CURRICULUM VITAE

Nome	Alberto Amaretti
Luogo e data di nascita	Faenza (RA), 3 ottobre 1977
Recapito ufficio	Dept. of Life Sciences University of Modena e Reggio Emilia Via Campi 103 41125 Modena, Italy.
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EDUCATION AND CAREER

2022-	Associate Professor of Chemistry and Biotechnology of Fermentations CHEM-07/C (CHIM/11) at the Department of Life Sciences of the University of Modena and Reggio Emilia.
2015-	Member of BIOGEST-SITEIA Technopole (Interdepartmental Research Center for Improvement and Valorization of Agro-Food Resources) of the University of Modena and Reggio Emilia.
2011-2021	Researcher of Chemistry and Biotechnology of Fermentations (CHIM/11) at the Department of Chemistry and, from June 2012 of at the Department of Life Sciences of the University of Modena and Reggio Emilia.
2006-2010	Research fellow for the projects: 'Metabolic and physiologic characterization of *Bifidobacterium*' (2006, 12 months, Department of Pharmaceutical Sciences, University of Bologna); 'Biotechnological valorization of agro-food industry byproducts' (2007, 12 months, Department of Chemistry, University of Modena and Reggio Emilia); 'Biotechnological valorization of dairy industry wastes' (2008, 18 months, Department of Chemistry, University of Modena and Reggio Emilia); 'Biotechnological valorization of glycerol: production of microbial lipids' (2010, 12 months, Department of Chemistry, University of Modena and Reggio Emilia).
2003-2005	PhD in 'Applied biocatalysis and industrial microbiology' at the University of Bologna, with a thesis entitled: 'Physiology and kinetics of *Bifidobacterium* in single and mixed carbohydrates'.
1996-2001	Degree, magna cum laude, in Industrial Biotechnology conseguita il 17-12-2001 at the University of Bologna, with a thesis entitled: Bioconversion of choleterol into . androstenedione by *Mycobacterium smegmatis*: scale-up scale-up form flasks to pilot plant".

SCIENTIFIC ACTIVITY

Since his appointment as a University Researcher, Alberto Amaretti has conducted his research activities at the Laboratory of Fermentation Chemistry and Microbial Biotechnology at the University of Modena and Reggio Emilia. His scientific work has focused on applied microbiology, primarily studying and developing microorganisms and microbial processes that can be applied in the industrial, nutraceutical, and food industries. Alberto Amaretti has documented expertise in industrial microbiology, particularly in the study and characterization of probiotic bacteria and non-conventional yeasts. He has gained experience in selecting biotechnologically relevant microbial strains and studying their physiology and fermentation processes in bioreactors.

Prof. Alberto Amaretti's research has mainly focused on:

1. Probiotics, prebiotics, and gut microbiota:

   Metabolism of carbohydrates, peptides, and polyphenols in the gut microbiota and by probiotic bacteria. Functional characteristics of probiotic bacteria. Composition of the gut microbiota using culture-dependent techniques and metagenomic analysis. Bioreactor studies of gut microbiota and individual bacterial isolates.

2. Biotechnological applications of non-conventional yeasts:

   Biodiversity of environmental yeasts. Physiology of ascomycete and basidiomycete yeasts and the development of fermentation processes in bioreactors for the production of lipids, carotenoids, metabolites, and enzymes.

3. Study of the microbiota of complex matrices:

   Evolution of bacterial communities in plant, animal, and food matrices using culture-dependent techniques and metagenomic analysis. Application of microorganisms for food fermentation and biopreservation.

Financed projects

Within research lines 1 and 2, Alberto Amaretti has served as the scientific lead or has participated in the following projects:

2024 P.I. ‘Unimore Learning by Doing 2023-2024 Bioraffinerie e Biocombustibili’. Fondazione Modena, Richieste libere seconda scadenza 2023. 12 months. Budget 30,000 €.

