Name	Laura Quintieri
Nationality	Italian
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Scopus H- index	23
Scholar citation H index	25

ACADEMIC TITLES:

2013: Ph.D. in Microbiology, Safety and Chemistry of Food, University of Bari (Italy).
2007: Qualification to the profession of Pharmacist
2006: Degree in Chemistry and Pharmaceutical Technology, University of Calabria.

CURRENT POSITION:

RESEARCHER at the National Research Council-Institute of Biomembranes, Bioenergetics and Molecular Biotechnologies (CNR-IBIOM)

WORK ESPERIENCE

2018-2025	Researcher at the National Research Council- Institute of sciences of food production (CNR-ISPA), Bari, Italy
2014-2018	Fixed-term researcher at the ISPA–CNR, Bari, Italy.
2012-2014	Postgraduate fellowships at the ISPA–CNR, Bari, Italy. Research activity: "application of proteomic techniques in the identification and characterization of proteins and microbial metabolites with biological activity from fermented foods". (Project: SAFEMEAT_PON 01_01409).
2016	Visiting researcher at the Institute of Microbiology, University of Greisfwald, Germany (Short Term Mobility 2016, CNR grant)
2011-2012	Postgraduate fellowships at the ISPA–CNR, Bari, Italy. Research activity: "molecular characterization of microbial biodiversity (foodborne bacteria and fungi), extraction and analysis of metabolites with antimicrobial activity" within the CISIA project: Integrated knowledge for sustainability and innovation of made in Italy agrifood (P.L. 191/2009).
2009-2011	Postgraduate fellowships at the ISPA–CNR, Bari, Italy. Research activity: "Chemical characterization of dairy products subjected to spoilage by psychrophilic bacteria" within the project AGROBIOPACK 2008-2011: Technologies for Bioactive Packaging of Apulian Fresh Dairy Products.
2009	Postgraduate fellowships at the ISPA–CNR, Bari, Italy. Research activity: "Determination of amylose, total starch and resistant starch in wheat cultivars for pasta making within the project" within the project QUALITECH-PASTA: Improvement of technological quality and reduction of gluten intolerance of food pasta" (Italian Ministry of University and Research, project n. 7134).
2007-2009	Volunteer at the ISPA–CNR, Bari, Italy. Research activity:" Extraction and analysis of peptides and proteins, by chromatographic and electrophoretic techniques from fermented cereal and milk based beverage" within the European project. FERBEV (FP6-2004-SM)
2005-2006	Graduate training at the National Research Council-Institute of Neurological Science, Mangone-Cosenza, Italy.

RESEARCH TOPIC ,SKILLS AND COMPETENCES

Main research topics: development of control strategies for the improvement of quality and safety of foods; evaluation of biological activity (antimicrobial, anti-biofilm, Ace-inhibitor) of natural molecules from fermented food and microorganisms of agrifood interest; phenotypic and proteomic analysis of microorganisms of agri-food interest; mass spectrometry-based proteomics methods for analysis of food allergens.
She was author and co-author of **MORE THAN 70 PAPERS** including international peer-reviewed publication and

book chapters and more than 60 participation at national and international conferences.
Expertise in ***1)*** methods for **extraction** of proteins and bioactive peptides from fermented foods and bacteria; ***2*****) electrophoresis of proteins and peptides:** 2DE, 1-DE, Native-PAGE, SDS-PAGE, Acid PAGE, Tricine-SDS-PAGE, Blue Native PAGE, Urea-PAGE; ***3)*** methods for the evaluation of biological activity of peptides (antioxidant, Ace-inhibitor, antibiofilm); ***4)*** application of bioinformatic tools for the prediction of of bioactive peptides in proteins; ***5)*** analysis of proteomic data (Proteome Discoverer 3.0); ***6)*** **zymograms; 7*****)*** **analytical and preparative chromatography** (RP/IEX/GF HLPC coupled with UV, fluorimetric or RI detectors) for the purification and identification of proteins and peptides and quantification of organic acids, monosaccharide's from bacteria; ***8)*** **Immunochemical assays** (Western blotting, ELISA); **9*****)*** **microbiological assays** for the biochemical characterization of bacteria and determination of antimicrobial activity of natural compounds; ***10)*** **protocols for the detection and characterization of the bacterial biofilm** 11) analysis of small molecules by **DART-MS.**

