

Marco Ciulu, PhD

1.PERSONAL DATA

Name and surname: Marco Ciulu

Place and date of birth: Sassari, December 18th 1981

Office address: Department of Biotechnology,

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<https://scholar.google.it/citations?user=XcXU8PsAAAAJ&hl=it>

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2.EDUCATIONAL BACKGROUND

2011

PhD in Chemical Sciences and Technologies

University of Sassari, Department of Chemistry and Pharmacy, Analytical Chemistry Research Group.

Thesis title: "Development and application of chromatographic methods for the determination of minority compounds in beehive products" (Language: Italian). Advisor: Prof. Gavino Sanna.

2007

Degree in Chemistry

University of Sassari, Department of Chemistry and Pharmacy, Analytical Chemistry Research Group.

Thesis title: "Analytical characterization of typical Sardinian beehive products" (Language: Italian). Advisor: Prof. Gavino Sanna. Final grade: **110/110 cum laude**.

3.PROFESSIONAL HABILITATIONS

- Professional habilitation as Chemist (2007)

4.SCHOOLS AND COURSES

- Management & Leadership, with focus on Project Management, BUPNET, Göttingen (DE), November 20th 2021-March 1st 2022
- Analysis of androstene and skatole in fat samples. Agroscope, Posieux, Switzerland, November 13th-15th 2019 (IPEMA COST Action, CA 15215 Supported by European Union).
- School of multivariate analysis and experimental design (part II). Sassari, July 7th – 10th 2014
- School of multivariate analysis and experimental design. Sassari, July 15th – 18th 2013
- National School of mass spectrometry-based analytical and bioanalytical methodologies. Parma, May 20th-24th 2013.
- National School of Analytical Chemistry for PhD students. Società Chimica Italiana. Rome, September 29th - October 3rd 2008.

5. RESEARCH EXPERIENCE

- **Associate Professor- Head of the Food Analysis Laboratory**
University of Verona (Italy)
September 2025-now
- **Assistant Professor (Tenure-track) - Head of the Food Analysis Laboratory**
University of Verona (Italy)
September 2022-August 2025
- **Senior Researcher (Postdoc)**
University of Göttingen (Germany) – Division of quality of animal products
September 2018-September 2021 (3 years)
- **Research fellow**
Aix Marseille University (France)-Laboratory of Environmental Chemistry
Project title: Development of fluorescence-based monitoring and diagnostic tools to assess the stability and maturity of compost.
November 2016-October 2017 (1 year)
- **Research fellow**
University of Sassari (Italy), Department of Chemistry and Pharmacy, Analytical Chemistry Research Group.
Project title: Development, validation and application of analytical methods aimed to the characterization of the resinous fraction of Guayule.
November 2015-October 2016 (1 year)
- **Research fellow**
University of Sassari, Department of Chemistry and Pharmacy, Analytical Chemistry Research Group.
Centro tecnologico de investigacion y desarrollo del alimento funcional (CIDAF), Granada, Spain
Project title: Validation and application of analytical methods for the determination of main and minority constituents in Stevia Rebaudiana Bertoni.
April 2014-October 2015 (1 year)
- **Research fellow**
University of Sassari, Department of Chemistry and Pharmacy, Analytical Chemistry Research Group.
Project title: Assessment and validation of new analytical methods for the determination and speciation of fluoride ion in milk and evaluation of efficiency of fluoride-based supplements taken during postpartum phase.
February 2011 – September 2012 (19 months)
December 2012-December 2013 (12 months)
- **PhD student**
University of Sassari, Department of Chemistry and Pharmacy, Analytical Chemistry Research Group.
2007-2010 (3 years)

6. VISITING RESEARCHER/SCIENTIST

- **Functional food research and development center (CIDAF), Granada, Spain, 01.02.2015-31.07.2015 (6 months)**

Research activity regarding the development of innovative methods for the extraction and identification by LC-ESI-qTOF-MS of the phenolic fraction of Stevia rebaudiana leaves.

