**Antonella Pasqualone – *Curriculum vitae***

* 1991: Laurea con lode in Chimica e Tecnologia Farmaceutiche presso l'Università di Bari.
* 1992-1994: Dottorato di ricerca in Chimica del Farmaco presso l'Università di Bari.
* 1998-2006: Ricercatore di Scienze e Tecnologie Alimentari presso l'Università di Bari.
* 2006-attuale: Professore Associato in Scienze e Tecnologie Alimentari (SSD AGR/15) presso il Dipartimento di Scienze del Suolo, della Pianta e degli Alimenti (DISSPA) dell’Università di Bari.
* 2014: Abilitata professore ordinario in Scienze e Tecnologie Alimentari (SSD AGR/15).

**Attività di ricerca**

E’ autrice di 254 articoli scientifici presenti nel database Scopus (<https://www.scopus.com/authid/detail.uri?authorId=6701732284>), nonché di altri circa 100 articoli pubblicati su riviste nazionali ed in atti di convegni scientifici. Presenta h-index (Web of Science) pari a 43.

E’ Editor di numerose riviste internazionali: Journal of Agriculture and Food Science (Wiley); Journal of Ethnic Foods (Springer); Karbala Journal of Modern Science (Elsevier); Foods (MDPI), tutte referenziate e con impact factor elevati.

Il suo principale interesse di ricerca riguarda il miglioramento qualitativo e nutrizionale degli alimenti a base di cereali (pane, anche della tipologia “pane piatto”, prodotti da forno lievitati, pasta, biscotti) nel rispetto della tradizione.

Gli argomenti specifici includono:

i) Formulazione e caratterizzazione di paste funzionali e prodotti da forno contenenti estratti bioattivi da sottoprodotti e scarti dell'industria alimentare;

ii) Caratterizzazione della qualità di alimenti e bevande tradizionali a base di cereali;

iii) Studi sui sistemi di cottura dei pani piatti tradizionali e sugli effetti di tali sistemi sulla qualità;

iv) Miglioramento della shelf-life del pane agendo sul packaging e sulla formulazione;

v) Studi sulla polifenolossidasi nel grano duro e correlazioni con l'imbrunimento della pasta;

vi) Valorizzazione dell’uso alimentare delle ghiande come ingrediente innovativo nei prodotti da forno.

E’ stata ed è responsabile scientifico o componente di U.O. per numerosi **progetti di ricerca**:

* 2023-2026: Componente di Unità Operativa per il Progetto internazionale PRIMA Section 2, call multi topics 2022 “Rescuing acorns as a Mediterranean traditional superfood” – MEDACORNET.
* 2020-2024: Responsabile di Unità Operativa per il Progetto internazionale PRIMA, call 2020 – Section 1 (IA) FlatBreadMine “Flat Bread of Mediterranean area; INnovation & Emerging process & technology”.
* 2019-2021: Responsabile di Unità Operativa per il Progetto PRIN “The Neapolitan pizza: processing, distribution, innovation and environmental aspects”.
* 2016-2019: Responsabile di Work Package nel progetto internazionale “Legume genetic resources as a tool for the development of innovative and sustainable food technological system – LeGeReTe” finanziato da Agropolis Fondation (FR), Fondazione Cariplo (IT), Fondation Daniel & Nina Carasso.
* 2016-2019: Componente di U.O. nel progetto AGER – Agroalimentare e Ricerca, Fondazioni in rete per la ricerca alimentare “Sustainability of the Olive-oil System – S.O.S.”
* 2016-2018: Componente di U.O. nel progetto PRIN “Processing for healthy cereal foods”.
* 2012-2015: Responsabile di work-package nell’ambito del Progetto PON Ricerca e Competitività 2007-2013 “ISCOCEM – Sviluppo tecnologico e innovazione per la sostenibilità e competitività della cerealicoltura meridionale”.
* 2012: Componente di U.O. nel progetto "Sviluppo ed applicazione di protocolli per la certificazione dell'autenticità e tracciabilità di prodotti tipici pugliesi" finanziato dalla Fondazione CRP Cassa di Risparmio di Puglia.
* 2002-2004 e 2005-2007: Responsabile scientifico di progetti di ricerca bilaterali Italia-Albania finanziaty dall’Italian Ministry for Foreign Affairs "Evaluation of wheat cultivars used for the production of typical Albanian artisanal food products".