2023 Participant to ‘Identification of metabolites produced by the gut microbiota actively involved in the physiopathology of Autism Spectrum Disorder’, PRIN 2022. P.I:, Prof. Antonio Persico. 36 months. Budget totale: 273.347 €.

2022 P.I. ‘Unimore Learning by Doing 2021-2022 Bioraffinerie e Biocombustibili’. Fondazione Modena, Richieste libere prima scadenza 2022. 12 months. Budget 30,000 €.

2022 P.I. ‘Production of Sugar Alcohols in Biorefineries with Immobilized Yeasts Cells’, bando ‘FAR 2022 - Fondo di Ateneo per la Ricerca’. 12 months; 11,698.06 €.

2017 P.I. ‘Optimization of Fed-Batch Yeast Fermentations’, ‘FFABR 2017 - Fondo per il Finanziamento delle Attività di Base della Ricerca’. 24 months; budget, 3000 €.

2017 P.I. ‘Glycerol biorefinery for the production of D-arabitol’, bando ‘FAR 2016 – Progetti Dipartimentali del DSV’. 24 mesi; budget, 8,700 €.

2015 P.I. ‘Caratterizzazione della componente proteolitica del microbiota intestinale umano’, bando ‘FAR 2014 - Fondo di Ateneo per la Ricerca’. 18 months; budget, 28,000 €.

2014 P.I. ‘Aspetti nutrizionali e terapeutici del Parmigiano Reggiano associati alla modulazione del microbiota intestinale: studi in vitro e trial clinico’, bando ‘Ricerca applicata per l’innovazione 2013’, Fondazione Cassa di Risparmio di Modena. 24 months; budget, 141,429 €.

2006 Participant to PRIN 2006 ‘Lieviti come fonti di biodiversità per la produzione di molecole di interesse agroalimentare e nutraceutiche’ presso il Dipartimento di Scienze Farmaceutiche dell’Università di Bologna. P.I., Prof. Ann Elizabeth Vaughan; 24 months; budget, 64,600 €.

Within research line 3, Alberto Amaretti has served has participated in the following projects:

2023 Participant to ‘Bioconversione di imballaggi, residui e rifiuti di filiere alimentari (Bio-R&R)’ PR-FESR EMILIA ROMAGNA 2021-2027. P.I. Prof. Lara Maistrello. 30 months; budget 499.969,23 €

2020 Participant to ‘Shelf Life Secondaria’, Bando MIPAAF 2019. P.I. Prof. Fabio Licciardello 12 months; budget, 50.000€.

2019 Partecipazione al Progetto ‘UNIHEMP - Utilizzo di biomassa da canapa industriale per la produzione di energia e nuovi biochemicals’, ARS01_00668, ‘PON R&I 2017-2020’. P.I. Giuseppe Cannazza; 30 months; budget, 6,735,045.96 €; budget for local R.U., 563,121.65 €.

2019 Partecipazione al Progetto ‘Flies4Value - Insetti per la bioconversione di sottoprodotti agroalimentari in mangimi e sostanze ad alto valore aggiunto’, ‘POR-FESR 2018’. P.I. Prof. Lara Maistrello. 24 months; budget, 1.111.422 €.

2016 Partecipazione al progetto ‘Collezioni microbiche regionali: la biodiversità al servizio dell'industria agroalimentare’, bando ‘POR-FESR 2014-2020’. P.I: Fausto Gardini, 24 months; budget, 1,123,540.01 €; budget for local R.U., 210,250 €.