- **Tecnológico Nacional De Mexico – Instituto Tecnológico de Toluca, Metepec, Estado de Mexico, Mexico, January 11th 2016**

Seminar: "Development and validation of new chromatographic method for the determination of trace constituents of natural food products" (6 h)

- **Tecnológico Nacional De Mexico – Instituto Tecnológico de Toluca, Metepec, Estado de Mexico, Mexico, January 12th-15th 2016**

Seminar series: "HPLC: Principles, instrumentation and applications" (30 h)

- **Universidad autonoma de Chihuahua-Chihuahua, Chih., Mexico, January 18th-19th 2016**

Seminar series, "Development and validation of new chromatographic method for the determination of trace constituents of natural food products" (12 h)

7. TEACHING ACTIVITY

Academic year 2023/2024 and later on

- University of Verona-Department of Biotechnology

Lecturer of the module "Analytical methods and data treatment strategies for products authentication" (24 h) for the course "Wine Identity and Tipicality", Master in Viticulture, Oenology and the wine market (Udine)

- University of Verona, Department of Human Sciences

Lecturer of the module-Chemistry" (4 CFU, 30h), Degree in Sciences of primary education

- University of Verona, Department of Biotechnology

Lecturer of the module "Food Chemistry and laboratory" (6 CFU, 48 h), for the Degree "Innovation and sustainability in industrial production of foods"

- University of Verona, Department of Biotechnology

Lecturer of the module "Quality control of foods and dietetic products" (5 CFU, 40 h), for the Degree in "Nutraceutical sciences"

Academic year 2022/2023

- University of Verona-Department of Biotechnology

Lecturer of the module "Analytical methods and data treatment strategies for products authentication" (24 h) for the course "Wine Identity and Tipicality", Master in Viticulture, Oenology and the wine market (Udine)

- University of Verona, Department of Human Sciences

Lecturer of the module-Chemistry" (4 CFU, 30h), Degree in Sciences of primary education

- University of Verona, Department of Biotechnology

Laboratory of Organic Chemistry (5 CFU, 60 h), Degree in Biotechnology

Academic year 2020/2021

- Georg-August-Universität Göttingen-Fakultät Agrarwissenschaften (Faculty of Agriculture)
Lecturer of the course “Magr 0185-Chromatographic analysis of animal products” (6 ECTS; 52 h), for the “Masterstudiengang Agrarwissenschaften” (Master in Agricultural Science).
- Georg-August-Universität Göttingen-Fakultät Agrarwissenschaften (Faculty of Agriculture)
Lecturer for the course “Special methods for quality assessment” (PAG-0046-Spezielle Methoden der Qualitätsbeurteilung), for the Agricultural Sciences PhD students.
Seminar: “Introduction to chromatographic methods in food analysis: method assessment, validation and applications” (8h).
- Georg-August-Universität Göttingen-Fakultät Agrarwissenschaften (Faculty of Agriculture)
Lecturer for the course “New methods and developments in Animal Sciences” (PAG 0045 Neue Methoden und Entwicklungen in den Nutztierwissenschaften), for the Agricultural Science PhD students.
Seminar: “Fatty acids and volatile compounds of meat and meat-products” (8h).

Academic year 2019/2020

- Georg-August-Universität Göttingen-Fakultät Agrarwissenschaften (Faculty of Agriculture)
Lecturer for the course “Special methods for quality assessment” (PAG-0046-Spezielle Methoden der Qualitätsbeurteilung), for the Agricultural Sciences PhD students.
Seminar: “Introduction to chromatographic methods in food analysis: method assessment, validation and applications” (8h).

Academic year 2018/2019

- Georg-August-Universität Göttingen-Fakultät Agrarwissenschaften (Faculty of Agriculture)
Lecturer for the course “New methods and developments in Animal Sciences” (PAG 0045 Neue Methoden und Entwicklungen in den Nutztierwissenschaften), for the Agricultural Sciences PhD students
Seminar: “GC-MS determination of aroma and flavour compounds in meat” (4h).
- Georg-August-Universität Göttingen-Fakultät Agrarwissenschaften (Faculty of Agriculture)
Lecturer for the course “Special methods for quality assessment” (PAG-0046-Spezielle Methoden der Qualitätsbeurteilung), for the Agricultural Sciences PhD students.
Seminar: “Introduction to chromatographic methods in food analysis: method assessment, validation and applications” (4 h).

