

Personal information

Marco Gobetti, 56 years old. Born on March 01, 1960 in Perugia (Italy). ORCID: <http://orcid.org/0000-0003-0869-2737>; Research ID: K-4138-2014.

Current and previous positions and education

2017, Full Professor, Faculty of Science and Technology, Free University of Bolzano, Italy; 2000-2016, Full Professor, Department of Soil, Plant and Food Sciences, Aldo Moro University of Bari, Italy; 1998-2000, Associate Professor at the Faculty of Agriculture, University of Foggia, Italy; 1988-1998, Researcher (permanent position) at the Faculties of Agriculture, Universities of Molise and of Perugia, Italy; 1986-1988, PhD, Faculty of Agriculture, University of Perugia, Italy.

Institutional responsibilities (starting from the most recent)

2015-2016, Delegate of the Rector (Aldo Moro University of Bari, Italy) for Internationalization; 2013-2016, Delegate of the Rector (Aldo Moro University of Bari, Italy) for International Cooperation with Developing Countries; 2001-2015, President of the Degree Course on Food Science and Technology, Aldo Moro University of Bari, Italy; 2001-2016, Coordinator of the Italian Ph.D. on Food Science and Technology, Aldo Moro University of Bari, Italy; 2000-2003, Coordinator of the International Ph.D. (Italy-Ireland) on Biotechnology of Lactic Acid Bacteria, University of Foggia, Italy; 1999-2000, Delegate of the Rector for Research Activity, University of Foggia, Italy.

Commissions of trust (starting from the most recent)

2016 to today, Member of the Italian Committee on Biosafety, Biotechnology Life Sciences appointed by the Council of Italian Ministers; 2015 to today, Member of the National Council of the Ministry of the University and Research, as the representative of all the Italian full professors of Agriculture and Veterinary Sciences; 2015 to today, co-chair of the working group on “Nutrition and Health” of the Food and Drink European Platform; 2013 to today, Member of the Consultation Board of the Italian Ministry (University and Scientific Research) for Horizon 2020 SC2; Chair of the Committee for the new research guidelines on food processing (Italian Ministry of Agriculture); 2011 to today, Members of the Mentoring Group of the Faculty of Science and Technology, and Coordinator of all the Mentoring Groups of all the Faculties of the Free University of Bolzano, Italy; 2005 to today scientific evaluation of various International Research Projects from the University of Gant, Belgium; INRA, France; University College Cork, Ireland; Agricultural University of Aas, Norway; Netherlands Organisation for Scientific Research, The Netherlands; and FTC. Eval. Natural. Environmental, Portugal.

Prizes/Awards/Academic memberships

2010 to today, Member of the Scientific Committee of the European Platform for Sustainable Chemistry (ETP SUSCHEM), Section Biotechnology; 2013 to today, Member of the Georgofili Academy; 2011 to today included in the list of the Top Italian Scientist (www.topitalianscientists.org/top_italian_scientists.aspx), currently in the ninth position within Environmental and Natural Sciences, and in the list of the Top Authors in Food Science (<http://academic.research.microsoft.com/>); 2011-2013, President of the Italian Association of the Agriculture Scientific Societies (20 Scientific Societies, ca. 3,500 members); 2010-2012, President of the Italian Society of Agriculture, Environmental and Food Microbiology (affiliated FEMS, ca. 250 members).

Teaching activities (starting from the most recent)

2002-2016, Full Professor of Biology of Microorganisms (90 hours per year), Microbiology of Fermented Foods (60 hours per year) and Food Microbiology (60 hours per year) at the Department of Soil, Plant and Food Sciences (current name), Aldo Moro University of Bari, Italy

Supervision of graduate students and postdoctoral fellows (starting from the most recent)

2000 to today 25 Postdoctoral, 30 Ph.D. students and 50 Masters students at the Department of Soil, Plant and Food Sciences (current name), Aldo Moro University of Bari, Italy. The staff of the Section of Food Microbiology, Department of Soil, Plant and Food Sciences, was rated the best within the Italian environmental, agriculture and food microbiologists.

