

**PUBBLICAZIONI DOTTORANDI XXIX CICLO
“SCIENZE DEL SUOLO E DEGLI ALIMENTI”**

Celano Giuseppe

Montemurro, M., **Celano, G.**, De Angelis, M., Gobbetti, M., Rizzello, C.G., Pontonio, E. (2020). Selection of non-Lactobacillus strains to be used as starters for sourdough fermentation. *Food Microbiology*, 90, art. no. 103491. DOI: 10.1016/j.fm.2020.103491

Di Cagno, R., Filannino, P., Cantatore, V., Polo, A., **Celano, G.**, Martinovic, A., Cavoski, I., Gobbetti, M. (2020). Design of potential probiotic yeast starters tailored for making a cornelian cherry (*Cornus mas* L.) functional beverage. *International Journal of Food Microbiology*, 323, art. no. 108591. DOI: 10.1016/j.ijfoodmicro.2020.108591

Pinto, D., Calabrese, F.M., De Angelis, M., **Celano, G.**, Giuliani, G., Gobbetti, M., Rinaldi, F. (2020). Predictive Metagenomic Profiling, Urine Metabolomics, and Human Marker Gene Expression as an Integrated Approach to Study Alopecia Areata. *Frontiers in Cellular and Infection Microbiology*, 10, art. no. 146. DOI: 10.3389/fcimb.2020.00146

Vacca, M., **Celano, G.**, Calabrese, F.M., Portincasa, P., Gobbetti, M., De Angelis, M. (2020). The controversial role of human gut lachnospiraceae. *Microorganisms*, 8 (4), art. no. 573. DOI: 10.3390/microorganisms8040573

Bonfrate, L., Di Palo, D.M., **Celano, G.**, Albert, A., Vitellio, P., De Angelis, M., Gobbetti, M., Portincasa, P. (2020). Effects of *Bifidobacterium longum* BB536 and *Lactobacillus rhamnosus* HN001 in IBS patients. *European Journal of Clinical Investigation*, 50 (3), art. no. e13201. DOI: 10.1111/eci.13201

Minervini, F., Missaoui, J., **Celano, G.**, Calasso, M., Achour, L., Saidane, D., Gobbetti, M., De Angelis, M. (2020). Use of autochthonous lactobacilli to increase the safety of zgougou. *Microorganisms*, 8 (1), art. no. 29. DOI: 10.3390/microorganisms8010029

Quaglia, N.C., Storelli, M., Ioanna, F., **Celano, G.**, Celano, G.V., Conversano, C., De Rosa, M., Dambrosio, A. belonging to “Traditional Agri-Food Product” produced in Southern Italy (2019). *Listeria monocytogenes* and enterotoxigenic *Staphylococcus aureus* in dry fermented sausages. *Journal of Food Safety*, 39 (6), art. no. e12685. DOI: 10.1111/jfs.12685

Vitellio, P., **Celano, G.**, Bonfrate, L., Gobbetti, M., Portincasa, P., De Angelis, M. (2019). Effects of *bifidobacterium longum* and *lactobacillus rhamnosus* on gut microbiota in patients with lactose intolerance and persisting functional gastrointestinal symptoms: A randomised, double-blind, cross-over study. *Nutrients*, 11 (4), art. no. 886. DOI: 10.3390/nu11040886

Minervini, F., Dinardo, F.R., **Celano, G.**, De Angelis, M., Gobbetti, M., (2018). Lactic acid bacterium population dynamics in artisan sourdoughs over one year of daily propagations is mainly driven by flour microbiota and nutrients. *Frontiers in Microbiology*, 9 (AUG), art. no. 1984. DOI: 10.3389/fmicb.2018.01984

Minervini F., **Celano G.**, Lattanzi A., De Angelis M., Gobbetti M., (2016). Added ingredients affect the microbiota and biochemical characteristics of durum wheat type-I sourdough. *Food microbiology*, 60: 112-123 doi.org/10.1016/j.fm.2016.05.016

Celano G., De Angelis, M., Minervini, F., Gobbetti, M., (2016). Different Flour Microbial Communities Drive to Sourdoughs Characterized by Diverse Bacterial Strains and Free Amino Acid Profiles. *Front. Microbiol.*, 7: 1770 doi.org/10.3389/fmicb.2016.01770

