

EUROPEAN  
CURRICULUM VITAE  
FORMAT



PERSONAL INFORMATION

Name

**ARENA MATTIA PIA**

E-mail

Nationality

Italian

WORK EXPERIENCE

Dates (from – to)

Name and address of employer

April 15, 2023 – ongoing

Department of Life Sciences,  
University of Modena and Reggio Emilia, Via John Fitzgerald Kennedy, 17/i – 42124, Reggio Emilia (Italy)

Occupation or position held

Research field

**Researcher** in Food Microbiology, SSD AGR/16

Study of microorganisms and microbiomes of agri-food interest. Research activity within the project “Strengthening the MIRRI Italian Research Infrastructure for Sustainable Bioscience and Bioeconomy (SUS-MIRRI.IT)”, aimed at strengthening the network of Italian biobanks.

Dates (from – to)

Name and address of employer

November 1, 2023 – ongoing

Department of Life Sciences,  
University of Modena and Reggio Emilia, Via John Fitzgerald Kennedy, 17/i – 42124, Reggio Emilia (Italy)

Occupation or position held

**Curator of Unimore Microbial Culture Collection**

Dates (from – to)

Name and address of employer

August 1, 2020 – April 14, 2023

Laboratory of Hygiene and Public Health, University of Parma, Via Volturno, 39 – 43125, Parma (Italy)

Occupation or position held

Research field

**Lab Technician** - Technical, Technical-Scientific and Data Processing Area

Research activity on Sars-CoV-2 and Influenza Virus, creation and management of databases for data processing and analysis, management of reports for SARS-COV-2 and Influenza Virus, staff training

Dates (from – to)

Name and address of employer

September 8, 2018 – July 31, 2020

3SLab srl, Via dei Zeni 30 - 38010 Cavedago (TN)  
[www.3slab.eu](http://www.3slab.eu) - [info@3slab.eu](mailto:info@3slab.eu)

Occupation or position held

Main activities and responsibilities

**CEO - Chief Executive Officer**

Management of corporate books and accounting records, supervision of the general progress of the company, management of shareholders' meetings

Dates (from – to)

Name and address of employer

Occupation or position held

September 12, 2019 – June 30, 2020

I.I.S. Bartolomeo Scappi, Viale Terme, 1054 – 40024, Castel San Pietro Terme (BO)

**Chemistry teacher**

Dates (from – to)

Name and address of employer

Occupation or position held

November 5, 2019 – March 20, 2020

Institute of Montecatone Rehabilitation Hospital, Via Montecatone, 37 – 40026, Imola BO

**Chemistry teacher**

Dates (from – to)	September 17, 2019 – June 30, 2020
Name and address of employer	I.C.7 (L. Orsini), Via Antonio Vivaldi, 76 – 40026, Imola (BO)
Occupation or position held	<b>Support teacher</b>
Dates (from – to)	3 October 2018 – 31 August 2019
Name and address of employer	I.C.7 (L. Orsini), Via Antonio Vivaldi, 76 - 40026, Imola (BO)
Occupation or position held	<b>Support teacher</b>
Dates (from – to)	July 18, 2018 – September 12, 2018
Name and address of employer	Princes Industrie Alimentari srl, Località Incoronata, Zona ASI – 71122, Foggia (FG)
Occupation or position held	<b>Food technologist</b>
Main activities and responsibilities	Process control and quality management supervisor, finished product quality control, sampling and chemical, microbiological, organoleptic and sensorial analysis of the finished product
Dates (from – to)	June 29, 2018 – October 2, 2018
Name and address of employer	Department of Agricultural Sciences, Food, Natural Resources and Engineering (DAFNE), University of Foggia, Via Napoli, 25 – 71122, Foggia FG
Occupation or position held	<b>PostDoc Researcher</b>
Research Project	"Characterization of antifungal activity in lactic acid bacteria with probiotic activity"
Dates (from – to)	October 25, 2017 – June 25, 2018
Name and address of employer	Department of Agricultural Sciences, Food, Natural Resources and Engineering (DAFNE), University of Foggia, Via Napoli, 25 – 71122, Foggia FG
Occupation or position held	<b>PostDoc Researcher</b>
Research Project	"Analysis of microbial biodiversity in fermented products using NGS (Next Generation Sequencing) technology" (Research project: "Comprehensive Approach to Enhance Quality and Safety of fresh cut products (Quafety))
Dates (from – to)	July 25, 2017 – October 7, 2017
Name and address of employer	Rossogargano S.C.A.P.A., ASI area, Loc.Incoronata – 71122, Foggia (FG)
Occupation or position held	<b>Food technologist</b>
Main activities and responsibilities	Process control and quality management supervisor, finished product quality control, sampling and chemical, microbiological, organoleptic and sensorial analysis of the finished product
Dates (from – to)	October 2014 – October 2018
Name and address of employer	Department of Clinical and Experimental Medicine, University of Foggia, Via Napoli, 121 – 71122, Foggia (FG)
Occupation or position held	<b>Lecturer</b>
Main activities and responsibilities	Lessons of Applied Biology for the Degree courses in Medicine and Surgery and in Dentistry
Dates (from – to)	February 2014 – October 2018
Name and address of employer	Department of Agricultural Sciences, Food, Natural Resources and Engineering (DAFNE), University of Foggia, Via Napoli, 25 – 71122, Foggia FG
Occupation or position held	<b>Lecturer</b>
Main activities and responsibilities	Lessons of Food Microbiology for Bachelor's Degree in Food Science and Technology, Master's Degree in Food Science and Technology, Master's Degree in Food Science and Human Nutrition
Dates (from – to)	October 29, 2016 – March 11, 2017
Name and address of employer	School n. 5, Via L. Pirandello 12 - 40026, Imola (BO)