Publications

Alberto Amaretti was coauthor of 76 publications 76, with 4130 citations and an H-index of 33 (Scopus, July 2024). In 28 publications, Alberto Amaretti was the first or last author (# = 23) e/o and/or corresponding author (* = 15):

Candeliere F, Sola L, Busi E, Rossi M, **Amaretti A***, Raimondi S. 2024. The Metabolism of *Leuconostoc* Genus Decoded by Comparative Genomics. *Microorganisms*. 12(7):1487. doi: 10.3390/microorganisms12071487

Spampinato G, Candeliere F, **Amaretti A**, Paris R, Montanari M, Virzì N, Strani L, Citti C, Cannazza G, Rossi M, Raimondi S. 2024. A three-years survey of microbial contaminants in industrial hemp inflorescences from two Italian cultivation sites. *Journal of cannabis research*, 6(1), 31. doi: 10.1186/s42238-024-00241-z

Candeliere F, Musmeci E, Sola L, **Amaretti A**, Raimondi S, Rossi M. 2024. Genomic and functional analysis of the mucinolytic species *Clostridium celatum*, *Clostridium tertium*, and *Paraclostridium bifermentans*. *Forntiers in Microbiology*, 15:1359726. doi: 10.3389/fmicb.2024.1359726

Ranieri R, Candeliere F, Sola L, Leonardi A, Rossi M, **Amaretti A***, Raimondi S. 2024. Production of arabitol from glycerol by immobilized cells of Wickerhamomyces anomalus WC 1501. Front Bioeng Biotechnol. 12:1375937. doi: 10.3389/fbioe.2024.

Candeliere F, Sola L, Raimondi S, Rossi M, **Amaretti A#***. 2024. Good and bad dispositions between archaea and bacteria in the human gut: New insights from metagenomic survey and co-occurrence analysis. *Synthetic and Systems Biotechnology*. 9(1):88-98. doi: 10.1016/j.synbio.2023.12.007

Ranieri R, Candeliere F, Moreno-García J, Mauricio JC, Rossi M, Raimondi S, **Amaretti A#**. 2024. Fermentative processes for the upcycling of xylose to xylitol by immobilized cells of *Pichia fermentans* WC1507. *Frontiers in Bioengineering and Biotechnology*. 12:1339093 doi: 10.3389/fbioe.2024.1339093

Candeliere F, Musmeci E, **Amaretti A**, Sola L, Raimondi S, Rossi M. 2023. Profiling of the intestinal community of Clostridia: taxonomy and evolutionary analysis. *Microbiome Research Reports*. 2(2):13. doi: 10.20517/mrr.2022.19.

Raimondi S, Ranieri R, Leonardi A, Ottolina G, Rossi M, **Amaretti A#***. 2023. Hemp Biomass Pretreatment and Fermentation with non- Saccharomyces Yeasts: Xylose Valorization to Xylitol. *Chemical Engineering Transactions*. 99:97–102 doi: 10.3303/CET2399017

Candeliere F, Simone M, Leonardi A, Rossi M, **Amaretti A*** and Raimondi S. 2022. Indole and p-cresol in feces of healthy subjects: Concentration, kinetics, and correlation with microbiome. *Frontiers in Molecular Medicine.* 2:959189. doi: 10.3389/fmmed.2022.959189

Raimondi S, Foca G, Ulrici A, Destro L, Leonardi A, Buzzi R, Candeliere F, Rossi M, **Amaretti A#***. 2022. Improved fed-batch processes with *Wickerhamomyces anomalus* WC 1501 for the production of D-arabitol from pure glycerol. *Microbial Cell Factories.* 21(1):179. doi: 10.1186/s12934-022-01898-y.

Raimondi S, Candeliere F, **Amaretti A**, Costa S, Vertuani S, Spampinato G, Rossi M. 2022. Phylogenomic analysis of the genus *Leuconostoc*. *Frontiers in Microbiology*. 13:897656. doi: 10.3389/fmicb.2022.897656.

Spampinato G, Candeliere F, **Amaretti A**, Licciardello F, Rossi M, Raimondi S. 2022. Microbiota Survey of Sliced Cooked Ham During the Secondary Shelf Life. *Frontiers in Microbiology*. 13:842390. doi: 10.3389/fmicb.2022.842390.

