

Curriculum Vitae et Studiorum

First name: **Gianni**

Family name: **Zoccatelli**

Born in Verona (Italy) on June 7th, 1976

Present affiliation:

University of Verona, Department of Biotechnology, Strada Le Grazie 15 - CV1, I-37134, Verona, Italy.

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Education

- 2001: Degree in Agri-Industrial Biotechnology, University of Verona. Grade: 110/110
- 2004: Ph.D. in Agri-Industrial Biotechnology, University of Verona, Italy.

Fellowships

- 2004-2007: Post-Doctoral Fellowship in Food Science and Technology, University of Verona, Dept. of Science and Technology.
- 2007-2008: Post-Doctoral Fellowship granted by the European Academy of Allergy and clinical Immunology (EAACI) at Paul-Ehrlich-Institut (Langen, Germany).

Employment and Academic activities

- 2008-2018: Assistant professor in food chemistry in the University of Verona.
- 2012 to present: Member of the Teachers' Committee of the PhD course of Biotechnology, University of Verona.
- 2013 to present: member of the Quality Assurance team for the masters' degree in Agri-Food Biotechnology, University of Verona.
- 2015: National Scientific habilitation in sector 3D/1 (Pharmaceutical, Toxicological and Food–Nutraceutical Chemistry and Technology).
- 2016-2021: Co-founder and C.E.O. of Sphera Encapsulation SRL, a start-up dedicated to micro- and nano-encapsulation, incubated as Spin-off in the Department of Biotechnology of the University of Verona,
- 2016-2017: technical adviser for the Court of Verona.
- 2018 to present: Associate Professor in food chemistry (SSD CHIM/10) at the University of Verona.

Honors

- 2006 Best poster in “Occupational allergy” section, EAACI Congress 2006, Vienna.
- 2007 European Academy of Allergy and clinical Immunology (EAACI) Post-Doctoral Fellowship Award
- 2008 Best poster in “JMA poster session”, category Food Allergy II, EAACI Congress 2008”, Barcelona (Spain)
- 2012 Best poster in “JMA poster session”, category Environment and Allergy II – occupational/infections, EAACI Congress 2012 (Geneva, Switzerland).
- 2014 Best poster in CHIMALI - X Italian Food Chemistry Congress 2014, Florence (Italy).
- 2015 Best poster “Diversity of respiratory and cutaneous symptoms at the workplace” EAACI Congress 2015”, Barcelona (Spain).

Patents

- US Provisional Patent Application No. 62/769,642 entitled: MULTI-LAYERED PARTICLES.
- PCT No. PCT/IB2019/059991: "MULTI-LAYERED PARTICLES"

Research activities

- Study of bioactive molecules in raw and processed food matrices. The objective is to analyze the impact of food structure and processing on biological activity/immune reactivity of target molecules.
- Micro- and nano-encapsulation of nutraceuticals and other target molecules (i.e. flavors), for the development of novel functional ingredients and foods.
- Valorization of agri-food by-products by extraction and stabilization of active/functional molecules thereof.

BIBLIOMETRIC INDICATORS

ERC sector: LS9_5 - Food sciences (including Food technology, nutrition)

H-Index: 25

Numero di pubblicazioni: 64

Total citations: 1784

Project and Grants

Present:

- Responsible di unità operativa di un progetto PRIN 2022 (DD n. 104, 02/02/2022) intitolato "An integrated multimodal approach for an in vitro evaluation of the nutraceutical potential of botanical extracts (phytochemicals) from *Olea europaea* L. and *Punica granatum* fruit", PI: Prof. Nadia Mulinacci.

Past:

