

CURRICULUM VITAE ET STUDIORUM

Personal information

Name: Erica

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Current position

Associate Professor of Agriculture Microbiology/AGR16 at the Department of Soil, Plant and Food Sciences, University of Bari Aldo Moro (Italy) from November 2021. She achieved the National Scientific Qualification for Associate Professor in Agriculture Microbiology/AGR16 on April 2021. She is a member of the PhD School in " Soil and Food Sciences".

Education

2018: Trainee at the course "Algal Biotechnology Techniques and opportunities for the sustainable bio economy". University of Cambridge, UK.

June 2016: Summer School BIOSAFE- Biological Risk Assessment in food: from research to application. Università Cattolica del Sacro Cuore e Università degli Studi di Milano in collaboration with EFSA - European Food Safety Authority.

2012 – 2015: Ph.D. degree in Food Microbiology, Technology, Safety, and Chemistry with *Doctor Europaeus* additional certification -University of Bari (Italy).

March – September 2015: Visiting PhD student at the School of Food & Nutritional Sciences, University College Cork (UCC), Ireland.

2008 – 2010: Master's degree with honors in Food Science and Technology. University of Foggia (Italy).

2005 – 2008: Bachelor's degree with honors in Food Science and Technology. University of Foggia (Italy).

Teaching

- Academic Year 2023-2024: Lecturing Professor of "Colture microbiche ed enzimi nella tecnologia alimentare" at the University of Bari Aldo Moro (Italy) for the master's degree (second cycle degree) "Food Safety of Animal Origin and Health" (LM86).

- Academic Year 2023-2024: Lecturing Professor of "Agricoltura Microbiologia" at the University of Bari Aldo Moro (Italy) for the bachelor's degree in "Agricultural Technology Science" (L25).

- Academic Year 2023-2024: Lecturing Professor of "Microorganisms Biology" at the University of Bari Aldo Moro (Italy) for the bachelor's degree in "Agricultural Technology Science" (L25).

- Academic Year 2023-2024: Lecturing Professor of "Food Microbiology and Biotechnology" at the University of Bari Aldo Moro (Italy) for the master's degree (second cycle degree) "Human Health and Nutrition Sciences" (LM61).

