 2015. Technological approach to reduce NaCl content of traditional smoked dry-cured hams: effect on quality properties and stability. *Journal of Food Science and Technology*, 52 (12), 7771–7782. DOI 10.1007/s13197-015-1957-2
68. Giannou V., Lakner Z., Pittia P., Mayor L., Costa R., Silva C.L. M. and Oreopoulou V.*. 2015. Qualifications of Food Science and Technology/Engineering professionals at the entrance in the job market. *International Journal Food Studies*, 4, 173-187.
69. Neri L., Di Biase L., Sacchetti G., Di Mattia C., Santarelli V., Mastrocola D., Pittia P.* 2016. Use of vacuum impregnation for the production of high quality fresh-like apple products. *Journal of Food Engineering* 179, 98-108. doi:10.1016/j.jfoodeng.2016.02.002
70. Giacintucci, V., Di Mattia, C.*, Sacchetti, G., Neri, L., Pittia, P. 2016. Role of olive oil phenolics in physical properties and stability of mayonnaise-like emulsions. *Food Chemistry*, 213, 369-377 .
71. Armellini R., Compagnone D., Pittia P., Scampicchio M.* 2017. Hydrogen and atom transfer activity of saffron extracts by Square Wave Voltammetry. *Electroanalysis*, 29(2), 521-528.
72. Mascini M., Pizzoni D., Perez G., Chiarappa E., Di Natale C., Pittia P., Compagnone D.*. 2017. Tailoring gas sensor arrays via the design of short peptides sequences as binding elements. *Biosensors and Bioelectronics*, 93, 161-169.

73. Martuscelli M., Lupieri L.; Sacchetti G., Mastrocola D., Pittia P. 2017. NaCl penetration and content prediction by water activity analysis in dry-cured ham. *Journal of Food Engineering* 200, pp. 29-39.
74. Flynn K.M., Ho P., Vieira M.C., Pittia P., Dalla Rosa M. 2017. Food Science and Technology Students Self-Evaluate Soft and Technical Skills. *International Journal of Food Studies*, 6, 129-136.
75. Serio A., Chaves-López C., Rossi C., Pittia P., Dalla Rosa M., Paparella A. 2017. Salting by vacuum brine impregnation in nitrite-free lonza: effect on Enterobacteriaceae. *Italian Journal of Food Safety*, 6 (1), pp. 23-27.
76. Neri L.*, Di Mattia D., Sacchetti G., Pittia P., Mastrocola D. 2018. Influence of water activity and molecular mobility on pectinmethylesterase activity in salt and glucose-maltodextrin model systems. *Food and Bioproducts Processing*, 107, 1-9. <https://doi.org/10.1016/j.fbp.2017.10.003>.
77. Armellini R., Peinado I.*, Pittia P., Scampicchio M., Heredia A. and Andres A. 2018. Effect of saffron (*Crocus sativus* L.) enrichment on antioxidant and sensorial properties of wheat flour pasta. *Food Chemistry*, 254, 55-63.
78. Cifà D., Skrt M., Pittia P., Di Mattia C., Poklar Ulrich N.* 2018. Enhanced yield of oleuropein from olive leaves using ultrasound-assisted extraction. *Food Science & Nutrition* (accepted: 25/03/2018) DOI: 10.1002/fsn3.654. *Food Science and Nutrition*, 6(4): 1128–1137.
79. Rossi D.*, Pittia P., Realdon N. 2018. Contact Angle Measurements and Applications in Pharmaceuticals and Foods: A Critical Review *Reviews of Adhesion and Adhesives*, 6 (2) 202-252. DOI: 10.7569/RAA.2018.097308
80. Mascini M., Gaggiotti S., Della Pelle F., Di Natale C., Qakala S., Iwuoha E., Pittia P. and Compagnone D.*. 2018. Peptide modified ZnO nanoparticles as gas sensors array for volatile organic compounds (VOCs). *Frontiers in Chemistry, Analytical Chemistry* (accepted, 20/03/2018). doi: 10.3389/fchem.2018.00105.
81. Rocchi R., Mascini M., Sergi M.§*, Compagnone D., Mastrocola D., Pittia P. §* 2018. Crocins pattern in saffron detected by UHPLC-MS/MS as marker of quality, process and traceability. *Food Chemistry*, 264, 241-249.
82. Di Mattia C., Sacchetti G., Neri L., Giacintucci V., Cerolini V., Mastrocola D, Pittia P. 2018. Egg yolk gels: sol-gel transition and mechanical properties as affected by oleuropein enrichment. *Food Hydrocolloids*, 84, 435-440.