Contributions to early careers of excellent researchers

Since 2000, the Principal Investigator has supervised the Ph.D. and Post-Doctoral research activities of many individuals, several of whom now hold permanent positions: Prof. A. Corsetti, currently Associate

Professor at the University of Teramo, Italy; Prof. L. Settanni, currently Associate Professor at the University of Palermo, Italy; Dr. R. Coda, currently Lecturer at the University of Helsinki, Finland; Dr. S. M'hir, currently Researcher at the Laboratoire d'Ecologie et de Technologie Microbienne (LETMi) of the Institut National des Sciences Appliquées et de Technologie (INSAT) of Tunis, Tunisia; and J. A. Curiel, currently Post-Doc at the Research Centre of Wine- and Wine-related Science Logroño, La Rioja, Spain. Others (A. Limitone, D. Minervini, D. Di Pinto) have followed a career in industry and are now employed by leading food and pharmaceutical companies.

Editorial responsibilities (starting from the most recent)

2007 to today, Member of the Editorial Board of Food Microbiology; 2006 to today, Member of the Editorial Board of International Dairy Journal; 2011 to today, Associate Editor of International Journal of Microbiology; 2012 to today, Associate Editor of Fermentation Technology; 2013 to today, Member of the Editorial Board of Current Opinion in Food Science; 2013 to today, Member of the Editorial Board of the International Journal of Biochemistry Research & Review; 2010-2012, Member of the Editorial Board of the International Journal of Food Microbiology; 2010-2013, Associate Editor of the Italian Journal of Food Science. 2006, Guest Editor of Food Microbiology for the Special Issue on “Third International Symposium on Sourdough: From Tradition to Innovation”; 2015, Guest Editor of Current Opinion in Food Science for the Special Issue on “The Complexity of Food Microbial Consortia: From Diversity to Function”; and 2015 to today, Guest Editor of International Journal of Food Microbiology for the Special Issue on “Sourdough and Cereal Fermentation: Understanding Natural Complexity”.

Organization and invited presentations to International Conferences

Since 2006, the Principal Investigator has spoken at 2-4 international conferences per year. He has been a member of the organizing and/or scientific committees of the following Conferences: 2015, VI International Symposium on Sourdough (Nantes, France); and 3rd International Conference on Microbial Diversity: The Challenge of Complexity (Perugia, Italy); 2013, 2nd International Conference on Microbial Diversity: Microbial Interactions on Complex Ecosystems (Turin, Italy); 2012, V International Symposium on Sourdough (Tampere, Finland); 2011, 1st International Conference on Microbial Diversity: Environmental Stress Adaptation (Milan, Italy); 2010, Cheese Science (Auckland, New Zealand); 2009, IV International Symposium on Sourdough (Munich, Germany); 2007, 1st International Symposium on Gluten-Free Products (Cork, Ireland); 2006, Food-Micro (Bologna, Italy); Cheese Science (Sydney, Australia); III International Symposium on Sourdough (Bari, Italy).

Major collaborations

As shown by the list of publications recorded in ISI Web of Science, a significant proportion of them (ca. 90) are co-authored with researchers from various international institutions. Collaborations have been and are currently conducted on cheese microbiology and molecular biology were/are with the Departments of Food Chemistry and Microbiology, University College Cork, Cork, Ireland; on biogenic peptides and cheese microbiology with the Department of Food Science, Agricultural Faculty of Norway, Aas, Norway; on volatile compounds during food fermentation with the INRA, Unité de Recherches en Technologie et Analyses Laitières, Poligny Cedex, France and the Department of Food, Bioprocessing & Nutrition Sciences, North Carolina State University, NC USA; and on sourdough biotechnology with the Department of Agricultural, Food and Nutritional Science, University of Alberta, Edmonton, Canada; the Department of Food and Environmental Sciences, Agnes Sjöbergin Katu, University of Helsinki, Finland; and the Centre for Bread Flavour, Puratos, Brussels, Belgium.

