

Curriculum vitae

Marco Gobbetti

- ♦ Nato il 01.03.1960;
- ♦ laureato in Scienze Agrarie presso la Facoltà di Agraria dell'Università degli Studi di Perugia nel 1985
- ♦ status accademico: professore ordinario SSD AGR/16

A) ATTIVITÀ ACCADEMICA

E' stato coordinatore del Dottorato di Ricerca Internazionale "Biotechnology of Lactic Acid Bacteria" e del Master Universitario in "Sistemi di Qualità nell'Industria dei Prodotti Lievitati da Forno" finanziato dal Fondo Sociale Europeo. E' presidente del corso di laurea in "Tecnologie delle Trasformazioni e Qualità dei Prodotti Agro-Alimentari" e coordinatore della Laurea Specialistica in "Scienze, Tecnologie e Gestione del Sistema Agro-Alimentare" e del Dottorato di Ricerca Nazionale in "Microbiologia, Sanità e Chimica degli Alimenti". Ha prevalentemente svolto incarichi di insegnamento sulla microbiologia degli alimenti.

B) ATTIVITÀ SCIENTIFICA

Ha ricevuto i premi Costantino Gorini (Accademia di Lettere e Scienze di Milano) e Sima-Tessier (Società Italiana di Microbiologia Applicata), quali riconoscimenti per ricerche svolte nell'ambito della microbiologia degli alimenti. Usufruendo di borse di studio CNR, Nato ed offerte dall'Istituzione ospitante ha frequentato per circa due anni i laboratori del Department of Food Microbiology e del Department of Food Chemistry, University College Cork, Ireland, e del Department of Food Science, Agricultural Faculty of Norway, Aas, Norway, conducendo ricerche sulla biologia molecolare ed enzimologia dei batteri lattici. E' consultato in qualità di external examiner per tesi di PhD e Master da diverse università straniere. E' membro dell'Editorial Board delle riviste International Dairy Journal, International Journal of Food Microbiology, Food Microbiology e Italian Journal of Food Science. E' frequentemente invitato in qualità di relatore a convegni scientifici nazionali ed internazionali ed è consultato in qualità di referee da riviste internazionali su articoli di microbiologia degli alimenti. E' stato membro del Comitato Organizzatore e Scientifico dei Convegni: II International Symposium on Sourdough (Brussels, Belgium 2003); Food-Micro 2006 (Bologna, Italy, 2006); Cheese Science (Sidney, Australia, 2006), III International Symposium on Sourdough (Bari, Italia, 2006) e International Symposium on Gluten Free Products (Cork, Irlanda, 2007). E' autore di circa 250 pubblicazioni, la maggior parte delle quali su riviste internazionali e recensite dall'ISI (Institute for Scientific Information of Philadelphia, USA). In base a valutazioni dell'ISI, le pubblicazioni del triennio 2002 – 2005 hanno ricevuto un indice di citazioni superiore a 700.

PUBBLICAZIONI RECENTI (*ultimi dieci anni su riviste internazionali*)

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- 2) **M. Gobbetti**, R. Burzigotti, E. Smacchi, A. Corsetti and M. De Angelis. Microbiology and

biochemistry of Gorgonzola cheese during ripening. *Int. Dairy J.* 7, 5 19-529, 1998.

3) **M. Gobbetti, E. Smacchi**, E. Stepaniak, E. Crea and P. E. Fox. Purification and characterization of an endopeptidase from *Pseudomonas fluorescens* ATCC 948. *J. Food Biochem.*, 22, 17-35, 1998.

4) **M. Gobbetti**, A. Corsetti, E. Smacchi, A. Zocchetti and M. De Angelis. Production of Crescenza cheese by incorporation of *Bifidobacteria*. *J. Dairy Sci.* 81, 37-47, 1998.

5) P. Lavermicocca, **M. Gobbetti**, A. Corsetti, L. Caputo. Characterization of lactic acid bacteria isolated from olive phylloplane and table olive brines. *Ital. J. Food Sci.* 10, 27-39, 1998.

