

INFORMAZIONI PERSONALI

Luigi Lucini

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Sesso maschile | Data di nascita 14/06/1975 | Nazionalità Italiana

POSIZIONE ATTUALE

Professore associato settore AGR/13 (Chimica Agraria) - insegnamenti di Chimica Organica, di Biochimica, e di Biochemistry, Università Cattolica del Sacro Cuore, Piacenza, Italy

ESPERIENZE LAVORATIVE

Aprile 2008 a Ottobre 2018

Ricercatore e professore aggregato

Dipartimento di scienze e tecnologie alimentari per una filiera agro-alimentare sostenibile , Università Cattolica del Sacro Cuore, Piacenza, Italy

Business or sector Università

2008 a oggi

Responsabile Assicurazione Qualità CERZOO Srl

CERZOO Srl, Centro di Saggio

Business or sector Ricerca e servizi

Ottobre 2004 - Aprile 2008

Responsabile delle GLP units presso Sipcam SpA

Responsabile del laboratorio analisi residui, e del laboratorio chimico-fisico – consulente scientifico per i dossier registrativi presso EU

Business or sector Fine chemicals per l'agricoltura

2000 - 2004

Ricercatore junior

Istituto di Chimica Agraria ed Ambientale, Università Cattolica del Sacro Cuore, Piacenza, Italy - Attività di ricerca di tipo analitico, chimico agrario e radiochimico.

Borsa di ricerca "Fondazione Invernizzi", da Istituto Superiore G. Toniolo (2001).

Business or sector Università

EDUCAZIONE E FORMAZIONE

- 2002-2004 **Dottorato di ricerca in chimica, biochimica ed ecologia degli antiparassitari**
 Università di Milano, Italy
 ▪ Tesi: "Leaching of a 14C-radiolabelled sulphonylurea herbicide in field"
- 1999-2000 **5 Years Degree in Food Science and Food Safety Technology. Overall mark: 110/110 with honours**
 Università Cattolica del Sacro Cuore, Piacenza, Italy
- 1994-1999 **Laurea quinquennale in Scienze e Tecnologie alimentari, 110/110 con lode**
 Università Cattolica del Sacro Cuore, Piacenza, Italy
 Tesi: "qualification of analytical methods for fungicide residues in fruits"
- 1989-1994 **Diploma superior in elettronica industriale**
 Istituto tecnico Statale G. Marconi, Piacenza, Italy

COMPETENZE PERSONALI

Madre lingua Italiano

Altre lingue	COMPRESIONE		PARLATO		SCRITTO
	ascolto	lettura	interazione	dialogo	
Inglese	B2	C1	B2	C1	C1

Levels: A1/2: Basic user - B1/2: Independent user - C1/2 Proficient user
 Common European Framework of Reference for Languages

- Abilità comunicative** ▪ Buona abilità di lavoro in team, sia come supervisor che come collaborator, esperienza in team management, esperienza in comunicazioni orali a convegni, esperienza di gestione delle relazioni con sponsors.
- Abilità lavorative** ▪ Cordinamento di attività di ricerca, predisposizione e revisione di report scientifici e pubblicazioni – presentazioni orali a convegni nazionali ed internazionali
 ▪ Buona conoscenza dei metodi e procedure di laboratorio per analisi chimiche, spettrometria di massa tandem, spettrometria di massa ad alta risoluzione, proteomica, metabolomica, data management e interpretazione dei risultati
 ▪ Gestione di matrici dati complesse: approcci statistici unsupervised (hierarachical clustering, k-mens clusters, PCA) e supervised modeling (PLS-DA, OPLS-DA con VIP markers)
- Abilità informatiche** ▪ Buona conoscenza del pacchetto office
 ▪ Esperienza in bioinformatica per proteomica (mascot, spectrummill) e per metabolomica (MassHunter, Mass Profiler Professional, Molecular Structure Correlator)
- Licenza di guida** ▪ B

