

# CURRICULUM VITAE FILOMENA NAZZARO

## PERSONAL INFORMATION

Surname, Name	<b>NAZZARO FILOMENA</b>
Address	<b>ISA-CNR, VIA ROMA, 64 - 83100, AVELLINO, ITALY</b>
Telephone	<b>+39 0825 299102</b>
Fax	<b>+39 0825 299641</b>
E-mail	<b>nome.cognome@isa.cnr.it</b>
Website	<b><a href="http://www.cnr.it/people/filomena.nazzaro">http://www.cnr.it/people/filomena.nazzaro</a></b>
ORCID/SCOPUS	<b>0000-0002-5759-7499</b>
Nationality	<b>ITALIAN</b>

## WORK EXPERIENCE

Period (from – to)	<b>MARCH 2021 - 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	Research Director
Period (from – to)	<b>FROM JANUARY 2010 TO DECEMBER 2020</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	Senior Scientist
Period (from – to)	from February 1995 to December 2009
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	Research Scientist

## EDUCATION

Period (from – to)	1987-1990
Name and type of organization providing education	Università degli Studi di Napoli
Title of qualification awarded	PhD
Period (from – to)	1978-1986
Name and type of organization providing education	Università degli Studi di Napoli
Title of qualification awarded	Degree in Biological Sciences

NATIVE LANGUAGE **ITALIAN**

## OTHER LANGUAGES

	<b>ENGLISH</b>
Reading	good
Writing	good
Talking	sufficient

**TRAINING** Post-doctorate, University of Naples "Federico II", Italy  
(main)

Year... 1991-1993

**ORGANIZATIONAL CAPACITY** Research organization, project organization  
(main)

**Research  
Activities/Projects**  
(main)

### **RESEARCH ACTIVITIES**

Biochemical characterization and nutritional and healthy properties of officinal herbs, spices, genetic vegetal resources of the mediterranean area (collaboration with CNR, UniSA, UniMol)  
Study of the antimicrobial, anti-biofilm and prebiotic properties of food, vegetal extracts and essential oils (coll with UniSa, UniMol, Turkey, Mexico)

Evaluation of the prebiotic properties of polyphenols, oils, mixtures of carbohydrates (coll. with CNR, UniSa, UniMol)

Study of the physiological and biochemical control and on microbial safety of vegetables for bioregenerative systems, as support for the life in the space (coll. with CNR-IRET).

Use of natural substances to prolong the shelf life of food (dairy, meat) (coll with UniSa and Unimol).

Development of new foods( fresh dairy cream, coll with UniSA)

Development of new and fast methods for the microbial analysis and monitoring through optics and nanotechnologies ("biospeckle", "BET carrier", coll. with CNR-ISASI)

### **PROJECTS**

- ReBUS "In-Situ Resource Bio-Utilization to support the life in the space, supported by the Italian Space Agency
- Systems and technologies for the production of microgreen in the space "Microgreens x Microgravity" (MICROx2)
- PSR Campania 2014-2020 - Misura 10 - Sottomisura 10.2 - Tipologia di intervento 10.2.1
  1. ABC – AgroBiodiversity in the Campania region
  2. DiCoVaLe – Diversity, safeguard and valorisation of fruit species of the Campania region

### **COLLABORATION IN PROJECTS:**

Progetto Mis. 16.1 az. 2 – Gal Irpinia "FORMLIFE"

Progetto Mis 16.1 az .2 «Caprini Erbosi»

Project supported by Italian ministry of economic development (MISE): Innovative approaches for the formulation of new functional food and beverages with mediterranean vegetal matrices («I-PRO MED»).