Occupation or position held	<b>Support teacher</b>
Dates (from – to)	September 8, 2016 – May 7, 2017
Name and address of employer	Department of Agricultural Sciences, Food, Natural Resources and Engineering (DAFNE), University of Foggia, Via Napoli, 25 – 71122, Foggia FG
Occupation or position held	<b>Coordinated and continuous collaboration contract</b>
Research Project	"Use of native yeasts in the sparkling process (Research project entitled "Process and product innovations in the sector of sparkling wines from native Apulian vines (IProViSP)
Dates (from – to)	January 26, 2016 – August 26, 2016
Name and address of employer	Department of Agricultural Sciences, Food, Natural Resources and Engineering (DAFNE), University of Foggia, Via Napoli, 25 – 71122, Foggia FG
Occupation or position held	<b>PostDoc Researcher</b>
Research Project	"Identification of the compounds responsible for the antimicrobial activity of <i>Lactobacillus plantarum</i> strains isolated from wine" (Integrated Supply Chain Project (PIF): Apulian Nero di Troia wine supply chain - Measure 124, Specific title of the research: OenoMicroManagement)
Dates (from – to)	July 25, 2015 – January 25, 2016
Name and address of employer	Department of Agricultural Sciences, Food, Natural Resources and Engineering (DAFNE), University of Foggia, Via Napoli, 25 – 71122, Foggia FG
Occupation or position held	<b>PostDoc Researcher</b>
Research Project	"Use of lactic acid bacteria producing vitamin B2 to enrich products derived from cereals" (Made in Italy - Industry 2015. PASS-WORLD - Pasta and health in the world)
Dates (from – to)	November 12, 2014 – March 3, 2015
Name and address of employer	I.I.S.S. "Serpieri" – IPAA "L. Noè", Via Roma 3/1 – 40050, Loiano (BO)
Occupation or position held	<b>Agricultural Chemistry Teacher</b>
Dates (from – to)	May 20, 2015 – June 5, 2015
Name and address of employer	I.I.S.S. "Scarabelli-Ghini" - via Ascari 15, 40026 Imola (BO)
Occupation or position held	<b>Agricultural Chemistry Teacher</b>
Dates (from – to)	September 29, 2014 – June 29, 2015
Name and address of employer	Department of Agricultural Sciences, Food, Natural Resources and Engineering (DAFNE), University of Foggia, Via Napoli, 25 – 71122, Foggia FG
Occupation or position held	<b>PostDoc Researcher</b>
Research Project	"Production of a "symbiotic" pasta obtained from a mixture of prebiotics and probiotics" (Effect of beta-glucans from barley and oats on the immunostimulation capacity of probiotic microorganisms) - Innovative Technological and Clinical Protocols for the Production of Functional Foods (Pro.Ali.Fun.)
Dates (from – to)	September 28, 2013 – September 28, 2014
Name and address of employer	Department of Agricultural Sciences, Food, Natural Resources and Engineering (DAFNE), University of Foggia, Via Napoli, 25 – 71122, Foggia FG
Occupation or position held	<b>PostDoc Researcher</b>
Research Project	"Development of biotechnological methods for the analysis of the microbial dynamics of <i>Brettanomyces bruxellensis</i> and experimentation on an industrial scale of a biotechnological protocol that minimizes the development of <i>Brettanomyces bruxellensis</i> yeasts" (Project Innovative Tools for the Improvement of Safety Food: Prevention, Control, Correction (S.I.Mi.S.A.))

