

CURRICULUM VITAE

Prof. Barbara Simonato - ORCID: 0000-0003-4916-1350

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Position: Associate Professor – University of Verona.

Studies: Degree in Biological Sciences (Master Level).

PhD in “Food and Science”.

Specialization in Food Science.

Studies and Professional Training

December 2020 -Today: Associate Professor in Food Science and Technology, University of Verona.

Academic sector: AGRI-07/A - Food Science and Technology

Research sector (ERC-2024) LS9_5 - Food biotechnology and bioengineering

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

November 2002 – November 2020: Researcher in Food Science and Technology, University of Verona.

April 2002 - October 2002: Postdoctoral fellow, University of Padova.

1999 - 2001: PhD in “Food and Science”, University of Padova. The research topic was the study of the effect of technological treatment on the allergenicity of wheat and wheat-based food.

1998: Fellowship from the Ministry of Agricultural, Food, and Forestry Policies (Italy) for studying cereal proteins through chromatography and electrophoretic techniques. Department of Agricultural Biotechnology, University of Padua.

1997: Fellowship under the M.I.R.A.A.F. grant “Plant Biotechnology” program project No. 301. The research concerned the role of soluble proteins of wheat caryopses in gluten formation processes and semolina blanching. Department of Agricultural Biotechnology, University of Padua.

1993-1997: Specialization in Food Science, Faculty of Medicine, University of Padova.

1992 - 1993: Postgraduate internship at the Department of Biological Chemistry, University of Padua, Italy.

1992: Degree in Biological Sciences (Master Level), Faculty of Science, University of Padova.

Scientific Activity.

Main lines of research:

The research activity is aimed at the recovery of by-products from the agribusiness industry for the formulation of functional food ingredients and products, mainly baked goods and pasta, through:

- Optimization of food formulations according to their nutritional and technological impact;
- Evaluation of their chemical composition;
- Evaluation of the effects of technological treatments on their nutritional and health components and their protein and starch digestibility;
- Evaluation of the assumed glycemic index of starchy products;
- Analysis of bioactive compounds added to food products: studies of their thermal stability and behavior during *in vitro* gastrointestinal digestion.

- Evaluation of bioaccessibility of polyphenols and compound-fiber-starch interaction in starchy products.

Previously, the research activity involved the following topics:

- Wine clarification technologies and study of alternative wine-making fining agents of plant origin (corn protein);
- Development of a system for the extraction and identification of potentially allergenic protein residues from processing aids such as egg white, milk caseins, and wheat gluten proteins in wines after the clarification process;
- Evaluation of the effects of microorganisms of the genera *Botrytis* and *Penicillium*, on the protein profile of drying Corvina grapes intended for Amarone wine production to identify protein markers of infection;
- Evaluation of the effect of the presence of microorganisms of the genera *Botrytis* and *Penicillium* on dried grapes about the aromatic aspect of Amarone wine produced with them;
- Study of the technological and health aspects of apple ciders by evaluating the evolution of the polyphenol and protein fraction during the production flow sheet;
- Evaluation of the effect of different types of fermentation in the cider-making process on the aromatic and sensory properties of the finished product.

Participation in research projects:

Tipo di progetto	Enti Coinvolti	Ruolo	Titolo
Interconnected Nord-Est Innovation Ecosystem (iNEST) CUP: B43C22000450006 Codice Progetto:ECS 00000043	University of Verona, University of Padova, University of Udine, University of Venezia, University of Trento Edmund Mach Foundation	Participant	By-products recovery and valorization and exploitation of biomasses. Sections: Production of functional foods
Project FSE 2019-cod. 1695-0016-1463-2019. Veneto Region - European Social Funds	University Cattolica del Sacro Cuore (Piacenza), University of Padova, University of Trento, University of La Plata (Argentina). Private companies.	Principal Investigator	Fortificazione di prodotti da forno con polveri di vinaccia: studio degli effetti tecnologici, sensoriali e nutrizionali.
International Program Programma – Verona University (ed. 2019-Action 4).	Warsaw University of Life Sciences, Department of Technique and Food Development	Principal Investigator	Innovative protein preparation with structural properties for the food industry.
Fondo per le attività base di ricerca – Finanziamento MIUR 2017	MIUR	Responsabile scientifico	Fondo per le attività base di ricerca.
PRIN 2015 - bando Prot. 20157RN44Y	University of Verona, University of Bologna, University of Padova, University Torino, University of Trento, University of Napoli (Federico II)	Partner UniVR	The diversity of tannins in Italian red wines. Study of biochemical aspects, chemical reactivity, and sensory characteristics for developing precision and sustainable enological models from vineyard to consumer.
FSE 2015 cod. 1695-39-2121-2015. Veneto Region - European Social Funds	Università di Verona, partner aziendali	Partner UniVR	Recupero e valorizzazione della frazione zuccherina del siero residuante da produzioni casearie.