LEADERSHIP IN NATIONAL AND EUROPEAN PROJECT

2022-2025	CNR-Unit Leader of the project "*Soluzioni tecnologiche e buone pratiche innovative per l'implementazione del decision support system della coltura del cedro e valorizzazione dei suoi prodotti trasformati*- INNOCEDRO ref. 354027. PSR Reg. Calabria 2014-2020 Mis. 16.01
2022-2024	CNR-Unit Leader of the project "*Tracciabilità molecolare dei cedri della riviera. Qualità e sicurezza dei prodotti food e non food valutate con tecnologie chimiche avanzate*- CEDROTRACK (Ref. 188616). PSR Reg. Calabria 2014-2020 Mis. 16.02
2022	Co-Leader of the project NUTRIBOX-APP ref 21361-19. EitFood Bando Program "Small Projects for Impacts 2022".
2022	Scientific Leader of the COLLABORATION AGREEMENT "*Sviluppo di soluzioni tecnologiche innovative per la produzione di miscele gelato a base lattea senza lattosio nell'ambito di gelaterie artigianali-SOTEGELF"*
2021	Co-Leader and WP1 leader of the project "*Ready for launching an innovative upgraded healthy nutribox e-commerce targeting vulnerable-NUTRIBOX"*. ref. 20431-21. EitFood Fast Track Innovation Call 2021.

Research activities within national and international projects. Role as PARTICIPANT (last 10 years)

2025	**BIO.FUN.PRO** (PRIN2022). Biobased valorization of fungi for a sustainable food protein production
2022-2025	**NUTRAGE**: Nutrizione, Alimentazione & Invecchiamento Attivo (FOE2021). WP2(Task 2.2 Sviluppo di tecnologie innovative per l'estrazione, caratterizzazione e stabilizzazione di biocomposti da sottoprodotti e scarti) and WP8 (Task 8.2. Sviluppo e validazione di strumenti digitali)
2023-2024	Collaboration agreement beetween Brucker Daltonics GmbH & Co. KG And CNR ISPA
2021-2024	**PON ARS01_00640 "POFACS**. Conservabilità, qualità e sicurezza dei prodotti ortofrutticoli ad alto contenuto di servizio. Programma PON «R&I» 2014-2020 - Azione II - D.D. Task 6.17 e 6.19. Periodo di attività dal 01.06.2021 in corso.
2022-2024	**ARS01_00783" ALIFUN** "Sviluppo di alimenti funzionali per l'innovazione dei prodotti alimentari di tradizione italiana" finanziato nell'ambito del Programma PON «R&I» 2014-2020 - Azione II - D.D. Prot. n. 18116 del 06/12/2021. Attività OR4 e OR9.
2021-2024	Project "l'Evoluzione delle Produzioni Lattiero-Casearie: le Biotecnologie valorizzano la Tradizione" – **ELEVATO**, n. F/200112/03/X45, Fondo per la Crescita Sostenibile - Sportello "Agrifood" PON I&C 2014-2020, di cui al D.M. 5 marzo 2018 Capo III Procedura Sportello, come da Decreto di approvazione alle agevolazioni MISE 0004032 del 10-12-2020. Attività OR1, att.1.1. e OR2. Att.2.1 e 2.2.
2021	Farm-level interventions supporting dairy industry innovation-**FARM-INN**. Work Package (WP) 4: Development and efficacy assessment of innovative additives to decontaminate mycotoxins and bacteria contaminated feeds and to prevent their carryover into milk and dairy product. Attività Task 4.2.
2020	**ICONSS**: INNOVATIVE CONSUMER ORIENTED SAFE SOLUTIONS (ref.20431)**.** EitFood Bando Covid-19 Rapid Response
2018-2019	**INNOTIPICO** "Innovazione dei Prodotti Agroalimentari Tradizionali Pugliesi attraverso l'applicazione di strategie biotecnologiche al fine di avvicinarli alle esigenze dei consumatori in termini di sicurezza,

caratteristiche organolettiche, salutistiche e nutrizionali". Bando INNONETWORK sostegno alle attività di R&S per lo sviluppo di nuove tecnologie sostenibili, di nuovi prodotti e servizi- POR Puglia FESR-FSE 2014-2020 – Asse I - Azione 1.6: Attività di ricerca e trasferimento tecnologico nell'ambito dell'OR7 (Strategie biotecnologiche applicate al processo di produzione della Ricotta Forte) e OR8 (Strategie biotecnologiche applicate al processo di produzione della Soppressata di Martina Franca.