E’ stata ad oggi tutor di numerosi dottorandi di ricerca esteri e supervisor di ricercatori esteri ospiti del Dipartimento di Scienze del Suolo, della Pianta e degli Alimenti (DISSPA), Università degli Studi di Bari, per lo svolgimento di ricerche in collaborazione. E’ stata docente di riferimento di due visiting researchers presso il Dip.to DISSPA.

E’ membro dell'Associazione Italiana di Scienza e Tecnologia dei Cereali (AISTEC) ed è socio della Società Italiana di Scienze e Tecnologie Alimentari (SISTAL).

**Attività didattica**

E’ titolare degli insegnamenti di:

* “Certificazioni di qualità e sicurezza alimentare” (6 CFU) (laurea triennale in Scienze e tecnologie alimentari presso la ex Facoltà di Agraria dell'Università di Bari);
* “Tecnologia degli alimenti a base di cereali” (4 CFU) (laurea magistrale in "Scienze e tecnologie alimentari" presso la ex Facoltà di Agraria dell'Università di Bari);
* “Tecnologia e qualità degli alimenti” (6 CFU), (laurea magistrale in "Scienze della Nutrizione per la Salute Umana " presso la ex Facoltà di Scienze Biologiche dell'Università di Bari).

Inoltre svolge attività didattica in Master Universitari.

E’ membro del Collegio dei Docenti del Dottorato di Ricerca in “Scienze del Suolo e degli Alimenti”, curriculum “Microbiologia, tecnologia, sanità e chimica degli alimenti”, presso il Dipartimento di Scienze del Suolo, della Pianta e degli Alimenti (DISSPA) dell’Università di Bari.

**Attività didattico-scientifica internazionale**

* 2023: Invitata a tenere uno short-course (6 ore) su “Olive oil: Quality, technology and sensory features” per l’Azienda produttrice di integratori alimentari “Valentis”, Vilnius, Lithuania.
* 2023: Invitata in qualità di Fellow professor (1 mese) presso il Brussels Institute of Advanced Studies (BrIAS) istituito dall’Université libre de Brussels (ULB) e dalla Vrje Universiteit Brussels (VUB).
* 2022: Invitata in qualità di Fellow professor (2 mesi) presso il Brussels Institute of Advanced Studies (BrIAS) istituito dall’Université libre de Brussels (ULB) e dalla Vrje Universiteit Brussels (VUB).
* 2022: Brevi attività didattiche (18 ore totali) in “Cereal science and technology” presso l’University of Malta (Malta) e presso l’Agricultural University of Athens nell'ambito di Erasmus teaching mobility.
* 2021: Breve attività didattica (8 ore) in “Cereal science and technology” presso l’University of Malta (Malta) nell'ambito di Erasmus teaching mobility.
* 2020: Revisore esterno per una tesi di PhD presso l’University of New England (Australia).
* 2019: Membro della commissione d’esame finale di PhD per l’University of Malta (Malta).
* 2019: Breve attività didattica (8 ore) su “Cereal based foods” presso l’Universidad de Cartagena (Spagna) nell'ambito di Erasmus teaching mobility.
* 2018: Revisore esterno per una procedura di valutazione per associate professor presso l’University of Malta (Malta).
* 2017 e 2018: Brevi attività didattiche (8 ore per anno) su “Food Technologies” presso l’University of Agricultural Sciences and Veterinary Medicine di Cluj-Napoca (Romania) nell'ambito di Erasmus teaching mobility.
* 2017: Membro del selection committee per un concorso di ricercatore (tenure-eligible lecturer) in Food Technology per l’Università di Lleida (Spagna) (concorso UDL-LE-567).