Progetto di Ricerca di Ateneo (Università di Padova) 2014 - prot. CPDA148173	Università di Padova	Partner UniVR	Studio delle proteine del sidro e loro effetti su stabilità, schiumabilità e allergenicità.
Tempus Joint Project (EU) EACEA N°543890 tempus 2013 1-2013-1 JO	1. University of Jordan, Amman, Jordan, 2. Muta University, Karak, Jordan, 3. JUST, Irbid, Jordan, 4. BAU Al-Huson, Irbid, Jordan, 5. Jordanian Society for Sensory Evaluation of Food (JSSEF), 6. Jordanian Society for Olive Products Exporters, 7. ELGO-Institute for Olive Tree, Subtropical Plants & Viticulture, Greece, 8. Aristotle University of Thessaloniki, Greece, 9. University of Granada, Spain, 10. University of Verona.	Partner UniVR	Capacity building of personal in Jordanian olive industry.
Progetto FSE 2013 cod. 1695/1/25/1148/2013 Veneto Region - European Social Funds	Università di Verona, partner aziendali	Partner UniVR	Valutazione della qualità e genuinità di materie prime ed intermedi di lavorazione a base di succo d'uva.
Progetto: MI01_00138 Ministero dello Sviluppo Economico	Centro di ricerca per la cerealicoltura (CRA-CER), Università di Verona, Foggia, Parma, partner aziendali.	Partner UniVR	Pasta e salute nel mondo. Realizzazione di una innovativa pasta alimentare funzionale arricchita di componenti bioattivi e probiotici.
Programma di Sviluppo Rurale per il Veneto 2009 - Misura 124	Università di Verona, Partner aziendali	Partner UniVR	Sistemi di controllo innovativi per la produzione di vini bianchi e rossi di qualità da uve appassite.
Programma di Sviluppo Rurale per il Veneto 2009 - Misura 124	Università di Verona, Partner aziendali	Partner UniVR	Sviluppo e studio della tecnica di dealcolazione su diverse tipologie di vino.
Progetto Fondazione Cariverona 2008	Università di Verona	Partner UniVR	Caratterizzazione e valorizzazione di aree viticole di alta collina.

Principal Investigator for projects funded entirely by the following companies:

UniVR - Macinazione Lendinara SpA. "Development and evaluation of reduced glycemic index bread formulations." June 2024.

UniVR – Casillo Next Gen Food s.r.l. "Evaluation of hydrolysis index parameters and assumed glycemic index of experimental pasta samples." March 2023.

Other external funding:

UniVR – COLDIRETTI VR "Enhancement of "Veronese Hills Cherry" productions; March 2022.

Peer Review Activity:

Food Chemistry,
Journal of the Food and Agriculture,
LWT - Food Science and Technology
Journal of the Science of Food and Agriculture,
Foods,
Molecules,
Processes,
Heliyon.

Member of the Editorial Board of Foods Journal

Collegial Body

- Member of Biotechnology Departmental Council - Department of Biotechnology- University of Verona.
- Member of Biotechnology Teaching Committee - Department of Biotechnology – University of Verona.
- 2021 - today: Member of Quality Assurance Board (AQ) bachelor's degree in Innovation and sustainability in the industrial production of food Teaching Committee - Department Biotechnology – University of Verona.
- 2024 - today: Faculty Board of PhD in Smart Agrifood Sciences - University of Verona
- 2021 - 2023: Faculty Board of PhD in Biotechnology - University of Verona.
- 9/12/2015 - 16/04/2021 Member of Quality Assurance Board (AQ) of bachelor's degree in biotechnology – Department of Biotechnology - University of Verona.
- 2004-2012 Member of Viticultural and Oenological Science and Technology Teaching Committee - Department of Biotechnology- University of Verona.
- 2007-2012: Faculty Board of PhD in Viticulture, Enology, and Marketing of Wine Businesses. University of Padova.

