

## Curriculum Vitae et Studiorum

First name: **Gianni**

Family name: **Zoccatelli**

Born in Verona (Italy) on June 7<sup>th</sup>, 1976

### Present affiliation:

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### Education

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

- From 2018: Associate Professor in food chemistry (SSD CHIM/10) at the University of Verona.
- 2008-2018: Assistant professor in food chemistry at the University of Verona.
- 2012-2017 and from 2018 to present: Member of the Teachers' Committee of the PhD course of Biotechnology, University of Verona.
- From 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: Co-founder and administrator of a start-up, Sphera Encapsulation SRL, incubated as Spin-off at the Department of Biotechnology of the University of Verona,
- 2016-2017: technical adviser for the Court of Verona.

## **Honors**

- 2006: best poster in “Occupational allergy”, 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 Congresso Nazionale di Chimica degli Alimenti CHIMALI 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.

## **Research activities**

- Study of bioactive molecules and allergens 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.
- Analysis of the expression of allergens and other anti-nutritional factors in modern and ancestral wheats in order to identify new potential candidates as wheat substitutes for specific allergic populations.
- 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.

## Project and Grants

### Current:

- Scientific coordinator of 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. Cost: 147 k€.
- 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). Cost: 150 k€
- MC member del COST Project 1402: Improving Allergy Risk Assessment Strategy for New Food Proteins (ImpARAS)

### Past:

- 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. (VR). Cost: 93 k€
- Scientific coordinator of contract project with Ecornaturasi S.p.a. “Analysis of the nutritional and nutraceutical profile of flours from rustic and ancestral wheats (5 k€)
- Scientific coordinator of an FSE 2013 project of Regione 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 (VR).
- 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 (VR). Cost: 130 k€
- 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. (MI). Cost: 116 k€.

- Participation in the project funded by the Cariverona Foundation (2007) "Development of study models for the evaluation of the safety of enzymes used in cereal flours". Coordinator: Ch.mo 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: Ch.mo Prof. Domenico Lafiandra.
- Participation in the project funded by the Special Integrative Research Fund (FISR), call for proposals in 2002, starting in 2005. Head of the Ch.mo project Prof. E. Porceddu.
- Participation in the project funded by the Cariverona Foundation (2003) "Physiopathological aspects of the interaction between foods derived from cereals and the immune system". Coordinator Ch.mo Prof. A. Dal Belin Peruffo.
- Participation in the University project of the University of Verona (2002) "Study of wheat flour proteins and products derived after technological transformation in relation to their involvement in the determinism of morbid situations in humans". Coordinator, Prof. A. A. Dal Belin Peruffo.
- Participation in the University project of the University of Verona (2002) "Quality of white wines and molecular interactions between grape and yeast proteins". Coordinator Dr. C. Rizzi.
- 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, Ch.mo Prof. D. Lafiandra.

### **Reviewing activity**

Reviewing activity performed for the following journals:

- Clinical end Experimental Allergy
- European Journal of Lipid Science and Technology
- Food Chemistry

- Food Research International
- International Food Research Journal
- International Journal of Food Science & Technology
- Journal of Agricultural and Food Chemistry
- Molecular Nutrition and Food Research
- Phytochemistry
- Trends in Food Science & Technology

### **Didactical activity**

Professor of “Food Chemistry” in the Master's degree in Agri-Food Biotechnology (since years 2008/2009 to present) and in the Bachelor's degree in Biotechnology (since 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 since 2008/2009 to present.

### **Tutoring activity**

- Tutor of 15 students discussing Master's degree theses in Biotechnology and co-tutor of further 20 students among Master's degree in Biotechnology and Bachelor's degree in Biotechnology and Environmental and Workplace Accident Prevention Techniques
- Tutor of 2 students discussing PhD theses in Biotechnology

## 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 glycocompound. *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, Segà M, Zanetti M, Fusi M, Chignola M, De Carli M, Rizzi C, Zoccatelli G. Emulsification of simulated gastric fluids protects wheat  $\alpha$ -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. Segà 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, Segà M, Bolla M, Cecconi D, Vaccino P, Rizzi C, Chignola R, Brandolini A. Expression of  $\alpha$ -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, Tornielli 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, Zanoni 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. 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.*, 2018. In press.
42. Menin A, Zanoni 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.