- Participation to the BIOINNOVA (Regional Innovative Network) project granted by Regione del Veneto entitled "Sustainability of Veneto agri-food: innovative methodologies and tools for the efficiency of production processes, the functionalization of food and smart packaging 2020."
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- Scientific coordinator of an FSE (European Social Fund) 2019 project granted by Regione del Veneto entitled "Enhancement of the whey deriving from the production of hard grain-type cheeses for the development of functional ingredients" in collaboration with Industria Casearia Silvio Belladelli S.p.a. (Verona)
- WP leader of a RIBES NEST (Regional Innovative Network) project granted by Regione del Veneto entitled "Safe, Smart, Sustainable food for Health - 3S4H".
- Scientific coordinator of a Joint Project 2017 of the University of Verona "Effect of natural encapsulated antioxidants on the oxidative shelf-life of puff pastry (Enclasp)" in collaboration with Vicenzi Spa.
- Scientific coordinator of Joint Project 2015 of the University of Verona "Encapsulation of alpha lipoic acid for the production of functional ingredients and supplements" in collaboration with Sila Srl (Noale, VE).
- MC member del COST Project 1402: Improving Allergy Risk Assessment Strategy for New Food Proteins (ImpARAS)
- Scientific coordinator of Joint Project 2014 of the University of Verona "Production of meat-based functional foods enriched with micro and nano encapsulated omega-3 fatty acids" in collaboration with Sartori Carlo & figli s.a.s. (Verona).
- Scientific coordinator of an FSE (European Social Fund) 2013 project granted by Regions del Veneto "Micro- e nano- encapsulation of biomasses from microalgae for the production of functional foods in collaboration with AlgainEnergy SRL (VR) and LaCasara SRL (Verona).
- Scientific coordinator of a Joint Project 2012 of the University of Verona entitled "Micro- e nano- encapsulation of algae biomasses for the production of functional foods" in collaboration with con AlgainEnergy S.r.l (Verona).
- Scientific coordinator of Joint Project 2010 of the University of Verona entitled "development of new vaccines strategies for the treatment of what allergy in collaboration with Lofarma S.p.a. (Milano).

- Participation in the project granted by the Cariverona Foundation (2007) "Development of study models for the evaluation of the safety of enzymes used in cereal flours". Coordinator: Prof. A. Dal Belin Peruffo.
- Participation in the PRIN 2006 project "In vitro comparative study of the evolution of allergens during technological transformations and digestive processes in conventional and transgenic wheat". Coordinator: Prof. Domenico Lafiandra.
- Participation in the project granted by the Special Integrative Research Fund (FISR), call for proposals in 2002, starting in 2005. Head of the project: Prof. E. Porceddu.
- Participation in the project granted by the Cariverona Foundation (2003) "Physiopathological aspects of the interaction between foods derived from cereals and the immune system". Coordinator Prof. A. Dal Belin Peruffo.
- Participation in the national project funded by MIUR (2002) "Biochemical, genetic and molecular aspects of wheat kernels proteins in relation to the nutritional and technological characteristics of derived products". Coordinator, Prof. D. Lafiandra.

REVIEWING AND EDITORIAL ACTIVITY

Reviewing activity for the following journals:

Coatings, European Journal of Lipid Science and Technology, Food Chemistry, Food Research International, Foods, International Food Research Journal, International Journal of Food Science & Technology, Journal of Agricultural and Food Chemistry, Journal of Food Science, Marine Drugs, Molecular Nutrition and Food Research, Nanomaterials, Trends in Food Science & Technology.

Guest Editor for Coatings with a special issue entitled: "Sustainable Films and Coatings for Food Packaging".

DIDACTICAL ACTIVITY

Professor of "Food Chemistry" in the Master's degree in Agri-Food Biotechnology (from years 2008/2009 to present) and in the Bachelor's degree in Biotechnology (from years 2015/2016 to present) in the University of Verona, and in the Bachelor's degree in Environmental and Workplace Accident Prevention Techniques in the University of Trento, in years 2006/2007 and from 2008/2009 to present.

TUTORING ACTIVITY

- Tutor (relatore) of 23 students discussing Master's degree theses in Biotechnology and co-tutor of further 21 students among Master's degree in Biotechnology and Bachelor's degree in Biotechnology and Environmental and Workplace Accident Prevention Techniques.
- Tutor of 5 PhD students in Biotechnology

ORGANIZATION OF CONGRESSES

Scientific and organization committee of a Summer School (2019) for the PhD course in Biotechnology of the University of Verona entitled “Valorization of by-products from agri-food supply chains for the development of functional ingredients, foods and nutraceuticals”

