University Academic Curriculum Vitae

<table>
<tr><td>Personal information</td><td>Matteo Mario SCAMPICCHIO
Place and date of birth: Milan (Italy), 23.05.1975
Nationality: Italian
Address: Vicolo del Bersaglio, 16 – 39100 Bolzano (Italy)
Telephone numbers:
• Mobile: (+39) 340 1638637
• Private: -
• Office: (+39) 04710 17210)
E-Mail: matteo.scampicchio@unibz.it</td></tr>
<tr><td>Education since leaving school</td><td>• year and title of degree; which university:
2001, Laurea Magistrale (Master degree, five-year degree)
Tecnologie Alimentari, University of Milan (Italy)
Via Celoria, 3. 20133 Milano (MI).

• year, subject area and title of PhD (and university)
2002-2005, PhD Scholarship in Food Biotechnology
PhD in Food Biotechnology, University of Milan (Italy)
Via Celoria, 3. 20133 Milano (MI).

• year, subject area and title of PhD (and university)
2005, PhD degree in Food Biotechnology
PhD in Food Biotechnology, University of Milan (Italy)</td></tr>
<tr><td>Present appointment</td><td>• Title of appointment: Professore II fascia
• Start of appointment: 1st October 2010
• Level of appointment: Associate Professor
• Employer: Free University of Bozen-Bolzano
• Brief description of responsibilities:
The main responsibilities include
(1) Teaching at the Bachelor and Master level (i.e Courses in Food Technology)
(2) Research activity in the field of food technology
(3) Dissemination towards Seminar or projects with Schools (i.e. Alternanza scuola-lavoro), Tutorship of young students (i.e. JuniorUni) and Seminar tailored for citizens (i.e. Studium Generale), Workshop organization, etc.
(4) Technology transfer with food industries (i.e. Research contracts).
(5) Administrative roles within unibz (Phd Commissions, Study Council, Addetto al Servizio Prevenzione Infortuni, etc.) and with Official Bodies of the Province of Bolzano (Responsible for the Technology Park in the field of Food Technology).</td></tr>
<tr><td>Professional experience</td><td>Chronological list of all previous employments (each with job title, starting and finishing dates, level, employer, responsibilities)

<table>
<tr><th>From/to</th><th>Job title</th><th>Name of academic Institution</th><th>Academic level</th><th>responsibilities</th></tr>
<tr><td>2017</td><td>EU Expert</td><td>Committee of Regions (CoR)</td><td>Professore II fascia</td><td>Consultant for the President of the Province of Bolzano Arno Kompatscher (Rapporteur for the CoR)</td></tr>
<tr><td>2010-to date</td><td>Associate Professor</td><td>Free University of Bolzano</td><td>Professore II fascia</td><td>Research /Teaching</td></tr>
</table>
</td></tr>
</table>

2006-10	Researcher (tenured)	Univ. degli Studi di Milano	Researcher	Research
2005	Technical expert	Ministero degli Affari Esteri	-	Consultant
2006	Visiting researcher	Arizona State Univ., Phoenix, USA	Post-Doc	Research
2004-05	Visiting researcher	New Mexico State Univ., Las Cruces, USA	Post-Doc	Research
2000	Stage	Latterie Friuli (Campoformido, Udine)	Private Company	Food Quality Control
1999	Stage	Metro Cash&Carry (S. Donato, Milano)	Private Company	Food Quality Control

Experience in academic teaching

Courses in the last five years

Summary of significant personal achievements in teaching:

Q.: Does the teacher explain the subject clearly?

Or: Is the general assessment of the teacher positive?

Results are the sum of the percentages from the answer "Generally Yes", "Definitely Yes".

Academic Year 2012/13

Academic year	Semester	Course	Credits	Evaluation
2012/13	2	Fruit Quality and Human Nutrition	6	n.a.
2012/13	1	Microbiologia e tecnologie alimentari (40141) - Food technology (40141A)	6	87,5

Academic Year 2013/14

Academic year	Semester	Course	Credits	Evaluation
2013/14	2	Quality Control for the Food Industry (43025)	3	80
2013/14	2	Fruit Quality and Human Nutrition	3	n.a.
2013/14	1	Microbiologia e tecnologie alimentari (40141) - Food technology (40141A)	6	100

Academic Year 2014/15

Academic year	Semester	Course	Credits	Evaluation
2014/15	2	Introduction to alcoholic beverage technology (43033)	3	n.d.
2014/15	2	Post-harvest chain management: Fruit processing	3	n.a.
2014/15	1	Microbiologia e tecnologie alimentari (40141) - Food technology (40141A)	6	93

Academic Year 2015/16

Academic year	Semester	Course	Credits	Evaluation
2015/16	2	Introduction to alcoholic beverage technology (43033)	3	n.a.
2015/16	2	Post-harvest chain management: Fruit processing	3	n.a.
2015/16	1	Microbiologia e tecnologie alimentari (40141) - Food technology (40141A)	6	86

Academic Year 2016/17

Academic year	Semester	Course	Credits	Evaluation
2016/17	2	Tecnologie alimentari (43049)	6	n.a.
2016/17	2	Post-harvest chain management: Fruit processing	3	n.a.
2016/17	1	Industrie Agrarie (43045)	6	n.a.