### **Publications**

78 peer reviewed papers on international journals (ISI WoS)

2 books (co-editor)

11 international book chapters,

4 patents

Date, December, 16, 2021

## Main publications

1. L De Martino, G Amato, L Caputo, F Nazzaro, MR Scognamiglio, ...Variations in composition and bioactivity of *Ocimum basilicum* cv 'Aroma 2' essential oils. *Industrial Crops and Products* 172, 114068, 2021
2. AG Da Cruz, CS Ranadheera, F Nazzaro, A Mortazavian. *Dairy Foods: Processing, Quality, and Analytical Techniques*. 1 vol Elsevier, 2021
3. F Fratianni, MN Ombra, A d'Acierno, L Caputo, G Amato, V De Feo, ... Polyphenols Content and In Vitro  $\alpha$ -Glycosidase Activity of Different Italian Monofloral Honeys, and Their Effect on Selected Pathogenic and Probiotic Bacteria. *Microorganisms* 9 (8), 1694,2021
4. E Oleandro, R Rega, M Mugnano, F Nazzaro, P Ferraro, S Grilli. Quantitative determination of rapid biomass formation on pyro-electrified polymer sheets. *Biofilm* 3, 100040, 2021
5. JE Aguilar-Toalá, S Arioli, P Behare, C Belzer, R Berni Canani, JM Chatel, ... Postbiotics—when simplification fails to clarify. *Nature Reviews Gastroenterology & Hepatology*, 1-2, 2021
6. L Liguori, F Malvano, F Fratianni, F Nazzaro, P Orilio, D Albanese. Effect of argon-enriched modified atmosphere on the over quality and bioactive compounds of ready-to-use broccoli rabe (*Brassica rapa sylvestris* L. var. *esculenta*) during the ...*Food Science and Technology International*, 10820132211062696, 2021
7. F Fratianni, A d' Acierno, MN Ombra, G Amato, V De Feo, JF Ayala-Zavala, ... Fatty Acid Composition, Antioxidant, and in vitro Anti-inflammatory Activity of Five Cold-Pressed Prunus Seed Oils, and Their Anti-biofilm Effect Against Pathogenic Bacteria. *Frontiers in Nutrition* 8 (fnut.2021.775751), 2021
8. F Nazzaro, F Fratianni, A d'Acierno, MN Ombra, L Caputo, R Coppola, ...Anti-biofilm properties exhibited by different types of monofloral honey. *Multidisciplinary Digital Publishing Institute Proceedings* 66 (1), 16, 2021