Memberships of Scientific Societies

- Member of Sital (Società Italiana di Scienze e Tecnologie Alimentari).

Academic Teaching Experience (last 10 years):

2020- today: “Food innovation technologies and biotechnology”. Master's degree in Agri-Food Biotechnology. Department of Biotechnology -University of Verona.

2021- today: “Food processing and preservation technologies.” Master's degree in Agri-Food Biotechnology. Department of Biotechnology - University of Verona.

2023- today: “Food processing and preservation technologies.” Bachelor's degree in Innovation and sustainability in the industrial production of food. Department of Biotechnology - University of Verona.

2021-2023: “ Prevention sciences applied to hygiene and food education - Food Processing and Technology”. Bachelor's degree in environmental and Workplace Accident Prevention Techniques (Trento) (interuniversity).

2021-2023: Teaching for the PhD program in Biotechnology.

2020 - 2023: “Food product development”. Master's degree in Agri-Food Biotechnology. Department of Biotechnology - University of Verona.

2015 - 2021: “Basics of Food Technology”. Bachelor's degree in biotechnology. Department of Biotechnology - University of Verona.

Tutor and cotutor activities:

Tutor and cotutor of numerous master's and bachelor's theses.

Membro della commissione giudicatrice per l'esame finale di dottorato:

- Member of the Selection Committee of the PhD School in "Territory, Environment, Resources and Health - Address: Environmental Medicine, Nutrition and Pollution." Cycle XXV. University of Padova.
- Member of the Selection Committee of the Doctoral School in "Animal and Food Science." Cycle XXXVII. University of Padova.

Teaching activities abroad:

April 2017: seminars at the Department of Nutrition and Food Technology, University of Jordan, under the project: "Capacity building of personal in Jordanian Olive Industry" (EU), EACEA n°5438290 - Tempus-1-2013-1-JO- TEMPUS-JPHES.

Participation in National Meetings

1. Relatore al Convegno Italiano: "Pastaria Festival - Sharing know how on pasta manufacturing". Parma, 25 settembre 2020.
Titolo: "Farina di foglie di Moringa per implementare l'apporto di polifenoli e modulare la digeribilità dell'amido in pasta fresca".
2. Relatore al Convegno Italiano: "Pastaria Festival - Sharing know how on pasta manufacturing". Parma, 27 settembre 2019
Titolo: "Pasta fortificata e caratteristiche nutrizionali".
3. Relatore al Convegno Italiano "Ricerca ed Innovazione delle Università del Veneto per la sostenibilità e la valorizzazione del settore agro-alimentare". Venezia, 30 giugno 2015.
Titolo: "Sicurezza e sostenibilità delle produzioni alimentari".
4. Relatore al 7° Convegno Italiano di Scienze e Tecnologia degli Alimenti. Cernobbio, 19-20 settembre 2005.
Titolo: "Valutazione degli effetti dei trattamenti di chiarifica dei vini rossi con proteine vegetali".
5. Relatore al 6° Convegno Italiano di Scienze e Tecnologia degli Alimenti. Cernobbio, 18-19 settembre 2003.
Titolo: "Analisi della frazione proteica della birra"

Conference organizing committee:

Late- and post-harvest of grapes for wine production- Verona-Italy.
5th International Postharvest Symposium 5 giugno 2004.

Participation in International Meetings:

