

CURRICULUM VITAE NOME COGNOME

PERSONAL INFORMATION

Surname, Name **ALIDA SORRENTINO**
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ORCID/SCOPUS
Nationality **ITALIAN**

WORK EXPERIENCE

Period (from – to) **JANUARY 2001 - PRESENT**
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 **Researcher**

Period (from – to) **NOVEMBER 1992-OCTOBER 2000**
Name of employer **University of Molise**
DISTAAM
Type of business or sector **volunteer / contractor in the Lab. Food Microbiology**
Occupation or position held

EDUCATION

Period (from – to) **NOVEMBER 1995-FEBRUARY 1998**
Name and type of organization **PhD course in "Food Biotechnology " University of Molise**
providing education
Title of qualification awarded **PhD**

Period (from – to) **SEPTEMBER 1986-NOVEMBER1992**
Name and type of organization **University of Molise**
providing education **Degree in Food Preparation Sciences (Food Science and Technology)**
Title of qualification awarded **Graduated in Food Science and technology**

NATIVE LANGUAGE **ITALIAN**

OTHER LANGUAGES

ENGLISH
Reading **C1**
Writing **C1**
Talking **C1**
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TRAINING

(main)

Year1999

DECEMBER 1999-DECEMBER 2000

University of Molise
DISTAAM

Scholarship holder (POST-DOC) "Study of leavened baked products", on the Project "Biotechnologies for the enhancement of baked products typical of southern Italy by identifying the factors that determine their biological, organoleptic and nutritional specificity". POM B22

Year1994

JANUARY1994-JUNE1994

Training at the Laboratory of microbiology and genetics of microorganisms with Dr. N. Nielsen; at NIZO Institute (Ede-NE).

TUCEP-COMET fellow

Research Activities/Projects

(main)

She has extensive experience in the field of food microbiology and food biotechnology. She has skills in the phenotypic and technological characterization of the native microflora of artisanal fermented foods as wine, beer, bread, cheeses and cured meats. In the selection of autochthonous microorganisms with specific technological requirements, for the formulation of new starter cultures for biotechnological processes and production of fermented foods with high qualitative, nutritional and safety characteristics, protecting the typical features and the distinctive features of the territories of production. The characterization of native microflora for the selection of yeasts and bacteria with probiotic, antagonistic and functional properties for use in the production of new foods; for biocontrol and innovative packaging.

Recently she has been / is involved in the following main projects:

-2019-2021. Nutrition, Feeding & Active Aging (NUTR-AGE). DISBA-FOE CNR 2019 project.

-2020-2021. BIO-MEMORY. The network of bio-banks of the CNR for biomonitoring, conservation of biodiversity, agro-food and environmental sustainability, and well-being "-Project SAC.AD002.173. Infrastructural upgrade.

2007-2013. Quality of typical Campania productions and its territory: innovative and integrated approach to the competitiveness of the Agribusiness - QUARC " presented as part of the project PFESR 2007-2013 - Operational Programs - Campus Projects for experimental development and industrial research.

2013-2015. Technology and operational models for the sustainable management of the food chain through the enhancement of biological waste for energy production, the reduction of Food Waste of the distribution system and the consumers and treatment and Promotion of edible fraction of municipal solid waste- BE & SAVE ; part of PON04a2_F.

2014-2015: "Isolation and characterization of yeasts from autochthonous grapes of Irpinia (Aglianico and Fiano) for formulation of new starter cultures". L.R. N.5 of 28.03.2002 of the Campania Region,

Teaching Activities

(main)

OCTOBER 2016-SEPTEMBER 2021

CNR/UNISA (University of Salerno)

Teaching activity as Professor ART 6 C 11 L., for course Microbiology, at course Biological Sciences, Department "A.Zambelli"

January 2001-July 2021

She has conducted educational activities as an external expert at various schools and grades.

