
Dr. Michele Suman, PhD
CURRICULUM VITAE



Work Addresses

Barilla G.R. F.lli SpA
Advanced Research Labs
Food Safety & Authenticity
Research Manager
Via Mantova 166, 43122
Parma (Italy)

Catholic University of the
Sacred Heart – Milan/Piacenza
Department of Food Science &
Technology
Adjunct Professor of Agrifood
Authenticity & Traceability
Via Emilia Parmense 84, 29122
Piacenza (Italy)

[Redacted contact information]

Personal

Data and Place of Birth:

[Redacted]

Nationality:

Italian

Actual Research Professional Activity

July 2003 – present:

Barilla SpA – Advanced Laboratory Research

Responsibilities: Analytical Chemistry / Food Chemistry

as *Scientist*: research on food products & sensorics,

food safety, authenticity and contaminants

as *Project Manager*: supervise and coordinate multidisciplinary teams

Food Safety & Authenticity
Research Manager

September 2020 – present:

Catholic University Sacred Heart – Milan/Piacenza

Responsibilities: Adjunct Professor at the Faculty of Agricultural,

Food and Environmental Sciences - Department of Food Science and Technology

Professor of AgriFood Authenticity

Research Experience

January 2001 – April 2005

University of Parma, Italy

Organic and Industrial Chemistry Department

Supervisor: Prof. E. Dalcanale

Research topics: *Supramolecular chemistry, gas and liquid sensors, electronic noses, ESI and MALDI mass spectrometry.*

April 2003 – June 2003

Mesa+ Institute & University of Twente (The Netherlands)

Supramolecular Chemistry and Technology Department

Supervisors: Prof. D.N. Reinhoudt; Dr. R. Fokkens

Research topics: *Effectiveness of mass spectrometry on the investigation of nanosize cages and non-covalent interactions*

October 1997 - March 1998

Shell-Montell Polyolefins

Advisor: Dr. Anna Fait

Research topics: *Studies on catalysis for polyolefins production*

First Professional Experience

April 1998 – January 2001

Company: “Barilla SpA”

Responsibilities: Food Packaging

Field: Research&Development of new packaging materials

Education and Training

January 2001 – December 2004

Ph.D. in Science and Technology of Innovative Materials

Organic and Industrial Chemistry Department - University of Parma.

Supervisor: Prof. E. Dalcanale

Thesis: “*Synthesis, development and applications of new cavitated based supramolecular sensors*”.

October 1997 - March 1998

Master in Science, Technology and Management

Shell-Montell Polyolefins \ University of Ferrara

Thesis: “*Determination of contact angle solvent-polymers in the field of supported homogeneous metallocene catalysis*”.

May 1997 - September 1997

Post-graduate training course

Quality Control Laboratory Activity and Industrial Plant Operator

Shell-Montell Polyolefins

October 1992 - July 1997

Analytical Chemistry Degree,

University of Ferrara, Italy: 110/110 Summa Cum Laude.

Thesis: “*Electrochemical demolition of quercetin as representative of natural polyphenols pollutants and characterisation of its main oxidation by-products*”.

September 1987 - July 1992

High School - Industrial Chemistry Technician Diploma

“Industrial Technical Institute F.Viola”, Rovigo, Italy (score: 58/60)

Awards

- * **First Prize** for young researchers at the “**National Prize for Chemistry – Federchimica Italia 10th edition**” (April 1998) with the following motive: “...for his exceptional curriculum and the excellent experimental thesis on an interesting problem of environmental pollution...”
- * **Prize best research work** presented at the “**VII Sensors & Microsystems National Congress**” (February 2002)
- * **Prize best research work** presented at the “**3rd Parma NanoDay Conference – 2017**” (July 2017)
- * **Prize best research work** presented at the “**FoodIntegrity International Conference – 2018**” (November 2018)
- * **Co-holder best research work** awarded in **2020** by the **Italian Chemical Society - Division of Mass Spectrometry** (Young Researchers Award 2020)

Other scientific and didactic activities

- Member of:

- ✓ **Working groups in Italian National Normative Organisation (UNI)**, in the field of “Additives and contaminants in plastic and paper materials”
- ✓ **Working groups in Italian National Normative Organisation (UNI)**, in the field of “Food Authenticity” (**Chair**)
- ✓ **Working groups in European Committee for Standardization CEN/TC194 and CEN/TC172** (Chemical methods of test); CEN/TC275 (Biotoxins & Processing Contaminants); CEN/TC460 (Food Authenticity – **Head of Italian Delegation**)
- ✓ **ILSI Europe Scientific Advisory Committee Member & Food Contaminants Task Force Vice-Chair**
- ✓ **Scientific Board of the Italian Chemistry Society – Mass Spectrometry Division** [2014-2019]
- ✓ **Scientific Board of the Italian Chemistry Society – Food Chemistry Interdivisional Group**
- ✓ **Coordinator of Quality-Food Safety Pillar - Italian National Cluster Agrifood Scientific Board**
- ✓ **Editorial Board of Food Additives & Contaminants Journal**
- ✓ **Editorial Board of World Mycotoxin Journal (Section Editor)**
- ✓ **Visiting Professor at University of Chemistry and Technology of Prague**
- ✓ International Society for Mycotoxicology - member
- ✓ Reviewer of many different International Peer Reviewed Journals (Food Chemistry, Talanta, Journal of Chromatography, Food Control, Analytical & Bioanalytical Chemistry...)
- ✓ **National Scientific Qualification as Associate Professor in Analytical Chemistry (since 2014)**

- Experience in **Scientific\Organizing Committee & Chairmanship** of Scientific Events:
 - ✓ Scientific Committee (and Chairmanship of sessions) of **Recent Advances in Food Analysis (RAFA)** Congresses in 2011, 2013, 2015, 2017, 2019 & 2021 (Prague)
 - ✓ Chairmanship of the 1st **Mass Spectrometry Food Day Conference (MSFoodDay)** (more than 200 scientists from all Italy regions and from Europe) in 2009 (Parma, Italy). Scientific Committee (and Chairmanship of sessions) of 2nd edition in 2011 (Trieste), 3rd edition in 2013 (Trento), 4th edition in 2015 (Foggia), 5th edition in 2017 (Bologna), 6th edition in 2019 (Camerino).
 - ✓ Scientific Committee (and Chairmanship of sessions) of **Rapid Methods Europe (RME)** Congresses in 2013, 2014, 2015, 2016, 2018, 2021, 2023 (Noordwikerhout/Amsterdam The Netherlands)
 - ✓ Scientific Committee of **FoodIntegrity Annual Conferences** in 2014 (York, UK), 2015 (Bilbao, Portugal), 2016 (Prague, Czech Republic), 2018 (Nantes, France). Chairmanship of the **FoodIntegrity 2017 Parma Conference** (more than 350 scientist from all the World), 2018 (Nantes, France), 2021 (Virtual Edition).
 - ✓ Scientific Committee of **MyTox International Symposium Mycotoxins and Toxigenic Moulds: Challenges and Perspectives** in 2016 (Ghent, Belgium)
 - ✓ Scientific Committee of **many different national events within Italian Chemistry Society** since 2014: MS Pharma Days, MS Environmental Days, MS Natural Molecules Day, Ambient MS Workshop, EFTMS Workshop, MS Peptide Day, MS Food Safety School (overall organization),
 - ✓ Scientific Committee (and Chairmanship of sessions) of **IMSC 2018 – 22nd International Mass Spectrometry Conference Congresses** in 2018 (Florence)
 - ✓ International Advisory Board (and Chairmanship of sessions) of the **World Mycotoxins Forum (WMF)** 2012 edition (WMF-2012 in collaboration with IUPAC, (Noordwikerhout, The Netherlands), 2014 edition (WMF-2014, Wien Austria), 2016 edition (WMF-2016 with IUPAC (Winnipeg, Canada), 2018 edition (WMF-2018, Amsterdam The Netherlands), 2019 edition (WMF-2019 with IUPAC (Belfast, Ireland)); Chairmanship of 2022 edition in Parma WMF-2022, 2023 edition (WMF-2023 Antwerp, Belgium).
- Experience in **National\EU funded projects**:
 - ✓ **HEALTHGRAIN (FP6)** EU research project
 - ✓ **MoniQA** EU-funded Network of Excellence (FP6)
 - ✓ External Advisory Board membership of **MYCO-RED EU -FP7** project
 - ✓ **Safe&Smart** ClusterAgriFood National funded project
 - ✓ **FFoQSI Austrian Competence Centre** Feed and Food Quality, Safety & Innovation – **Extended Toxins Analytics** 2016-2024 Austrian Funded project
 - ✓ **FFG Austrian funded MOSH / MOAH** - reduction of mineral oils in foodstuff project
 - ✓ Partner consortium Member of the ITN Marie-Curie **FoodSmartPhone** EU-H2020 project
 - ✓ Industrial Partner Member of the Cost Action **SensorFint** EU-H2020 project
 - ✓ Industrial Liaison Leader & Supervisory Board Member of ITN Marie-Curie **FoodTraNet** EU-H2020 project
 - ✓ **Work Package Leader & Management Board** in the **FOODINTEGRITY** EU-FP7 project
 - ✓ **Work Package Leader & Management Board** in the **MYTOOLBOX** EU-H2020 project
 - ✓ **Work Package Leader & Management Board** in the **FOODSAFER** EU-HORIZONEUROPE project