1. F. Bianchi, V. Santoro, A. Piccinelli, B. Simonato. "Red Chicory powder by-product as an ingredient in fresh pasta: effects on technological, textural, sensory properties, and recovery of bioactive compounds". 6th Edition of Euro-Global Conference on Food Science and Technology (FAT 2024). Settembre 16-18, 2024, Rome, Italy.
2. E. Salvetti, V. Gatto, I. Pasqualoni, A. Scarso, G. E. Felis, B. Simonato. "Production of high-valued food ingredients from the fermentation of red chicory (*Cichorium intybus* L.) by-products". Foodmicro 2024. 28th International ICFMH Conference. July, 8-11, 2024.
3. F. Favati, S. Salgari, F. Vignale, **B. Simonato**, L. Ballelli, M. C. Caruso, N. Condelli. "Use of by-products of the olive oil industry for bread fortification: Effect of health claims on consumer liking"- (Poster). EUROSENSE 2018. 8th European Conference on Sensory and Consumer Research. Verona, 2-5 settembre 2018.
4. P. Arapitsas, A. Curioni, A. Gambuti, A., S. Giacosa, M. Marangon, F. Mattivi, L. Moio, G. Parpinello, P. Piombino, A. Ricci, S. Río Segade, L. Rolle, B. Simonato, G. Tornielli, A. Versari, S. Vincenzi, M. Ugliano. "The diversity of tannins in Italian red wines: chemical and sensory characteristics" In: In Vino Analytica Scientia. Salamanca, 17-20 luglio 2017, p.155.
5. R. Ferrarini, **B. Simonato**, G. B. Tornielli, L. Cisamolo, F. Mainente. "Liquid nitrogen cryogenic treatments on grapes for high quality white wines production" In: Actas del XXIX Congreso Mundial de la Viña y el Vino. p. 1, Logroño (ES), 25-30 giugno 2006.
6. **B. Simonato**, F. Mainente, P. Spinelli, G.B. Tornielli, R. Ferrarini. "Effect of cryoextraction on phenols fractions of musts derived from white grape varieties" In: Papers and Posters Presented at American Society for Enology and Viticulture 56th Annual Meeting, Seattle, Washington. 22-24 giugno 2005.
7. G. B. Tornielli, P. Spinelli, **B. Simonato**, R. Ferrarini. "Effect of different environmental conditions on berry polyphenols during postharvest dehydration of grapes" In: Papers and Posters Presented at American Society for Enology and Viticulture 56th Annual Meeting. Seattle, Washington, 22-24 giugno 2005.
8. S.A. Angilella, E. Bocca, G. B. Tornielli, **B. Simonato**, R. Ferrarini. "Development of an alternative ADY quality control by isothermal calorimetry" In: In Vino Analytica Scientia, p. 30. Montpellier - France. 7-9 luglio 2005.
9. S.A. Angilella, L.Cisamolo, E. Bocca, E. Sartor, G.B. Tornielli, **B. Simonato**, R. Ferrarini. "Integrated approach to study grape metabolism during over-ripening for the production of Recioto and Amarone of Valpolicella wines" In: In Vino Analytica Scientia, p. 118, Montpellier – France. 7-9 luglio 2005.
10. **B. Simonato**, F. Mainente, T. Passuello, L. Cisamolo, G. B. Tornielli, R. Ferrarini. "Valutazione degli effetti dei trattamenti di chiarifica dei vini rossi con proteine vegetali" Atti 7° Congresso Italiano di Scienza e Tecnologia degli Alimenti. "Ricerche e Innovazioni nell'Industria Alimentare", Vol. 7, Chiriotti Editori, pp. 344-350, 2005. Cernobbio, 19-20 settembre 2005.
11. R. Ferrarini, D. Barbanti, G. B. Tornielli, **B. Simonato**, M. Cipriani, B. Mora. "Parametri termo-igrometrici e modelli predittivi della surmaturazione di uve impiegate nella produzione dei vini "Amarone" e "Recioto" della Valpolicella".
12. Atti 7° Congresso Italiano di Scienza e Tecnologia degli Alimenti, "Ricerche e Innovazioni nell'Industria Alimentare", Vol. 7, Chiriotti Editori, pp. 573-576. Cernobbio, 19-20 settembre 2005.
13. R. Ferrarini, G. B. Tornielli, **B. Simonato**, P. Spinelli, G. Versini, D. Barbanti. "Physiology and technology of grape postharvest withering in Verona "Recioto" regions". In 5th International Postharvest Symposium, Late- and post-harvest of grapes for wine production, p. 8. Verona, 5 giugno 2004.
14. S. Vincenzi, A. Gregorelli, G. Zoccatelli, **B. Simonato**. "Proanthocyanidins profile modifications in grape berries during traditional and forced raisining". In: 5th International Postharvest Symposium, Late- and post-harvest of grapes for wine production, p. 30. Verona, 5 giugno 2004.
15. L. Cisamolo, M. Furia, G. Sordato, F. Mainente, **B. Simonato**, G. B. Tornielli, R. Ferrarini. "Botrytis cinerea infection during raising of Garganega for the production of Recioto di Soave wine". In: 5th International Postharvest Symposium, Late- and post-harvest of grapes for wine production, p. 22. Verona, 5 giugno 2004.
16. **B. Simonato**, F. Mainente, P. Spinelli, G.B. Tornielli, R. Ferrarini (2004). "Ossigeno e condizionamento del redox nella elaborazione ed affinamento dei vini. In: Atti del Convegno La Qualità nella filiera Agroalimentare", pp. 205-213. Mazara del Vallo, Trapani, 19 giugno 2004.
17. **B. Simonato**, M. De Zorzi, G. Pasini, A. Curioni. "Analisi qualitativa della frazione proteica della birra" Atti 6° Congresso Italiano di Scienza e Tecnologia degli Alimenti, "Ricerche e Innovazioni nell'Industria Alimentare", Vol. 6, Chiriotti Editori, pp. 1146-1150. Cernobbio, settembre 2003.
18. Curioni, **B. Simonato**, M. De Zorzi, G. Pasini. "Allergie ai prodotti derivati dai cereali: quale è il ruolo dei trattamenti termici?" Qualità e Sicurezza degli Alimenti. Atti V Congresso Nazionale di Chimica degli Alimenti, p. 289. Parma, 9-12 giugno 2003.

