

EUROPEAN
CURRICULUM VITAE
FORMAT



PERSONAL INFORMATION

Name **TATICCHI, AGNESE**
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WORK EXPERIENCE

- **From 2015– to present**
University of Perugia Associate Professor (Area 07/F1 - Food Science and Technology, SSD AGR/15 - Food Science and Technology) at the Department of Agriculture, Food and Environmental Sciences, University of Perugia.
- **From 2006– to 2015**
University of Perugia Assistant Professor.
- **From 2003– to 2006**
University of Perugia Research Fellow, University of Perugia.

EDUCATION AND TRAINING

Ph.D in Food Biotechnology, University of Bologna
M.S. in Agricultural Sciences, Faculty of Agriculture, University of Perugia.

INTERNATIONAL RESEARCH EXPERIENCES

Department of Food Science, Royal Veterinary and Agricultural University of Copenhagen (DK).
Laboratoire de Chimie Appliquée, Faculté d'Oenologie de Bordeaux (F).

ACADEMIC TEACHING ACTIVITY

CLASSROOM TEACHING

- Food Technology Processes II (2006-2012) (6 CFU); Enology I (2008 to Present) (6 CFU);
Enology II (2012 to Present) (6 CFU) (B.Sc. in Agro-food Sciences and Technologies);
- Processing of Fermented Beverages (2020 to Present) (6 CFU) (M.D. in Food technology and biotechnology).

RESEARCH INTEREST AND EXPERIENCES

Research activities were oriented towards the following main research topics:
1) Development of instrumental methods of analysis on volatile and phenolic compounds; study their role during the ripening, the transformation and the shelf-life;
2) Study of the influence of agronomic and technological factors in the production process on qualitative aspects of the final product, from marketable, healthy and sensory point of view in virgin olive oil and other food sectors;
3) Optimization of processing parameters of some food industry operations in relation to the sensory and healthy quality of products;
4) Valorisation of by-products of wine and olive oil industry and study of their potential applications;
5) Evaluation of biological properties of phenolic compounds present in olives, virgin olive oils and their co-products.

RELEVANT PUBLICATIONS

1. Mercatante, D., Ansorena, D., Taticchi, A., Astiasarán, I., Servili, M., Rodriguez-Estrada, M.T. (2023) Effects of In Vitro Digestion on the Antioxidant Activity of Three Phenolic Extracts from Olive Mill Wastewaters. *Antioxidants*, 12 (1), DOI: 10.3390/antiox12010022
2. Veneziani G., García-González D.L., Esposto S., Nucciarelli D., Taticchi A., Boudebouz A., Servili M. (2023) Effect of Controlled Oxygen Supply during Crushing on Volatile and Phenol Compounds and Sensory Characteristics in Coratina and Ogliarola Virgin Olive Oils, *Foods*, 12 (3), DOI: 10.3390/foods12030612

Year 2022

1. Nucciarelli D., Esposto S., Veneziani G., Daidone L., Urbani S., Taticchi A., Selvaggini R., Servili M. (2022). The use of a cooling crusher to reduce the temperature of olive paste and improve EVOO quality of Coratina, Peranzana, and Moresca Cultivars: Impact on phenolic and volatile compounds. *Food and Bioprocess Technology* volume 15, pages1988–1996. DOI: 10.1007/s11947-022-02862-9
2. Roila R., Sordini B., Esposto S., Ranucci D., Primavilla S., Valiani A., Taticchi A., Branciaro R., Servili M. (2022). Effect of the application of a green preservative strategy on minced meat products: antimicrobial efficacy of olive mill wastewater polyphenolic extract in improving beef burger shelf-life. *Foods* 2022, 11, 2447. DOI 10.3390/foods11162447.
3. Veneziani G., Selvaggini R., Taticchi A., Urbani S., Esposto S., Servili M. (2022). High vacuum applied during malaxation in oil industrial plant: Influence on virgin olive oil extractability and quality. *Innovative Food Science and Emergency Technologies*, 79, 103036. DOI: 10.1016/j.ifset.2022.103036.
4. Vetuschi A., Battista N., Pompili S., Cappariello A., Prete R., Taticchi A., Selvaggini R., Latella G G., Corsetti A., Sferra R. (2022). The antiinflammatory and antifibrotic effect of olive phenols and *Lactiplantibacillus plantarum* IMC513 in dextran sodium sulfate–induced chronic colitis. *NUTRITION*, vol. 94, ISSN: 0899-9007, doi: 10.1016/j.nut.2021.111511
5. Tamborrino, A., Mescia, L., Taticchi, A., Berardi, A., Lamacchia, C.M., Leone, A., Servili, M. (2022) Continuous pulsed electric field pilot plant for olive oil extraction process. *Innovative Food Science and Emerging Technologies*, 82, DOI: 10.1016/j.ifset.2022.103192
6. Varfaj, I., Carotti, A., Mangiapelo, L., Cossignani, L., Taticchi, A., Macchiarulo, A., Ianni, F., Sardella, R. (2022) Environmentally Sustainable Achiral and Chiral Chromatographic Analysis of Amino Acids in Food Supplements *Molecules*, 27 (22), DOI: 10.3390/molecules27227724