Co-ordination of International projects (starting from the most recent)

Project Title: Novel multifunctional plant protein ingredients with bioprocessing (BIOPROT), funding source ERA-NET - SUSFOOD (2014-2016), total budget of 535,533 Euros, with 67,700 Euros for the Research Unit of Bari, Italy. I am the responsible of the Research Unit of Bari, Italy.

Project Title: Joint Italian Network for a Nutritional phenotype DATsharing infrastructure in support of nutrigenomics studies: integration of in vivo/in vitro mechanistic studies on dietary needs and health maintenance (JINN-DAT), funding source JPI HDHL ENPADASI, The European Nutritional Phenotype Assessment and Data Sharing Initiative (2014-2016), total budget 781.000 Euros, with 56.000 Euros for

the Research Unit of the of Bari, Italy. I am the leader of tasks and the responsible of the Research Unit of Bari, Italy.

Co-ordination of National projects (starting from the most recent)

Project Title: Food biotechnology for innovation and competitiveness (BIOTECA), funding source Apulia region FSC 2007-2013 (2014-2016), total budget 2.674.969,61 Euros. I am the coordinator.

Project Title: Development of novel foods based on biotechnology solutions (PROINNO_BIT), funding source Minister of the Research and University (2011-2015), total budget 7.316973,00 Euros. I was the coordinator.

Project Title: Food and food processing innovations, funding source Minister of the Research and University (2011-2015), total budget 1.019.060,00 Euros. I was the coordinator.

Project Title: Microbes in foods and humans: study of the microbiota and related metabolome in omnivores, vegetarians and vegans, funding source Minister of the Research and University (2013-2015), total budget 876.040,00 Euros. I was the coordinator.

Examples of leadership in industrial innovation

Since 2006, the Principal Investigator has coordinated ca. 50 research projects funded by food and pharmaceutical companies. Almost 20 companies have established long-term cooperation projects with the Principal Investigator's laboratory. The output of some of these innovative projects is illustrated by the number of novel foods and pharmaceutical products that are currently on the market.

Publications

More than 400 scientific publications at the time of writing this CV. Two hundred ninety articles recorded in ISI Web of Science (http://apps.webofknowledge.com/CitationReport.do?product=UA&search_mode=CitationReport&SID=Y1Ohqycu8KurrNbYCl4&page=1&cr_pqid=1&viewType=summary). As recorded by ISI Web of Science, the publications reviewed were cited 8075 times, with an average of citations for each equal to 27.84 and an index "h" equal to 50. The index "h" from SCOPUS is 54.

Area of expertise

[i] Molecular microbiology and biotechnology of sourdough, cheese and vegetable/fruit lactic acid bacteria; [ii] proteomics of lactic acid bacteria in response to environmental stresses and quorum sensing; [iii] synthesis of biogenic compounds by lactic acid bacteria; and [iv] human intestinal microbiome in response to diseases and food intolerance.

Edited books and book chapters

Handbook on Sourdough Biotechnology, Gobbetti M., Gänzle M. (Eds.) 2013, Springer NY, VI, 298 p. ISBN: 978-1-4614-5424-3.

Bacterial Communication in Foods, Gobbetti M., Di Cagno R. (Eds.) 2013, Springer Briefs in Food, Health, and Nutrition NY, 102 p. ISBN: 9781461456551.

Biotechnologia dei Prodotti Lievitati da Forno, Gobbetti M., Corsetti A. (Eds) 2011, Casa Editrice Ambrosiana, Italy.

Microbiologia dei Prodotti Alimentari, Farris A., Gobbetti M., Neviani E., Vincenzini M. (Eds.), Casa Editrice Ambrosiana, Italy.