83. Giacintucci V., Di Mattia C.D.*, Sacchetti G., Flamminii F., Gravelle. Baylis A.J., Dutcher B, J.R., Marangoni A.G., Pittia P. 2018 Ethylcellulose oleogels with extravirgin olive oil: the role of oil minor components on microstructure and mechanical strength, *Food Hydrocolloids*, 84, 508-514.
84. Mutarutwa D., Navarini L., Lonzarich V., Compagnone D., Pittia P.§*2018. GC-MS aroma characterization of vegetable matrices: Focus on 3-alkyl-2-methoxypyrazines. *Journal of Mass Spectrometry*, 53:871–881. <https://doi.org/10.1002/jms.4271>.
85. Sergi M.*, Simeoni M.C., Pellegrini M., Pittia P., Ricci A., Compagnone D. 2018. Analysis of Polyphenols in the Lamiaceae Family by Matrix Solid-Phase Dispersion Extraction Followed by Ultra-High-Performance Liquid Chromatography-Tandem Mass Spectrometry Determination. *ACS Omega*, 3 (12), 17610-17616. (Open access)
86. Ianni A., Di Maio G., Pittia P., Grotta L., Perpetuini G., Tofalo R., Cichelli A., Martino G., 2019 Chemical-nutritional quality and oxidative stability of milk and dairy products obtained from Friesian cows fed with a dietary supplementation of dried grape pomace" *Journal of the Science of Food and Agriculture*, 99 (7), 3635-3643.
87. Armellini, R., Peinado, I.*, Asensio-Grau, A., Pittia, P., Scampicchio, M., Heredia, A., Andres, A. 2019. In vitro starch digestibility and fate of crocins in pasta enriched with saffron extract. *Food Chemistry*. 283, 155-163. <https://doi.org/10.1016/j.foodchem.2019.01.041>
88. Di Maio G., Pittia P., Mazzarino L., Maraschin M., Khunen S.* 2019. Cow milk enriched with nanoencapsulated phenolic extract of jaboticaba (*Plinia peruviana*). *J Food Sci Technol.*, Mar;56(3):1165-1173 <https://doi.org/10.1007/s13197-019-03579-y>

89. Perito M. A.*, Sacchetti G., Di Mattia C.D., Chiodo E., Pittia P., Saguy S.I., and Cohen E., 2019. Buy local! Familiarity and preferences for extra virgin olive oil of Italian consumers. *Journal of Food Products Marketing*, <https://doi.org/10.1080/10454446.2019.1582395>
90. Scroccarello A., Della Pelle F., Neri L., Pittia P., Compagnone D.* 2019. Silver and gold nanoparticles based colorimetric assays for the determination of sugars and polyphenols in apples *Food Research International* 119, (5), 359-368 <https://doi.org/10.1016/j.foodres.2019.02.006>.
91. Neri L.*, Santarelli V., Di Mattia C., Sacchetti G., Faieta M., Mastrocola D., Pittia P. 2019. Effect of dipping and vacuum Impregnation pretreatments on the quality of frozen apples: a comparative study on organic and conventional fruits. *Journal of Food Science*, 84 (4), 798-806 doi: 10.1111/1750-3841.14489.
92. Rocchi R., Mascini M., Faberi A., Sergi M., Compagnone D., Di Martino V., Carradori S., Pittia P.* 2019. Comparison of IRMS, GC-MS and E-Nose data for the discrimination of saffron samples with different origin, process and age. *Food Control*, 106, December 2019, article n. 106736, pp 1-9; <https://doi.org/10.1016/j.foodcont.2019.106736>
93. Flamminii F., Di Mattia C.*, Di Fonzo G., Neri L., Faieta M., Caponio F., Pittia P. 2019. From by-product to food ingredient: evaluation of compositional and technological properties of olive leaves phenolic extracts. *Journal of the Science of Food and Agriculture*, 99, 6620–6627.
94. Gaggiotti S., Mascini M., Pittia P., Della Pelle D., Compagnone D.* 2019. Headspace evaluation of carrots samples. Comparison of GC/MS and DNA-based E-nose. *Foods (Open Access)*, 8, 293; doi:10.3390/foods8080293
95. Faieta M.*, Di Michele A., Corradini M.G., Ludescherd R.D., Pittia P.* 2020. Effect of Encapsulation Process on Technological Functionality and Stability of *Spirulina Platensis* Extract. *Food Biophysics*. 15 (1), 50-63.