- Academic Year 2022-2023: Lecturing Professor of “Colture microbiche ed enzimi nella tecnologia alimentare” at the University of Bari Aldo Moro (Italy) for the master's degree (second cycle degree) “Food Safety of Animal Origin and Health” (LM86).
- Academic Year 2022-2023: Lecturing Professor of “Agricoltura Microbiology” at the University of Bari Aldo Moro (Italy) for the bachelor's degree in “Agricultural Technology Science” (L25).
- Academic Year 2022-2023: Lecturing Professor of “Microorganisms Biology” at the University of Bari Aldo Moro (Italy) for the bachelor's degree in “Agricultural Technology Science” (L25).
- Academic Year 2022-2023: Lecturing Professor of “Food Microbiology and Biotechnology” at the University of Bari Aldo Moro (Italy) for the master's degree (second cycle degree) “Human Health and Nutrition Sciences” (LM61).
- Academic Year 2021-2022: Lecturing Professor of “Colture microbiche ed enzimi nella tecnologia alimentare” at the University of Bari Aldo Moro (Italy) for the master's degree (second cycle degree) “Food Safety of Animal Origin and Health” (LM86).
- Academic Year 2021-2022: Lecturing Professor of “Food Bioprocesses from wastes and novel sources” at the University of Bari Aldo Moro (Italy) for the international master's degree (second cycle degree) “Innovation development in Agrifood Systems” (LM69).
- Academic Year 2021-2022: Lecturing Professor of “Agricoltura Microbiology” at the University of Bari Aldo Moro (Italy) for the bachelor's degree in “Agricultural Technology Science” (L25).
- Academic Year 2020-2021: Lecturing Professor of “Biotechnology Innovation in Food” at the University of Bari Aldo Moro (Italy) for the Ph.D program in Soil and Food Sciences (XXXVI).
- Academic Year 2020-2021: Lecturing Professor of “Alimenti funzionali” at the University of Bari Aldo Moro (Italy) for the High school students “Orientamento Consapevole”.
- Academic Year 2019-2020: Lecturing Professor of “Dalla tradizione all’Innovazione” at the University of Bari Aldo Moro (Italy) for the High school students “Orientamento Consapevole”.
- Academic Year 2020-2021: Lecturing Professor of “Colture microbiche ed enzimi nella tecnologia alimentare” at the University of Bari Aldo Moro (Italy) for the master's degree (second cycle degree) “Food Safety of Animal Origin and Health” (LM86).
- Academic Year 2020-2021: Lecturing Professor of “Food Bioprocesses from waste and novel sources” at the University of Bari Aldo Moro (Italy) for the international master's degree (second cycle degree) “Innovation development in Agrifood Systems” (LM69).
- Academic Year 2019-2020: Lecturing Professor of “Biotechnology Innovation in Food” at the University of Bari Aldo Moro (Italy) for the Ph.D program in Soil and Food Sciences (XXXV).
- Academic Year 2019-2020: Lecturing Professor of “Colture microbiche ed enzimi nella tecnologia alimentare” at the University of Bari Aldo Moro (Italy) for the master's degree (second cycle degree) “Food Safety of Animal Origin and Health” (LM86).
- Academic Year 2019-2020: Lecturing Professor of “Alimenti funzionali” at the University of Bari Aldo Moro (Italy) for the High school students “Orientamento Consapevole”.
- Academic Year 2018-2019: Lecturing Professor of “Pro-technological and probiotic microorganisms” at the University of Bari Aldo Moro (Italy) for the Master Course (II level) in “MED&FOOD: Sistemi di gestione, controllo e valorizzazione delle eccellenze alimentari del Mediterraneo”.
- Academic Year 2018-2019: Lecturing Professor of “Didattica e metodologie didattiche della microbiologia degli alimenti” at the University of Bari Aldo Moro (Italy) for the bachelor's degree (first cycle degree) “Food Science Technology” (L26).

Work experience

July 2021: Mentor for the Challenge Lab organized by the Impact hub of Siracusa

December 2020: Mentor for the Challenge Lab organized by the Impact hub of Siracusa

May 2020: Evaluator for Italian Hub *RIS Fellowship Workshop*

June – July 2019: Evaluator for Italian Hub *RIS Fellowship Workshop* and *EIT Food Innovation Prizes*.

November 2018 – November 2021: Tenure-track researcher of Agriculture Microbiology/AGR16 (art. 24 c.3-b L. 240/10) at the Department of Soil, Plant and Food Sciences, University of Bari Aldo Moro (Italy).

July 2017 – November 2018: Post-doctoral researcher at the Department of Soil, Plant and Food Sciences, University of Bari Aldo Moro (Italy). Processing for healthy cereal foods: optimization of sourdough biotechnology and technological processing to produce functional products.

May 2015 – April 2017: Post-doctoral researcher at the Department of Soil, Plant and Food Sciences, University of Bari Aldo Moro (Italy). Optimization of sourdough biotechnology and technological processing to produce baked goods with high nutritional value and extended shelf-life.

August 2011 – January 2012: Research assistant at the School of Food & Nutritional Sciences, University College Cork (UCC), Ireland. Optimization of gluten-free products with extended shelf-life.

August 2010 – December 2010: Research assistant at the Faculty of Agriculture and Forestry – Department of Food and Environmental Sciences, University of Helsinki, Finland. Viscous analysis for the determination of beta-glucan concentration in food matrices.