INFORMAZIONI AGGIUNTIVE

Presentazioni orali su invito a convegni

- Lucini L. Analisi tandem MS di residui di agrofarmaci: soluzioni e applicazioni. GC/LC QQQ user meeting. Firenze, 22 giugno 2009.
- Lucini L. Monitoring the presence of herbicides and metabolites used in maize farming in spring water using LC-QQQ/LC-QTOF. Environmental / Food MS meeting. Bristol (UK), 21-23 September 2011.
- Lucini L. Monitoraggio della presenza di erbicidi e dei loro metaboliti nei fontanili usando LC-QQQ e LC-QTOF in un'area agricola dedicata alla coltivazione del granturco. Giornata di studio sull'analisi e qualità delle acque. Milano, 4 Ottobre 2011.
- Lucini L. Monitoraggio della presenza di erbicidi e dei loro metaboliti nei fontanili usando LC-QQQ e LC-QTOF in un'area agricola dedicata alla coltivazione del granturco. Giornata di studio sull'analisi e qualità delle acque. Roma, 5 Ottobre 2011.
- Lucini L. Analisi high throughput di Triazine e loro metaboliti in acqua potabile e cereali tramite focalizzazione ion funnel e LC-QQQ tandem MS. Food seminars: giornata di studio sull'analisi degli alimenti. Roma, 22 febbraio 2012.
- Lucini L. Analisi high throughput di triazine e loro metaboliti in acqua potabile e cereali tramite focalizzazione ion funnel e LC-QQQ tandem MS. Academia Seminars, Milano, 29 marzo 2012.
- Lucini L. Analisi high throughput di Triazine e loro metaboliti in acqua potabile e cereali tramite focalizzazione ion funnel e LC-QQQ tandem MS. Food seminars: giornata di studio sull'analisi degli alimenti. Verona, 17 aprile 2012.
- Lucini L. Profilo fitochimico ed aspetti nutraceutici dell'aloë. L'Aloë: coltivazione, produzione, caratteristiche nutraceutiche e potenzialità di sviluppo. Roma, 22 settembre 2012.
- Lucini L. Titolazione e standardizzazione dei prodotti fitoterapici. Nutraceutica e fitoterapia nell'allevamento biologico e convenzionale degli animali di interesse zootecnico. Viterbo, 18 gennaio 2013.
- Lucini L. I sistemi di tracciabilità e rintracciabilità molecolare degli alimenti attraverso analisi di proteine. Workshop "Lasagne e tortellini con la carne di cavallo: perché tanto clamore?". Piacenza, 11 marzo 2013.
- Lucini L. Effetto dei trattamenti termici sulle proteine del latte ed effetto di biostimolanti sul metabolismo dei vegetali mediante LC-QTOF. Parma, 26 febbraio 2014.
- Lucini L. Invited Speech at the plenary round table: High-resolution MS based research in -omic plant sciences. XXXIII annual meeting of the European Society for New methods in Agriculture. Bolzano. 3-6 September 2014.
- Lucini L. Invited Speech entitled "L'Aloë nella prevenzione del cancro" at the workshop "L'educazione alimentare nella prevenzione dei tumori gastrointestinali". Bari. 11 April 2015.
- Lucini L. Invited e-seminar entitled "LC/MS Q-TOF-Based Structure Elucidation and Profiling in Food and Agricultural Sciences" at the "Agilent Metabolomics e-seminar series for Europe, Nord America and Middle East". 14 April 2015.
- Lucini L. Invited Speech entitled "Approcci metabolomici e proteomici in spettrometria di massa per l'autenticità e tracciabilità delle produzioni alimentari" at the workshop "Tracciabilità e autenticità nelle filiere agro-alimentari". Piacenza, 22 April 2015
- Lucini L. Invited Speech entitled "Effect of biostimulants on crops at metabolome level" at the conference "Scientific Advances and Innovation in Horticulture", Kaunas (LT), 2-3 June 2016.
- Lucini L., High-Resolution Mass Spectrometric Approaches in Metabolomics: an Overview. Università di Perugia. 4 Ottobre 2016.
- Lucini L., Perspectives in assessing the environmental impact: from degradation products to impairment of plant metabolism. European forum on applied metabolomics. Milano, 17-18 ottobre 2018.
- Lucini L., Composti bioattivi e valutazione dell'attività biostimolante. Il ruolo dei biostimolanti nello sviluppo sostenibile dell'ortofrutticoltura, Salerno, 26 aprile 2018.
- Lucini L., Untargeted profiling of large intestine microbial transformation products of phenolic compounds in pigmented flours. Natmed forum, San sepolcro (AR), 19-21 giugno 2019.

