

**Emanuele Boselli** is associate professor of Food Science and Technology (ital. SSD AGR/15) at the Faculty of Agricultural, Environmental and Food Sciences of unibz since 2017.

Currently, his main research topics are:

- the study of the effects of the quality of raw materials, contact materials, production technologies, fermentation, oxidation, and storage conditions on the composition and sensory acceptance of wine, spirits, other alcoholic beverages, and food products by using chemical instrumental techniques such as HPLC-MS-MS, GCxGC-TOF/MS, sensory protocols and chemometric approaches;
- identification and application of quality markers in food processing and food and beverage authentication and typicality, such as antioxidant and phenolic components, volatile compounds, lipid components, amino acids, and polysaccharides.

Author of 106 SCOPUS listed scientific papers, 3 book chapters and several invited congress contributions; H-Index is 27, with over 2200 citations (18.01.2024); 31.3% of documents in the top 25% most cited documents worldwide. According to Google Scholar, no. of publications is 246, H index is 32 and the total number of citations is over 3100.

## **EDUCATION**

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- 2000 Specialization in Food Chemistry and Technology, University of Bologna (prof. G. Lercker, M.F. Caboni), experimental thesis title Free amino acids as quality markers of royal jelly
- 1999 PhD in Food Biotechnology, University of Florence (prof. G. Lercker), experimental thesis title: Determination of minor lipidic components using advanced automated techniques
- 1995 Master in Pharmaceutical Chemistry and Technology, University of Bologna; experimental thesis title: The lipid fraction of long-ripened cheeses

## **CURRENT ACADEMIC APPOINTMENTS**

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- 2023 – Responsible unibz Professor for the WP2 – Sustainable Agri-food Systems within the project EDIH/European Digital Innovation Hub / Ministerial funds (Seal of Excellence)
- 2022- Study Course director of the Bachelor Programme Mountain Enogastronomy (unibz)
- 2018 Scientific Committee of the International PhD Programme Food Engineering and Biotechnology, unibz
- 2017-2022 unibz contact professor of the Master in Viticulture Enology, Wine Markets (joint with University of Udine, Padova, Verona and Bolzano and Vinifera Euromaster)
- 2017- Associate Professor in Food Science and Technology (SSD AGR/15), Fac. of Science and Technology, unibz and uniud
- 2017- Head of the research group in Oenology of unibz (Oenolab, now at NOITech Park, Bolzano)
- Academic contact for several Erasmus Interinstitutional Agreements in the food/gastronomy/enology sectors: TUM (Munich), BOKU (Vienna), UniValencia, UniGeisenheim, Istanbul Galata

## **PREVIOUS POSITIONS**

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- 2015 – 2016 Associate Professor in Food Science and Technology (SSD AGR/15), Dept. of Agricultural, Food and Environmental Sciences, Università Politecnica delle Marche, Ancona, Italy

## **EXTENDED RESEARCH STAYS**

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- 2011 visiting scientist (3 months), Dept. of Organic Chemistry (Spelman College, Atlanta, USA) (Prof. JM Dimandja) (nutritional and technological characterization of small red fruits through two-dimensional gas chromatography)

- 2001 visiting scientist (2 months), Dept. of Viticulture and Enology, University of California, Davis (USA) (chemical and sensory profile of wines from Marche related to the vintage and ageing) (Prof. RB Boulton)
- 1997-1998 PhD research period (18 months) at the Food Control Authority of the Canton of Zürich (Switzerland) (Large Volume Injection to characterize minor lipid components of foods (Dr. K. Grob)

### **SUPERVISION OF GRADUATE STUDENTS AND POSTDOCTORAL FELLOWS**

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- Since 2001 – Tutor or co-tutor of n. 10 PhD thesis (four in progress) all in the sector of Food Science and Technology (AGR/15); over 60 experimental theses and experimental final works at the Polytechnic University of Marche and unibz or University of Udine; mentor of no. 4 research assistants at univpm and unibz
- 2018- Mentor several top-ranked researchers and professors in Italian (unibz, univpm) and foreign universities (Massey, New Zealand) universities, research centers or food companies.

### **TEACHING ACTIVITIES (last three years)**

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- Currently lecturer for the courses on Agro-industries (6 ECTS), Innovation and authenticity for winery products (4 ECTS), Sensory analysis approaches for mountain wines (3 ECTS), Wine production processes and plants (3 ECTS), Oenology (3 ECTS) for the B.Sc. in Agricultural, Food and Mountain Environmental Sciences, Mountain Enogastronomy, the Master Programme in Food Innovation and Authenticity and the Master Programme in Viticulture, Enology and Wine markets.