Skills Acquired

- Expertise in mass spectrometry techniques: GC-MS, LC-MS, MALDI-TOF, Tandem Mass Spectrometry, HRMS
- Expertise in analytical chemistry with particular reference to FTIR, FTNIR DSC, HPLC, GC, UV-spectroscopy
- Expertise in rapid screening technologies: ELISA, LFD, FPIA,...
- Expertise in sensors, organic synthesis and molecular recognition studies
- Expertise in chemometrics approaches and software (design of experiments, etc...)
- Little expertise in Scanning Electron Microscopy and Atomic Force Microscopy techniques.
- Research approach by Design of Experiments Techniques.
- Food Passion Diplomas (food culture & technology, sociological/historical, knowledge and practices of gastronomic tradition) collaboration between the Barilla Lab/Academia and University of Gastronomic Sciences in Pollenzo (Italy)
- Management skills: project management, negotiation, team building, creativity, focus on target, intellectual property
- Scientific conferences organization & chairmanship

Academic\Teaching Experience

- Teaching experience in *School of Advances Studies on Food and Nutrition*–University of Parma, Italy (since 2021)
- Teaching experience in *Master for Quality Analytical Chemistry Laboratory*–University of Parma, Italy (2006-2012)
- Teaching experience in *Analytical Chemistry in Industrial Processing Course*–University of Parma, Italy (since 2018)
- Teaching experience in *PhD Winter School of Italian Society of Agricultural Chemistry* (2015-2017)
- Teaching experience in *National Mass Spectrometry School – Italian Chemistry Society* (since 2017)
- Teaching experience in *International Mass Spectrometry School – International Mass Spec Society* (since 2023)
- Teaching experience in *Food Science & Technology Degree courses*–University Cattolica Piacenza, Italy (since 2017)

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- Supervision of several master, degree, PhD thesis projects (more than 20)
 - Member of *Board of Professors PhD in Science and Food Technology* at University of Parma (since 2011)
 - Member of *Board of Professors Food Safety & Food Risk Management International Master Degree* – Joint Universities Emilia Romagna (since 2019)
 - Member of *Chemistry Degree Advisory Board* at University of Parma (since 2017)
 - Member of *Advisory Board of National PhD Food Quality and Human Nutrition* at University of Foggia (2014-2018)

English language knowledge

Good write and speak English.

Courses in Italy at *British School, London School, University of Parma Language Centre and Dawson Group School.*

Berlitz Institute Test – CEFR EU level: B2 (Certified – April 2013)

Informatic knowledge

Excellent Windows & Office.

Chemical software: ISIS Draw, ChemWin, Win NMR, Millenium, Masslynx, Excalibur, ACD-Labs MSManager & ChromManager, Chromleon, ChemStation, Modde, Simca, Sieve/Compund Discovery,...

Military service:

Done, from 29/12/1995 to 28/12/1996

Hobbies:

Volleyball, Theatre, Families Education & Social\Cultural activities

Google Scholar H-index 29 & i10-index 62, Scopus H-index 25. His scientific production is documented by 6 book chapters, 2 books edited, 165 contributions at national and international conferences and 120 papers in international ISI journals.

Publications

- Suman, M.
“Materials and objects in contact with food products”
Italian Macromolecular Association Journal **2000**, Vol-54-1, pp. 21-23.
- Suman, M.
“Badge: an example of the complex world of paints and coatings”
Italian Macromolecular Association Journal **2000**, Vol-54-2, pp. 21-22.
- Suman, M.
“Active and Intelligent Packaging: a window on the packaging of the future”
Italian Macromolecular Association Journal **2001**, Vol-55-1, pp. 31-33.
- Suman, M.
“Identification of hydrocarbons components originated by transformation processing of cast polypropylene employed for combining with other plastic films”
International Journal of Polymeric Materials **2001**, Vol-49/1, pp. 91-100.
- Suman, M.; Ricci, C.; Dalcanale, E.
“Application of olfactive artificial systems based on composite polymers in the quality control of packaging”
Imballaggio **2001**, Vol-540, pp. 70-76.
- Suman, M.
“The performances of conductive polymers in artificial noses”
Italian Macromolecular Association Journal **2002**, Vol-56-1, pp. 23-26.
- Suman, M.; Ricci, C.; Dalcanale, E.; Sensi L.; Bersellini U.
“Olfactive artificial systems based on MOS sensors: from instruments for research to apparatus for the quality control of food packaging”
ItaliaImballaggio **2002**, Vol-4, pp. 195-206.
- Suman, M.
“Characterization of Polyethylene Film Blends Pouches by Differential Scanning Calorimetry”
Polymers & Polymers Composites **2002**, Vol-10, N°8, pp. 1-4.

