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***Curriculum Vitae* and Scientific Activity Dr.ssa Barbara Simonato**

Education:

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

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

1995-1998: Fellowship from the Ministry of Agricultural, Food and Forestry Policies (Italy) for the study of cereal proteins through chromatography and electrophoretic techniques.

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

2002: Postdoctoral fellow, University of Padova.

November 2002 - present: Assistant Professor in Food Science and Technology, University of Verona (Italy).

2017: National scientific habilitation for associate professor.

Scientific activity:

Identification of new fining agents of vegetal origin and evaluation of their efficiency in the wine clarification treatment.

Set up of a method to detect residual fining proteins in wines after their clarification with potentially allergenic proteins, such as milk casein, egg albumin, gluten protein.

Evaluation of the effect of infection of fungi *Botrytis* and *Penicillium* on the proteome profile of withered grapes at the aim to identify specific proteins markers of fungi infection in grapes.

Study of the effect of *Botrytis* and *Penicillium* infection of Corvina withered grapes on the aroma of Amarone wine.

Study of chemical, sensory properties and healthy properties of apple ciders.

Evaluation of protein and starch digestibility in pasta and backed product obtained from ancient grains.

Utilization of by-product of food industry for the production of fortified pasta.

Institutional Roles:

Member of the Academic Committee for Graduate course in Biotechnology at the University of Verona.

2007 - 2012: Member of the Academic Committee of the PhD program "Viticulture, Enology and marketing of the wine making companies". University of Padova (Italy).

Active teaching activity:

Basics of Food Technology (Biotechnology course)

Main Publications:

Overall H-index: 14

S. Trevisan, G. Pasini, **B. Simonato**

An overview of expected glycaemic response of one ingredient commercial gluten free pasta (under Review).

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.

G. Visioli, T. Vamerli, C. Dal Cortivo, S. Trevisan, **B. Simonato**, G. Pasini.

“Pasta-making properties of the new durum wheat variety Biensur suitable for the Northern Mediterranean environment”.
Italian Journal of Food Science, 2018, 30(4), 673-683.

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.

E. Cusano, **B. Simonato**, R. Consonni.

“Fermentation process of apple juice investigated by NMR spectroscopy “.
LWT - Food Science and Technology, 2018, 96, 147-151.

M. Lorenzini, **B. Simonato**, F. Favati, P. Bernardi, A. Sbarbati, G. Zapparoli.

“Filamentous fungi associated with natural infection of noble rot on withered grapes”. International Journal of Food Microbiology, 2018, 272, 83-86.

F. Mainente, **B. Simonato**, G. Pasini, C. Franchin, G. Arrigoni, C. Rizzi.

“Hen egg white lysozyme is a hidden allergen in Italian commercial ciders”
Food Additives and Contaminants – Part A. Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34(2), 145-151.

F. Mainente, C. Fratea, **B. Simonato**, G. Zoccatelli, C. Rizzi.

“The Food Allergy Risk Management in the EU Labelling Legislation”
Journal of Agricultural and Environmental Ethics, 2017, 30, 275–285.

C. Rizzi, F. Mainente, G. Pasini, **B. Simonato**.

“Hidden exogenous proteins in wine: Problems, methods of detection and related legislation” -A review.
Czech Journal of Food Sciences, 2016, 93-104.

M. Lorenzini, F. Mainente, G. Zapparoli, D. Cecconi, **B. Simonato**.

“Post-harvest proteomics of grapes infected by *Penicillium* during withering to produce Amarone wine”
Food Chemistry, 2016, 199, 639–647.

F. Mainente, C. Rizzi, G. Zoccatelli, R. Chignola, **B. Simonato**, G. Pasini.

“Setup of a procedure for cider proteins recovery and quantification”
European Food Research and Technology, 2016, 242, 10, 1803–1811.