9. F Nazzaro, F Fratianni, A d'Acierno, L Caputo, VD Feo, R Coppola. Antibiofilm properties exhibited by the prickly pear (*Opuntia ficus-indica*) seed oil. *Multidisciplinary Digital Publishing Institute Proceedings* 66 (1), 29,2021
10. AT Bernal-Mercado, JF Ayala-Zavala, MR Cruz-Valenzuela, ...Using sensory evaluation to determine the highest acceptable concentration of mango seed extract as antibacterial and antioxidant agent in fresh-cut mango. *Foods* 7 (8), 120,2020
11. L Caputo, G Amato, F Fratianni, R Coppola, V Candido, V De Feo, F.Nazzaro. Chemical Characterization and Antibiofilm Activities of Bulbs and Leaves of Two Aglione (*Allium ampeloprasum* var. *holmense* Asch. et Graebn.) Landraces Grown in Southern Italy. *Molecules* 25 (23), 5486, 2020
12. F Fratianni, A Cozzolino, A d'Acierno, F Nazzaro, R Riccardi, P Spigno. Qualitative Aspects of Some Traditional Landraces of the Tomato "Piennolo"(*Solanum lycopersicum* L.) of the Campania Region, Southern Italy. *Antioxidants* 9 (7), 565, 2020
13. L Caputo, A Smeriglio, D Trombetta, L Cornara, G Trevena, M Valussi, ... Chemical composition and biological activities of the essential oils of *Leptospermum petersonii* and *Eucalyptus gunnii*. *Frontiers in microbiology* 11, 409, 2020
14. F Fratianni, A d'Acierno, A Cozzolino, P Spigno, R Riccardi, F Raimo, ...Biochemical characterization of traditional varieties of sweet pepper (*Capsicum annuum* L.) of the Campania region, Southern Italy. *Antioxidants* 9 (6), 556, 2020
15. F Nazzaro, F Fratianni, V De Feo, A Battistelli, AG Da Cruz, R Coppola. Polyphenols, the new frontiers of prebiotics. *Adv. Food Nutr. Res* 94, 35-38, 2020
16. R Rega, O Gennari, L Mecozzi, V Pagliarulo, M Mugnano, E Oleandro, ... Pyro-electrification of freestanding polymer sheets: a new tool for cation-free manipulation of cell adhesion in vitro. *Frontiers in chemistry* 7, 429, 2019