Year 2021

1. Barbieri S., Mercatante D., Balzan S., Esposto S., Cardenia V., Servili M., Novelli E., Taticchi A., Rodriguez-Estrada, M.T. (2021) Improved oxidative stability and sensory quality of beef hamburgers enriched with a phenolic extract from olive vegetation water. *Antioxidants*, 10(12), 1969. DOI: 10.3390/antiox10121969.
2. Miraglia D., Castrica M., Esposto S., Roila R., Selvaggini R., Urbani S., Taticchi A., Sordini B., Veneziani G., Servili M. (2021). Quality evaluation of shrimp (*Parapenaeus longirostris*) treated with phenolic extract from olive vegetation water during shelf-life, before and after cooking. *Foods*, 10(9), 2116. DOI: 10.3390/foods10092116.
3. Esposto S., Veneziani G., Taticchi A., Urbani S., Selvaggini R., Sordini B., Daidone L., Gironi G., Servili, M. (2021). Chemical composition, antioxidant activity, and sensory characterization of commercial pomegranate juices. *Antioxidants*, 10(9), 1381. DOI: 10.3390/antiox10091381.
4. Esposto S., Taticchi A., Servili M., Urbani S., Sordini B., Veneziani G., Daidone L., Selvaggini R. (2021). Overall quality evolution of extra virgin olive oil exposed to light for 10 months in different containers. *Food Chemistry*, 351, 129297. DOI: 10.1016/j.foodchem.2021.129297.
5. Veneziani G., Nucciarelli D., Taticchi A., Esposto S., Selvaggini R., Tomasone R., Pagano M., Servili M. (2021). Application of low temperature during the malaxation phase of virgin olive oil mechanical extraction processes of three different Italian cultivars. *Foods*, 10, 1578. DOI 10.3390/foods10071578.
6. Tamborrino A., Taticchi A., Romaniello R., Perone C., Esposto S., Leone A., Servili M. (2021). Assessment of the olive oil extraction plant layout implementing a high-power ultrasound machine. *Ultrasonics Sonochemistry*, 73, 105505. DOI: 10.1016/j.ultsonch.2021.105505.
7. Taticchi A., Esposto S., Veneziani G., Minnocci A., Urbani S., Selvaggini R., Sordini B., Daidone L., Sebastiani L., Servili M. (2021). High vacuum-assisted extraction affects virgin olive oil quality: Impact on phenolic and volatile compounds. *Food Chemistry*, 342, 128369. DOI: 10.1016/j.foodchem.2020.128369
8. Ianni, F., Gagliardi, A., Taticchi, A., Servili, M., Pinna, N., Schoubben, A., Sardella, R., Bruscoli, S. (2021) Exploiting food-grade mesoporous silica to preserve the antioxidant properties of fresh

olive mill wastewaters phenolic extracts. *Antioxidants*, 10 (9), DOI: 10.3390/antiox10091361

9. Balzan, S., Cardazzo, B., Novelli, E., Carraro, L., Fontana, F., Currò, S., Laghetto, M., Trocino, A., Xiccato, G., Taticchi, A., Fasolato, L. (2021) Employment of phenolic compounds from olive vegetation water in broiler chickens: Effects on gut microbiota and on the shelf life of breast fillets. *Molecules*, 26 (14), DOI: 10.3390/molecules26144307