37 chapters were published by International Books.

Granted Patents

5 International patents, with extension in several countries, and 2 Italian patents: 1. WO2010073283-A2; 2. WO2012007978-A2; 3. WO2011086589-A1; 4. WO2010073283-A2; 5. WO2009011008-A1; 6. IT1406238-B; 7. IT1405241-B. Patents 2, 3, 4 and 7 allowed the market products to be viewed on the web sites: <http://www.bioscalin.it/>; www.lichtena.it; www.giustogiuliani.com/; and <http://www.sanguedolce.com/prodottiDett.asp?album=6>.

List of the publications 2012-2016

1) Coda, R., Lanera, A., Trani A., Gobbetti M., Di Cagno R. 2012. Yogurt-like beverages made of a mixture of cereals, soy and grape must: microbiology, texture, nutritional and sensory properties Intern. J. Food Microbiol. 155:120-127.

- 2) Vitali, B., Minervini, G., Rizzello C.G., Spisni E., Maccaferri, S., Brigidi P., Gobbetti M., Di Cagno R. 2012. Novel probiotic candidates for humans isolated from raw fruits and vegetables. *Food Microbiol.* 31:116-125.
- 3) Rizzello, C.G., Coda, R., Mazzacane, F., Minervini, D., Gobbetti M. 2012. Micronized by-products from debranned durum wheat and sourdough fermentation enhanced the nutritional, textural and sensory features of bread. *Food Res. Int.* 46:304-313.
- 4) Gobbetti M., Faccia M., De Angelis M., Minervini F. 2011. Processo per la preparazione di formaggi a pasta filata arricchiti in fermenti probiotici. Patente P56007IT00 - 1/132355.
- 5) Gobbetti M., Cassone A., Rizzello C.G., Damiano N. 2008. Batteri lattici e loro uso sotto forma di lievito naturale per la produzione di pane e prodotti da forno con elevate proprietà nutrizionali e sensoriali. Pane e prodotti da forno a basso indice glicemico ed alto contenuto in fibra alimentare. Patente n. MI2008A000440 - 14/03/08.
- 6) Di Cagno R., De Pasquale I., De Angelis M., Gobbetti M. 2012. Accelerated ripening of Caciocavallo Pugliese cheese with attenuated adjuncts of selected non-starter lactobacilli. *J. Dairy Sci.* 95:4784-4795.
- 7) Marzani, B., Pinto D., Minervini F., Calasso M., Di Cagno R., Giuliani G., Gobbetti M., De Angelis M. 2012 The antimicrobial peptide pheromone Plantaricin A increases antioxidant defenses of human keratinocytes and modulates the expression of filaggrin, involucrin, β -defensin 2 and tumor necrosis factor α genes. *Exp. Dermatol.* 21:665-671.
- 8) Minervini F., Lattanzi A., De Angelis M., Di Cagno R., Gobbetti M. 2012. Artisan bakery or laboratory propagated sourdoughs: influence on the diversity of lactic acid bacterium and yeast microbiotas. *Appl. Environ. Microbiol.* 78:5328-5340.