Research activity

The main research activities are in food production chains and human microbiota. By-products (circular economy), alternative raw materials and microbial resources are widely utilized in the research. Selection of microbial starter to produce healthy ingredients and foods and the eco-physiology of lactic acid bacteria and investigation of the interaction between diet and human microbiota are also key research areas. She is co-author of 56 publications published in international journals reviewed by ISI (Institute for Scientific Information of Philadelphia, USA), 5 publications published on national journals and 8 chapters in books. She has an h-Index of 25 (1729 citations). She collaborates with national and international universities and research institutes, i.e., University College Cork (Ireland), University of Helsinki (Finland), University of Granada (Spain); University of Nantes (France); Free University of Bozen (Italy), Consiglio Nazionale delle Ricerche (CNR, Italy).

Major collaborations with industries

PepsiCo (September-November 2015): “Isolation, identification and selection of lactic acid bacteria and yeasts from typical sourdoughs of Mediterranean areas”; Casa Terradellas (June-November 2017): “Formulation of a mixed and selected sourdough to be used for enhancing pizza rheology and flavor”; Favero: “Valutazione dell’effetto della pre-gelatinizzazione e fermentazione con batteri lattici sulle caratteristiche nutrizionali, anti-nutrizionali e sensoriali di sfarinati di leguminose” (November 2017 -July 2018). PURATOS (June 2018-February 2019): “Set-up a biotechnological protocol for the fermentation of hemp flour with selected lactic acid bacteria and for the production of wheat bread fortified with fermented hemp”; Bauli (November 2018-May 2019): “Caratterizzazione microbiologica e biochimica dei lieviti naturali (paste madri), monitoraggio e ottimizzazione del processo di propagazione”. Puratos: “Investigation of the effects of organic cereals (rye and wheat) on the flour-sourdough fermentation-bread axis. Favero:

“Impiego di batteri lattici selezionati per la fermentazione di sfarinati di legumi: messa a punto di protocolli biotecnologici per la produzione di lievitati da forno fortificati con sfarinati di leguminose, set-up dei processi fermentativi e ottenimento di ingredienti pre-fermentati per l'industria alimentare” (October 2019-October 2020); Grande Impero-Reges (Novembre 2019 – Novembre 2020) “Monitoraggio delle caratteristiche microbiologiche e biochimiche dei prodotti aziendali”; Fiore di Puglia (Novembre 2020 – Novembre 2021) “Selezione di starter batterici per il miglioramento nutrizionale e funzionale di prodotti da forno: set-up e ottimizzazione su scala industriale di un protocollo biotecnologico per l'utilizzo di materie prime non convenzionali nella produzione di taralli e snack”; Valle Fiorita (Novembre 2020 – Novembre 2021) “Applicazioni biotecnologiche per l'ottenimento di snack e barrette salutistici e funzionali utilizzando e valorizzando matrici vegetali e sottoprodotti dell'industria agroalimentare pugliese e dell'area del Mediterraneo”