	Further Teaching • 2017-2018 (on-going), Lead project of "**Alternanza Scuola Lavoro**" (commi 33 ai commi 43 della legge 107/2015, La Buona Scuola) together with the Istituto di Istruzione secondaria di secondo grado "Gandhi" via K.Wolf, 38 - Merano (Meran, Italy). About 40 h of teaching and laboratory activities have been designed together with the teachers of the Istituto Gandhi and offered to the students (about 25 participants of the III year). • Participation in quality of teacher for the project **JuniorUni,** that is hold yearly at the Free University of Bolzano (2011-2015). The project dealt with teaching to children of 6-8 years old. The subject was food technology. Two labs of bakery products and ice cream preparations were developed. • Teaching of the Course: "Science Cooking" (1 CFU) within the degree of **"Studium Generale"**, that is a unibz interdisciplinary study programme available to the general public for those who wish to strengthen their knowledge in various fields of studies. **Postgraduate supervision (PhD level):** 1) Solomon Mengistu Lemma. University of Bolzano (2012 - 2015) PhD student; subject area: Food Technology, thesis discussed in 2015: "Nanomaterials for food technology applications" 2) Marco Mason. University of Bolzano (2013 - 2017) PhD student; subject area: Food Technology, thesis subject: "Thermal degradation kinetic of food". 3) Kamrul Hasan. University of Bolzano (2013 - 2017) PhD student; subject area: Food Technology, thesis subject: "Reaction calorimetry applied to oxidation". 4) Maria Chiara Armani. University of Bolzano (2014 - 2017) PhD student; subject area: Food Technology, thesis subject: "Bio-nano-catalytic membranes". 5) Mohammad Asaduzzaman. University of Bolzano (2014 - 2017) PhD student; subject area: Food Technology, thesis subject: "Rapid Methods based on VOC detection for Food Quality Control". 6) Martina Bodner. University of Bolzano (2016 - ongoing) PhD student; subject area: Food Technology, thesis subject: "Rapid Methods for Food Quality Control". 7) Monika Tomkovics. University of Bolzano (2016 – 2017) PhD student; subject area: Food Technology, thesis subject: "Chemometric approaches to test the oxidative stability of wines". 8) Shahin Benasaz. University of Bolzano (2018 - ongoing) PhD student; subject area: Food Technology, thesis subject: "Optimizing a Nano Emulsion System for Encapsulation of Bioactive compounds for Food Fortification". 9) John Ndayishimiye. University of Bolzano (2018 - ongoing) PhD student; subject area: Food Technology, thesis subject: "Supercritical Carbon Dioxide Extraction and Microencapsulation of Bioactive Compounds from Food By-products". 10) Azizul Haque. University of Bolzano (2018 - ongoing) PhD student; subject area: Food Technology, thesis subject: not yet started.
Other academic responibilities	**Internal appointments to faculty and university boards** • **(2017 – on going)** Member of Study Council of the Studium Generale (unibz). • **(2016 – on going)** Member of the Working Group on the Prevention and Protection Service (ASPP, Addetto al Servizio di Prevenzione e Protezione degli Infortuni) at the Free University of Bolzano. • **(2014 – on going)** Member of the Coordinator Committee of the Italian Phd in Food Science, Technology and Biotechnology

	• **(2011 – on going)** Member of the International PhD in "Food Engineering and Biotechnology". Free University of Bolzano; (2011 to date). • **(2017 – on going)** Member of the PhD program in Management of the mountain Environment (DOT10C3958). Free University of Bolzano; (2011 to date). • **(2017)** Nominated by the Faculty Council to take part to the Working Group for the development of the new International Master Programme on "Food Technology". • **(2012 – 2016)** President of the Laboratory Commission for the Faculty of Science and Technology. • **(2016)** Member of the Working Group to develop the new unibz Regulation on: "Management and protection of health and safety in teaching and research laboratories". • **(2013 – 2015)** Member of the State Examination Commission of unibz. • **(2012 – on going)** Nominated by the Rector for developing the strategic plan: "*Gli ambiti di ricerca del futuro Parco tecnologico*" for the field in Food Technology (2012). • **(2012 - 2016)** Member of the Professors/Agronomists Committee for the state examination for the habilitation to practice as Agronomist and Doctor of Forestry. Free University of Bolzano. • Member of more than 20 Commissions for the recruitment of researchers and post-docs. **Other external appointments** • Nominated by the *Assessorato all'artigianato, industria, commercio e turismo* as member of the Technical Commission for Grappa products, EOS, Province of Bolzano (Decreto n. 22 del 11.01.13) • Nominated by the *Assessorato all'artigianato, industria, commercio e turismo* as member of the Technical Commission for Beer products, Provincia Autonoma di Bolzano (Decreto n. 550 del 09.09.13) • Nominated by the *Assessorato all'artigianato, industria, commercio e turismo* as member of the Technical Commission for Fruit products, Provincia Autonoma di Bolzano. • In July 2016, he was appointed by the President of the Province Arno Kompatscher of the Autonomous Province of Bolzano as expert for developing an EU Opinon paper titled: "*Towards a sustainable EU Food Policy That Creates jobs and growth in Europe's Regions and Cities*" This Opinion will be presented at the European Commission in March 2017. • He is vice-coordinator of the Capacity Building program 2014-2018 or the Technological Park of Bolzano. **Responsibilities for organizing conferences** • Nominated by the Committee of Coordinators of PhD Courses in Food Sciences, Technologies and Biotechnology, he has been leader of the organization of the XXII Workshop on the Developments in the Italian PhD Research on Food Science Technology and Biotechnology, held in Bolzano, the 20-22 September 2017. • Member and Chairman of the scientific/organizing Committee of the International Conference "Educating the Net Generation in the Life Sciences", held by the ICA Network for Innovation in Higher Education in the Life Sciences (ICA-Edu). Thursday 21 June & Friday 22 June 2012, Free University of Bolzano.
Memberships	**Membership** • Member of ISEKI Food Association since (since 2010 to date). • Member of SISTAL Società Italiana Scienze e Tecnologie Alimentari (since 2010 to date).

	• Member of AITA Associazione Italiana Tecnologie Alimentari (since 2010 to 2014). **Reviewer of manuscripts for the following international journals** He is reviewer of several International Journals, including: Journal of Agricultural and Food Chemistry, Food Chemistry, Talanta, Biomolecules, Food Control, Sensors and Actuators, Electroanalysis, Microchimica Acta, Nano letters, etc.
Research and scholarships	**Summary of current research and scholarship** The applicant is leading a group of about 10-12 people, composed by 2 RTD, 6 Post-Doc, 3 PhD, and 1-5 visiting students (i.e. Erasmus) and Master thesis students. The aims of the current research are focused on three main fields: 1. Natural antioxidants and control of food oxidation reactions 2. Rapid methods in food quality control 3. Green Extraction and Formulation Technologies Every year, the group is able to open research contract with industries for about 50-100 k€ and research contract based on public funds (about 100-200 k€). The group publishes the results in about 10-15 papers per year in in international peer reviewed journals. **Summary of research in the previous five years** The research in the past five years aimed at developing research projects in the field of food technology. Overall aims have been to: • Develop research projects in the field of food technology with special relevance for the industrial sector of South Tyrol. • Strength the cooperation between the unibz and the Research Center Laimburg. • Collaborate with local industry and small or family business, especially those manufacturing traditional South Tyrolean food products (Lyopharm, DrSchär, Loacker, Mila Milkon, Senfter, etc.). • Promote the activity of PhD students in the field of food technology with cutting edge research topics. In details: *A) Green Extraction and Formulation Technologies* Food industries waste up to 30% of raw materials and byproducts that are unused or constitute a cost because of their disposal. This problem in agriculture is of primary importance, for example, in the cultivation of apple and grape and during their processing into wine or juice, in the dairy sector, etc. Accordingly, this research area has the purpose to develop procedures for adding value to raw materials and byproducts that are normally considered as "waste". The aim is thus to develop methods based on: 1. Extraction systems with supercritical fluids 2. Systems of extractions with solvents at high pressures 3. Microencapsulation by freeze drying technique. 4. Micro and nano -incapsulation by electrospinning 5. Encapsulation in pellets by hot melt extrusion *B) Natural antioxidants and control of food oxidation reactions* The group has focused on the thermal behavior of antioxidant to control food oxidations under non-stress conditions. In general, the stability of foods and ingredients is often performed in the so-called accelerated shelf-life tests, where one stress condition (temperature, oxygen, pressure, pH, etc.) is used to speed up the reaction rate and achieve quickly information about the stability of the product. However, such studies are often unreliable because are based on the assumption that the reaction governing the degradation of the product is always the same at any level of the stress condition. This is rarely the case. Instead, our experimental approach uses isothermal calorimetry to determine the heat generated by a degradation