- 9) Francavilla R., Calasso R., Calace L., Siragusa S., Ndagijimana M., Vernocchi P., Brunetti L., Mancino G., Tedeschi G., Guerzoni E., Indrio F., Laghi L., Miniello V.L., Gobbetti M., De Angelis M. 2012. Effect of lactose on gut microbiota and metabolome of infants with cow's milk allergy. *Pediatric Allergy Immunology* 23:420-427.
- 10) Bove, C.G., De Angelis, M., Gatti, M., Calasso, M., Neviani, E., Gobbetti, M. 2012. Metabolic and proteomic adaptation of *Lactobacillus rhamnosus* strains during growth under cheese-like environmental conditions compared to de Man, Rogosa, and Sharpe medium. *Proteomics* 12:3206-3218.
- 11) Di Cagno, R., De Angelis, M., Cattonaro, F., Gobbetti, M. 2012. Draft Genome Sequence of *Lactobacillus rossiae* DSM 15814(T). *J. Bacteriol.* 194: 5460-5461.
- 12) De Angelis M, De Pasquale I, Gobbetti M. 2013. Catabolism of free amino acids by lactic acid bacteria during cheese ripening. In: A. de Souza Sant'Ana and B. D.G.M. Franco. *Cheese ripening: Quality, Safety and Health Aspects in Series Advances in Food Safety and Food Microbiology (Department of Food and Experimental Nutrition. Faculty of Pharmaceutical Sciences. University of São Paulo. São Paulo)*. ISBN: 978-1-62417-032-4. maria
- 13) Di Cagno R, Coda R, De Angelis M, Gobbetti M 2013. Exploitation of vegetables and fruits through lactic acid fermentation. *Food Microbiol.* 33:1-10.
- 14) Nejati F., Rizzello C.G., Di Cagno R., Sheikh-Zeinoddin M., Diviccaro A., Minervini F., Gobbetti M. 2013. Manufacture of a functional fermented milk enriched of Angiotensin-I Converting Enzyme (ACE)-inhibitory peptides and γ -amino butyric acid (GABA). *LWT Food Sci. Technol.* 51:183-189.
- 15) Coda R., Rizzello C.G., Di Cagno R., Trani A., Cardinali G., Gobbetti M. 2013. Antifungal activity of *Meyerozyma guilliermondii*: identification of active compounds synthesized during dough fermentation and their effect on long-term storage of wheat bread. *Food Microbiol.* 33: 243.251.
- 16) Calasso M., Cagno R., De Angelis M., Campanella D., Minervini F., Gobbetti M. 2013. Effects of the peptide pheromone plantaricin A and cocultivation with *Lactobacillus sanfranciscensis* DPPMA174 on the exoproteome and the adhesion capacity of *Lactobacillus plantarum* DC400. *Appl. Environ. Microbiol.* 78:5328-5340.
- 17) Lattanzi A., Minervini F., Di Cagno R., Diviccaro A., Antonielli L., Cardinali G., Cappelle S., De Angelis M., Gobbetti M. 2013. The lactic acid bacteria and yeast microbiota of eighteen sourdoughs used for the manufacture of traditional Italian sweet leavened baked goods. *Food Microbiol.* 163:71-79.

