***Curriculum vitae***

**Lorenzo Nissen. 15/12/1977. Firenze.**

**Via di Ravone 22. 40135, Bologna.**

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**ACCADEMY & RESEARCH**

**Since 2022**

* **Assistant Professor** in Food Microbiology (AGR16), DiSTAL, Alma Mater Studiorum-University of Bologna

**2016-2021**

* **Research Associate** in Food Microbiology CIRI, Interdepartmental Centre of Agri-Food Industrial Research DiSTA, *Alma Mater Studiorum* - University of Bologna, under POR FSER “**MiMe4Health**”**.** Supervised by: Prof. Francesco Capozzi and Prof. Andrea Gianotti.
* **Research Fellow** under H2020, “FutureEuAqua” Supervised by Prof. Andrea Gianotti.
* **Research Associate** in Food Microbiology, DiSTAL (Dept. Agricultural and Food Sciences), *Alma Mater Studiorum -* University of Bologna, under **7th EUFP “Pathway27”**, **7th EUFP “Bake4Fun”, and 7th EUFP “BioRice”** Supervised by Prof. Andrea Gianotti
* **Subject Expert** in Food Microbiology, for the Degree Course in Food Microbiology (Food Technology) hold by Prof. Andrea Gianotti, *Alma Mater Studiorum* - University of Bologna.

**2014-2015**

* **Researcher** in Molecular Microbiology, Nutrition and Nutrigenomics group. Fondazione Edmund Mach, Research and Innovation Center, Dept. Of Nutrition and Food Quality, San Michele all'Adige, Trento, IT. Supervised by Dr. Kieran Michael Tuohy e Prof. Fulvio Mattivi (October 2014-May 2015).

**2013**

* **Research Associate** in Food Microbiology, DiSTAL (Dept. Agricultural and Food Sciences), *Alma Mater Studiorum* - University of Bologna, under **7th EUFP “Succipack”**, WP4: “Food Safety and Quality monitoring”, supervised by Prof. Lucia Vannini (July 2013-December 2014).
* **Research Fellow** in Molecular Microbiology, DipSA (Dept. Agricultural Science), *Alma Mater Studiorum* - University of Bologna. Project: “Analysis of the impact of essential oils on gene expression of *Candida albicans* strains”, supervised by Dr. Paola Mattarelli (May-July).
* **Research Fellow** in Molecular Microbiology, DipSA (Dept. Agricultural Science), *Alma Mater Studiorum* - University of Bologna. Project: “Development of molecular techniques for the identification and quantification of microorganisms capable of degrading specific molecules with herbicidal activity in the soil”, supervised by Prof. Cesare Accinelli (March-April)
* **Research Fellow** in Molecular Microbiology, DipSA (Dept. Agricultural Science), *Alma Mater Studiorum* - University of Bologna. Project: “Study of biomass fermentation and bacterial quantification for biogas production”, supervised by Dr. Lorenzo Barbanti. (January-February).

**2012**

* **Research Fellow** in Molecular Microbiology, DipSA (Dept. Agricultural Science), *Alma Mater Studiorum* - University of Bologna. Project: “Study of the regulation of the virulence of foodborne pathogenic bacteria by the essential oil of *Monarda* spp.”, supervised by Dr. Paola Mattarelli (October-December).
* **Research Fellow** in Food Microbiology, DiSTAL (Dept. Food Sciences), *Alma Mater Studiorum* - University of Bologna. Project: “Shelf Life Improvement of ready to eat foods”, supervised by Dr. Lucia Vannini (April-July).

**2010-2011**

* **Research Associate** in Industrial Crops, DipSA (Dept. Agricultural Science), *Alma Mater Studiorum* - University of Bologna, under **7th EUFP “Crops2Industry**” and **7th EUFP “4Fcrops**”, supervised by Prof. Andrea Monti.

**2009**

* **Visiting Post-Doc Researcher** in Molecular Microbiology, Dept. of Microbiology and General Immunology, Institute of Oral Biology, University of Zurich, Switzerland, supervised by Prof. George Belibasakis.
* **Research Associate** in Molecular Microbiology, DipSA (Dept. Agricultural Science), *Alma Mater Studiorum* - University of Bologna, under **6th EUFP “Quality Low Input Food”**, supervised by Prof. Bruno Biavati e Prof. Barbara Sgorbati.

**2008**

* **Research Associate** in Molecular Microbiology, DipSA (Dept. Agricultural Science), *Alma Mater Studiorum* - University of Bologna, under **6th EUFP “PathogenCombat”**, supervised by Prof. Bruno Biavati and Prof. Barbara Sgorbati.

**2005-2007**

* **Research Doctorate in co-Advisorship** in Microbial Ecology, DipSA (Dept. Agricultural Science), *Alma Mater Studiorum* - University of Bologna and Dept. of Biochemistry, Medical Faculty, Maribor University, Slovenjia. Thesis: “Study of apoptotic deletion mediated by Bifidobacterium longum with construction of recombinant strains for Serpin encoding gene and phenotypes comparison in a pig cell model” <http://amsdottorato.cib.unibo.it/790/>, supervised by Prof. Barbara Sgorbati (ITA) and Prof. Avreljia Cencic (SLO). 05/05/2008.
* **Research Fellow** in Molecular Microbiology, DipSA (Dept. Agricultural Science), *Alma Mater Studiorum* - University of Bologna, under **6th EUFP “PathogenCombat”**, supervised by Prof. Bruno Biavati and Prof. Barbara Sgorbati.