Oral communications

1. Zoccatelli G, Consolini M, Fusi M, Dalla Pellegrina C, Chignola R, Peruffo A, Olivieri M, Marsano M, San Miguel-Moncin M, Scheurer S, Rizzi C. Pomegranate LTP isoforms identified by a new proteomic approach show different immunological properties. “EAACI Congress 2008”, 7-11 Giugno 2008. Barcelona (Spagna). Abstract n. 282
2. Zoccatelli G, Pokoj S, Foetisch K, Bartra J, Valero A, San Miguel-Moncin M, Vieths S, Scheurer S. The non-specific Lipid Transfer Protein Pha v 3 is a Major Allergen of Green Bean (*Phaseolus vulgaris*). “EAACI Congress 2010”, 5-9 Giugno 2010, London (UK). Abstract n. 399.
3. Zanetti C, Bianchera A, Segà M, Fusi M, Olivieri M, Zoccatelli G. Can α -amylase from *A. oryzae* be considered an oral sensitizer? “EAACI Congress 2010”, 5-9 Giugno, London (UK). Abstract n. 285.
4. Segà M, Zanetti C, Rizzi C, Olivieri M, Chignola R, Zoccatelli G. Development of a new ELISA method based on monoclonal antibodies for quantification of *Aspergillus niger* xylanase. “EAACI Congress 2012” 16-20 Giugno 2012, Geneva (Switzerland). Abstract n. 153.
5. Vakarelova M, Menin A, Zanoni F, Rizzi C, Zoccatelli G. Production and characterization of microencapsulated flaxseed oil. CHIMALI - XI Italian Food Chemistry Congress 2016, 4-7 Ottobre, Cagliari (Italy).
6. Zanoni F, Vakarelova M, Menin A, Chignola R, Zoccatelli G. CHIMALI. Producing of stable food-grade microencapsulated astaxanthin by vibrating nozzle technology. CHIMALI - XI Italian Food Chemistry Congress 2016, 4-7 Ottobre, Cagliari (Italy).
7. Zoccatelli G. Allergen cross-reactivity between the shrimp *P. vannamei* and the edible cricket *A. domesticus*. CHIMALI - XII Italian Food Chemistry Congress 2018.

Oral invited contributions

1. Applicazioni tecnologiche per lo sviluppo di prodotti per il settore nutraceutico. Convegno organizzato da Buchi Italia. Novembre 2015.
2. *Triticum monococcum*: possibili applicazioni nel campo dell'allergia al frumento. Congresso Internazionale Spazio Nutrizione. Milano 05-07 maggio 2016

3. Microincapsulazione di sostanze nutraceutiche mediante vibrating nozzle technology. Convegno "Natural Products: Tecniche analitiche e nuove tendenze nel mondo dei prodotti naturali". Seminario organizzato da Buchi Italia, Verona 14 giugno 2017.
4. Nanocarriers: caratteristiche chimico-fisiche, sintesi, ed efficacia. Nutraceutica e Nanotecnologie, convegno organizzato da EcamRicert S.r.l. (Mérieux NutriSciences group), Rovigo 23 marzo 2017.

Publications

Peer-reviewed journals

1. Vincenzi S, Zoccatelli G, Perbellini F, Rizzi C, Chignola R, Curioni A, Peruffo ADB. Quantitative determination of dietary lectin activities by enzyme-linked immunosorbent assay using specific glycoproteins immobilized on microtiter plates. *J. Agric. Food. Chem.* 2002, 50(22): 6266-6270.
2. Zoccatelli G, Dalla Pellegrina C, Vincenzi S, Rizzi C, Chignola R, Peruffo ADB. Egg-matrix for large-scale single-step affinity purification of plant lectins with different carbohydrate specificities. *Protein Expr. Purif.* 2003, 27(1): 182-185.
3. Rizzi C, Galeoto L, Zoccatelli G, Vincenzi S, Chignola R, Peruffo ADB. Active soybean lectin in foods: quantitative determination by ELISA using immobilised asialofetuin. *Food Res. Int.* 2003, 36(8): 815-821.
4. Antico A, Zoccatelli G, Marcotulli C, Curioni A. Oral allergy syndrome to fig. *Int. Arch. Allergy Immunol.* 2003, 131(2): 138-142.
5. Rizzi C, Chignola R, Zoccatelli G, Donà M, Peruffo ADB, Carraro U, Rossini K. Effects of a wheat germ-enriched diet on skeletal muscle regeneration. *Ital. J. Food Sci.* 2003, 3(15): 417-426.
6. Guerriero C, Zoccatelli G, Stefani E, Sartoris S, Cestari T, Riviera AP, Tridente G, Andrighetto G, Chignola R. Myelin basic protein epitopes secreted by human T cells encounter natural autoantibodies in the serum. *J. Neuroimmunol.* 2003, 141(1-2): 83-89.
7. Matucci A, Veneri G, Dalla Pellegrina C, Zoccatelli G, Vincenzi S, Chignola R, Peruffo ADB, Rizzi C. Temperature-dependent decay of wheat germ agglutinin activity and its implications for food processing and analysis. *Food Control* 2004, 15: 391-395.
8. Dalla Pellegrina C, Matucci A, Zoccatelli G, Rizzi C, Vincenzi S, Veneri G, Andrighetto G, Peruffo ADB, Chignola R. Studies on the joint cytotoxicity of wheat germ agglutinin and monensin. *Toxicol. in vitro* 2004, 18(6): 821-827.
9. Dalla Pellegrina C, Padovani G, Mainente F, Zoccatelli G, Bissoli G, Mosconi S, Veneri G, Peruffo ADB, Andrighetto G, Rizzi C, Chignola R. Anti-tumor potential of gallic acid-containing phenolic fraction from *Oenothera biennis*. *Cancer Lett.* 2005, 226 (1): 17-25.
10. Dalla Pellegrina C, Rizzi C, Mosconi S, Zoccatelli G, Peruffo ADB, Chignola R. Plant lectins as carrier for oral drugs: is wheat germ agglutinin a suitable candidate? *Toxicol. Appl. Pharmacol.* 2005, 207(2): 170-178.