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- Suman, M.; Bouzuane, N.; Barbieri, E.; Dalcanale, E.
“Cavitand-Based Supramolecular Sensors for the Detection of Acetates”
Journal of Supramolecular Chemistry **2002**, Vol-2, N°1-3, pp. 97-106.
 - Suman, M.
“Dynamometric Analysis of the Tear Resistance Performance of Polyolefin Based Materials”
Progress in Rubber, Plastics and Recycling Technology **2003**, Vol-19, N°1, pp. 1-10.
 - Suman, M.
“FTIR Determination of silicone components contained in paper materials with release proprieties”
International Journal of Polymeric Materials **2003**, Vol-52, N°1, pp.1-7
 - Suman, M.
“A short review of the constituents of gel and polymer components involved in hairstyle applications ”
Italian Macromolecular Association Journal **2003**, Vol-57-2, pp. 25-28.
 - Suman, M.; Freddi, M.; Massera, C.; Ugozzoli, F.; Dalcanale, E.
“Rational Design of Cavitand Receptors for Mass Sensors”
Journal of American Chemical Society **2003**, Vol-125, pp. 12068-12069.
 - Pinalli, R; Suman, M.; Dal canale, E.
“Cavitands at work: from molecular recognition to supramolecular sensors” – [Review and Cover of the Journal]
European Journal of Organic Chemistry **2004**, N°3, 451-462
 - Suman, M.; Bersellini, U.; Gabba, L.; Cristofanilli, G.; Ricci, C.; Bordini A.; Sanfelici, S.; Colle, E.; Dalcanale, E.
“Artificial olfactory systems. Applications in food quality and food packaging control”
Laboratorio 2000 **2004**, Vol-18(6), pp. 58-63.
 - Ferrari, M.; Ferrari, V.; Marioli, D.; Taroni, A.; Suman, M.; Dalcanale, E.
“Cavitand-Coated PZT Resonant Piezo-Layer Sensors: Properties, Structure and Comparison with QCM Sensors”
Sensors & Actuators B **2004**, Vol-103, pp. 240-246.
 - Loporati, A.; Suman, M.; Catellani, D.; Andreoli, R.; Manini, P.; Niessen, W.
“Application of a liquid chromatography tandem mass spectrometry method to the analysis of water-soluble vitamins in Italian pasta”
Analytica Chimica Acta **2005**, Vol-531, pp. 87-95.
 - Suman, M.; Dalcanale, E.; Ugozzoli, F.; Bianchi, F.; Careri M.
“Control of BTX and mercaptans in air”
Laboratorio 2000 **2005**, Vol-19(5), pp. 66-67.
 - Suman, M.; La Tegola, S.; Catellani, D.; Bersellini, U.
“Liquid chromatography – electrospray ionisation – tandem mass spectrometry method for the determination of Epoxidized Soybean Oil in food products”
Journal of Agricultural and Food Chemistry **2005**, Vol-53, pp. 9879-9884.
 - Suman, M.; Dalcanale, E.; Ventola, E.; Vainiotalo, P.
“ESI-FTICR mass spectrometric study of alcohol complexation properties of mono- and diphosphonate-bridged cavitands” – [Cover of the Journal]
Journal of American Society for Mass Spectrometry **2006**, Vol-17(2), pp. 213-221.
 - Ferrari, M.; Ferrari, V.; Marioli, D.; Taroni, A.; Suman, M.; Dalcanale, E.
“In-Liquid Sensing of Chemical Compounds by QCM Sensors Coupled with High-Accuracy ACC Oscillator”
Transaction on Instrumentation and Measurements **2006**, Vol-55(3), pp. 828-834.
 - Grob, K.; Suman, M.; Peplow, M.
“Contamination from food packaging ‘ignored’” [INTERWIEV]
Chemistry World **2006**, Vol-3(10), pp. 11-12.
 - Suman, M.; Riani, G.; Dalcanale, E.
“MOS-based artificial olfactory system for the assessment of egg products freshness”
Sensors & Actuators B **2007**, Vol-125, pp. 40-47.

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- Ezerskis, Z.; Morkunas, V.; Suman, M.; Simoneau, C.
"Analytical screening of polyadipates and other plasticisers in poly(vinyl chloride) gasket seals and in fatty food by gas chromatography-mass spectrometry"
Analytica Chimica Acta **2007**, Vol- 604, pp. 29-38.
 - Suman, M.
"Determination of polymer-solvent contact angle by the capillary raising curve applied to supports for homogeneous catalysts"
Journal of Applied Polymer Science **2007**, Vol-106(3), pp. 1622-1625.
 - Suman, M.; De Maria, R.; Catellani, D.
"Chromatographic evaluation of chlorophyll derivatives in pasta based food products effects of pasteurisation treatments and correlation with sensory profiles"
Journal of the Science of Food and Agriculture **2008**, Vol-88, pp. 471-478.
 - Melegari, M.; Suman, M.; Pirondini, L.; Moiani, D.; Massera, C.; Ugozzoli, F.; Kalenius, E.; Vainiotalo, P.; Mulatier, J.C.; Dutasta, J.P.; Dalcanale, E.
"Supramolecular Sensing with Phosphonate Cavitands" – [Cover of the Journal]
Chemistry A European Journal **2008**, Vol-14(19), pp. 5772-5779.
 - Suman, M.; Catellani, D.
"Ion Trap LC-MS/MS as valid multimethod to determine trichothecenes and zearalenone in the food industry"
World Mycotoxins Journal **2008**, Vol-1(3), pp. 255-262.
 - Anese, M.; Suman, M.; Nicoli, M.C.
"Technological Strategies to Reduce Acrylamide Levels in Heated Foods"
Food Engineering Reviews **2009**, Vol-1(2), pp. 169-179.
 - Suman, M.; Silva, G.; Catellani, D.; Bersellini, U.; Caffarra, V.; Careri, M.
"Determination of food emulsifiers in commercial additives and food products by liquid chromatography/atmospheric-pressure chemical ionisation mass spectrometry"
Journal of Chromatography A **2009**, Vol-1216, pp. 3758-3766.
 - Anese, M.; Suman, M.; Nicoli, M.C.
"Acrylamide removal from heated foods"
Food Chemistry **2010**, Vol-119, pp. 791-794.
 - Kalenius, E.; Neitola, R.; Suman, M.; Dalcanale, E.; Vainiotalo, P.
"Hydrogen Bonding in Phosphonate Cavitands: Investigation of Host–Guest Complexes with Ammonium Salts"
Journal of American Society for Mass Spectrometry **2010**, Vol-21, pp. 440-450.
 - Bergamini, E.; Catellani, D.; Dall’asta, C.; Galaverna, G.; Dossena, A.; Marchelli, R.; Suman, M.
"Fate of Fusarium mycotoxins in the cereal product supply chain: the deoxynivalenol (DON) case within industrial bread-making technology"
Food Additives and Contaminants **2010**, Vol-27(5), pp. 677-687.
 - Suman, M.; De Dominicis, E.; Commissati, I.
"Trace detection of the chlorohydrins of epoxidized soybean oil in foodstuffs by UPLC–ESI–MS/MS"
Journal of Mass Spectrometry **2010**, 45, pp. 996-1002.
 [Volume 2010-45 of the Journal entirely dedicated to the 1st MS Food Day – Parma, Italy December 2009]
 - Suman, M.; Giorgi, G.
"Food science: the primary role of mass spectrometry"
Lab **2011**, 1, pp.33-33.
 - Giordano, C.; Bardi, U.; Garbini D.; Suman, M.
"Analysis of particulate pollution on foodstuff and other items by Environmental Scanning Electron Microscopy"
Microscopy Research and Technique **2011**, 74, pp. 931-935
 - Suman, M.
"Specific Migration of plasticizers coming from closure gaskets: the LC-MS direction"
New Food Journal **2011**, 1, pp. 56-60.