Candeliere F, Raimondi S, Ranieri R, Musmeci E, Zambon A, **Amaretti A**, Rossi M. 2022. β-Glucuronidase Pattern Predicted From Gut Metagenomes Indicates Potentially Diversified Pharmacomicrobiomics. *Frontiers in Microbiology*. 13:826994. doi: 10.3389/fmicb.2022.826994.

Raimondi S, Zambon A, Ranieri R, Fraulini F, **Amaretti A**, Rossi M, Lusvardi G. 2022. Investigation on the antimicrobial properties of cerium-doped bioactive glasses. *Journal of Biomedical Materials Research - Part A*. 110(2):504-508. doi: 10.1002/jbm.a.37289.

Raimondi S, Spampinato G, Candeliere F, **Amaretti A**, Brun P, Castagliuolo I, Rossi M. 2021. Phenotypic Traits and Immunomodulatory Properties of *Leuconostoc carnosum* Isolated From Meat Products. *Frontiers in Microbiology* 12:730827. doi: 10.3389/fmicb.2021.730827

Musmeci E, Candeliere F, **Amaretti A,** Rossi M, Raimondi S. 2021. Draft Genome Sequence of the Mucin Degrader Clostridium tertium WC0709. *Microbiology Resource Announcement*. 10(32):e0064221. doi: 10.1128/MRA.00642-21.

Raimondi S, Calvini R, Candeliere F, Leonardi A, Ulrici A, Rossi M, **Amaretti A#***. 2021. Multivariate Analysis in Microbiome Description: Correlation of Human Gut Protein Degraders, Metabolites, and Predicted Metabolic Functions. *Frontiers in Microbiology* 12:723479. doi: 10.3389/fmicb.2021.723479.

Raimondi S, Candeliere F, **Amaretti A,** Foschi C, Morselli S, Gaspari V, Rossi M, Marangoni A. 2021. Vaginal and Anal Microbiome during Chlamydia trachomatis Infections. *Pathogens*. 10(10):1347. doi: 10.3390/pathogens10101347

Raimondi S, Musmeci E, Candeliere F, **Amaretti A,** Rossi M. 2021. Identification of mucin degraders of the human gut microbiota. *Scientific Reports* 11, 11094-. doi: 10.1038/s41598-021-90553-4

Candeliere F, Raimondi S, Spampinato G, Tay M.Y.F, **Amaretti A,** Schlundt J, Rossi M. 2021. Comparative Genomics of *Leuconostoc carnosum*. *Frontiers in Microbiology* 11, 605127-. doi: 10.3389/fmicb.2020.605127

Amaretti A#, Raimondi S, Volpi N, Rossi M. 2021. In Vitro Assessment of Prebiotic Activity. *Methods in Molecular Biology* 2278, 209-223. doi: 10.1007/978-1-0716-1274-3_17

Solopova A, Bottacini F, Venturi degli Esposti E, **Amaretti A**, Raimondi S, Rossi M, van Sinderen D. 2020. Riboflavin Biosynthesis and Overproduction by a Derivative of the Human Gut Commensal *Bifidobacterium longum* subsp. *infantis* ATCC 15697. *Frontiers in Microbiology* 11, 573335-. doi: 10.3389/fmicb.2020.573335

Amaretti A#, Bottari B, Morreale F, Savo Sardaro M.L, Angelino D, Raimondi S, Rossi M, Pellegrini N. 2020. Potential prebiotic effect of a long-chain dextran produced by *Weissella cibaria*: an in vitro evaluation. *International Journal of Food Sciences and Nutrition* 71, 563-571. doi: 10.1080/09637486.2019.1711026

Raimondi S, Spampinato G, Macavei L.I, Lugli L, Candeliere F, Rossi M, Maistrello L, **Amaretti A***. 2020. Effect of rearing temperature on growth and microbiota composition of *Hermetia illucens*. *Microorganisms* 8, 1-13. doi: 10.3390/microorganisms8060902

