

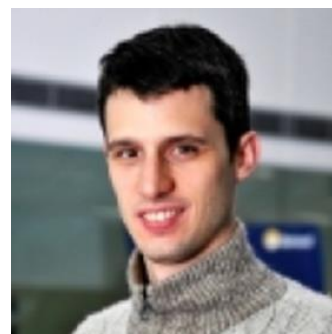
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CURRICULUM VITAE

Giugno 2018 - oggi	Ricercatore –Libera Università di Bolzano Ricercatore presso la libera università di Bolzano. RICERCA: La ricerca riguarda lo studio del profilo chimico del vino in relazione all'origine geografica ed alle pratiche di cantina. DIDATTICA: Responsabile del corso di "Chemometric approaches to study the chemical and sensory markers of food processing" della scuola di dottorato FEB (UNIBZ).
2015 - 2018	Assegnista di ricerca –Libera Università di Bolzano Assegnista di ricerca presso la Libera Università di Bolzano. La ricerca si è concentrata principalmente sull'applicazione di metodi rapidi e tradizionali (LC-MS) basati sulla spettrometria di massa per analisi della qualità degli alimenti.
2013 - 2015	Assegnista di ricerca –Diamond Light Source Ltd, UK
2013	Dottorato di Ricerca - Università di Padova
2009	Laurea specialistica in Chimica - Università di Padova
2006	Laurea triennale in Chimica - Università di Padova

ATTIVITÀ ACCADEMICA (dal 2018)

INSEGNAMENTI

- Chemometric approaches to study the chemical and sensory markers of food processing (46027 AGR/15 Scuola di Dottorato FEB - Food Engineering and Biotechnology (Ingegneria e biotecnologia degli alimenti)
- Laboratorio di analisi chimiche di prodotti alimentari – Corso di Industrie Agrarie (40162A AGR/15 L25, prof. Emanuele Boselli)
- Laboratorio di analisi chimiche sul vino – Corso di “Innovation and Authenticity in Winery products” (44700B AGR/15 LM-70, prof. Emanuele Boselli)

ATTIVITÀ SCIENTIFICA (dal 2015)

Ricercatore (RTD A) – Bolzano (da giugno 2018)

L'attuale ricerca riguarda lo studio e applicazione di approcci innovativi per la caratterizzazione della composizione molecolare e macro-molecolare di vini regionali. Gli studi più recenti studi riguardano una classe di composti tanninici condensati macro-ciclici con promettenti applicazioni nella tecnologia enologica e in studi di autenticità.

Assegnista di ricerca - Bolzano (2015-2018)

La ricerca ha coinvolto lo studio della composizione chimica (prevalentemente grassi e composti fenolici) in matrici alimentari mediante tecniche di cromatografia accoppiata a spettrometria di massa ad alta risoluzione.

PROGETTI DI RICERCA (dal 2018)

Coinvolto in vari progetti di ricerca nell'ambito del laboratorio di Enologia dell'Università di Bolzano (Oenolab), inerenti lo studio della composizione del vino in relazione alle tecniche impiegate in enologia, ai materiali utilizzati per la conservazione ed all'origine geografica, nonché alla relazione tra le variabili chimiche e le proprietà sensoriali.

Responsabile del progetto c-PAC (finanziato dall'Università di Bolzano – 15000 euro), che prevede la messa a punto di protocolli di isolamento e caratterizzazione di composti tanninici macrociclici per lo studio della loro applicazione come additivi enologici.

PUBBLICAZIONI SCIENTIFICHE (dal 2015)

Longo E., Rossetti F., Juin A., Teissedre P-L-, Jourdes M., Boselli E. “*Distribution of crown hexameric procyanidin and its tetrameric and pentameric congeners in red and white wines*”. Food Chemistry. **2019**, 299(30), 125125. <https://www.sciencedirect.com/science/article/pii/S0308814619312312?>

Longo E., Morozova K., Yener S., Boselli E., Biasioli F., Scampicchio M.. “*Direct flow injection profiling of acyl glycerols from food products using isopropanol as solvent*”. Journal of Mass Spectrometry, **2019**, 54(5). <https://onlinelibrary.wiley.com/doi/abs/10.1002/jms.4346>

Longo E., Merkyte V., Rossetti F., Teissedre P-L-, Jourdes M., Boselli E. “*Relative abundances of novel cyclic prodelphinidins in wine depending on the grape variety*”. Journal of Mass Spectrometry. **2018**, 53(11). <https://doi.org/10.1002/jms.4280>

Longo E., Rossetti F., Merkyte V., Boselli E. “*Disambiguation of Isomeric Procyanidins with Cyclic B-Type and Non-cyclic A-Type Structures from Wine and Peanut Skin with HPLC-HDX-HRMS/MS*”, Journal of the American Society for Mass Spectrometry. **2018**, 29(11). <https://doi.org/10.1007/s13361-018-2044-5>