2019-2023 Project-MultIFunctional poLymer cOmposites based on groWn matERials (MIFLOWER)–MIUR, grant number: 2017B7MMJ5_001. PRIN2017.ERC_PE8_C

2011-2015 **SAFEMEAT (PON 01_01409)** "Innovazioni di processo e di prodotto per incrementare i profili di sicurezza e per diversificare la gamma di prodotti (freschi e stagionati) a base di carne suina".

2011-2015 **PROINNOBIT** (PON02_00656_00186_3417037). Sviluppo di prodotti alimentari innovativi mediante soluzioni biotecnologiche, impiantistiche e tecnologiche. Periodo di attività dal 2011-2015.

TUTORING & SEMINARS

Scientific supervision of Mobility Agreement for the PhD student from University of Nancy (France).

Supervisor of training courses in "Food protein and peptides: extraction and electrophoresis" at ISPA–CNR, Bari, within the projects SO.FI.A (Cluster CL.A.N. AGRIFOOD) & PROINNOBIT (PON02_00656_00186_3417037). Courses addressed to post graduate students within their Specialising Master programmes (1th and 2th Level).

Seminars on "Antimicrobial peptides and their application in foods" 2011/2015. Realization of scientific exhibits at the Festival of Science, Bari (July-December 2014).

Laboratory tutor or supervisor in research activities related to 11 Master of Sciences Degree at the University of Bari, Italy

EDITORIAL ROLE:

Section Board Member *of* Foods (MDPI)
Frontiers Topic Editor
Guest Editor in the following Special Issues:
Biomedicines Special issue "Recent Advances in the Discovery of Novel Drugs on Natural Molecules"
Molecules Special Issue "Study of Bioactive Proteins and Peptides from Microbial and Food Origin"
Biomedicines Special Issue "Approaches to Fight Microbial Infection-Related Biofilms"
Foods Special Issue "Dairy Spoilage Microorganisms, Mechanisms and Novel Preservation Strategies"
Frontiers in Microbiology: "Advances in the discovery of Natural Molecules and their Analogues Against Microbial Infection-Related Biofilms"
Frontiers in Microbiology:" Fight Against Food Waste: Combating Contamination and Spoilage"

AWARDS for "the originality and scientific validity":

1. "Rimozione della aflatossina M1 e potenziali applicativi di una laccasi da Pleurotus eryngii per la sicurezza del latte" at the 5° Congresso Lattiero–Caseario "Latte e derivati: ricerca, innovazione e valorizzazione" 2016. Bari (-Italy)
2. "Produzione di indigoidina da parte di ceppi di Pseudomonas fluorescens che causano colorazione blu su paste filate" at the 4° Congresso Lattiero–Caseario "Latte e derivati: ricerca, innovazione e valorizzazione" Legnaro 2014 (Italy). This latter research, with a strong relevance with the aim of proposal, and aimed at controlling the blue discoloration on fresh cheese by natural antimicrobial peptides, gained ca. 50 citations (reviews) on national and international daily newspapers and magazines (es. Gazzetta del Mezzogiorno, Corriere della Sera, Focus, Il Fatto alimentare etc….).

PATENT

European and Italian national patent: *Brand NUTRIBOX eathinking.* Authors: L., Quintieri L., Genchi M. (European registration 07/10/2022 N°018697508. Italian registration: N° 302021000186905, 12/11/2021)

ISI-INDEXED PUBLICATIONS & BOOK CHAPTER (last 5 years)