### **TEACHING ACTIVITIES ABROAD**

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- 2022, 4-18 May Series of Lectures (15 H) on Wine Science for Szkoła Doktorska AgroBioTech Phd (Institute of Agriculture and Food Biotechnology, State Research Institute (IBPRS-PIB), Warsaw, Poland (on-line)

### **INVITED LECTURES, CHAIR AND ORGANIZER OF SCIENTIFIC MEETINGS**

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- 2025 main organizer of the tenth edition of Macrowine2025 International Conference, 24-27/6/2025 in collaboration with Laimburg Research Centre
- 2023 co-organizer of the 2023 ERIAFF (Network of European Regions for Innovation in Agriculture, Food and Forestry) Annual Conference in Bolzano, 22-24/05/2023
- 2023 co-chair of the Parallel Session 4 (authenticity and perception) at the 27<sup>th</sup> workshop on the Developments in the Italian PhD Research on Food Science, Technology and Biotechnology, University of Naples, 13-15/9/2023
- 2023 panelist for the Oenoviti Sprint meeting on RiseWise Project Outcomes (22/11/2023)
- 2022 invited lecture: Opportunities for GCxGC applications in the wine industry at the 19<sup>th</sup> International GCxGC Symposium, May 29-June 2, 2022
- 2022 invited lecture: Interactions between Sensory preferences and molecular fingerprinting of international single-varietal wines, Oenoviti International Sprint meeting, 23/11/2022
- 2021 invited lecture: 'A web-app for remote sensory analysis as a tool for sustainable winemaking practices' - Oenoviti international Mini symposium, 09/02/2021
- 2019 invited lecturer, chairman of session II and member of the International Scientific Committee of the 'International Conference on Safety of Botanicals and Botanical Preparations used in Food Supplements Production', University of Lomza, Poland, 20.3.2019
- 2018 chairman and invited speaker of the Division A Session at The International Conference on Food and Applied Bioscience, Chiang Mai University, Thailand, February 1-2
- 2018 invited speaker representing the Italian Society of Food Science and Technology (SISTAL) at the International Symposium of the Korean Soc. Food Science and

- Nutrition (KFN 2018), Pusan (South Korea), 31 Oct-2 Nov
- 2016 Scientific committee of the 1st Congreso Iberico de Olivicultura, Badajoz (Spain), 13-15 April 2016
- 2015 Scientific Committee of the Workshop on Role of research in agriculture for global food and nutrition security, for Managers of Agriculture Teaching and Research in Universities in East and Southern Africa (EDULINK II Project), Kenyatta University, Nairobi (Kenya), 12-14 October

## REVIEWING ACTIVITIES

Guest editor for the following Special Issues:

[Applied Sciences | Special Issue : Food Preservation and Analysis: Technologies and Applications \(mdpi.com\)](#)

[Molecules | Special Issue : Flavoromics for the Quality and Authenticity of Foods and Beverages \(mdpi.com\)](#)

editorial / scientific board of the following journals: *Molecules* (EISSN 1420-3049); *Scientia Agriculturae Bohemica* (ISSN: 1805-9430); *Aparatura Badawcza The Dydaktyczna - Scientific Didactic Equipment* (ISSN 1426-9600); *Polish Journal of Applied Sciences* (ISSN: 2450-4777)

Reviewer for the following indexed journals: *Ecol Indic*, *Food Chem.*, *Food Control*, *Food Res Int*, *Italian J Food Science*, *Grasas y Aceites*, *J. Food Eng*, *J Agric Food Chem*, *J Am Oil Chem Soc*, *J Cereal Sci*, *LWT*, *Metabolites*, *Molecules*, *Meat Sci*, *Plant Food for Human Nutr*, *Rapid Comm Mass Spec*.

Referee activity of research projects: National Res. Foundation (South Africa); National Res. Foundation Poland; MIUR (VQR research product evaluation; REPRISE Esperti scientifici, SardegnaRicerche, UNIFI

## MEMBERSHIPS OF SCIENTIFIC SOCIETIES

International Society for Gastronomic Sciences and Studies since the foundation (2022); Oenoviti International network; Accademia Italiana della Vite e del Vino; Soc. Italiana di Scienze e Tecnologie Alimentari (SISTAL) since the foundation; EUROFED LIPID, the Eur. Soc. of Lipid Science Research; Soc. Italiana Studio delle Sostanze Grasse (SISSG)