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- Lattanzio, V.M.T.; 1*, Della Gatta, S.; Suman, M.; Visconti, A.
"Development and in-house validation of a robust and sensitive solid phase extraction liquid chromatography/tandem mass spectrometry method for the quantitative determination of aflatoxins B1, B2, G1, G2, ochratoxin A, deoxynivalenol, zearalenone, T2 and HT2 toxins in cereal based foods"
Rapid Communications in Mass Spectrometry **2011**, 25, pp. 1869-1880
 - Beltrami, D.; Calestani, D.; Maffini, M.; Suman, M.; Melegari, B.; Zappettini, A.; Zanotti, L.; Casellato, U.; Careri, M.; Mangia, A.
"Development of a combined SEM and ICP-MS approach for the qualitative and quantitative analyses of metal microparticles and nano-particles in food products"
Analytical and Bioanalytical Chemistry **2011**, 401(4), pp. 1401-1409
 - Liu, J.; Zanardi, S.; Powers, S.; Suman, M.
"Development and practical application in the cereal food industry of a rapid and quantitative lateral flow immunoassay for deoxynivalenol"
Food Control **2012**, 26, pp. 88-91
 - Suman, M.; Manzitti, A.; Catellani, D.
"A Design of Experiments approach to studying Deoxynivalenol and Deoxynivalenol-3-glucoside evolution throughout industrial production of wholegrain crackers exploiting LC-MS/MS techniques"
World Mycotoxins Journal **2012**, 5(3), pp. 241-249.
 - De Dominicis, E.; Commissati, I.; Suman, M.
"Targeted screening of pesticides, veterinary drugs and mycotoxins in bakery ingredients and food commodities by liquid chromatography-high-resolution single-stage Orbitrap mass spectrometry"
Journal of Mass Spectrometry **2012**, 47(9), pp. 1232-1241.
 [Volume 2012-47 of the Journal entirely dedicated to the 2nd MS Food Day – Trieste, Italy October 2011]
 - Bedini, A.; Zanolli, V.; Zanardi, S.; Bersellini, U.; Dalcanale, E.; Suman, M.
"Rapid and Simultaneous Analysis of Xanthines and Polyphenols as Bitter Taste Markers in Bakery Products by FT-NIR Spectroscopy"
Food Analytical Methods **2013**, 6, pp. 17-27
 - La Tegola, S.; Anese, C.; Suman, M.; Tommasi, I.; Fusco, C.; D'Accolti, L.
"Direct Synthesis of ESBO Derivatives-18O Labelled with Dioxirane"
The Scientific World Journal **2013**, Article ID 212156, <http://dx.doi.org/10.1155/2013/212156>
 - Suman, M.; Bergamini, E.; Catellani, D.; Manzitti, A.
"Development and validation of a liquid chromatography/linear ion trap mass spectrometry method for the quantitative determination of deoxynivalenol-3-glucoside in processed cereal-derived products"
Food Chemistry **2013**, 136, pp. 1568-1576
 - Anese, M.; Suman, M.
"Mitigation strategies of furan and 5-hydroxymethylfurfural in food"
Food Research International **2013**, 51, pp. 257-264
 - Suman, M.
"Electronic Senses: can miniaturization and microfluidic advances take 'taste' and 'smell' to the next level?"
The Analytical Scientist **2013**, 2, pp. 38-39
 - Krska, R.; Suman, M.; Janssen, H.G.; Pico, Y.; Nielen, M.
"Chewing over food analysis"
The Analytical Scientist **2013**, 10, pp. 34-39
 - Bousova, K.; Godula, M.; Suman, M.
"Rapid automated determination of possible migrants from paperboard packaging materials by solid-phase microextraction coupled to gas chromatography-mass spectrometry"
New Food Journal **2013**, 6(6), pp. 66
 - Manzocco, L.; Maifreni, M.; Anese, M.; Munari, M.; Bartolomeoli, I.; Zanardi, S.; Suman, M.; Nicoli, M.C.
"Effect of Pulsed Light on Safety and Quality of Fresh Egg Pasta"
Food Bioprocess Technology **2013**, DOI 10.1007/s11947-013-1213-6

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- Mattarozzi, M.; Lambertini, F.; Suman, M.; Careri, M.
“Liquid chromatography–full scan-high resolution mass spectrometry-based method towards the comprehensive analysis of migration of primary aromatic amines from food packaging”
Journal of Chromatography A, **2013**, 1320, pp. 96-102
 - Mattarozzi, M.; Lambertini, F.; Suman, M.; Careri, M.
“Reliable liquid chromatography-mass spectrometry method for investigation of primary aromatic amines migration from food packaging and during industrial curing of multilayer plastic laminates”
Journal of Mass Spectrometry, **2014**, 49, pp. 870-877
 - Lippolis, V.; Pascale, M.; Valenzano, S. Porricelli, A.C.R.; Suman, M.; Visconti, A.
“Fluorescence Polarization Immunoassay for Rapid, Accurate and Sensitive Determination of Ochratoxin A in Wheat”
Food Analytical Methods **2014**, 7(2), pp. 298-307
 - Anese, M.; Bot, F.; Suman, M.:
“Furan and 5-hydroxymethylfurfural removal from high- and low-moisture foods”
LWT - Food Science and Technology **2014**, 56, pp. 529-532
 - Pigani, L.; Seeber, R.; Bedini, A.; Dalcanale, E.; Suman, M.
“Adsorptive-Stripping Voltammetry at PEDOT-Modified Electrodes. Determination of Epicatechin”
Food Analytical Methods **2014**, 7(4), pp. 754-760
 - Valenzano, S.; Lippolis, V.; Pascale, M.; De Marco, A.; Maragos C.M.; Suman, M.; Visconti, A.
“Determination of Deoxynivalenol in Wheat Bran and Whole-Wheat Flour by Fluorescence Polarization Immunoassay”
Food Analytical Methods **2014**, 7(4), pp. 806-813
 - Generotti, S.; Cirlini, M.; Dall’Asta, C.; Suman, M.
“Influence of the industrial process from caryopsis to cornmeal semolina on levels of fumonisins and their masked forms”
Food Control **2015**, 48, pp. 170-174
 - Barp, L.; Suman, M.; Lambertini, F.; Moret, S.
“Migration of selected hydrocarbon contaminants into dry pasta packaged in direct contact with recycled paperboard”
Food Additives and Contaminants **2015**, 32(2), pp. 271-283
 - Barp, L.; Suman, M.; Lambertini, F.; Moret, S.
“Migration of selected hydrocarbon contaminants into dry semolina and egg pasta packed in direct contact with virgin paperboard and polypropylene film”
Food Additives and Contaminants **2015**, 32(9), pp. 1542-1551
 - Generotti, S.; Cirlini, M.; Malachova, A.; Sulyok, M.; Berthiller F.; Dall’Asta, C.; Suman, M.
“Deoxynivalenol & Deoxynivalenol-3-Glucoside Mitigation through Bakery Production Strategies: Effective Experimental Design within Industrial Rusk-Making Technology”
Toxins **2015**, 7, pp. 2773-2790
 - De Dominicis, E.; Commissati, I.; Gritti, E.; Catellani, D.; Suman, M.
“Quantitative targeted and retrospective data analysis of relevant pesticides, antibiotics and mycotoxins in bakery products by liquid chromatography – single stage Orbitrap mass spectrometry”
Food Additives and Contaminants **2015**, 32(10), pp. 1617-1627
 - Barp, L.; Suman, M.; Lambertini, F.; Moret, S.
“Migrazione di Contaminanti idrocarburici in pasta secca a contatto con differenti materiali di imballaggio”
Tecnica Molitoria **2016**, 67, pp. 10-22
 - Anese, M.; Valoppi, F.; Calligaris, S.; Lagazio, C.; Suman, M.; Manzocco, L.; Nicoli, M.C.
“Omega-3 Enriched Biscuits with Low Levels of Heat-Induced Toxicants: Effect of Formulation and Baking Conditions”
Food and Bioprocess Technology **2016**, 9(2), pp. 232-242

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- Porricelli, A.C.R.; Lippolis, V.; Valenzano, S.; Cortese, M.; Suman, M.; Zanardi, S.; Pascale, M.
“Optimization and Validation of a Fluorescence Polarization Immunoassay for Rapid Detection of T-2 and HT-2 Toxins in Cereals and Cereal-Based Products”
Food Analytical Methods **2016**, doi: 10.1007/s12161-016-0527-1
 - Karlovsky, P.; Suman, M.; Berthiller, F.; De Meester, J.; Eisenbrand, G.; Perrin, I.; Oswald, I.P.; Speijers, G.; Chiadini, A.; Recker, T.; Dussort, P.
“Impact of food processing and detoxification treatments on mycotoxin contamination”
Mycotoxins Research **2016**, 32(4), pp 179–205
 - Mattarozzi, M.; Suman, M.; Cascio, C.; Calestani, D.; Weigel, S.; Undas, A.; Peters, R.
“Analytical approaches for the characterization and quantification of nanoparticles in food and beverages”
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Cavitands at work: from molecular recognition to supramolecular sensors.
European Materials Research Society - Symposium
Strasbourg - France, June 10-13th, **2003**