1. Monaci, L., Luparelli, A., Schirinzi, W. M., Quintieri, L., & Verdu, A. (2025). DART–Triple Quadrupole Mass Spectrometry Method for Multi-Target and Fast Detection of Adulterants in Saffron. Metabolites, 15(6), 357.
2. Quintieri, L., Luparelli, A., Caputo, L., Schirinzi, W., De Bellis, F., Smiriglia, L., & Monaci, L. (2025). Unraveling the Biological Properties of Whey Peptides and Their Role as Emerging Therapeutics in Immune Tolerance. Nutrients, 17(6), 938.
3. Luparelli, A., Trisciuzzi, D., Schirinzi, W. M., Caputo, L., Smiriglia, L., Quintieri, L., ... & Monaci, L. (2025). Whey Proteins and Bioactive Peptides: Advances in Production, Selection and Bioactivity Profiling. Biomedicines, 13(6), 1311.
4. Palumbo, M., Fancello, F., Zara, S., Pace, B., Ricci, I., Quintieri, L., ... & Cefola, M. (2025). Citral-releasing active patches preserve the overall quality and extend strawberry shelf-life. Applied Food Research, 100903.
5. Greco, D., D'Ascanio, V., Santovito, E., Abbasciano, M., Quintieri, L., Techer, C., & Avantaggiato, G. (2025). Unlocking the Potential of Bacillus subtilis: A Comprehensive Study on Mycotoxin Decontamination, Mechanistic Insights, and Efficacy Assessment in a Liquid Food Model. Foods, 14(3), 360.
6. Quintieri L, Adduci A, Palumbo M, Schirinzi W, Pace B, Cefola M, De Chiara ML, Caputo L. Exploitation and valorisation of the PDO Citron 'Santa Maria del Cedro' in the fresh-cut market. Acta Horticulturae (Accepted)
7. Quintieri, L., Palumbo, M., Ricci, I., Pace, B., Caputo, L., Adduci, A., ... & Cozzolino, R. (**2024**). Postharvest Quality of Citrus medica L.(cv Liscia-Diamante) Fruit Stored at Different Temperatures: Volatile Profile and Antimicrobial Activity of Essential Oils. Foods, 13(11), 1596.
8. MONACI L , PILOLLI R, QUINTIERI L, CAPUTO L, LUPARELLI A, DEANGELIS E. **2024**. Casein: allergenicity and molecular properties. In: CASEIN: Structural Properties, Uses, Health Benefits and Nutraceutical Applications. Volume 1, Pp 363-382. Eds Mamdouh El-Bakry, Bhavbhuti M. Mehta. Academic Press Elsevier, London (UK). ISBN: 978-0-443-15836-0
9. Quintieri, L., Fanelli, F., Monaci, L., & Fusco, V. **(2024**). Milk and its derivatives as sources of components and microorganisms with health-promoting properties: Probiotics and bioactive peptides. Foods, 13(4), 601.
10. Quintieri, L.; Caputo, L.; Nicolotti, O. Recent Advances in the Discovery of Novel Drugs on Natural Molecules. *Biomedicines* 2024, *12*, 1254
11. Cefola, M., Caputo, L., Quintieri, L., Cervellieri, S., Fancello, F., Netti, T., ... & Zara, S. (2023). Innovative limonene and chitosan-based pads in improving shelf-life and preserving the volatile profile of fresh strawberries. *Postharvest Biology and Technology*, *204*, 112430.
12. Quintieri, L., Koo, O. K., & Caleb, O. J. (2023). Fight against food waste: combating contamination and spoilage. Frontiers in Microbiology, 14, 1265477.
13. Quintieri, L., Nitride, C., De Angelis, E., Lamonaca, A., Pilolli, R., Russo, F., & Monaci, L. (2023). Alternative Protein Sources and Novel Foods: Benefits, Food Applications and Safety Issues. *Nutrients*, *15*(6), 1509.
14. Quintieri, L.; Fancello, F.; Caputo, L.; Sorrentino, A.; Zara, S.; Lippolis, V.; Cervellieri, S.; Fanelli, F.; Corvino, A.; Pace, B.; Cefola, M. Effect of Gaseous Citral on Table Grapes Contaminated by Rhizopus oryzae ITEM 18876. *Foods* 2022, *11*, 2478.
15. Gambacorta N, Caputo L, Quintieri L, Monaci L, Ciriaco F, Nicolotti O. **(2022**). Rational Discovery of Antiviral Whey Protein-Derived Small Peptides Targeting the SARS-CoV-2 Main Protease. Biomedicines 10 (5), 1067.
16. Quintieri, L., Mani, S., Lentini, G., & Maisetta, G. (2022). Advances in the discovery of natural molecules and their analogues against microbial infection-related biofilms. Frontiers in Microbiology, 13, 4774.
17. Caputo, L., Quintieri, L., Bugatti, V., & Gorrasi, G. (**2022**). A salicylate-functionalized PET packaging to counteract blue discoloration on mozzarella cheese under cold storage. Food Packaging and Shelf Life, 32, 100850.

