

Di Cagno Raffaella: Curriculum Vitae

PERSONAL INFORMATION

Raffaella Di Cagno 45 years old. Born on November 4th, 1970 in Bari (Italy). ORCID: <http://orcid.org/0000-0002-9431-4427>.

CURRENT POSITION

Since 1th January 2017 she is associate professor (disciplinary science-AGR/16) at the Free University of Bolzano, Faculty of Science and Technology.

PREVIOUS POSITIONS AND EDUCATION

2015 to 2016, associate professor (disciplinary science-AGR/16) at the Department of Soil, Plant and Food Sciences, University of Bari A. Moro; 2004 – 2014, Researcher (permanent position) at the Faculty of Agriculture Sciences, University of Bari; academic year 1995-1996 she is graduated in Agricultural Sciences, at University of Bari, she is got full mark (110/110 lode); 1999, she is got to the IACR-Rothamsted (Institute Advanced Crop Research), Biochemistry and Physiology Department, Harpenden (London); 2000, she is got her PhD degree at the “Sant’Anna School Advanced Studies” of Pisa in Applied Plant Biology with full mark; 2000 - 2001 she had two contracts of research at the University of Bari, Department of Plant Protection and Applied Microbiology; 2001 – 2003, post-doc on “Biotechnology of baked goods: selection of lactic acid bacteria from sourdough in function of glucidic metabolism and proteolytic activity” at the University of Bari, Department of Plant Protection and Applied Microbiology.

TEACHING ACTIVITIES AT THE UNIVERSITY OF BARI A. MORO (TITLE OF COURSES GIVEN LAST 5 YEARS)

Bachelor

2011 – 2012: Fruit Processing Biotechnology (30 hours) - Degree course of Mediterranean Crops;

2014 to today: Biotechnology of Microbes in Foods (60 hours for year) - Degree course of Food Science and Technology.

Master

2011 to today: Starter Selection and Predictive Microbiology (60 hours for year) - Degree course of Food Science and Technology;

2014 – 2015: "Biotechnology of Horticultural Products" (20 hours), “Starter Preparation for Vegetable and fruit fermented foods” (20 hours), “Starter preparation for cereal based foods” (20 hours), and “Predictive modelling to estimate the food shelf-life” (35 hours) under the University Master's Degree in "Manager of Innovative Biotechnology for Food Production", within the Project

of Education PON02_00186_3417037 called "Process and Product Innovation in Food (PROINNO_BIT) ", at the University of Bari A. Moro;

2011 – 2016 she is supervisor of 33 bachelor and master theses.

BIBLIOMETRIC PARAMETERS

She is co-author of 133 publications related with food microbiology, all published on international journals reviewed by ISI (Institute for Scientific Information of Philadelphia, USA), 15 chapters in books (13 edited by international academic presses e 2 by national presses) and 8 patents. As reported today (February 4, 2017) by ISI Web of Science, publications reviewed had a sum of times cited of 3,248 times, with an index "h" evaluation equal to 33.

EDITORIAL RESPONSIBILITIES

2006, she was involved in the Organize Committee of the Third International Symposium on Sourdough (Bari, Italy 2006) and she was co-author of the relative book of the abstract;

2013 to today, she is member of the Editorial Board of the journal Food Microbiology;

2013, she has been editor of the book "Bacterial Communication in Foods" Springer.

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] transcriptomics and phenomics of lactic acid bacteria in response to plant niche environments.

INSTITUTIONAL RESPONSIBILITIES

2015 to today, she is delegate of the Italian Society of Agro-Food and Environmental Microbiology (SIMTREA) for FEMS; 2004 to today member of the Ph.D on "Microbiology, Health and Food Chemistry" where she has been supervisor of 7 Ph.D. students; from 2007-2010, member of the Commission of the Agricultural Science Faculty regarding the fellowships; 2012, on behalf of the National Agency for the Evaluation of the University and Research (ANVUR), she has been acting as member of the panel of experts for the evaluation of research products (2004-2010) submitted to the assessment of research quality (VQR) in the seven years from 2004 to 2010.