**Membro di Comitati Scientifici di Convegni nazionali e internazionali**

* 2024: National Conference of the SISTAL (Società Italiana di Scienze e Tecnologie Alimentari), Bari (Italy), 12-14/06/2024
* 2023: International Congress “16th FoodBalt conference”, Jelgava (Latvia), 11-12/05/2023
* 2022: International Congress “Gastronomy at the crossroad of ecological transition and social justice: Toward the International Society for Gastronomic Sciences and Studies”, Pollenzo and Turin (Italy), 23-25/09/2022, <https://www.gastronomicsociety.org/social-studies> .
* 2018: National conference “Big data and digital information for the Italian agri-food system” (University of Bari, Bari, 31 May -1 June 2018)
* 2014: 19° Workshop on the Developments in the Italian PhD Research on Food Science, Technology and Biotechnology (Bari, DISSPA Dept., University of Bari, 24-26/09/2014)
* 2014: 3rd National Congress on “Olive and olive oil”(University of Bari, Bari, 26-28/11/2014)
* 2013: National Conference "Marchi di qualità e marchi territoriali" (University of Bari, Bari, 10/12/2013)
* 2011: National Conference "Alimentazione, Ambiente e Territorio: insieme possiamo fare di più (2A&T)" (Facoltà di Agraria, Università di Bari, Bari, 20/05/2011)
* 2005: 6° National Conference of the AISTEC (Associazione Italiana Scienza e Tecnologia dei Cereali) "Cereali: biotecnologie e processi innovativi, una sfida per un mondo in cambiamento" (Valenzano, Bari, 16-17/06/2005)
* 2005: "Il ruolo della ricerca al servizio della rintracciabilità: tra innovazione e tradizione" (Facoltà di Agraria, Università di Bari, Bari, 30/11/2005)
* 2001: National Conference "Pani tipici delle regioni meridionali ed insulari" (Bari, 8-9/11/2001)

**Relazioni orali ad invito in Convegni e Workshop internazionali:**

* 2023: Invited keynote lecture entitled “From food waste to functional foods: application to the cereal supply chain” at the 2nd International Conference on Quality and Management Sciences 2023, Poznan (Poland) (13-15/09/2023)
* 2023: Invited talk entitled “Pasta innovation: Challenges and opportunities” at the Brussels Institute for Advanced Studies, Brussels (Belgium) (03/04/2023)
* 2023: Invited oral communication entitled “The heritage of Italian flatbread: From tradition to nutrition” at the Workshop “Flatbreads: History, innovation, and sustainability” Brussels Institute for Advanced Studies, Brussels (Belgium) (19/04/2023)
* 2023: Invited oral communication entitled “Cultural and nutritional features of an essential Somali flatbread” at the Workshop “Flatbreads: History, innovation, and sustainability”, Brussels Institute for Advanced Studies, Brussels (Belgium) (19/04/2023)
* 2022: Invited oral communication entitled “A mine of flatbreads: Egypt” at the workshop “Long-term perspectives on foodways and agriculture in North East Africa”, Brussels Institute for Advanced Studies, Brussels (Belgium) (06/04/2022)
* 2022: Invited oral communication entitled “Somali fermented flatbread: a missing puzzle piece” at the Workshop “Long-term perspectives on foodways and agriculture in North East Africa”, Brussels Institute for Advanced Studies, Brussels (Belgium) (06/04/2022)
* 2022: Invited oral communication entitled “From food waste to functional foods: applications to the cereal supply chain” at the Workshop “Upcycled food: challenges and opportunities”, Brussels Institute for Advanced Studies, Brussels (Belgium) (08/02/2022)
* 2022: Invited talk entitled “Pizza: an ancient product in constant evolution”, Brussels Institute for Advanced Studies, Brussels (Belgium) (03/02/2022)
* 2022: Invited oral communication entitled “Biodiversity and culinary use of edible wild plants in Apulia, Italy” at the Workshop “Eating From the Wild: Interdisciplinary Perspectives on Wild Plant Use and Foraged Food”, Brussels Institute for Advanced Studies, Brussels (Belgium) (20/01/2022)
* 2020: Invited lecture entitled “Pizza, an ancient but modern product” at the 19th International Conference “Life Sciences for Sustainable Development” Cluj Napoca (Romania) (24-25/09/2020)
* 2019: Invited lecture entitled “Past and future of pasta” at the Faculty of Commodity Science of the Poznan University (Poland) (22/05/2019)