Dates (from – to)	December 3, 2012 – July 4, 2013
Name and address of employer	Department of Agricultural Sciences, Food, Natural Resources and Engineering (DAFNE), University of Foggia, Via Napoli, 25 – 71122, Foggia FG
Occupation or position held	<b>PostDoc Researcher</b>
Research Project	"Use of lactic acid bacteria for the control of the production of biogenic amines in wine" (BiamFood Project - Seventh Framework Program of the European Union (EU-FP7))
Dates (from – to)	October 18, 2009 – February 17, 2010
Name and address of employer	Department of Agricultural Sciences, Food, Natural Resources and Engineering (DAFNE), University of Foggia, Via Napoli, 25 – 71122, Foggia FG
Occupation or position held	<b>Research Fellowship</b>
Research Project	"Influence of different nitrogen sources on the expression of genes coding for biogenic amines and identification of the minimum concentration of amino acids necessary for the induction of genes coding for biogenic amines in Lactobacillus plantarum. Influence of conditions mimicking the gastrointestinal tract on the viability of putrescine-producing Lactobacillus plantarum (BiamFood Project - Seventh Framework Program of the European Union (EU-FP7))
Dates (from – to)	August 15, 2008 – October 15, 2008
Name and address of employer	Futuragri Canned Food, Incoronata Industrial Area – 71100, Foggia (FG)
Occupation or position held	<b>Food Technologist</b>
Main activities and responsibilities	Process control and quality management supervisor, finished product quality control, sampling and chemical, microbiological, organoleptic and sensorial analysis of the finished product

## EDUCATION AND TRAINING

Dates (from – to)	January 2022 – January 2033
Title of qualification awarded	National Scientific Qualification for the functions of University Professor in the Competition Sector 07/I1 – AGRICULTURAL MICROBIOLOGY
Dates (from – to)	June 2017
Name and type of organization providing education and training	Department of Agricultural Sciences, Food, Natural Resources and Engineering (DAFNE), University of Foggia, Via Napoli, 25 – 71122, Foggia (FG)
Principal subjects/occupational skills covered	Course for Internal Auditor of HACCP Systems (in reference to UNI EN ISO 19011:2012 and Reg. 852/2004, 24 hours)
Title of qualification awarded	Internal Auditor of HACCP System
Dates (from – to)	June 2017
Name and type of organization providing education and training	Department of Agricultural Sciences, Food, Natural Resources and Engineering (DAFNE), University of Foggia, Via Napoli, 25 – 71122, Foggia (FG)
Principal subjects/occupational skills covered	Course for HACCP System Designer (in reference to UNI EN ISO 19011:2012 and Reg. 852/2004, 100 hours)
Title of qualification awarded	HACCP System Designer
Dates (from – to)	November 1, 2009 – October 31, 2012 (Thesis defense on April 17, 2013)
Name and type of organization providing education and training	Department of Agricultural Sciences, Food, Natural Resources and Engineering (DAFNE), University of Foggia, Via Napoli, 25 – 71122, Foggia (FG)