COMMISSION OF TRUST

2013 to today Scientific Evaluation of various International Research Projects funded by the Foundation for Scientific Research and Technological Development (FCT) of the Ministry of Education and Science of Portugal (FTC.Eval.Natural.Environmental.AGR, Portugal).

COORDINATION/PARTICIPATION OF/TO PROJECTS

2002, she is responsible of the project "Young researchers" (University of Bari) on "Study of accelerated ripening in cheeses by addition of starter";

2005 and 2006, she received two financial contributes from University of Bari (PRIN COFIN); 2011, she is responsible of the project Cooperation for development of new products, processes and technologies in the agriculture and food (PIF PRO DOP Altamura), Puglia Region (N. 01/Dir/2011/249; founding 309.000,00 €);

2013, National Operational Programme - Research and Competitiveness 2007-2013, "Development of innovative food items through biotechnological, technological and plant innovations - Biotechnology for the setup of a yogurt vegetable " (founding 321.944,91 €);

2015, she is responsible of the project Cooperation for development of new products, processes and technologies in the agriculture and food (Start Pecorino Crotonese), Calabria Region (PSR 2007 – 2013, DDG n. 10090, founding 168.830,00 €).

2016, National Research Program (PRIN), D.D. n. 1826 del 20.09.2016: "Processing for healthy cereal foods" (founding 50.970,00 €).

She is the scientific responsible of a research project funded by Soremartec Italia S.rl. – Ferrero (Alba, CN) enterprise (total founding 70.000,0 €). She is involved in ca. 20 projects with funded by Italian (Barilla, Ferrero, Giuliani, etc...) or foreign (Puratos, Barry Callebaut) enterprises. She is a contributor of 13 research's projects (7 projects from MIUR, 3 from MiPAF and 3 from University of Bari).

TECNOLOGY TRANSFER

2010 to 2016 responsible for scientific committee of Spin off BiocomLAB srl (Biogenic Compounds by Lactic Acid Bacteria) (D. R. n. 11681 of 30.11.2009). She is involved in ca. 20 research projects funded by food and pharmaceutical companies (total founding ca. 320.000,0 €). She is principal investigator of two projects founded by Soremartec Italia S.rl. - Ferrero (Alba, CN) (total founding 70.000,0 €).

She has participated to the research activity and to the writing of 7 international patents, also listed in the database SCOPUS. Within the above patents, some novel foods and pharmaceutical products were launched into the market.

A further patent "Metodo molecolare finalizzato all'autenticazione di pani tradizionali/tipici" M. Gobbetti, E. Pontonio, R. Di Cagno, A. Lanera, M. De Angelis, D. van Dinderen, in cooperation with the University of Bari Aldo Moro is under progress (prot. n. 48966 del 07.07.2016).

OTHER ACADEMIC RESPONSIBILITIES. EXTERNAL FORM THE UNIVERSITY

2011 to today, she is supervisor for research activities in Food Microbiology in Master of Science Mediterranean Organic Agriculture at the Centre International De Hautes Etudes Agronomiques Méditerranéennes (CIHEAM) of students from Marocco, Albania, Bosnia and Herzegovina, Turkey, Egipt and Lebanon.

All the research activities have been published on international journals reviewed by ISI. Master thesis (2013 – 2014) on “Organic cultivation of *Triticum turgidum* subsp. *durum* is reflected in the flour-sourdough fermentation-bread axis” *Appl. Environ. Microbiol.* 81:3192-3204, 2015, received the award as the best thesis CIHEAM.

2013 to date she is a component of the Network for Gastrointestinal Health Research (ENGIHR).

2016, specialist on lactic acid fermentation of vegetables within the program *McMaster fellowship* at the Commonwealth Scientific and Industrial Research Organization (CSIRO), Australia (cooperation being defined).

LIST OF PUBLICATIONS (2006 – 2016)

Following, are listed the publications of the last ten years (2006-2016), only including articles published on international peer review journals and chapters on books edited by international academic presses. Based on the scientific role assumed in the last decade, she is first author and/or corresponding author in most of the articles.