Presentazioni orali selezionate a convegni

- Lucini L., Molinari G.P. - Leaching of a 14C-sulphonylurea herbicide in out-door monolith lysimeters. XXXIII annual meeting of the European Society for New methods in Agriculture, WG 5, 2003.
- Lucini L., Molinari G.P. - QuEChERS followed by tandem mass spectrometry methods for the analysis of pesticide residues in crops. XXXIX annual meeting of the European Society for New methods in Agriculture, Brno (CZ), 25-28 August 2009.
- Lucini L., Molinari G.P. Destino del fitoregolatore bnoa (acido 2-naftilossiacetico) a seguito di trattamento spray su pomodoro. XXVII convegno nazionale della Società Italiana di Chimica Agraria. Matera. 15-18 September 2009.
- Lucini L., Molinari G.P. Residues of pirimiphos methyl in cereals and processed fractions following post harvest spray application. Conference of the mediterranean group of pesticide residue. Catania. 11-12 November 2010.
- Lucini L., Pellegrino R., Molinari G.P. QQQ and QToF mass spectrometry direct aqueous analysis of pesticides in water. XXXX annual meeting of the European Society for New methods in Agriculture. Craiova (RO). 7-10 September 2011.
- Lucini L., Pellizzoni M., Molinari G.P. Comparative analysis of anthrones and chromones in different aloë species by accurate mass spectrometry. XXXX annual meeting of the European Society for New methods in Agriculture. Craiova (RO). 7-10 September 2011.

- Lucini L., Pellizzoni M., Molinari G.P. Profile of Aloe secondary metabolites and in vitro assessment of radical scavenging activity by membrane lypoperoxidation. XXXXI annual meeting of the European Society for New methods in Agriculture. Stara Lesna (SK). 24-28 September 2012.
- Lucini L., Pellizzoni M., Trevisi E., Molinari G.P., Colla G. Phenolic compounds and antioxidant power of different artichoke genotypes. XXXXII annual meeting of the European Society for New methods in Agriculture. Thessaloniki (GR). 4-7 September 2013.
- Lucini L., Pellizzoni M., Cardarelli M., Colla G. Phytochemical profile and antioxidant properties of different Aloe species. XXXXIII annual meeting of the European Society for New methods in Agriculture. Bolzano. 3-6 September 2014.
- Lucini L., Roupheal Y., Pellizzoni M., Cardarelli M., Colla G. Approcci metabolomici per la comprensione dell'effetto di biostimolanti vegetali su lattuga sottoposta a stress salino. XXXII convegno nazionale della Società Italiana di Chimica Agraria. Bolzano. 7-9 September 2014.
- Lucini L. Comparative root metabolome changes in lettuce exposed to zinc and salt stress. XXXXIV annual meeting of the European Society for New methods in Agriculture. Brno (CZ). 1-5 September 2015.
- Lucini L. Analisi metabolomica comparativa di radici di lattuga sottoposta a stress salino e da zinco XXXIII convegno nazionale della Società Italiana di Chimica Agraria. Bologna. 16-18 September 2015.
- Lucini L. Investigation of the effects induced by MC Cream® and MC Extra® biostimulants on Soybean at metabolome level. The 2nd World Congress on the use of Biostimulants in Agriculture. Florence. 16-19 November 2015.
- Lucini L., Santin M., Castagna A., Ranieri A. Profilo fenolico di pesche (cv. Fairtime) trattate con raggi UV-B in post-raccolta. XXXIV convegno nazionale della Società Italiana di Chimica Agraria. Perugia. 5-7 Ottobre 2016.
- Lucini L. Screening of phenolic compounds in Goji berries (*Lycium barbarum* L.) before and after in vitro gastrointestinal digestion and fermentation. 5th International Conference on Foodomics, Cesena, 10-12 gennaio 2018.
- Lucini L., Towards the development of more effective protein hydrolysate biostimulants: an approach combining molecular fractionation and metabolomics. Biostimulants world congress, Barcelona, 18-21 giugno 2019.

