

# CURRICULUM VITAE TIZIANA DI RENZO

## PERSONAL INFORMATION

Surname, Name	<b>TIZIANA DI RENZO</b>
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ORCID/SCOPUS	<b>0000-0002-6036-3044</b>
Nationality	<b>ITALIAN</b>

## WORK EXPERIENCE

Period (from – to)	<b>FROM 1 DECEMBER 2011 TO PRESENT</b>
Name of employer	National Research Council of Italy, Institute of Food Sciences (CNR-ISA)
Type of business or sector	Public Research Institution
Occupation or position held	<b>Research Scientist</b> (N. 14557)
Period (from – to)	<b>12/02/2008 – 30/11/2011</b>
Name of employer	Department of Science and Technology of Agricultural Food and Microbiology, University of Molise, Campobasso
Type of business or sector	Public Research Institution
Occupation or position held	<b>Research Fellow</b> “ <i>Selection of natural compounds for the preservation of sensorial and microbiological quality of fermented sausages</i> ”, within the activities of the Sixth Framework Programme entitled “NOvel Vegetal-based Extracts Additives for CHEMical-Free FOOD (NOCHEMFOOD) – Contract n. FOOD-CT-2006-023060”.

## EDUCATION AND TRAINING

Period (from – to)	<b>January 28, 2008</b>
Name and type of organization providing education	Department of Science and Technology of Agricultural Food and Microbiology, University of Molise, Campobasso
Title of qualification awarded	<b>PhD in Food Biotechnology</b>
Period (from – to)	<b>2005</b>
Name and type of organization providing education	Department of Science and Technology of Agricultural Food and Microbiology, University of Molise, Campobasso
Title of qualification awarded	<b>License/qualification to practice as a Food Technologist.</b>
Period (from – to)	<b>December 2003 to October 2004</b>
Name and type of organization providing education	Department of Science and Technology of Agricultural Food and Microbiology, University of Molise, Campobasso
Title of qualification awarded	<b>Post-lauream Fellowship</b> “Characterization of useful microorganisms for the ripening of traditional sausages”
Period (from – to)	<b>December 3, 2003</b>
Name and type of organization providing education	Department of Science and Technology of Agricultural Food and Microbiology, University of Molise, Campobasso
Title of qualification awarded	<b>Degree cum laude in Food Sciences and Technology</b>

Period (from – to)	<b>1997/98</b>
Name and type of organization providing education	Liceo Scientifico Statale “G. Rummo”, Benevento.
Title of qualification awarded	High school leaving <b>Qualification in scientific studies</b>

NATIVE LANGUAGE	<b>ITALIAN</b>
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OTHER LANGUAGES

	<b>ENGLISH</b>
Reading	Good
Writing	Good
Talking	Sufficient

<b>ORGANIZATIONAL CAPACITY</b> (main)	From June 3, 2014 to date, she has been appointed Head of the Food Microbiology Laboratory 2 of the Food Science Institute of the National Research Council, ISA-CNR of Avellino.
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<b>FROM 2003 UNTIL PRESENT</b>	She has been advisor for 27 experimental degree theses and she was co-tutor for one PhD theses.
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<b>FROM 2004 UNTIL PRESENT</b>	She has participated as a member of the scientific and/or organizing committee of numerous scientific conferences.
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**Research  
Activities/Projects**  
(main)

The research activities, carried out also in collaboration with other Italian and foreign research institutes, mainly concern issues related to food microbiology, with particular attention to microbial communities and their evolution during the production and the ripening of different fermented foods.

The research field is also addressed to the study of probiotic bacteria, their resistance to gastrointestinal and production stresses and their health activities. Other activities concern the study of the interactions between microorganisms of food interest and the definition of novel tools to improve the shelf life of fresh foods. Studies are conducted with conventional microbiological techniques (culture dependent methods) and advanced biomolecular techniques such as: Polymerase Chain Reaction-Denaturing Gradient Gel Electrophoresis (PCR-DGGE), Randomly Amplified Polymorphic DNA Analysis (RAPD)-PCR, 16S rRNA sequencing, Real-time PCR.

She is Scientific Responsible for the Institute of Food Science of two Projects PSR 2007-2013 Campania Region, namely DERFRAM and QUINOAFELIX dealing with the improvement of traditional fruit juice and the production of functional food based quinoa.