Principal subjects/occupational skills covered	Thesis title: Quali-quantitative analysis of the glycoalkaloid content in tomato and interactions with the gastrointestinal and immune systems
Title of qualification awarded	PhD in Food Quality and Human Nutrition (XXV cycle) – SSD AGR/16
Dates (from – to)	September 14, 2015 – December 14, 2015
Name and type of organization providing education and training	University of Lille1, Charles Viollette Institute, Regional Laboratory of Agri-Food Research and Biotechnology, Cité Scientifique – 59650, Villeneuve-d'Ascq, Lille, France Supervisor: Prof. Djamel Drider (djamel.drider@univ-lille1.fr) University of Lille2, Faculty of Medicine, CHRU Hospital, Laboratory of Virology, 2 Av. Oscar Lambret – 59000, Lille, France Supervisor: Prof. Didier Hober (didier.hober@chru-lille.fr)
Principal subjects/occupational skills covered	Research activity concerning the study of the antimicrobial activity of probiotic microorganisms against human viruses
Title of qualification awarded	<b>PostDoc Visiting Researcher</b>
Dates (from – to)	November 29, 2011 – June 29, 2012
Name and type of organization providing education and training	Food & Biobased Research, Department of Animal Science, Cell Biology and Immunology, Stippeneng 4 – 6708, Wageningen, The Netherlands Supervisor: Prof. Harry Wichers (harry.wichers@wur.nl)
Principal subjects/occupational skills covered	Research activity concerning the study of interactions between food compounds extracted from tomatoes and the human gastrointestinal and immune system
Title of qualification awarded	<b>PhD Visiting Student</b>
Dates (from – to)	August 29, 2010 – August 29, 2011
Name and type of organization providing education and training	Department of Plant and Soil Sciences, Institute of Biology and Environmental Sciences, University of Aberdeen, King's College, Aberdeen AB24 3FX, UK Supervisor: Dr Stephen Woodward (s.woodward@abdn.ac.uk)
Principal subjects/occupational skills covered	Research activity concerning the qualitative-quantitative analysis by chromatography of the glycoalkaloid content in different tomato cultivars suitably selected and grown on site
Title of qualification awarded	<b>PhD Visiting Student</b>
Dates (from – to)	November 2009
Name and type of organization providing education and training	Order of Food Technologists of Foggia
Title of qualification awarded	<b>Qualified Doctor in Food Science and Technology</b>
Dates (from – to)	October 2007 – July 2009
Name and type of organization providing education and training	Department of Agricultural Sciences, Food, Natural Resources and Engineering (DAFNE), University of Foggia, Via Napoli, 25 – 71122, Foggia (FG)
Principal subjects/occupational skills covered	Thesis title: Analysis of the expression of genes coding for biogenic amines in <i>Lactobacillus brevis</i>
Title of qualification awarded	<b>Master's Degree in Food Science and Technology</b> , 110/110 cum laude and academic acclaim
Dates (from – to)	October 2004 – October 2007
Name and type of organization providing education and training	Department of Agricultural Sciences, Food, Natural Resources and Engineering (DAFNE), University of Foggia, Via Napoli, 25 – 71122, Foggia (FG)
Principal subjects/occupational skills covered	Thesis title: Gene characterization of ctsR in <i>Lactobacillus plantarum</i>
Title of qualification awarded	<b>Bachelor's Degree in Food Science and Technology</b> , 110/110 cum laude

Dates (from – to)	September 1999 – July 2004
Name and type of organization providing education and training	"G. T. Giordani" High School, Vico S. Leonardo, 12 – 71037, Monte Sant'Angelo (FG)
Title of qualification awarded	<b>Classical high school diploma</b> , 100/100

**PERSONAL SKILLS  
AND COMPETENCES**

*Acquired in the course of life and career  
but not necessarily covered by formal  
certificates and diplomas.*

MOTHER TONGUE

**Italian**

OTHER LANGUAGES

**ENGLISH**

Reading skills  
Writing skills  
Verbal skills

EXCELLENT  
EXCELLENT  
EXCELLENT

**SOCIAL SKILLS  
AND COMPETENCES**

The work in national and international research groups determined the development of integration and collaboration skills, as well as the predisposition to teach and to public communication even in multicultural environments

**ORGANIZATIONAL SKILLS  
AND COMPETENCES**

*Coordination and administration of  
people, projects and budgets; at work, in  
voluntary work (for example culture and  
sports) and at home, etc.*

Many years of experience in the academic field contributed to develop excellent organization skills in the field of research, coordination, and management of academic tutoring activities, drafting of projects and theses. Excellent mastery in solving unexpected problems and autonomy in managing one's job. Strong learning speed and excellent ability to plan and organize work activities in compliance with deadlines and objectives

**TECHNICAL SKILLS  
AND COMPETENCES**

*With computers, specific kinds of  
equipment, machinery, etc.*

The work in various research laboratories allowed the acquisition of knowledge concerning the use, control and maintenance of the main laboratory equipment. Excellent ability to manage relationships with suppliers of laboratory materials and instruments.