Pubblicazioni su peer reviewed
 international journals
 (Fonte: Scopus, 20-01-2020)

Autore di 127 articoli scientifici, H-index=20, 1356 citazioni (2009-2020).

Lista Pubblicazioni:

Rocchetti, G., Giuberti, G., Busconi, M., Marocco, A., Trevisan, M., Lucini, L.
 Pigmented sorghum polyphenols as potential inhibitors of starch digestibility: An in vitro study combining starch digestion and untargeted metabolomics
 (2020) Food Chemistry, 312, art. no. 126077, .
<https://www.scopus.com/inward/record.uri?eid=2-s2.0-85077003064&doi=10.1016%2fj.foodchem.2019.126077&partnerID=40&md5=7bdb917a3a9d010cae0f5cf098d65448>

Pagnossa, J.P., Rocchetti, G., Ribeiro, A.C., Piccoli, R.H., Lucini, L.
 Ultrasound: beneficial biotechnological aspects on microorganisms-mediated processes: Ultrasound: beneficial aspects on microorganisms processes
 (2020) Current Opinion in Food Science, 31, pp. 24-30.
<https://www.scopus.com/inward/record.uri?eid=2-s2.0-85074753833&doi=10.1016%2fj.cofs.2019.10.006&partnerID=40&md5=89126c6248927f85f54a45954e89d652>

Fellah, B., Rocchetti, G., Senizza, B., Giuberti, G., Bannour, M., Ferchichi, A., Lucini, L.
 Untargeted metabolomics reveals changes in phenolic profile following in vitro large intestine fermentation of non-edible parts of *Punica granatum* L.
 (2020) Food Research International, 128, art. no. 108807, .
<https://www.scopus.com/inward/record.uri?eid=2-s2.0-85075756563&doi=10.1016%2fj.foodres.2019.108807&partnerID=40&md5=6821930081055f8798817e376d261083>

Ghisoni, S., Lucini, L., Rocchetti, G., Chiodelli, G., Farinelli, D., Tombesi, S., Trevisan, M.
 Untargeted metabolomics with multivariate analysis to discriminate hazelnut (*Corylus avellana* L.) cultivars and their geographical origin
 (2020) Journal of the Science of Food and Agriculture, 100 (2), pp. 500-508.
<https://www.scopus.com/inward/record.uri?eid=2-s2.0-85075132271&doi=10.1002%2fjsfa.9998&partnerID=40&md5=db9ebeac654afe4948c54368d25cdac9>

Salehi, H., Miras-Moreno, B., Chehregani Rad, A., Pii, Y., Mimmo, T., Cesco, S., Lucini, L.
 Relatively Low Dosages of CeO₂ Nanoparticles in the Solid Medium Induce Adjustments in the Secondary Metabolism and Ionomic Balance of Bean (*Phaseolus vulgaris* L.) Roots and Leaves
 (2020) Journal of Agricultural and Food Chemistry, .
<https://www.scopus.com/inward/record.uri?eid=2-s2.0-85077668139&doi=10.1021%2facf.jafc.9b05107&partnerID=40&md5=c8b4678d819f2b732bc53bbd5899b3>

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Rocchetti, G., Pagnossa, J.P., Blasi, F., Cossignani, L., Hilsdorf Piccoli, R., Zengin, G., Montesano, D., Cocconcelli, P.S., Lucini, L.