 - Suman, M.; Cristofolini L.; Dalcanale, E.
Morphology implications on the performances of cavitand based chemical sensors
17th European Conference on Solid-State Transducers
Guimares - Portugal, September 21-24th, **2003**

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Properties of cavitand-coated PZT resonant piezo-layer and QCM sensors at different temperatures under exposure to organic vapors
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2nd IEEE International Conference on Sensors
Toronto – Canada, October 22-24th, **2003**

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Investigation of the effect of water on the responses of cavitand coated mass sensors
9th National Conference on Sensors and Microsystems
Ferrara – Italy, February 9-11th, **2004**

 - Suman, M.; Bersellini U.
Electronic noses: from consolidated application on packaging to new perspectives for food quality assessment
The Three Days on Food Control Conference
Milan – Italy, May 16-18th, **2004**
18th National Analytical Chemistry Conference
Parma - Italy, September 19-23rd, **2004**

 - Ferrari, M.; Ferrari, V.; Marioli, D.; Taroni, A.; Suman, M.; Dalcanale, E.
In-liquid sensing of Chemical Compounds by QCM Sensors Coupled with High-Accuracy ACC Oscillator
IMCT 2004 – Instrumentation and Measurement Technology Conference
Como – Italy, May 19-20th, **2004**

 - Suman, M.; Leporati, A.; Catellani, D.; Andreoli, R.; Manini, P.; Niessen, W.
LC-MS/MS quantitation of water-soluble vitamins in Italian Pasta
International Analytical Forum 2004
Warsaw – Poland, July 4-8th, **2004**
Massa2004 – International Symposium on Mass Spectrometry, Bari-Italy, September 26-30th, **2004**

 - Suman, M.; Dalcanale, E.; Ferrari, M.; Ferrari, V.; Marioli, D.; Taroni, A.
“Vase” and “Kite” quinoxaline cavitands for in-liquid applications: effects of permeability, conformation and surface distribution of the receptor layer on QCM sensing performances
18th European Conference on Solid-State Transducers
Rome - Italy, September 12-15th, **2004**

 - Ferrari, M.; Ferrari, V.; Marioli, D.; Taroni, A.; Suman, M.; Dalcanale, E.
Measurements of Acoustic and Dielectric Loading on Cavitand-coated TSM Quartz Sensors with ACC Oscillator for In-Liquid Chemical Detection
3rd IEEE International Conference on Sensors
Wien – Austria, October 24-27th, **2004**

 - Suman, M.
Supramolecular sensors for applications in BTX and mercaptanes detection in air
The Three Days on Environmental Control Conference
Milan – Italy, April 20-22nd, **2005**

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- Suman, M.; Silva, G.; Filomeno, M.; D'Alessandro, A.
SPME-GC/MS ANALYSIS OF BASIL AND PESTO evaluating a progressive mowing
MASSA 2005 – International Symposium on Mass Spectrometry,
Rome-Italy, June 28-30th, **2005**
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Combined use of mass spectrometry and X-ray crystallography for studying alcohols sensing properties of phosphonate-bridged cavitands in the gas/solid state
19th European Conference on Solid-State Transducers
Barcelona - Spain, September 11-14th, **2005**
 - Suman, M.; De Maria, R.
HPLC-DAD and LC-ESI-MS evaluation of chlorophyll-derived compounds in food products as a function of the thermal treatment and organoleptic characteristics
ICAS 2006 -International Congress on Analytical Science
Moscow - Russia, June 25-30th, **2006**
 - Torella, S.; Dalcanale, E.; Suman, M.; Pascale, M.
Phosphine detection with cavitand-coated QCM sensors
IMCS 2006 – 11th International Meeting on Chemical Sensors
Brescia - Italy, July 16-19th, **2006**
 - Suman, M.; La Tegola, S.; Catellani, D.; Bersellini, U.
Determination of Epoxidized Soybean Oil in complex food matrices by liquid chromatography – electrospray ionisation – tandem mass spectrometry
EuCheMS 2006–1st European Chemistry Congress XXII National Congress of Italian Chemistry Society
Budapest - Hungary, August 27-31st, **2006** Florence - Italy, September 10-15th, **2006**
 - Ežerskis, Z.; Morkūnas, V.; Suman, M.; Simoneau, C.
Survey of Polyadipates in PVC gasket seals and in fatty food by gas chromatography-mass spectrometry
SCM3 2007 – Third International Symposium on the Separation and Characterization of Natural and Synthetic Macromolecules
Amsterdam – The Netherlands, January 31st – February 2nd, **2007**
 - Suman, M.; Catellani, D.
Ion Trap LC/MSⁿ as valid solution for multiresidual determination of mycotoxins in the food industry
XIIth IUPAC International Symposium on Mycotoxins and Phycotoxins
Istanbul – Turkey, May 21 – 25th, **2007**
 - Suman, M.; Silva, G.; Catellani, D.; Bersellini, U.; Caffarra, V.; Careri, M.
Determination of Food Emulsifiers in Commercial Additives And Food Products Using Liquid Chromatography/Atmospheric-Pressure Chemical Ionization Mass Spectrometry
EuroFoodChem XIV – Food Quality, an Issue of Molecule Based Science
Paris – France, August 29 – 31st, **2007**
 - Suman, M.;
The role of Italian Industry within 'Food for Life Technology Platform'. Focus on the Food Safety Pillar.
CSL/JIFSAN Symposium – Developing Responses to Emerging Global Food Safety Issues
York – UK, June 18-20th, **2008**
 - Suman, M.; De Dominicis, E.; Commissati, I.
Trace Detection of Chlorohydrins of Epoxidized Soybean Oil in Closures Gaskets and Foodstuffs by ESI -Tandem Quadrupole UPLC/MS/MS
EuCheMS 2008 – 2nd European Chemistry Congress
Tourin – Italy, September 16-20th, **2008**
 - Suman, M.; Silva, G.; Bersellini, U.; Caffarra, V.; Careri, M.
Determination of Emulsifiers in Food Matrices by Liquid Chromatography / Atmospheric Pressure Chemical Ionization Mass Spectrometry
IMSC 2009 – 18th International Mass Spectrometry Conference
Bremen – Germany, August 29th – September 4th, **2009**