**2004**

* **Visiting Research Fellow** in Biotechnology of Lactic Acid Bacteria, Dept. of Biochemistry, IATA (Instituto de Agroquimica y Tecnologias de los Alimentos) CSIC (Consejo Superior de Investigacion Cientifica), Burjassot, Valencia, Spain, supervised by Dr. G. Perez Martinez (March-October).

**1999- 2003**

* **B.Sc in Agricultural Science and Technology and M.Sc. in Plant Defense,** *Alma Mater Studiorum* - University of Bologna. Thesis: “Construction of a genomic library of *Bifidobacterium longum*”, supervised by Prof. Barbara Sgorbati. 15/10/2003. **Score 105/110.**

**GRANTS & AWARDS**

**2020**

* AWARD: Best Oral Communication at 6th International Conference on Foodomics (14-16 October, Cesena, Italy) for “Colonic in vitro assessment of the impact on host microbiota of breads enriched with polyphenol rich olive fiber”
* FEMS Award for best Review of 2020 in FEMS Microbiolgy Letters, Oxford Academic Press.

**2012**

* AWARD: “Travel, accommodation and course grant” for the course: “Evidence Based Medicine” of Congress 20th United European Gastroenterology Week (20-21 October), Amsterdam, NL.
* AWARD: “Professor Gabriele Goidanich” 2011, held by School of Agriculture and Veterinary Medicine, *Alma Mater Studiorum* - University of Bologna. (2500 €).

**2010**

AWARD: “UEGF (United European Gastroenterology Federation) prize for poster presentation at Congress 18th UEGW (United Europe Gastroenterology Week), Barcelona (01-05 October). (1000 €).

**2009**

* GRANT from 16th turn of Marco Polo Program held by *Alma Mater Studiorum* - University of Bologna. Abroad period (16/08/2009 - 18/12/2009) performed at Dept. of Microbiology and General Immunology, Institute of Oral Biology, University of Zurich, Switzerland. (3500 €).

**2007**

* GRANT as Tutor of Degree Course in Vegetal Biotechnology of Prof. Sergio Conti, School of Agriculture and Veterinary Medicine, *Alma Mater Studiorum* - University of Bologna. (1500 €).
* AWARD: “UEGF (United European Gastroenterology Federation) prize” for oral presentation at Congress 15th UEGW (United Europe Gastroenterology Week), Paris (29 Settembre - 02 Ottobre). (1000 €).

**2006-2007**

* GRANT for the program “Long-term Scientist Exchange programme” of 6th EUFP “Pathogen Combat”. Period abroad: (October-December 2006), performed at Dept. Microbiology, Biochemistry and Biotechnology, Faculty of Medicine, University of Maribor, Slovenjia. (1500 €).
* GRANT for “Programma di Collaborazione Scientifica della Convenzione Bilaterale fra Italia e Repubblica di Slovenja”, held by MAE (Ministero degli Affari Esteri). Perid abroad: (September-October 2006), performed at Dept. Microbiology, Biochemistry and Biotechnology, Faculty of Medicine, University of Maribor, Slovenjia. (1000 €).

**2005-2007**

* GRANT for Research Doctorate in co-Advisorshipin Microbial Ecology, DipSA (Dept. Agricultural Science), *Alma Mater Studiorum* - University of Bologna and Dept. of Biochemistry, Medical Faculty, Maribor University, Slovenjia*.* (750 €/monthly for 3 years).

**2004**

* GRANT *post-lauream* “Perfezionamento della tesi all’estero” held by School of Agriculture and Veterinary Medicine, *Alma Mater Studiorum* - University of Bologna. Abroad Period (March-October 2004), Dept. of Biochemistry, IATA, CSIC, Burjassot, Valencia, Spain, supervised by Dr. Gaspar Perez Martinez. (3000 €)

**SPECIAL COURSES**

**2012**

**UEG Practice Course: Evidence Based Medicine** of Congress 20th UEGW (United European Gastroenterology Week) (20-21 October), Amsterdam, NL. J.Kasper@medadvice.co.at

**2010**

**Assessing the vitality of plants.** International course of specialization on chlorophyll fluorescence analysis. Università of Pisa, Centro Interdipartimentale di Ricerche Agro-ambientali “Enrico Avanzi”, San Piero a Grado, Pisa (Italy), 4-8 October. giacomo.lorenzini@agr.unipi.it