11. Vincenzi S, Mosconi S, Zoccatelli G, Dalla Pellegrina C, Veneri G, Chignola R, Peruffo ADB, Curioni A, Rizzi C. Development of a new procedure for protein recovery and quantification in wine. *Am. J. Enol. Vitic.* 2005, 56(2): 182-187.
12. Crimi M, Astegno A, Zoccatelli G, Degli Esposti M. Pro-apoptotic effect of a plant lipid transfer protein on mammalian mitochondria. *Arch. Biochem. Biophys.* 2006, 445(1): 65-71.
13. Vaccino P, Corbellini M, Reffo G, Zoccatelli G, Migliardi M, Tavella L. Impact of *Eurygaster maura* (L.) (Heteroptera: Scutelleridae) feeding on quality of bread wheat in relation to the attack period. *J. Econ. Entomol.* 2006, 99(3): 757-763.
14. Veneri G, Zoccatelli G, Mosconi S, Dalla Pellegrina C, Chignola R, Rizzi C. A rapid method for the recovery, quantification and electrophoretic analysis of proteins from beer. *J. Inst. Brew.* 2006, 112(1): 25-27.
15. Zoccatelli G, Dalla Pellegrina C, Mosconi S, Consolini M, Veneri G, Chignola R, Peruffo A, Rizzi C. Full-fledged proteomic analysis of bioactive wheat amylase inhibitors by a three-dimensional analytical technique: Identification of new heterodimeric aggregation states. *Electrophoresis* 2007, 28(3): 460-466.
16. Zoccatelli G, Dalla Pellegrina C, Consolini M, Fusi M, Sforza S, Aquino G, Dossena A, Chignola R, Peruffo A, Olivieri M, Rizzi C. Isolation and Identification of Two Lipid Transfer Proteins in Pomegranate (*Punica granatum*). *J. Agric. Food Chem.* 2007, 55(26): 11057-11062.
17. Dalla Pellegrina C, Perbellini O, Scupoli MT, Tomelleri C, Zanetti C, Zoccatelli G, Fusi M, Peruffo A, Rizzi C, Chignola R. Effects of wheat germ agglutinin on human gastrointestinal epithelium: insights from an experimental model of immune/epithelial cell interaction. *Toxicol. Appl. Pharmacol.* 2009, 237(2): 146-153.
18. Lauer I, Dueringer N, Pokoj S, Rehm S, Zoccatelli G, Reese G, San Miguel-Moncin M, Malet A, Cistero-Bahima A, Enrique E, Lidholm J, Vieths S and Scheurer S. The non specific Lipid Transfer Protein, Ara h 9, is an important allergen in peanut. *Clin. Exp. Allergy.* 2009, 39(9): 1427-1437.
19. Zoccatelli G, Pokoj S, Foetisch K, Bartra J, Valero A, Del Mar San Miguel-Moncin M, Vieths S, Scheurer S. Identification and characterization of the major allergen of green bean (*Phaseolus vulgaris*) as a non-specific lipid transfer protein (Pha v 3). *Mol. Immunol.* 2010, 47: 1561-1568.
20. Fusi M, Mainente F, Rizzi C, Zoccatelli G, Simonato B. Wine hazing: A predictive assay based on protein and glycoprotein independent recovery and quantification. *Food Control* 2010, 21(6): 830-834.
21. Schülke S, Waibler Z, Mende MS, Zoccatelli G, Vieths S, Toda M, Scheurer S. Fusion protein of TLR5-ligand and allergen potentiates activation and IL-10 secretion in murine myeloid DC. *Mol. Immunol.* 2010, 48(1-3):341-350.
22. Mainente F, Simonato B, Zoccatelli G, Rizzi C. A method for the preparative separation of beer proteins and glycoprotein. *J. Inst. Brew.* 2011, 117 (3): 435-439.
23. Milli A, Cecconi D, Bortesi L, Persi A, Rinalducci S, Zamboni A, Zoccatelli G, Lovato A, Zolla L, Polverari A. Proteomic analysis of the compatible interaction between *Vitis vinifera* and *Plasmopara viticola*. *J. Proteomics* 2012, 75(4): 1284-302.