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- Suman, M.; Bergamini, E.; Dall'Asta, C.; Dossena, A.; Marchelli, R.
Fate of Fusarium Mycotoxins in Cereal Product Supply chain: the DON case within Industrial Bread-making technology
3rd Italian National Mycotoxins Congress
Rome – Italy, September 28-30th, **2009**
1st Mass Spectrometry Food Day Conference
Parma – Italy, December 2-3rd, **2009**
ISM 2009 – 1st International Mycotoxicology Conference
Tulln-Wien – Austria, September 9-11th, **2009**
 - Suman, M.; Riani, G.; Dalcanale, E.
Assessment of Egg Products Freshness by Artificial Olfactory Systems
RAFA 2009 – 4th International Symposium on Recent Advances in Food Analysis
Prague – Czech Republic, November 4-6th, **2009**
 - Suman, M.;
Rapid and advanced methods for native and masked mycotoxins in food and agricultural commodities
EIS 2010 – Eurofins International Seminar on Food Safety Solutions
Paris, April 21-22nd, **2010**
 - Suman, M.; Anese, M.; Nicoli, M.C.
Acrylamide physical removal from food products
2nd MoniQA International Conference
Krakow, Poland, June 8-10th, **2010**
 - Suman, M.
Specific migration of plasticizers in food: the case history of ESBO and other derivatives
Food-Packaging Interactions
Milan, Italy, May 28th, **2010**
Food-Packaging: food compatibility and eco-compatibility
Verona, Italy, February 24th, **2011**
 - Suman, M.
Mycotoxin analysis: what does industry need?
6th World Mycotoxin Forum
Noordwijkerhout, The Netherlands, November 8-10th, **2010**
 - Suman, M.; Bergamini, E.; Catellani, D.; Manzitti, A.; Dall'Asta, C.; Galaverna, G.
Study of the Deoxynivalenol and Deoxynivalenol-3-glucoside evolution within industrial production of bread and wholemeal crackers, exploiting a DoE approach combined with the validation of dedicated LC-MS/MS strategies
Pittcon Conference & Expo 2011
Atlanta, USA, March 13-18th, **2011**
Food Integrity and Traceability Conference
Belfast, Ireland, March 21-24th, **2011**
 - Lattanzio, V.M.T.; I*, Della Gatta, S.; Suman, M.; Visconti, A.
Development and in-house validation of a robust and sensitive solid-phase extraction liquid chromatography/tandem mass spectrometry method for the quantitative determination of aflatoxins B1, B2, G1, G2, ochratoxin A, deoxynivalenol, zearalenone, T-2 and HT-2 toxins in cereal-based foods
2nd Mass Spectrometry Food Day Conference
Trieste – Italy, October 19-21st, **2011**
LC-MS/MS for characterizing and controlling food products Workshop
Parma – Italy, April 4th, **2012**
 - De Dominicis, E.; Commissati, I.; Suman, M.
Multi-screening residues analysis of pesticides, antibiotics and mycotoxins in raw materials and food commodities by LC/MS Exactive™ (Orbitrap Technology)
2nd Mass Spectrometry Food Day Conference
Trieste – Italy, October 19-21st, **2011**
 - Moret, S.; Barp, L.; Suman, M.; Purcaro, G.; Conte, L.
Rapid SPE-GC-FID determination of MOSH (mineral oil saturated hydrocarbons) and MOAH (mineral oil aromatic hydrocarbons) in printing inks, recycled cardboard and in dried food as a consequence of migration under accelerated test condition.
RAFA 2011 – 5th International Symposium on Recent Advances in Food Analysis
Prague – Czech Republic, November 1-4th, **2011**

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- Bedini, A.; Suman, M.; Zanolli, V.; Zanardi, S.; Dalcanale, E.
Rapid and simultaneous analysis of Xanthines and Polyphenols as potential bitter taste markers in bakery products by Fourier-Transform Near Infrared (FT-NIR) spectroscopy
RAFA 2011 – 5th International Symposium on Recent Advances in Food Analysis
Prague – Czech Republic, November 1-4th, **2011** AOAC Europe Conference 2012
Copenhagen – Denmark, May 7-8th, **2012**
 - Suman, M.; Della Gatta, S.; Lattanzio, M.T.; Visconti, A.
Robust and sensitive SPE/LC-MS2 method for the quantitative determination of aflatoxins, ochratoxin A, deoxynivalenol, zearalenone, T-2 and HT-2 toxins in cereal-based foods
LC-MS/MS Solutions to investigate, characterize and control food products – University of Parma Workshop
Parma – Italy, May 4th, **2012**
 - Suman, M.
The control of mycotoxins in raw materials
Tandem and High Resolution Mass Spectrometry: a tool for food safety – IZS & SCI-DSM Workshop
Rome – Italy, October 11-12th, **2012**
 - Suman, M.; Bergamini, E.; Catellani, D.; Dall'Asta, C.; Manzitti, A.
Study of deoxynivalenol and deoxynivalenol-3-glucoside evolution within industrial production of bakery products exploiting design of experiments and LC-MS/MS strategies
AOAC USA Conference 2012 World Mycotoxin Forum - Iupac Conference 2012
Las Vegas Nevada, USA, Sept 30th – Oct 3rd, **2012** Rotterdam The Netherlands, November 5-9th, **2012**
 - Suman, M.
Rapid methods for mycotoxins screening in the food industry: overview of current solutions & future perspectives
Rapid Methods Europe Conference 2013
Noordwijkerhout - The Netherlands, January 21-23th, **2013**
 - Bedini, A.; Pigani, L.; Seeber, R.; Dalcanale, E.; Suman, M.;
Determination of Polyphenols in Bakery Food Matrices with new detection methods
AISEM 2013 – 17th National Congress of Italian Sensors & Microsystems Association
Brescia – Italy, February 5-7th, **2013**
 - Generotti, S.; Cirlini, M.; Suman, M.; Dall'Asta, C.
Fate of mycotoxins in the cornmeal processing from caryopsys to pre-cooked porridge
MycRed International Conference RAFA 2013 – 6th International Symposium on
Martina Franca, Apulia - Italy, May 27th-31st, **2013** Recent Advances in Food Analysis
Prague – Czech Republic, November 5-8th, **2013**
 - De Dominicis, E.; Suman, M.; Gritti, E.; Catellani, D.
Quantitative Targeted Residue and Retrospective Data Analysis of Relevant Pesticides, Antibiotics and Mycotoxins in Bakery Raw Materials and Food Commodities by LC-HRMS Exactive™ (Orbitrap Technology)
AOAC Europe Conference 2013 AOAC USA Conference 2013
Paris, April 18th – 19th, **2013** Chicago, USA, August 25th – 28th, **2013**
 - Suman, M.;
Rapid Methods for Mycotoxins Screening: The Food Industry Perspective
Advances in Food Safety Analysis – Separation Science eSeminar Webinars Series –September, **2013**
 - Mattarozzi, M.; Lambertini, F.; Giannetto, M.; Suman, M.; Bianchi, F.; Careri, M.
Liquid Chromatography-High Resolution Mass Spectrometry based method towards the comprehensive analysis of migration of primary aromatic amines from food packaging
DCA-SCI 2013 – 24th National Congress of Italian Chemistry Society – Analytical Chemistry Division
Sestri Levante (Genova) – Italy, September 15-19th, **2013**
 - Lambertini, F.; Mattarozzi, M.; Careri, M.; Suman, M.
Liquid Chromatography-High Resolution Mass Spectrometry-Based Method Towards the Comprehensive Analysis of Migration of Primary Aromatic Amines from Food Packaging
3rd Mass Spectrometry Food Day Conference
Trento – Italy, October 9-11st, **2013**