18. **Quintieri, L**.; Caputo, L.; Brasca, M.; Fanelli, F. Recent Advances in the Mechanisms and Regulation of QS in Dairy Spoilage by *Pseudomonas* spp. *Foods* **2021**, *10*, 3088.
19. Petrillo, G., Tavani, C., Bianchi, L., Benzi, A., Cavalluzzi, M. M., Salvagno, L., **Quintieri L**… & Lentini, G. (2021). Densely functionalized 2-Methylideneazetidines: Evaluation as antibacterials. Molecules, 26(13), 3891.
20. Milani G., Cavalluzzi, M. M., Solidoro, R., Salvagno, L., **Quintieri, L**., Di Somma, A., ... Lentini, G. **2021**. Molecular Simplification of Natural Products: Synthesis, Antibacterial Activity, and Molecular Docking Studies of Berberine Open Models. Biomedicines, 9(5), 452.
21. Ragoubi, C., **Quintieri, L.,** Greco, D., Mehrez, A., Maatouk, I., D'Ascanio, V., ... Avantaggiato, G. **2021**. Mycotoxin Removal by Lactobacillus spp. and Their Application in Animal Liquid Feed. Toxins, 13(3), 185.
22. Fanelli F., Caputo L., **Quintieri, L. 2021**. Phenotypic and genomic characterization of Pseudomonas putida ITEM 17297 spoiler of fresh vegetables: Focus on biofilm and antibiotic resistance interaction. Current research in food science, 4, 74-82.
23. **Quintieri, L***., Bugatti, V., Caputo, L., Vertuccio, L., Gorrasi, G. **2021**. A Food-Grade Resin with LDH–Salicylate to Extend Mozzarella Cheese Shelf Life. Processes, 9(5), 884.
24. Bugatti, V., Cefola, M., Montemurro, N., Palumbo, M., **Quintieri, L**., Pace, B., Gorrasi, G. **2020**. Combined Effect of Active Packaging of Polyethylene Filled with a Nano-Carrier of Salicylate and Modified Atmosphere to Improve the Shelf Life of Fresh Blueberries. Nanomaterials, 10(12), 2513.
25. Cavalluzzi, M.M., Budriesi, R., De Salvia, M.A., **Quintieri L**,.Piarulli M., Milani G., Gualdani R., Micucci M., Corazza I., Rosato A., Viale M., Caputo L., Franchini C., Lentini G. **2020**. Lubeluzole: from anti-ischemic drug to preclinical antidiarrheal studies. Pharmacol. Rep.
26. **Quintieri L**.; Caputo L.; Monaci L.; Cavalluzzi M.M.; Denora N. **2020**. Lactoferrin-Derived Peptides as a Control Strategy against Skinborne Staphylococcal Biofilms. Biomedicines, 8, 323.
27. Gorrasi G., Bugatti V, Vertuccio L, Vittoria V, Pace B, Cefola M, **Quintieri L,** Bernardo P, Clarizia G. **2020**. Active packaging for table grapes: Evaluation of antimicrobial performances of packaging for shelf life of the grapes under thermal stress. Food Packaging and Shelf Life.
28. **Quintieri L***, Fanelli F, Zühlke D, Caputo L, Logrieco1 AF, Albrecht D and Riedel K. **2020**. Biofilm and pathogenesis-related proteins in the foodborne P. fluorescens ITEM 17298 with distinctive phenotypes during cold storage. Frontiers in Microbiology, 11:991
29. Tondo AR, Caputo L, Mangiatordi GF, Monaci L, Lentini G, Logrieco AF, Nicolotti O, **Quintieri L. 2020**. Structure-Based Identification and Design of Angiotensin Converting Enzyme-Inhibitory Peptides from Whey Proteins. J Agric Food Chem, 541-548.
30. **Quintieri L**.; Caputo L.; De Angelis M.; Fanelli F. **2020**. Genomic Analysis of Three Cheese-Borne Pseudomonas lactis with Biofilm and Spoilage-Associated Behavior. Microorganisms, 8, 1208.
31. Loi M†., **Quintieri** L†., De Angelis E., Monaci L., Logrieco A.F., Caputo L., Mulè G. **2020**. Yield improvement of the Italian fresh Giuncata cheese by laccase–induced protein cross-link. International Dairy Journal. 100, 104555 (†same contribute).