17. MR Tapia-Rodriguez, AT Bernal-Mercado, MM Gutierrez-Pacheco, ... Virulence of *Pseudomonas aeruginosa* exposed to carvacrol: Alterations of the Quorum sensing at enzymatic and gene levels. *Journal of cell communication and signaling* 13 (4), 531-537, 2019
18. F Fratianni, A Cozzolino, V De Feo, R Coppola, MN Ombra, F Nazzaro. Polyphenols, antioxidant, antibacterial, and biofilm inhibitory activities of peel and pulp of *Citrus medica* L., *Citrus bergamia*, and *Citrus medica* cv. Salò Cultivated in Southern Italy. *Molecules* 24 (24), 4577, 2019
19. NM Coutinho, MR Silveira, TC Pimentel, MQ Freitas, J Moraes, ...Chocolate milk drink processed by cold plasma technology: Physical characteristics, thermal behavior and microstructure. *LWT* 102, 324-329, 2019
20. T Della Pepa, HS Elshafie, R Capasso, V De Feo, I Camele, F Nazzaro, ... Antimicrobial and phytotoxic activity of *Origanum heracleoticum* and *O. majorana* essential oils growing in Cilento (Southern Italy). *Molecules* 24 (14), 2576, 2019
21. MR Silveira, NM Coutinho, EA Esmerino, J Moraes, LM Fernandes, ... Guava-flavored whey beverage processed by cold plasma technology: Bioactive compounds, fatty acid profile and volatile compounds. *Food chemistry* 279, 120-127, 2019
22. MM Gutierrez-Pacheco, AT Bernal-Mercado, FJ Vazquez-Armenta, ...Quorum sensing interruption as a tool to control virulence of plant pathogenic bacteria. *Physiological and Molecular Plant Pathology* 106, 281-291, 2019
23. NM Coutinho, MR Silveira, LM Fernandes, J Moraes, TC Pimentel, ...Processing chocolate milk drink by low-pressure cold plasma technology. *Food Chemistry* 278, 276-283, 2019
24. F Nazzaro, F Fratianni, R Cozzolino, A Martignetti, L Malorni, V De Feo, ...Antibacterial activity of three extra virgin olive oils of the Campania region, Southern Italy, related to their polyphenol content and composition. *Microorganisms* 7 (9), 321, 2019
25. F Nazzaro, F Fratianni, A d'Acierno, R Coppola, FJ Ayala-Zavala, ...Essential oils and microbial communication. In *Essential Oils-Oils of Nature*, 2019
26. L Liguori, G Adiletta, F Nazzaro, F Fratianni, M Di Matteo, D Albanese. Biochemical, antioxidant properties and antimicrobial activity of different onion varieties in the Mediterranean area. *Journal of Food Measurement and Characterization*, 1-10, 2019
27. F Nazzaro, F Fratianni, A d'Acierno, V De Feo, FJ Ayala-Zavala, ...Effect of polyphenols on microbial cell-cell communications. In (G.Tommonaro ed): *Quorum Sensing*, 195-223, 2019
28. B Mandracchia, J Palpacuer, F Nazzaro, V Bianco, R Rega, P Ferraro, S.Grilli. Biospeckle decorrelation quantifies the performance of alginate-encapsulated probiotic bacteria. *IEEE Journal of Selected Topics in Quantum Electronics* 25 (1), 1-6, 2018
29. Gennari, V Marchesano, R Rega, L Mecozzi, F Nazzaro, F Fratianni, ...Pyroelectric effect enables simple and rapid evaluation of biofilm formation. *ACS applied materials & interfaces* 10 (18), 15467-15476,2018
30. M Snoussi, E Noumi, R Punchappady-Devasya, N Trabelsi, S Kanekar, ...Antioxidant properties and anti-quorum sensing potential of *Carum copticum* essential oil and phenolics against *Chromobacterium violaceum*. *Journal of food science and technology* 55 (8), 2824-2832, 2018
31. MF Sperry, HLA Silva, CF Balthazar, EA Esmerino, S Verruck, ...Probiotic Minas Frescal cheese added with *L. casei* 01: Physicochemical and bioactivity characterization and effects on hematological/biochemical parameters of hypertensive ... *Journal of Functional Foods* 45, 435-443, 2018
32. CF Balthazar, HLA Silva, EA Esmerino, RS Rocha, J Moraes, MAV Carmo, ... The addition of inulin and *Lactobacillus casei* 01 in sheep milk ice cream. *Food Chemistry* 246, 464-472, 2018
33. HLA Silva, CF Balthazar, EA Esmerino, RPC Neto, RS Rocha, J Moraes, ...Partial substitution of NaCl by KCl and addition of flavor enhancers on probiotic Prato cheese: a study covering manufacturing, ripening and storage time. *Food chemistry* 248, 192-200, 2018