**Attività gestionale**

Ha fatto attivamente parte di numerose Commissioni istituzionali dell’Università di Bari e dei corsi di laurea ad essa afferenti (Commissione per il miglioramento della didattica; Commissione per l’ammissione degli studenti stranieri; Comitato per la ripartizione delle risorse per l’attribuzione di assegni di ricerca e borse di studio post-dottorato; Giunta del Dipartimento PROGESA dell’Università di Bari; Commissione Didattica della Facoltà di Agraria; Commissione per le attività di Tirocinio formativo e Assegnazioni Tesi di Laurea del CdS triennale in Scienze e Tecnologie Alimentari; Commissione Assicurazione Qualità del CdS magistrale in Scienze e tecnologie alimentari; Commissione giudicatrice per il programma Erasmus; Commissione per l’Internazionalizzazione dei CdS in Scienze e Tecnologie Alimentari triennale e magistrale).

E' coordinatore accademico dipartimentale (Dipartimento di Scienze del Suolo, della Pianta e degli Alimenti – DISSPA, dell’Università di Bari) di numerosi accordi bilaterali Erasmus per il settore Food Science and Technology.

E’ docente proponente del Centro Interdipartimentale di Ricerca per la Cooperazione allo Sviluppo (CPS) dell'Università di Bari.

**Premi e riconoscimenti per l'attività scientifica**

* 2020: Inserimento nella lista dei Top Italian Scientists affiliated to the University of Bari (<http://tis-apulia.di.uniba.it/index.php/2021/01/02/ranking-stanford-puglia-career-1996-2020/> )
* 2019: Top reviewer award attribuito da Publons (Clarivate Analytics) nella categoria in “Agricultural Sciences”.
* 2019: Top reviewer award attribuito da Publons (Clarivate Analytics) nella categoria “Cross-Field”
* 2018: Top reviewer award attribuito da Publons (Clarivate Analytics) nella categoria “Agricultural Sciences”.
* 2017: Assegnataria di finanziamento annuale individuale delle attività base di ricerca di cui all'art. 1, commi 295 e seguenti, della Legge 11 dicembre 2016 n. 232 (FFABR 2017) secondo una selezione basata sulle pubblicazioni scientifiche del 2012/16 (punteggio 87/100).
* 2017: Top reviewer award attribuito da Publons (Clarivate Analytics) nella categoria “Agricultural and Biological Sciences”.
* 2017: MDPI award come “Outstanding reviewer” per la rivista Foods.
* 2015: Attribuzione, secondo la L. 30/12/2010, n. 240, di un incentivo economico ministeriale in riferimento all’attività svolta nel triennio dal 01 febbraio 2009 al 01 febbraio 2012, secondo una selezione basata su criteri di merito accademico e scientifico (D.R. n. 2144 del 8 giugno 2015).
* 2012: Best poster award nel 14° ICC Cereal and Bread Congress and Forum on Fats and Oils "Science and Technology Innovation for Healthy Cereals & Oils" (Beijing, China, August 6-9, 2012). Il premio è stato attribuito dall’Associazione Internazionale “ICC - International Association for Cereal Science and Technology”.
* 2004: sulla base del curriculum scientifico ha ottenuto un Senior grant per la partecipazione al XXII International Conference on Polyphenols, (Helsinki, Finland, August 25-28, 2004). Il premio è stato attribuito dall’Associazione Internazionale “International Groupe Polyphénols” con sede a Montpellier, Francia.