Varvara M., Bozzo G., **Celano G.**, Disanto C., Pagliarone C.N., Celano G.V., (2016). The use of ascorbic acid as a food additive: technical-legal issues. *Italian J. Food Safety* 5(1): 7-10 doi.org/10.4081/ijfs.2016.4313

Minervini F., Lattanzi A., De Angelis M., **Celano G.**, Gobbetti M., (2015). House microbiotas as sources of lactic acid bacteria and yeasts in traditional Italian sourdoughs. *Food Microbiology*, 52: 66-76 doi.org/10.1016/j.fm.2015.06.009

Minervini F., **Celano G.**, Lattanzi A., Tedone L., De Mastro G., Gobbetti M., De Angelis M., (2015). Lactic acid bacteria in durum wheat flour are endophytic components of the plant during its entire life cycle. *Applied Environ. Microbiology*, 81(19): 6736-6748. doi.org/10.1128/AEM.01852-15.

Fransvea A., **Celano G.**, Pagliarone C.N., Disanto C., Balzaretto C., Celano G.V., Bonerba E., (2014). Food labelling: A brief analysis of European Regulation 1169/2011. *Italian Journal of Food Safety*, 3(3) doi.org/10.4081/ijfs.2014.1703

Disanto C., **Celano G.**, Varvara M., Fusiello N., Fransvea A., Bozzo G., Celano G.V., (2014). Stress factors during cattle slaughter. *Italian J. Food Safety*, 3(3) doi.org/10.4081/ijfs.2014.1682

Facchini Laura

Di Gilio, A., Catino, A., Lombardi, A., Palmisani, J., **Facchini, L.**, Mongelli, T., Varesano, N., Bellotti, R., Galetta, D., de Gennaro, G., Tangaro, S. (2020). Breath analysis for early detection of malignant pleural mesothelioma: Volatile organic compounds (VOCs) determination and possible biochemical pathways. *Cancers*, 12 (5), art. no. 1262. DOI: 10.3390/cancers12051262

Catino, A., de Gennaro, G., Di Gilio, A., **Facchini, L.**, Galetta, D., Palmisani, J., Porcelli, F., Varesano, N. (2019). Breath analysis: A systematic review of Volatile Organic Compounds (VOCs) in diagnostic and therapeutic management of pleural mesothelioma. *Cancers*, 11 (6), art. no. 831. DOI: 10.3390/cancers11060831

Losito, I., **Facchini, L.**, Catucci, R., Calvano, C.D., Cataldi, T.R.I., Palmisano, F., (2018). Tracing the thermal history of seafood products through lysophospholipid analysis by hydrophilic interaction liquid chromatography–electrospray ionization Fourier transform mass spectrometry. *Molecules*, 23 (9), art. no. 2212. DOI: 10.3390/molecules23092212

Losito I., **Facchini L.**, Valentini A., Cataldi T.R.I., Palmisano F., (2018). Fatty acidomics: Evaluation of the effects of thermal treatments on commercial mussels through an extended characterization of their free fatty acids by liquid chromatography – Fourier transform mass spectrometry. *Food Chemistry*, 255: 309-322. doi: 10.1016/j.foodchem.2018.02.073

Facchini L., Losito I., Cataldi T.R.I., Palmisano F., (2018). Seasonal variations in the profile of main phospholipids in *Mytilus galloprovincialis* mussels: A study by hydrophilic interaction liquid chromatography-electrospray ionization Fourier transform mass spectrometry. *Journal of Mass Spectrometry*, 53 (1): 1-20 doi: 10.1002/jms.4029

Facchini L., Losito I., Cataldi T.R.I., Palmisano F., (2016). Ceramide lipids in alive and thermally stressed mussels: an investigation by hydrophilic interaction liquid chromatography-electrospray ionization Fourier transform mass spectrometry. *Journal of Mass Spectrometry*, 5 (9): 768-781. doi: 10.1002/jms.3832

Facchini L., Losito I., Cianci C., Cataldi T.R.I., Palmisano F., (2016) Structural characterization and profiling of lyso-phospholipids in fresh and in thermally stressed mussels by hydrophilic interaction liquid chromatography-electrospray ionization-Fourier transform mass spectrometry. *Electrophoresis*, 37 (13): 1823-1838. doi: 10.1002/elps.201500514