34. HLA Silva, CF Balthazar, EA Esmerino, RPC Neto, RS Rocha, J Moraes, ... Partial substitution of NaCl by KCl and addition of flavor enhancers on probiotic Prato cheese: a study covering manufacturing, ripening and storage time. *Food chemistry* 248, 192-200, 2018
35. F Fratianni, MN Ombra, A d'Acierno, L Cipriano, F Nazzaro. Apricots: biochemistry and functional properties. *Current Opinion in Food Science* 19, 23-29, 2018
36. F Nazzaro, F Fratianni, MN Ombra, A d'Acierno, R Coppola. Recovery of biomolecules of high benefit from food waste. *Current Opinion in Food Science* 22, 43-54 17, 2018
37. D Granato, F Nazzaro, TC Pimentel, EA Esmerino, A Gomes da Cruz. Probiotic Food Development: An Updated Review Based on Technological Advancement Reference Module in Food Science 12 2018
38. MN Ombra, A d'Acierno, F Nazzaro, P Spigno, R Riccardi, M Zaccardelli, ... Alpha-amylase,  $\alpha$ -glucosidase and lipase inhibiting activities of polyphenol-rich extracts from six common bean cultivars of Southern Italy, before and after cooking. *International journal of food sciences and nutrition* 69 (7), 824-834, 2018
39. F Fratianni, M Cefola, B Pace, R Cozzolino, B De Giulio, A Cozzolino, A. Logrieco, R. Coppola, F. Nazzaro. Changes in visual quality, physiological and biochemical parameters assessed during the postharvest storage at chilling or non-chilling temperatures of three sweet basil ... *Food chemistry* 229, 752-760, 2017
40. LA Ortega-Ramirez, BA Silva-Espinoza, I Vargas-Arispuro, ... Combination of *Cymbopogon citratus* and *Allium cepa* essential oils increased antibacterial activity in leafy vegetables. *Journal of the Science of Food and Agriculture* 97 (7), 2166-2173, 2017
41. F Nazzaro, F Fratianni, R Coppola, VD Feo. Essential oils and antifungal activity. *Pharmaceuticals* 10 (4), 86, 2017
42. L Caputo, F Nazzaro, LF Souza, L Aliberti, L De Martino, F Fratianni, V. De Feo. *Laurus nobilis*: Composition of essential oil and its biological activities. *Molecules* 22 (6), 930, 2017
43. E Noumi, M Snoussi, A Merghni, F Nazzaro, G Quindós, G Akdamar, ... Phytochemical composition, anti-biofilm and anti-quorum sensing potential of fruit, stem and leaves of *Salvadora persica* L. methanolic extracts. *Microbial pathogenesis* 109, 169-176, 2017
44. FJ Vázquez-Armenta, BA Silva-Espinoza, MR Cruz-Valenzuela, ... Antibacterial and antioxidant properties of grape stem extract applied as disinfectant in fresh leafy vegetables. *Journal of food science and technology* 54 (10), 3192-3200, 2017
45. A Cerulli, G Lauro, M Masullo, V Cantone, B Olas, B Kontek, F Nazzaro, ... Cyclic Diarylheptanoids from *Corylus avellana* Green Leafy Covers: Determination of Their Absolute Configurations and Evaluation of Their Antioxidant and ... *Journal of natural products* 80 (6), 1703-1713, 2017
46. MN Ombra, A Cozzolino, F Nazzaro, A d'Acierno, P Tremonte, R Coppola, ... Biochemical and biological characterization of two Brassicaceae after their commercial expiry date. *Food chemistry* 218, 335-340, 2017
47. V Bianco, B Mandracchia, F Nazzaro, V Marchesano, O Gennari, ... Food quality inspection by speckle decorrelation properties of bacteria colonies. *SPIE Optical Metrology*, 2017
48. B Nicolaus, A Poli, P Di Donato, I Romano, G Laezza, A Gioiello, S Ulgiati, ... Pb<sup>2+</sup> effects on growth, lipids, and protein and DNA profiles of the thermophilic bacterium *Thermus thermophilus*. *Microorganisms* 4 (4), 45, 2016
49. R Cozzolino, B Pace, M Cefola, A Martignetti, M Stocchero, F Fratianni, B. De Giulio, A. Logrieco, F. Nazzaro. Assessment of volatile profile as potential marker of chilling injury of basil leaves during postharvest storage. *Food chemistry* 213, 361-368, 2016
50. L Aliberti, L Caputo, V De Feo, L De Martino, F Nazzaro, LF Souza. Chemical composition and in vitro antimicrobial, cytotoxic, and central nervous system activities of the essential oils of *Citrus medica* L. cv. 'Liscia' and *C. medica* cv. 'Rugosa' ... *Molecules* 21 (9), 1244, 2016