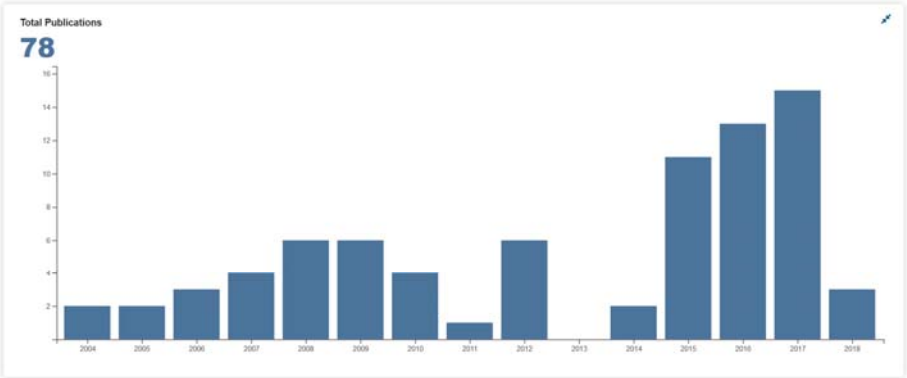
reaction under non-stress condition. In addition, the technique is improved by the hyphenation of many rapid and on-line detectors, such as e-Nose, e-Tongues and infrared probes. This approach allowed, for instance, to monitor the radical chain reaction of many fatty acids and fat foods and to determine the capacity of several antioxidants to delay it. Moreover, the approach has been used to determine stability of fresh cut fruits, the fermentation behavior of grape juice, the withering of wine or the antioxidant stability of natural extracts.

C) Development of Rapid Methods for Food Quality Control

One of the main problems of food companies is the quality control, either in the acceptance of the products, or during processing steps. The problem is increased in industrial reality where the operator is often forced to take rapid decisions on the quality of the food product. To help the operator in decision making, it is desirable to have objective methods, simple, rapid, inexpensive, possibly online or at-line of the production process. Accordingly, the purpose of this research is to develop rapid control sensors, simple and sensitive, able to provide a qualitative indication on the adequacy of the food product with respect to its sensory profile. The scientific approach used was based on modern array of sensors and diagnostic systems, known as "electronic nose" and "electronic tongue". The system used were based on electrochemical detectors, infrared sensors and calorimetric probes. All of these were applied to provide objective, rapid, real-time signals that are correlated with the quality of foods.

Summary of significant achievements in research

It follows a summary of the research achievements. Source: Isi Web of Science:



6. Research grants and contracts

Date granted	Award Holder(s)	Funding Body	Title	Amount received
15.01.18	Scampicchio	DSM Nutraceuticals Products (private company)	Oxidant stability under no stress conditions	40.000
15.01.18	Scampicchio / Cohen	unibz	INNOCEL	100.000
01.11.17	Sergio Angeli	EU Interreg Project	WOOD	90.000
01.11.17	Giustino Tonon	EU Interreg Project	PROINSECT	60.000
01.9.16	Scampicchio	unibz	STABEAT	200.000
26.11.15	Scampicchio	DreiZinnen (Private	WHEY	1.000

		company, Bolzano)		
17.10.16	Scampicchio	Lyopharm (Private company, Bolzano)	VISCOTEST	970
01.10.13	Scampicchio	ZEFO – Free University of Bolzano	Determining the geographical origin of South Tyrolean apples and dairy products	50.000
28.02.13	Scampicchio	DSM Nutraceuticals Products (private company)	DSM3	65.000
02.04.14	Scampicchio	Fructus Meran (Private company, Bolzano)	FRUCTUS	1.000
30.04.14	Scampicchio	DSM Nutraceuticals Products (private company)	DSM4	65.000
13.05.15	Scampicchio	DSM Nutraceuticals Products (private company)	BIOSTAB	65.000
14.12.15	Scampicchio	DrSchär (Private company, Bolzano)	GLUTENFREE	1.000
25.01.16	Scampicchio	DSM Nutraceuticals Products (private company)	VITAMIX	25.000
25.01.16	Scampicchio	DSM Nutraceuticals Products (private company)	CAROMIX	45.000
01.10.16	Scampicchio	DSM Nutraceuticals Products (private company)	PUFA	65.000
01.01.11	Scampicchio	ZEFO – Free University of Bolzano	BEER BREWING	48.564
01.09.11	Scampicchio	ZEFO – Free University of Bolzano	LAGREIN	50.000
01.10.11	Stefano Cesco	INTERREG	ORIGINALP	289.000
01.06.11	Scampicchio	DSM Nutraceuticals Products (private company)	DSM	75.000
01.03.12	Scampicchio	DSM Nutraceuticals Products (private company)	DSM2	65.000
09.06.15	Scampicchio	unibz	READY	390.000
2013-19	Scampicchio	Province of Bolzano	Capacity building agreement	3.755.842€

Publications

Journal articles in refereed academic journals (last 15 years)

* selected reference

[1] Ferrentino, G., Asaduzzaman, M. & Scampicchio, M. M. (2018). Current technologies and new insights for the recovery of high valuable

compounds from fruits by-products. Critical Reviews in Food Science and Nutrition 58(3), 386-404. 10.1080/10408398.2016.1180589.

[2] Hasan, S. M. K., Asaduzzaman, M., Merkyte, V., Morozova, K. & Scampicchio, M. (2018). Simultaneous Kinetic and Thermodynamic-Based Assay to Determine the Hydrogen Peroxide (H2O2) Scavenging Activity of Berry Extracts by Using Reaction Calorimetry. Food Analytical Methods 11(2), 432-439. 10.1007/s12161-017-1014-z.

* [3] Peinado, I., Mason, M., Biasioli, F. & Scampicchio, M. (2018). Hyphenation of proton transfer reaction mass spectrometry with thermal analysis for monitoring the thermal degradation of retinyl acetate. Rapid Communications in Mass Spectrometry 32(1), 57-62. 10.1002/rcm.7993.

[4] Armellini, R., Compagnone, D., Scampicchio, M. & Pittia, P. (2017). Hydrogen and Atom Transfer Activity of Saffron Extracts by Square Wave Voltammetry. Electroanalysis 29(2), 521-528. 10.1002/elan.201600325.