Rizzello C.G., Losito I., **Facchini L.**, Katina K., Palmisano F., Gobbetti M., Coda R., (2016). Degradation of vicine, convicine and their aglycones during fermentation of faba bean flour. *Scientific reports* 6, Article number 32452 doi: 10.1038/srep32452

Losito I., **Facchini L.**, Diomede S., Conte E., Megli F.M., Cataldi T.R.I., Palmisano F., (2015). Hydrophilic interaction liquid chromatography – electrospray ionization - tandem mass spectrometry of a complex mixture of native and oxidized phospholipids. *Journal of Chromatography A*, 1422: 194-205. doi: 10.1016/j.chroma.2015.10.023

Palazzo G., **Facchini L.**, Mallardi A., (2012). Colorimetric detection of sugars based on gold nanoparticle formation. *Sensors and Actuators B: Chemical*, 161 (1): 366-371. doi: 10.1016/j.snb.2011.10.046

Lobianco Daniela

Zaccone C., **Lobianco D.**, Raber G., D'Orazio V., Shotyk W., Miano T.M., Francesconi K., (2018). Methylated arsenic species throughout a 4-m deep core from a free-floating peat island. *Science of the Total Environment*, 621: 67-74. doi: 10.1016/j.scitotenv.2017.11.152

Zaccone C., **Lobianco D.**, Shotyk W., Ciavatta C., Appleby P.G., Brugiapaglia E., Casella L., Miano T.M., D'Orazio V., (2017). Highly anomalous accumulation rates of C and N recorded by a relic, free-floating peatland in Central Italy. *Scientific Reports*, 7, art. no. 43040. doi: 10.1038/srep43040

Lorusso Anna

Lorusso A., Coda R., Montemurro M., Rizzello C.G. (2018). Use of selected lactic acid bacteria and quinoa flour for manufacturing novel yogurt-like beverages. *Foods*, 7, 51: 2-20; doi: 10.3390.

Pontonio E., **Lorusso A.**, Minisci A., Gobbetti M., Rizzello C.G., (2018). Sottoprodotti della macinazione fermentati, ingredienti funzionali per la preparazione di pane a basso indice glicemico. *Tecnica Molitoria*, Chirotti editori srl

Rizzello C. G., **Lorusso A.**, Russo V., Pinto D., Marzani B., Gobbetti M., (2017). Improving the antioxidant properties of quinoa flour through fermentation with selected autochthonous lactic acid bacteria. *International Journal of Food Microbiology*, 241: 252-261. doi: 10.1016/j.ijfoodmicro.2016.10.035

Lorusso A., Verni M., Montemurro M., Coda R., Gobbetti M., Rizzello C.G., (2017). Use of fermented quinoa flour for pasta making and evaluation of the technological and nutritional features. *LWT- Food Science and Technology*, 78: 215-221. doi: 10.1016/j.lwt.2016.12.046

Pontonio E., **Lorusso A.**, Gobbetti M., Rizzello C.G., (2017). Use of fermented milling by-products as functional ingredient to develop a low-glycaemic index bread. *Journal of Cereal Science*. DOI: 10.1016. DOI: 10.1016. doi: 10.1016/j.jcs.2017.08.022

Rizzello C.G., **Lorusso A.**, Montemurro M., Gobbetti M., (2016). Use of sourdough made with quinoa (*Chenopodium quinoa*) flour and autochthonous selected lactic acid bacteria for enhancing the nutritional textural and sensory features of white bread. *Food Microbiology*, 56: 1-13. doi: 10.1016/j.fm.2015.11.018

Pinto Loris

Pinto, L., Cefola, M., Bonifacio, M.A., Cometa, S., Bocchino, C., Pace, B., De Giglio, E., Palumbo, M., Sada, A., Logrieco, A.F., Baruzzi, F. (2021). Effect of red thyme oil (*Thymus vulgaris* L.) vapours on fungal decay, quality parameters and shelf-life of oranges during cold storage. *Food Chemistry*, 336, art. no. 127590. DOI: 10.1016/j.foodchem.2020.127590