1. **R. Di Cagno**, M. De Angelis, A. Limitone, P.F. Fox, M. Gobbetti, 2006. Response of *Lactobacillus helveticus* PR4 to heat stress during propagation in cheese whey with a gradient of decreasing temperatures. *Appl. Environ. Microbiol.* 72: 4503-4514.
2. R. Coda, E. Brechany, M. De Angelis, S. de Candia, **R. Di Cagno**, M. Gobbetti, 2006. Comparison of the compositional, microbiological, biochemical and volatile profile characteristics of nine Italian ewes' milk cheeses. *J. Dairy Sci.* 89: 4126-4143.
3. **R. Di Cagno**, M. Quinto, A. Corsetti, F. Minervini, M. Gobbetti, 2006. Assessing the proteolytic and lipolytic activities of single strains of mesophilic lactobacilli as adjunct starters in miniature cheeses. *Int. Dairy J.* 16: 119-130.
4. M. De Angelis, S. de Candia, **R. Di Cagno**, P.L.H. Mc Sweeney, M. Gobbetti, 2006. Microbiology and biochemistry of traditional mozzarella cheese. *Austr. J. Dairy Technol.* 61: 128-131.
5. **R. Di Cagno**, M. De Angelis, S. Buchin, S. de Candia, P.F. Fox, M. Gobbetti, 2006. Compositional, microbiological, biochemical and volatile profile characterisation of Italian non-conventionally ripened cheese varieties. *Austr. J. Dairy Technol.* 61: 213.
6. M. Gaggiano, **R. Di Cagno**, M. De Angelis, P. Arnault, P. Tossut, P.F. Fox, M. Gobbetti, 2007. Defined multi-species semi-liquid ready-to-use sourdough starter. *Food Microbiol.* 4: 15-24.
7. M. Morea, A. Matarante, **R. Di Cagno**, F. Baruzzi, F. Minervini, 2007. Contribution of autochthonous non-starter lactobacilli to proteolysis in Caciocavallo Pugliese cheese. *Int. Dairy J.* 17: 525-534.

8. M. De Angelis, **R. Di Cagno**, G. Gallo, M. Curci, S. Siragusa, C. Crechchio, E. Parente, M. Gobbetti, 2007. Molecular and functional characterization of *Lactobacillus sanfranciscensis* strains isolated from sourdoughs. *Int. J. Food Microbiol.* 114: 69-82.
9. M. Gobbetti, C.G. Rizzello, **R. Di Cagno**, M. De Angelis, 2007. Sourdough lactobacilli and celiac disease. *Food Microbiol.* 24: 187-196.
10. M. Gobbetti, M. De Angelis, **R. Di Cagno**, F. Minervini, 2007. Cell-cell communication in food related bacteria. *Int. J. Food Microbiol.* 120: 34-45.
11. **R. Di Cagno**, M. De Angelis, G. Gallo, L. Settanni, M.G. Berloco, S. Siragusa, E. Parente, A. Corsetti, M. Gobbetti, 2007. Genotypic and phenotypic diversity of *Lactobacillus rossiae* strains isolated from sourdough. *J. Appl. Microbiol.* 114: 69-82.
12. **R. Di Cagno**, S. Buchin, S. de Candia, M. De Angelis, P.F. Fox, M. Gobbetti, 2007. Characterization of Italian cheese ripened under non-conventional conditions. *J. Dairy Sci.* 90: 2689-2704.
13. S. Siragusa, M. De Angelis, **R. Di Cagno**, C.G. Rizzello, R. Coda, M. Gobbetti, 2007. Synthesis of gamma-aminobutyric acid (GABA) by lactic acid bacteria isolated from Italian cheese varieties. *Appl. Environ. Microbiol.* 73: 7283-7290.
14. C.G. Rizzello, M. De Angelis, **R. Di Cagno**, A. Camarca, M. Silano, I. Losito, M. De Vincenzi, M.D. De Bari, F. Palmisano, F. Maurano, C. Gianfrani, M. Gobbetti, 2007. Highly efficient gluten degradation by lactobacilli and fungal proteases during food processing: new perspective for celiac disease. *Appl. Environ. Microbiol.* 73: 4499-4507.
15. **R. Di Cagno**, R.E. Miracle, M. De Angelis, F. Minervini, C.G. Rizzello, M.A. Drake, P.F. Fox, M. Gobbetti, 2007. Compositional, microbiological, biochemical volatile profile and sensory characterization of four Italian semi-hard goats' cheeses. *J. Dairy Res.* 74: 468-477.
16. **R. Di Cagno**, M. De Angelis, A. Limitone, F. Minervini, C. Simonetti, S. Buchin, M. Gobbetti, 2007. Cell-cell communication in sourdough lactic acid bacteria: a proteomic study in *Lactobacillus sanfranciscensis* CB1. *Proteomics* 7: 2430-2446.
17. M. De Angelis, C.G. Rizzello, G. Alfonsi, P. Arnault, S. Cappelle, P. Tossut, **R. Di Cagno**, M. Gobbetti, 2007. Use of sourdough lactobacilli and oat fibre to decrease the glycemic index of white wheat bread. *British J. Nutr.* 15: 1-10.
18. **R. Di Cagno**, C.C. Lòpez, R. Tofalo, G. Gallo, M. De Angelis, A. Paparella, W.P. Hammes, M. Gobbetti, 2008. Comparison of the compositional, microbiological, biochemical and volatile profile characteristics of three Italian PDO fermented sausages. *Meat Sci.* 79: 224-235.
19. **R. Di Cagno**, C.G. Rizzello, M. De Angelis, A. Cassone, G.M. Giuliani, A. Banedusi, A. Limitone, R.F. Surico, M. Gobbetti, 2008. Use of selected sourdough strains of *Lactobacillus* for

