

CURRICULUM VITAE FILOMENA NAZZARO

INFORMAZIONI PERSONALI

Cognome, Nome	FILOMENA NAZZARO
Indirizzo	ISA-CNR, VIA ROMA, 64 - 83100, AVELLINO
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Nazionalità	ITALIANA

ESPERIENZA LAVORATIVA

Date (da – a)	1 GENNAIO 2021 - PRESENTE
Nome del datore di lavoro	Consiglio Nazionale delle Ricerche, Istituto di Scienze dell'Alimentazione (CNR-ISA)
Tipo di azienda o settore	Istituto di ricerca pubblico
Funzione o posizione	Dirigente di ricerca

Date (da – a)	DA GENNAIO 2010 AL 31 DICEMBRE 2020
Nome del datore di lavoro	Consiglio Nazionale delle Ricerche, Istituto di Scienze dell'Alimentazione (CNR-ISA)
Tipo di azienda o settore	Istituto di ricerca pubblico
Funzione o posizione	Ricercatore II Livello Professionale

Date (da – a)	DA FEBBAIO 1995 AL 31 DICEMBRE 2009
Nome del datore di lavoro	Consiglio Nazionale delle Ricerche, Istituto di Scienze dell'Alimentazione (CNR-ISA)
Tipo di azienda o settore	Istituto di ricerca pubblico
Funzione o posizione	Ricercatore III Livello Professionale

ISTRUZIONE E FORMAZIONE

Periodo (da – a)	1987-1990
Nome e tipo di istituto di istruzione	Università degli Studi di Napoli
Qualifica conseguita	Dottorato di Ricerca

Periodo (da – a)	1978-1986
Nome e tipo di istituto di istruzione	Università degli Studi di Napoli
Funzione o posizione	Laurea in Scienze Biologiche

MADRELINGUA	ITALIANO
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ALTRE LINGUE	
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	INGLESE
Lettura	buono
Scrittura	buono
Espressione orale	sufficiente

FORMAZIONE
(principale)

anno 1991-1993 Assegno di ricerca post dottorato presso Università degli Studi di Napoli

CAPACITÀ ORGANIZZATIVE
(principali)

Group management; project management

**Attività di
ricerca/Progetti**
(Principali)

Attività di ricerca

Caratterizzazione biochimica e salutistico-nutrizionale di erbe officinali, spezie, risorse genetiche vegetali dell'area Mediterranea ed autoctone della Regione Campania (collaborazioni con CNR, UniSA, UniMol)

Studio delle proprietà antimicrobiche, anti-biofilm e prebiotiche di prodotti alimentari, estratti vegetali ed oli essenziali (collaborazioni con UniSa, UniMol, Turchia, Messico)

Valutazione delle proprietà prebiotiche di polifenoli, oli, miscele di carboidrati (collaborazioni con CNR, UniSa, UniMol)

Studio del controllo fisiologico e biochimico sulla sicurezza microbiologica di ortaggi per sistemi biorigenerativi di supporto alla vita nello spazio (con CNR-IRET).

Utilizzo di sostanze naturali per il prolungamento della shelf life di prodotti alimentari (lattiero caseari, carni fermentati) (collaborazioni con UniSA e UniMol).

Messa a punto di nuovi prodotti alimentari (creme spalmabili di formaggio) (collaborazione con UniSA)

Messa a punto di nuovi sistemi rapidi di analisi microbiologica mediante metodologie ottiche e nanofibre ("biospeckle", "BET carrier", collaborazione con CNR-ISASI)

Progetti

- ReBUS "In-Situ Resource Bio-Utilization per il supporto alla vita nello Spazio) è un progetto teso a capire come coltivare piante superiori in ambienti extraterrestri utilizzando le risorse disponibili in loco Bando di ricerca dell'Agenzia Spaziale Italiana ASI - Missioni future di esplorazione umana dello spazio, area tematica Sistemi Biorigenerativi.
- Sistemi e tecnologie per la produzione di microraggi nello Spazio 'Microgreens x Microgravity' (MICROx2).. Bando di ricerca dell'Agenzia Spaziale Italiana ASI
- PSR Campania 2014-2020 - Misura 10 - Sottomisura 10.2 - Tipologia di intervento 10.2.1
 1. ABC - AgroBiodiversità Campana: Moltiplicazione, conservazione e caratterizzazione di risorse genetiche vegetali erbacee autoctone
 2. DiCoVaLe - Diversità, Conservazione e Valorizzazione delle specie Legnose da frutto autoctone campane

Collaborazioni in progetti:

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

Progetto Mis 16.1 az .2 «Caprini Erbosi»

Progetto MISE: APPROCCI INNOVATIVI PER BEVANDE E ALIMENTI FUNZIONALI CON MATRICI VEGETALI MEDITERRANEE» («I-PRO MED»).

Produzione scientifica

78 Pubblicazioni in Riviste Scientifiche Internazionali (ISI WoS)

2 libri (co-editore)

11 Capitoli in libri,

4 brevetti

Data, 16/12/2021

Pubblicazioni (principali)

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 α -Glycosidase Activity of Different Italian Monofloral Honey, 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, α -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, ... Pb²⁺ 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 and 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