Pinto, L., Palma, A., Cefola, M., Pace, B., D'Aquino, S., Carboni, C., Baruzzi, F. (2020). Effect of modified atmosphere packaging (MAP) and gaseous ozone pre-packaging treatment on the physico-chemical, microbiological and sensory quality of small berry fruit. *Food Packaging and Shelf Life*, 26, art. no. 100573. DOI: 10.1016/j.fpsl.2020.100573

Pinto, L., Bonifacio, M.A., Giglio, E.D., Cometa, S., Logrieco, A.F., Baruzzi, F. (2020). Unravelling the antifungal effect of red thyme oil (*thymus vulgaris* L.) compounds in vapor phase *Molecules*, 25 (20), art. no. 4761. DOI: 10.3390/molecules25204761

Pinto, L., Baruzzi, F., Cocolin, L., Malfeito-Ferreira, M. (2020). Emerging technologies to control *Brettanomyces* spp. in wine: Recent advances and future trends. *Trends in Food Science and Technology*, 99, pp. 88-100. DOI: 10.1016/j.tifs.2020.02.013

Pinto, L., Malfeito-Ferreira, M., Quintieri, L., Silva, A.C., Baruzzi, F. (2019). Growth and metabolite production of a grape sour rot yeast-bacterium consortium on different carbon sources. *International Journal of Food Microbiology*, 296, pp. 65-74. DOI: 10.1016/j.ijfood-micro.2019.02.022

Sergio, L., Cantore, V., Spemulli L., **Pinto, L.**, Baruzzi, F., Di Venere, D., Boari, F., 2018. Effect of cooking and packaging conditions on quality of semi-dried green asparagus during cold storage. *LWT-Food Science and Technology*, 89: 712-718. doi:10.1016/j.lwt.2017.11.037.

Pinto, L., Caputo, L., Quintieri, L., de Candia, S., Baruzzi, F., 2017. Efficacy of gaseous ozone to counteract postharvest table grape sour rot. *Food Microbiology*, 66: 190-198. doi: 10.1016/j.fm.2017.05.001.

Pinto, L., Baruzzi, F., Ippolito, A., 2016. Recent advances to control spoilage microorganisms in washing water of fruits and vegetables: the use of electrolyzed water. *Acta Horticulturae* 1144: 379-384. doi: 10.17660/ActaHortic.2016.1144.72.

Baruzzi, F., **Pinto, L.**, Quintieri, L., Carito A., Calabrese, N., Caputo L., 2015. Efficacy of lactoferricin B in controlling ready-to-eat vegetable spoilage caused by *Pseudomonas* spp. International Journal of Food Microbiology, 215: 179-186. doi:10.1016/j.ijfoodmicro.2015.09.017.

Pinto, L., Ippolito, A., Baruzzi, F., 2015. Control of spoiler *Pseudomonas* spp. on fresh cut vegetables by neutral electrolyzed water. Food Microbiology, 50: 102-108. doi: 10.1016/j.fm.2015.04.003.

Scagliola Marina

Sofo, A., Ricciuti, P., Fausto, C., Mininni, A.N., Crecchio, C., **Scagliola, M.**, Malerba, A.D., Xiloyannis, C., Dichio, B. (2019). The metabolic and genetic diversity of soil bacterial communities depends on the soil management system and C/N dynamics: The case of sustainable and conventional olive groves. Applied Soil Ecology, 137, pp. 21-28. DOI: 10.1016/j.apsoil.2018.12.022

Sofo, A., Mininni, A.N., Fausto, C., **Scagliola, M.**, Crecchio, C., Xiloyannis, C., Dichio, B., (2019). Evaluation of the possible persistence of potential human pathogenic bacteria in olive orchards irrigated with treated urban wastewater. Science of the Total Environment, 658, pp. 763-767. DOI: 10.1016/j.scitotenv.2018.12.264

Sofo, A., Ricciuti, P., Fausto, C., Mininni, A.N., Crecchio, C., **Scagliola, M.**, Malerba, A.D., Xiloyannis, C., Dichio, B., (2019). The metabolic and genetic diversity of soil bacterial communities depends on the soil management system and C/N dynamics: The case of sustainable and conventional olive groves. Applied Soil Ecology. Article in Press. DOI: 10.1016/j.apsoil.2018.12.022

Pascasio S., Crecchio, C., **Scagliola M.**, Mininni A.N., Dichio B., Xiloyannis, C., Sofo A., (2018). Microbial-based soil quality indicators in irrigated and rainfed soil portions of Mediterranean olive and peach orchards under sustainable management Agricultural Water Management, 195: 172-179. DOI: 10.1016/j.agwat.2017.10.014.