- 18) Filannino P., Azzi L., Cavoski I., Vincentini O., Rizzello C. G., Gobbetti M., Cagno R. 2013. Exploitation of the health-promoting and sensory properties of organic pomegranate (*Punica granatum*L.) juice through lactic acid fermentation. *Intern. J. Food Microbiol.* 163:184-192.
- 19) Rizzello C.G., Coda R., Sánchez Macías D., Pinto D., Marzani B., Filannino P., Giuliani G., Paradiso V.M., Di Cagno R., Gobbetti M. 2013. Lactic acid fermentation as a tool to enhance the functional features of *Echinacea* spp. *Microbial Cell Factories*, 12:44.
- 20) Gobbetti M., Rizzello C. G., Di Cagno R., De Angelis M. 2014. How the sourdough may affect the functional features of leavened baked goods. *Food Microbiol.* 37:30-40.
- 21) Nejati F., Rizzello C.G., Di Cagno R., Sheikh-Zeinoddin M., Diviccaro A., Minervini F., Gobbetti M. 2013. Manufacture of a functional fermented milk enriched of Angiotensin-I Converting Enzyme (ACE)-inhibitory peptides and γ -amino butyric acid (GABA). *LWT Food Sci. Technol.* 51:183-189.
- 22) Coda R., Cagno R., Gobbetti M., Rizzello C.G. 2014. Sourdough lactic acid bacteria: exploration of non-wheat cereal-based fermentation. *Food Microbiol.* 37:51-58
- 23) Rizzello C.G., Curiel J.A., Nionelli L., Vincentini O., Di Cagno R., Silano M., Gobbetti M., Coda R. 2014. Use of fungal proteases and selected sourdough lactic acid bacteria for making wheat bread with an intermediate content of gluten. *Food Microbiol.* 37:59-68.
- 24) De Angelis M., Piccolo M., Vannini L., Siragusa S., De Giacomo A., Serrazzanetti D., Cristofori F., Guerzoni M.E, Gobbetti M, Francavilla R. 2013. Fecal Microbiota and Metabolome of Children with Autism and Pervasive Developmental Disorder Not Otherwise Specified. *PLoS ONE*, Volume 8, Issue 10, Article number e76993.
- 25) Rizzello C. G., Mueller T., Coda R., Reipsch F., Nionelli L., Curiel J. A., Gobbetti M. 2013. Synthesis of 2-methoxy benzoquinone and 2,6-dimethoxybenzoquinone by selected lactic acid bacteria during sourdough fermentation of wheat germ. *Microbial Cell Factories*, 12:105.
- 26) Ercolini D., Pontonio E., De Filippis F., Minervini F., La Storia A., Gobbetti M., Di Cagno R. 2013. Microbial ecology dynamics during rye and wheat sourdough preparation. *Appl. Environ. Microbiol.* 79:827–7836.
- 27) Di Cagno R., De Pasquale I., De Angelis M., Buchin S., Rizzello C.G., Gobbetti M. 2014. Use of microparticulated whey protein concentrate, exopolysaccharide-producing *Streptococcus thermophilus*, and adjunct cultures for making low-fat Italian Caciotta-type cheese. *J. Dairy Sci.* 97:72–84
- 28) Curiel J.A., Coda R., Limitone A., Katina K., Raulio M., Rizzello C.G., Gobbetti M. 2014. Manufacture and characterization of pasta made with wheat flour rendered gluten-free using fungal proteases and selected sourdough lactic acid bacteria. *J Cereal Sci.* 59:79-87.
- 29) Rizzello C.G., Filannino P., Di Cagno R., Calasso M., Gobbetti M. 2014. Quorum sensing regulation of constitutive plantaricin by *Lactobacillus plantarum* strains under vegetables and fruits model system. *Appl. Environ. Microbiol.* 80:777-787.
- 30) Minervini F., De Angelis M., Di Cagno R., Gobbetti M. 2014. Ecological parameters influencing microbial diversity and stability of traditional sourdough. *Intern. J. Food Microbiol.* 171:136-146.
- 31) Siragusa S., De Angelis M., Calasso M., Campanella D., Minervini F., Di Cagno R., Gobbetti M. 2014. Fermentation and proteome profiles of *Lactobacillus plantarum* strains during growth under food-like conditions. *J. Proteomics.* 96:366-380.
- 32) Filannino P., Cardinali G., Rizzello C.G., Buchin S., De Angelis M., Gobbetti M., Di Cagno R. 2014. Metabolic responses of *Lactobacillus plantarum* strains during fermentation and storage of vegetable and fruit juices. *Appl. Environ. Microbiol.* 80:2206-2215.
- 33) Gobbetti. M., Rizzello C.G. *Arthrobacter*. 2014. *Encyclopedia of Food Microbiology*, Second Edition, 69–76.
- 34) Gobbetti M., Calasso M. *Streptococcus*. 2014. *Encyclopedia of Food Microbiology*, Second Edition, 3:535–553.
- 35) Di Cagno R.; Pontonio E., Buchin S., De Angelis M., Lattanzi A., Valerio F., Gobbetti M., Calasso M. Diversity of the lactic acid bacterium and yeast microbiota in the switch from firm- to liquid-sourdough fermentation. 2014. *Appl. Environ. Microbiol.* 80: 3161-3172.