**ENGLISH VERSION**

***Curriculum vitae* – Prof. Antonella Pasqualone -** [**https://orcid.org/0000-0001-6675-2203**](https://orcid.org/0000-0001-6675-2203)

Born in Bari, Italy, in 1967

Education and career path:

* 2006-current: Associate Professor of Food Science and Technology at the Department of Soil, Plant and Food Science (DISSPA) of the University of Bari, Italy (<https://www.uniba.it/docenti/pasqualone-antonella>)
* 1998-2006: Researcher in Food Science and Technology at the Institute of Agricultural Industries of the University of Bari.
* 1996: PhD in Pharmaceutical Chemistry at the University of Bari.
* 1991: Master Degree in Pharmaceutical Technology and Chemistry at the University of Bari, 110/110 cum laude.
* 1990-1998: Technician at the University of Bari (1990-1994 at the Faculty of Economics; 1994-1998 at the Faculty of Agricultural sciences)

Research projects:

* 2023-2026: International PRIMA Project “Rescuing acorns as a Mediterranean traditional superfood” – MEDACORNET (Component of Research Unit); (PRIMA Section 2, call multi topics 2022)
* 2021-2024: International PRIMA Project “Flat Bread of Mediterranean area - INnovation and Emerging process and technology - Flat Bread Mine” (Scientific Responsible of Research Unit); (PRIMA Section 1, IA, call 2020)
* 2019-2021: PRIN Project “The Neapolitan pizza: processing, distribution, innovation and environmental aspects” (Scientific Responsible of Research Unit).
* 2016-2019: International Project “Legume genetic resources as a tool for the development of innovative and sustainable food technological system – LeGeReTe” funded by Agropolis Fondation (France), Fondazione Cariplo (Italy), Fondation Daniel & Nina Carasso (France) (Responsible of Work Package).
* 2016-2019: AGER Project – Agroalimentare e Ricerca. Fondazioni in rete per la ricerca alimentare. “Sustainability of the Olive-oil System – S.O.S.” (Member of Research Unit).
* 2016-2018: PRIN Project “Processing for healthy cereal foods” funded by the Italian Ministry for Scientific Research (Member of Research Unit).
* 2012-2015: PON Project Ricerca e Competitività 2007-2013 “Sviluppo tecnologico e innovazione per la sostenibilità e competitività della cerealicoltura meridionale - ISCOCEM” (Responsible of work-package)
* 2012: "Sviluppo ed applicazione di protocolli per la certificazione dell'autenticità e tracciabilità di prodotti tipici pugliesi" funded by “Fondazione CRP Cassa di Risparmio di Puglia” (Member of Research Unit).
* 2002-2004: Bilateral Project Italy-Albania N. 57-AG6 funded by the Italian Ministry for Foreign Affairs "Evaluation of wheat cultivars used for the production of typical Albanian artisanal food products" (Scientific Responsible).
* 2002-2003: Project "Nuove applicazioni dell'analisi del DNA per il controllo di qualità degli alimenti" funded by University of Bari (Scientific Responsible).
* 2000-2001: Project "Messa a punto di un metodo di riconoscimento di olive ed oli vergini monovarietali mediante marcatori molecolari del DNA" funded by University of Bari (Scientific Responsible).
* 2000: Young Researcher project "Ottimizzazione dell'estrazione del DNA da alimenti a base di frumento e valutazione dell'influenza della tecnologia produttiva sull'integrità del DNA estratto" funded by University of Bari (Scientific Responsible).
* 2000: CNR Agenzia 2000 Project "Valutazione del contenuto di taurina in prodotti caseari caprini" funded by the National Research Council (Scientific Responsible).
* 1998-1999: Project "Identificazione del DNA in frumento duro ed in semole e paste alimentari mediante analisi di marcatori molecolari di tipo microsatellite" funded by University of Bari (Scientific Responsible).