6) L. Stepaniak, **M. Gobbetti**, T. Sorhaug. Isolation and characterization of high molecular mass endopeptidase complex from *Lactococcus lactis*. *Milchwissenschaft.* 5, 255-259, 1998.

7) A. Corsetti, **M. Gobbetti**, F. Balestrieri, F. Paoletti, E. Russi and J. Rossi. Sourdough lactic acid bacteria effects on bread firmness and staling. *J. Food Sci.* 63, 347-351, 1998.

8) J. Rossi, **M. Gobbetti**, E. Smacchi, B. Battistotti and P. F. Fox. Enzymatic evolution during ripening of Taleggio cheese related to the surface microflora. In: Proceedings of the ¹¹Symposium on Yeast in the dairy industry-Positive and negative aspects". IDF-Bulletin, Brussels, 7-22, 1998.

9) M.E. Guerzoni, **M. Gobbetti**, R. Lanciotti, E. Vannini, C. Chaves Lopez. *Yarrowia lipolytica* as potential ripening agent in milk products. In: Proceedings of the "Symposium on Yeast in the dairy industry-Positive and negative aspects". IDF-Bulletin, Brussels, 23-3 3, 1998.

10) E. Smacchi, A. Corsetti, P. Lavermicocca, **M. Gobbetti**. Effetto ipotensivo di peptidi derivati da caseina e proteine di origine vegetale. In: Ricerche ed innovazioni nell'industria alimentare, volume III; a cura di Sebastiano Porretta; Chiriotti Editore, 470-477, 1998.

11) **E. Smacchi and M. Gobbetti**. Peptides from several Italian cheeses inhibitory to proteolytic enzymes of lactic acid bacteria, *Pseudomonas fluorescens* ATCC 948 and to Angiotensin-I - Converting Enzyme. *Enzyme Microb. Technol.* 22, 687-694, 1998.

12) L. Stepaniak, **M. Gobbetti**, A.H. Pripp and T. Sørhaug. Isolation and characterization of a 67 KDA oligopeptidase from *Propionibacterium freudenreichii* ATCC 9614. *Ital. J. Food Sci.*, 2, 117-126, 1998.

13) A. Corsetti, **M. Gobbetti**, J. Rossi and P. Damiani. Antimould activity of sourdough lactic acid bacteria: identification of a mixture of organic acids produced by *Lactobacillus sanfrancisco* CB1. *Appl. Biotechnol. Microbiol.* 50, 253-256, 1998.

14) A. Corsetti, **M. Gobbetti**, E. Smacchi, M. De Angelis and J. Rossi. Accelerated ripening of Pecorino umbro cheese. *J. Dairy Res.*, 65, 631-642, 1998.

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16) **M. Gobbetti**. Interactions between lactic acid bacteria and yeasts in soudoughs. *Trends Food Sci Technol.*, 9, 267-274, 1998.

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18) E. Smacchi, P.F. Fox and **M. Gobbetti**. Purification and characterization of two extracellular proteinases from *Arthrobacter nicotianae* 9458. *FEMS Microbiol. Letters* 170, 327-333, 1999.

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20) I. Castillo, T. Requena, P. Fernandez de Palencia, J. Fontecha and **M. Gobbetti**. Isolation and characterization of an intracellular esterase from *Lactobacillus casei* subsp. *casei* IFPL731. *J. Appl. Microbiol.* 86, 653-659, 1999.

21) **M. Gobbetti**, M. De Angelis, P. Arnaut, P. Tossut, A. Corsetti and P. Lavermicocca. Added pentosans in breadmaking: fermentations of derived pentoses by sourdough lactic acid bacteria. *Food Microbiol.* 16, 409-418, 1999.

22) **M. Gobbetti**. *Lacobacillus casei*. In: Encyclopedia of Food Microbiology, (eds. R. Robinson, C. Batt and P. Patel), vol. 2, pp. 1157-1164, 2000 (data ufficiale di pubblicazione Settembre 1999), Academic Press Ltd.