Skills in the use of chromatographic systems for food analysis (HPLC, GC, etc.), molecular biology techniques (extraction, purification and quantification of DNA and RNA, electrophoresis, PCR (Polymerase Chain Reaction), RT-PCR (Retro Transcriptase -Polymerase Chain Reaction), Real-time RT-PCR, protein extraction, purification and quantification, ELISA assays, SDS-PAGE).

Excellent knowledge about microbiology (isolation, identification, and maintenance of purity of microbial strains, characterization of the probiotic and technological activity of microorganisms, media preparation, use of microscopes, freeze dryers, dry sprays, autoclaves, spectrophotometers, thermal cyclers, laminar flow hoods).

Excellent knowledge about cell biology (maintenance of human cell lines in culture, assays of adhesion, interaction, cytotoxicity).

In addition, the work as a food technologist in companies in the agri-food chain allowed the acquisition of knowledge on monitoring techniques for the quality control of food products, the identification and correction of any critical points in the production processes.

Good skills in designing and implementing HACCP manuals and Conducting First Party Audits.

Excellent technical skills of office applications (word, excel, outlook and power point) and the use of bioinformatics tools (BLAST, PrimerBLAST, PrimerExpress, PerlPrimer, ClustalW) and the use of statistical software for data analysis (SPSS)

DRIVING LICENCE(S)

**B** (for car) e **A** (for motorcycle)

**ADDITIONAL INFORMATION**

**Patent** no. RM2013A000257

Arena M.P., Capozzi V., Fiocco D., Russo P., Spano G., "New strain of *Lactobacillus*", (18/08/20015)

From January 2018 - Review Editor - Frontiers in Microbiology, Section Food Microbiology ISSN: 1664-302X - ed. Frontiers

## SCIENTIFIC PUBLICATIONS

- M. Brugnoli, E. Cantadori, **M. P. Arena**, M. Gullo (2024). Oxidative fermentation of glucose and ethanol in designed media and cooked grape must by acetic acid bacteria. *Journal of Agriculture and Food Research*, 15, 101028.
- M. Brugnoli, E. Cantadori, **M. P. Arena**, L. De Vero, A. Colonello, M. Gullo (2023). Zero-and Low-Alcohol Fermented Beverages: A Perspective for Non-Conventional Healthy and Sustainable Production from Red Fruits. *Fermentation*, 9(5), 457.
- M. Mohieldin Mahgoub Ibrahim, M. E. Colucci, L. Veronesi, I. Viani, A. Odone, **M. P. Arena**, M. Incerti, E. Tamburini, R. Zoni, C. Pasquarella, P. Affanni (2021). Virological surveillance of SARS-CoV-2 in an Italian Northern area: differences in gender, age and Real Time RT PCR cycle threshold (Ct) values in three epidemic periods. *Acta biomedical de L'Ateneo Parmense*, 92:S6(2021), p. e2021416.e2021457
- M. P. Arena**, P. Russo, G. Spano, V. Capozzi (2020). From Microbial Ecology to Innovative Applications in Food Quality Improvements: the Case of Sourdough as a Model Matrix. *J — Multidisciplinary Scientific Journal*, 3(1):9-19
- M. P. Arena**, P. Russo, G. Spano, V. Capozzi (2019). Exploration of the Microbial Biodiversity Associated with North Apulian Sourdoughs and the Effect of the Increasing Number of Inoculated Lactic Acid Bacteria Strains on the Biocontrol against Fungal Spoilage. *Fermentation*, 5(4), 97
- M. P. Arena**, V. Capozzi, A. Longo, P. Russo, A. Rieu, J. Guzzo, D. Fiocco (2019) The phenotypic analysis of *Lactobacillus plantarum* shsp mutants reveals a potential role for hsp1 in cryotolerance. *Frontiers in Microbiology*, 10, 838
- D. Fiocco, A. Longo, **M. P. Arena**, P. Russo, G. Spano, V. Capozzi (2019) How probiotics face food stress: They get by with a little help. *Critical reviews in food science and nutrition*, 1-29
- M. P. Arena**, V. Capozzi, P. Russo, D. Drider, G. Spano, D. Fiocco (2018) Immunobiosis and probiosis: antimicrobial activity of lactic acid bacteria with a focus on their antiviral and antifungal properties. *Applied microbiology and biotechnology*, 102(23), 9949-9958
- M. P. Arena**, C. Govers, C. Lotti, Luigi Ricciardi, H. J. Wichers, J. J. Mes (2018). The Effect of Tomatine on Gene Expression and Cell Monolayer Integrity in Caco-2. *Molecules*, 23(3)
- M. P. Arena**, F. Elmastour, F. Sane, D. Drider, D. Fiocco, G. Spano, D. Hober (2018) Inhibition of coxsackievirus B4 by *Lactobacillus plantarum*. *Microbiological Research* 210, 59–64
- C. Gheziel, P. Russo, **M. P. Arena**, G. Spano, H. I. Ouzari, O. Kheroua, O. Kheroua, D. Saidi, D. Fiocco, H. Kaddouri, V. Capozzi (2018). Evaluating the Probiotic Potential of *Lactobacillus plantarum* Strains from Algerian Infant Feces: Towards the Design of Probiotic Starter Cultures Tailored for Developing Countries. *Probiotics and Antimicrobial Proteins*, 1-11
- M. P. Arena**, P. Russo, G. Spano, V. Capozzi, D. Fiocco. (2018). Exopolysaccharides Produced by Lactic Acid Bacteria and Their Role in the Food Industry. In: *M. P. Arena P. Russo G. Spano V. Capozzi D. Fiocco. (a cura di): Deepansh Sharma Baljeet Singh Saharan, Microbial Cell Factories. vol. capitolo 2, p. 21-50, Boca Raton: CRC Press, ISBN: 9781351668057*
- M. Arciuli, D. Fiocco, S. Fontana, **M. P. Arena**, M. A. Frassanito, A. Gallone (2017). Administration of a Polyphenol-Enriched Feed to Farmed Sea Bass (*Dicentrarchus labrax* L.): kidney melanomacrophages response. *Fish and Shellfish Immunology*
- M. P. Arena**, V. Capozzi, G. Spano, D. Fiocco (2017). The potential of lactic acid bacteria to colonize biotic and abiotic surfaces and the investigation of their interactions and mechanisms. *Appl Microbiol Biotechnol* 101(7):2641-2657. doi: 10.1007/s00253-017-8182-z
- P. Russo, G. Caggianiello, **M. P. Arena**, D. Fiocco, V. Capozzi, G. Spano (2016) Lactic Acid Bacteria of Fermented Fruits and Vegetables, In Paramithiotis, S. (2016). *Lactic Acid Fermentation of Fruits and Vegetables: Taylor & Francis*