* [5] Asaduzzaman, M., Biasioli, F., Cosio, M. S. & Scampicchio, M. (2017). Hexanal as biomarker for milk oxidative stress induced by copper ions (vol 100, pg 1650, 2017). Journal of Dairy Science 100(5), 4193-4193. 10.3168/jds.2017-100-5-4193.

[6] Bavol, D., Dejmkova, H., Scampicchio, M., Zima, J. & Barek, J. (2017). Combination of Flow Injection Analysis and Fast Scan Differential Pulse Voltammetry for the Determination of Antioxidants. Electroanalysis 29(1), 182-187. 10.1002/elan.201600526.

[7] Capozzi, V., Yener, S., Khomenko, I., Farneti, B., Cappellin, L., Gasperi, F., Scampicchio, M. & Biasioli, F. (2017). PTR-ToF-MS Coupled with an Automated Sampling System and Tailored Data Analysis for Food Studies: Bioprocess Monitoring, Screening and Nose-space Analysis. Jove-Journal of Visualized Experiments (123), e54075. 10.3791/54075.

[8] Correa, A. R., Cuenca, M. M., Zuluaga, C. M., Scampicchio, M. M. & Quicazan, M. C. (2017). Validation of honey-bee smelling profile by using a commercial electronic nose. Ingenieria E Investigacion 37(3), 45-51. 10.15446/ing.investig.v37n3.59656.

* [9] Ferrentino, G., Ramezani, M., Morozova, K., Hafner, D., Pedri, U., Pixner, K. & Scampicchio, M. (2017). Fining of Red Wine Monitored by Multiple Light Scattering. Journal of Agricultural and Food Chemistry 65(27), 5523-5530. 10.1021/acs.jafc.7601463.

* [10] Haman, N., Longo, E., Schiraldi, A. & Scampicchio, M. (2017). Radical scavenging activity of lipophilic antioxidants and extra-virgin olive oil by isothermal calorimetry. Thermochimica Acta 658, 1-6. 10.1016/j.tca.2017.10.012.

* [11] Haman, N., Romano, A., Asaduzzaman, M., Ferrentino, G., Biasioli, F. & Scampicchio, M. (2017). A microcalorimetry study on the oxidation of linoleic acid and the control of rancidity. Talanta 164, 407-412. 10.1016/j.talanta.2016.12.012.

* [12] Hasan, S. M. K., Manzocco, L., Morozova, K., Nicoli, M. C. & Scampicchio, M. (2017). Effects of ascorbic acid and light on reactions in fresh-cut apples by microcalorimetry. Thermochimica Acta 649, 63-68. 10.1016/j.tca.2017.01.008.

[13] Longo, E., Morozova, K., Loizzo, M. R., Tundis, R., Savini, S., Foligni, R., Mozzon, M., Martin-Vertedor, D., Scampicchio, M. & Boselli, E. (2017). High resolution mass approach to characterize refrigerated black truffles stored under different storage atmospheres. Food Research International

102, 526-535. 10.1016/j.foodres.2017.09.025.

[14] Longo, E., Morozova, K. & Scampicchio, M. (2017). Effect of light irradiation on the antioxidant stability of oleuropein. Food Chemistry 237, 91-97. 10.1016/j.foodchem.2017.05.099.

[15] Manzocco, L., Comuzzo, P., Scampicchio, M. & Nicoli, M. C. (2017). Effect of Pulsed Light on Selected Properties of Cut Apple. Italian Journal of Food Science 29(2), 317-328.

[16] Mimmo, T., Tiziani, R., Valentinuzzi, F., Lucini, L., Nicoletto, C., Sambo, P., Scampicchio, M., Pii, Y. & Cesco, S. (2017). Selenium Biofortification in Fragaria x ananassa: Implications on Strawberry Fruits Quality, Content of Bioactive Health Beneficial Compounds and Metabolomic Profile. Frontiers in Plant Science 8, 1887. 10.3389/fpls.2017.01887.

[17] Morozova, K., Andreotti, C., Armani, M., Cavani, L., Cesco, S., Cortese, L., Gerbi, V., Mimmo, T., Spena, P. R. & Scampicchio, M. (2017). Indirect effect of glyphosate on wine fermentation studied by microcalorimetry. Journal of Thermal Analysis and Calorimetry 127(2), 1351-1360. 10.1007/s10973-016-5891-y.

[18] Savini, S., Loizzo, M. R., Tundis, R., Mozzon, M., Foligni, R., Longo, E., Morozova, K., Scampicchio, M., Martin-Vertedor, D. & Boselli, E. (2017). Fresh refrigerated Tuber melanosporum truffle: effect of the storage conditions on the antioxidant profile, antioxidant activity and volatile profile. European Food Research and Technology 243(12), 2255-2263. 10.1007/s00217-017-2927-x.

[19] Boettcher, S., Scampicchio, M. & Drusch, S. (2016). Mixtures of saponins and beta-lactoglobulin differ from classical protein/surfactant-systems at the air-water interface. Colloids and Surfaces A-Physicochemical and Engineering Aspects 506, 765-773. 10.1016/j.colsurfa.2016.07.057.

[20] Capozzi, V., Makhoul, S., Aprea, E., Romano, A., Cappellin, L., Jimena, A. S., Spano, G., Gasperi, F., Scampicchio, M. & Biasioli, F. (2016). PTR-MS Characterization of VOCs Associated with Commercial Aromatic Bakery Yeasts ofWine and Beer Origin. Molecules 21(4), 483. 10.3390/molecules21040483.

[21] Cuenca, M., Ciesa, F., Romano, A., Robatscher, P., Scampicchio, M. & Biasioli, F. (2016). Mead fermentation monitoring by proton transfer reaction mass spectrometry and medium infrared probe. European Food Research and Technology 242(10), 1755-1762. 10.1007/s00217-016-2675-3.

[22] Ghaani, M., Nasirizadeh, N., Ardakani, S. A. Y., Mehrjardi, F. Z., Scampicchio, M. & Farris, S. (2016). Development of an electrochemical nanosensor for the determination of gallic acid in food. Analytical Methods 8(5), 1103-1110. 10.1039/c5ay02747k.

[23] Kamrul, H. S. M., Schiraldi, A., Cosio, M. S. & Scampicchio, M. (2016). Food and ascorbic scavengers of hydrogen peroxide A reaction calorimetry investigation. Journal of Thermal Analysis and Calorimetry 125(2), 729-737. 10.1007/s10973-015-5170-3.

[24] Makhoul, S., Yener, S., Khomenko, I., Capozzi, V., Cappellin, L., Aprea, E., Scampicchio, M., Gasperi, F. & Biasioli, F. (2016). Rapid non-invasive quality control of semi-finished products for the food industry by direct injection mass spectrometry headspace analysis: the case of milk powder, whey powder and anhydrous milk fat. Journal of Mass

Spectrometry 51(9), 782-791. 10.1002/jms.3801.