- 23) M. Gobbetti** and E. Smacchi. *Arthrobacter* spp.. In: Encyclopedia of Food Microbiology, (eds. R. Robinson, C. Batt and P. Patel), vol. 1, pp. 54-62, 2000 (data ufficiale di pubblicazione Settembre 1999), Academic Press Ltd.
- 24) M. Gobbetti** and A. Corsetti. *Streptococcus*. In: Encyclopedia of Food Microbiology, (eds. R. Robinson, C. Batt and P. Patel), vol 3, pp. 2117-2127, 2000 (data ufficiale di pubblicazione Settembre 1999), Academic Press Ltd.
- 150) M. De Angelis, M. Gobbetti** and A. Corsetti. Esterase and lipase activities of *Lactobacillus sanfranciscensis*. Ital. J. Food Sci. 11, 167-172, 1999.
- 25) M. De Angelis, P. Pollacci and M. Gobbetti**. Autolysis of *Lactobacillus sanfranciscensis*. Z. Lebensm. Unter. Forsch., 210, 57-61, 1999.
- 26) E. Smacchi, M. Gobbetti, R. Lanciotti and P.F. Fox**. Purification and characterization of an extracellular proline iminopeptidase from *Arthrobacter nicotianae* 9458. FEMS Microbiol. Letters., 171/1, 191-197, 1999.
- 27) M. Gobbetti, R. Lanciotti, M. De Angelis, M. R. Corbo, M. Roberto and P. F. Fox**. Study of the effects of temperature, pH, NaCl and aw on the proteolytic and lipolytic activities of cheese-related lactic acid bacteria by quadratic response surface methodology. Enzyme Microbiol. Technol., 25, 795-809, 1999.
- 28) M. Gobbetti, M. De Angelis and A. Corsetti**. Acid and cold temperature stress response in *Lactobacillus sanfranciscensis*. Proc. International Symposium Microbial Stress, 14 — 16 June, Quimper, France, p. 35, 1999.
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- 30) M. Gobbetti, R. Lanciotti, M. De Angelis, M. R. Corbo, M. Roberto and P. F. Fox**. Study of the effects of temperature, pH and NaCl on the peptidase activities of non-starter lactic acid bacteria (NSLAB) by quadratic response surface methodology. Intern. Dairy J., 9, 865-875, 1999.
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- 35) P. Lavermicocca, F. Valerio, A. Evidente, S. Lazzaroni, A. Corsetti and M. Gobbetti**. Purification and characterization of novel antifungal compounds from the sourdough *Lactobacillus plantarum* strain 21B. Appl. Environ. Microbiol., 66, 4084-4090, 2000.
- 36) M. Gobbetti, P. Ferranti, E. Smacchi, F. Goffredi and F. Addeo**. Production of Angiotensin-I-Converting-Enzyme-Inhibitory peptides in fermented milks started by *Lactobacillus delbrueckii* subsp. *bulgaricus* SS1 and *Lactococcus lactis* subsp. *cremoris* FT4. Appl. Environ. Microbiol., 66, 3898-3904, 2000.
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- 38) A. Corsetti, P. Lavermicocca, M. Morea, F. Baruzzi, N. Tosti and M. Gobbetti**. Phenotypic and molecular identification and clustering of lactic acid bacteria and yeasts from wheat (species *Triticum durum* and *Triticum aestivum*) sourdoughs of the Southern Italy. Intern. J. Food Microbiol., 64, 95-104, 2001. (Impact Factor 1.719).

