



PERSONAL DETAILS

First name, Surname	TIZIANA DI RENZO
Telephone (office)	+390825299541
Fax	+390825781585
E-mail	tiziana.direnzo@isa.cnr.it
Web Site	www.isa.cnr.it
Nationality	Italian
Place and Date of Birth	Caserta, September 14, 1979

CURRENT POSITION

From 01.12.2011 to date	Researcher (Matricola n.14557) in Food Microbiology at the Institute of Food Science of National Research Council, ISA-CNR, Via Roma, 64, 83100, Avellino, Italy.
--------------------------------	---

WORK EXPERIENCE

From 02/2008 to 30/11/2011	Research Fellow “ <i>Selection of natural compounds for the preservation of sensorial and microbiological quality of fermented sausages</i> ”, Department of Science and Technology of Agricultural Food and Microbiology, University of Molise, Campobasso within the activities of the Sixth Framework Programme entitled “ <i>NOvel Vegetal-based Extracts Additives for CHEMical-Free FOOD (NOCHEMFOOD)</i> – Contract n. FOOD-CT-2006-023060”.
2005-20011	Teaching assistant for Agrary Microbiology Courses (SSD AGR16), Department of Science and Technology of Agricultural Food and Microbiology, University of Molise, Campobasso.
From 2003 until present	Assistant supervisor of more than 25 thesis

EDUCATION AND TRAINING

January 28, 2008	PhD in Food Biotechnology, Department of Science and Technology of Agricultural Food and Microbiology, University of Molise, Campobasso.
-------------------------	---

2005	License/qualification to practice as a Food Technologist, Department of Science and Technology of Agricultural Food and Microbiology, University of Molise, Campobasso.
From 12/2003 to 31/10/2004	Post-lauream Fellowship “ <i>Characterization of useful microorganisms for the ripening of traditional sausages</i> ”, Department of Science and Technology of Agricultural Food and Microbiology, University of Molise, Campobasso.
Dicember 3, 2003	Degree cum laude in Food Sciences and Technology, University of Molise.
1997/98	High school leaving Qualification in scientific studies , Liceo Scientifico Statale “G. Rummo”, Benevento.

RESEARCH ACTIVITIES

Her scientific activity is focused on the food microbiology, with particular attention to microbial communities and their evolution during the production and the ripening of different fermented foods.

She identified and characterized, by phenotypic and genetic techniques, a large number of microorganisms isolated from typical fermented foods and she studied the interactions between microorganisms of food interest.

Another important topic is addressed to the study of potentially probiotic bacteria, by the characterization of their resistance to gastrointestinal and food-processing stresses, and of their health activities.

Other activities concern the study of novel tools for the improvement of the shelf-life of fresh foods.

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.

RESEARCH PROJECTS

She takes part to the following projects:

Project “**DERFRAM**”, MIS 124 Campania Region, PSR2007-2013, entitled “Sviluppo di derivati di frutta ad elevato grado di sicurezza d’uso”. She is scientific responsible for the Institute of Food Science UNIT.

Project “**QUINOAFELIX**”, MIS 124 Campania Region, PSR2007-2013, entitled “Introduzione della quinoa (*Chenopodium quinoa willd*) in Campania per la produzione di alimenti a valenza funzionale ed elevato valore nutrizionale”. She is scientific responsible for the Institute of Food Science UNIT.

Project “**INTERFORM**”, MIS 124 Campania Region, PSR2007-2013, entitled “Interventi tecnologici per l’innovazione e la diversificazione della produzione di formaggio bovino in Irpinia.

Project “**TICASTAQUAL**”, MIS 124 Campania Region, PSR2007-2013, entitled “Tecniche innovative per una castagna di qualità”.

Project “**QUALIFORM**”, MIS 124 Basilicata Region, PSR2007-2013, entitled “Strategie ecosostenibili per la produzione di formaggi a pasta filata lucani di qualità”.