Involvement in National and International public projects

Sviluppo di prodotti alimentari innovativi mediante soluzioni biotecnologiche, impiantistiche e tecnologiche (Progetti PON REC 2007-2013, PROINNO_BIT - DARE) (2011 - 2015); PRO DOP ALTAMURA (PIF): Cooperazione per lo sviluppo di nuovi prodotti, processi e tecnologie nei settori agricolo e alimentare, e in quello forestale; BIOTECA - Biotecnologie degli alimenti per l'innovazione e la competitività delle principali filiere regionali: estensione della conservabilità e aspetti funzionali, FSC 2007-2013 “Cluster Tecnologici Regionali 2014”. Regione Puglia (2015 – 2017); BIOPROT: Novel Multifunctional Ingredients with Bioprocessing” (call: Innovation in food processing technologies and food products to support e sustanaible food chain) (2014-2016); ProHealthCereals (PRIN): *Processing for healthy cereal foods* 2017 – 2020; MIUR Avviso per la presentazione di progetti di ricerca industriale e sviluppo sperimentale nelle 12 aree di specializzazione individuate dal PNR 2015-2020 “BIOMIS - Costituzione della biobanca del microbiota intestinale e salivare umano dalla disbiosi alla simbiosi” del (total value € 8.460.000,001 and unit value € 564.000,00); Regione Puglia INNONETWORK – Aiuti a sostegno alle Attività di R&S. POR Puglia FESR 2014-2020 – Azione 1.6: “DIVA – Dispositivi innovativi per la prevenzione delle vaginiti recidivanti” (total value € 2.056.614,46 and unit value € 200.571,29); Regione Puglia INNONETWORK – Aiuti a sostegno alle Attività di R&S. POR Puglia FESR 2014-2020 – Azione 1.6: “ALTIS – Alimento funzionale a base di *Lens culinaris* Tipico del territorio pugliese ed Innovativo per la Salute” (total value € 1.691.049,62 and unit value € 90.353,22); Regione Puglia INNONETWORK – Aiuti a sostegno alle Attività di R&S. POR Puglia FESR 2014-2020 – Azione 1.6: “INNOTIPICO – Innovazione dei Prodotti tradizionali Pugliesi attraverso l'applicazione di strategie biotecnologiche al fine di avvicinarli alle esigenze dei consumatori in termini di caratteristiche organolettiche, salutistiche e nutrizionali” (total value € 1.917.093,39 – unit value € 127.999,73); Regione Puglia INNONETWORK – Aiuti a sostegno alle Attività di R&S. POR Puglia FESR 2014-2020 – Azione 1.6: “BIOCOSì – Sviluppo di tecnologie e processi innovativi per la produzione di imballaggi 100% BIOdegradabili e COMpostabili per un'industria Sostenibile, circolare ed Intelligente” (total value € 1.281.102,60 and unit value € 144.960,13).

Scientific responsibilities of private and public funded projects

- Research Project funded by FAVERO s.r.l.: “Impiego di batteri lattici selezionati per la fermentazione di sfarinati di legumi: messa a punto di protocolli biotecnologici per la produzione di lievitati da forno fortificati con sfarinati di leguminose, set-up dei processi fermentativi e ottenimento di ingredienti pre-fermentati per l’industria alimentare” November 2019 – November 2020 (20.000,00 €)
- Research Project funded by VALLEFIORITA s.r.l.: “Ottenimento di un protocollo biotecnologico ed una formulazione di snack/barrette salutistici e funzionali” November 2020 – November 2021 (45.000,00 €)
- Research Project funded by FIORE di PUGLIA s.r.l.: “Selezione di starter batterici per il miglioramento nutrizionale e funzionale di prodotti da forno: set-up e ottimizzazione su scala industriale di un protocollo biotecnologico per l’utilizzo di materie prime non convenzionali nella produzione di taralli e snack” November 2020 – November 2021 (45.000,00 €)
- Research Project funded by CELERY s.r.l.: “Messa a punto di protocolli per l’ottenimento di prodotti yogurt-like vegetali funzionali ” January 2021 – November 2022 (10.000,00 €)
- Research Project funded by Ittinsect: “Ottimizzazione di formulazione e protocollo per la sostituzione delle farine di pesce e soia nei mangimi destinati all’industria ittica” May 2022 – May 2023 (20.000,00 €)
- Research Project funded by Regione PUGLIA-Progetti di ricerca ed innovazione e interventi a carattere pilota. Can.A.P.A. (40.000,00 €) July 2020 – May 2022
- BIOPAN “Biopreservazione di nuovi lievitati da forno dalle migliorate caratteristiche nutrizionali mediante impiego di sottoprodotti della molitura e substrati vegetali non convenzionali”. Project funded by PON-MISE (245.250,00 €) – April 2020- September 2022
- Horizon Seeds, Cambiare paradigma: insetti allergen-free per uso alimentare, Research Project funded by University of Bari. 2022-2024
- CrickFood. PRIN-2022 – Co-PI and Scientific Responsible for UNIBA
- HOLOGRAM: PRIN-2022 PNRR–Scientific Responsible for UNIBA
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Editorship

Guest Editor for the special issue on “Milk Alternatives and Non-Dairy Fermented Products” for *FOODS*.