Academic year 2010/2011

- University of Sassari, Department of Chemistry and Pharmacy
Adjunct professor of the course “Laboratory of Analytical Chemistry III”, for the Bachelor Degree in Chemistry (44h).

8. PARTICIPATION AND/OR COORDINATION OF INTERNATIONAL, NATIONAL AND REGIONAL PROJECTS

- **Project title:** Metabolomic Traceability and Authentication of Plants of Aromatic Market Value (META-PAM)

Funding entity: Università di Verona-Internationalisation Programme, Visiting Call for Applications, 2025

- **Project title:** MISTRAL-Innovative methods for sustainability, traceability and authenticity of honeys from Italy (Metodi innovativi per la sostenibilità, la tracciabilità e l'autenticità dei mieli italiani)
Cascade funding of National Center AGRITECH (Spoke 9)

Funding entity: European Union, Next Generation EU

- **Project title:** Ricerca e Innovazione per l'Active Ageing: nuova sfida degli Organismi di Ricerca e delle Aziende alleati nelle Actions for Ageing - R.I. x A.A

Funding entity: PR Veneto FESR 2021-2027

- **Project title:** Alimenti funzionali per la salute e benessere: Innovazione delle materie prime, caratterizzazione delle proteine di origine vegetale e animale, nuovi approcci per la shelf life e packaging più sostenibile - Food-4-Life

Funding Entity: PR Veneto FESR 2021-2027

- **Project title:** Cost Action CA 22105 - BEEkeeping products valorization and biomonitoring for the SAFETY of BEEs and HONEY (Working groups 1 and 2)

Funding Entity: European Union

- **Project title:** iNEST-Interconnected North-East Innovation Ecosystem, European Union, NextGenerationEU- Finanziamento a Giovani ricercatori - Identification of biomarkers of cardiometabolic risk and oxidative stress in adolescents with obesity or type 1 diabetes: novel tools to evaluate the efficacy of personalized nutritional interventions.

Funding entity: Unione Europea, Next Generation EU

- **Project title:** Mediterrean Diet for Human Health Lab

Funding entity: Ministero della Salute (Piano Operativo Salute-Traiettorie 5)

- **Project title:** BLE Project Untersuchungen zur exemplarischen Implementierung einer nachhaltigen Ebermast auf der Landwirtschafts-, Schlacht- und Verarbeitungsstufe im ökologischen Landbau (BLE Project, Investigation on the exemplary implementation of sustainable boar fattening at the husbandry, slaughtering and processing stages in organic farming, BÖLN 2811oe144).

Funding entity: Federal Ministry of Food and Agriculture, Germany.

- **Project title:** "Sustainability transitions" in food production: alternative protein sources in socio-technical perspectives (#ZN 3041)

Funding entity: Ministry of Science and Culture of Lower Saxony, Germany

- **Project title:** Potential for sustainable poultry production based on local chicken breeds and regional protein plants, PorReE, MWK 11-76251-99-30/16, ZN3252

Funding entity: Lower Saxony Ministry of Science and Culture (Niedersächsisches Ministerium für Wissenschaft und Kultur)

- **Project title:** Sustainable Trout Aquaculture Intensification (SusTAIn), 11-76251-99-36/16, ZN3261

Funding entity: Lower Saxony Ministry of Science and Culture (Niedersächsisches Ministerium für Wissenschaft und Kultur)

- **Project title:** ODIAMAC project (Outils operationnels de suivi et de diagnostic de maturation destinés aux plateformes de compostage-Operational tools for maturation monitoring and diagnostics for composting platforms)

Funding entity: French Environment and Energy Management Agency (ADEME , France) [Convention n°1506C0034].