Project “**CASTALEA**”, MIS 124 Campania Region, PSR2007-2013, entitled “Protezione delle castagne dai danni causati dai Lepidotteri Torticidi (*Cydia*); valutazione della qualità e della sicurezza del prodotto”.

Project “**PROCAST**”, MIS 124 Campania Region, PSR2007-2013, entitled “Protezione e salvaguardia delle caratteristiche qualitative delle castagne infestate dal Coleottero Balanino mediante interventi in campo e post-raccolta”.

Project “**BIOCINICAST**”, MIS 124 Campania Region, PSR2007-2013, entitled “Protezione e salvaguardia delle caratteristiche qualitative delle castagne infestate dal Coleottero Balanino mediante interventi in campo e post-raccolta”.

Project **CISIA** "Conoscenze integrate per sostenibilità ed innovazione del Made in Italy Agroalimentare" entitled **PROFETIC** « Miglioramento della qualità di Prodotti Fermentati Tipici della Campania ».

Project **FIRB2010**, n. RBFR107VML, entitled “Genetic and physiological basis of aerobic metabolism in *Lactobacillus rhamnosus* e *Lactobacillus paracasei*: basic and applied aspects. She is scientific responsible for the Agreement of Collaboration between ISA-CNR and University of Molise entitled “Valutazione dell'espressione genica in ceppi di *Lb. rhamnosus* e *Lb. paracasei* sottoposti a differenti tipologie di stress”.

Project **FIRB2010**, n. RBFR107VML, entitled “Genetic and physiological basis of aerobic metabolism in *Lactobacillus rhamnosus* e *Lactobacillus paracasei*: basic and applied aspects. She is scientific responsible for the Agreement of Collaboration between ISA-CNR and University of Basilicata entitled “Valutazione del polimorfismo e dell'espressione di geni coinvolti nel metabolismo aerobio e nella risposta allo stress ossidativo in ceppi appartenenti al gruppo *Lb. casei*.”

European Project Sixth Framework Programme entitled **NOCHEMFOOD** “NOvel Vegetal-based Extracts Additives for CHEMical-Free FOOD –. Contract n. FOOD-CT-2006-023060”.

Project **PRIN 2006** “Formulazione di colture starter per il conseguimento di elevati standard di qualità in prodotti lattiero-caseari”.

Project **PRIN 2007** “Interventi biotecnologici per la riqualificazione di carni bufaline”.

She is author of many publications about the microbiology and the biotechnology of different food:

- Rossi F, **Di Renzo T**, Preziuso M, Zotta T, Coppola R, Reale A. Survey of transferable antibiotic resistance traits in strains of *Lactobacillus casei/paracasei/rhamnosus*. Annals of Microbiology (In press), DOI: 0.1007/s13213-014-1015-8.
- Reale A, **Di Renzo T**, Rossi F, Zotta T, Iacumin L, Preziuso M, Parente E, Sorrentino E, Coppola R. Tolerance of *Lactobacillus casei*, *L. paracasei* and *L. rhamnosus* strains to stress factors encountered in food processing and in the gastro-intestinal tract. LWT-Food Science and Technology, DOI: 10.1016/j.lwt.2014.10.022.
- Succi M., Sorrentino E., **Di Renzo T.**, Tremonte P., Reale A., Tipaldi L., Pannella G., Russo A., Coppola R.. Lactic Acid Bacteria in Pharmaceutical Formulations: Presence and Viability of "Healthy Microorganisms". Journal of Pharmacy and Nutrition Sciences, 4, 66-75 (2014).
- Sorrentino E., Reale A., Tremonte P., Maiuro L., Succi M., Tipaldi L., **Di Renzo T.**, Pannella G., Coppola R. *Lactobacillus plantarum* 29 inhibits *Penicillium* spp. involved in the spoilage of black truffles (*Tuber aestivum*). Journal of Food Science, M1-M7 (2013).
- Reale A., **Di Renzo T.**, Succi M., Tremonte P., Coppola R., Sorrentino E. Microbiological and fermentative properties of baker's yeast starter used in breadmaking. Journal of Food Science, 78 (8), M1224-M1231 (2013).
- Reale A., Amadoro C., **Di Renzo T.**, Tremonte P., Succi M., Di Rienzo M., Coppola R., Sorrentino E. "Chitosano, ultrasuoni e atmosfera modificata per la conservazione del tartufo nero (*Tuber aestivum* Vitt.) fresco". Industrie Alimentari, 535: 25-32 (2013).
- Mariani M., Reale A., Nazzaro M., **Di Renzo T.**, Coppola R., Volpe M.G. Valutazione del profilo acidico e della qualità microbiologica di alimenti per l'infanzia. Industrie Alimentari, 532: 29-35 (2013).
- Pannella G., Tipaldi L., Succi M., Iorizzo M., **Di Renzo T.**, Reale A., Sorrentino E., Coppola R., Tremonte P. Valutazione di parametri di qualità di birre artigianali prodotte in Italia. Industrie delle Bevande, 240: 5-15 (2012) ISSN 0390-0541.
- Nazzaro F., Fratianni F., Coppola R., **Di Renzo T.**, Gagliardi R., Di Luccia A. Analisi delle proteine della carne di animali di specie diversa mediante 1D e 2D microelettroforesi. Ricerche e Innovazioni nell'Industria Alimentare, Vol. X: 611-614, (2012) ISBN: 978-88-96027-11-0.
- Amadoro C., **Di Renzo T.**, Tremonte P., Reale A., Messia C., Capilongo V., Colavita G. Influenza della tecnologia di produzione sulle caratteristiche tecnologiche, chimiche e microbiologiche della "ventricina vastese". Industrie Alimentari, 509: 20-28 (2011).
- Reale A., Tremonte P., Succi M., **Di Renzo T.**, Capilongo V., Tipaldi L., Pannella G., Rosato M.P., Iaffaldano N., Coppola R., Sorrentino E. Impiego di chiosano per la salvaguardia della freschezza di filetti di spigola (*Dicentrarchus Labrax*). Industrie Alimentari, 516: 13-20 (2011).
- Tremonte P., Reale A., **Di Renzo T.**, Tipaldi L., Di Luccia A., Coppola R., Sorrentino E., Succi M. Interactions between *Lactobacillus sakei* and

CNC (*Staphylococcus xylosus* and *Kocuria varians*) and their influence on proteolytic activity. Letters Applied Microbiology 51(5): 586-94 (2010).

- Reale A., **Di Renzo T.**, Succi M., Tremonte P., Coppola R., Sorrentino E. Identification of lactobacilli isolated in traditional ripe wheat sourdoughs by using molecular methods. World J. Microbiol. Biotechnol. DOI 10.1007/s11274-010-0448-x. Published on line: 22 Maggio 2010.

- Comi G., Reale A., Giusto C., Tremonte P., Iacumin L., Succi M., Manzano M., **Di Renzo T.**, Coppola R., Sorrentino E. Valutazione della shelf-life di tartufo nero (*Tuber aestivum* Vitt.) conservato in differenti modalità. Industrie Alimentari, 501: 28-34 (2010).

- Sorrentino E., Tremonte P., Capobianco F., Succi M., Reale A., **Di Renzo T.**, R. Coppola *Rapporti di interazione tra microrganismi di interesse tecnologico isolati da soppressata molisana*. Industrie Alimentari, 470: 633-636 (2007).

- Tremonte P., Succi M., Reale A., **Di Renzo T.**, Sorrentino E. and Coppola R. *Interactions between strains of Staphylococcus xylosus and Kocuria varians isolated from fermented meats*. Journal of Applied Microbiology, 103: 743-751 (2007).