24. Consolini M, Segal M, Zanetti M, Fusi M, Chignola M, De Carli M, Rizzi C, Zoccatelli G. Emulsification of simulated gastric fluids protects wheat α -amylase inhibitor 0.19 epitopes from digestion. *Food Anal. Method.* 2012, 5(2): 234-243.
25. Bossi AM, Sharma PS, Montana L, Zoccatelli G, Laub O, Levi R. Fingerprint-imprinted polymer: Rational selection of peptide epitope templates for the determination of proteins by molecularly imprinted polymers. *Anal Chem.* 2012, 84(9): 4036-4041.
26. Segal M, Zanetti C, Rizzi C, Olivieri M, Chignola R, Zoccatelli G. Production and characterisation of monoclonal antibodies for the quantification of potentially allergenic xylanase from *Aspergillus niger*. *Food Addit Contam Part A Chem Anal Control Expo Risk Assess.* 2012, 29(9): 1356-1363.
27. Quercia O, Zoccatelli G, Stefanini GF, Mistrello G, Amato S, Bolla M, Emiliani F, Asero R. Allergy to beer in LTP-sensitized patients: Beers are not all the same. *Allergy* 2012, 67(9): 1186-1189.
28. Zoccatelli G, Segal M, Bolla M, Cecconi D, Vaccino P, Rizzi C, Chignola R, Brandolini A. Expression of α -amylase inhibitors in diploid *Triticum* species. *Food Chem.* 2012, 135(4): 2643-2649.
29. Zoccatelli G, Zenoni S, Savoi S, Dal Santo S, Tononi P, Zandonà V, Dal Cin A, Guantieri V, Pezzotti M, Torielli GB. Skin pectin metabolism during the postharvest dehydration of berries from three distinct grapevine cultivars. *Aust. J. Grape Wine Res.* 2013, 19(2): 171-179.
30. Bolla M, Zenoni S, Scheurer S, Vieths S, San Miguel Moncin MD, Olivieri M, Antico A, Ferrer M, Berroa F, Enrique E, Avesani L, Marsano F, Zoccatelli G. Pomegranate (*Punica granatum* L.) Expresses Several nsLTP Isoforms Characterized by Different Immunoglobulin E-Binding Properties. *Int Arch Allergy Immunol.* 2014, 164(2):112-121.
31. Mainente F, Zoccatelli G, Lorenzini M, Cecconi D, Vincenzi S, Rizzi C, Simonato B. Red wine proteins: Two dimensional (2-D) electrophoresis and mass spectrometry analysis. *Food Chem.* 2014, 164: 413-417.
32. Treggiari D, Zoccatelli G, Molesini B, Degan M, Rotino GL, Sala T, Cavallini C, MacRae CA, Minuz P, Pandolfini T. A cystine-knot miniprotein from tomato fruit inhibits endothelial cell migration and angiogenesis by affecting vascular endothelial growth factor receptor (VEGFR) activation and nitric oxide production. *Mol. Nutr. Food Res.* 2015, 59(11): 2255-66.
33. Lombardo C, Bolla M, Chignola R, Senna G, Rossin G, Caruso B, Tomelleri C, Cecconi D, Brandolini A, Zoccatelli G. Study on the Immunoreactivity of Triticum monococcum (Einkorn) Wheat in Patients with Wheat-Dependent Exercise-Induced Anaphylaxis for the Production of Hypoallergenic Foods. *J. Agric. Food Chem.* 2015; 63(37):8299-306.
34. Rossin G, Villalta D, Martelli P, Cecconi D, Polverari A, Zoccatelli G. Grapevine Downy Mildew Plasmopara viticola Infection Elicits the Expression of Allergenic Pathogenesis-Related Proteins. *Int Arch. Allergy Immunol.* 2015, 168(2):90-5.
35. Mainente F, Rizzi C, Zoccatelli G, Chignola R, Simonato B, Pasini G. Setup of a procedure for cider proteins recovery and quantification. *Eur. Food Res. Technol.* 2016, 242: 1803–1811.