CONFERENCE PROCEEDINGS

1. Luparelli A, Schirinzi WM, Quintieri L, Verdu A, Monaci L. Application of targeted DART–TQ MS to food safety and authenticity: Two Case Studies Massa 2025. Taranto 16-18.06.2025.
2. Luparelli A, Schirinzi WM, Quintieri L, Verdu A, Monaci L. Targeted and Rapid Determination of Key Biogenic Amines in Tuna by DART-TQ MS. Massa 2025. Taranto 16-18.06.2025.
3. Quintieri L. Overview on benefits and risks of alternative proteins and novel foods: worth it? Virtual NMKL – AOAC Europe Novel Food Symposium on Analytical Methods and Quality Assurance 02.06.2025 (*Oral communication)*
4. Quintieri L, I Ricci, M Palumbo, B Pace, W Schirinzi, A Adduci, L Caputo M Cefola. Evaluation of postharvest quality of PDO Citron 'Santa Maria del Cedro' under different storage condition and its valorisation in the fresh-cut market. 22nd IUFoST World Congress 2024 of Food Science and Technology Rimini, 8-12.09.2024.

5. Schirinzi W., Adduci A., Rossi A., Quintieri L., Caputo L. Strategie sostenibili per il recupero di estratti antimicrobici da scarti della lavorazione del cedro. Terzo Simposio FuturoINAREA, Area di Ricerca di Bari, 28- 29.05.**2024**.
6. Cefola M., Palumbo M., Ricci I., Pace B. Cozzolino R., Caputo L., Quintieri L., **2024**.Dipping in oxalic acid to improve quality of fresh-cut artichokes during cold storage. Foggia 3-6, 2024. Book of Abstract, Pp. 25
7. Quintieri L, I Ricci, M Cefola, F Siano, M Palumbo, B Pace, W Schirinzi, A Adduci, A Luparelli, R Cozzolino, L Caputo. Antimicrobial activity of the citron essential oils against microbial pathogens contaminating fresh cut products. 5th International Conference on Fresh-Cut Produce: Maintaining Quality and Safety, Foggia 3-6, **2024**. Book of Abstract, Pp. 42
8. Quintieri L, A Adduci, M Palumbo, W Schirinzi, B Pace, M Cefola, ML De Chiara, L Caputo Exploitation and valorisation of the PDO Citron 'Santa Maria del Cedro' in the fresh-cut market. 5th International Conference on Fresh-Cut Produce: Maintaining Quality and Safety, Foggia 3-6, **2024**. Book of Abstract Pp. 30-31.
9. Caputo L, Luparelli A, Di Donna L., Bartella L., Adduci, A., Rossi, A., Quintieri L. **2023**. Strategie sostenibili per la produzione di antimicrobici naturali contro la multi-resistenza agli antibiotici di microrganismi contaminanti prodotti agro-alimentari freschi. 2° SIMPOSIO FuturoINAREA - Wonder Poster 23-25.10.2023 Cittadella Mediterranea della Scienza.
10. Quintieri L, De Angelis E, Lamonaca A, Pilolli R, Luparelli A, Caputo L, Monaci L. 2023. Dalla scienza alla tavola: Nutribox eathinking la piattaforma e-commerce di alimenti salutistici e vulnerabili a tutela dei consumatori vulnerabili. 2° SIMPOSIO FuturoINAREA - Wonder Poster 23-25.10.2023 Cittadella Mediterranea della Scienza.
11. L. Quintieri, G. Gorrasi, A. Sorrentino, M. Palumbo, I. Ricci, B. Pace, V. Lippolis, S. Cervellieri, L. Caputo, M. Cefola.2023. Packaging antimicrobici per il prolungamento della shelf life di prodotti ortofrutticoli e lattiero caseari. Futuro e sostenibilità nel packaging alimentare. Ecomondo 2023, Rimini, 8.11.2023. *(Oral communication)*
12. Laura Quintieri, Linda Monaci (2023). Widening potentials of whey proteins and a look towards unexplored application fields in XXII EuroFoodChem Congress, Belgrado, 14-16/06/2023 (*Oral communication)*
13. Cefola Maria, Bernardo Pace, Laura Quintieri, Ilde Ricci, Michela Palumbo, Leonardo Caputo, Leonardo Didonna, Lucia Bartella (2023). Bioactive compounds from fruit waste to preserve the shelf-life andquality of fresh-cut artichokes in XI International Symposium on Artichoke, Cardoon and their Wild Relatives, Molfetta (ITALY), 18/04/2023, 21/04/2023

Bari, 12.11.2025

Firma