

Andrea Pulvirenti (AP) was born in 1972 in Catania.

Place of employment: Department of Life Sciences,

University of Modena and Reggio Emilia, via Amendola, 2– 42124 Reggio Emilia, Italy.

University position held: Associate Professor. 2022 January obtained the qualification as full professor (SSD Agr / 16)

University lectures given: Food Microbiology.

Degree: food Sciences and Technologies. University of Catania, Italy, July 1996

Postgraduate studies: PhD student, University of Catania, Italy. 1997-2000

Scientific degree: PhD in Food Biotechnology, 2001

Workplaces and positions:

2000 November: Research fellow, Department of Agriculture and food Sciences, University of Modena and Reggio Emilia, (permanent position)

2006 December: Associate Professor in Food Microbiology. Department of Agriculture and food Sciences (now Dept . of Life Sciences), University of Modena and Reggio Emilia, (permanent position).

From 2010 at 2017 was Dean of Ph.D. School in Food Sciences, Technology and Biotechnology

From November 2018 is president of Master in food Technology, University of Modena and Reggio Emilia (<http://www.dsv.unimore.it/site/home/didattica/corsi-di-laurea-magistrale/articolo1003020810.html>)

AP has published 156 research papers on international refereed journals (Article in journal: 102

Contribution in volume (or Chapter Wise): 7, Contribution in Conference proceedings: 21, Abstracts in proceedings: 21, Monograph or scientific paper: 5, Translation of the book: 1, Curatorship: 2.

He was invited to be a peer-reviewer for different international journals.

Orcid: <https://www.scopus.com/redirect.uri?url=https://orcid.org/0000-0002-8479-8878&authorId=35604402300&origin=AuthorProfile&orcid=0000-0002-8479-8878&category=orcidLink%22>

Scopus: <https://www.scopus.com/authid/detail.uri?authorId=35604402300>

Teaching and Tutoring Activities

Since 2002 “Food Microbiology” (8 credits) and Microbiological techniques and food management (8 credits) at the University of Modena e Reggio Emilia, for food sciences students. He was a tutor of a more than 120 Master Degree student and supervisor of a 14PhD students.

Selection of scientific projects 2004-2005 - organizing committee of “International Symposium on Vinegars and Acetic Acid Bacteria” (www.vinegars2005.com), Reggio Emilia, Italy.

Coordinator of PRIN Project (2007/2009) “Segregation of *Saccharomyces cerevisiae* phenotypic characters for genetic improvement of oenological traits. Experiences in Research:

May-August 1997 Centre: Institute of Genetics - University of Florence (Italy). Field: Chromosome studies of eucariotic microorganisms. Referee: Prof. M. Polsinelli; February 1999 - February 2000 Centre INA-

INRA (Institute National of Agronomic Studies of Paris) Laboratory of molecular

genetic of microorganisms. Field: CHEF (counter-clamped homogenous electric field), PCR/RFLP,

Sequencing eucariotic microorganisms. Referees: Prof. Claude Gaillardin, Dr Vang Nguyen. Visiting

professor at the University of CAEN (Normandy-France) from 2007 to today, where he holds a course on innovation and safety in food technologies.

he is coordinator of an Erasmus + action program clé 2 "Partenariat de coopération"

It was the coordinator of a research unit for a PRIN (2007/2009) entitled: Study of the segregation of phenotypic traits for genetic improvement of strains of wine yeast strains of interest.

2015 “Bando Sprechi” Project of Italian agriculture ministry. Project leader

FAR 2015 Interdepartmental project leader (Antimicrobial activities)

FAR 2018 Interdepartmental project leader (sous vide cooking effect of microflora)

European project "Glopack" The GLOPACK project is investigating food packaging with no environmental footprint and the ability to extend the shelf life of food products. Project funded by the European Union's Horizon 2020 research program under grant agreement No. 773375

Results obtained in technology transfer in terms of participation in creation of new businesses (spin offs), development, use and marketing of patents

Proponent of the University Spin off "Packtin". (It has become a company a few months ago). Proponent partner and founder. <https://www.packtin.com/>

Born as a spin-off of the University of Modena and Reggio Emilia, our circular economy project re-introduces recovered raw material into the production process; the products obtained, innovative and sustainable at the same time, they guarantee greater microbiological safety, as well as a natural increase of their shelf - life.

(Detergent 2) ANTIMICROBIAL COMPOSITION, METHOD OF PREPARATION, PRODUCT DISINFECTANT, DETERGENT AND SANITIZING AGENT THAT CONTAINS IT AND ITS USE - Deposit application from Packtin: 102020000016876 (pending)

Proposal currently presented: (for a component of the extractor previously presented); Title: WAVE GUIDE FOR MICROWAVES - Application for filing: 102020000023560 first step outdated (patents related to the Spin Off)

Detergent 1) - ANTIMICROBIAL COMPOSITION, METHOD OF PREPARATION, DISINFECTANT PRODUCT, DETERGENT AND SANITIZING AGENT THAT CONTAINS IT AND ITS USE - Application for filing: 102019000000520 (pending) Second patent linked to the extractor. (Extractor) EXTRACTION PLANT (Antimicrobial substances) - Application for filing: 102020000023539 First step passed. Patent Linked to the Spin off "Packtin"

Lines of research: Phenotypic and genotypic characterization of microbial species of food interest. Development of molecular tools for the species/strains identification of food-related yeasts and bacteria. Genotypic diversity and technological properties of yeasts species and evaluation of their potential applications in the food industry. Early detection of microbial evolution by Electronic Nose, improvement of food shelf-life by different antimicrobial methods, use of antibiotics alternative; recovery of food waste (co-products) to obtain edible / biodegradable films to be applied in food technologies.

Relevant international publications:

Scopus: <https://www.scopus.com/authid/detail.uri?authorId=35604402300>

Or : <http://personale.unimore.it/rubrica/pubblicazioni/apulvirenti>

Reggio Emilia, 22/07/2024