36. Vakarelova M, Zandoni F, Lardo P, Rossin G, Mainente F, Chignola R, Menin A, Rizzi C, Zoccatelli G. Production of stable food-grade microencapsulated astaxanthin by vibrating nozzle technology. *Food Chem.* 2017, 221: 289-295.
37. Treggiari D, Zoccatelli G, Chignola R, Molesini B, Minuz P, Pandolfini T. Tomato cystine-knot miniproteins possessing anti-angiogenic activity exhibit in vitro gastrointestinal stability, intestinal absorption and resistance to food industrial processing. *Food Chem.* 2017, 221: 1346-1353.
38. Mainente F, Fratea C, Simonato B, Zoccatelli G, Rizzi C. The Food Allergy Risk Management in the EU Labelling Legislation. *J. Agric. Environ. Ethics.* 2017, 30: 275-285.
39. Ghafarinazari A, Scarpa M, Zoccatelli G, Comes Franchini M, Locatelli E, Daldosso N. Hybrid luminescent porous silicon for efficient drug loading and release. *RSC advances* 2017, 7(11): 6724-6734.
40. Commisso M, Bianconi M, Di Carlo F, Poletti S, Bulgarini A, Munari F, Negri S, Stocchero M, Ceoldo S, Avesani L, Assfalg M, Zoccatelli G, Guzzo F. Multi-approach metabolomics analysis and artificial simplified phytocomplexes reveal cultivar-dependent synergy between polyphenols and ascorbic acid in fruits of the sweet cherry (*Prunus avium* L.). *PLoS One*, 2017, 12(7): e0180889.
41. Menin A, Zandoni F, Vakarelova M, Chignola R, Donà G, Rizzi C, Mainente F, Zoccatelli G. Effects of microencapsulation by ionic gelation on the oxidative stability of flaxseed oil. *Food Chem.* 2018 Dec 15;269:293-299.
42. Mainente F, Menin A, Alberton A, Zoccatelli G, Rizzi C. Evaluation of the sensory and physical properties of meat and fish derivatives containing grape pomace powders. *Int. J. Food Sci. Tech.*, 2019, 54, 952–958.
43. Zandoni F, Vakarelova M, Zoccatelli G. Development and Characterization of Astaxanthin-Containing Whey Protein-Based Nanoparticles. *Mar Drugs.* 2019; 17(11): 627.
44. Federico Perozeni, Stefano Cazzaniga, Thomas Baier, Francesca Zandoni, Gianni Zoccatelli, Kyle J. Lauersen, Lutz Wobbe, Matteo Ballottari. Plant Biotechnol J. Turning a green alga red: engineering astaxanthin biosynthesis by intragenic pseudogene revival in *Chlamydomonas reinhardtii* 2020; 18(10): 2053–2067.
45. Wangorsch, A., Kulkarni, A., Jamin, A., Spiric, J., Bräcker, J., Brockmeyer, J., Mahler, V., Blanca-López, N., Ferrer, M., Blanca, M., Torres, M., Gomez, P., Bartra, J., García-Moral, A., Goikoetxea, M.J., Vieths, S., Toda, M., Zoccatelli, G., Scheurer, S. Identification and Characterization of IgE-Reactive Proteins and a New Allergen (Cic a 1.01) from Chickpea (*Cicer arietinum*). *Mol Nutr Food Res.*, 2020, 64(19), 2000560.
46. Zandoni, F., Primiterra, M., Angeli, N., Zoccatelli, G. Microencapsulation by spray-drying of polyphenols extracted from red chicory and red cabbage: Effects on stability and color properties. *Food Chem*, 2020, 307, 125535.
47. De Marchi, L., Mainente, F., Leonardi, M., Scheurer, S., Wangorsch, A., Mahler, V., Pilolli, R., Sorio, D., Zoccatelli, G. Allergenicity assessment of the edible cricket *Acheta domesticus* in terms of thermal and gastrointestinal processing and IgE cross-reactivity with shrimp (2021) *Food Chem*, 359, art. no. 129878.
48. Binatti, E., Zoccatelli, G., Zandoni, F., Donà, G., Mainente, F., Chignola, R. Effects of combination treatments with astaxanthin-loaded microparticles and pentoxifylline on