She followed as tutor graduates for the realization of the thesis and doctoral and internship at the institute

Publications

33 articles in International Scientific Journals (ISI WoS)

2 Chapters in books (xx international, xx national),

6 Articles in National or not ISI Scientific Journals

31 abstracts in international or national congresses

Date, 20 december 2021

Main publications

M. PAOLUCCI, M. DI STASIO, A. SORRENTINO, F. LA CARA, M. G. VOLPE. Active Edible Polysaccharide-Based Coating for Preservation of Fresh Figs (*Ficus carica* L.). *Foods*, 9, 1793; doi:10.3390/foods9121793 (2020)

F. BOSCAINO, E. IONATA, F. LA CARA, S. GUERRIERO, L. MARCOLONGO, A. SORRENTINO. Impact of *Saccharomyces cerevisiae* and *Metschnikowia fructicola* autochthonous mixed starter on Aglianico wine volatile compounds. *Journal of Food Science and Technology* V. 56, pp 4982–4991 Doi.org/10.1007/s13197-019-03970-9 (2019)

SIANO F., FASULO G., GIARAMITA L., SORRENTINO A., BOSCAINO F., SPROVIERI M., DI STASIO M., COCCIONI R., VOLPE M.G. Chemical-nutrition composition, microbiological analysis and volatile compound content of Fossa cheese ripened in different pits. *It. Journal Food Science*, V. 31 (4) doi.org/10.14674/IJFS-1470 (2019)

LUONGO D.; TREPPICCIONE L.; SORRENTINO A.; FERROCINO I.; TURRONI S.; GATTI M.; DI CAGNO R.; SANZ Y.; ROSSI M. Immune-modulating effects in mouse dendritic cells of lactobacilli and bifidobacteria isolated from individuals following omnivorous, vegetarian and vegan diets. *Cytokine* V. 97, pp 141-148. Doi.org/10.1016/j.cyto.2017.06.007 (2017)

D. LUONGO, A. COPPOLA, L. TREPPICCIONE, P. BERGAMO, A. SORRENTINO, I. FERROCINO, S. TURRONI, E. NEVIANI, R. DI CAGNO, L. COCOLIN, M. ROSSI. Modulation of the cytokine profile in Caco-2 cells by faecal lactobacilli and bifidobacteria from individuals with distinct dietary habits. *Cytokine*, V.90, pp. 80-87. DOI n: 10.1016/j.cyto.2016.11.007 (2017)

MAZZARELLA G.; PERNA A.; MARANO A.; LUCARIELLO A.; ROTONDI AUFIERO V.; SORRENTINO A.; MELINA R.; GUERRA G.; TACCONE F.S.; IAQUINTO G.; DE LUCA A. Pathogenic Role of Associated Adherent-Invasive *Escherichia coli* in Crohn's Disease. *Journal of cellular physiology*, V 232, (10), pp 2860-2868. Doi.org/10.1002/jcp.25717 (2017)

BOSCAINO F., CAMMAROTA G., OTTOMBRINO A., NAZZARO M., SIANO F., VOLPE M.G., SORRENTINO A. Chemical, Volatile Profile and Shelf Life of Muffin Enriched with Supplementation Chestnut Cream". *Journal of Food Processing and Preservation*, V.41, (4) e13013. DOI: 10.1111/jfpp.13013 (2017)

MAZZEO MF.; LIPPOLIS R.; SORRENTINO A.; LIBERTI S.; FRAGNITO F.; SICILIANO RA. *Lactobacillus acidophilus*-Rutin Interplay Investigated by Proteomics. *Plos One*, V 10(11), e0142376. DOI: 10.1371/journal.pone.0142376 (2015)

BOSCAINO F., CUTRI G., VOLPE M.G., BLAIOTTA G., SORRENTINO A. Evolution of polyphenols, volatile aroma compounds and natural yeast flora of Coda di Volpe white grape. *Chemical Engineering Transactions*, 43, 7-12 DOI: 10.3303/CET1543002 (2015).

G. IAQUINTO, B. PERUGINI, V. AMATO, A. MARANO, V. ROTONDI AUFIERO, R. MASTANTUONI, A. SORRENTINO, G. MAZZARELLA, R. MELINA, N. GIARDULLO, A. DE LUCA Role of Adherent-Invasive *Escherichia coli* in Crohn's Disease. *Digestive Diseases and Sciences*, V. 60(9), pp 2551-2551 (2015)

M.G. VOLPE, F. SIANO, M. PAOLUCCI, A. SACCO, A. SORRENTINO, M. MALINCONICO, E. VARRICCHIO. Active edible coating effectiveness in shelf-life enhancement of trout (*Oncorhynchus mykiss*) fillets. *LWT - Food Science Technology* 60 615-622 (2015).