- 36)** Francavilla R., Ercolini D., Piccolo M., Vannini L., Siragusa S., De Filippis F., De Pasquale I., Di Cagno R., Di Toma M., Gozzi G., Serrazanetti D., De Angelis M., Gobbetti M. Salivary microbiota and metabolome associated with celiac disease. 2014. *Appl. Environ. Microbiol.* 80: 3416-3425.
- 37)** De Angelis M., Montemurno E., Piccolo M., Vannini L., Lauriero L., Maranzano V., Gozzi G., Serrazanetti D., Dalfino G., Gobbetti M., Gesualdo L. Microbiota and metabolome associated with immunoglobulin A nephropathy (IgAN). 2014. *PLoS ONE*, Volume 9, Issue 10, Article number e99006.
- 38)** De Pasquale I., Calasso M., Mancini L., Ercolini D., La Stora A., De Angelis M., Di Cagno R., Gobbetti M. Causal relationship between microbial ecology dynamics and proteolysis during manufacture and ripening of Protected Designation of Origin (PDO) cheese Canestrato Pugliese. 2014. *Appl. Environ. Microbiol.* 80:4085-4094.
- 39)** Rizzello C.G., Calasso M., Campanella D., De Angelis M., Gobbetti M. 2014. Use of sourdough fermentation and mixture of wheat, chickpea, lentil and bean flours for enhancing the nutritional, texture and sensory characteristics of white bread. *Int. J. Food Microbiol.* 180:78-87.
- 40)** Nionelli L., Curri N., Curiel J.A., Di Cagno R., Pontonio E., Cavoski I., Gobbetti M., Rizzello C.G. 2014. Exploitation of Albanian wheat cultivars: characterization of the flours and lactic acid bacteria microbiota, and selection of starters for sourdough fermentation. *Food Microbiol.* 44:96-107.
- 41)** Rizzello C.G., Curiel J.A., Nionelli L., Vincentini O., Di Cagno R., Silano M., Gobbetti M., Coda R. 2014. Use of fungal proteases and selected sourdough lactic acid bacteria for making wheat bread with an intermediate content of gluten. *Food Microbiol.* 37:59-68
- 42)** Coda R., Di Cagno R., Gobbetti M., Rizzello C.G. 2014. Sourdough lactic acid bacteria: exploration of non-wheat cereal-based fermentation. *Food Microbiol.* 37:1-58.
- 43)** Gobbetti M., Rizzello C.G., Di Cagno R., De Angelis M. 2014. How the sourdough may affect the functional features of leavened baked goods. *Food Microbiol.* 37:30-40.
- 44)** Montemurno E., Cosola C., Dalfino G., Daidone G., De Angelis M., Gobbetti M., Gesualdo L. 2014. What Would You Like to Eat, Mr CKD Microbiota? A Mediterranean Diet, please! *Kidney & Blood Pressure Research* 39:114-123.
- 45)** Lattanzi A., Minervini F., Gobbetti M. 2014. Assessment of comparative methods for storing type-I wheat sourdough. *LWT-Food Sci. Technol.* 59:948-955.
- 46)** De Pasquale I., Di Cagno R., Buchin S., De Angelis M., Gobbetti M. 2014. Microbial ecology dynamics reveal a succession in the core microbiota that is involved in the ripening of pasta-filata Caciocavallo Pugliese cheese. *Appl. Environ. Microbiol.* 80:6243-6255.
- 47)** Filannino P., Bai Y., Di Cagno R., Gobbetti M., Gänzle M.G. 2015. Metabolism of phenolic compounds by *Lactobacillus* spp. during fermentation of cherry juice and broccoli puree. *Food Microbiol.* 46:272-279.
- 48)** De Angelis M., Bottacini F., Fosso B., Kelleher P., Calasso M., Di Cagno R., Ventura M., Picardi E., van Sinderen D., Gobbetti M. 2014. *Lactobacillus rossiae*, a vitamin B12 producer, represents a metabolically versatile species within the genus *Lactobacillus*. *PLOS One*, Vol. 9. Article number:e107232.
- 49)** Di Cagno R., Rizzello C. G., Gobbetti M. 2014. Adverse Reactions to Gluten: Exploitation of Sourdough Fermentation. In: *Wheat and Rice in Disease Prevention and Health: Benefits, Risks and Mechanisms of Whole Grains in Health Promotion*. Academic Press. (Eds. R.R. Watson, W.R. Preedy, S. Zibadi), pp. 171-177.
- 50)** Filannino P., Gobbetti M., De Angelis M., Di Cagno R. 2014. Hydroxycinnamic acids used as external acceptors of electrons: an energetic advantage for strictly heterofermentative lactic acid bacteria. *Appl. Environ. Microbiol.* 80:7574-7582.
- 51)** Curiel J.A., Coda R., Centomani I., Summo C., Gobbetti M., Rizzello C.G. 2015. Exploitation of the nutritional and functional characteristics of traditional Italian legumes: the potential of sourdough fermentation. *Intern. J. Food Microbiol.* 196:51-61.
- 52)** Pontonio E., Nionelli L., Curiel J.A., Sadeghi A., Di Cagno R., Gobbetti M., Rizzello C.G. 2015. Iranian wheat flours from rural and industrial mills: exploitation of the chemical and technology features, and selection of autochthonous sourdough starters for making breads. *Food Microbiol.* 47:99-110.
- 53)** Guarcello R., Diviccaro A., Barbera M., Giancippoli E., Settanni L., Minervini F., Moschetti G., Gobbetti M. 2015. A survey of the main technology, biochemical and microbiological features influencing