- **Project title:** ALBE BIOMASSE Lignocellulosiche alternative per lo sviluppo di elastomeri (Alternative lignocellulosic biomasses for the development of elastomers) CTN-001-00063-46446

Funding entity: MIUR (Ministero dell'Istruzione, dell'Università e della Ricerca, Italy).

- **Project title:** La Stevia rebaudiana in Sardegna: ipotesi di coltivazione ed uso come dolcificante non cariogeno (Stevia Rebaudiana in Sardinia: hypothesis of cultivation and application as non-cariogenic sweetener),

Funding entity: Regione Autonoma della Sardegna (Sardinia, Italy)

9.PUBLICATIONS

1. Adrián Fuente-Ballesteros, **Marco Ciulu**, Shaikh Manirul Haque, Yerkanat Syrgabek, Burhan Basaran
Honeybees as active bioindicators of plastic pollution: Environmental exposure, analytical strategies, and monitoring perspectives
Science of The Total Environment, 2025, 1003, 180722.
2. Gianni Zoccatelli, **Marco Ciulu***
Perspectives on the use of coffee silverskin in food formulations
Journal of Agriculture and Food research, 2025, 101975
3. Daniela Fortini, Roberto Chignola, Giulio Zanni, Alice Brunazzi, Anita Zamboni, Gianni Zoccatelli, **Marco Ciulu**, Diana Vanessa Santisteban Soto, Tommaso Sanson, Tiziana Pandolfini, Barbara Molesini,
Multi-level approach to screen tomato inbred lines for resilience to Ni-enriched soils and water deficit,
Plant Stress, 2025, 10079
4. Caredda, M., **Ciulu, M.**, Tilocca, F., Langasco, I., Núñez, O., Sentellas, S., Saurina, J., Pilo, M.I., Spano, N., Sanna, G., Mara A
Portable NIR Spectroscopy to Simultaneously Trace Honey Botanical and Geographical Origins and Detect Syrup Adulteration.
Foods, 2024, 13, 3062.
5. Quirantes-Piné R, Sanna G, Mara A, Borrás-Linares I, Mainente F, Picó Y, Zoccatelli G, Lozano-Sánchez J, **Ciulu M.**
Mass Spectrometry Characterization of Honeydew Honey: A Critical Review.
Foods, 2024, 13,14, 2229
6. López-Salas, L., Díaz-Moreno, J., **Ciulu, M.**, Borrás-Linares, I., Quirantes-Piné, R., Lozano-Sánchez, J.
Monitoring the Phenolic and Terpenic Profile of Olives, Olive Oils and By-Products throughout the Production Process.
Foods, 2024, 13, 1555.
7. Mara, Andrea, Matteo Migliorini, **Marco Ciulu**, Roberto Chignola, Carla Egido, Oscar Núñez, Sònia Sentellas, Javier Saurina, Marco Caredda, Mario A. Deroma, and et al..
Elemental Fingerprinting Combined with Machine Learning Techniques as a Powerful Tool for Geographical Discrimination of Honeys from Nearby Regions
Foods, 2024, 13, 243