Rossetti F., Merkyte V., **Longo E.**, Pavlic B., Jourdes M., Teissedre P-L, Boselli E.. “*Volatile, phenolic, and sensory profiles of in-amphorae Chardonnay wine by mass spectrometry and chemometric analysis*”. Journal of Mass Spectrometry. **2018**, 53(9), pp 833-841. <https://doi.org/10.1002/jms.4262>

Longo E., Rossetti F., Merkyte V., Obiedzińska A., Boselli E. “*Selective binding of potassium and calcium ions to novel cyclic proanthocyanidins in wine by high-performance liquid chromatography/high-resolution mass spectrometry*”. Rapid Communication in Mass Spectrometry. **2018**, 32(18), pp 1637-1642. <https://doi.org/10.1002/rcm.8221>

Longo E., Rossetti F., Scampicchio M. and Boselli E. “*Isotopic exchange HPLC-HRMS/MS applied to cyclic proanthocyanidins in wine and cranberries*”. Journal of the American Society for Mass Spectrometry. **2018**, 29(4), pp 663-674, doi: 10.1007/s13361-017-1876-8

Billar E., Waszkiewicz-Robak B., **Longo E.**, Boselli E., *et al.* “*Effects of the addition of spray-dried whey on the stability of fat-reduced mayonnaise-type emulsions during storage*”. Journal of the American Oil Chemists Society. **2018**, 95(3), pp 337-348. <https://doi.org/10.1002/aocs.12029>

Longo E., Morozova K., Loizzo M. R., Tundis R., Savini S., Foligni R., Mozzon M., Martin-Vertedor D., Scampicchio M. and Boselli E. “*High resolution mass approach to characterize refrigerated black truffles stored under different storage atmospheres*”. Food Research International. Food Research International. **2017**, 102, pp 526-535, DOI: <https://doi.org/10.1016/j.foodres.2017.09.025>.

Savini S., Loizzo M. R., Tundis R., Mozzon M., Foligni R., **Longo E.**, Morozova K., Scampicchio M., Martin-Vertedon D. and Boselli E. “*Fresh refrigerated Tuber melanosporum truffle: effect of the storage conditions on the antioxidant profile, antioxidant activity and volatile profile*”. EFRT, **2017**, 243(12), pp 2255–2263 doi: 10.1007/s00217-017-2927-x

Haman, N., **Longo E.**, Schiraldi, A., Scampicchio, M. “*Radical Scavenging activity of lipophilic antioxidant by isothermal calorimetry*”, Thermochimica Acta, **2017**, 658, 1-6. DOI: <https://doi.org/10.1016/j.tca.2017.10.012>.

Longo E., Morozova K., Scampicchio M. “*Effect of light irradiation on the antioxidant stability of Oleuropein*” Food Chemistry, **2017**, 237, 91-97. DOI: <https://doi.org/10.1016/j.foodchem.2017.05.099>.

Hughes C.S., **Longo E.**, Phillips-Jones M., Hussain R. "Characterisation of the selective binding of antibiotics vancomycin and teicoplanin by the VanS receptor regulating type A vancomycin resistance in the enterococci" *Biochimica et Biophysica Acta*, **2017**, 1861(8), 1951-1959.

Mason M., **Longo E.**, Scampicchio M. "Monitoring of Glucose in Beer Brewing by a Carbon Nanotubes Based Nylon Nanofibrous Biosensor" *Journal of Nanomaterials*, **2016**, 2016.

Longo E., Hussain R., Siligardi G., "Application of circular dichroism and magnetic circular dichroism for assessing biopharmaceuticals formulations photo-stability and small ligands binding properties" *International Journals of Pharmaceutics*, **2015**, 480(1-2), 84.

PARTECIPAZIONE A CONFERENZE

Enoforum (Vicenza, Italy), 21th-23th May 2019. Presentazione orale selezionata tra i candidati al Premio "Versini" Assoenologi Award.

3rd WineMS Day, Fondazione Edmund Mach (FEM), San Michele all'Adige (Trento, Italia), Presentazione Orale, 16th-17th May 2019

1st Science&Wine World Congress, Porto (Portugal), Presentazione Orale, 8th-9th May 2019

MSFood Day 2017, Bologna (IT), Presentazione di Poster e Presentazione Orale. 11th-13th October 2017. Poster Premiato con il 5th MSFoodDay Award.

BIOPROCESSING SUMMIT, Boston (MA, US). 19th-23rd August 2013.

COST - Conference on Foldamers, Regensburg (Germany). 30th August -2th September 2012

IASOC - Ischia Advanced School of Organic Chemistry, Ischia (Italy). 25-29th September 2010

Atti di congresso

Longo E.*, Rossetti F., Merkyte V., Jourdes M., Teissedre P.-L., Boselli E. "Novel cyclic proanthocyanidins in wines from South Tyrol: dependance on the grape variety". *Internet Journal of Viticulture and Enology*. Extracted from the presentation at Enoforum (Vicenza, Italy), 21th-23th May 2019. *in press*. www.infowine.com. Oral presentation selected for the competition "Versini" Assoenologi Award.