### **Oral communications**

1. Sega 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.
2. Vakarelova M, Menin A, Zanoni F, Rizzi C, Zoccatelli G. Production and characterization of microencapsulated flaxseed oil. CHIMALI Congresso nazionale di Chimica degli Alimenti) 2016, 4-7 Ottobre, Cagliari (Italy). Accettato come presentazione orale.
3. Zanoni F, Vakarelova M, Menin A, Chignola R, Zoccatelli G. CHIMALI. Producing of stable food-grade microencapsulated astaxanthin by vibrating nozzle technology. (Congresso nazionale di Chimica degli Alimenti) 2016, 4-7 Ottobre, Cagliari (Italy). Accettato come presentazione orale.

### **Oral communications by invitation**

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, Rovigo 23 marzo 2017.

### **Congress Proceedings**

1. Pasini G, Simonato B, De Zorzi M, Zoccatelli G, Curioni A. "Food Allergy to Durum Wheat: IgE binding to semolina and pasta proteins as affected by cooking and proteolytic digestion". "Durum Wheat and Pasta Quality", , 19-20 Novembre 2002, Roma (Italia). Proceedings, pp. 237-240.
2. Zoccatelli G, Vincenzi S, Curioni A, Mosconi S, Rizzi C. A new method for improved quantification and electrophoretic analysis of wine proteins. "Actualites Œnologiques 2003" VIIeme Symposium International d'Œnologie, 19-21 Giugno 2003, Bordeaux (Francia). Proceedings, pp. 542-545.
3. Vincenzi S, Zoccatelli G, Rizzi C, Curioni A. "One-step purification of nearly all the proteins from wine by electroendosmotic preparative electrophoresis". "Actualites Œnologiques 2003" VIIeme Symposium International d'Œnologie, 19-21 Giugno 2003, Bordeaux (Francia). Proceedings, pp. 538-541.
4. Zoccatelli G, Vincenzi S, Corbellini M, Vaccino P, Tavella L, Curioni A. Breakdown of glutenin polymers during dough mixing by *Eurygaster maura* protease. "8th Gluten Workshop 2003", Viterbo (Italia), 8-10 Settembre 2003. Proceedings, pp. 433-436. Vaccino P, Corbellini M, Curioni A, Zoccatelli G, Migliardi M, Tavella L. Relationships between timing of *Eurygaster maura* attacks and gluten degradation in two bread wheat cultivars. "8th Gluten Workshop 2003", 8-10 Settembre 2003. Viterbo (Italia), 2003. Proceedings, pp. 425-428.
5. Treggiari D, Molesini B, Zoccatelli G, Degan M, Pandolfini T, Minuz P. Tomato cystine-knot miniproteins: purification and new insights into the molecular mechanisms of their anti-angiogenic properties. BPS Winter Meeting, London, 2012. Accettato.

## Posters

1. Zoccatelli G, Vincenzi S, Perbellini F, Mattucci A, Rizzi C, Curioni A, Peruffo ADB. "Quantitative determination of wheat germ agglutinin activity in wheat-based foods by enzyme-linked immunosorbent assay using glycoproteins immobilised on microtiter plates". "TNO International Food Allergy Forum", Noordwijkerhout (Olanda), 15-16 Aprile, 2002. Abstracts of Lectures and Posters, p. 73.
2. Vincenzi S, Gregorelli A, Simonato B, Zoccatelli G. "Proanthocyanidins profile modifications in grape berries during traditional and forced raising". "Late- and Post-harvest of Grapes for Wine Production", 5 Giugno 2004, Verona (Italia).
3. Zoccatelli G, Olivieri M, Peruffo ADB. Allergy to pomegranate: a case report. "World Allergy Congress 2005", 26 Giugno - 1 Luglio 2005, Monaco (Germania). Abstract n. 1614.
4. Crimi M, Zoccatelli G, Astegno A, Degli Esposti M. Lipid exchange in mitochondrial cytochrome c release: pro-apoptotic effect of maize lipid transfer protein. FISV (Federazione Italiana Scienze della Vita), VII National Congress, 22-25 Settembre 2005, Riva del Garda (Italia).
5. Zoccatelli G, Dalla Pellegrina C, Mosconi S, Consolini M, Brandolini A, Vaccino P, Olivieri M, Rizzi C, Chignola R, Peruffo A. Spreading of Wheat Protein Allergens During Natural Evolution and Human Selection of Wheat Species. "EAACI Congress 2006", Vienna. Abstract n. 462. Poster risultato vincitore nella categoria "Occupational allergy".