removing gluten and enhancing the nutritional properties of gluten-free bread. *J. Food Prot.* 71: 1491-1495.

20. R. Di Cagno, R.F. Surico, S. Siragusa, M. De Angelis, A. Paradiso, F. Minervini, L. De Gara, M. Gobbetti, 2008. Selection and use of autochthonous mixed starter for lactic acid fermentation of carrots, French beans or marrows. *Int. J. Food Microbiol.* 127: 220-228.

21. C.G. Rizzello, A. Cassone, **R. Di Cagno**, M. Gobbetti, 2008. Synthesis of angiotensin I-converting enzyme (ACE)-inhibitory peptides and γ -aminobutyric acid (GABA) during sourdough fermentation by selected lactic acid bacteria. *J. Agric. Food Chem.* 56: 6936-6943.

22. R. Di Cagno, R.F. Surico, A. Paradiso, M. De Angelis, J-C. Salmon, S. Buchin, L. De Gara, M. Gobbetti, 2009. Effect of autochthonous lactic acid bacteria starters on health-promoting and sensory properties of tomato juices. *Int. J. Food Microbiol.* 128: 473-483.

23. S. M'hir, C.G. Rizzello, **R. Di Cagno**, A. Cassone, M. Hamdi, 2009. Use of selected enterococci and *Rhizopus oryzae* proteases to hydrolyse wheat proteins responsible for celiac disease. *J. Appl. Microbiol.* 106: 421-431.

24. R. Di Cagno, R.F. Surico, G. Minervini, M. De Angelis, C.G. Rizzello, M. Gobbetti, 2009. Use of autochthonous starters to ferment red and yellow peppers (*Capsicum annum* L.) to be stored at room temperature. *Int. J. Food Microbiol.* 130: 108-116.

25. R. Di Cagno, C.G. Rizzello, F. Gagliardi, P. Ricciuti, M. Ndagijimana, R. Francavilla, M.E. Guerzoni, C. Crecchio, M. Gobbetti, M. De Angelis, 2009. Different fecal microbiotas and volatile organic compounds in treated and untreated children with celiac disease. *Appl. Environ. Microbiol.* 75: 3963-3971.

26. R. Di Cagno, M. De Angelis, R. Coda, F. Minervini, M. Gobbetti, 2009. Molecular adaptation of sourdough *Lactobacillus plantarum* DC400 under co-cultivation with other lactobacilli. *Microbiol. Res.* 160: 358-366.

27. S. Siragusa, **R. Di Cagno**, D. Ercolini, F. Minervini, M. Gobbetti, M. De Angelis, 2009. Taxonomic structure and monitoring of the dominant lactic acid bacteria population during wheat flour sourdough type I propagation by using *Lactobacillus sanfranciscensis* starters. *Appl. Environ. Microbiol.* 75: 1099-1109.