[25] Mason, M., Longo, E. & Scampicchio, M. (2016). Monitoring of Glucose in Beer Brewing by a Carbon Nanotubes Based Nylon Nanofibrous Biosensor. Journal of Nanomaterials , 5217023. 10.1155/2016/5217023.

[26] Morozova, K., Aprea, E., Cantini, C., Migliorini, M., Gasperi, F. & Scampicchio, M. (2016). Determination of Bitterness of Extra Virgin Olive Oils by Amperometric Detection. Electroanalysis 28(9), 2196-2204. 10.1002/elan.201600067.

* [27] Morozova, K., Romano, A., Lonardi, F., Ferrarini, R., Biasioli, F. & Scampicchio, M. (2016). Microcalorimetric monitoring of grape withering. Thermochimica Acta 630, 31-36. 10.1016/j.tca.2016.01.011.

[28] Peinado, I., Mason, M., Romano, A., Biasioli, F. & Scampicchio, M. (2016). Stability of beta-carotene in polyethylene oxide electrospun nanofibers. Applied Surface Science 370, 111-116. 10.1016/j.apsusc.2016.02.150.

[29] Romano, A., Cuenca, M., Makhoul, S., Biasioli, F., Martinello, L., Fugatti, A. & Scampicchio, M. (2016). Comparison of E-Noses: the Case Study of Honey. Italian Journal of Food Science 28(2), 326-337.

* [30] Scampicchio, M., Eisenstecken, D., De Benedictis, L., Capici, C., Ballabio, D., Mimmo, T., Robatscher, P., Kerschbaumer, L., Oberhuber, M., Kaser, A., Huck, C. W. & Cesco, S. (2016). Multi-method Approach to Trace the Geographical Origin of Alpine Milk: a Case Study of Tyrol Region. Food Analytical Methods 9(5), 1262-1273. 10.1007/s12161-015-0308-2.

[31] Benozzi, E., Romano, A., Capozzi, V., Makhoul, S., Cappellin, L., Khomenko, I., Aprea, E., Scampicchio, M., Spano, G., Maerk, T. D., Gasperi, F. & Biasioli, F. (2015). Monitoring of lactic fermentation driven by different starter cultures via direct injection mass spectrometric analysis of flavour-related volatile compounds. Food Research International 76, 682-688. 10.1016/j.foodres.2015.07.043.

[32] Capici, C., Mimmo, T., Kerschbaumer, L., Cesco, S. & Scampicchio, M. (2015). Determination of Cheese Authenticity by Carbon and Nitrogen Isotope Analysis: Stelvio Cheese as a Case Study. Food Analytical Methods 8(8), 2157-2162. 10.1007/s12161-015-0113-y.

[33] Capozzi, V., Makhoul, S., Cappellin, L., Romano, A., Spano, G., Aprea, E., Maerk, T. D., Gasperi, F., Scampicchio, M. & Biasioli, F. (2015). PTR-ToF-MS and bioprocesses: Potential in monitoring VOCs release by eukaryotic microbes. Yeast 32, S247-S247.

[34] Guerrero-Chavez, G., Scampicchio, M. & Andreotti, C. (2015). Influence of the site altitude on strawberry phenolic composition and quality. Scientia Horticulturae 192, 21-28. 10.1016/j.scienta.2015.05.017.

[35] Lemma, S. M., Scampicchio, M., Mahon, P. J., Sbarski, I., Wang, J. & Kingshott, P. (2015). Controlled Release of Retinyl Acetate from beta-Cyclodextrin Functionalized Poly(vinyl alcohol) Electrospun Nanofibers. Journal of Agricultural and Food Chemistry 63(13), 3481-3488. 10.1021/acs.jafc.5b00103.

* [36] Lemma, S. M., Esposito, A., Mason, M., Brusetti, L., Cesco, S. & Scampicchio, M. (2015). Removal of bacteria and yeast in water and beer by nylon nanofibrous membranes. Journal of Food Engineering 157, 1-6. 10.1016/j.jfoodeng.2015.02.005.

[37] Makhoul, S., Romano, A., Capozzi, V., Spano, G., Aprea, E., Cappellin, L., Benozzi, E., Scampicchio, M., Maerk, T. D., Gasperi, F., El-Nakat, H., Guzzo, J. & Biasioli, F. (2015). Volatile Compound Production During the Bread-Making Process: Effect of Flour, Yeast and Their Interaction. Food and Bioprocess Technology 8(9), 1925-1937. 10.1007/s11947-015-1549-1.

[38] Mimmo, T., Camin, F., Bontempo, L., Capici, C., Tagliavini, M., Cesco, S. & Scampicchio, M. (2015). Traceability of different apple varieties by multivariate analysis of isotope ratio mass spectrometry data. Rapid Communications in Mass Spectrometry 29(21), 1984-1990. 10.1002/rcm.7306.

[39] Tomasi, N., Pinton, R., Costa, L. D., Cortella, G., Terzano, R., Mimmo, T., Scampicchio, M. & Cesco, S. (2015). New 'solutions' for floating cultivation system of ready-to-eat salad: A review. Trends in Food Science & Technology 46(2), 267-276. 10.1016/j.tifs.2015.08.004.

[40] Tomasi, N., Pinton, R., Gottardi, S., Mimmo, T., Scampicchio, M. & Cesco, S. (2015). Selenium fortification of hydroponically grown corn salad (Valerianella locusta). Crop & Pasture Science 66(11), 1128-1136. 10.1071/CP14218.

[41] Valentinuzzi, F., Mason, M., Scampicchio, M., Andreotti, C., Cesco, S. & Mimmo, T. (2015). Enhancement of the bioactive compound content in strawberry fruits grown under iron and phosphorus deficiency. Journal of the Science of Food and Agriculture 95(10), 2088-2094. 10.1002/jsfa.6924.

* [42] Fuenmayor, C. A., Lemma, S. M., Mannino, S., Mimmo, T. & Scampicchio, M. (2014). Filtration of apple juice by nylon nanofibrous membranes. Journal of Food Engineering 122, 110-116. 10.1016/j.jfoodeng.2013.08.038.

* [43] Lemma, S. M., Scampicchio, M., Bulbarello, A., Mason, M. & Schweikert, L. (2014). Concerted Determination of the Hydrogen Atom and Electron Transfer Capacity of Lipid Soluble Reducing Agents. Electroanalysis 26(7), 1582-1587. 10.1002/elan.201400096.

[44] Benedetti, S., Cosio, M. S., Scampicchio, M. & Mannino, S. (2012). Nanoemulsions for the Determination of the Antioxidant Capacity of Oils by an Electrochemical Method. Electroanalysis 24(6), 1356-1361. 10.1002/elan.201200063.