96. Santarelli V., Neri L*, Sacchetti G., Di Mattia C.D., Mastrocola D., Pittia P.*. 2020. Response of organic and conventional apples to freezing and freezing pre-treatments: focus on polyphenols content and antioxidant activity. *Food Chemistry*, 308, 5 March 2020, Article n. 125570, pp 1-8.
97. Fauster T., Giancaterino M. Pittia P. Jaeger J.* Effect of pulsed electric field (PEF) pretreatment on shrinkage, rehydration and texture of freeze-dried plant materials. *LWT - Food Science and Technology* 121 (2020) 108937.
98. Faieta, M., Neri, L., Sacchetti, G., Di Michele, A., Pittia, P.* 2020. Role of saccharides on thermal stability of phycocyanin in aqueous solutions. *Food Research International* 132,109093. DOI: 10.1016/j.foodres.2020.109093
99. Di Mattia C.D., Flamminii F., Nardella M., Chiarini M., Valbonetti L., Neri L., Difonzo G., Pittia P. 2020. Structuring alginate beads with different biopolymers for the development of functional ingredients loaded with olive leaves phenolic extract. *Food Hydrocolloids*, 108, 105849, doi.org:10.1016/j.foodhyd.2020.105849.
100. Gonzalez-Ortega R. Faieta M., Di Mattia C.D., Valbonetti L., Pittia P. 2020. Microencapsulation of olive leaf extract by freeze-drying: Effect of carrier composition on process efficiency and technological properties of the powders. *Journal of Food Engineering*, (Open access).
101. Flamminii F., Di Mattia C.*, Sacchetti G., Neri L., Mastrocola D., Pittia P. Physical and sensory properties of mayonnaise enriched with encapsulated olive leaves phenolic extracts. *Foods*, 2020, 9, 997; doi:10.3390/foods9080997 (Open access).
102. Taylor A.J., Beauchamp J.D., Briand L., Heer M., Hummel T., Margot C., McGrane S., Pieters S., Pittia P. and Spence C.. (2020) Factors affecting flavor perception in space: Does the spacecraft environment influence food intake by astronauts?" *Comprehensive Reviews in Food Science and Food Safety*, 1-37, doi.org/10.1111/1541-4337.12633 (accepted 24 Aug 2020).
103. González-Ortega R., Šturma L., Skrta M., Di Mattia C., Pittia P., Poklar Ulrih N.*. 2020 Liposomal encapsulation of oleuropein and an olive leaf extract: molecular interactions, antioxidant effects and applications in model food systems, *Food Biophysics*, published online 2 October 2020, <https://doi.org/10.1007/s11483-020-09650-y> (Open access).

104. Paradiso V.M.*, Flamminii, F., Pittia, P., Caponio, F., Di Mattia, C. 2020. Radical scavenging activity of olive oil phenolic antioxidants in oil or water phase during the oxidation of O/W emulsions: An oxidomics approach. *Antioxidants*, 9 (10), 996, pp. 1-15 (Open access)
105. Neri L., Giancaterino M., Rocchi R., Tylewicz U., Valbonetti L., Faieta M., Pittia P.* 2021. Pulsed Electric Fields (PEF) as hot air drying pre-treatment: effect on quality and functional properties of saffron (*Crocus sativus* L.). *Innovative Food Science and Emerging Technologies*, 67 (2021) 102592.
106. Neri L., Faieta M., Di Mattia C., Sacchetti G., Mastrocola D. and Pittia P.*. 2020. Antioxidant Activity in Frozen Plant Foods: Effect of Cryoprotectants, Freezing Process and Frozen Storage. *Foods* 2020, 9, 1886; doi:10.3390/foods9121886 (Open access)
107. Faieta M*, Neri L., Di Michele A., Di Mattia C.D., Pittia P *. 2021 High Hydrostatic pressure treatment of *Arthrospira* (*Spirulina*) *Platensis* extracts and the baroprotective effect of sugars on phycobiliproteins. *Innovative Food Science and Emerging Technologies* 70 (2021) 102693
108. González-Ortega R., Ferrentino G., Md Rizvi Alama, Scampicchio M., Pittia P. 2021. Antioxidant activity of natural extracts measured with a novel solid-state crocin bleaching assay by hot melt extrusion. *Journal of Food Processing and Preservation* (accepted April 2021).
109. Santarelli V., Neri L.*, Moscetti R., Di Mattia C.D., Sacchetti G., Massantini R., Pittia P. 2021. Combined use of blanching and vacuum impregnation with trehalose and green tea extract as pre-treatment to improve the quality and stability of frozen carrots. *Food and Bioprocess Technology* (accepted April 4th 2021).