Phenolic profiling and in vitro bioactivity of *Moringa oleifera* leaves as affected by different extraction solvents (2020) *Food Research International*, 127, art. no. 108712, .

<https://www.scopus.com/inward/record.uri?eid=2-s2.0-85074765161&doi=10.1016%2fj.foodres.2019.108712&partnerID=40&md5=512baee77b5390bdfa1ebcf846b66eb1>

Rocchetti, G., Miras-Moreno, M.B., Zengin, G., Senkardes, I., Sadeer, N.B., Mahomoodally, M.F., Lucini, L. UHPLC-QTOF-MS phytochemical profiling and in vitro biological properties of *Rhamnus petiolaris* (Rhamnaceae)

(2019) *Industrial Crops and Products*, 142, art. no. 111856, .

<https://www.scopus.com/inward/record.uri?eid=2-s2.0-85073339743&doi=10.1016%2fj.indcrop.2019.111856&partnerID=40&md5=5761ffab0a4b7ca121f0777896a39d02>

Rocchetti, G., Lucini, L., Ahmed, S.R., Saber, F.R.

In vitro cytotoxic activity of six *Syzygium* leaf extracts as related to their phenolic profiles: An untargeted UHPLC-QTOF-MS approach

(2019) *Food Research International*, 126, art. no. 108715, .

<https://www.scopus.com/inward/record.uri?eid=2-s2.0-85073824127&doi=10.1016%2fj.foodres.2019.108715&partnerID=40&md5=bee9a4d61f97f0fe0ac98e41a9992b0f>

Ceccanti, C., Landi, M., Rocchetti, G., Moreno, M.B.M., Lucini, L., Incrocci, L., Pardossi, A., Guidi, L.

Hydroponically grown *sanguisorba* minor scop.: Effects of cut and storage on fresh-cut produce

(2019) *Antioxidants*, 8 (12), art. no. 631, .

<https://www.scopus.com/inward/record.uri?eid=2-s2.0-85077264487&doi=10.3390%2fantiox8120631&partnerID=40&md5=8155bee7fa447318258feb7658eef521>

Senizza, B., Rocchetti, G., Ghisoni, S., Busconi, M., De Los Mozos Pascual, M., Fernandez, J.A., Lucini, L., Trevisan, M.

Identification of phenolic markers for saffron authenticity and origin: An untargeted metabolomics approach

(2019) *Food Research International*, 126, art. no. 108584, .

<https://www.scopus.com/inward/record.uri?eid=2-s2.0-85069971291&doi=10.1016%2fj.foodres.2019.108584&partnerID=40&md5=4e66c74dd109eee97120d109a26b0179>

Rocchetti, G., Senizza, B., Zengin, G., Okur, M.A., Montesano, D., Yildiztugay, E., Lobine, D., Mahomoodally, M.F., Lucini, L.

Chemical profiling and biological properties of extracts from different parts of *Colchicum szovitsii* subsp. *Szovitsii* (2019) *Antioxidants*, 8 (12), art. no. 632, .

<https://www.scopus.com/inward/record.uri?eid=2-s2.0-85077010148&doi=10.3390%2fantiox8120632&partnerID=40&md5=c301c6e26dbfd7863f5c9a7f69c543>

Rocchetti, G., Senizza, B., Zengin, G., Senkardes, I., Bibi Sadeer, N., Fawzi Mahomoodally, M., Lucini, L.

Metabolomics-based profiling with chemometric approach to delineate the bio-pharmaceutical properties of fruit extracts from *Ligustrum vulgare* L

(2019) *Industrial Crops and Products*, 140, art. no. 111635, .