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- 40) M.R. Corbo, M. Albenzio, M. De Angelis, A. Sevi and **M. Gobbetti**. Microbiological and biochemical properties of Canestrato Pugliese hard cheese supplemented with bifidobacteria *J. Dairy Sci.*, 84, 551, 2001. (Impact Factor 1.917).
- 41) M. Albenzio, M.R. Corbo, S. Ur-Rehman, P.F. Fox, M. De Angelis, A. Corsetti, A. Sevi and **M. Gobbetti**. Microbiological and biochemical characteristics of Canestrato Pugliese cheese made from raw milk, pasteurized milk or by heating the curd in hot whey. *Intern. J. Food Microbiol.*, 67, 35-48, 2001. (Impact Factor 1.719).
- 42) M. De Angelis, L. Bini, V. Pallini, P.S. Cocconcelli and **M. Gobbetti**. The acid stress response in *Lactobacillus sanfranciscensis* CB1. *Microbiology*, 147, 1863-1873, 2001. (Impact Factor 2.897).
- 43) A. Corsetti, J. Rossi and **M. Gobbetti**. Interactions between yeast and bacteria in the smear surface-ripened cheeses. *Intern. J. Food Microbiol.*, 69, 1-10, 2001. (Impact Factor 1.719).
- 44) A. Corsetti, M.R. Corbo, M. Albenzio, **M. Gobbetti**, R. Di Cagno and P.F. Fox. Microbiology and biochemistry of Caciocavallo Silano cheese. *Ital. J. Food Sci.*, 13, 297-309, 2001. (Impact Factor 0.639).
- 45) A.C. Curtin, M. De Angelis, M. Cipriani, M.R. Corbo, P.L.H. McSweeney and **M. Gobbetti**. Amino acid catabolism in cheese-related bacteria: selection and study of the effects of pH, temperature and NaCl by quadratic response surface methodology. *J. Appl. Microbiol.*, 91, 312-321, 2001. (Impact Factor 1.819).
- 46) **M. Gobbetti**, P. Lavermicocca, A. Corsetti. *Microbiologia degli Alimenti*. Cap 10, pp. 217-302. In: *Recenti Aspetti dell'Igiene e Microbiologia degli Alimenti*, De Felip, G. (ed.). Tecniche Nuove, Milano. 2001.
- 47) R. Di Cagno, M. De Angelis, P. Lavermicocca, M. De Vincenzi, C. Giovannini, M. Faccia and **M. Gobbetti**. Proteolysis by sourdough lactic acid bacteria: effects on wheat flour protein fractions and gliadin peptides involved in human cereal intolerance. *Appl. Environ. Microbiol.*, 62, 623-633, 2002. (Impact Factor 3.691).
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- 53) **M. Gobbetti**, M. Morea, F. Baruzzi, M.R. Corbo, A. Maturante, T. Considine, R. Di Cagno, T. Guinee and P.F. Fox. Microbiological, compositional, biochemical and textural characterisation of Caciocavallo Pugliese cheese during ripening. *Intern. Dairy J.*, 12, 511-523, 2002. (Impact Factor 1.620).
- 54) M. De Angelis, L. Mariotti, J. Rossi, M. Servili, P.F. Fox, G. Rollàn and **M. Gobbetti**. Arginine Catabolism by Sourdough Lactic Acid Bacteria: Purification and Characterization of the Arginine Deiminase (ADI) Pathway Enzymes from *Lactobacillus sanfranciscensis* CB1. *Appl. Environ. Microbiol.*, 68, 6193-6201, 2002. (Impact Factor 3.691).

- 55) R. Di Cagno, M. De Angelis, A. Corsetti, P. Lavermicocca, P. Arnault, P. Tossut, G. Gallo and **M. Gobbetti**. Interactions between sourdough lactic acid bacteria and exogenous enzymes: effects on the microbial kinetics of acidification and dough textural properties. *Food Microbiol.*, 20, 67-75, 2003. (Impact Factor 0.953).
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Consapevole delle sanzioni penali, nel caso di dichiarazioni non veritiere, di formazione o uso di atti falsi, richiamate dall'art. 76 del D.P.R. 445/2000, dichiaro che quanto sopra corrisponde a verità. Ai sensi della legge 675/96 dichiaro, altresì, di essere informato che i dati personali raccolti saranno trattati, anche con strumenti informatici, esclusivamente nell'ambito del procedimento per il quale la presente dichiarazione viene resa e che al riguardo competono al sottoscritto tutti i diritti previsti all'art. 13 della medesima legge.

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