F. BOSCAINO, A. SORRENTINO, E. IONATA, F. LA CARA, M.G. VOLPE. Evaluation of autochthonous selected yeasts from grapes and cellar in winemaking of aglianico vine. *Bioprospect Journal* V.24, No. 3; 66-70 (2014).

F. BOSCAINO, V. ACIERNO, P. SAGGESE, R. COZZOLINO, C.M. MOTTA, A. SORRENTINO. Effectiveness of vacuum devices for home storage of rainbow trouts from game fishing lakes. *African Journal Science Research*, Vol. 3, No. 2 (2014).

APONTE M., BOSCAINO F., SORRENTINO A, COPPOLA R., MASI P., ROMANO A. Effects of Fermentation and Rye flour on microstructure and volatile compounds of chestnut flour based sourdoughs, *LWT- Food Science Technology* DOI: 10.1016/j.lwt.2014.03.022 (2014).

- M. APONTE, F. BOSCAINO, A. SORRENTINO, R. COPPOLA, P. MASI, A. ROMANO. Volatile compounds and bacterial community dynamics of chestnut-flour-based sourdoughs. *Food Chemistry* 141, pp-2394-2404 (2013).
- SORRENTINO, F. BOSCAINO, R. COZZOLINO, M.G. VOLPE, E. IONATA, S. GUERRIERO, T. PICARIELLO, F. LA CARA. Characterization of Free Volatile Compounds in Fiano Wine Produced by Different Selected Autochthonous Yeasts. *Chemical Engineering Transactions* 32 ISBN 978-88-95608-23-5; ISSN 1974-9791(2013).
- A. SORRENTINO, F. BOSCAINO, R. COZZOLINO, M. G. VOLPE, E. IONATA, F.LA CARA Autochthonous Fermentation Starters for the Production of Aglianico Wines. *Chemical Engineering Transactions* .27 ISBN 978-88-95608-18-1, ISSN 1974-9791(2012).
- CALABRETTI, F. LA CARA, A. SORRENTINO, M. DI STASIO, F. SANTOMAURO, L. RASTRELLI, L. GABRIELLI, F. LIMONE, M. G. VOLPE Characterization of volatile fraction of typical Irpinian wines fermented with a new starter yeast. *World Journal Microbiology Biotechnology* DOI 10.1007/s11274-011-0943-8 (2012).
- G. BLAIOTTA, A. SORRENTINO, A. OTTOMBRINO, M. APONTE. Short communication: Technological and genotypic comparison between *Streptococcus macedonicus* and *Streptococcus thermophilus* strains coming from the same dairy environment. *Journal Dairy Science* 94 :5871–5877; DOI: 10.3168/jds.2011-4630(2011).
- A. CALABRETTI, M. G.VOLPE, A. SORRENTINO, E. IONATA, F. SANTOMAURO, F. LA CARA. Aglianico and Fiano wines obtained with an autochthonous non-Saccharomyces yeast. *Annals Microbiology* V. 61, pp 131–136 DOI 10.1007/s13213-010-0150-0. (2011)
- G. CACACE, MARIA F. MAZZEO, A. SORRENTINO, V. SPADA, A. MALORNI, R. A. SICILIANO. Proteomics for the elucidation of cold adaptation mechanisms in *Listeria monocytogenes*. *Journal Proteomics* (73), pp.: 2021–2030 (2010).
- F. LA CARA, F. SANTOMAURO, M.G. VOLPE, A. SORRENTINO, E. IONATA, M. ROSSI. Studio della biodiversità microbica in vitigni campani per il miglioramento della produzione di vini tipici. In *Atti del Convegno "Il vino: un'importante risorsa per il futuro economico del Cilento"*. Enzo Albano Ed. Napoli., pp.: 67-73. ISBN 978-88-89677-37-(2009).
- POCSFALVI G., CACACE G., CUCCURULLO M., SERLUCA G., SORRENTINO A., SCHLOSSER G., BLAIOTTA G., MALORNI A. Proteomic analysis of exoproteins expressed by enterotoxigenic *Staphylococcus aureus* strains. *Journal Proteomics*, 8(12), pp.: 2462-76 (2008).