**PUBLICATIONS**

**2020**

* Nissen L., Casciano F., Gianotti A. Intestinal fermentation in vitro models to study food-induced gut microbiota shift: an updated review. FEMS MICROBIOLOGY LETTERS, 367: 1 – 10. https://doi.org/10.1093/femsle/fnaa097
* Setti L., Samaei S.P., Maggiore I., Nissen L\*., Gianotti A. and Babini E. Comparing the effectiveness of three different biorefinery processes at recovering bioactive products from hemp (Cannabis sativa L.) byproduct. Food and Bioprocess Technology. DOI: (\*Corresponding author)
* Nissen, L.; Rollini, M.; Picozzi, C.; Musatti, A.; Foschino, R.; Gianotti, A. Yeast-Free Doughs by Zymomonas mobilis: Evaluation of Technological and Fermentation Performances by Using a Metabolomic Approach. Microorganisms. DOI: 10.3390/microorganisms8060792
* Nissen L., Bordoni A., Gianotti A. Shift of Volatile Organic Compounds (VOCs) in Gluten-Free Hemp-Enriched Sourdough Bread: A Metabolomic Approach. Nutrients. DOI: 10.3390/nu12041050
* Nissen L., Samaei P., Babini E., Gianotti A. Gluten free sourdough bread enriched with cricket flour for protein fortification: Antioxidant improvement and Volatilome characterization. Food Chemistry. DOI: 10.1016/j.foodchem.2020.127410
* Babini, E.; Taneyo-Saa, D.L.; Tassoni, A.; Ferri, M.; Kraft, A.; Grän-Heedfeld, J.; Bretz, K.; Roda, A.; Michelini, E.; Calabretta, M.M.; Guillon, F.; Tagliazucchi, D.; Martini, S.; Nissen, L\*.; Gianotti, A. Microbial Fermentation of Industrial Rice-Starch Byproduct as Valuable Source of Peptide Fractions with Health-Related Activity. Microorganisms. DOI: 10.3390/microorganisms8060792 (\*Corresponding author)
* Accinelli, C.; Abbas, H.K.; Bruno, V.; Nissen, L.; Vicari, A.; Bellaloui, N.; Little, N.S.; Thomas Shier, W. Persistence in soil of microplastic films from ultra-thin compostable plastic bags and implications on soil Aspergillus flavus population. WASTE MANAGEMENT, 113, 312 – 318.
* Nissen, L; di Carlo, E, Gianotti, A. Prebiotic potential of hemp blended drinks fermented by probiotics

Food Research International. Food Research International 2020,

DOI: 10.1016/j.foodres.2020.109029

**2019**

* Taneyo-Saa D; Nissen, L\*; Gianotti, A metabolomic approach to study the impact of flour type and fermentation process on volatile profile of bakery products. Food Research International 2019, 119:510-516.
* Nissen L.; Demircan B.; Taneyo-Saa D.L.; Gianotti A., Shift of aromatic profile in probiotic hemp drink formulations: A metabolomic approach, «MICROORGANISMS», 2019, 7, pp. 1 - 18.

**2018**

* Taneyo-Saa, D; Di Silvestro, R; Nissen, L; Dinelli, G.; Gianotti, A. Effect of sourdough fermentation and baking process severity on bioactive fiber compounds in immature and ripe wheat flour bread, «LEBENSMITTEL-WISSENSCHAFT + TECHNOLOGIE», 2018, 89, pp. 322 – 328
* F Capozzi, V. Lucchini, F. Ghini, L. Tenori, G. Picone, C. Gerhäuser, C. Feuerstein, L. Nissen, L. Ricciardiello, A. Gianotti, C. Luchinat, A. Bordoni. 2018. D6.3. Report summarizing the integrated analysis of WP6 results. PATHWAY-27 PIVOTAL ASSESSMENT OF THE EFFECTS OF BIOACTIVES ON HEALTH AND WELLBEING. FROM HUMAN GENOMA TO FOOD INDUSTRY.

**2017**

* C. Gerhäuser, C. Feuerstein, A. Bordoni, F. Ghini, L. Tenori, L. Nissen, A. Gianotti, G. Picone, V. Lucchini, F. Capozzi 2017. Draft report on WP6 analysis to be used by WP3 as a guide for further analysis. PATHWAY-27 PIVOTAL ASSESSMENT OF THE EFFECTS OF BIOACTIVES ON HEALTH AND WELLBEING. FROM HUMAN GENOMA TO FOOD INDUSTRY.
* Capecchi L., Nissen L., Modesto M., Di Girolamo G., Mattarelli P., Cavani L., Barbanti L. 2017. Crop Factors Influencing Ethanol Production from Sorghum Juice and Bagasse. Energies, 10, 940.

**2016**

* Bukvicki, Danka; Ciric, Ana; Sokovic, Marina; Vannini, Lucia; Nissen, Lorenzo; Novakcivic, Miroslav; Vujisic, Ljubodrag; Asakawa, Yoshinori; Marinn, Petar, Micromeria thymifolia Essential Oil Suppresses Quorum-sensing Signaling in Pseudomonas aeruginosa, «NATURAL PRODUCT COMMUNICATIONS», 2016, 11, pp. 1903 - 1906

**2015**

* Santinti C., Nissen L. Linee guida per la promozione della salute, in “I Principi di una Corretta Alimentazione” pp 143-168, in: “Alimentazione, Salute e Stili di Vita”, Eds. Biavati B., Santini C. AIMAD Associazione Italiana Malattie Apparato Digerente, Bologna. ISBN 978-88-940615-0-5.
* Santinti C., Nissen L. La natura dei problemi di salute pubblica, in “Alimentazione e Salute” pp 169-226, in: “Alimentazione, Salute e Stili di Vita”, Eds. Biavati B., Santini C. AIMAD Associazione Italiana Malattie Apparato Digerente, Bologna. ISBN 978-88-940615-0-5.
* Santinti C., Nissen L. Nutrigenetica e Nutrigenomica, in: “Nuove Strategie per un’alimentazione corretta e per la prevenzione” pp 423-431, in: “Alimentazione, Salute e Stili di Vita”, Eds. Biavati B., Santini C. AIMAD Associazione Italiana Malattie Apparato Digerente, Bologna. ISBN 978-88-940615-0-5.

