

# *CURRICULUM VITAE ET STUDIORUM*

**ANTONIO GATTUSO**

## **General information:**

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SDS Scientific Disciplinary Sector: ..... AGR/15 – Food Science and Technology

## **Education**

**July 2019** – Master’s degree in Food Science and Technology by thesis achieved in University Mediterranean of Reggio Calabria (Italy). Title of Final Dissertation: “Enrichment of bakery products with antioxidant compounds recovered from food waste”. Final Score: 110/110 cum laude.

**May 2020** – Postgraduate Course. Title of Final Dissertation: “School in the digital age”, at University of the study e-Campus.

**September 2020** – Early-stage researcher in Food Science and Technology at Agriculture Department, University Mediterranean of Reggio Calabria (Italy). Research activities focused on “Valorisation of fruit production”.

**December 2020-November 2023** – Ph.D. student in Food Science and Technology at Agriculture Department, University Mediterranean of Reggio Calabria (Italy); Title of Ph.D project: “Application of functional molecules recovered from bergamot by-products: development and improvement of food system”.

**July 2022** – Specialisation for teaching support activities in secondary schools (60cfu), at Department of Law, Economics and Human Sciences, University Mediterranean of Reggio Calabria (Italy). Final score 30/30

**July 2022** – Subject Expert and Teaching Assistant in “Packaging and distribution technology of agri-food products” at 1<sup>st</sup> Level Degree Course; and in “Quality assessment and management in gastronomy and food service” at 2<sup>nd</sup> Level Degree Course in Food Science and Technology course at Agriculture Department, University Mediterranean of Reggio Calabria (Italy).

**August 2022** – Qualification as food technologist; at Agriculture Department, University of Catania (Italy).

**November 2022** – Qualification as agro-technic, in Vibo Valentia, Calabria (Italy).

**January-June 2023** – PhD visiting student at “Agro-Food Technology Department of the Miguel Hernández University of Elche (Spain)”

**June 2023** – Subject Expert and Teaching Assistant in “Chemical Analysis and Control of Food Products” at 1<sup>st</sup> Level Degree Course; “Gastronomy” at 1<sup>st</sup> Level Degree Course; “Food service technology” at 1<sup>st</sup> Level Degree Course and in “Food technology processes” at 2<sup>nd</sup> Level Degree Course in Food Science and Technology course at Agriculture Department, University Mediterranean of Reggio Calabria (Italy).

**5<sup>th</sup>- 7<sup>th</sup> July 2023** – Selected by COST to participate at the 3<sup>rd</sup> Yeast4Bio Training School: “Yarrowia lipolytica as a cell factory for lipids from short-chain fatty acids considering molecular and engineering techniques”; at “Faculty of Biotechnology and Food Science, Wrocław University of Environmental and Life Sciences”, Chełmońskiego, Wrocław, Poland.

## **Teaching activities**

2023-2024 - ICS “Orazio Lazzarino” (RCIC804004), Via del torrente, 59 Gallico, 89100 Reggio Calabria (RC); IC “Galileo Galilei – Pascoli” (RCIC85700L), Via D. Bottari, 1 (Piazza Castello) - 89125 Reggio Calabria (RC); teaching class ADMM (Supporting in secondary school).

## **Scientific activity**

Publications in scientific journals of international relevance on SCOPUS: .....7  
Participations in National and International Conferences: .....6  
Organisation of Seminar/Conference: .....2  
H-Index (Scopus database at 01/12/2023): .....4  
Total citation (Scopus database at 01/12/2023): .....45

## **Collaborations with academic journals**

Peer-reviewer activity for “Journal of Food Measurement and Characterization” (Electronic ISSN 2193-4134, Print ISSN 2193-4126)

## Research Topics

**Antonio Gattuso's main research activities focused on the agri-food field with particular reference to:**

1. Valorisation of fruit production, in particular citrus fruits, with evaluation of quality and functional indexes;
2. Valorisation of agro-food industry by-products;
3. Application of different extraction techniques for bioactive molecules;
4. Analytical characterisation of antioxidant compounds;
5. Formulation and characterisation of food products functionalised with natural antioxidants;
6. Analysis, study and improvement of agri-food products' stability.

Antonio Gattuso has good knowledge of the main analytical techniques for identifying and quantifying chemical species, including liquid chromatography, gas chromatography, UV/Visible spectrophotometry and potentiometry.