28. C.G. Rizzello, R. Coda, M. De Angelis, **R. Di Cagno**, P. Carnevali, M. Gobbetti, 2009. Long term fungi inhibitory activity of water soluble extract from *amaranthus* spp. seeds during storage of gluten-free and wheat flour breads. *Int. J. Food Microbiol.* 131: 189-196.

29. M. De Angelis, N. Damiano, C.G. Rizzello, A. Cassone, **R. Di Cagno**, M. Gobbetti, 2009. Sourdough fermentation as a tool for the manufacture of low-glycemic index white wheat bread enriched in dietary fibre. *Eur. Food Res. Technol.* 229: 593-601.

30. R. Coda, **R. Di Cagno**, M.O. Edema, L. Nionelli, M. Gobbetti, 2010. Exploitation of Acha (*Digitaria exiliis*) and Iburu (*Digitaria iburua*) flours: Chemical characterization and their use for sourdough fermentation. *Food Microbiol.* 27: 1043-1050.
31. **R. Di Cagno**, F. Mazzacane, C.G. Rizzello, M. De Angelis, GM. Giuliani, M. Meloni, B. De Servi, M. Gobbetti, 2010. Synthesis of γ -aminobutyric acid (GABA) by *Lactobacillus plantarum* DSM19463: functional grape must beverage and dermatological applications. *Appl. Microbiol. Biotechnol.* 86: 736-741.
32. **R. Di Cagno**, G. Cardinali, G. Minervini, L. Antonielli, C.G. Rizzello, P. Ricciuti, M. Gobbetti, 2010. Taxonomic structure of the yeasts and lactic acid bacteria microbiota of pineapple (*Ananas comosus* L. Merr.) and use of autochthonous starters for minimally processing. *Food Microbiol.* 27: 381-389.
33. M. De Angelis, A. Cassone, C.G. Rizzello, F. Gagliardi, F. Minervini, M. Calasso, **R. Di Cagno**, R. Francavilla, M. Gobbetti, 2010. Mechanism of degradation of immunogenic gluten epitopes from *Triticum turgidum* L. var. *durum* by sourdough lactobacilli and fungal proteases. *Appl. Environ. Microbiol.* 76: 508-518.
34. C.G. Rizzello, L. Nionelli, R. Coda, **R. Di Cagno**, M. Gobbetti, 2010. Use of sourdough fermented wheat germ for enhancing the nutritional, texture and sensory characteristics of the white bread. *Eur. Food Res. Technol.* 230: 645-654.
35. F. Minervini, M. De Angelis, **R. Di Cagno**, D. Pinto, S. Siragusa, C.G. Rizzello, M. Gobbetti, 2010. Robustness of *Lactobacillus plantarum* starters during daily propagation of wheat sourdough type I. *Food Microbiol.* 27: 897-908.
36. M. De Angelis, **R. Di Cagno**, F. Minervini, C.G. Rizzello, M. Gobbetti, 2010. Two-dimensional electrophoresis and IgE mediated food allergy. *Electrophoresis* 31, 2126-2136.
37. F. Minervini, M. De Angelis, R.F. Surico, **R. Di Cagno**, M. Gänzle, M. Gobbetti, 2010. Highly efficient synthesis of exopolysaccharides by *Lactobacillus curvatus* DPPMA10 during growth in hydrolyzed wheat flour agar. *Int. J. Food Microbiol.* 141: 130-135.
38. **R. Di Cagno**, M. Barbato, C. Di Camillo, C.G. Rizzello, M. De Angelis, GM. Giuliani, M. De Vincenzi, M. Gobbetti, S. Cucchiara, 2010. Gluten-free sourdough wheat baked goods appear safe for young celiac patients: a pilot study. *J. Pediatr. Gastroenterol. Nutr.* 51: 777-783.
39. M. De Angelis, S. Siragusa, C. Fontana, F. Cappa, **R. Di Cagno**, P. Cocconcelli, M. Gobbetti, 2010. Glutamate dehydrogenase in non-starter lactic acid bacteria. *Austr. J. Dairy Technol.* 65: 185-188.
40. **R. Di Cagno**, M. De Angelis, M. Calasso, O. Vincentini, P. Vernocchi, M. Ndagijimana, M. De Vincenzi, M.R. Dessi, M.E. Guerzoni, M. Gobbetti, 2010. Quorum sensing in sourdough

Lactobacillus plantarum DC400: induction of plantaricin A (PlnA) under co-cultivation with other lactic acid bacteria and effect on PlnA on bacterial and Caco-2 cells. *Proteomics* 10: 2175-2190.