51. I Apostolico, L Aliberti, L Caputo, V De Feo, F Fratianni, F Nazzaro, V. De Feo. Chemical composition, antibacterial and phytotoxic activities of *Peganum harmala* seed essential oils from five different localities in Northern Africa. *Molecules* 21 (9), 1235, 2016
52. LF Souza, L Caputo, IB Inchausti De Barros, F Fratianni, F Nazzaro, V. De Feo. *Pereskia aculeata* Muller (Cactaceae) Leaves: chemical composition and biological activities. *International journal of molecular sciences* 17 (9), 1478, 2016
53. C Pane, F Fratianni, M Parisi, F Nazzaro, M Zaccardelli. Control of *Alternaria* post-harvest infections on cherry tomato fruits by wild pepper phenolic-rich extracts. *Crop Protection* 84, 81-87, 2016
54. MN Ombra, A d'Acierno, F Nazzaro, R Riccardi, P Spigno, M Zaccardelli, F. Fratianni. Phenolic composition and antioxidant and antiproliferative activities of the extracts of twelve common bean (*Phaseolus vulgaris* L.) endemic ecotypes of Southern Italy before and after cooking. *Oxidative medicine and cellular longevity* 2016, 2016
55. F Fratianni, MN Ombra, A Cozzolino, R Riccardi, P Spigno, P Tremonte, R. Coppola, F. Nazzaro. Phenolic constituents, antioxidant, antimicrobial and anti-proliferative activities of different endemic Italian varieties of garlic (*Allium sativum* L.) *Journal of Functional Foods* 21, 240-248, 2016
56. F Fratianni, R Riccardi, P Spigno, MN Ombra, A Cozzolino, P Tremonte, R. Coppola, F. Nazzaro. Biochemical Characterization, Antimicrobial, and Antifungal Activity of Two Endemic Varieties of Garlic (*Allium sativum* L.) of the Campania Region, Southern Italy. *Journal of medicinal food* 19 (7), 686-691, 2016
57. MN Ombra, F Fratianni, T Granese, F Cardinale, A Cozzolino, F Nazzaro. In vitro antioxidant, antimicrobial and anti-proliferative activities of purple potato extracts (*Solanum tuberosum* cv Vitelotte noire) following simulated gastro-intestinal transit. *Natural product research* 29 (11), 1087-1091, 2015
58. L De Martino, F Nazzaro, E Mancini, V De Feo. Essential Oils from Mediterranean Aromatic Plants. In: *The Mediterranean Diet An Evidence-Based Approach*, 348-359, 2015
59. D Del Monte, L De Martino, A Marandino, F Fratianni, F Nazzaro, ...Phenolic content, antimicrobial and antioxidant activities of *Hypericum perforatum* L. *Industrial Crops and Products* 74, 342-347, 2015
60. F Nazzaro, F Fratianni, A d'Acierno, R Coppola. Gut microbiota and polyphenols: A strict connection enhancing human health. *Advances in food biotechnology*, 335-350, 2015
61. F Fratianni, S Pepe, F Cardinale, T Granese, A Cozzolino, R Coppola, ...*Eruca sativa* might influence the growth, survival under simulated gastrointestinal conditions and some biological features of *Lactobacillus acidophilus*, *Lactobacillus plantarum* ... *International journal of molecular sciences* 15 (10), 17790-17805, 2014
62. F Fratianni, F Cardinale, I Russo, C Iuliano, P Tremonte, R Coppola, F. Nazzaro. Ability of synbiotic encapsulated *Saccharomyces cerevisiae* boulardii to grow in berry juice and to survive under simulated gastrointestinal conditions. *Journal of microencapsulation* 31 (3), 299-305, 2014
63. F Fratianni, F Cardinale, A Cozzolino, T Granese, D Albanese, R. Coppola, F. Nazzaro. Polyphenol composition and antioxidant activity of different grass pea (*Lathyrus sativus*), lentils (*Lens culinaris*), and chickpea (*Cicer arietinum*) ecotypes of the Campania Region, Southern Italy. *Journal of functional foods* 7, 551-557, 2014
64. F Nazzaro, F Fratianni, L De Martino, R Coppola, V De Feo. Effect of essential oils on pathogenic bacteria. *Pharmaceuticals* 6 (12), 1451-1474, 2013
65. F Nazzaro, F Fratianni, R Coppola. Quorum sensing and phytochemicals. *International journal of molecular sciences* 14 (6), 12607-12619, 2013
66. T Marrufo, F Nazzaro, E Mancini, F Fratianni, R Coppola, L De Martino, V. De Feo. Chemical composition and biological activity of the essential oil from leaves of *Moringa oleifera* Lam. cultivated in Mozambique. *Molecules* 18 (9), 10989-11000, 2013