Guest Editor for the special issue on “Ad-Hoc Selection of Lactic Acid Bacteria for Non-Conventional Food Matrices Fermentations: Agri-Food Perspectives” for *Frontiers in Microbiology*.

Guest Editor for the special issue on “The interplay between food and intestinal microbiota: How they impact on the well-being status of the host” for *Frontiers in Microbiology*

Review Editor in Product Quality for *Frontiers*.

Peer review contributions

She is regularly invited as referee by international journals of food microbiology and biotechnology: *Agronomy*, *Food Research International*, *Food Biotechnology*, *Journal of Applied Microbiology*, *LWT - Food Science and Technology*, *Frontiers in Microbiology*, *Food Microbiology*, *Foods*.

Scientific papers on international journals (ISI/scopus reviewed)

All papers are collocated into the Q1 of the corresponding Subject Categories.

1. Emanuele Zannini, **Erica Pontonio**, Deborah M. Waters, Elke K. Arendt. 2012. Applications of microbial fermentations for production of gluten-free products and perspectives. *Applied Microbiology and Biotechnology* 93:473–485.
2. Danilo Ercolini, **Erica Pontonio**, Francesca De Filippis, Fabio Minervini, Antonietta La Storia, Marco Gobbetti and Raffaella Di Cagno. 2013. Microbial ecology dynamics during rye and wheat sourdough preparation. *Applied and Environmental Microbiology* 79:7827–7836.
3. Raffaella Di Cagno, **Erica Pontonio**, Solange Buchin, Maria De Angelis, Anna Lattanzi, Francesca Valerio, Marco Gobbetti and Maria Calasso. 2014. Diversity of the lactic acid bacteria and yeast microbiota switching from firm to liquid sourdough fermentation. *Applied and Environmental Microbiology* doi:10.1128/AEM.00309-14.
4. Luana Nionelli, Nertila Curri, José Antonio Curiel, Raffaella Di Cagno, **Erica Pontonio**, Ivana Cavoski, Marco Gobbetti, Carlo Giuseppe Rizzello. 2014. Exploitation of Albanian wheat cultivars: characterization of the flours and lactic acid bacteria microbiota, and selection of starters for sourdough fermentation. *Food Microbiology* 44:96–107.
5. **Erica Pontonio**, Luana Nionelli, José Antonio Curiel, Alireza Sadeghi, Raffaella Di Cagno, Marco Gobbetti, Carlo Giuseppe Rizzello. 2015. Iranian wheat flours from rural and industrial mills: exploitation of the chemical and technology features, and selection of autochthonous sourdough starters for making breads. *Food Microbiology* 47:99–110.
6. Carlo Giuseppe Rizzello, Ivana Cavoski, Jelena Turk, Danilo Ercolini, Luana Nionelli, **Erica Pontonio**, Maria De Angelis, Francesca De Filippis, Marco Gobbetti, Raffaella Di Cagno. 2015. The organic cultivation of *Triticum turgidum* spp. durum reflects on the axis flour, sourdough fermentation and bread. *Applied and Environmental Microbiology* 9: 3192–3204.
7. **Erica Pontonio**, Jennifer Mahony, Raffaella Di Cagno, Mary O’Connell Motherway, Gabriele Andrea Lugli, Amy O’Callaghan, Maria De Angelis, Marco Ventura, Marco Gobbetti and Douwe van Sinderen. 2016. Cloning, expression and characterization of a β -D-xylosidase from *Lactobacillus rossiae* DSM 15814T. *Microbial Cell Factory* 15:72.
8. **Erica Pontonio**, Carlo G. Rizzello, Xavier Dousset, Héliçiane Clément, Bernard Onno, Marco Gobbetti, Raffaella Di Cagno. 2016. How organic farming of wheat may affect the sourdough and the nutritional and technological features of leavened baked goods. *International Journal of Food Microbiology*. 239:44–53.
9. Marco Gobbetti, Fabio Minervini, **Erica Pontonio**, Raffaella Di Cagno, Maria De Angelis. 2016. Drivers for the establishment and composition of the sourdough lactic acid bacteria biota. *International Journal of Food Microbiology* 239:3–18.
10. Pasquale Filannino, Raffaella Di Cagno, Rocco Addante, **Erica Pontonio**, Marco Gobbetti. 2016. Metabolism of fructophilic lactic acid bacteria isolated from *Apis mellifera* L. bee-gut: a focus on the phenolic acids as external electron acceptors. *Applied and Environmental Microbiology* doi: 10.1128/AEM.02194–16.