[45] Bulbarello, A., Cuenca, M., Schweikert, L., Mannino, S. & Scampicchio, M. (2012). Hybrid E-Tongue for the Evaluation of Sweetness and Bitterness of Soft Drinks Fortified with Epigallocatechin Gallate. Electroanalysis 24(10), 1989-1994. 10.1002/elan.201200232.

[46] Gottardi, S., Iacuzzo, F., Tomasi, N., Cortella, G., Manzocco, L., Pinton, R., Roemheld, V., Mimmo, T., Scampicchio, M., Dalla Costa, L. & Cesco, S. (2012). Beneficial effects of silicon on hydroponically grown corn salad (Valerianella locusta (L.) Laterr) plants. Plant Physiology and Biochemistry 56, 14-23. 10.1016/j.plaphy.2012.04.002.

[47] Scampicchio, M., Bulbarello, A., Arecchi, A., Cosio, M. S., Benedetti, S. & Mannino, S. (2012). Electrospun Nonwoven Nanofibrous Membranes for Sensors and Biosensors. Electroanalysis 24(4), 719-725. 10.1002/elan.201200005.

[48] Scampicchio, M., Mimmo, T., Capici, C., Huck, C., Innocente, N., Drusch, S. & Cesco, S. (2012). Identification of Milk Origin and Process-Induced Changes in Milk by Stable Isotope Ratio Mass Spectrometry. Journal of Agricultural and Food Chemistry 60(45), 11268-11273.

10.1021/jf302846j.

[49] Tamm, F., Sauer, G., Scampicchio, M. & Drusch, S. (2012). Pendant drop tensiometry for the evaluation of the foaming properties of milk-derived proteins. Food Hydrocolloids 27(2), 371-377. 10.1016/j.foodhyd.2011.10.013.

[50] Li, F., Scampicchio, M. & Mannino, S. (2011). Carbon Nanotube-Adsorbed Electrospun Nanofibrous Membranes as Coating for Electrochemical Sensors for Sulfhydryl Compounds. Electroanalysis 23(8), 1773-1775. 10.1002/elan.201100068.

[51] Arecchi, A., Scampicchio, M., Brenna, O. V. & Mannino, S. (2010). Biocatalytic nylon nanofibrous membranes. Analytical and Bioanalytical Chemistry 398(7-8), 3097-3103. 10.1007/s00216-010-4267-6.

[52] Arecchi, A., Scampicchio, M., Drusch, S. & Mannino, S. (2010). Nanofibrous membrane based tyrosinase-biosensor for the detection of phenolic compounds. Analytica Chimica Acta 659(1-2), 133-136. 10.1016/j.aca.2009.11.039.

[53] Scampicchio, M., Arecchi, A., Bianco, A., Bulbarello, A., Bertarelli, C. & Mannino, S. (2010). Nylon Nanofibrous Biosensors for Glucose Determination. Electroanalysis 22(10), 1056-1060. 10.1002/elan.200900446.

[54] Scampicchio, M., Arecchi, A., Lawrence, N. S. & Mannino, S. (2010). Nylon nanofibrous membrane for mediated glucose biosensing. Sensors and Actuators B-Chemical 145(1), 394-397. 10.1016/j.snb.2009.12.042.

[55] Dejmkova, H., Scampicchio, M., Zima, J., Barek, J. & Mannino, S. (2009). Determination of Total Phenols in Foods by Boron Doped Diamond Electrode. Electroanalysis 21(9), 1014-1018. 10.1002/elan.200804508.

[56] Drusch, S., Berg, S., Scampicchio, M., Serfert, Y., Somoza, V., Mannino, S. & Schwarz, K. (2009). Role of glycated caseinate in stabilisation of microencapsulated lipophilic functional ingredients. Food Hydrocolloids 23(3), 942-948. 10.1016/j.foodhyd.2008.07.004.

[57] Drusch, S., Raetzke, K., Shaikh, M. Q., Serfert, Y., Steckel, H., Scampicchio, M., Voigt, I., Schwarz, K. & Mannino, S. (2009). Differences in Free Volume Elements of the Carrier Matrix Affect the Stability of Microencapsulated Lipophilic Food Ingredients (vol 4, pg 42, 2009). Food Biophysics 4(2), 134-134. 10.1007/s11483-009-9107-x.

[58] Drusch, S., Raetzke, K., Shaikh, M. Q., Serfert, Y., Steckel, H., Scampicchio, M., Voigt, I., Schwarz, K. & Mannino, S. (2009). Differences in Free Volume Elements of the Carrier Matrix Affect the Stability of Microencapsulated Lipophilic Food Ingredients. Food Biophysics 4(1), 42-48. 10.1007/s11483-008-9100-9.

[59] Scampicchio, M., Arecchi, A. & Mannino, S. (2009). Optical nanoprobes based on gold nanoparticles for sugar sensing. Nanotechnology 20(13), 135501. 10.1088/0957-4484/20/13/135501.

[60] Scampicchio, M., Fuenmayor, C. A. & Mannino, S. (2009). Sugar determination via the homogeneous reduction of Au salts: A novel optical measurement. Talanta 79(2), 211-215. 10.1016/j.talanta.2009.03.033.

[61] Buratti, S., Scampicchio, M., Giovanelli, G. & Mannino, S. (2008). A low-cost and low-tech electrochemical flow system for the evaluation of total phenolic content and antioxidant power of tea infusions. Talanta

75(1), 312-316. 10.1016/j.talanta.2007.11.014.

[62] Drusch, S., Benedetti, S., Scampicchio, M. & Mannino, S. (2008). Stabilisation of omega-3 fatty acids by microencapsulation. Agro Food Industry Hi-Tech 19(4), 31-32.

[63] Granato, F., Scampicchio, M., Bianco, A., Mannino, S., Bertarelli, C. & Zerbi, G. (2008). Disposable electrospun electrodes based on conducting nanofibers. Electroanalysis 20(12), 1374-1377. 10.1002/elan.200804185.

[64] Scampicchio, M., Ballabio, D., Arecchi, A., Cosio, S. M. & Mannino, S. (2008). Amperometric electronic tongue for food analysis. Microchimica Acta 163(1-2), 11-21. 10.1007/s00604-008-0915-8.

[65] Scampicchio, M., Bulbarello, A., Arecchi, A. & Mannino, S. (2008). Electrospun nanofibers as selective barrier to the electrochemical polyphenol oxidation. Electrochemistry Communications 10(7), 991-994. 10.1016/j.elecom.2008.04.028.

[66] Scampicchio, M., Lawrence, N. S., Arecchi, A. & Mannino, S. (2008). Determination of sulfite in wine by linear sweep voltammetry. Electroanalysis 20(4), 444-447. 10.1002/elan.200704070.