the concentration of biogenic amines of twenty Apulian and Sicilian (Southern Italy) cheeses. *Intern. Dairy J.* 43:61-69.

54) Filannino P., Bai Y.P., Di Cagno R., Gobbetti M., Ganzle, M.G. 2015. Metabolism of phenolic compounds by *Lactobacillus* spp. during fermentation of cherry juice and broccoli puree. *Food Microbiol.* 46:272-279.

55) Piccolo M., De Angelis M., Lauriero G., Montemurno E., Di Cagno R., Gesualdo L., Gobbetti M. 2015. Salivary microbiota associated with immunoglobulin A nephropathy. *Microb. Ecol.* DOI 10.1007/s00248-015-0592-9.

56) Corte L., Di Cagno R., Groenewald M., Roscini L., Colabella C., Gobbetti M., Cardinali G. 2015. Phenotypic and molecular diversity of *Meyerozyma guilliermondii* strains isolated from food and other environmental niches, hints for an incipient speciation. *Food Microbiol.* 48:206-215.

57) Rizzello C.G., Cavoski I., Turk J., Ercolini D., Nionelli L., Pontonio E., De Angelis M., De Filippis F., Gobbetti M., Di Cagno R. 2015. Organic cultivation of *Triticum turgidum* subsp. durum is reflected in the flour-sourdough fermentation-bread axis. *Appl. Environ. Microbiol.* 81:3192-3204.

58) Gobbetti M. 2015. Editorial overview: Food microbiology: the complexity of food microbial consortia: from diversity to function. *Curr. Opin. Food Sci.* <http://dx.doi.org/10.1016/j.cofs.2015.03.005>.

59) Rizzello C.G., Lavecchia A., Gramaglia V., Gobbetti M. 2015. Long-term fungal inhibition by *Pisum sativum* flour hydrolysate during storage of wheat flour bread. *Appl. Environ. Microbiol.* 81:4195-4206.

60) De Angelis M., Francavilla R., Piccolo M., De Giacomo A., Gobbetti M. 2015. Autism spectrum disorders and intestinal microbiota. *Gut Microbes.* 6:207-213.

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