- B. Simonato**, A. Curioni, G. Pasini.
“Digestibility of pasta made with three wheat types: A preliminary study”
Food Chemistry, 2015, 174, 219-225.
- M. Lorenzini, R. Millionsi, C. Franchin, G. Zapparoli, G. Arrigoni, **B. Simonato**.
“Identification of potential protein markers of noble rot infected grapes”
Food Chemistry, 2015, 179, 170-174.
- F. Mainente, G. Zoccatelli, M. Lorenzini, D. Cecconi, S. Vincenzi, C. Rizzi, **B. Simonato**.
“Red wine proteins: Two dimensional (2-D) electrophoresis and mass spectrometry analysis”
Food Chemistry, 2014, 164, 413- 417.
- B. Simonato**, F. Mainente, E. Selvatico, M. Violoni, G. Pasini.
“Assessment of the fining efficiency of zeins extracted from commercial corn gluten and sensory analysis of the treated wine”
LWT - Food Science and Technology, 2013, 54(2), 549-556.
- S. Tolin, G. Pasini, A. Curioni, G. Arrigoni, A. Masi, F. Mainente, **B. Simonato**
“Mass spectrometry detection of egg proteins in red wines treated with egg white”
Food Control, 2012, 23, 87-94.
- S. Tolin, G. Pasini, **B. Simonato**, F. Mainente, G. Arrigoni
“Analysis of commercial wines by LC-MS/MS reveals the presence of residual milk and egg white”
Food Control, 2012, 28, 321-326.
- E. Tosi, B. Fedrizzi, M. Azzolini, F. Finato, **B. Simonato**, G. Zapparoli
“Effects of noble rot on must composition and aroma profile of Amarone wine produced by the traditional grape withering protocol”
Food Chemistry, 2012, 130, 370-375.
- B. Simonato**, F. Mainente, S. Tolin, G. Pasini
“Immunochemical and Mass Spectrometry Detection of Residual Proteins in Gluten Fined Red Wine”
Journal of Agricultural and Food Chemistry, 2011, 59, 3101-3110.
- R. Consonni, L. R. Cagliani, V. Guantieri, **B. Simonato**
“Identification of metabolic content of selected Amarone wine”
Food Chemistry, 2011, 129, 693-699.
- B. Fedrizzi, E. Tosi, **B. Simonato**, F. Finato, M. Cipriani, G. Caramia, G. Zapparoli
“Changes in wine aroma composition according to botrytised berry percentage: a preliminary study on Amarone wine”
Food Technology and Biotechnology, 2011, 49(4) 529-535.
- F. Mainente, **B. Simonato**, G. Zoccatelli, C. Rizzi
“Fast preparation and analysis of separated beer proteins and glycoconjugates”
Journal of the Institute of Brewing, 2011, 117(3): 435-439.
- M. Fusi, F. Mainente, C. Rizzi, G. Zoccatelli, **B. Simonato**
“Wine hazing: A predictive assay based on protein and glycoprotein independent recovery and quantification”
Food Control, 2010, 21, 830-834.

B. Simonato, F. Mainente, I. Suglia, A. Curioni, G. Pasini
“Evaluation of fining efficiency of corn zeins in red wine: a preliminary study”
Italian Journal of Food Science, 2009, 21(1), 97-105.

Simonato, E. Tosi, F. Mainente, M. Azzolini, P. Spinelli, M. Cristofolletti, G. Zapparoli
“Effects of centrifugation on malolactic fermentation in red wine”
Italian Journal of Food Science, 2008, 20(4), 525-53.

De Zorzi, A. Curioni, **B. Simonato**, M. Giannattasio, G. Pasini
“Effect of pasta drying temperature on gastrointestinal digestibility and allergenicity of durum wheat proteins”
Food Chemistry, 2007, 104, 353-363.

B. Simonato, G. Pasini, M. De Zorzi, M. Vegro, A. Curioni.
“Potential allergens in durum wheat semolina and pasta: fate during cooking and digestion”
Italian Journal of Food Science, 2004, 16, 2, 151-163.

M. Castellari, **B. Simonato**, G. B. Tornielli, P. Spinelli, R. Ferrarini.
“Effects of different enological treatments on dissolved oxygen in wines”.
Italian Journal of Food Science, 2004, 16, 3, 387-396.

A. Cristaudo, **B. Simonato**, G. Pasini, M. De Rocco, A. Curioni, M. Giannattasio.
“Contact urticaria and protein contact dermatitis from corn in a patient with serum IgE specific for a salt-soluble corn protein of low molecular weight”
Contact Dermatitis, 2004, 51, 84-87.

G. Pasini, **B. Simonato**, S. Vincenzi, A. Cristaudo, B. Santucci, A. Dal Belin Peruffo, M. Giannattasio.
“IgE-mediated allergy to corn: a 50 kDa protein, belonging to the Reduced Soluble Proteins, is a major allergen”
Allergy, 2002, 57, 98-106.

B. Simonato, G. Pasini, M. Giannattasio, A. Curioni.
“Allergenic potential of Kamut[®] wheat”
Allergy, 2002, 57, 7, 653-654.

G. Pasini, **B. Simonato**, M. Giannattasio, A. Dal Belin Peruffo, A. Curioni.
“Modification of wheat flour proteins during in vitro digestion of bread dough, crumb and crust: an electrophoretic and immunological study”
Journal of Agricultural and Food Chemistry, 2001, 49, 5, 2254-2261.

B. Simonato, F. De Lazzari, G. Pasini, F. Polato, M. Giannattasio, C. Gemignani, A. Dal Belin Peruffo, B. Santucci, M. Plebani, A. Curioni.
“IgE binding to soluble and insoluble wheat flour proteins in atopic and non atopic patients suffering from gastrointestinal symptoms after wheat ingestion”
Clinical and Experimental Allergy, Vol. 31, 1771-1778, 2001.

B. Simonato, G. Pasini, M. Giannattasio, A. Dal Belin Peruffo, F. De Lazzari, A. Curioni.
“Food allergy to wheat products: the effect of bread baking and in vitro digestion on wheat allergic proteins. A study with bread dough, crumb and crust”
Journal of Agricultural and Food Chemistry, 2001, 49, 11, 5668-5673.