## Publications

*Scientific articles in international journals on SCOPUS*

	<i>Quartile</i>	<i>n° cit</i>
1. Imeneo, V.; Romeo, R.; Gattuso, A.; De Bruno, A.; Piscopo, A. Functionalized Biscuits with Bioactive Ingredients Obtained by Citrus Lemon Pomace. <i>Foods</i> 2021, 10, 2460. <a href="https://doi.org/10.3390/foods10102460">https://doi.org/10.3390/foods10102460</a>	<i>Q1</i>	<i>17</i>
2. De Bruno, A., Romeo, R., Gattuso, A., Piscopo, A., Poiana, M. Functionalization of a vegan mayonnaise with high value ingredient derived from the agro-industrial sector. <i>Foods</i> , 2021, 10(11), 2684	<i>Q1</i>	<i>12</i>
3. Merlino, M.; Tripodi, G.; Cincotta, F.; Prestia, O.; Miller, A.; Gattuso, A.; Verzera, A.; Conduro, C. Technological, Nutritional, and Sensory Characteristics of <i>Gnocchi</i> Enriched with Hemp Seed Flour. <i>Foods</i> 2022, 11, 2783. <a href="https://doi.org/10.3390/foods11182783">https://doi.org/10.3390/foods11182783</a>	<i>Q1</i>	<i>7</i>
4. De Bruno, A.; Gattuso, A.; Romeo, R.; Santacaterina, S.; Piscopo, A. Functional and Sustainable Application of Natural Antioxidant Extract Recovered from Olive Mill Wastewater on Shelf-Life Extension of “Basil Pesto”. <i>Appl. Sci.</i> 2022, 12, 10965. <a href="https://doi.org/10.3390/app122110965">https://doi.org/10.3390/app122110965</a>	<i>Q2</i>	<i>1</i>

5. De Bruno, A.; Gattuso, A.; Ritorto, D.; Piscopo, A.; Poiana, M. Effect of Edible Coating Enriched with Natural Antioxidant Extract and Bergamot Essential Oil on the Shelf Life of Strawberries. <i>Foods</i> 2023, 12,488. <a href="https://doi.org/10.3390/foods12030488">https://doi.org/10.3390/foods12030488</a>	<i>Q1</i>	<i>7</i>
6. Gattuso, A.; Piscopo, A.; Romeo, R.; De Bruno, A.; Poiana, M. Recovery of Bioactive Compounds from Calabrian Bergamot Citrus Waste: Selection of Best Green Extraction. <i>Agriculture</i> 2023, 13, 1095. <a href="https://doi.org/10.3390/agriculture13051095">https://doi.org/10.3390/agriculture13051095</a>	<i>Q1</i>	<i>1</i>
7. Gattuso, A.; Piscopo, A.; Santacaterina, S.; Imeneo, E.; De Bruno, A.; Poiana, M. Fortification of Vegetable Fat with natural antioxidants recovered by Bergamot Pomace to use as ingredient for the production of biscuits. <i>Sustainable Food Technology</i> . 2023 DOI: 10.1039/d3fb00125c		<i>0</i>

### ***Organisation of Seminar and Conference***

- Seminar organization on: “Quality and innovation in agro-food industry”; at CEIP ELS GARROFERS DE ALGODA-MATOLA (ELCHE, SPAIN), May 4<sup>th</sup>, 2023;
- Seminar organized on “Valorisation of agro-food industry by products: application of bioactive compounds in food systems”; at the University Residence Miguel Hernández (Orihuela, Alicante, Spain), May 16<sup>th</sup> 2023.

### ***Participation in National and International Conferences***

- Gattuso A (2023). Oral communication: “Application of functional molecules recovered from bergamot by-products: development and improvement of food systems”. In: 27<sup>th</sup> Workshop on the Developments in the Italian PhD Research on Food Science Technology and Biotechnology, University of Naples Federico II, September 13<sup>th</sup>-15<sup>st</sup>, 2023
- Gattuso A (2023). Oral communication. “Selection of bioactive compounds extraction method to valorise Bergamot (*Citrus bergamia* Risso) waste” at 4<sup>th</sup> International Virtual Conference on Food Science & Nutrition, 07<sup>th</sup>-08<sup>th</sup> July, 2023
- GATTUSO A. (2023). “Quality and innovation in agro-food industry”; at CEIP ELS GARROFERS DE ALGODA-MATOLA (ELCHE, SPAIN), May 4<sup>th</sup>, 2023
- GATTUSO A.; De Bruno A.; Piscopo A.; Poiana P. (2023). “Bergamot Pomace Extract: A Potential Source of Antioxidants for Enhancing Vegetable Fat and Baked Goods”. In “I Congreso de CyTAV- Congreso de innovación alimentaria”, Universitat de Valencia, Facultad de Farmacia, March 13<sup>rd</sup>, 2023

- GATTUSO A. (2022). “Application of functional molecules recovered from bergamot by-products: development and improvement of food systems”. In: 26<sup>th</sup> Workshop on the Developments in the Italian PhD Research on Food Science Technology and Biotechnology, University of Asti, September 19<sup>th</sup>-21<sup>st</sup>, 2022
- GATTUSO A. (2021). “Application of functional molecules recovered from bergamot by-products: development and improvement of food systems”. 1<sup>st</sup> telematic Workshop on the Developments in the Italian PhD Research on Food Science Technology and Biotechnology, University of Palermo, September 14<sup>th</sup>-15<sup>th</sup>, 2021.

05/12/2023