8. Laura De Marchi, Laura Salemi, Maria Bellumori, Roberto Chignola, Federica Mainente, Diana Vanessa Santisteban Soto, Ilaria Fierri, **Marco Ciulu**, Gianni Zoccatelli
Thermal degradation of red cabbage (Brassica oleracea L. var. Capitata f. rubra) anthocyanins in a water model extract under accelerated shelf-life testing
Food Chemistry, 2024, 440, 138272
9. Marco Caredda, Andrea Mara, **Marco Ciulu**, Ignazio Floris, Maria I. Pilo, Nadia Spano, Gavino Sanna
Use of genetic algorithms in the wavelength selection of FT-MIR spectra to classify unifloral honeys from Sardinia
Food Control, 2023, 146, 109559
10. Simon Roseanau, **Marco Ciulu**, Christian Reimer, Alexander Mott, Jens Tetens, Daniel Mörlein
Feeding green: Spirulina (Arthrospira platensis) induced changes in production performance and quality of salmonid species
Aquaculture research, 2022, 53(12), 1-12.
11. Andrea Mara, Sara Deidda, Marco Caredda, **Marco Ciulu**, Mario Deroma, Emanuele Farinini, Ignazio Floris, Ilaria Langasco, Riccardo Leardi, Maria Itria Pilo, Nadia Spano, Gavino Sanna
Multi-elemental analysis as a tool to ascertain the safety and the origin of beehive products: development, validation and application of an ICP-MS method on four unifloral honeys produced in Sardinia, Italy
Molecules, 2022, 27(6), 2009
12. Simon Rosenau, Elisa Oertel, Carsten Diez, Stephan Wessels, Jens Tetens, Daniel Mörlein, **Marco Ciulu**
Total replacement of fishmeal by Spirulina (Arthrospira Platensis) and its effects on growth performances and product quality of African catfish (Claria gariepinus)
Sustainability, 2021, 13(16), 8726.
13. Severyn Salis, Nadia Spano, **Marco Ciulu**, Ignazio Floris, Maria Itria Pilo, Gavino Sanna
Electrochemical determination of the "Furanic Index" of honey
Molecules, 2021, 26 (14), 4115
14. Daniela Werner, Lisa Baldinger, Ralf Bussemas, Sinje Büttner, Friedrich Weißmann, **Marco Ciulu**, Johanna Mörlein, Daniel Mörlein
Early immunocastration of pigs: from farming to meat
Animals, 2021, 11(2), 298
15. **Marco Ciulu***, Elisa Oertel, Rosanna Serra, Roberta Farre, Nadia Spano, Marco Caredda, Luca Malfatti, Gavino Sanna
Classification of Unifloral Honeys from Sardinia (Italy) by ATR-FTIR spectroscopy and random forest
Molecules, 2021, 26 (1), 88
16. Antonino Spanu, Massimiliano Valente, Ilaria Langasco, Riccardo Leardi, Anna Maria Orlandoni, **Marco Ciulu**, Mario Antonello Deroma, Nadia Spano, Francesco Barracu, Maria Itria Pilo, Gavino Sanna
Effect of the irrigation method and genotype on the bioaccumulation of toxic and trace elements in rice
Science of the total environment, 2020, 748, 142484
17. Vasiliki Gkarane, **Marco Ciulu**, Brianne Altmann, Armin O. Schmitt, Daniel Mörlein
The effect of algae or insect supplementation as alternative protein sources on the volatile profile of chicken meat

Foods, 2020, 9, 1235

18. Cynthia I. Escobedo del Bosque, Brianne Altmann, **Marco Ciulu**, Ingrid Halle, Simon Jansen, Tanja Nolte, Steffen Weigend, Daniel Mörlein
Meat quality parameters and sensory properties of one high-performing and two local chicken breeds fed with Vicia Faba
Foods, 2020, 9(8), 1052
19. Brianne Altmann, Ruth Wigger, **Marco Ciulu**, Daniel Mörlein
The effect of insect or microalga alternative protein feeds on broiler meat quality
Journal of the Science of Food and Agriculture, 2020, 100, 4292-4302
20. Vasiliki Gkarane, **Marco Ciulu***, Brianne Altmann, Daniel Mörlein
Effect of alternative protein feeds on the content of selected endogenous bioactive and flavour-related compounds in chicken breast meat
Foods, 2020, 9, 392
21. **Marco Ciulu***, Maria de la Luz Cádiz-Gurrea, Antonio Segura-Carretero
Extraction and analysis of phenolic compounds in rice: a review
Molecules, 2018, 23, 2890
22. **Marco Ciulu**, Rosanna Serra, Marco Caredda, Severyn Salis, Ignazio Floris, Maria Itria Pilo, Nadia Spano, Angelo Panzanelli, Gavino Sanna
Chemometric treatment of simple physical and chemical data for the discrimination of unifloral honeys
Talanta, 2018, 190, 382-390
23. Nadia Spano, Valentina Guccini, **Marco Ciulu**, Ignazio Floris, Angelo Panzanelli, Valeria Nurchi, Maria Pilo, Gavino Sanna
Free fluoride determination in honey by ion-specific electrode potentiometry: method assessment, validation and application to real unifloral samples
Arabian Journal of Chemistry, 2018, 11 (4), 492-500
24. Fabrizio Piana, **Marco Ciulu***, Rosa Quirantes-Piné, Gavino Sanna, Antonio Segura-Carretero, Nadia Spano, Alberto Mariani
Simple and rapid procedures for the extraction of bioactive compounds from Guayule leaves
Industrial crops and products, 2018, 116, 162-169
25. **Marco Ciulu**, Nadia Ollivier, Carine Demelas, Jean Luc Boudenne, Bruno Coulomb, Frederic Theraulaz
A highly sensitive microplate fluorimetric method for the high throughput determination of nitrate ion in aqueous compost extracts
Microchemical journal, 2018, 138, 424-429
26. **Marco Ciulu**, Rosa Quirantes-Piné, Nadia Spano, Gavino Sanna, Isabel Borràs-Linares, Antonio Segura-Carretero
Evaluation of new extraction approaches to obtain phenolic compound-rich extracts from Stevia rebaudiana Bertoni leaves
Industrial crops and products, 2017, 108, 106-112
27. Fabien Robert-Peillard, Edwin Palacio Barco, **Marco Ciulu**, Carine Demelas, Frédéric Théraulaz, Jean-Luc Boudenne, Bruno Coulomb