- intracellular Ros and radiosensitivity of j774a.1 macrophages (2021) *Molecules*, 26 (17), art. no. 5152.
49. Bellumori, M., De Marchi, L., Mainente, F., Zanoni, F., Cecchi, L., Innocenti, M., Mulinacci, N., Zoccatelli, G. A by-product from virgin olive oil production (pâté) encapsulated by fluid bed coating: evaluation of the phenolic profile after shelf-life test and in vitro gastrointestinal digestion (2021) *International Journal of Food Science and Technology*, 56 (8), pp. 3773-3783.
 50. De Marchi, L., Wangorsch, A., Zoccatelli, G. Allergens from Edible Insects: Cross-reactivity and Effects of Processing (2021) *Current Allergy and Asthma Reports*, 21 (5), art. no. 35.
 51. Binatti, E., Zoccatelli, G., Zanoni, F., Donà, G., Mainente, F., Chignola, R. Phagocytosis of Astaxanthin-Loaded Microparticles Modulates TGF β Production and Intracellular ROS Levels in J774A.1 Macrophages (2021) *Marine drugs*, 19 (3).
 52. Cerantola S, Faggini S, Annaloro G, Mainente F, Filippini R, Savarino EV, Piovan A, Zoccatelli G, Giron MC (2021). Influence of *Tilia tomentosa* Moench Extract on Mouse Small Intestine Neuromuscular Contractility. *Nutrients*, 13(10):3505.
 53. Cao, H., Saroglu, O., Karadag, A., Diaconeasa, Z., Zoccatelli, G., Conte-junior, C. A., Gonzalez-aguilar, G. A., Juanying, O., Bai, W., Zamarioli, C. M., Freitas, L. A. P., Shpigelman, A., Campelo, P. H., Capanoglu, E., Hii, C. L., Jafari, S. M., Yaping, Q., Liao, P., Wang, M., Zou, L., Bourke, P., Simal-gandara, J., & Xiao, J. (2021). Available technologies on improving the stability of polyphenols in food processing. *Food Frontiers*. 2(2): 109–139.
 54. Chignola, R., Mainente, F., & Zoccatelli, G. (2022). Rheology of individual chitosan and polyphenol/chitosan microparticles for food engineering. *Food Hydrocolloids*, 132. Art. no.107869.
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 56. Mainente, F.; Piovan, A.; Zanoni, F.; Chignola, R.; Cerantola, S.; Faggini, S.; Giron, M.C.; Filippini, R.; Seraglia, R.; Zoccatelli, G. PLANT FOODS FOR HUMAN NUTRITION 2022.
 57. Fierri, I.; De Marchi, L.; Chignola, R.; Rossin, G.; Bellumori, M.; Perbellini, A.; Mancini, I.; Romeo, A.; Ischia, G.; Saorin, A.; et al. ANTIOXIDANTS 2023, 12.
 58. Vakarelova, M.; Zanoni, F.; Donà, G.; Fierri, I.; Chignola, R.; Gorrieri, S.; Zoccatelli, G. INTERNATIONAL JOURNAL OF FOOD SCIENCE & TECHNOLOGY 2023.
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 60. Migliorini, M.; Fierri, I.; Zoccatelli, G.; Chignola, R. JOURNAL OF FOOD ENGINEERING 2024, 363.
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Verona, 13/07/2022

GIANNI ZOCCATELLI

A handwritten signature in black ink, reading "Gianni Zoccatelli". The signature is written in a cursive, flowing style.

According to law 679/2016 of the Regulation of the European Parliament of 27th April 2016, I hereby express my consent to process and use my data provided in this CV