Year 2020

1. Menchetti L., Taticchi A., Esposto S., Servili M., Ranucci D., Branciarri R., Miraglia D. (2020). The influence of phenolic extract from olive vegetation water and storage temperature on the survival of *Salmonella* Enteritidis inoculated on mayonnaise- LWT- Food Science and Technology, 129, 109648. DOI: 10.1016/j.lwt.2020.109648.
2. Esposto S., Selvaggini R., Taticchi A., Veneziani G., Sordini B., Servili M. (2020). Quality evolution of extra-virgin olive oils according to their chemical composition during 22 months of storage under dark conditions. *Food Chemistry*, 311, 126044. DOI: 10.1016/j.foodchem.2019.126044.
3. Famiani F., Farinelli D., Urbani S., Al Hariri R., Paoletti A., Rosati A., Esposto S., Selvaggini R., Taticchi A., Servili M. (2020). Harvesting system and fruit storage affect basic quality parameters and phenolic and volatile compounds of oils from intensive and super-intensive olive orchards. *Scientia Horticulturae*, 263, 109045. DOI: 10.1016/j.scienta.2019.109045.
4. Perpetuini G., Caruso G., Urbani S., Schirone M., Esposto S., Ciarrocchi A., Prete R., Garcia-Gonzalez N., Battistelli N., Gucci R., Servili M., Tofalo R., Corsetti A. (2020). Corrigendum: changes in polyphenolic concentrations of table olives (cv. Itrana) produced under different irrigation regimes during spontaneous or inoculated fermentation. *Frontiers in Microbiology*, 11, 71. DOI: 10.3389/fmicb.2020.00071.
5. Taticchi, A., Urbani, S., Albi, E., Servili, M., Codini, M., Traina, G., Balloni, S., Patria, F.F., Perioli, L., Beccari, T., Conte, C. (2019) In vitro anti-inflammatory effects of phenolic compounds from Moraiolo virgin olive oil (MVOO) in brain cells via regulating the TLR4/NLRP3 axis. *Molecules*, 24 (24), DOI: 10.3390/molecules24244523

SCIENTIFIC RESPONSIBILITY FOR NATIONAL AND INTERNATIONAL RESEARCH PROJECTS ELIGIBLE FOR FUNDING ON THE BASIS OF COMPETITIVE CALLS FOR PEER REVIEW (last 3 years)

- Principal Investigator: PRIN 2015 "Olive phenols as multifunctional bioactives for healthier foods: evaluation of simplified formulation to obtain safe meat products and new foods with higher functionality" (2017-2020);
- Scientific Responsible: Bando Ricerca Scientifica e Tecnologica 2018. "Effetto di un estratto fenolico da acque di vegetazione di olive sulla qualità e sulla shelf-life di formaggi, salse e patè della tradizione umbra". Fondazione cassa di Risparmio di Perugia (2018-2020).

GRANTS FUNDED (CO-INVESTIGATOR) (last 3 years)

- International
- 2021-2025. PRIMA Prog. Surfoly "Sustainable Ruminants Feed with OLive pomace and polyPhenols enriched charred olive stone" - Coordinator: Prof.Francesco Fantozzi, UNIPG.

National (main projects)

- Innovazione di processo nella filiera olivicola italiana volta al miglioramento della qualità dell'olio extra vergine di oliva in relazione ai cambiamenti climatici". OLIVENWTECH - MIPAF. (2019-2021)
- "GO – Gruppo Operativo Nuovi Alimenti" Misura 16.1.1 del PSR dell'Umbria 2014-2020. Regione Umbria. (2018-2019)
- Attività base di ricerca". MIUR (2018-2019)

INSTITUTIONAL ROLES AND BOARDS MEMBERSHIP

Academic management roles

- President of the Council of the B.Sc. and M. degree courses in "Agro-food Sciences and Technologies" (L-26) "Technologies and Biotechnologies of Food" (LM-70) of University of Perugia (2020 to Present);
- Member of the Doctoral School of Plant Biology and Agro-environmental, Food and Animal Biotechnology and later in Agricultural, Food and Environmental Sciences and Biotechnology of University of Perugia;
- Member of the Council of the Agricultural, Food and Environmental Science Department of the University of Perugia.

Coordination activities

- Coordinator of the Erasmus plus Program with the Université de Montpellier I (France), Universidad de Castilla-La Mancha (Spain), Instituto de la Grasa-CSIC- Sevilla (Spain).

Congresses Scientific or Organizing Committes

- Member of the Organizing Committee of the XX Workshop on the Developments in the Italian Ph.D. Research on Food Science, Technology & Biotechnology (Perugia) (September 2015);
- Member of the Organizing Committee and member of the Scientific Committee of Congress SISSG 2022 "EDIBLE OILS AND FATS: INNOVATION AND SUSTAINABILITY IN PRODUCTION AND CONTROL" (Perugia, June 15-17, 2022).

ADDITIONAL INFORMATION

Patent

Co-Inventor: "Starter per la deamarizzazione biologica delle olive da mensa": 2017, N. 0001428559

Co-Inventor "Crema di olive a basso contenuto in grassi ed in sodio, ad alto contenuto in fibra e composti fenolici bioattivi, ottenuta da co-prodotti dell'estrazione meccanica dell'olio vergine di oliva". Under evaluation

Co-Inventore "Estrazione di coloranti naturali da matrici vegetali del settore viticolo ed enologico ad uso tintorio". Under evaluation

Affiliation to scientific societies

She is member of: Member of: Italian Society of Food Science and Technology (SISTAL), Italian Society for the Study of Substances Grasse (SISSG), European Federation for the Science and Technology of Lipids (Euro Fed Lipid), National Academy of the Olive and Oil