<https://www.scopus.com/inward/record.uri?eid=2-s2.0-85070082387&doi=10.1016%2fj.indcrop.2019.111635&partnerID=40&md5=eeb40c7cde69fb24df58697430a6e4f0>

Rocchetti, G., Lucini, L., Giuberti, G., Bhumireddy, S.R., Mandal, R., Trevisan, M., Wishart, D.S.

Transformation of polyphenols found in pigmented gluten-free flours during in vitro large intestinal fermentation (2019) *Food Chemistry*, 298, art. no. 125068, .

<https://www.scopus.com/inward/record.uri?eid=2-s2.0-85067800732&doi=10.1016%2fj.foodchem.2019.125068&partnerID=40&md5=bcf22ad74f356552070b7bbc8e2b7d7>

Rocchetti, G., Senizza, B., Putnik, P., Bursać Kovačević, D., Barba, F.J., Trevisan, M., Lucini, L.

Untargeted screening of the bound / free phenolic composition in tomato cultivars for industrial transformation (2019) *Journal of the Science of Food and Agriculture*, 99 (14), pp. 6173-6181.

<https://www.scopus.com/inward/record.uri?eid=2-s2.0-85070076063&doi=10.1002%2fjsfa.9889&partnerID=40&md5=cd3234fe609015008af349b19656b055>

Cascini, F., Farcomeni, A., Migliorini, D., Baldassarri, L., Boschi, I., Martello, S., Amaducci, S., Lucini, L., Bernardi, J.

Highly predictive genetic markers distinguish drug-type from fiber-type *cannabis sativa* L.

(2019) *Plants*, 8 (11), art. no. 496, .

<https://www.scopus.com/inward/record.uri?eid=2-s2.0-85075036362&doi=10.3390%2fplants8110496&partnerID=40&md5=6ba5cc8f58584f1618437dbe9d2e6044>