International experience (teaching activity / member of selecting committees):

* 2023: Short-course for the Valentis company, Vilnius, Lithuania (6 h lectures - “Olive oil: Quality, technology and sensory features”.
* 2023: Invited Fellow Professor - Brussels Institute for Advanced Studies (BrIAS), Brussels Universities, Belgium (1 month).
* 2022: Invited Fellow Professor - Brussels Institute for Advanced Studies (BrIAS), Brussels Universities, Belgium (2 months).
* 2022: Erasmus+ teaching activity (10 h lectures - “Cereal science and technology”) at the University of Athens (Greece).
* 2022: Erasmus+ teaching activity (8 h lectures - “Cereal science and technology”) at the University of Malta (Malta).
* 2021: Erasmus+ teaching activity (8 h lectures - “Cereal science and technology”) at the University of Malta (Malta).
* 2019: Erasmus+ teaching mobility (8 h lectures - “Past and future of pasta”) at the University of Cartagena (Spain).
* 2019: Member of the PhD final examining committee at the University of Malta (Malta).
* 2018: Erasmus+ teaching mobility (10 h lectures - “Productive technology of cereal-based foods: pasta”) at the University of Cluj-Napoca (Romania).
* 2017: Member of the selection committee for a position of tenure-eligible lecturer in Food Technology at the University of Lleida (Spain).
* 2017: Didactic workshop (3 h lectures) for Czech food industry operators on “Tradition and quality of Italian bread and pasta” held in Prague (Czech Republic), organized by the Italian-Czech Chamber of Commerce.
* 2017: Erasmus+ teaching mobility (8 h lectures - “Productive technology of cereal-based foods: bread”) at the University of Cluj-Napoca (Romania).
* Supervisor of international researchers (from Algeria, Poland, USA and Brazil) during their research stay at the DISSPA Department of the University of Bari, and advisor of two post-doc researchers of the University of Bari.

Research interest:

Author of **254 scientific publications;** ***h*-index = 43** (Scopus database, Elsevier B.V., <https://www.scopus.com/authid/detail.uri?authorId=6701732284> ).

Her main research activity focuses on cereal chemistry and technology, with particular interest in qualitative and nutritional improvement of cereal-based food products.

Specific topics include:

1. Formulation and characterization of functional pasta and bakery products containing bioactive extracts from food industry by-products and waste;
2. Quality characterization of traditional cereal-based foods and beverages;
3. Studies on the baking systems of traditional flatbreads and effects on quality;
4. Improvement of bread shelf-life by acting on packaging and formulation;
5. Studies on polyphenoloxidase in durum wheat and correlations with pasta browning;
6. Studies on the effect of drying on the volatile compounds of pasta.

Member of Scientific Committees of national and international conferences:

* 2024: National Conference of the SISTAL (Società Italiana di Scienze e Tecnologie Alimentari), Bari (Italy), 12-14/06/2024
* 2023: International Congress “16th FoodBalt conference”, Jelgava (Latvia), 11-12/05/2023
* 2022: International Congress “Gastronomy at the crossroad of ecological transition and social justice: Toward the International Society for Gastronomic Sciences and Studies”, Pollenzo and Turin (Italy), 23-25/09/2022, <https://www.gastronomicsociety.org/social-studies> .
* 2018: National conference “Big data and digital information for the Italian agri-food system” (University of Bari, Bari, 31 May -1 June 2018)
* 2014: 19° Workshop on the Developments in the Italian PhD Research on Food Science, Technology and Biotechnology (Bari, DISSPA Dept., University of Bari, 24-26/09/2014)
* 2014: 3rd National Congress on “Olive and olive oil”(University of Bari, Bari, 26-28/11/2014)
* 2013: National Conference "Marchi di qualità e marchi territoriali" (University of Bari, Bari, 10/12/2013)
* 2011: National Conference "Alimentazione, Ambiente e Territorio: insieme possiamo fare di più (2A&T)" (Facoltà di Agraria, Università di Bari, Bari, 20/05/2011)
* 2005: 6° National Conference of the AISTEC (Associazione Italiana Scienza e Tecnologia dei Cereali) "Cereali: biotecnologie e processi innovativi, una sfida per un mondo in cambiamento" (Valenzano, Bari, 16-17/06/2005)
* 2005: "Il ruolo della ricerca al servizio della rintracciabilità: tra innovazione e tradizione" (Facoltà di Agraria, Università di Bari, Bari, 30/11/2005)
* 2001: National Conference "Pani tipici delle regioni meridionali ed insulari" (Bari, 8-9/11/2001)

