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Scopus Author ID: 6603256019.

CURRENT POSITION

Since 1st March 2021 she is a full professor of Agricultural Microbiology at the Free University of Bolzano, Faculty of Agricultural, Environmental and Food Sciences. Since June 2024, she is the Director of the International Center of Food Fermentations (ICOFF).

PREVIOUS POSITIONS AND EDUCATION

Since 1th January 2017 she is associate professor of Agricultural Microbiology (scientific sector AGR/16) at the Free University of Bolzano, Faculty of Science and Technology; 2015 to 2016, associate professor of Agricultural Microbiology at the Department of Soil, Plant and Food Sciences, University of Bari Aldo Moro; 2004 – 2014, Researcher of Agricultural Microbiology (permanent position) at the Faculty of Agriculture Sciences, University of Bari Aldo Moro; 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 Aldo; 2001 – 2003, post-doc at the University of Bari Aldo Moro, Department of Plant Protection and Applied Microbiology.

FELLOWSHIPS AND AWARDS

2022 - Included in the list of the Top Italian Women Scientists within Natural & Environmental Sciences;

2016 - Included in the list of the Top Authors in Food Science (google scholar citations) currently in the 11th worldwide position;

2013 - New on ASM (American Society Microbiology) Journal 2015 “Organic Durum Wheat, Sourdough-Fermented Bread Called “Best” written by David C. Holzman on publication N. 100 (listed in numbered publications); Applied Environmental Microbiology cover picture (2013) taken from the figure of the publication N. 67 (79: 7827-7836).

2020 – Included in in the top 0.1% of Expertise in Food Safety worldwide.

PUBLICATION RECORDS

The entire publication record of R. Di Cagno, with citations of each article and details on various indexes (h index, i10 index), is available at: <https://scholar.google.it/citations?user=IJXkTpMAAAAJ&hl=it>. In summary, R. Di Cagno has 442 publications, which have received 26,364 citations, 12,742 of which (ca. 50%) have taken place since 2021. The h index of all scientific publications is 91 (increasing by 32 points since 2021). The number of articles cited more than 10 times (i10 index) is 211 (increasing by 18 points since 2021). As recorded by SCOPUS, the number of listed publications is 255 and the current h index of the entire scientific works is 78, and 18,477 citations. She was included in the Stanford University/Elsevier "World's Top 2%" scientists list from 2020 to 2025.

AREA OF EXPERTISE

[i] molecular microbiology and biotechnology of vegetable/fruit, sourdough and cheese lactic acid bacteria; [ii] synthesis of biogenic compounds by lactic acid bacteria; [iii] proteomics, transcriptomics and phenomics of lactic acid bacteria in response to plant niche environments; [iv] phenolics, fatty acids, phytochemicals and [v] human intestinal microbiome in response to dietary habits, diseases and food intolerance.

INSTITUTIONAL RESPONSIBILITIES

Since April 2020 to date, she is member of the Evaluation Centre (Nucleo di Valutazione) of Libera Università di Bolzano; 2017 to 2020, she is member of the Quality Committee of the Free University of Bolzano; 2017 to today, she is member of the international Ph.D on “Food Engineering and Biotechnology” at the Free University of Bolzano; 2015 to 2024, she is delegate of the Italian Society of Agro-Food and Environmental Microbiology (SIMTREA) for the European Society FEMS; 2004 to 2016 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

2025, member of the Fondazione Patto con il Mare per la Terra (founded by Carlo Petrini); 2024, member of the evaluation panel of Portuguese agro-food research centres 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; 2013 to date, Scientific Evaluation of various International Research Projects funded by the FTC.Eval.Natural.Environmental.AGR, Portugal; Fonds National Suisse Schweizerischer Nationalfonds, Swiss National Science Foundation (European COST projects); FTC.Eval.Natural.Environmental.AGR; Flanders Innovation and Entrepreneurship (the Agency) is the government agency for Innovation by Science and Technology that helps Flemish enterprises and research centers.

OTHER ACADEMIC RESPONSIBILITIES. EXTERNAL FROM THE UNIVERSITY

2021 – to date, invited member of the Scientific Advisory Committee of Science Foundation Ireland (SFI) VistaMilk Centre Teagasc Moorepark, Fermoy, Co. Cork, Ireland; 2020, she was a member of the European H2020 project MINE-Food scientific advisory board; 2020, she is invited as external Reviews for Professorship "Food Microbiology" at the Hamburg University; 2020 and 2023, she was invited as external examiner of PhD student at University College of Cork; 2011 to 2020, 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 Mediterranean countries. 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 2019 she is a component of the Network for Gastrointestinal Health Research (ENGIHR).

TECNOLOGY TRANSFER

2022 - 2025, she was the referent for the scientific committee of the new start-up LabID located at Bolzano – NOI TechPark; 2010 to 2016 responsible for scientific committee of Spin off BiocomLAB srl (Biogenic Compounds by Lactic Acid Bacteria) (D.R. n. 11681, 2009). She participated to the research activity and to the writing of 25 patents some of them listed in the database SCOPUS. Within the above patents, some novel foods and pharmaceutical products were launched into the market (cfr. Publications). Since 2015, I coordinated ca. 100 research projects funded by food and pharmaceutical companies. Most of them companies have established long-term cooperation projects with our laboratory.

SUMMARY OF SIGNIFICANT ACHIEVEMENTS IN RESEARCH AND SCHOLARSHIP

Since 2004, the year of starting the position as researcher at the University of Bari A. Moro, she has contributed to the formation of five young researchers, first as graduate students and after as post-doc on specific topics (fermented vegetables, dairy products, baked yeasts, physiology and lactic acid bacteria metabolism) or as associate professors. Part of research grants was funded by research projects of which she was responsible. Since 2017 to date: first as a tenured associate professor then as full professor at the Libera Università di Bolzano, she manages the Micro4Food and ICOFF laboratories as well as to the training of 3 young researchers, and more than 30 Post-doc, technologists and PhD students. Part of research grants was funded by research projects of which I am the PI.

EDITORIAL RESPONSIBILITIES

2026, Associate Editor of Food Microbiology; 2025, Associate Editor of the International Journal of Food Microbiology; 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 2020, 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; 2018, she has been editor of the book "Grain-based Foods: Processing, Properties, and Health Attributes" printed Edition of the Special Issue Published in Foods (MDPI); 2019, she has been guest editor of the book "Microbial Metabolic Pathways and the Fermented Plant Foods – Human Health" Axis, Edition of the Special Issue Published in Foods (MDPI); 2020 she was member of the Organizing Committee of the VIII International Symposium on Sourdough June 15-18, 2021 Bolzano; 2024 she is the member of the Scientific Committee of the I International Conference on Fermented Foods (Bolzano 2025).