41. M. Gobbetti, **R. Di Cagno**, M. De Angelis, 2010. Functional microorganisms for functional food quality. *Crit. Rev. Food Sci. Nutr.* 50: 716-727.

42. **R. Di Cagno**, F. Mazzacane, C.G. Rizzello, O. Vincentini, M. Silano, G.M. Giuliani, M. De Angelis, M. Gobbetti, 2010. Synthesis of isoflavone aglycones and equol in soy milks fermented by food-related lactic acid bacteria and their effect on human intestinal Caco-2 cells. *J. Agric. Food Chem.* 58: 10338-10346.

43. **R. Di Cagno**, G. Minervini, E. Sgarbi, C. Lazzi, V. Bernini, E. Neviani, M. Gobbetti, 2010. Comparison of phenotypic (Biolog System) and genotypic (random amplified polymorphic DNA-polymerase chain reaction, RAPD-PCR, and amplified fragment length polymorphism, AFLP) methods for typing *Lactobacillus plantarum* isolates from raw vegetables and fruits. *Int. J. Food Microbiol.* 143: 246-253.

44. M. De Angelis, M. Calasso, **R. Di Cagno**, S. Siragusa, F. Minervini, M. Gobbetti, 2010. NADP-glutamate dehydrogenase activity in nonstarter lactic acid bacteria: effects of temperature, pH and NaCl on enzyme activity and expression. *J. Appl. Microbiol.* 109: 1763-1774.

45. **R. Di Cagno**, I. De Pasquale, M. De Angelis, M. Calasso, S. Buchin, M. Gobbetti, 2010. Contribution of selected adjunct or attenuated non-starter lactobacilli to ripening of Italian Caciotta cheese. *Austr. J. Dairy Technol.* 65: 189-191.

46. **R. Di Cagno**, R.F. Surico, G. Minervini, C.G. Rizzello, R. Lovino, M. Servili, A. Taticchi, S. Urbani, M. Gobbetti, 2011. Exploitation of sweet cherry (*Prunus avium* L.) puree added of stem infusion through fermentation by selected autochthonous lactic acid bacteria. *Food Microbiol.* 28: 900-909.

47. **R. Di Cagno**, G. Minervini, C.G. Rizzello, M. De Angelis, M. Gobbetti, 2011. Effect of lactic acid fermentation on antioxidant, texture, color and sensory properties of red and green smoothies. *Food Microbiol.* 28: 1062-1071.

48. M. Servili, C.G. Rizzello, A. Taticchi, S. Esposto, S. Urbani, F. Mazzacane, I. Di Maio, R. Selvaggini, M. Gobbetti, **R. Di Cagno**, 2011. Functional milk beverage fortified with phenolic compounds extracted from olive vegetation water, and fermented with functional lactic acid bacteria. *Int. J. Food Microbiol.* 147: 45-52.

49. **R. Di Cagno**, M. De Angelis, M. Calasso, M. Gobbetti, 2011. Proteomics of the bacterial cross-talk by quorum sensing. *J. Proteomics*, 74: 19-34.

50. R. Coda, **R. Di Cagno**, C.G. Rizzello, L. Nionelli, M.O. Edema, M. Gobbetti, 2011. Utilization of African grains for sourdough bread making. *J. Food Sci.* 76: M329-335.