**2014**

* Nissen L., Sgorbati B., Biavati B. and Belibasakis G. Regulation of virulence expression in oral pathogens by lactobacilli. *Ann. Microbiol*. 64(2):611-617.

**2013**

* Nissen L., Mattarelli P, Contaldo N., Cavicchi L., Bertaccini A., Bellardi M.G. Studio analitico-comparativo sull’attività antibatterica di oli essenziali di *Monarda fistulosa* sana ed infetta da fitoplasmi. PETRIA, vol. 23, p. 113-116, ISSN: 1120-7698
* Mattarelli P; Nissen L., Epifano F; Minardi P.; Cavicchi L.; Bellardi M.G., Composizione e attività antibatterica dell’olio essenziale di Monarda didyma L, «NATURAL 1», 2013, 127, pp. 57 - 58

**2012**

* Tacconi S., Sgorbati B., Modesto M., Biavati B., Nissen L., Mattarelli P. Carbohydrate stress related response in *Bifidobacterium pseudolongum* subsp. *globosum. Ann Microbiol.* 62(4):1751-1756.
* Monti A. Nissen L., Christou M., Alexopoulou E. (2012). Non-food Crops-to-Industry schemes in EU27. WP1. Non-food crops. D1.3 Carbohydrate crops that can be produced in EU27. <http://www.crops2industry.eu/images/pdf/pdf/D1%203_UNIBO_final.pdf>
* Christou M., Alexopoulou E., Pages X., Alfos C., Nissen L., Monti A. (2012). Non-food Crops-to-Industry schemes in EU27. WP1. Non-food crops. D1.1 Oil crops that can be produced in EU27. <http://www.crops2industry.eu/images/pdf/pdf/D1.1_CRES_final.pdf>
* Heller K., Baraniecki P., Talarzyck M., Christou M., Alexopoulou E., Nissen L., Monti A. (2012). Non-food Crops-to-Industry schemes in EU27. WP1. Non-food crops. D1.2 Fibre crops that can be produced in EU27. <http://www.crops2industry.eu/images/pdf/pdf/D1.2_INFMP_final.pdf>

**2011**

* Biavati B., Modesto M., Stefanin I., D'Aimmo M.R., Nissen L., Tabanelli D., Mazzoni M., Bosi P. Strategies to augment non-immune system based defence mechanisms against gastrointestinal diseases in the pig. *NJAS - Wageningen Journal of Life Sciences*. 58(3-4), 149-156.
* Nissen L., Santini C., Arora K., Biavati B., Mattarelli P., Bellardi M.G. and Sgorbati B. Wild Bergamot essential oil inhibits the growth of food-borne pathogens and down-regulates the expression of related toxin-encoding genes *Gut* 60 (Supll III), P0508. ISSN 0017-5749.

**2010**

* Nissen L., Stefanini I., Grandi S., Sgorbati B., Biavati B. and Monti A. Characterization and antimicrobial activity of essential oils of industrial hemp varieties (*Cannabis sativa* L.). *Fitoterapia* 81, 413-419.
* Santini C., Nissen L., Barbanti L., Sgorbati B. Capsicum natural products rich in capsaicin can interfere in toxins expression of intestinal pathogens *Gut* 59 (Supll III), A365. ISSN 0017-5749.
* Nissen L., Sgorbati B., Belibasakis G. Decrease in toxins expression of an oral pathogen by probiotics. *Gut* 59 (Supll III), P1286. ISSN 0017-5749.
* Nissen L., Sgorbati B., Belibasakis G. Regulation of virulence expression in oral pathogens by lactobacilli. *J Biotechnol.* 150S, S61.

**2009**

* Nissen L., Chingwaru W., Sgorbati B., Biavati B. and Cencic A. Gut health promoting activity of new putative probiotic *Lactobacillus* spp. strains: a functional study in the small intestinal cell model. *Int J Food Microbiol*. 135(3), 288-294.
* Nissen L., Santini C., Chingwaru W., Biavati B., CencicA., Sgorbati B. Intestinal challenge between enteropathogens and probiotics on macrophages: real-time bacterial quantifications and melt curve profiles. *Gut* 58 (suppl II), A406. ISSN 0017-5749.

**2008**

* Nissen L., Pasini L., Biavati B. and Sgorbati B. Cloning and detection of serpin-like protein encoding gene in *Bifidobacterium longum* strains. *Ann Microbiol*. 58(1),127-131.
* Nissen L., Modesto M., Tabanelli D., Biavati B. and Sgorbati B. Characterization by Q-Real-time-PCR of predominant intestinal microbiota in weaned organic piglets fed conventional diet supplemented with a new symbiontic formula. *Gut* 57 (suppl III), A125. ISSN 0017-5749.