11. Francesca Valerio, Amalia Conte, Mariaelena Di Biase, Veronica M.T. Lattanzio, Lisa Lonigro S., Lucia Padalino, **Erica Pontonio**, Paola Lavermicocca. 2017. Formulation of yeast-leavened bread with reduced salt content by using a *Lactobacillus plantarum* fermentation product. *Food Chemistry* 221:582–589.
12. Rossana Coda, Maryam Kianjam, **Erica Pontonio**, Michela Verni, Raffaella Di Cagno, Kati Katina, Carlo Giuseppe Rizzello, Marco Gobbetti. 2017. Sourdough-type propagation of faba bean flour: Dynamics of microbial consortia and biochemical implications. *International Journal of Food Microbiology* 248:10–21.
13. **Erica Pontonio**, Raffaella Di Cagno, Jennifer Mahony, Alessia Lanera, Maria De Angelis, Douwe van Sinderen, Marco Gobbetti. 2017. Sourdough authentication: quantitative PCR to detect the lactic acid bacterial microbiota in breads. *Scientific Report* 7:624.
14. Marco Gobbetti, **Erica Pontonio**, Pasquale Filannino, Carlo Giuseppe Rizzello, Maria De Angelis, Raffaella Di Cagno. 2017. How to improve the gluten-free diet: the state of the art from a food science perspective. *Food Research International*, <https://doi.org/10.1016/j.foodres.2017.04.010>.
15. **Erica Pontonio**, Anna Lorusso, Marco Gobbetti, Carlo Giuseppe Rizzello. 2017. Use of fermented milling by-products as functional ingredient to develop a low-glycaemic index bread. *Journal of Cereal Science* 77, 235–242.
16. Luana Nionelli, **Erica Pontonio**, Marco Gobbetti, Carlo Giuseppe Rizzello. 2018. Use of hop extract as antifungal ingredient for bread making and selection of autochthonous resistant starters for sourdough fermentation. *International Journal of Food Microbiology*. 2;266:173–182.
17. Luana Nionelli, Marco Montemurro, **Erica Pontonio**, Michela Verni, Marco Gobbetti, Carlo Giuseppe Rizzello. 2018. Pro-technological and functional characterization of lactic acid bacteria to be used as starters for hemp (*Cannabis sativa* L.) sourdough fermentation and wheat bread fortification. *International Journal of Food Microbiology*. 279:14–25.
18. **Erica Pontonio**, Raffaella Di Cagno, Waed Tarraf, Pasquale Filannino, Giuseppe De Mastro, Marco Gobbetti. 2018. Dynamic and assembly of epiphyte and endophyte lactic acid bacteria during the life cycle of *Origanum vulgare* L. *Frontiers in Microbiology*, <https://doi.org/10.3389/fmicb.2018.01372>.
19. Marco Montemurro, **Erica Pontonio**, Marco Gobbetti, Carlo Giuseppe Rizzello. 2019. Investigation of the nutritional, functional and technological effects of the sourdough fermentation of sprouted flours. *International Journal of Food Microbiology*, <https://doi.org/10.1016/j.ijfoodmicro.2018.08.005>.
20. Michela Palla, Monica Agnolucci, Antonella Calzone, Manuela Giovannetti, Raffaella Di Cagno, Marco Gobbetti, Carlo Giuseppe Rizzello, **Erica Pontonio**. 2019. Exploitation of autochthonous Tuscan sourdough yeasts as potential starters. *International Journal of Food Microbiology*, <https://doi.org/10.1016/j.ijfoodmicro.2018.08.004>.
21. Anna Rita Bavaro, Mariaelena Di Biase, S. Lisa Lonigro, **Erica Pontonio**, Amalia Conte, Lucia Padalino, Andrea Minisci, Paola Lavermicocca, Francesca Valerio. 2019. *Lactobacillus plantarum* ITM21B fermentation product and chickpea flour enhance the nutritional profile of salt reduced bakery products. *International Journal of Food Sciences and Nutrition*. 27:1-13.
22. **Erica Pontonio***, Cinzia Dingo, Marco Gobbetti, Carlo Giuseppe Rizzello. 2019. Maize milling by-products: from food wastes to functional ingredients through lactic acid bacteria fermentation. *Frontiers in Microbiology*. <https://doi.org/10.3389/fmicb.2019.00561> * *Corresponding author*.