- C. Garofalo, M. P. Arena, B. Laddomada, M.S. Cappello, G. Bleve, F. Grieco, L. Beneduce, G. Spano, V. Capozzi (2016). Starter Cultures for Sparkling Wine. *Fermentation*, 2(4), 21
- M. P. Arena**, P. Russo, D. Fiocco, G. Spano (2016). Industrial microorganisms: tolerance to antibiotics and application of antimicrobial agents. In *Microbial Applications Recent Advancements and Future Developments*, Ed. by Kumar Gupta, Zeilinger-Migsich, Ferreira Filho, Durán-Dominguez-de-Bazu, Purchase, pp. 213–236
- P. Russo, **M. P. Arena**, D. Fiocco, V. Capozzi, D. Drider, G. Spano (2016). *Lactobacillus plantarum* with broad antifungal activity: A promising approach to increase safety and shelf-life of cereal-based products. *International journal of food microbiology*
- M. P. Arena**, A. Silvain, G. Normanno, F. Grieco, D. Drider, G. Spano, D. Fiocco (2016). Use of *Lactobacillus plantarum* Strains as a Bio-Control Strategy against Food-Borne Pathogenic Microorganisms. *Frontiers in microbiology*, 7
- V. Alexandraki, M. Kazou, A. Angelopoulou, **M. P. Arena**, V. Capozzi, P. Russo, D. Fiocco, G. Spano, K. Papadimitriou, E. Tsakalidou (2016). The Microbiota of Non-cow Milk and Products. In *Non-bovine milk and milk products*, Ed. E. Tsakalidou and K. Papadimitriou, Academic Press, 117-159
- M. P. Arena**, P. Russo, V. Capozzi, A. Rascón, G.E. Felis, G. Spano, D. Fiocco (2016). Combinations of cereal  $\beta$ -glucans and probiotics can enhance the anti-inflammatory activity on host cells by a synergistic effect. *Journal of Functional Foods*, 23, 12-23
- P. Russo, M.L.V. de Chiara, V. Capozzi, **M. P. Arena**, M.L. Amodio, A. Rascón, M. T. Dueñas, G. Spano (2016). *Lactobacillus plantarum* strains for multifunctional oat-based foods. *LWT-Food Science and Technology*, 68, 288-294
- D. Fiocco, M. Arciuli, **M. P. Arena**, S. Benvenuti, A. Gallone (2016). Chemical composition and antimelanogenic potential of different essential oils. *Flavour and Fragrance Journal*, DOI: 10.1002/ffj.3315
- M. P. Arena**, P. Russo, D. Fiocco, V. Capozzi, G. Spano (2015).  $\beta$ -Glucans and Synbiotic Foods. Probiotics, Prebiotics, and Synbiotics, *Bioactive Foods in Promoting Health*, Second Edition. R. Watson, V. Preedy, Academic Press, 423-433
- V. Capozzi, **M. P. Arena**, P. Russo, G. Spano, D. Fiocco (2015). Stressors and Food Environment: Toward Strategies to Improve Robustness and Stress Tolerance in Probiotics. Probiotics, Prebiotics, and Synbiotics, *Bioactive Foods in Promoting Health*, Second Edition. R. Watson, V. Preedy, Academic Press, 245-256
- M. P. Arena**, G. Caggianiello, P. Russo, M. Albenzio, S. Massa, D. Fiocco, V. Capozzi, G. Spano (2015). Functional Starters for Functional Yogurt. *Foods*, 4(1), 15-33
- M. P. Arena**, P. Russo, V. Capozzi, P. López, D. Fiocco, G. Spano (2014) Probiotic abilities of riboflavin-overproducing *Lactobacillus* strains: a novel promising application of probiotics. *Applied Microbiology and Biotechnology*, 98, 17, 7569-7581
- P. Russo, M.L.V. de Chiara, A. Vernile, M.L. Amodio, **M. P. Arena**, G. Spano, V. Capozzi, S. Massa (2014) Fresh-cut pineapple as a new carrier of probiotic lactic acid bacteria. *BioMed Research International* 2014:309183; doi: 10.1155/2014/309183
- M. P. Arena**, D. Fiocco, S. Massa, V. Capozzi, P. Russo, G. Spano (2014) *Lactobacillus plantarum* as a Strategy for an In Situ Production of Vitamin B2. *Journal of Food & Nutritional Disorders* S1-004, doi:10.4172/2324-9323.S1-004
- M. P. Arena**, G. Caggianiello, D. Fiocco, P. Russo, M. Torelli, G. Spano, V. Capozzi (2014) Barley  $\beta$ -glucans-containing food enhances probiotic performances of beneficial bacteria. *International Journal of Molecular Sciences* 15, 2, 3025-3039
- P. Russo, V. Capozzi, **M. P. Arena**, G. Spadaccino, M. T.a Dueñas, P. Lopez, D. Fiocco, G.