High throughput determination of ammonium and primary amines compounds in environmental and food samples

Microchemical journal, 2017, 133, 216-221

28. Ilenia Idda, Nadia Spano, **Marco Ciulu**, Valeria M Nurchi, Angelo Panzanelli, Maria I. Pilo, Gavino Sanna
Gas chromatography analysis of major free mono- and disaccharides in milk: method assessment, validation and application to real samples.
Journal of Separation Science, 2016, 39 (23), 4577-4584
29. Vitale Deiana, Carlo Tuberioso, Alberto Satta, Claudia Pinna, Ignazio Camarda, Nadia Spano, **Marco Ciulu**, Ignazio Floris
Relationship between markers of botanical origin in nectar and honey of the strawberry tree (Arbutus unedo) throughout flowering periods in different years and in different geographical areas
Journal of Apicultural research, 2016, 54 (4), 324-329
30. **Marco Ciulu**, Nadia Spano, Maria I. Pilo, Gavino Sanna
Recent advances in the analysis of phenolic compounds in unifloral honeys
Molecules, 2016, 21, 451
31. **Marco Ciulu**, Ignazio Floris, Valeria M. Nurchi, Angelo Panzanelli, Maria I. Pilo, Nadia Spano, Gavino Sanna
A possible freshness marker for royal jelly: the formation of 5-hydroxymethyl-2-furaldehyde as a function of storage temperature and time
Journal of Agricultural and Food Chemistry, 2015, 63, 4190-4195
32. **Marco Ciulu**, Ignazio Floris, Valeria M. Nurchi, Angelo Panzanelli, Maria I. Pilo, Nadia Spano, Gavino Sanna
HPLC determination of pantothenic acid in royal jelly
Analytical Methods, 2013, 5, 6682-6685
33. **Marco Ciulu**, Roberta Farre, Ignazio Floris, Valeria M. Nurchi, Angelo Panzanelli, Maria I. Pilo, Nadia Spano, Gavino Sanna
Determination of 5-hydroxymethyl-2-furaldehyde in royal jelly by a rapid reversed phase HPLC method.
Analytical Methods 5 (2013), 5010-5013.
34. **Marco Ciulu**, Silvia Solinas, Ignazio Floris, Angelo Panzanelli, Maria I. Pilo, Paola C. Piu, Nadia Spano, Gavino Sanna
RP-HPLC determination of water-soluble vitamins in honey
Talanta 83 (2011), 924-929
35. Nadia Spano, Irene Piras, **Marco Ciulu**, Ignazio Floris, Angelo Panzanelli, Maria I. Pilo, Paola C. Piu, Gavino Sanna
RP-HPLC chromatographic profile of the free amino acids in the Strawberry tree (Arbutus unedo L.) honey
Journal of AOAC International 92, 4, 2009
36. Nadia Spano, **Marco Ciulu**, Ignazio Floris, Angelo Panzanelli, Maria I. Pilo, Paola C. Piu, Severyn Salis, Gavino Sanna
A direct RP-HPLC method for the determination of furanic aldehydes and acids in honey
Talanta 78 (2009) 310-314