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- De Dominicis, E.; Suman, M.; Gritti, E.; Catellani, D.
Quantitative Targeted Residue and Retrospective Data Analysis of Relevant Pesticides, Antibiotics and Mycotoxins in Bakery Raw Materials and Food Commodities by LC-HRMS Exactive™ (Orbitrap Technology).
3rd Mass Spectrometry Food Day Conference
Trento – Italy, October 9-11st, **2013**
 - Bousova, A.; Godula, M.; Suman, M.
Quantitative screening of possible migrants from paperboard packaging material by solid-phase micro extraction coupled to gas chromatography-mass spectrometry
RAFA 2013 – 6th International Symposium on Recent Advances in Food Analysis
Prague – Czech Republic, November 5-8th, **2013**
 - Suman, M.; Beltrami, D.; Calestani, D.; Maffini, M.; Melegari, B.; Zappettini, A.; Zanotti, L.; Casellato, U.; Careri, M.; Mangia, A.
Combined (E)SEM and ICP-MS approach for the successful qualitative and quantitative analyses of metal micro- and nano-particles in food products
RAFA 2013 – 6th International Symposium on Recent Advances in Food Analysis
Prague – Czech Republic, November 5-8th, **2013**
 - Harris, L.; Moran, L.; Suman, M.; Brereton, P.; Spink, J.
Food Fraud - Key challenges for the future
Food Fraud – The Analytical Tools Conference
The Food & Environment Research Agency (FERA) Sand Hutton, York, UK, February 27th, **2014**
 - Suman, M.;
New trends in mass spectrometry: industry challenge
New perspectives of accurate mass LC-MS in food control
ThermoScientific/Eurofins Workshop –Hamburg, March 18th, **2014**
 - Suman, M.;
Quantitative targeted residue and retrospective data analysis of relevant pesticides, antibiotics and mycotoxins in bakery raw materials and food commodities by LC-HRMS Exactive™ (Orbitrap Technology)
Rapid Methods Europe Conference 2014
Noordwijkerhout - The Netherlands, March 31st- April 2nd, **2014**
 - Lippolis, V.; Porricelli, A.C.R.; Valenzano, S.; Suman, M.; Pascale, M.
Fluorescence Polarisation Immunoassays for rapid determination of T-2, HT-2, OTA in cereals & derived products
1st IMEKOFOODS Promoting Objective and Measurable Food Quality & Safety - Conference 2014
Rome - Italy, October 12-15th, **2014**
 - Suman, M.; Generotti, S.; Cirilini, M.; Malachova, A., Berthiller, F., Dall'Asta, C.
Fate of mycotoxins along industrial biscuits & rusks processing, with deoxynivalenol & ochratoxin A main targets
World Mycotoxin Forum - Conference 2014
Vienna - Austria, November 10-12nd, **2014**
1st International Student Congress of Food Science & Technology Valencia - Spain, March 5-6th, **2014**
International Mycotoxin Conference 2014
Beijing - China, May 19-23rd, **2014**
 - Suman, M.; Speijers, G.
How to reduce mycotoxin risks through food processing? An ILSI perspective
World Mycotoxin Forum - Conference 2014
Vienna - Austria, November 10-12nd, **2014**
 - Suman, M.;
Food safety issues from the industrial perspective: a helicopter view & a focus on analytical strategies devoted to mycotoxins risk prevention
Feeding the world: the contribution of research in agricultural chemistry to sustainable development 2015
Phd Italian Society of Agricultural Chemistry Winter School
Piacenza - Italy, February 9 - 12nd, **2015**

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- Suman, M.;
Integrated capability for detecting frauds and assuring the integrity of the food chain: the FoodIntegrity EU Project (plus focus on Industrial Integration Activities)
Rapid Methods Europe Conference 2015 (F4F)² - Future for Food and Food for Future
Noordwijkerhout-Netherlands, April 20-22nd, **2015** Milan - EXPO, July 17th, **2015**

 - Food Authenticity: protect your business from food fraud - UK Science & Innovation Network
Lodi-EXPO Joint Initiative, Sept 9-10th, **2015** RAFA 2015 – 7th International Symposium
Prague – Czech Republic, November 3-6th, **2015**

 - 2nd Parma Nano Day Workshop
Parma –Italy, December 3-4th, **2015**

 - Generotti, S.; Cirlini, M.; Sarkani, B.; Sulyok, M.; Berthiller, F.; Dall’Asta, C.; Suman, M.
Strategic mycotoxin mitigation within industrial biscuit making process
Grains for Feeding the World - Conference 2015
Milan - EXPO, July 17th, **2015**

 - Gatti, R.; Rebecchi, A.; Sangiorgio, P.; Zappa, G.; Zoani, C.; Golini, V.; Brera, C.; De Santis, B.; Debegnach, F.; Silvestri, M.; Suman, M.
Feasibility Study for the Development of New Reference Materials for Mycotoxin Analysis in Cereals
XXI IMEKO World Congress “Measurement in Research and Industry”
Prague - Czech Republic, August 30th – September 4th, **2015**

 - Lambertini, F.; Catellani, D.; Vindigni, M.; Suman, M.
Multi-residual HPLC-MS Analysis of Plasticizers used in PVC Gasket Lids and Assessment of their Migration into Food Sauces
4th Mass Spectrometry Food Day Conference
Foggia – Italy, October 7-9th, **2015**

 - Suman, M.; Krska, R.; Brereton, P.; Popping, B.; Fernandez-Alba, A.R.; Rychlik, M.; Hajslova, J.
Detection of residues and contaminants in food products and development of novel approaches (round table)
RAFA 2015 – 7th International Symposium on Recent Advances in Food Analysis
Prague – Czech Republic, November 3-6th, **2015**

 - Suman, M.; Lambertini, F.; Mattarozzi, M.; Di Lallo, V.; Catellani, D.; Careri, M.
Current Approaches for Managing Food Contact Materials Issues: The Primary Aromatic Amines Case
RAFA 2015 – 7th International Symposium on Recent Advances in Food Analysis
Prague – Czech Republic, November 3-6th, **2015**

 - Suman, M.;
Integration of European research strategy and national and regional priorities on the theme of Security – the National AgriFood Cluster viewpoint
Security Research in Italy – SERIT Platform Annual Conference
Rome - Italy, January 19th, **2016**

 - Ciasca, B.; Pascale, M.; Altieri, V.G.; Longobardi, F.; Suman, M.; Lattanzio, V.M.T.
Target analysis and retrospective screening of fusarium mycotoxins and their modified forms in cereals and derived products by liquid chromatography-high resolution mass spectrometry
European Fourier Transform Mass Spectrometry 12th EFTMS Workshop
Matera - Italy, April 5-8th, **2016**

 - Suman, M.
Prevention and management strategies to reduce mycotoxin contaminations: a view from food industry
MyTox Congress Mycotoxins IZS-ER Workshop
Ghent – Belgium, May 11th, **2016** Bologna – Italy, June 16th, **2016**

 - Suman, M.
Impact of processing techniques on mycotoxins occurrence in food
World Mycotoxins Forum –Conference 2016
Winnipeg – Canada, June 6-9th, **2016**

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- Suman, M.; Oswald, I.; De Meester, J.
Mycotoxin Prevention and Control: Food Processing Mitigation Strategies
ILSI-IAFP (EU-USA) Webinar 2016
Webinar – November 29th, **2016**
 - Torelli, M.; Pedrini, M.; Mannini, M.; Tudisco, C.; Poggini, L.; Giuffrida, A.C.; Bertani, F.; Cimatti, I.; Otero, E.; Ohresser, P.; Saintavit, P.; Suman, M. Condorelli, G.; Dalcanale, E.
Single Molecule Magnets on Silicon via Self-assembly
6th European Chemistry Congress EUCHEMS
Seville - Spain, September 11-15th, **2016**
 - Mattarozzi, M.; Bianchi, F.; Catellani, D.; Suman, M.; Careri, M.
ESEM-EDS analysis of metal submicro- and nanoparticles as emerging contaminants in air, raw materials and food products
Italian Chemistry Society - Analytical Chemistry Division Annual Conference
Giardini Naxos - Italy, September 18-22th, **2016** AnalytiX 2017 Conference - Emerging Trends on Analytical Science
Fukuoka - Japan, March 22-24th, **2017**
 - Suman, M.
Importance of Food Processing in the area of food safety & mycotoxins
Food Safety and Analysis Congress
Cambridge – United Kingdom, September 6-7th, **2016**
 - Porricelli, A.C.R.; Lippolis, V.; Valenzano, S.; Cortese, M.; Suman, M.; Zanardi, S.; Pascale, M.
Fluorescence Polarization Immunoassay for rapid detection of T2 and HT2 toxins in cereals and cereal-based products
2nd IMEKOFODS Promoting Objective and Measurable Food Quality & Safety
Benevento – Italy, October 2-5th, **2016**
 - Moretti, S.; Suman, M.; Lambertini, F.; Catellani, D.; Saluti, G.; Galarini, R.
Semi-untargeted vs semi-targeted approach for the determination of more than 400 compounds with high resolution mass spectrometry in food matrices
Italian Chemistry Society – Mass Spectrometry Division Annual Conference
Rome - Italy, September 6-8th, **2016**
 - Stadler, D.; Malachova, A.; Berthiller, F.; Schuhmacher, R.; Büschl, C.; Suman, M.; Lambertini, F.; Krska, R.;
Reduction and conjugation of deoxynivalenol during thermal processing
Chemical Reactions in Foods VIII
Prague – Czech Republic, February 15-17th, **2017**
 - Prandi, B.; Lambertini, F.; Faccini, A.; Suman, M.; Leporati, A.; Tedeschi, T.; Sforza, S.
Food fraud detection through species-specific marker peptides
FoodIntegrity Conference – Turning Science into Solutions
Parma – Italy, May 10-11st, **2017**
 - Cavanna, D.; Zanardi, S.; Suman, M.
Ion Mobility Spectrometry: a rapid tool to assess eggs freshness
FoodIntegrity Conference – Turning Science into Solutions
Parma – Italy, May 10-11st, **2017** RAFA 2017 – 8th International Symposium on Recent Advances in Food Analysis
Prague – Czech Republic, November 7-10th, **2017**
 - Vermeulen, P.; Lecler, B.; Suman, M.; Fernández Pierna, J.A.; Baeten, V.
Discrimination Between Durum Wheat And Common Wheat By Near Infrared Hyperspectral Imaging
18th International Conference on Near Infrared Spectroscopy - ICNIRS
Copenhagen – Denmark, June 11-15th, **2017** CBB4 4th Conference of Cereal Biotechnology and Breeding
Budapest – Hungary, November 6-9th, **2017**
 - Bianchi, F.; Mattarozzi, M.; Catellani, D.; Suman, M.; Careri, M.
From field to fork: determination of metal nanoparticles in the pasta food chain
3rd Parma Nano Day Workshop
Parma –Italy, July 12-14th, **2017**