Amaretti A#, Righini L, Candeliere F, Musmeci E, Bonvicini F, Gentilomi GA, Rossi M, Raimondi S. 2020. Antibiotic resistance, virulence factors, phenotyping, and genotyping of non–*Escherichia coli* enterobacterales from the gut microbiota of healthy subjects. *International Journal of Molecular Sciences* 21, 1847-. doi: 10.3390/ijms21051847

Amaretti A#*, Russo B, Raimondi S, Leonardi A, Foca G, Mucci A, Zambon A, Rossi M. 2020. Potential of *Wickerhamomyces anomalus* in glycerol valorization. *Chemical Engineering Transactions* 79, 19-24. doi: 10.3303/CET2079004

Candeliere F, Raimondi S, Spampinato G, Feng Tay M.Y, **Amaretti A**, Schlundt J, Rossi M. 2020. Draft genome sequences of 12 *Leuconostoc carnosum* strains isolated from cooked ham packaged in a modified atmosphere and from fresh sausages. *Microbiology Resource Announcements* 9, e01247-19-. doi: 10.1128/MRA.01247-19

Amaretti A#, Gozzoli C, Simone M, Raimondi S, Righini L, Pérez-Brocal V, García-López R, Moya A, Rossi M. 2019. Profiling of Protein Degraders in Cultures of Human Gut Microbiota. *Frontiers in Microbiology* 10, 2614-. doi: 10.3389/fmicb.2019.02614

Raimondi S, Righini L, Candeliere F, Musmeci E, Bonvicini F, Gentilomi G, Erjavec M.S, **Amaretti A,** Rossi M. 2019. Antibiotic resistance, virulence factors, phenotyping, and genotyping of *E. Coli* isolated from the feces of healthy subjects. *Microorganisms* 7, 251-. doi: 10.3390/microorganisms7080251

Ficco DBM, Prandi B, **Amaretti A,** Anfelli I, Leonardi A, Raimondi S, Pecchioni N, De Vita P, Faccini A, Sforza S, Rossi M. 2019. Comparison of gluten peptides and potential prebiotic carbohydrates in old and modern *Triticum turgidum* ssp. genotypes. Food Research International 120, 568-576. doi: 10.1016/j.foodres.2018.11.007

Raimondi S, Luciani R, Sirangelo T.M, **Amaretti A,** Leonardi A, Ulrici A, Foca G, D'Auria G, Moya A, Zuliani V, Seibert T.M, Søltoft-Jensen J, Rossi M. 2019. Microbiota of sliced cooked ham packaged in modified atmosphere throughout the shelf life: Microbiota of sliced cooked ham in MAP. *International Journal of Food Microbiology* 289, 200-208. doi: 10.1016/j.ijfoodmicro.2018.09.017

Raimondi S, **Amaretti A#**, Gozzoli C, Simone M, Righini L, Candeliere F, Brun P, Ardizzoni A, Colombari B, Paulone S, Castagliuolo I, Cavalieri D, Blasi E, Rossi M, Peppoloni S. 2019. Longitudinal survey of fungi in the human gut: ITS profiling, phenotyping, and colonization. *Frontiers in Microbiology* 10, 1575-. doi: 10.3389/fmicb.2019.01575

Raimondi S, Nappi MR, Sirangelo T.M, Leonardi A, **Amaretti A**, Ulrici A, Magnani R, Montanari C, Tabanelli G, Gardini F, Rossi M. 2018. Bacterial community of industrial raw sausage packaged in modified atmosphere throughout the shelf life. *International Journal of Food Microbiology* 280, 78-86. doi: 10.1016/j.ijfoodmicro.2018.04.041

Amaretti A#, Anfelli I, Foca G, Ulrici A, Raimondi S, Leonardi A, Rossi M. 2018. Screening of environmental yeasts for the fermentative production of arabitol from lactose and glycerol. *Chemical Engineering Transactions* 64, 97-102. doi: 10.3303/CET1864017