23. **Erica Pontonio**, Marco Montemurro, Daniela Pinto, Barbara Marzani, Antonio Trani, Giuseppe Ferrara, Andrea Mazzeo, Marco Gobbetti, Carlo Giuseppe Rizzello. 2019. Lactic acid fermentation of pomegranate juice as a tool to improve antioxidant activity. *Frontiers in Microbiology*. 10:1550.
24. Rosa Schettino, **Erica Pontonio***, Carlo Giuseppe Rizzello. 2019. Use of fermented non-wheat flours and milling by-products for semolina pasta fortification. *Foods*. 8:604. * *Corresponding author*.
25. **Erica Pontonio**, Cinzia Dingo, Raffaella Di Cagno, Massimo Blandino, Marco Gobbetti, Carlo Giuseppe Rizzello. 2020. Brans from hull-less barley, emmer and pigmented wheat varieties: from by-products to bread nutritional improvers using selected lactic acid bacteria and xylanase. *International Journal of Food Microbiology*. 313, 108384.
26. Ilaria De Pasquale, **Erica Pontonio**, Marco Gobbetti, Carlo Giuseppe Rizzello. 2020. Nutritional and functional effects of the lactic acid bacteria fermentation on gelatinized legume flours. *International Journal of Food Microbiology*, 316: 108426.
27. Marco Montemurro, Giuseppe Celano, Maria De Angelis, Marco Gobbetti, Carlo G. Rizzello, **Erica Pontonio***. 2020. Selection of non-*Lactobacillus* strains to be used as starters for sourdough fermentation. *Food Microbiology*, 103491. * *Corresponding author*.
28. Luana Nionelli, Y. Wang, **Erica Pontonio**, M. Immonen, Carlo Giuseppe Rizzello, H.N. Maina, Kati Katina, Rossana Coda. 2020. Antifungal effect of bioprocessed surplus bread as ingredient for bread-making: Identification of active compounds and impact on shelf-life. *Food Control*, 118, 107437.
29. **Erica Pontonio**, Susanna Raho, Cinzia Dingo, Domenico Centrone, Vito Emanuele Carofiglio, Carlo Giuseppe Rizzello. 2020. Nutritional, functional, and technological characterization of a novel gluten- and lactose-free yogurt-style snack produced with selected lactic acid bacteria and Leguminosae flours. *Frontiers in Microbiology*. <https://doi.org/10.3389/fmicb.2020.01664>
30. Michela Verni, **Erica Pontonio**, Annika Krona, Sera Jacob, Daniela Pinto, Fabio Rinaldi, Vito Verardo, Elixabet Diaz-De-Cerio, Rossana Coda, Carlo Giuseppe Rizzello. 2020. Bioprocessing of Brewers' Spent Grain Enhances its Antioxidant Activity: Characterization of Phenolic Compounds and Bioactive Peptides. *Frontiers in Microbiology*. Accepted July 2020
31. Cinzia Dingo, Graziana Difonzo, Vito Michele Paradiso, Carlo Giuseppe Rizzello, **Erica Pontonio***. 2020. Teff type-I sourdough to produce gluten-free muffin. *Microorganisms*, 8, 1149; doi:10.3390/microorganisms8081149
32. Susanna Raho, Vito Emanuele Carofiglio, Marco Montemurro, Valerio Miceli, Domenico Centrone, Paolo Stufano, Monica Schioppa, **Erica Pontonio**, Carlo Giuseppe Rizzello. 2020. Production of the Polyhydroxyalkanoate PHBV from Ricotta Cheese Exhausted Whey by *Haloferax mediterranei* Fermentation. *Foods* 9, 1459.
33. Rosa Schettino, **Erica Pontonio**, Marco Gobbetti, Carlo Giuseppe Rizzello. 2020. Extension of the Shelf-Life of Fresh Pasta Using Chickpea Flour Fermented with Selected Lactic Acid Bacteria. *Microorganisms* 30;8(9): E1322. doi: 10.3390/microorganisms8091322.
34. **Erica Pontonio**, Michela Verni, Cinzia Dingo, Elixabet Diaz-de-Cerio, Daniela Pinto, Carlo Giuseppe Rizzello. C.G. 2020. Impact of Enzymatic and Microbial Bioprocessing on Antioxidant Properties of Hemp (*Cannabis sativa* L.). *Antioxidants* 9, 1258.