Tchouakeu Betnga P. F., **Longo E.**, Dupas de Matos A., Merkyte V., Pantò S., Boselli E. "Application of comprehensive GCxGC-ToF-MS and sensory analysis to investigate the evolution in the aroma profile of a commercial grappa over storage". Enoforum (Vicenza, Italy), 21th-23th May 2019. *Extracted article in press*. www.infowine.com.

Merkyté V., **Longo E.**, Dupas de Matos A., Tchouakeu Betnga P. F., Boselli E. "Relationships between unconventional cyclic proanthocyanidins and phenolic, chemical and sensory profiles of Pinot Noir wines" Poster and oral presentation at 3rd WineMS Day, Fondazione Edmund Mach (FEM), San Michele all'Adige (Trento, Italia), 16th-17th May 2019.

Longo E., Carlana G., Eisenstecken D., Chiotti D., Sanoll C., Pedri U., Robatscher P., Boselli E. "Multivariate approach to investigate the effect of winemaking practices on the phenolic profile in Pinot blanc from South Tyrol by HPLC-DAD/FLD and LC-QqQ-MS". Poster and oral presentation at 3rd WineMS Day, Fondazione Edmund Mach (FEM), San Michele all'Adige (Trento, Italia), 16th-17th May 2019.

Longo E., Merkyte V., Jourdes M., Jouin A., Teissedre P.-L., Boselli E. “*Solid phase extraction applied to HPLC-HDX-HRMS/MS to unravel a whole series of unconventional proanthocyanidins from wine and other plant foods*” Oral presentation at the 1st Science&Wine World Congress, Porto (Portugal), 8th-9th May 2019.

Boselli E., **Longo E.**, Rossetti F., Merkyte V., “*Novel natural markers of wine quality*” Proceedings of the 17th international Symposium “Prospects for 3rd Millennium Agriculture”, 27-29 September **2018**, Cluj-Napoca (Romania)

Merkyte V., **Longo E.**, Rossetti F., Boselli E., “*Hydrogen/deuterium exchange is an effective method for the structural resolution of isomeric proanthocyanidins in wine and other dietary source*”, Oral presentation delivered at the XXII International Mass Spectrometry Conference, 26-31 August **2018**, Florence (Italy)

Session Chairperson Presentation: Boselli E., **Longo E.**, Rossetti F., Scampicchio M., “*Isotopic exchange HPLC-HRMS/MS applied to cyclic proanthocyanidins in wine and cranberries*” Proceedings of the International Conference on Food and Applied Bioscience, 1-2 February **2018**, Chiang Mai (Thailand)

Longo E., Morozova K., Loizzo M.R., Tundis R., Savini S., Foligni R., Mozzon M., Martin-Vertedor D., Scampicchio M., Boselli E. “*HPLC-HRMS/MS Characterization of Tuber Melanosporum During Storage Under Different Packaging Atmospheres*” Proceedings of the 5th MS Food Day, 11-13 October **2017**, Bologna, Italy, pp.232-234 (fellowship awarded)

Rossetti F., Jourdes M., Teissedre P.-T., **Longo E.**, Boselli E., “*UHPLC-HRMS phenolic characterization of Chardonnay wine obtained with vinification in amphorae, barrels and barriques*” proceedings of the 5th MS Food day, 11-13 october **2017**, bologna, italy, pp.156-157

Longo E., Morozova K., Scampicchio M., “*HRMS/MS Study of the Solvent Mediated UV-C Degradation of the Natural Antioxidant Oleuropein*” Proceedings of the 5th MS Food Day, 11-13 October **2017**, Bologna, Italy, pp.110-111

Longo E., Orlandin A., Mancin F., Toniolo C., Moretto A., “*Odd-even effect in the induced plasmonic CD band of peptide-capped gold nanoparticles*” J. Pept. Sci. **2012**, 18 (1), S78

Wright K., **Longo E.**, Venanzi M., Formaggio F., Toniolo C., “*Peptides characterized by the helicogenic, cyclic disulfide-containing α -amino acid Adt for binding studies to a metal surface*” J. Pept. Sci. **2012**, 18 (1), S113-S114

Moretto A., **Longo E.**, Formaggio F., Toniolo C., “*Helical Peptides with Alternating Aib and Ala Residues Are Hydrosoluble!*” Biopolymers **2011**, 96 (4), 507

PREMI

Fellowship Award - 5th MS Food Day, 11-13 October 2017, Bologna, Italy. Il premio è stato assegnato dalla SCI (Società Chimica Italiana) – Divisione di Spettrometria di Massa. Titolo del poster:

Longo E., Morozova K., Loizzo M.R., Tundis R., Savini S., Foligni R., Mozzon M., Martin-Vertedor D., Scampicchio M., Boselli E. *“HPLC-HRMS/MS Characterization of Tuber Melanosporum During Storage Under Different Packaging Atmospheres”* Proceedings of the 5th MS Food Day, 11-13 October 2017, Bologna, Italy, pp.232-234.