Raimondi S, **Amaretti A**, Rossi M, Fall P.A, Tabanelli G, Gardini F, Montanari C. 2017. Evolution of microbial community and chemical properties of a sourdough during the production of Colomba, an Italian sweet leavened baked product. *LWT - Food Science and Technology* 86, 31-39. doi: 10.1016/j.lwt.2017.07.042

Bottari B, Quartieri A, Prandi B, Raimondi S, Leonardi A, Rossi M, Ulrici A, Gatti M, Sforza S, Nocetti M, **Amaretti A*.** 2017. Characterization of the peptide fraction from digested Parmigiano Reggiano cheese and its effect on growth of lactobacilli and bifidobacteria. *International Journal of Food Microbiology* 255, 32-41. doi: 10.1016/j.ijfoodmicro.2017.05.015

Savino F, Quartieri A, De Marco A, Garro M, **Amaretti A,** Raimondi S, Simone M, Rossi M. 2017. Comparison of formula-fed infants with and without colic revealed significant differences in total bacteria, Enterobacteriaceae and faecal ammonia. Acta Paediatrica, *International Journal of Paediatrics* 106, 573-578. doi: 10.1111/apa.13642

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Quartieri A, García-Villalba R, **Amaretti A,** Raimondi S, Leonardi A, Rossi M, Tomàs-Barberàn F. 2016. Detection of novel metabolites of flaxseed lignans in vitro and in vivo. *Molecular Nutrition and Food Research* 60, 1590-1601. doi: 10.1002/mnfr.201500773

Rossi M, Martínez-Martínez D, **Amaretti A,** Ulrici A, Raimondi S, Moya A. 2016. Mining metagenomic whole genome sequences revealed subdominant but constant *Lactobacillus* population in the human gut microbiota. *Environmental Microbiology Reports* 8, 399-406. doi: 10.1111/1758-2229.12405

Rossi M, Raimondi S, Costantino L, **Amaretti A#.** 2016. Folate: Relevance of Chemical and Microbial Production. *In* Vandamme EJ and Revuelta JL (eds.) Industrial Biotechnology of Vitamins, Biopigments, and Antioxidants. Chapter 5, pp. 103-128. Wiley Hoboken, NJ, USA. ISBN 978-3-527-33734-7 doi: 10.1002/9783527681754.ch5

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Raimondi S, **Amaretti A**, Leonardi A, Quartieri A, Gozzoli C, Rossi M. 2016. Conjugated Linoleic Acid Production by Bifidobacteria: Screening, Kinetic, and Composition. *BioMed Research International* 2016, 8654317-. doi: 10.1155/2016/8654317

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Raimondi S, Anighoro A, Quartieri A, **Amaretti A,** Tomás-Barberán F.A, Rastelli G, Rossi M. 2015. Role of bifidobacteria in the hydrolysis of chlorogenic acid. *MicrobiologyOpen* 4, 41-52. doi: 10.1002/mbo3.219

Raimondi S, Rossi M, Leonardi A, Bianchi M.M, Rinaldi T, **Amaretti A#*.** 2014. Getting lipids from glycerol: New perspectives on biotechnological exploitation of *Candida freyschussii*. *Microbial Cell Factories* 13, 83-. doi: 10.1186/1475-2859-13-83

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Rossi M, **Amaretti A,** Leonardi A, Raimondi S, Simone M, Quartieri A. 2013. Potential impact of probiotic consumption on the bioactivity of dietary phytochemicals. *Journal of Agricultural and Food Chemistry* 61, 9551-9558. doi: 10.1021/jf402722m

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Amaretti A#*, Raimondi S, Leonardi A, Rossi M. 2012. *Candida freyschussii*: An oleaginous yeast producing lipids from glycerol. *Chemical Engineering Transactions* 27, 139-144. doi: 10.3303/CET1227024