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- M. AVELLA, G. BRUNO, M.E. ERRICO, G. GENTILE, N. PICIOCCHI, A. SORRENTINO, M. G. VOLPE. Innovative Packaging for Minimally Processed Fruits. *Packaging Technology and Science*, 20(5), pp.: 325–335 (2007).
- MAZZEO M.F., SORRENTINO A., GAITA M., CACACE G., DI STASIO M., FACCHIANO A., F., COMI G., MALORNI A. and SICILIANO R.A. Matrix-Assisted Laser Desorption Ionization-Time of Flight Mass Spectrometry for the Discrimination of Food-Borne Microorganisms. *Applied Environmental Microbiology*, 72(2), pp.: 1180-1190 (2006).
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- G. BRUNO, N. PICIOCCHI, A. SORRENTINO, M. G. VOLPE, P. LAURIENZO, M. MALINCONICO. Nuovi sistemi di imballaggio relativi alla conservazione della mozzarella. *Industrie Alimentari XLIV n° 447* pp.: 488-494, (2005).
- C. LAURINO, P. LAURIENZO, M. MALINCONICO, M. SCOPONI, A. SORRENTINO, P. VACCA, M.G.VOLPE. "Innovative Polyamide based Packaging of fresh meat" *Journal of Applied Polymer Science* Vol. 93, Issue 1, pp. 23 – 29, Apr (2004).
- REALE A. COPPOLA R., CIPRIANO L. D'ACIERNO A., SORRENTINO A., ADDEO, F. Analisi digitale dell'immagine di pani prodotti con differenti starter microbici e tecnologie di cottura. *Tecnica Molitoria*, 7, 712-717, (2003).
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- F. NAZZARO, A. SORRENTINO, M. MALINCONICO, P. ORLANDO. Influenza dell'alginato immobilizzante sulla vitalità e sul metabolismo di batteri lattici. *Industrie Alimentari*, XLI, 7-8, pp.: 776-781 (2002).
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- COPPOLA, M. NANNI, M. IORIZZO, A. SORRENTINO, E. SORRENTINO and L. GRAZIA Survey of lactic acid bacteria isolated during the advanced stages of the ripening of Parmigiano Reggiano cheese. *J. of Dairy Research*, 64, 305-310 (1997).
- M NANNI, R. COPPOLA, M. IORIZZO, A. SORRENTINO, E. SORRENTINO, L. GRAZIA. La microflora lattica nella maturazione del formaggio Parmigiano Reggiano. *Scienza e Tecnica Lattiero-casearia*, 211-216, 48 (2) (1997).
- M NANNI, R. COPPOLA, M. IORIZZO, A. SORRENTINO, E. SORRENTINO, L. GRAZIA. La microflora lattica nella maturazione del formaggio Parmigiano Reggiano. *Scienza e Tecnica Lattiero-casearia*, 211-216, 48 (2) (1997).

- R. COPPOLA, M. IORIZZO, A. SORRENTINO, E. SORRENTINO, L. GRAZIA Resistenza al congelamento di lattobacilli mesofili isolati da insaccati e paste acide. *Industrie Alimentari*, 349-352, 35 (4) (1996).
- R. COPPOLA, M. IORIZZO, A. SORRENTINO, E. SORRENTINO, L. GRAZIA Resistenza al congelamento di lattobacilli mesofili isolati da insaccati e paste acide. *Industrie Alimentari*, 349-352, 35 (4) (1996).
- R. COPPOLA, M. IORIZZO, B. GIAGNACOVO, A. SORRENTINO, E. SORRENTINO, L. GRAZIA, C. CORINO. La soppressata molisana: caratteristiche microbiologiche e tecnologiche. *Industrie Alimentari*, 851-854, 34 (9) (1995).
- L. GRAZIA, M. IORIZZO, M. C. VENDITTI, A. SORRENTINO. Lieviti e maturazione dell'uva. *Industrie delle Bevande*, 589-592, 24 (12) (1995).