19. G. Pasini, **B. Simonato**, M. De Zorzi, G. Zoccatelli, A. Curioni. "Food allergy to durum wheat: IgE binding to semolina and pasta proteins as affected by cooking and proteolytic digestion" Proceedings of second international workshop Durum Wheat and Pasta Quality: Recent Achievements and New Trends, pp. 237-240. Roma 19-20 novembre 2002.
20. M. Giorato, **B. Simonato**, A. Curioni, N. Mori, G. Pasini. "Le chitinasi del frutto di kiwi sono potenziali allergeni coinvolti nella sindrome latice-frutta". Atti 5° Congresso Italiano di Scienza e Tecnologia degli Alimenti, "Ricerche e Innovazioni nell'Industria Alimentare", Vol. 5, Chiriotti Editori, pp. 601-607, Cernobbio, settembre 2001.
21. **B. Simonato**, G. Pasini, M. Giorato, P. Spettoli, A. Curioni. "Effetto della cottura sulla digeribilità in vitro delle proteine dell'impasto per pane". Atti 5° Congresso Italiano di Scienza e Tecnologia degli Alimenti, "Ricerche e Innovazioni nell'Industria Alimentare", Vol. 5, Chiriotti Editori, pp. 839-846. Cernobbio, settembre 2001.
22. Curioni, N. D'Incecco, N. E. Pogna, G. Pasini, **B. Simonato**, A. Dal Belin Peruffo. "Durum wheat glutenin polymers: a study based on extractability and SDS Page". The 7th International Workshop Gluten 2000 proceedings, pp 154-157. Bristol 2-6 aprile 2000.
23. G. Pasini, **B. Simonato**, F. Polato, A. Curioni. "Proteine del granulo di amido di mais: potenziali allergeni?" Atti 4° Congresso Italiano di Scienza e Tecnologia degli Alimenti, "Ricerche e Innovazioni nell'Industria Alimentare", Vol. 4, Chiriotti Editori, pp. 1007-1011. Cernobbio, settembre 1999.

Scientific Publication:

(Publications with peer-review)