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Rossi M, **Amaretti A**. Il Processo Industriale. Ch 16, pp. 481-511. In Donadio S, Marino G (eds.) Biotecnologie Microbiche. 2008. Casa Editrice Ambrosiana, Milano Italy. (ISBN: 978-8808-18438-2)

Rossi M, **Amaretti A.** Probiotic Properties of Bifidobacteria. Ch 6, pp 97-123. In van Synderen D, Mayo B (eds.) Bifidobacteria: Genomics and Molecular Aspects. 2010. Horizon Scientific Press, Rowan House, UK. (ISBN: 978-1-904455-68-4)

Rossi M., **Amaretti A.,** Raimondi S., Leonardi A. Getting lipids for biodiesel production from oleaginous fungi. Ch. 4, pp 71-92. In Stoytcheva M, Montero G (eds.) Biodiesel - Feedstocks and Processing Technologies. 2011 InTech - Open Access Publisher, Rijeka, Croatia. (ISBN 979-953-307-020-8)

Alberto Amaretti was a reviewer of 12 indexed journals (ISME Nature, J Appl Microbiol, Microb Cell Factories, etc.) and had the following editorial roles:

2022 - present Review Editor for Food Microbiology Frontiers in Microbiology
2022 - present Review Editor for Molecular Microbes and Disease Frontiers in Molecular Medicine
2023 Guest Editor, “Food Microorganisms and Genomics” special issue in Microorganisms, ISSN 2076-2607
2020 Guest Editor, “Proteolysis and Proteolytic Bacteria of Gut Microbiota” special issue in Microorgansims, ISSN 2076-2607
2015 Lead Guest Editor, “Dietary Molecules, Gut Microbiota, and Health” in The Scientific World Journal, ISSN: 1537-744X

Alberto Amaretti was coauthor of 41 publications in the proceeding of national and international congresses and was chairman or in the organizing committee of the following:

31st International Conference on Yeast Genetics and Molecular Biology - ICYGMB31. Workshop 9: Yeast Biotechnology. Florence. 20–25 August 2023.

The 16th International Conference on Chemical and Process Engineering - ICheaP16. Parallel session: Electrochemical Engineering. Naples. 21–24 May 2023

and participated as speaker at the following:

Screening of environmental yeasts for the fermentative production of arabitol from lactose and glycerol. IBIC2018 Industrial Biotechnology International Conference. Venice. 15 – 18 April 2018

Profilo Peptidico del Parmigiano Reggiano: Effetti del Transito Gastrointestinale e Crescita di Lattobacilli e Bifidobatteri. 9° Convegno ARNA, Associazione Ricercatori Nutrizione Alimenti. Piacenza 16–17 ottobre 2017

Proteolytic bacteria of the human gut: new insights exploiting an in vitro system and a metagenomics approach. 10th International Symposium on Anaerobic Microbiology. Liblice, CZ 11–14 June 2017.

The Peptide Profile of Parmigiano Reggiano Cheese: Evolution through the Gastrointestinal Transit and Utilization by Bifidobacteria and Lactobacilli. XXV SILAE Congress. Modena, 11–15 September 2016.

Isolation of carotenoid-producing yeasts from an alpine glacier IBIC2012 Industrial Biotechnology International Conference. Rome. 08 – 11 June 2014.

Getting lipids from environmental oleaginous yeasts. Microbiology 2013. 30th SIMGBM meeting. Ischia. 18 – 21 September 2013.

Candida freyschussii: an oleaginous yeast producing lipids from glycerol. IBIC2012 Industrial Biotechnology International Conference. Palermo. 24 – 27 June 2012.

Production of microbial lipids from glycerol. Microbiology 2011. 29th SIMGBM meeting. Pisa. 21 – 23 September 2011.

Production of single cell oils by the cold-adapted oleaginous yeast *Rhodotorula glacialis* AS 4.7: effects of the growth temperature and the C:N ratio. IBIC2010 Industrial Biotechnology International Conference. Padua. 11 – 14 April 2010.

Modena, 22/07/2024