Scagliola M., Pii Y., Mimmo T., Cesco S., Ricciuti P., Crecchio C., (2016). Characterization of plant growth promoting traits of bacterial isolates from the rhizosphere of barley (*Hordeum vulgare* L.) and tomato (*Solanum lycopersicon* L.) grown under Fe sufficiency and deficiency. Plant Physiology and Biochemistry, 107: pp. 187-196. DOI: 10.1016/j.plaphy.2016.06.002

Squeo Giacomo

Rodríguez, G., **Squeo, G.**, Estivi, L., Quezada Berru, S., Buleje, D., Caponio, F., Brandolini, A., Hidalgo, A. (2021). Changes in stability, tocopherols, fatty acids and antioxidant capacity of sacha inchi (*Plukenetia volubilis*) oil during French fries deep-frying. Food Chemistry, 340, art. no. 127942. DOI: 10.1016/j.foodchem.2020.127942

Difonzo, G., Troilo, M., **Squeo, G.**, Pasqualone, A., Caponio, F. (2021). Functional compounds from olive pomace to obtain high-added value foods – a review. Journal of the Science of Food and Agriculture, 101 (1), pp. 15-26. DOI: 10.1002/jsfa.10478

Makhlouf, F.Z., **Squeo, G.**, Difonzo, G., Faccia, M., Pasqualone, A., Summo, C., Barkat, M., Caponio, F. (2021). Effects of storage on the oxidative stability of acorn oils extracted from three different Quercus species. Journal of the Science of Food and Agriculture, 101 (1), pp. 131-138.

DOI: 10.1002/jsfa.10623

Difonzo, G., Fortunato, S., Tamborrino, A., **Squeo, G.**, Bianchi, B., Caponio, F. (2021). Development of a modified malaxer reel: Influence on mechanical characteristic and virgin olive oil quality and composition. *LWT*, 135, art. no. 110290. DOI: 10.1016/j.lwt.2020.110290

Squeo, G., Difonzo, G., Summo, C., Crecchio, C., Caponio, F. (2020). Study of the influence of technological coadjuvants on enzyme activities and phenolic and volatile compounds in virgin olive oil by a response surface methodology approach. *LWT*, 133, art. no. 109887. DOI: 10.1016/j.lwt.2020.109887

Bianchi, B., Tamborrino, A., Giametta, F., **Squeo, G.**, Difonzo, G., Catalano, P. (2020). Modified rotating reel for malaxer machines: Assessment of rheological characteristics, energy consumption, temperature profile, and virgin olive oil quality. *Foods*, 9 (6), art. no. 813. DOI: 10.3390/foods9060813

Miazzi, M.M., di Rienzo, V., Mascio, I., Montemurro, C., Sion, S., Sabetta, W., Vivaldi, G.A., Camposeo, S., Caponio, F., **Squeo, G.**, Difonzo, G., Loconsole, G., Bottalico, G., Venerito, P., Montilon, V., Saponari, A., Altamura, G., Mita, G., Petrontino, A., Fucilli, V., Bozzo, F. (2020). Re.Ger.O.P.: An Integrated Project for the Recovery of Ancient and Rare Olive Germplasm. *Frontiers in Plant Science*, 11, art. no. 73. DOI: 10.3389/fpls.2020.00073

Zago, L., **Squeo, G.**, Bertocchini, E.I., Difonzo, G., Caponio, F. (2019). Chemical and sensory characterization of Brazilian virgin olive oils. *Food Research International*, 126, art. no. 108588. DOI: 10.1016/j.foodres.2019.108588

