### **University Academic Curriculum Vitae**

### Personal information Name: Chiara Viretto

# Education since leaving school

- 2022-2025 PhD in Food Engineering and Biotechnology, Free University of Bozen-Bolzano, Italy
- 2020-2022 International Master in Food Sciences for Innovation and Authenticity (LM-70 Food Science and Technology), Free University of Bozen-Bolzano, Italy
- 2017-2020 Bachelor in Gastronomic Sciences and Cultures (L-26 Food Science), University of Gastronomic Sciences (Pollenzo), Italy

### **Present appointment**

- PhD Candidate (Doctoral Researcher)
- November 2025
- Free University of Bozen-Bolzano, Italy
- Functional screening of microbial resources for healthy food fermentations through a predictive understanding of genotypephenotype relationships

# Professional experience

- July 2025-September 2025 Visiting doctoral researcher at the Vrije Universiteit Brussels, Belgium
- January 2025-February 2025 Visiting doctoral researcher at the University of Helsinki, Finland
- February 2022-June 2022 Internship in Food Microbiology at the University of Parma, Italy

#### **Publications**

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**Viretto, C.**, Tlais, A.Z.A., Arora, K., Ameur, H., Tuccillo, F., Polo, A., Nolla Ardèvol, V., Verté, F., Katina, K., Di Cagno, R., & Gobbetti, M. (2025). Unraveling the functional potential of microbial resources and pulse-based matrices for sourdough breadmaking. *Future Foods*, *11*, Article 100643. https://doi.org/10.1016/j.fufo.2025.100643.

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**Viretto, C.**, Tlais, A.Z.A., Tuccillo, F., Polo, A., Arora, K., Verté, F., Katina, K., Di Cagno, R., & Gobbetti, M. (2025). Maximize the synergistic interactions among microbial consortia and plant-based matrices to design fermented cereal-pulse-based beverages. *Food Research International*, 220, Article 117045. https://doi.org/10.1016/j.foodres.2025.117045.

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Tajmousavilangerudi, A.\*, **Viretto, C.\***, Anzelini, N., Stringari, A., Prati, A., Larcher, M., Gobbetti, M., Di Cagno, R., & Tlais, AZA. (2025). Unlocking Microbial Synergies: Multi-Plant-based-Substrate Fermentation with Water Kefir Starters for Functional Beverage Innovation. *Current Research in Food Science*, Article 101194. https://doi.org/10.1016/j.crfs.2025.101194

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Munghang, T.T., Thierry, N.N., **Viretto, C.**, Tlais, AZA., Polo, A., Gobbetti, M. & Ejoh, R.A. (2025). Development of plant-based infant complementary food from Cucumeropsis mannii, Dioscorea dumetorum, Musa paradiasica, and Malus domestica fermented with lactic acid bacteria. *Food Nutrition and Health*, 2, Article 27. https://doi.org/10.1007/s44403-025-00038-9.

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Meyer, A., Gettemans, T., Tan, J. P., Tuccillo, F., **Viretto, C.**, Angelescu, I. R., De Bondt, Y., Neugebauer, M., Tlais, A.Z.A., Cavelti, F., De Vuyst, L., Gobbetti, M., Courtin, C.M., Zamfir, M., Coda, R., Nyström, L., Weckx, S., & Bokulich, N.A. (2025). Rising together: Exploring Sourdough Fermentation Diversity through Co-design in the HealthFerm Citizen Science Initiative (preprint available on *bioRxiv*,

# National and International conferences

- September 2023: National Poster presentation "Functional Screening of Microbial Resources for Healthy Food Fermentations through a Predictive Understanding of Genotype-Phenotype Relationships" presented at the 27th Workshop on the Developments in the Italian PhD Research on Food Science, Technology, and Biotechnology (Portici, Italy).
- April 2024: International Oral Presentation "Unraveling the functional and phenotypic potential of microbial resources for pulse-based sourdough breadmaking" presented at the 17th ICC International Cereal and Bread Congress (Nantes, France).
- September 2024: National Poster Presentation "Unraveling the functional potential of microbial resources and pulse-based matrices for sourdough breadmaking" presented at the 28th Workshop on the Developments in the Italian PhD researcher on Food Science, Technology, and Biotechnology (Catania, Italy).
- November 2024: International Oral Presentation "Unraveling the functional potential of microbial resources for pulse-based sourdough breadmaking" presented at the 38th EFFoST International Conference (Bruges, Belgium).
- May 2025: 2<sup>nd</sup> HealthFerm Summer School hosted by Lyon Institut Lyfe (Ex-Institut Paul Bocuse) (Lyon, France).
- June 2025: National Oral Presentation "Cereal-Pulse Based Beverages: Novel Functional Alternatives to Dairy Yoghurt" presented at the Società Italiana di Scienze e Tecnologie Alimentari Gli alimenti del futuro (Bologna, Italy).
- September 2025: International Oral Presentation "Unraveling the functional potential of microbial resources and pulse-based matrices for sourdough breadmaking" presented at the Symposium on the Present and Future of Plant-Based Fermented Foods Exploring Microbial, Technological, Health, and Social Dimensions of Plant-based Fermented Foods (Umeå, Sweden).
- September 2025: International Poster Presentation "Environment-driven phenotype switching of *Leuconostoc mesenteroides* GSL1 from optimum to pulse-based food-like media" presented at the 8th International Conference on Microbial Diversity Microbial Diversity for Empowering the Ecological Transition: Research, Innovation, and Technological Transfer (Rome, Italy).
- September 2025: International Poster Presentation "Fermented Cereal-Pulse Based Beverages As Functional Dairy-Free Yogurt Alternatives" presented at the 34<sup>th</sup> International Satellite Conference on Bioactive Compounds and Functional Foods: Key Drivers in Health promotion and Disease Prevention (Madrid, Spain)

## Language competence

- Italian: Mother tongue (Native Speaker)
- English: IELTS Certificate 8 Level C1 equivalent
- Spanish: DELE Certificate 4-6 Level C1 equivalent
- Chinese: HSK Certificate 4 Level B2 equivalent
- German: B1 (not certified)