67. F Nazzaro, P Orlando, F Fratianni, R Coppola. Microencapsulation in food science and biotechnology Current opinion in biotechnology 23 (2), 182-186, 2012
68. F Nazzaro, P Orlando, F Fratianni, A Di Luccia, R Coppola. Protein analysis-on-chip systems in foodomics. Nutrients 4 (10), 1475-1489, 2012
69. F Nazzaro, F Fratianni, R Coppola. Microtechnology and nanotechnology in food science. In: Green technologies in food production and processing, 471-494, 2012
70. F Nazzaro, F Fratianni, B Nicolaus, A Poli, P Orlando The prebiotic source influences the growth, biochemical features and survival under simulated gastrointestinal conditions of the probiotic *Lactobacillus acidophilus*. Anaerobe 18 (3), 280-285 , 2012
71. J Boye, Y Arcand. Green technologies in food production and processing. Springer Science & Business Media, 2012
72. F Nazzaro, F Fratianni, P Orlando, R Coppola. Biochemical traits, survival and biological properties of the probiotic *Lactobacillus plantarum* grown in the presence of prebiotic inulin and pectin as energy source. Pharmaceuticals 5 (5), 481-492, 2012
73. F Fratianni, R Coppola, F Nazzaro. Phenolic composition and antimicrobial and anti-quorum sensing activity of an ethanolic extract of peels from the apple cultivar Annurca. Journal of Medicinal Food 14 (9), 957-963, 2011
74. D Granato, GF Branco, F Nazzaro, AG Cruz, JAF Faria. Functional foods and nondairy probiotic food development: trends, concepts, and products. Comprehensive reviews in food science and food safety 9 (3), 292-302, 2010
75. JA Mendiola, PJ Martin-Alvarez, FJ Senorans, G Reglero, A Capodicasa, ...Design of natural food antioxidant ingredients through a chemometric approach. Journal of Agricultural and Food Chemistry 58 (2), 787-792, 2010
76. F Fratianni, L De Martino, A Melone, V De Feo, R Coppola, F Nazzaro. Preservation of chicken breast meat treated with thyme and balm essential oils. Journal of food science 75 (8), M528-M535, 2010
77. F Nazzaro, F Fratianni, R Coppola, A Sada, P Orlando. Fermentative ability of alginate-prebiotic encapsulated *Lactobacillus acidophilus* and survival under simulated gastrointestinal conditions. Journal of Functional Foods 1 (3), 319-323, 2009
78. L De Martino, V De Feo, F Fratianni, F Nazzaro. Chemistry, antioxidant, antibacterial and antifungal activities of volatile oils and their components. Natural product communications 4 (12), 1934578X0900401226, 2009
79. L De Martino, V De Feo, F Nazzaro. Chemical composition and in vitro antimicrobial and mutagenic activities of seven *Lamiaceae* essential oils. Molecules 14 (10), 4213-4230, 2009
80. F Nazzaro, F Fratianni, A Sada, P Orlando. Synbiotic potential of carrot juice supplemented with *Lactobacillus* spp. and inulin or fructooligosaccharides. Journal of the Science of Food and Agriculture 88 (13), 2271-2276, 2008
81. F Fratianni, M Tucci, M De Palma, R Pepe, F Nazzaro. Polyphenolic composition in different parts of some cultivars of globe artichoke (*Cynara cardunculus* L. var. *scolymus* (L.) Fiori). Food Chemistry 104 (3), 1282-1286, 2007
82. F Nazzaro, F Fratianni, G Picariello, R Coppola, A Reale, A Di Luccia. Evaluation of gamma rays influence on some biochemical and microbiological aspects in black truffles. Food Chemistry 103 (2), 344-35, 2007
83. F Fratianni, A Di Luccia, R Coppola, F Nazzaro. Mutagenic and antimutagenic properties of aqueous and ethanolic extracts from fresh and irradiated *Tuber aestivum* black truffle: A preliminary study. Food Chemistry 102 (2), 471-474, 2007
84. B De Giulio, P Orlando, G Barba, R Coppola, M De Rosa, A Sada, R. Coppola, F. Nazzaro. Use of alginate and cryo-protective sugars to improve the viability of lactic acid bacteria after freezing and freeze-drying. World Journal of Microbiology and Biotechnology 21 (5), 739-746, 2005