Spano (2014) Riboflavin overproducing strains of *Lactobacillus fermentum* for riboflavin enriched bread. *Applied Microbiology and Biotechnology*, 98, 8, 3691-3700

V. Capozzi, **M. P. Arena**, E. Crisetti, G. Spano, D. Fiocco (2011) The hsp 16 gene of the probiotic *Lactobacillus acidophilus* is differently regulated by salt, high temperature and acidic stresses, as revealed by reverse transcription quantitative PCR (qRT-PCR) analysis. *International Journal of Molecular Sciences* 12: 5390-5405

**M. P. Arena**, A. Romano, V. Capozzi, L. Beneduce, M. Ghariani, F. Grieco, P. Lucas, G. Spano (2011) Expression of *Lactobacillus brevis* IOEB 9809 tyrosine decarboxylase and agmatine deiminase genes in wine correlates with substrate availability. *Letters in Applied Microbiology*, 53: 395-402

**M. P. Arena**, P. Russo, V. Capozzi, L. Beneduce, G. Spano (2010) Effect of abiotic stress conditions on expression of the *Lactobacillus brevis* IOEB 9809 tyrosine decarboxylase and agmatine deiminase genes. *Annals of Microbiology* 61: 179-183

P. Russo, G. Spano, **M. P. Arena**, V. Capozzi, D. Fiocco, F. Grieco and L. Beneduce (2010). Are consumers aware of the risks related to Biogenic Amines in food? *Current Research, Technology and Education Topics in Applied Microbiology and Microbial Biotechnology* Microbiology book series, Editor: A. Mendez Vilàs

Reggio Emilia, 22 Luglio 2024