

University Academic Curriculum Vitae

Personal information Peter Robatscher
Year of birth: 1974
Nationality: Italian
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Education since leaving school

- 1999 Master in Natural Science – Chemistry (University of Innsbruck (A))
- 2023 PhD in Natural Science – Chemistry (University of Innsbruck (A))

Present appointment

- General and inorganic Chemistry
- 27.10.2023
- Bachelor in Industrial and Mechanical Engineering (L-9)
- Teaching Assistant (Free University of Bolzano, Faculty of Engineering)
- Support activities for lecturers, reparation of teaching materials for lectures and view sessions for students, tutoring activities for students

Professional experience Chronological list of all previous employments (each with job title, starting and finishing dates, level, employer, responsibilities)

From / to	Job title	Name of academic Institution	Academic level	responsibilities
2011 - present	Chemist	Laimburg Research Centre	PhD	Head of Laboratory for Flavours and Metabolites
2004 - 2011	Chemist	Laimburg Research Centre	PhD	Analysis of residues

Experience in academic teaching

- 5 PhD-students co-supervised in the last five years (Food engineering, agriculture, biotechnology)

Other academic responsibilities

- Co-Convener of IVAS - In Vino Analytica Scientia 2015 (Mezzocorona, 14-17 July 2015, Fondazione Edmund Mach-Laimburg Research Centre)

Memberships

- Chamber for Chemist and Physics, Trentino-Alto Adige
- Austrian Chemical Society (GÖCH)
- Scientific advisory board Eco Research

Research and scholarships

- Characterization of food and plant parts for the identification and quantification of primary and secondary metabolites

Publications

Eltemur D., Robatscher P., Oberhuber M., Scampicchio M., Ceccon A. (2023). Applications of Solution NMR Spectroscopy in Quality Assessment and Authentication of Bovine Milk. *Foods* 12, 3240-3268, DOI: 10.3390/foods12173240.

Gorfer L. M., Vestrucci L., Grigoletto V., Lazazzara V., Zanella A., Robatscher P., Scampicchio M., Oberhuber M. (2023). LC-Q-TOF_MS/MS data of phyllobilins in apple peels cv. 'Gala' during ripening under shelf_life conditions. *Data in Brief* 48 (48), 1-7, DOI: 10.1016/j.dib.2023.109259.

L.M. Gorfer, V. Grigoletto, M. Pramsohler, P. Robatscher and M. Oberhuber. Mass-spectrometric determination of two phyllobilins in leaves of three medicinal plants and their application forms. *Acta Hort.* 1358. ISHS 2023. DOI 10.17660/ActaHortic.2023.1358.26

Ciubotaru, R.M.; Garcia-Aloy, M.; Masuero, D.; Franceschi, P.; Zulini, L.; Stefanini, M.; Oberhuber, M.; Robatscher, P.; Chitarrini, G.; Vrhovsek, U. Semi-Targeted Profiling of the Lipidome Changes Induced by Erysiphe Necator in Disease-Resistant and Vitis vinifera L. Varieties. *Int. J. Mol. Sci.* 2023, 24, 4072. DOI: 10.3390/ijms24044072

Ciubotaru R. M., Franceschi P., Vezzulli S., Zulini L., Stefanini M., Oberhuber M., Robatscher P., Chitarrini G., Vrhovsek U. (2023). Secondary and primary metabolites reveal putative resistance-associated biomarkers against Erysiphe necator in resistant grapevine genotypes. *Frontiers in Plant Science* 14, DOI: 10.3389/fpls.2023.1112157.

Gorfer, L.M., Vestrucci, L., Grigoletto, V., Lazazzara, V., Zanella, A., Robatscher, P., Scampicchio, M. and Oberhuber, M. (2022). Chlorophyll breakdown in fruits: the relevance of the senescence-related pheophorbide a oxygenase/ phyllobilin (PaO/PB) pathway in ripe 'Gala' apples (*Malus × domestica*). *Acta Hort.* 1353, 9-18 DOI: 10.17660/ActaHortic.2022.1353.2

Bacher F., Aguzzoni A., Chizzali S., Pignotti E., Puntischer H., Zignale P., Voto G., Tagliavini M., Tirler W., Robatscher P. (2022). Geographic tracing of cereals from South Tyrol (Italy) and neighboring regions via 87Sr/86Sr isotope analysis. *Food Chemistry* 0, DOI: 10.1016/j.foodchem.2022.134890.

Lisa Marie Gorfer, Luca Vestrucci, Valentina Grigoletto, Valentina Lazazzara, Angelo Zanella, Peter Robatscher, Matteo Scampicchio, Michael Oberhuber, Chlorophyll breakdown during fruit ripening: Qualitative analysis of phyllobilins in the peel of apples (*Malus domestica* Borkh.) cv. 'Gala' during different shelf life stages, *Food Research International*, Volume 162, Part B, 2022, 112061, DOI: 10.1016/j.foodres.2022.112061.

Tomada S., Agati G., Serni E., Michelini S., Lazazzara V., Pedri U., Sanoll C., Matteazzi A., Robatscher P., Haas F. (2022). Non-destructive fluorescence sensing for assessing microclimate, site and defoliation effects on flavonol dynamics and sugar prediction in Pinot blanc grapes. *PLoS One* 17, DOI: 10.1371/journal.pone.0273166.

E. Serni, S. Tomada, F. Haas, P. Robatscher. Characterization of phenolic profile in dried grape skin of *Vitis vinifera* L. cv. Pinot Blanc with UHPLC-MS/MS and its development during ripening, *Journal of*

Food Composition and Analysis, 114, 2022, 104731, DOI:
10.1016/j.jfca.2022.104731.

Ceci, A.; Franceschi, P.; Serni, E.; Perenzoni, D.; Oberhuber, M.; Robatscher, P.; Mattivi, F. Metabolomic Characterization of Pigmented and Non-Pigmented Potato Cultivars Using a Joint and Individual Variation Explained (JIVE). Foods 2022, 11(12), 1708; DOI: 10.3390/foods11121708.

Stefanini M., Gratl V., Bettinelli P., Zini E., Letschka T., Sturm S., Velasco R., Stuppner H., Khomenko I., Eisenstecken D., Robatscher P., Pedri U., Chitarrini G., Vezzulli S. (2022). Studi sui tratti di qualità negativa nelle nuove viti mediamente resistenti alle malattie fungine. BIO Web of Conferences 44, DOI: 10.1051/bioconf/20224404003

Statement of interest Understanding the nature of chemical reactions in biological systems, studying the chemical composition of food and plant extracts, exploration of the metabolic change in food and plants.

Language competence German written and spoken (C1)
Italian written and spoken (C1)
Englisch written and spoken (B2)

Date 19/10/2023

Signature