- Bursac Kovacevic, D., Barba, F.J., Lorenzo, J.M., Rocchetti, G., Lucini, L., Putnik, P.
Innovative technologies for fruit extracts: Value-added opportunities in the meat industry
(2019) IOP Conference Series: Earth and Environmental Science, 333 (1), art. no. 012017, .
<https://www.scopus.com/inward/record.uri?eid=2-s2.0-85074643587&doi=10.1088%2f1755-1315%2f333%2f1%2f012017&partnerID=40&md5=3b6e886c9be8dc6e0053c6af9a3d297c>
- Putnik, P., Granato, D., Gomes Da Cruz, A., Ye Rodionova, O., Pomerantsev, A., Rocchetti, G., Lucini, L., Bursac Kovacevic, D.
Trends in chemometrics and meat products
(2019) IOP Conference Series: Earth and Environmental Science, 333 (1), art. no. 012016, .
<https://www.scopus.com/inward/record.uri?eid=2-s2.0-85074666235&doi=10.1088%2f1755-1315%2f333%2f1%2f012016&partnerID=40&md5=8e2baf367025c844eece8ce4fb39a82a>
- Damiani, E., Carloni, P., Rocchetti, G., Senizza, B., Tiano, L., Joubert, E., de Beer, D., Lucini, L.
Impact of cold versus hot brewing on the phenolic profile and antioxidant capacity of rooibos (*Aspalathus linearis*) herbal tea
(2019) Antioxidants, 8 (10), art. no. 499, .
<https://www.scopus.com/inward/record.uri?eid=2-s2.0-85074209232&doi=10.3390%2fantiox8100499&partnerID=40&md5=d0ac62fb3ed8bb6c659fa8b9333ab5f>
- Sadeer, N.B., Rocchetti, G., Senizza, B., Montesano, D., Zengin, G., Uysal, A., Jeewon, R., Lucini, L., Mahomoodally, M.F.
Untargeted metabolomic profiling, multivariate analysis and biological evaluation of the true mangrove (*Rhizophora mucronata* lam.)
(2019) Antioxidants, 8 (10), art. no. 489, .
<https://www.scopus.com/inward/record.uri?eid=2-s2.0-85073728403&doi=10.3390%2fantiox8100489&partnerID=40&md5=166316c8fef8e424c237cee2c5a2d25c>
- Putnik, P., Barba, F.J., Lucini, L., Rocchetti, G., Montesano, D.
Conventional, non-conventional extraction techniques and new strategies for the recovery of bioactive compounds from plant material for human nutrition
(2019) Food Research International, 123, pp. 516-517.
<https://www.scopus.com/inward/record.uri?eid=2-s2.0-85065894251&doi=10.1016%2fj.foodres.2019.05.010&partnerID=40&md5=6aab2f9eb59904bcf08520b388738f95>
- Romanini, E., Colangelo, D., Lucini, L., Lambri, M.
Identifying chemical parameters and discriminant phenolic compounds from metabolomics to gain insight into the oxidation status of bottled white wines
(2019) Food Chemistry, 288, pp. 78-85.
<https://www.scopus.com/inward/record.uri?eid=2-s2.0-85062494189&doi=10.1016%2fj.foodchem.2019.02.073&partnerID=40&md5=f323663c4a0e19ef9e73278cb9731d4c>
- Marti-Quijal, F.J., Zamuz, S., Tomašević, I., Gómez, B., Rocchetti, G., Lucini, L., Remize, F., Barba, F.J., Lorenzo, J.M.
Influence of different sources of vegetable, whey and microalgae proteins on the physicochemical properties and amino acid profile of fresh pork sausages
(2019) LWT, 110, pp. 316-323.
<https://www.scopus.com/inward/record.uri?eid=2-s2.0-85065397566&doi=10.1016%2fj.lwt.2019.04.097&partnerID=40&md5=f1cdfedded93e00770c852083c865a9c>
- Ghisoni, S., Lucini, L., Angilletta, F., Rocchetti, G., Farinelli, D., Tombesi, S., Trevisan, M.
Discrimination of extra-virgin-olive oils from different cultivars and geographical origins by untargeted metabolomics
(2019) Food Research International, 121, pp. 746-753.
<https://www.scopus.com/inward/record.uri?eid=2-s2.0-85059095673&doi=10.1016%2fj.foodres.2018.12.052&partnerID=40&md5=f3367917ba6dcfb55484096902d137b6>
- Sofo, A., Fausto, C., Mininni, A.N., Dichio, B., Lucini, L.
Soil management type differentially modulates the metabolomic profile of olive xylem sap
(2019) Plant Physiology and Biochemistry, 139, pp. 707-714.
<https://www.scopus.com/inward/record.uri?eid=2-s2.0-85064924916&doi=10.1016%2fj.plaphy.2019.04.036&partnerID=40&md5=99d94b14558730d3b3d941b0a385f798>
- Rocchetti, G., Senizza, A., Gallo, A., Lucini, L., Giuberti, G., Patrone, V.
In vitro large intestine fermentation of gluten-free rice cookies containing alfalfa seed (*Medicago sativa* L.) flour: A combined metagenomic/metabolomic approach
(2019) Food Research International, 120, pp. 312-321.
<https://www.scopus.com/inward/record.uri?eid=2-s2.0->

85062474836&doi=10.1016%2fj.foodres.2019.03.003&partnerID=40&md5=293d164ad2113b8516a88af1423a2e48

Montesano, D., Rocchetti, G., Cossignani, L., Senizza, B., Pollini, L., Lucini, L., Blasi, F.
Untargeted metabolomics to evaluate the stability of extra-virgin olive oil with added lycium barbarum carotenoids during storage
(2019) *Foods*, 8 (6), art. no. 179, .
<https://www.scopus.com/inward/record.uri?eid=2-s2.0-85068372983&doi=10.3390%2ffoods8060179&partnerID=40&md5=d1bde4e72256db1e0ae1429155599472>

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Autorizzo il trattamento dei miei dati personali presenti nel curriculum vitae ai sensi del Decreto Legislativo 30 giugno 2003, n. 196 e del GDPR (Regolamento UE 2016/679)