Paradiso, V.M., **Squeo, G.**, Pasqualone, A., Caponio, F., Summo, C. (2019). An easy and green tool for olive oils labelling according to the contents of hydroxytyrosol and tyrosol derivatives: Extraction with a natural deep eutectic solvent and direct spectrophotometric analysis. *Food Chemistry*, 291, pp. 1-6. DOI: 10.1016/j.foodchem.2019.03.139

Squeo, G., Difonzo, G., Paradiso, V.M., Summo, C., Pasqualone, A., Caponio, F. (2019). Fatty acid ethyl esters in virgin olive oils: A correlation study with the volatile profile. *Emirates Journal of Food and Agriculture*, 31 (9), pp. 735-740. DOI: 10.9755/ejfa.2019.v31.i9.2012

Squeo, G., Grassi, S., Paradiso, V.M., Alamprese, C., Caponio, F. (2019). FT-IR extra virgin olive oil classification based on ethyl ester content. *Food Control*, 102, pp. 149-156. DOI: 10.1016/j.foodcont.2019.03.027

Difonzo, G., **Squeo, G.**, Fortunato, S., Paradiso, V.M., Summo, C., Pasqualone, A., Caponio, F. (2019). Oxydative stability and shelf-life improvement of taralli by natural antioxidants addition [Impiego di antiossidanti naturali per aumentare la stabilità ossidativa ed estendere la shelf-life dei taralli]. *Industrie Alimentari*, 58, pp. 10-15.

Pasqualone, A., Makhlof, F.Z., Barkat, M., Difonzo, G., Summo, C., **Squeo, G.**, Caponio, F. (2019). Effect of acorn flour on the physico-chemical and sensory properties of biscuits *Heliyon*, 5 (8), art. no. e02242. DOI: 10.1016/j.heliyon.2019.e02242

Squeo, G., Difonzo, G., Paradiso, V.M., Summo, C., Pasqualone, A., Caponio, F. (2019). Bambina cultivar, a minor Apulian variety: Maturation profile, composition of drupes and chemical characterization of virgin oil [Cv. Bambina, una varietà minore pugliese: Profilo di maturazione,

composizione delle drupe e caratterizzazione chimica dell'olio vergine]. *Rivista Italiana delle Sostanze Grasse*, 96 (3), pp. 143-149.

Difonzo, G., **Squeo, G.**, Calasso, M., Pasqualone, A., Caponio, F. (2019). Physico-chemical, microbiological and sensory evaluation of ready-to-use vegetable pâté added with olive leaf extract *Foods*, 8 (4), art. no. 138. DOI: 10.3390/foods8040138

Caponio, F., Difonzo, G., **Squeo, G.**, Fortunato, S., Silletti, R., Summo, C., Paradiso, V.M., Pasqualone, A. (2019). Influence of homogenization time and speed on rheological and volatile composition in olive-based pâtés. *Foods*, 8 (4), art. no. 115. DOI: 10.3390/foods8040115

Squeo, G., Caponio, F., Paradiso, V.M., Summo, C., Pasqualone, A., Khmelinskii, I., Sikorska, E. (2019). Evaluation of total phenolic content in virgin olive oil using fluorescence excitation–emission spectroscopy coupled with chemometrics. *Journal of the Science of Food and Agriculture*, 99 (5), pp. 2513-2520. DOI: 10.1002/jsfa.9461

Tamborrino, A., Romaniello, R., Caponio, F., **Squeo, G.**, Leone, A., (2019). Combined industrial olive oil extraction plant using ultrasounds, microwave, and heat exchange: Impact on olive oil quality and yield. *Journal of Food Engineering*, 245, pp. 124-130. DOI: 10.1016/j.jfoodeng.2018.10.019

Makhlouf, F.Z., **Squeo, G.**, Barkat, M., Trani, A., Caponio, F., (2018). Antioxidant activity, tocopherols and polyphenols of acorn oil obtained from *Quercus* species grown in Algeria. *Food Research International*, 114, pp. 208-213. DOI: 10.1016/j.foodres.2018.08.010

Caponio, F., **Squeo, G.**, Brunetti, L., Pasqualone, A., Summo, C., Paradiso, V.M., Catalano, P., Bianchi, B., (2018). Influence of the feed pipe position of an industrial scale two-phase decanter on extraction efficiency and chemical-sensory characteristics of virgin olive oil. *Journal of the Science of Food and Agriculture*, 98 (11), pp. 4279-4286. DOI: 10.1002/jsfa.8950