51. F. Minervini, D. Pinto, **R. Di Cagno**, M. De Angelis, M. Gobbetti, 2011. Scouting the application of sourdough to frozen dough bread technology. *J. Cereal Sci.* 54: 296-304.
52. L. Greco, M. Gobbetti, R. Auricchio, R. Di Mase, F. Landolfi, F. Paparo, **R. Di Cagno**, M. De Angelis, C.G. Rizzello, A. Cassone, G. Terrone, L. Timpone, M. D'aniello, M. Maglio, R. Troncone, S. Auricchio, 2011. Safety for celiac patients of baked goods made of wheat flour hydrolyzed during food processing. *Clin. Gastroenterol. Hepatol.* 9: 24-29.
53. **R. Di Cagno**, M. De Angelis, I. De Pasquale, M. Ndagijimana, P. Vernocchi, P. Ricciuti, F. Gagliardi, L. Laghi, C. Crecchio, M.E. Guerzoni, M. Gobbetti, R. Francavilla, 2011. Duodenal and faecal microbiota of celiac children: molecular, phenotype and metabolome characterization. *BMC Microbiol.* 11: 219.
54. **R. Di Cagno**, I. De Pasquale, M. De Angelis, S. Buchin, M. Calasso, P.F. Fox, M. Gobbetti, 2011. Manufacture of Italian Caciotta-type cheeses with adjuncts and attenuated adjuncts of selected non-starter lactobacilli. *Int. Dairy J.* 21: 254-260.
55. S. M'hir, F. Minervini, **R. Di Cagno**, N. Chammem, M. Hamdi, 2012. Technological, functional and safety aspects of enterococci in fermented vegetable products: a mini-review. *Annals Microbiol.* 62: 469-481.
56. **R. Di Cagno**, I. De Pasquale, M. De Angelis, M. Gobbetti, 2012. Accelerated ripening of Caciocavallo Pugliese cheese with attenuated adjuncts of selected nonstarter lactobacilli. *J. Dairy Sci.* 95: 4784-4795.
57. B. Vitali, G. Minervini, C.G. Rizzello, E. Spisni, S. Maccaferri, P. Brigidi, M. Gobbetti, **R. Di Cagno**, 2012. Novel probiotic candidates for humans isolated from raw fruits and vegetables. *Food Microbiol.* 31: 116-125.
58. F. Minervini, **R. Di Cagno**, A. Lattanzi, M. De Angelis, L. Antonielli, G. Cardinali, S. Cappelle, M. Gobbetti, 2012. Lactic acid bacterium and yeast microbiotas of 19 sourdoughs used for traditional/typical Italian breads: interactions between ingredients and microbial species diversity. *Appl. Environ. Microbiol.* 78: 1251-1264.
59. M. Calasso, O. Vincentini, F. Valitutti, C. Felli, M. Gobbetti, **R. Di Cagno**, 2012. The sourdough fermentation may enhance the recovery from intestinal inflammation of celiac patients at the early stage of the gluten-free diet. *Eur. J. Nutr.* 51: 507-512.
60. R. Coda, A. Lanera, A. Trani, M. Gobbetti, **R. Di Cagno**, 2012. Yogurt-like beverages made of a mixture of cereals, soy and grape must: microbiology, texture, nutritional and sensory properties. *Int. J. Food Microbiol.* 155: 120-127.
61. F. Minervini, A. Lattanzi, M. De Angelis, **R. Di Cagno**, M. Gobbetti, 2012. Influence of artisan bakery- or laboratory-propagated sourdoughs on the diversity of lactic acid bacterium and yeast

microbiotas. *Appl. Environ. Microbiol.* 78: 5328-5340.

62. B. Marzani, D. Pinto, F. Minervini, M. Calasso, **R. Di Cagno**, GM. Giuliani, M. Gobbetti, M. De Angelis, 2012. The antimicrobial peptide pheromone Plantaricin A increases antioxidant defenses of human keratinocytes and modulates the expression of filaggrin, involucrin, beta-defensin 2 and tumor necrosis factor-alpha genes. *Exp. Dermatol.* 21: 665-671.
63. **R. Di Cagno**, M. De Angelis, F. Cattonaro, M. Gobbetti, 2012. Draft Genome Sequence of *Lactobacillus rossiae* DSM 15814(T). *J. Bacteriol.* 194: 5460-5461.
64. D. Ercolini, E. Pontonio, F. De Filippis, F. Minervini, A. La Storia, M. Gobbetti, **R. Di Cagno**, 2013. Microbial ecology dynamics during rye and wheat sourdough preparation. *Appl. Environ. Microbiol.* 79: 7827-7836.
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