37. Nadia Spano; **Marco Ciulu**; Ignazio Floris; Angelo Panzanelli; Maria I Pilo; Paola C Piu; Roberta Scanu; Gavino Sanna
Chemical characterization of a traditional honey-based Sardinian product: abbamele
Food Chemistry 108 (2008) 81–85

Book Chapters

1. **Ciulu, M.**, Hategan, A.R., David, M., Magdas, D.A., Quirantes-Piné, R., Borrás-Linares, I.
Non-destructive Analytical Technologies for the Analysis of Honey and Related Bee-Based Products
in Non-invasive and Non-destructive Methods for Food Integrity.
Edited by Jiménez-Carvelo, A.M., Arroyo-Cerezo, A., Cuadros-Rodríguez, L.
Published by Springer, Cham, 2024
2. Isabel Borràs-Linares, **Marco Ciulu***
Chapter 4 – Handling of food samples
In Sample Handling and trace analysis of pollutants-Second Edition
Edited by Damià Barcelò & Yolanda Picò
Published by Elsevier 2025
3. **Marco Ciulu**, Nadia Spano, Severyn Salis, Maria Pilo, Ignazio Floris, Luca Pireddu, Gavino Sanna
Assay of B vitamins and other water soluble vitamins in honey
in Food and Nutritional Components in Focus No. 4
B Vitamins and Folate: Chemistry, Analysis, Function and Effects
Edited by Victor R. Preedy
Published by The Royal Society of Chemistry 2013

10.AWARDS AND RECOGNITIONS

- Selected member of the Expert Group of the **European Commission** “Honey Platform” (X03963), 2024-2029.
- Co-author of the proposal titled “Innovative analytical strategies for the identification of biomarkers of stress produced by exposure to emerging contaminants in fluvial-littoral ecosystems (ECOFINGER, project proposal 741358)”, presented for the “Marie Skłodowska-Curie actions, call H2020-MSCA-IF-2016” of September 14th 2016, awarded with the *Seal of Excellence* of the European commission.

11.REVIEWING ACTIVITIES

Peer-reviewer for *International journal of molecular sciences, Arabian Journal of Chemistry, Journal of separation science, Molecules, Medicines, Molecular nutrition & Food research, Food Chemistry, Journal of Functional foods, Plants, Separations, Journal of food composition and analysis, Industrial crops and products, Trends in Analytical Chemistry, Animals, Toxics, Foods.*

12. EDITORIAL ACTIVITY

- Guest editor della Special Issue of Molecules (MDPI Publishing) titled “Acknowledged and emerging contaminants in food and natural supplements”
- Link: https://www.mdpi.com/journal/molecules/special_issues/139VO3B6R1

- Guest editor della Special Issue of Foods (MDPI Publishing) intitolata “Research progress on Honey adulteration and classification”
Link: https://www.mdpi.com/journal/foods/special_issues/OYP3XQS616
- Guest editor for the Special issue of Foods (MDPI Publishing) titled “Mass-spectrometry based strategies for the authentication of honeys and beehive products”
Link: https://www.mdpi.com/journal/foods/special_issues/R5FZ8L74QE
- Guest editor of the Special Issue of Molecules (MDPI Publishing) titles “Progress in analytical methods for the characterization, quality and safety of the beehive products”.
Link: https://www.mdpi.com/journal/molecules/special_issues/analytical_bee_product
- Guest editor of the Special Issue of Molecules (MDPI Publishing) intitolata “Progress in analytical methods for the characterization, quality and safety of the beehive products 2”.
Link: https://www.mdpi.com/journal/molecules/special_issues/Beehive_Products_2