**Publications**

24 articles in International Scientific Journals (ISI WoS)

10 Articles in National or not ISI Scientific Journals

55 abstracts in international or national congresses

February 18<sup>th</sup>, 2022

## Main publications

- Tremonte P., Succi M., Reale A., **Di Renzo T.**, Sorrentino E. and Coppola R. (2007) Interactions between strains of *Staphylococcus xylosus* and *Kocuria varians* isolated from fermented meats. *Journal of Applied Microbiology*, 103: 743-751. <https://doi.org/10.1111/j.1365-2672.2007.03315.x>
- Tremonte P., Reale A., **Di Renzo T.**, Tipaldi L., Di Luccia A., Coppola R., Sorrentino E., Succi M. (2010) Interactions between *Lactobacillus sakei* and CNC (*Staphylococcus xylosus* and *Kocuria varians*) and their influence on proteolytic activity. *Letters Applied Microbiology* 51(5): 586-94. <https://doi.org/10.1111/j.1472-765X.2010.02939.x>
- Reale A., **Di Renzo T.**, Succi M., Tremonte P., Coppola R., Sorrentino E. (2011) Identification of lactobacilli isolated in traditional ripe wheat sourdoughs by using molecular methods. *World J. Microbiol. Biotechnol.* DOI 10.1007/s11274-010-0448-x.
- Sorrentino E., Reale A., Tremonte P., Maiuro L., Succi M., Tipaldi L., **Di Renzo T.**, Pannella G., Coppola R. (2013) *Lactobacillus plantarum* 29 inhibits *Penicillium* spp. involved in the spoilage of black truffles (*Tuber aestivum*). *Journal of Food Science*, M1-M7. <https://doi.org/10.1111/1750-3841.12171>
- Reale A., **Di Renzo T.**, Succi M., Tremonte P., Coppola R., Sorrentino E. (2013) Microbiological and fermentative properties of baker's yeast starter used in breadmaking. *Journal of Food Science*, 78 (8), M1224-M1231. <https://doi.org/10.1111/1750-3841.12206>
- Succi M., Sorrentino E., **Di Renzo T.**, Tremonte P., Reale A., Tipaldi L., Pannella G., Russo A., Coppola R. (2014) Lactic Acid Bacteria in Pharmaceutical Formulations: Presence and Viability of "Healthy Microorganisms". *Journal of Pharmacy and Nutrition Sciences*, 4, 66-75.
- Rossi F., **Di Renzo T.**, Preziuso M., Zotta T., Iacumin L., Coppola R., Reale A. (2014) Survey of antibiotic resistance traits in strains of *Lactobacillus casei/paracasei/rhamnosus*. *Annals of Microbiology*, 65 (3) 1763-1769. DOI 10.1007/s13213-014-1015-8
- Reale A., **Di Renzo T.**, Rossi F., Zotta T., Iacumin L., Preziuso M., Parente E., Sorrentino E., Coppola R. (2015) Tolerance of *Lactobacillus casei*, *Lactobacillus paracasei* and *Lactobacillus rhamnosus* strains to stress factors encountered in food processing and in the gastro-intestinal tract. *LWT - Food Science and Technology* 60: 721-728. <https://doi.org/10.1016/j.lwt.2014.10.022>
- Tremonte P., Sorrentino E., Succi M., Tipaldi L., Pannella G., Ibanez E., Mendiola J.A., **Di Renzo T.**, Reale A., Coppola R. (2016) Antimicrobial Effect of *Malpighia Punicifolia* and Extension of Water Buffalo Steak Shelf-Life. *Journal of Food Science*, 81 (1): M97-M105. <https://doi.org/10.1111/1750-3841.13141>
- Reale A., Ianniello R.G., Ciocia F., **Di Renzo T.**, Boscaino F., Ricciardi A., Coppola R., Parente E., Zotta T., McSweeney P.L.H. (2016) Effect of respirative and catalase-positive *Lactobacillus casei* adjuncts on the production and quality of Cheddar-type cheese. *International Dairy Journal*, 63: 78-87. <https://doi.org/10.1016/j.idairyj.2016.08.005>
- Reale A., **Di Renzo T.**, Zotta T., Preziuso M., Boscaino F., Ianniello R., Storti L.V., Tremonte P., Coppola R. (2016) Effect of respirative cultures of *Lactobacillus casei* on model sourdough fermentation. *LWT - Food Science and Technology*, 73: 622-629. <https://doi.org/10.1016/j.lwt.2016.06.065>
- **Di Renzo T.**, Reale A., Boscaino F., Messina M.C. (2018) Flavoring Production in Kamut®, Quinoa and Wheat Doughs Fermented by *Lactobacillus paracasei*, *Lactobacillus plantarum*, and *Lactobacillus brevis*: A SPME-GC/MS Study. *Frontiers in Microbiology*, 9: 1-13. <https://doi.org/10.3389/fmicb.2018.00429>
- Reale A., **Di Renzo T.**, Preziuso M., Panfili G., Cipriano L., Messina M.C. (2019) Stabilization of sourdough starter by spray drying technique: New breadmaking perspective, *LWT – Food Science and Technology*, 99: 468-475. doi: 10.1016/j.lwt.2018.10.016
- Reale A., **Di Renzo T.**, Boscaino F., Nazzaro F., Fratianni F., Aponte M. (2019) Lactic acid bacteria biota and aroma profile of italian traditional sourdoughs from the irpinian area in Italy. *Frontiers in Microbiology* 10, 1621. <https://doi.org/10.3389/fmicb.2019.01621>