[67] Drusch, S., Serfert, Y., Scampicchio, M., Schmidt-Hansberg, B. & Schwarz, K. (2007). Impact of physicochemical characteristics on the oxidative stability of fish oil microencapsulated by spray-drying. Journal of Agricultural and Food Chemistry 55(26), 11044-11051. 10.1021/jf072536a.

[68] Mannino, S. & Scampicchio, M. (2007). Nanotechnology and food quality control. Veterinary Research Communications 31, 149-151. 10.1007/s11259-007-0081-9.

[69] Scampicchio, M., Lawrence, N. S., Arecchi, A., Cosio, S. & Mannino, S. (2007). Voltammetric detection of free sulfhydryl compounds in food flours. Electroanalysis 19(1), 85-90. 10.1002/elan.200603709.

[70] Scampicchio, M., Lawrence, N. S., Arecchi, A. & Mannino, S. (2007). Electrochemical reduction of Ellman's reagent: A novel selective detection protocol for thiol compounds. Electroanalysis 19(23), 2437-2443. 10.1002/elan.200703970.

[71] Scampicchio, M., Wang, J., Blasco, A., Arribas, A., Mannino, S. & Escarpa, A. (2006). Nanoparticle-based assays of antioxidant activity. Analytical Chemistry 78(6), 2060-2063. 10.1021/ac052007a.

[72] Scampicchio, M., Benedetti, S., Brunetti, B. & Mannino, S. (2006). Amperometric electronic tongue for the evaluation of the tea astringency. Electroanalysis 18(17), 1643-1648. 10.1002/elan.200603586.

[73] Wang, J., Scampicchio, M., Laocharoensuk, R., Valentini, F., Gonzalez-Garcia, O. & Burdick, J. (2006). Magnetic tuning of the electrochemical reactivity through controlled surface orientation of catalytic nanowires. Journal of the American Chemical Society 128(14), 4562-4563. 10.1021/ja061070u.

[74] Scampicchio, M., Mannino, S., Zima, J. & Wang, J. (2005). Chemometrics on microchips: Towards the classification of wines. Electroanalysis 17(13), 1215-1221. 10.1002/elan.200403236.

[75] Wang, J., Mannino, S., Camera, C., Chatrathi, M., Scampicchio, M. & Zima, J. (2005). Microchip capillary electrophoresis with amperometric

	detection for rapid separation and detection of seleno amino acids. Journal of Chromatography a 1091(1-2), 177-182. 10.1016/j.chroma.2005.07.055. [76] Buratti, S., Benedetti, S., Scampicchio, M. & Pangerod, E. (2004). Characterization and classification of Italian Barbera wines by using an electronic nose and an amperometric electronic tongue. Analytica Chimica Acta 525(1), 133-139. 10.1016/j.aca.2004.07.062. [77] Scampicchio, M., Wang, J., Mannino, S. & Chatrathi, M. (2004). Microchip capillary electrophoresis with amperometric detection for rapid separation and detection of phenolic acids. Journal of Chromatography a 1049(1-2), 189-194. 10.1016/j.chroma.2004.07.071. **Book chapters** 1. Book chapter: M. Stella Cosio, Simona Benedetti, Susanna Buratti, **Matteo Scampicchio** and Saverio Mannino, Application of the Electronic Nose in Olive Oil Analyses. In Victor R. Preedy and Ronald Ross Watson, editors: Olives and O live Oil in Health and Disease Prevention, Oxford:Academic Press, 2010, pp. 553-559. 2. Book chapter. Title: "*Chapter 8 - Electronic Noses and Tongues*" M.S. Cosio, **M. Scampicchio**,S. Benedetti. In: Chemical analysis of food: techniques and applications. 2012. Edited by Yolanda Picó. (ISBN 978-0-12-384862-8) 3. Book chapter. Title: "*Chapter 60 - Application of the Electronic Nose in Olive Oil Analyses*". M.S. Cosio,S. Benedetti, S. Buratti, **M. Scampicchio**, S. Mannino. Editor: V.R. Preedy, R.R. Watson. In: Olives and Olive Oil in Health and Disease Prevention. 2010. Oxford, Academic Press. (doi 10.1016/B978-0-12-374420-3.00060-7) 4. Book chapter. Title: "*Chapter 31. Electrochemical Sensors for Food Authentication*". S. Mannino, S. Benedetti, S. Buratti, M.S. Cosio and **M. Scampicchio**. In: Comprehensive Analytical Chemistry. (Electrochemical Sensor Analysis). Edited by S. Alegret and A. Merkoci. 2007. Elsevier. (doi 10.1016/S0166-526X(06)49031-0). 5. Book chapter: Title: "*Procedure n.18. Electrochemical Sensor Array for the Evaluation of Astringency in Different Tea*". In Comprehensive Analytical Chemistry. (Electrochemical Sensor Analysis) S. Mannino and **M. Scampicchio**, S. Alegret and A. Merkoci (Eds.) 2007 Elsevier. (doi 10.1016/S0166-526X(06)49061-9).
Publications about the applicant	1. **Lifegate.** Glifosato nel vino, così altera il Gewürtztraminer e tutti gli altri vitigni. https://www.lifegate.it/persone/news/glifosato-gewurtztraminer-vino . 2. **AltoAdige Innovazioni.** La scoperta Unibz: dalla polvere di caffè l'alternativa all'olio di palma. http://www.altoadigeinnovazione.it/polvere-caffe/ 3. **Macchine Alimentari.** Polvere di caffè delle vecchie cialde, ricercatori di Bolzano scoprono un riutilizzo eco-sostenibile. Macchine alimentari. http://www.macchinealimentari.it/2018/01/17/polvere-caffe-vecchie-cialde/ 4. **ADNKronos.** Polvere di caffè da capsule usate, ne ricaveremo antiossidanti e lipidi. http://www.adnkronos.com/sostenibilita/world-in-progress/2018/01/17/polvere-caffe-capsule-usate-ricaveremo-antiossidanti-lipidi_cGebC7V8IE2DPuXYDeWozK.html 5. **Dolomiti.** Polvere di caffè esausta? All'Università di Bolzano scoperto un riutilizzo eco-sostenibile. http://www.ildolomiti.it/ricerca-e-universita/2018/polvere-di-caffe-esausta-alluniversita-di-bolzano-scoperto-un-riutilizzo 6. **AltoAdige.** Glifosato in vigna? Attenzione: può alterare il mosto.