De Luca, A.I., Stillitano, T., Falcone, G., **Squeo, G.**, Caponio, F., Strano, A., Gulisano, G., (2018). Economic and environmental assessment of extra virgin olive oil processing innovations. *Chemical Engineering Transactions*, 67, pp. 133-138. DOI: 10.3303/CET1867023

Squeo, G., Caponio, F., Paradiso, V.M., Summo, C., Pasqualone, A., Khmelinskii, I., Sikorska, E., (2018). Evaluation of total phenolic content in virgin olive oil using fluorescence excitation–emission spectroscopy coupled with chemometrics. *Journal of the Science of Food and Agriculture*. Article in Press. DOI: 10.1002/jsfa.9461

Caponio, F., **Squeo, G.**, Curci, M., Silletti, R., Paradiso, V.M., Summo, C., Crecchio, C., Pasqualone, A., (2018). Calcium carbonate effect on alkyl esters and enzymatic activities during olive processing. *Italian Journal of Food Science*, 30 (2), pp. 381-392.

Tamborrino A., **Squeo G.**, Simone F., Paradiso V.M., Summo C., Bianchi B., Leone A., Caponio F. Industrial trials on coadjuvants in olive oil extraction process: effect on rheological properties, energy consumption, oil yield and olive oil characteristics. *Journal of Food Engineering*, 205: 34-46. <http://dx.doi.org/10.1016/j.jfoodeng.2017.02.019>

Squeo G., Silletti R., Summo C., Paradiso V.M., Pasqualone A., Caponio F., (2017). Fatty acids methyl and ethyl esters behaviour during olives processing by means of technological coadjuvants. *Italian Journal of Food Science*, 29: 370-376. ISSN: 11201770

Caponio F., **Squeo G.**, Summo C., Paradiso V.M., Pasqualone A., (2016). Talc effect on the volatiles of virgin olive oil during storage. Italian journal of food science, 28: 705-715. ISSN: 11201770.

Squeo G., Silletti R., Summo C., Paradiso V.M., Pasqualone A., Caponio F., (2016). Influence of calcium carbonate on extraction yield and quality of extra virgin oil from olive (*Olea europaea* L. cv. Coratina). Food Chemistry, 209: 65-71. <http://dx.doi.org/10.1016/j.foodchem.2016.04.028>

Caponio F., **Squeo G.**, Difonzo G., Pasqualone A., Summo C., Paradiso V.M., 2016. Has the use of talc an effect on yield and extra virgin olive oil quality? Journal of the Science of Food and Agriculture 96: 3292–3299. DOI 10.1002/jsfa.7658

Caponio F., Durante V., Varva G., Silletti R., Previtali M.A., Viggiani I., **Squeo G.**, Summo C., Pasqualone A., Gomes T., Baiano A., (2016). Effect of infusion of spices into the oil vs. combined malaxation of olive paste and spices on quality of naturally flavoured virgin olive oils. Food Chemistry, 202: 221-228. <http://dx.doi.org/10.1016/j.foodchem.2016.02.005>

Baiano A., Previtali M.A., Viggiani I., Varva G., **Squeo G.**, Paradiso V.M. Summo C., Gomes T., Caponio F., (2016). As oil blending affects physical, chemical, and sensory characteristics of flavoured olive oils. Eur Food Res Technol., 242: 1693-1708. DOI 10.1007/s00217-016-2669-1

Squeo G., Tamborrino A., Pasqualone A., Leone A., Paradiso V.M., Summo C., Caponio F. Assessment of the influence of the decanter set-up during continuous processing of olives at different pigmentation index. Food Bioprocess Technol., 10: 592–602. DOI 10.1007/s11947-016-1842-7

Caponio F., **Squeo G.**, Monteleone J.I., Paradiso V.M., Pasqualone A., Summo C., (2015). First and second centrifugation of olive paste: influence of talc addition on yield, chemical composition and volatile compounds of the oils. LWT Food sci. technol., 64: 439-445. <https://doi.org/10.1016/j.lwt.2015.05.007>