35. Marco Montemurro, **Erica Pontonio**, Rossana Coda, Carlo Giuseppe Rizzello. 2021. Plant-Based Alternatives to Yogurt: State-of-the-Art and Perspectives of New Biotechnological Challenges. *Foods* 10, 361.
36. Marco Montemurro, **Erica Pontonio**, Carlo Giuseppe Rizzello. 2021. Design of a clean-label gluten-free bread: Innovation meets consumers demand. *Foods*, 10(2), 462
37. **Erica Pontonio**, Carlo Giuseppe Rizzello. 2021. Milk Alternatives and Non-Dairy Fermented Products: Trends and Challenges. Editorial. *Foods*, 10, 222.
38. **Erica Pontonio**, Carlo Giuseppe Rizzello. 2021. *Ad-hoc* selection of lactic acid bacteria for non-conventional food matrices fermentations: agri-food perspectives. Editorial. *Frontiers in Microbiology*. DOI:10.3389/fmicb.2021.681830
39. **Erica Pontonio**, Kashika Arora, Cinzia Dingo, Ilaria Carafa, Giuseppe Celano, Valentina Scarpino, Bernard Genot, Marco Gobetti, Raffaella Di Cagno. 2021. Commercial organic versus conventional whole rye and wheat flours for making sourdough bread: safety, nutritional and sensory implications. *Frontiers in Microbiology*. DOI: 10.3389/fmicb.2021.674413
40. **Erica Pontonio**, Marco Montemurro, Gina Valeria Degennaro, Valerio Miceli, Carlo Giuseppe Rizzello. 2021. Antihypertensive peptides from ultrafiltration and fermentation of the ricotta cheese exhausted whey: Design and characterization of a functional ricotta cheese. *Foods*, 10(11),2573
41. Michela Verni, Cinzia Dingo, Carlo Giuseppe Rizzello, **Erica Pontonio**. 2021 Lactic Acid Bacteria Fermentation and Endopeptidase Treatment Improve the Functional and Nutritional Features of *Arthrospira platensis*. *Front. Microbiol.* 12:744437. doi: 10.3389/fmicb.2021.744437
42. **Erica Pontonio**, Marco Montemurro, Cinzia Dingo, Michele Rotolo, Domenico Centrone, Vito Emanuele Carofiglio, Carlo Giuseppe Rizzello. 2022. Design and characterization of a plant-based ice cream obtained from a cereal/legume yogurt-like. *LWT*, 161,113327
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