Invited oral communications and lectures at international conferences:

* 2023: Invited keynote lecture entitled “From food waste to functional foods: application to the cereal supply chain” at the 2nd International Conference on Quality and Management Sciences 2023, Poznan (Poland) (13-15/09/2023)
* 2023: Invited talk entitled “Pasta innovation: Challenges and opportunities” at the Brussels Institute for Advanced Studies, Brussels (Belgium) (03/04/2023)
* 2023: Invited oral communication entitled “The heritage of Italian flatbread: From tradition to nutrition” at the Workshop “Flatbreads: History, innovation, and sustainability” Brussels Institute for Advanced Studies, Brussels (Belgium) (19/04/2023)
* 2023: Invited oral communication entitled “Cultural and nutritional features of an essential Somali flatbread” at the Workshop “Flatbreads: History, innovation, and sustainability”, Brussels Institute for Advanced Studies, Brussels (Belgium) (19/04/2023)
* 2022: Invited oral communication entitled “A mine of flatbreads: Egypt” at the workshop “Long-term perspectives on foodways and agriculture in North East Africa”, Brussels Institute for Advanced Studies, Brussels (Belgium) (06/04/2022)
* 2022: Invited oral communication entitled “Somali fermented flatbread: a missing puzzle piece” at the Workshop “Long-term perspectives on foodways and agriculture in North East Africa”, Brussels Institute for Advanced Studies, Brussels (Belgium) (06/04/2022)
* 2022: Invited oral communication entitled “From food waste to functional foods: applications to the cereal supply chain” at the Workshop “Upcycled food: challenges and opportunities”, Brussels Institute for Advanced Studies, Brussels (Belgium) (08/02/2022)
* 2022: Invited talk entitled “Pizza: an ancient product in constant evolution”, Brussels Institute for Advanced Studies, Brussels (Belgium) (03/02/2022)
* 2022: Invited oral communication entitled “Biodiversity and culinary use of edible wild plants in Apulia, Italy” at the Workshop “Eating From the Wild: Interdisciplinary Perspectives on Wild Plant Use and Foraged Food”, Brussels Institute for Advanced Studies, Brussels (Belgium) (20/01/2022)
* 2020: Invited lecture entitled “Pizza, an ancient but modern product” at the 19th International Conference “Life Sciences for Sustainable Development” Cluj Napoca (Romania) (24-25/09/2020)
* 2019: Invited lecture entitled “Past and future of pasta” at the Faculty of Commodity Science of the Poznan University (Poland) (22/05/2019)

Teaching and Mentoring:

* Classes in the subjects of “Technology of cereal-based foods” 4 ECTS (Master in “Food Science and Technology”, University of Bari, since 2001), “Food quality and safety certification” 6 ECTS (Bachelor in “Food Science and Technology”, University of Bari, since 2003), and “Food technologies” 6 ECTS (Master in “Nutrition science for human health”, University of Bari, since 2018), always with good appreciation scores by students.
* 2012-2018. Teacher in training courses for olive oil panelists.
* External referee for 4 PhD thesis.
* Since 2010: Member of the "Microbiology, technology, health and chemistry of foods” PhD board (University of Bari) and advisor (to date) of 8 PhD students.
* 1999-2009: Member of the “Plant breeding and pathology” PhD board (University of Bari).
* Advisor (2004-to date) of 86 Bachelor students, 62 Master students and 10 Short-Master students in the preparation and discussion of their final thesis.

