University Academic Curriculum Vitae

Personal information
Nicolò Anzelini

Education since leaving school
- 2024 – Current, PhD in Food Engineering and Biotechnology, University of Bolzano, Bolzano, Italy.
- 2022 – 2024, MSc in Food Sciences for Innovation and Authenticity (LM70), Free University of Bolzano, Bolzano, Italy. Mark: 110/110 cum laude and special mention.
- 2022 – 2023, Visiting MSc Student, University College Cork.
- 2019 - 2022, BSc in Food Science and Culture (L-GASTR), University of Udine, Udine, Italy. Mark: 110/110 cum laude.

Professional experience
- 2024 – Current, PhD Candidate, Food Engineering and Biotechnology, University of Bolzano, Bolzano, Italy (co-founded by Techno-High-Technology). Research title*: In-vitro* screening of probiotics and postbiotics and study of their health effects on the gut microbiota composition and functionality.
- 2024, MSc Candidate, Food Sciences for Innovation and Authenticity (LM70), Free University of Bolzano, Bolzano, Italy. Thesis title: Novel plant-based beverages: set-up of fermentation and nutritional characterization.

Summer School
- Summer School on “Data Science: Statistical Programming with R”, University of Utrecht, July 2025.

Publications
- Tajmousavilangerudi, Adineh, Chiara Viretto, **Nicolò Anzelini,** Alessandro Stringari, Anna Prati, Michele Larcher, Marco Gobbetti, Raffaella Di Cagno, and Ali Zein Alabiden Tlais. "Unlocking microbial interactions: Multi-Plant-based-substrate fermentation with water kefir starters for functional beverage innovation." *Current Research in Food Science* (2025): 101194.

International Conferences
- “34th International Conference on Bioactive Compounds and Functional Foods: Key Drivers in Health Promotion, Disease Prevention and Management”, 24th-26th September 2025, Madrid. Poster title: Integrating Phenotypic and Metabolic Characterization of Potential Probiotic Candidates.
- “1st International Conference on Fermented Foods”, 27th-30th October 2025, Bolzano. Poster title: Evaluating the Bioactivity and Immunomodulatory Potential of Postbiotics Derived from Lactic Acid Bacteria and Yeast Strains Isolated from Different Food Substrates.