## ONGOING RESEARCH PROJECTS AND MAJOR COLLABORATIONS

| Period    | Name of the Project / research focus / Partners   | P.I.                   |
|-----------|---|------------------------|
| 2023-2025 | EDIH/European Digital Innovation Hub / Ministerial funds (Seal of Excellence) - WP2 – Sustainable Agri-food Systems                       | W. Guerra (WP2)        |
| 2023-2025 | Near misses call / unibz  | E. Boselli             |
| 2022-2025 | OnFoods/Research and Innovation Network on food and nutrition/Ministry University (indirect EU funding)                                   | M. Gobbetti            |
| 2022-2025 | Focus spraying /Precision spraying and canopy analysis / private company  | G. Orzes               |
| 2023-2025 | BIOVISO/next generation biomonitoring vineyard soils to support sustainable agroecosystems/joint projects A-I                             | L. Borruso             |
| 2022-2025 | INTEGRI/pasta and baked goods: integrity, health, and sustainability/ministerial funding  | M. Gobbetti            |
| 2021-2024 | SUWIR/ investigation on wines from resistant grape varieties in South Tyrol/PIWI producers association / UNIBZ                            | E. Boselli             |
| 2022-2024 | RGTan /cyclic proanthocyanidins as potential varietal markers / SISTAL  | E. Longo               |
| 2023      | Vinox-ONE/replacement of sulfites with green alternatives / private company   | E. Boselli             |
| 2021-2024 | PROVISA – Sustainable wine production in South Tyrol / PON project for a cofinanced PHD research grant / Ministerial funds                | E. Boselli             |
| 2023-2026 | PNRR Cofinanced PhD project with Laimburg Research Centre - Elucidating the potential roles of natural products against amyloids proteins | E. Boselli / A. Ceccon |

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|-----------|---|----------|
| 2023-2026 | Vinci 2023 Università Franco-Italiana for a PhD 100% funded scholarship on Approches métabolomiques intégrées pour l'étude de vins de développement durable | J. Valls |
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with private companies: Wineleven, Appiano (BZ); Maselli Misure Parma; Nutramentis (Bolzano); Fruitservice (Bolzano); Supercap, Mombaroccio (PU);

Scientific collaborations at international level: Prof. Josep Valls Fonayet and Prof. Pierre-Louis Teissedre, Univ. Bordeaux (France); Dr. Daniel Martin Vertedor, Univ. Estremadura (Spain); Prof. Mieczysław Obiedziński (Institute of Agriculture and Food Biotechnology –IBPRS-PIB); Dr. Amanda Dupas De Matos, Massey University, New Zealand.

## AWARDS AND QUALIFICATIONS

2017- National Scientific Habilitation (Abilitazione Scientifica Nazionale, ASN) for full professor in Food Science and Technology

2010 Antico Fattore Prize awarded by the Accademia dei Georgofili (Florence) for the scientific paper *Are virgin olive oils obtained below 27° C better than those produced at higher temperatures?*

## MAIN THIRD MISSION ACTIVITIES (limited to 2023)

- Host of the round table on wines from disease resistant grape varieties at the 1<sup>st</sup> PIWI Symposium Südtirol, Bolzano 30-11-2023
- Jury of experts of the Euregio Young Researcher Award
- Research team participation in Science live – get curious, a science festival at unibz 6-10-2023
- Invited lecture for Formazione Assoenologi 22-6-2023 (Stabilità dei vini durante conservazione e trasporto)
- Promotor of the institutional agreement between unibz and the municipality of Merano, Italy to develop scientific and didactic collaboration in the field of enogastronomy with also supporting the enrollment of students to unibz with no. 5 scholarships
- Lagazuoi Winning Ideas Mountain Awards, jury of experts (produzioni enogastronomiche)
- Since 2016 webmaster of the Società Italiana di Scienze e Tecnologie Alimentari

## No. 5 SELECTED RECENT PUBLICATIONS WITH IF

|   |           |  |
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| 1 | Author(s) | Duley, G., Ceci, A. T., Longo, E., & Boselli   |
|   | Title     | Oenological potential of wines produced from disease-resistant grape cultivars   |
|   | Published | <i>Compr Rev Food Sci Food Saf</i> (2023), 22, 4, 2591-2610.   |
| 2 | Author(s) | Darnal A., Poggesi S., Ceci A.T., Mimmo T., Boselli E., Longo E.   |
|   | Title     | Interactive effect of pre-fermentative grape freezing and malolactic fermentation on the anthocyanins profile in red wines prone to colour instability |
|   | Published | <i>Eur Food Res Tech</i> (2023) 249: 2045–2065   |
| 3 | Author(s) | Darnal A., Poggesi S., Ceci A.T., Mimmo T., Boselli E., Longo E.   |
|   | Title     | Effects of pre- and post-fermentative practices on oligomeric cyclic and non-cyclic condensed tannins in wine from Schiava grapes                      |
|   | Published | <i>Curr Res Food Sci</i> , 6 (2023): 100513  |
| 4 | Author(s) | Poggesi S., Merkytė V., Longo E., Boselli E.   |
|   | Title     | Effects of micro-vibrations and their damping on the evolution of Pinot Noir wine stored in bottles  |
|   | Published | <i>Foods</i> 2022, 11(18) 2761   |
| 5 | Author(s) | Martín-Vertedor, D., Schaide, T., Boselli, E., Martínez, M., García-Parra, J., & Pérez-Nevado, F.  |
|   | Title     | Effect of high hydrostatic pressure in the storage of Spanish-style table olive fermented with olive leaf extract and <i>Saccharomyces cerevisiae</i>  |
|   | Published | <i>Molecules</i> , 27(6), 2028.  |