	http://www.civiltadelbere.com/glifosato-vigna-altera-mosto/. 7. **AltoAdige.** Polvere di caffè delle vecchie cialde, da Bolzano il riutilizzo eco-sostenibile. http://www.altoadige.it/cronaca/bolzano/polvere-di-caff%C3%A8-delle-vecchie-cialde-da-bolzano-il-riutilizzo-eco-sostenibile-1.1495989. 8. **AltoAdige.** La nanomembrana «salva» l'acqua. http://www.altoadige.it/cronaca/bolzano/la-nanomembrana-salva-l-acqua-1.68301. 9. **AltoAdige.** Un allevamento di grilli da mangiare, nasce la start-up. http://www.altoadige.it/cronaca/bolzano/un-allevamento-di-grilli-da-mangiare-nasce-la-start-up-1.134524. 10. **AltoAdige.** Parco tecnologico, si parte dai laboratori. http://www.altoadige.it/cronaca/bolzano/parco-tecnologico-si-parte-dai-laboratori-1.502064. 11. **AltoAdige.** Alimentazione, la Lub all'Expo: Incontro con il docente Scampicchio sugli sviluppi del settore. http://www.altoadige.it/cronaca/bolzano/alimentazione-la-lub-all-expo-1.444141. 12. **AltoAdige.** Se "si mette in luce" la mela sta fresca. Il team del professor Scampicchio e la sua ricerca contro l'effetto-imbrunimento. http://www.altoadige.it/cronaca/bolzano/se-si-mette-in-luce-la-mela-sta-fresca-1.334434. 13. **CoR.Europa.eu.** Stakeholder consultation on "Towards a sustainable food policy" - rapporteur A. Kompatscher (IT/EPP). http://cor.europa.eu/en/events/Pages/Kompatscher-food-production-stakeholder.aspx
Further data	Presentations at scientific conferences over past 3 years (invited or selected, keynote, nature and status of conference) • **Invited speaker.** 4th International Conference on Food and Applied Bioscience, Faculty of Agro-Industry, Chiang Mai University, 1 - 2 February 2018, titled: "Calorimetry for Food Science". • **Organizing Committee.** XXII Workshop on the Developments in the Italian PhD Research on Food Science, Technology and Biotechnology, Free University of Bozen-Bolzano, Bolzano (Italy), September 20th-22nd, 2017 • **Conference.** G. Ferrentino, Md. Asaduzzaman, M. Scampicchio. (2016). Poster titled: "Technologies for the recovery of high valuable components in fruits by-products". In: 4th International ISEKI Food Conference, Vienna, Austria, 2016 (6-8 Luglio, 2016). • **Conference.** 16th International Conference on Electroanalysis, Bath, UK, 12 - 16 June 2016, Poster titled: "Bitterness of Extra Virgin Olive Oils by Electrochemical Sensing". • **Keynote speaker.** 3rd International Conference on Food and Applied Bioscience, Faculty of Agro-Industry, Chiang Mai University, 4 - 5 February 2016, titled: "Food Quality, Process Monitoring and Authenticity: New Methodological Approaches Applied on Typical Italian Foods". • **Conference.** 28-31/05/2015, Mykonos, Poster presentation at Food & Biosystems Engineering FABE 2015. Ksenia Morozova, Matteo Scampicchio • **Conference.** 14-17/07/2015, Trento, Poster presentation at In Vino Analytica Scientia Symposium IVAS 2015. Ksenia Morozova, Matteo Scampicchio.
Awards	*Personal Awards* • Award 2018 for the highest number of published papers in the Area

	of Food Technology, by Free University of Bolzano, Faculty of Science and Technology. *For researchers who is supervising* • The PhD Student, Kamrul Hasan, that the writer is supervisor, win a fellowship to take part to the conference MEDICTA, Girona (Spain) 17 to 19 June, 2015. • The researcher Ksenia Morozova, that the writer is supervisor, results the winner of the Euroregion 2016 award entitled: *"Euregio Tyrol-South Tyrol-Trentino: Able to face the future through innovation":* www.europaregion. *For best poster at national and international conferences:* • Award for the Best Poster in the session Pianta, XXXI Convegno Nazionale Società Italiana di Chimica Agraria, Napoli 16-17 Settembre, 2013. Title of the poster "Autenticazione dell'autenticità di campioni di mele mediante spettrometria di massa isotopica". *For PhD thesis who has supervised:* • Relator of the PhD thesis awarded as Best PhD Thesis, "Carlo Raffaele Lerici" Award - 8th edition, Italy, 2010 (PhD student A. Arecchi). • Relator of the PhD thesis awarded as Best PhD Thesis Best PhD Thesis for products and process innovation in the Food Industry, Federalimentare, Sistal and Simtrea Award, Italy, 2010 (PhD student A. Arecchi). *As key-note speaker:* • Awarded as key-note speaker at the Analytical Research Forum (ARF2008) held by the Royal Society of Chemistry, Hull (UK) 2008. • Awarded as key-note speaker at 3rd International Conference on Food and Applied Bioscience, Faculty of Agro-Industry, Chiang Mai University, 4 - 5 February 2016. *From the President of the Province of Bozen-Bolzano* • Letter of appreciation for its contribution on the writing of the Opinion paper on "Food sustainability" (2017). *From External Academic Institutions* • Letter of appreciation for its active participation to the Conference on Food and Applied Bioscience, Faculty of Agro-Industry, Chiang Mai University, 1 - 2 February 2018.
Entrepreneurship	**Patents.** In 2017, M. Scampicchio, G. Ferrentino, N. Haman, F. Valoppi, gave the rights to unibz to file an international patent dealing with some new antioxidants ingredients. The filing process is pending.
Statement of interest	The applicant's interest is focused on the recovery of bioactive ingredients from food by-products. The overall aim is to: (1) recover antioxidants, flavors, colors or protein fractions from by-products by using green technologies, such as supercritical CO2 extraction, enzyme assisted extraction, high pressures or ultrasounds; (2) develop new solutions to control the extent of the oxidation reactions occurring to foods during their transformation or storage. These solutions will include, for instance, the use of natural antioxidants extracted from food by-products. The expected outcome is to enhance the value and productivity of South Tyrolean food and beverage industries. This will be reached through the development of: (a) novel functional ingredients (b) new technologies that add values to local food by-products (c) new analytical rapid methods that can monitor in real time the changes occurring to foods during processing or storage. This research goals are sufficient broad to gain the interest from: • the new students of the Master in Food Science at unibz, that will start in 2018/19. • the PhD students of the International PhD in Food Engineering and Biotechnology at unibz.

	• many food industries, as proved by the many research contracts signed by the applicants with local, national and international industrial partners on the subject. • the Autonomous Province of Bozen-Bolzano, as proved by the strong collaboration that the applicant has been able to build in the last few years, either with the development of the Technology Park, or with the collaboration with the President Arno Kompatscher on an EU Opinion paper, dealing with the subject of food sustainability.
Language competence	Italian: mother language English: B2 Deutsch: B1 French: B1

The undersigned **Matteo Scampicchio** gives his/her consent to his/her personal data being processed, within the limits of the legislative decree 196/2003, for formalities connected with the present procedure.

Date
12.02.2018

Signature
Matteo Scampicchio