1. Sportiello L., Tolve R., Grassi, F., Zannoni M., **Simonato B.**, Favati F. "Eco-friendly extraction of anthocyanins compounds from red radicchio by-products with natural deep eutectic solvents". European Food Research and Technology, 2024, 1-4.
2. Tolve R., **Simonato B.***. "Impact of Functional Ingredients on the Technological, Sensory, and Health Properties of Bakery Products" Editorial. Foods, 2024, 13, 3030, 1- 4.
3. Pasqualoni I., Tolve R., **Simonato B.***, Bianchi F. "The Impact of Selected Ingredients on the Predicted Glycemic Index and Technological Properties of Bread". Foods, 2024, 13, 2488, 1-11.
4. Bianchi F., Avesani M., Lorenzini M., Zapparoli G., **Simonato B.** "Fermentation Performances and Aroma Contributions of Selected Non-Saccharomyces Yeasts for CherryWine Production". Foods, 2024, 13, 2455, 1-15.
5. Bianchi F., Santoro V., Pasqualoni I., Bruttomesso M., Rizzi C., Piccinelli A. L., **Simonato B.** "Fortification of durum wheat fresh pasta with red chicory by-product powder: Effects on technological, nutritional, and sensory properties". LWT- Food Science and Technology, 2024, 203, 116358, 1-8.
1. Bruttomesso M., Bianchi F., Pasqualoni I., Rizzi C., **Simonato B.***. "Evaluation of the technological and compositional features of pancakes fortified with *Acheta domestica*". LWT- Food Science and Technology, 2024, 199, 116073, 1- 8.
2. Tolve R., **Simonato B.** "Fortified Cereal-Based Foodstuffs: Technological, Sensory, and Nutritional Properties". Foods 2024, 13(8), 1182, 1-3.
3. Rodríguez M., Bianchi F., **Simonato B.**, Rizzi C., Fontana A., Tironi V.A. "Exploration of grape pomace peels and amaranth flours as functional ingredients in the elaboration of bread: phenolic composition, bioaccessibility, and antioxidant activity." Food and Function, 2024, 15, 608- 624.
4. Bianchi F., Cervini M., Giuberti G., **Simonato B.*** "The Potential of Wine Lees as a Fat Substitute for Muffin Formulations". Foods 2023, 12(13), 2584, 1-13.
5. Sportiello L., Favati F., Condelli N., Di Cairano M., Caruso M. C., **Simonato B.**, Tolve R., Galgano F. "Hydrophobic deep eutectic solvents in the food sector: Focus on their use for the extraction of bioactive compounds" Food Chemistry, 2023, 405, 134703, 1-13.
6. Tolve R., Bianchi F., Lomuscio E., Sportiello L., **Simonato B.*** "Current advantages in the application of microencapsulation in functional bread development. Foods, 2023, 12, 96, 1-21.
7. Lomuscio E., Bianchi F., Cervini M., Giuberti G., **Simonato B.***, Rizzi C. "Durum Wheat Fresh Pasta Fortification with Trub, a Beer Industry By-Product". Foods, 2022, 11, 2496, 1-10.
8. Bianchi F., Cervini M., Giuberti G., Rocchetti G., Lucini L., **Simonato B.***. "Distilled grape pomace as a functional ingredient in vegan muffins: effect on physicochemical, nutritional, rheological and sensory aspects" International Journal of Food Science and Technology, 2022, 57(8), 4847-4858.
9. Pasini G., Cullere M., Vegro M., **Simonato B.**, Dalle Zotte A. "Potentiality of protein fractions from the house cricket (*Acheta domestica*) and yellow mealworm (*Tenebrio molitor*) for pasta formulation" LWT- Food Science and Technology, 2022, 164, 113638, 1-6.