**2007**

* Nissen L., Chingwaru W., Sgorbati B., Biavati B., Cencic A. Effect of probiotic bacteria on a porcine cell model with intestinal epithelial cells and blood monocytes. *Cibus* 3(2), 64. ISSN1126-6929.
* Nissen L., Chingwaru W., Sgorbati B., Biavati B. and Cencic A. Functional study of interactions between new isolated probiotic bacteria and intestinal tract in a pig cell model, including epithelial and monocytes cells. *Gut* 56 (suppl III), A19. ISSN 0017-5749.

**2006**

Nissen L., Pasini L., Biavati B., Malagolini N., Dall’Olio F., Della Valle G. and Sgorbati B. Role of *Bifidobacterium longum* in the induction of apoptotic deletion in the human enterocyte-like Caco-2 cell line. *Ann Microbiol* 56(4), 319-323.

**2005**

Nissen L., Perez-Martinez G. and Yebra M.J. Sorbitol synthesis by an engineered *Lactobacillus casei* strain expressing a sorbitol-6-phosphate dehydrogenase gene within the lactose operon. *FEMS Microbiol Lett* 249(1), 177-183.

**CONGRESS**

**2020**

* Nissen L. Casciano F., Chiarello E., Di Nunzio M., Bordoni A., Gianotti A. Colonic in vitro model Assessment of the impact on host microbiota of breads enriched with polyphenols rich olive fiber. 6th International Conference on Foodomics. 14-16 Ottobre, 2020, Cesena. PRESENTAZIONE ORALE.
* Casciano F., Nissen L., Chiarello E., Di Nunzio M., Bordoni A., Gianotti A. Colonic in vitro model assessment of the impact on host microbiota of lactose free milk. 6th International Conference on Foodomics. 14-16 Ottobre, 2020, Cesena.
* Gianotti A., Casciano F., Nissen L. Microbiological safety of salad grown in an aquaponics system. 6th International Conference on Foodomics. 14-16 Ottobre, 2020, Cesena.

**2019**

* Nissen L., Musatti A., Picozzi C., Rollini M., Foschino R., Gianotti A. A volatilomic approach to test the technological characteristic in Zymomonas mobilis in baker’s yeast-free leavened doughs. Microbial Diversity 2019. 25-27 Settembre, 2019, Catania. PRESENTAZIONE ORALE. ISBN 978-88-943010-1-4
* Nissen L., Babini E., Gianotti A. Arthrospira platensis as protein source for healthier gluten free fermented foods. Microbial Diversity 2019. 25-27 Settembre, 2019, Catania. ISBN 978-88-943010-1-4
* Polizzi A., Nissen L., Babini E., Samaei S., Gianotti A. Exploring the vigorous prebiotic potential of hemp bran, an untapped by-product of hemp seed processing industry. Microbial Diversity 2019. 25-27 Settembre, 2019, Catania. ISBN 978-88-943010-1-4

**2018**

* Nissen L., Gianotti A. Gut microbiota-mediated healthy effects of ancient grain diet: from expectations to knowledge. The 1st International Congress of Wheat Landraces. 13-15 Giugno, 2018, Bologna. PRESENTAZIONE ORALE.
* Nissen L., Gianotti A. Gut microbiota and MetS study in Pathway\_27: from a black box to mutual effects.Pathway27 Final Meeting, 08 Gennaio, Cesena. PRESENTAZIONE ORALE.
* Nissen L., Di Carlo E., Gianotti A. VOCs metabolomics of hitherto unquestioned fermented vegetal drinks. FoodOmics 2018, Cesena
* Taneyo Saa D., Nissen L., Gianotti A. Use of metabolomic approach to study the impact of flour and sourdough fermentation on volatile profile of bakery products. FoodOmics 2018, Cesena.

**2017**

* Nissen L., Taneyo-Saa D., Demircan B., Babini E., Gianotti A. Plant milk substitute as a potential prebiotic fermented and not fermented drink. Food Innova 2017, Bologna.
* G. Gozzi, L. Camprini, L. Nissen, F. Mambelli, L. Vannini. Yeast population of ricotta cheese as affected by PBS-based packaging characteristics. Microbial Diversity 2017, Bari.
* Nissen L., Di Carlo E., Gianotti A. Exploiting functional properties of hemp seed powerhouse vegetal drink with a probiotic cocktail. Microbial Diversity 2017, Bari.
* Nissen L., Bordoni A., Gianotti A., The European Project Pathway\_27: preliminary results on gut microbiome and metabolites of Metabolic Syndrome patients Microbial Diversity 2017, Bari.