Referee for PhD candidates/researchers

* 2022: External referee for two positions of associate professor at the University of Cluj-Napoca (Romania).
* 2020: External referee for a PhD thesis - University of New England, Australia.
* 2018: External referee for a PhD thesis - University of Malta, Malta.
* 2018: External referee for a position of associate professor at the University of Malta (Malta).

Memberships and editorial/refereeing activity:

* Member of the AISTEC (Italian Association of Cereal Science and Technology).
* Member of the SISTAL (Italian Society in Food Science and Technology).
* Guest Editor of the Special Issue on “Quality Evaluation and Functional Food Development of Cereals, Pseudocereals and Pulse Products” for Plants (MDPI).
* Since 2021: Executive Editor for the Journal of the Science of Food and Agriculture (Wiley).
* Since 2020: Editor for Crops (MDPI).
* Since 2020: Editor of Journal of Ethnic Foods (Springer).
* Since 2020: Editor of Miller magazine (Parantez Publishing and Media).
* Guest Editor of the Special Issue on “Qualitative and nutritional improvement of cereal-based foods and beverages” for Foods (MDPI).
* Since 2019: Editor for Foods (MDPI).
* Since 2018: Editor for Karbala International Journal of Modern Science (Elsevier).
* 2016-2020: Associate Editor for the Journal of the Science of Food and Agriculture (Wiley).
* Referee for many international scientific journals (<https://publons.com/author/1195784/antonella-pasqualone#profile>).

Honors and Awards:

* 2020: Inserted in the list of Top Italian Scientists affiliated to the University of Bari (<http://tis-apulia.di.uniba.it/index.php/2021/01/02/ranking-stanford-puglia-career-1996-2020/> )
* 2019: Top reviewer award by Publons (a Clarivate Analytics company) in “Agricultural Sciences”.
* 2019: Top reviewer award by Publons in “Cross-Field”
* 2018: Top reviewer award by Publons in “Agricultural Sciences”.
* 2017: Top reviewer award by Publons in “Agricultural and Biological Sciences”.
* 2017: MDPI award as Outstanding reviewer for Foods.
* 2017: Annual contribution (FFABR 2017) for her research activities according to the Italian Law 11/12/2016 n. 232.
* 2015: Personal economic award on the basis of the evaluation of academic and scientific merits related to the 2009-2012 period, according to the Italian Law 30/12/2010, n. 240 (D.R. n. 2144, June 8, 2015).
* 2015: "Excellent" and "highly good" evaluation of the two publications presented for the “Evaluation of Research Quality” (VQR 2011-2014).
* 2014: scientific qualification for full professor in the sector of Food Science and Technology (coded 07/F1).
* 2012: Best poster award by the International Association “ICC - International Association for Cereal Science and Technology” at the 14th ICC Cereal and Bread Congress and Forum on Fats and Oils "Science and Technology Innovation for Healthy Cereals & Oils" (Beijing, China, August 6-9, 2012).
* 2011: "Excellent" evaluation of the two publications presented for the “Evaluation of Research Quality” (VQR 2004-2010).
* 2004: Senior grant by the “International Groupe Polyphénols”.

Institutional activity:

* Member of several academy boards of the Agrarian Faculty of the University of Bari (“Board for didactic improvement”; “Board for the stage activities”; “Board for Erasmus+ program and internationalization”).
* As of 2013, member of the Quality assurance group for the Master course of Food Science and Technology of the University of Bari.
* Departmental coordinator for several Erasmus agreements with European Universities in the Food Technology sector.
* She is among the founders of the Inter-Departmental Research Center of the University of Bari aimed at Cooperating for the Development of extra-EU Countries (CPS).

Public engagement:

Several participations to public events (exhibitions, school days, readings) and interviews to spread the results obtained during her researches.

List of publications:

An updated list of publications is available on Scopus database: <https://www.scopus.com/authid/detail.uri?authorId=6701732284>