6. 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 (Poster risultato vincitore nella categoria Food Allergy II, nell'ambito della JMA Poster Session).
7. Schülke S, Waibler Z, Mende S, Zoccatelli G, Vieths S, Toda M, Scheurer S. Immune modulating properties of a recombinant allergen conjugated to the TLR5-ligand flagellin. World Immune Regulation Meeting II (WIRM 2008), 16-20 Settembre 2008, Davos (Switzerland),
8. 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.
9. Zanetti C, Bianchera A, Segà M, Fusi M, Olivieri M, Zoccatelli G. Can  $\alpha$ -amylase from *A. oryzae* be considered an oral sensitizer? "EAACI Congress 2010", 5-9 Giugno, London (UK). Abstract n. 285.
10. Bolla M, Maino M, Olivieri M, Rizzi C, Mistrello G, Zoccatelli G. Development of wheat allergoids for the treatment of baker asthma. "EAACI Congress 2012", 16-20 Giugno, Geneva (Switzerland). Abstract n. 569.
11. Bolla M., Lombardo C., Rossin G., Caruso B., Senna G., Brandolini A., Zoccatelli. Is einkorn wheat (*T. monococcum*) safe for patients affected by wheat-dependent exercise-induced anaphylaxis? EAACI Congress 2013", 22-26 Giugno, Milano (Italy). Abstract n. 952.
12. Bianconi M, Rossin G, Vakarelova M, Romeo A, Boschi F, Rizzi C, Zoccatelli G. Micro- and nano- encapsulation of Spirulina for the production of functional foods. CHIMALI 2014, 6-10 Luglio, Florence (Italy). Accettato come poster.
13. Zoccatelli G., Avesani S., Rossin G., Cecconi D., Lovato A., Conte M., Martelli P., Villalta D. Grapevine-mould Plasmopara viticola infection (downy mildew) elicits the expression of allergenic PR-proteins. EAACI Congress 2015, June 6.10th, Barcelona, (Spain). Abstract n. 770.
14. Rossin G, Vakarelova M, Lardo P, Castioni M, Zoccatelli G. Influence of pasturization and intestinal digestion on the antioxidant activity of spirulina (*Arthrospira platensis*) water extract. Eurofoodchem 2015, Madrid.

### **Book Chapters**

1. Gianni Zoccatelli e Corrado Rizzi. Il ruolo dell'alimentazione come prevenzione dalle "malattie del benessere" ovvero: si può rimanere sani senza morire di fame? In: MANGIAR SIMBOLI. Cibo, benessere e cultura materiale, 2013. Editors: Domenico Secondulfo e Debora Viviani. QuiEdit Verona, Verona, Italy.
2. Corrado Rizzi, Federica Mainente and Gianni Zoccatelli. Allergy to Pomegranate. In: Pomegranate: Chemistry, Processing and Health Benefits. Editors: Augusta Caligiani. Nova Science Publishers NY, USA.

### **Posters selected for discussion**

- 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 (Poster risultato vincitore nella categoria Food Allergy II, nell'ambito della JMA Poster Session).
- 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.
- Zanetti C, Bianchera A, Segà M, Fusi M, Olivieri M, Zoccatelli G. Can  $\alpha$ -amylase from *A. oryzae* be considered an oral sensitizer? "EAACI Congress 2010", 5-9 Giugno, London (UK). Abstract n. 285.

### **Public engagement activity**

1. Intervento orale in occasione della Notte dei Ricercatori Veneto Night 2016 (30 settembre)
2. Partecipazione al dibattito "Gli spin off: dalla ricerca all'impresa" in occasione di "Startime, la scuola di autoimprenditoria", evento organizzato da 4job Ufficio Placement dell'ESU presso l'Università di Verona (7 giugno 2017).
3. Intervento orale in occasione della Notte dei Ricercatori 2017 (29 settembre) dal titolo: L'incapsulazione di sostanze bioattive come approccio per realizzare alimenti funzionali.
4. Intervento organizzato dall'associazione studentesca "Open Your Mind" presso il Dipartimento di Biotecnologie dell'Università di Verona dal titolo "Bufale alimentari" (29 maggio 2018).