**2014**

* Vannini L. Gozzi G. Camprini L., Nissen L. Serrazanetti D., Mambelli F., Miserocchi C., Dole P. PBS-based material for food packaging: effect on spoilage profiles, quality parameters and shelf-life of a soft cheese, raw meat and vegetarian burger, *FoodMicro 2014*, 30 Agosto – 2 Settembre, Nantes, France
* Mattarelli P., Michelozzi M., Vannini L., Nissen L., Bellardi M.G. Ricerche sull’attività antimicrobica di oli essenziali di Lavandino. *Congresso Lamiaceae: una fonte di oli essenziali in campo cosmetico, salutistico, alimentare e medico*, 27-28 Giugno, Riolo Terme, Ravenna, Italy

**2013**

* Nissen L., Mattarelli P., Contaldo N., Cavicchi L., Bertaccini A., Bellardi M.G. Comparative analysis of the antibacterial activity of essential oils from healthy and phytoplasma infected *Monarda fistulosa*. *VI Italian Meeting on Phytoplasmas and Phytoplasma Diseases*, 17-19 Giugno, Bologna. PRESENTAZIONE ORALE.
* Capecchi L., Nissen L., Mattarelli P., Grigatti M., Barbanti L. (2013). Produzione di bioetanolo di seconda generazione da colture da biomassa annuali e poliennali. In: Atti del XLII Convegno della Società Italiana di Agronomia. Edito da Romeo M., Santonoceto C., Monti M. Reggio Calabria. Pp: 272-274, ISBN 9788890849909.
* Capecchi L., Nissen L., Grigatti M., Mattarelli P., Barbanti L.Second generation bioethanol from municipal organic waste, barley straw and fiber sorghum. *Ecomondo 2103, 17a Fiera internazionale del Recupero di Materia ed Energia e dello Sviluppo Sostenibile*, 7-10 Novembre, Rimini.
* Mattarelli P., Nissen L., Epifano F., Minardi P., Cavicchi L., Bellardi MG*.* Composizione e atti vità antibatterica del’olio esenziale di *monarda didima*. *I Congresso Nazionale SIROE (Società Italiana Ricerca Oli Essenziali)*, 16-19 Novembre, Roma.
* Di Vito M., Mondello F., Mattarelli P., Nissen L., Girolamo A., Ballardini M., Tamburro A., Giraldi I., Meledandri M. Studio in vitro dell’attività microbicida di ovuli a base di TEA TREE OIL su *Candida* spp. e probiotici del microbiota vaginale. *I Congresso Nazionale SIROE (Società Italiana Ricerca Oli Essenziali)*, 16-19 Novembre, Roma.
* Nissen L., Mattarelli P., Barbanti L., Prati G., Fornari F., B. Sgorbati. Estratti metanolici di *Capsicum annum* regolano l’espressione delle eso-tossine di *Escherichia coli* e *Campylobacter jejuni*, agendo sul sistema batterico del Quorum Sensing. *I Congresso Nazionale SIROE (Società Italiana Ricerca Oli Essenziali)*, 16-19 Novembre, Roma. PRESENTAZIONE ORALE.
* Nissen L, Mattarelli P., Barbanti L., Fornari F., Prati G., Sgorbati. B. Capsicum extracts regulates exo-toxins expression in enteric pathogens, triggering quorum sensing molecules and transcriptional regulators. *5th BioMicroWorld Congress*, 20-24 Ottobre, Madrid.

**2012**

* Nissen L. and Mattarelli P. Role of Probiotics and Prebiotics in animal feeding to reduce antibiotic consumption. Invited Speaker at *Max Rubner Conference 2012*, “Antibiotics in the Food Chain”, 8-10 Settembre. Karlsruhe, Germany. PRESENTAZIONE ORALE.
* Nissen L., Monti A. Selected non-food crops for a sustainable European Agriculture. *“Crops2Industry” 5th Thematic and Final Workshop*, 31 Gennaio, Bologna. PRESENTAZIONE ORALE.

**2011**

* Nissen L., Santini C., Arora K., Biavati B., Mattarelli P., Bellardi M.G. and Sgorbati B. Wild Bergamot essential oil inhibits the growth of food-borne pathogens and down-regulates the expression of related toxin-encoding genes. *19th UEGW (United Europe Gastroenterology Week),* 23-26 Ottobre, Stockholm.
* Nissen L., Kalpana A. and Monti A. Industrial hemp essential oil: a novel antimicrobial targeting bacterial toxins at low dosage. Invited Speaker at *Medical Cannabis Congress of CAM* *(Arbeitsgemeinschaft Cannabis als Medizin)*, 28-30 Ottobre, Wien PRESENTAZIONE ORALE.
* Nissen L., Barbanti L., Monti A. Boosting alternative crops for the biodiesel of next tomorrow: has Europe lagged behind? *19th European Biomass Conference and Exhibition*, 6-10 Giugno, Berlin.
* Alexopoulou E., Christou M., Fritsche U., Papadopoulou E., Monti A., Nissen L., Schurr U., Schmid E. et al. Non-food crops to industry schemes for a European bio-based industry and sustainable agriculture. *19th European Biomass Conference and Exhibition*, 6-10 Giugno, Berlin.
* Nissen L. and Monti A. Updates of some industrial crops in the EU27. *“Crops2Industry” 4th Project Meeting,* 17 Febbraio, ITERG, Bordeaux. PRESENTAZIONE ORALE.