10. Bianchi F., Giuberti G., Cervini M., **Simonato B.** "Fortification of Durum Wheat Fresh Pasta with Maqui (*Aristotelia chilensis*) and Its Effects on Technological, Nutritional, Sensory Properties, and Predicted Glycemic Index" *Food and Bioprocess Technology*, 2022, 15, 1563-1572.
11. Rainero G., Bianchi F., Rizzi C., Cervini M., Giuberti G., **Simonato B.***. "Breadstick fortification with red grape pomace: effect on nutritional, technological and sensory properties" *Journal of the Science of Food and Agriculture*, 2022, 102(6), 2545-2552.
12. Tolve R., Tchuenbou-Magaia F. L., Verderese D., **Simonato B.**, Puggia D., Galgano F., Zamboni A., Favati F. "Physico-chemical and sensory acceptability of no added sugar chocolate spreads fortified with multiple micronutrients". *Food Chemistry*, 2021, 364, 130386, 1-9.
13. Bianchi F., Lomuscio E., Rizzi C., **Simonato B.** "Predicted shelf-life, thermodynamic study and antioxidant capacity of breadsticks fortified with grape pomace powders". *Foods*, 2021, 10, 2815, 1-9.
14. Bianchi F., Tolve R., Rainero G., Bordiga M., Brennan C.S., Simonato B.* "Technological, nutritional and sensory properties of pasta fortified with agro-industrial by-products: a review". *International Journal of Food Science and Technology*, 2021, 56, 4356–4366.
15. **Simonato B.*** "Editorial improving the sensory, nutritional and technological profile of conventional and gluten-free pasta and bakery products" *Foods*, 2021, 10(5), 975, 1-2.
16. **Simonato B.***, Tolve R., Rainero G., Rizzi C., Segà D., Rocchetti G., Lucini L., Giuberti G. "Technological, nutritional, and sensory properties of durum wheat fresh pasta fortified with *Moringa oleifera* L. leaf powder". *Journal of the Science of Food and Agriculture*, 2021, 101(5), 1920–1925.
17. Rocchetti G., Rizzi C., Cervini M., Rainero G., Bianchi F., Giuberti G., Lucini L., **Simonato B.** "Impact of grape pomace powder on the phenolic bioaccessibility and on in vitro starch digestibility of wheat-based bread" *Foods*, 2021, 10(3), 507, 1–12.
18. Lorenzini M., Zapparoli G., Simonato B. "Effects of post-harvest fungal infection of apples on chemical characteristics of cider" *LWT-Food Science and Technology*, 2021, 138, 110620, 1-7.
19. Tolve R., **Simonato B.***, Rainero G., Bianchi F., Rizzi C., Cervini M., Giuberti G. "Wheat bread fortification by grape pomace powder: Nutritional, technological, antioxidant, and sensory properties" *Foods*, 2021, 10(1), 75, 1-12.
20. **Simonato B.**, Marangon M., Vegro M., Vincenzi S., Pasini G. "Evaluation of the phenolic profile and immunoreactivity of Mal d 3 allergen in ancient apple cultivars from Italy". *Journal of the Science of Food and Agriculture*, 2020, 100: 4978–4986.
21. Rocchetti G., Rizzi C., Pasini G., Lucini L., Giuberti G., **Simonato B.** "Effect of *Moringa oleifera* L. Leaf Powder Addition on the Phenolic Bioaccessibility and on *In Vitro* Starch Digestibility of Durum Wheat Fresh Pasta". *Foods*, 2020, 9(5), 628, 1-12.
22. Tolve R., Pasini G., Vignale F., Favati F., **Simonato B.***. "Effect of Grape Pomace Addition on the Technological, Sensory, and Nutritional Properties of Durum Wheat Pasta". *Foods*, 2020, 9(3), 354, 1-11.
23. E. Cusano, L. R. Cagliani, R. Consonni, **B. Simonato**, G. Zapparoli. "NMR-based metabolic profiling of different yeast fermented apple juices", *LWT-Food Science and Technology*, 2020, 118, 108771, 1-9.
24. **B. Simonato**, M. Lorenzini, M. Cipriani, F. Finato, G. Zapparoli. "Correlating Noble Rot Infection of Garganega Withered Grapes with Key Molecules and Odorants of Botrytized Passito Wine". *Foods*, 2019, 8(12), 642, 1-14.
25. **B. Simonato***, S. Trevisan, R. Tolve, F. Favati, G. Pasini. "Pasta fortification with olive pomace: Effects on the technological characteristics and nutritional properties". *LWT - Food Science and Technology*, 2019, 114, 108368, 1-6.
26. S. Trevisan, G. Pasini, **B. Simonato***. "An overview of expected glycaemic response of one ingredient commercial gluten free pasta". *LWT - Food Science and Technology*, 2019, 109, 13-16.
27. M. Lorenzini, **B. Simonato***, D. Slaghenaufi, M. Ugliano, G. Zapparoli. "Assessment of yeasts for apple juice fermentation and production of cider volatile compounds". *LWT- Food Science and Technology*, 2019, 99, 224-230.
28. G. Zapparoli, M. Lorenzini, E. Tosi, M. Azzolini, D. Slaghenaufi, M. Ugliano, **B. Simonato***. "Changes in chemical and sensory properties of Amarone wine produced by *Penicillium* infected grapes". *Food Chemistry*, 2018, 263, 42-50.
29. E. Cusano, **B. Simonato**, R. Consonni. "Fermentation process of apple juice investigated by NMR spectroscopy". *LWT - Food Science and Technology*, 2018, 96, 147-151.
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