- Reale, A., **Di Renzo T.**, Coppola R. (2019). Factors affecting viability of selected probiotics during cheese-making of pasta filata dairy products obtained by direct-to-vat inoculation system. *LWT*, 110, 108476. <https://doi.org/10.1016/j.lwt.2019.108476>
- Reale A., **Di Renzo T.**, Russo A., Niro S., Ottombrino A., Pellicano M.P. (2020) Production of low-calorie apricot nectar sweetened with stevia: Impact on qualitative, sensory, and nutritional profiles. *Food Science and Nutrition*, 8, (4), 1837 – 1847. <https://doi.org/10.1002/fsn3.1464>
- Belleggia L., Ferrocino I., Reale A., Boscaino F., **Di Renzo T.**, Corvaglia M.R., Cocolin L., Milanović V., Cardinali F., Garofalo C., Clementi F., Aquilanti L., Osimani A. (2020) Portuguese cacholeira blood sausage: A first taste of its microbiota and volatile organic compounds. *Food Research International*, 136, 109567. <https://doi.org/10.1016/j.foodres.2020.109567>
- Reale A., Zotta T., Ianniello RG., Mamone G., **Di Renzo T.** (2020) Selection criteria of lactic acid bacteria to be used as starter for sweet and salty leavened baked products. *LWT*, 133, 110092. <https://doi.org/10.1016/j.lwt.2020.110092>
- Maoloni A., Milanović V., Osimani A., Cardinali F., Garofalo C., Belleggia L., Foligni R., Mannozi C., Mozzona M., Cirlini M., Spaggiari M., Reale A., Boscaino F., **Di Renzo T.**, Naceur Haouet M., Staccini B., Di Bella S., Aquilanti L. (2021) Exploitation of sea fennel (*Crithmum maritimum* L.) for manufacturing of novel high-value fermented preserves. *Food and Bioprocess Technology*, 127, 174-197. <https://doi.org/10.1016/j.fbp.2021.03.001>
- Cofelice M., Cinelli G., Lopez F., **Di Renzo T.**, Coppola R., Reale A. (2021) Alginate-assisted lemongrass (*Cymbopogon nardus*) essential oil dispersions for antifungal activity. *Foods*, 10(7), 1528. <https://doi.org/10.3390/foods10071528>
- Reale, A., Di Stasio L., **Di Renzo T.**, De Caro S., Ferranti P., Picariello G., Addeo F., Mamone G. (2021). Bacteria do it better! Proteomics suggests the molecular basis for improved digestibility of sourdough products. *Food Chemistry*, 359, 129955. <https://doi.org/10.1016/j.foodchem.2021.129955>
- Pajohi Alamoti M., Bazargani-Gilani B., Mahmoudi R., Reale A., Pakbin B., **Di Renzo T.**, Kaboudari A. (2022) Essential Oils from Indigenous Iranian Plants: A Natural Weapon vs. Multidrug-Resistant *Escherichia coli*. *Microorganisms*, 10, 109. <https://doi.org/10.3390/microorganisms10010109>
- Belleggia L., Ferrocino I., Reale A., Naceur Haouet M., Corvaglia M.R., Milanović V., Boscaino F., **Di Renzo T.**, Di Bella S., Borghi M., Farneti D., Cesaro C., Garofalo C., Cardinali F., Aquilanti L., Musari E., Cocolin L., Osimani A. (2022) Unravelling microbial populations and volatile organic compounds of artisan fermented liver sausages manufactured in Central Italy. *Food Research International*, FRIN\_111019.