**2010**

* Nissen L. and Monti A. Prospective of some industrial crops in the EU27. *“Crops2Industry” 3rd Project Meeting and Final “4F Crops” Workshop*, 18-19 Novembre, Universidade Nova de Lisboa, Lisbon.
* Nissen L. and Monti A. Antimicrobial activity of essential oils from industrial hemp cultivars. Invited Speaker at the *Medical Cannabis Congress of CAM* *(Arbeitsgemeinschaft Cannabis als Medizin)*, 29 - 31 Ottobre, Wien. PRESENTAZIONE ORALE.
* Nissen L., Sgorbati B., Belibasakis G. Decrease in toxins expression of an oral pathogen by probiotics. *18th UEGW (United Europe Gastroenterology Week)*, 23 - 27 Ottobre, Barcelona. Premiato con 1000 € di Borsa da parte del Comitato Scientifico di UEGF.
* Santini C., Nissen L., Barbanti L., Sgorbati B. Capsicum natural products rich in capsaicin can interfere in toxins expression of intestinal pathogens. *18th UEGW (United Europe Gastroenterology Week)*, 23 - 27 Ottobre, Barcelona.
* Nissen L., Sgorbati B., Belibasakis G. Regulation of virulence expression in oral pathogens by Lactobacilli. *14th International Biotechnology Symposium and Exhibition*, 14 - 18 Settembre, Rimini, Italy. PRESENTAZIONE ORALE.

**2009**

* Biavati B., Modesto M., D'Aimmo M.R., Stefanini I., Nissen L., Tabanelli D., Mazzoni M., Bosi P., Strozzi G.P. Strategies to augment non immune-system based defence mechanisms against gastrointestinal diseases in pig. *3rd International Congress on Food Nutrition*, 22 - 25 Aprile, Antalya.
* Nissen L., Santini C., Chingwaru W., Biavati B., CencicA., Sgorbati B. Intestinal challenge between enteropathogens and probiotics on macrophages: real-time bacterial quantifications and melt curve profiles. Gastro2009: *17th UEGW and WCOG (World Congress on Gastroenterology)*, 21 - 25 Novembre, London.

**2008**

Nissen L., Modesto M., Tabanelli D., Biavati B. and Sgorbati B. Characterization by Q-Real-time-PCR of predominant intestinal microbiota in weaned organic piglets fed conventional diet supplemented with a new symbiontic formula. *16th UEGW (United Europe Gastroenterology Week)*, 18 - 22 Ottobre, Wien.

**2007**

* Nissen L., Chingwaru W., Sgorbati B., Biavati B. and Cencic A. Functional study of interactions between new isolated probiotic bacteria and intestinal tract in a pig cell model, including epithelial and monocytes cells. *15th UEGW* *(United Europe Gastroenterology Week)*, 27 - 31 Ottobre, Paris. Premiato con 1000 € di Borsa da parte del Comitato Scientifico di UEGF. PRESENTAZIONE ORALE.
* Nissen L., Chingwaru W., Sgorbati B., Biavati B., Cencic A. Effect of Probiotics on a porcine cell model with intestinal epithelial cells and blood monocytes. *4th Probiotics, Prebiotics and New Foods*, 16 - 18 Settembre, Roma. PRESENTAZIONE ORALE.

**2006**

* Nissen L., Pasini L., Biavati B. and Sgorbati B. Cloning of a surface protein encoding gene with serpin-like motifs in *Bifidobacterium longum* immunostimulating strains. *Food Micro 2006 and the 20th International ICFMH Symposium*, 29 Agosto - 2 September, Bologna.
* Nissen L., Stefanini I., Grandi S., Zatta A. and Piccaglia R. Characterization and biological activity of essential oils from four different hemp (*Cannabis sativa* L.) cultivars. In: Proceeding (ISBN 88-86817-28-2) of the *Final conference: HEMP SYS: Design, Development and Up-Scaling of a Sustainable Production System for Hemp Textiles: an Integrated Quality SYStems Approach*, 28 Aprile, Bologna. PRESENTAZIONE ORALE.
* Yebra M.J., Nissen L., Sarmiento A.M. and Perez-Martinez G. Genetic engineering of *Lactobacillus casei* producing D-sorbitol. In: proceedings of the *8th Symposium on Lactic Acid Bacteria*, 28 Agosto - 1 Settembre, Egmond aan Zee, NL.
* Nissen L., Pasini L., Biavati B., Dall’Olio F., Della Valle G. and Sgorbati B. Role of *Bifidobacterium longum* in the induction of apoptotic deletion in the human enterocyte-like Caco-2 cell line. *Biofutura 2005*, 8 - 10 Aprile, Bologna. PRESENTAZIONE ORALE.
* Nissen L., Yebra M.J., Sgorbati B. and Perez-Martinez G. Engineering Sorbitol-6-phosphate dehydrogenase gene within the lactose operon of *Lactobacillus casei*. *Biofutura 2005*, 8 - 10 April, Bologna.

**2003**

* Ferrarini V., Pasini L., Nissen L., Parini C., Del Re B., Biavati B. and Sgorbati B. Construction of a genomic library in *Bifidobacterium longum*. *Subcommittee Workshop on Lactic Acid Bacteria and Bifidobacteria*. 18 Maggio, Verona. PRESENTAZIONE ORALE.

**2002**

* Ferrarini V., Nissen L., Pasini L., Biavati B. and Sgorbati B. Cloning of a Surface-Layer-Protein gene from *Bifidobacterium longum* B2. In: Proceedings of the *7th Symposium on Lactic Acid Bacteria (LAB)*, 1 - 5 Settembre, Egmond aan zee, NL.
* Ferrarini V., Pasini L., Nissen L., Del Re B., Biavati B. and Sgorbati B. Screening of a genomic library in *Bifidobacterium longum*. *10th International Congress of Bacteriology and Applied Microbiology IUMS*, 27 Luglio - 1 Agosto, Paris.

**PRESS**

* Bloody healthy Mary? How Tabasco can keep the bugs away. Scritto da Stephan Van Duin, Edito in: New Science Journalism. <http://www.newsciencejournalism.net/>

**EDITORIALS**

* **Reviewer Board member** of *Antioxidants*, *Foods*, MDPI, Basel, CH.
* **Invited reviewer** for *Plos Biology* (PlosONE); *Frontiers in Microbiology* (Frontiers);FEMS Microbiology Ecology (Oxford); *Microbiology and Immunology* (Wiley); *International Journal of Food Science and Technology* (Springer); *Microorganisms* (MDPI); *Dairy* (MDPI); *Nutrients* (MDPI); *Chemistry Central Journal* (BMC); *Industrial Crops and Products* (Elsevier); *Food Chemistry* (Elsevier); *International Journal of Pharmaceutics* (Elsevier); *Journal Applied Microbiology* (Wiley); *Food Quality and Safety* (Oxford); *Plant Foods for Human Nutrition* (Springer); *Annals of Microbiology* (Springer); *Natural Product Research* (Taylor & Francis); *Pharmacognosis Magazine* (Medknow); *World Journal of Microbiology and Biotechnology* (Wiley); *Food Research International* (Elsevier); *Folia Microbiologica* (Springer); *Letters Applied Microbiology* (Wiley); *Journal of Food Biochemistry* (Wiley); *Central Europe Journal of Biology* (Versita and Springer); *Natural Product Communications* (Sage); *Journal of Essential Oil Bearing Plants* (Taylor and Francis); *African Journal of Microbiology Research* (AcademicJournals); *British Journal of Applied Science and Technology* (ScienceDomain).

**ACADEMIC TEACHINGS**

* **2016-2018:** Supervisore di studenti e tirocinanti e Correlatore di tesi presso il DiSTAL e per il CDL in Tecnologie Alimentari dell’Università di Bologna, per il Prof. Andrea Gianotti. Studenti seguiti: Buscra Demircan, Emanuele di Carlo, Alessandro Vafiadis, Beatrice Siboni, Deborah Haxhia, Giulia Fusari, Marco Marcheselli, Noemi Mottola, Margherita Casadei, Sara Fantini, Giulia Gambino,
* **2015**: Supervisore di studenti e tirocinanti presso il Dip. di Nutrizione e Nutrigenomica del Centro Ricerca ed Innovazione, Fondazione Edmund Mach. Studente Mr. Jack Abraham, University of Ulster, UK.
* **28/03/2013**: Deputato in commissione per il titolo di tesi specialistica in Biotechnologia Agraria dell’Università di Bologna.
* **Dal 2008**: Supervisore di laboratorio di studenti tesisti e tirocinanti della Prof.ssa B. Sgorbati e della Dr.ssa P. Mattarelli dell’Università di Bologna: Studenti: Pascarelli Stefano, Wang Jia, Galloni Debora, Bianchi-Piantini Arianna, Stanzani Michele, Sciarvilla Piero, Lupi Irene.
* **Dal 2006**: Lettore di seminari integrativi e lezioni pratiche di laboratorio di Microbiologia applicata e Biotecnologia dei Microorganismi degli student della Prof.ssa B. Sgorbati e della Dr.ssa P. Mattarelli dell’Università di Bologna.

**SCHOOL TEACHINGS**

* **2015**: Private Teacher for ’Istituto privato per recupero anni scolastici “Lo Studio Recupero Anni” San Lazzaro di Savena, Via Emilia 227, 40068 San Lazzaro di Savena. Bologna. [www.lostudiocorsielezioni.eu](http://www.lostudiocorsielezioni.eu). 051 19980031
* **December 2011**: Matematica alle Scuole Medie dell’Istituto Comprensorio V di Bologna.

**LINGUE STRANIERE**

* **English** C1
* **Spanish** intermediate
* **Deutsch** basic

**ALTRO**

* Software: Microsoft Office, Statistica, MGRast, Qime, DNAMAN, BLAST, Heatmapper, GreenGenes, SpectraMax, MetaboAnalyst, Cytoscape, other.
* SIROE (Società Italiana Ricerca Oli Essenziali), individual membership and editorial board member of [www.siroe.it](http://www.siroe.it)
* Individual Membership (ID: 73072980) of ESDO, European Society Digestive Oncology.
* Congress Organization: *“Crops2Industry, 5th Thematic and Final Workshop*, 31 January 2012, Bologna. Per il 7th EUFP “Crops2Industry”.
* 1995: EF English Summer School: July – September, Florida International University, South Miami, FL, USA
* 1994: EF English Summer School: August, Boston College, Boston, MA, USA
* 1993: EF English Summer School: August, Felician College, East Rutherford, NJ, USA
* 1992: EF English Summer School July, The Clarermont Colleges, Claremont, CA, USA
* 1991: EF English Summer School: July, EF Camp Norwich, Norwich, UK.