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- Suman, M.;
Synergic potential of pre-milling and milling strategies to minimize mycotoxins and increase fiber content of wheat-based products
1st Mycokey International Conference
Ghent – Belgium, September 11-14th, **2017**
 - Lambertini, F.; Suman, M.;
Tackling adulteration/authenticity issues by analytical approaches used by the food industry
Workshop - Tackling Food Fraud: Further developments in analytical techniques to ensure the integrity of food
Campden BRI – UK, October 10th, **2017**
 - Cavanna, D.; Catellani, D.; Dall’Asta, C.; Suman, M.
Eggproducts Freshness Evaluation: a Metabolomic Approach
5th Mass Spectrometry Food Day Conference
Bologna – Italy, October 11-13th, **2017**
 - Ciasca, B.; Pascale, M.; Altieri, G.A.; Longobardi, F.; Catellani, D.; Suman, M., Lattanzio, V.
In House Validation and Small Scale Collaborative Study for Fusarium Toxins Screening in Wheat by Liquid Chromatography – High Resolution Mass Spectrometry
5th Mass Spectrometry Food Day Conference
Bologna – Italy, October 11-13th, **2017**
 - Suman, M.;
Transformation of mycotoxins: stories from field to process to digestion
World Mycotoxin Forum - Conference 2018
Amsterdam – The Netherlands, March 12-14th, **2018**
 - Suman, M.; Tribuzio, G.; Arlotti, G.;
Synergic Potential of Pre-Milling and Milling Strategies to Minimize Mycotoxins and Increase Fiber content of Wheat-Based Products
European Fusarium Seminar
Tulln – Austria, April 8-11st, **2018**
 - Cavanna, D.; Catellani, D.; Dall’Asta, C.; Suman, M.
New chemical markers for the assessment of egg products freshness
Belfast Summit on Global Food Integrity (ASSET 2018) FoodIntegrity Conference – Delivering Real World Solutions
Belfast – Ireland, May 29-31st, **2018** Nantes – France, November 14-15th, **2018**
 - Stadler, D; Lambertini, F.; Berthiller, F.; Schuhmacher, R.; Suman, M.; Krska, R.
Mitigation of Deoxynivalenol through Food Processing
Belfast Summit on Global Food Integrity (ASSET 2018)
Belfast – Ireland, May 29-31st, **2018**
 - Righetti, L; Korber, T.; Rolli, E.; Rychlik, M.; Suman, M.; Galaverna, G.; Dall’Asta, C.
Uptake and biotransformation of T2 and HT2 in micropropagated Triticum durum Desf
40th Mycotoxins Workshop
Munich – Germany, June 11th, **2018**
 - Suman, M.; Buck, N.; Dellafiora, L.; De Meester, J.; Dussort, P.; Pinton, P.; Speijers, G.; Stadler, D.
Food Processing Impact & Related Industrial Practical Guidelines to Reduce Mycotoxin Contamination
Africa Food Safety Workshop
Pretoria – South Africa, June 04-08th, **2018**
 - Suman, M.;
Food Frauds & Adulterations: The Industrial Perspective on Effective Available Solutions
Africa Food Safety Workshop
Pretoria – South Africa, June 04-08th, **2018**

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- Cavanna, D.; Hurkova, K.; Dzuman, Z.; Serani, A.; Dall'Asta, C.; Hajslova, J., Suman, M.
A Novel Multi-platform High Resolution MS Non-Targeted Approach facing Extra Virgin Olive Oil Adulteration
IMSC 2018 – 22nd International Mass Spectrometry Conference
Florence – Italy, August 26-31st, **2018**
FoodIntegrity Conference – Delivering Real World Solutions
Nantes – France, November 14-15th, **2018**
 - Damiani, T.; Righetti, L.; Rolli, E.; Suman, M.; Bruni, R.; Dall'Asta, C.
Exploiting the potential of HRMS for deciphering mycotoxin modification in micropropagated wheat: the case of deoxynivalenol.
IMSC 2018 – 22nd International Mass Spectrometry Conference
Florence – Italy, August 26-31st, **2018**
 - Prandi, B.; Varani, M.; Lambertini, F.; Faccini, A.; Suman, M.; Leporati, A.; Dossena, A.; Tedeschi, T.; Sforza, S.
Peptides as a tool for meat speciation using liquid chromatography coupled to mass spectrometry
CHIMALI 2018 - XII Italian Food Chemistry Congress
Camerino – Italy, September 24-27th, **2018**
 - Suman, M.;
FoodIntegrity European Project - Assuring the integrity of the food chain: Turning Science into Solutions!
CHIMALI 2018 - XII Italian Food Chemistry Congress
Camerino – Italy, September 24-27th, **2018**
 - Suman, M.;
LC-MS multiresidual analysis of plasticizers in gaskets and evaluation of relative migration to food
Thermo Scientific Workshop on Food Safety
Bologna (Fico Science Food Park) – Italy, October 30th, **2018**
 - Cavanna, D.; Suman, M.
Non-targeted and metabolomic approaches for food frauds detection
Orbitrap Revolution Day
Milan – Italy, November 13th, **2018**
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Nantes – France, November 14-15th, **2018**
 - Suman, M.;
Industrial Integration Tools
FoodIntegrity Conference – Delivering Real World Solutions
Nantes – France, November 14-15th, **2018**
 - Pellesi, R.; Zanardi, S.; Nougueria, S.; Cavandoli, E.; Cappellari, E.; Fiori, R.; Bonfiglio, F.; Leporati, A.; Suman, M.
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Nantes – France, November 14-15th, **2018**
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Direct Analysis in Real time/High Resolution Mass Spectrometry (DART-HR/MS) for Triticum species authentication
Ionization 2018 – Italian Chemistry Society Mass Spectrometry Division
Bologna – Italy, December 11th, **2018**
 - Mattarozzi, M.; Bianchi, F.; Maffini, M.; Vescovi, F.; Catellani, D.; Suman, M.; Careri, M.
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Rome – Italy, February 18th, **2019**

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- Suman, M.;
Utilizing HPLC-MS to Identify Plasticizer Residues in Jarred Foods
Technology Network eSeminar Webinars Series – 3rd April, **2019**
 - Loffi, C.; Cavanna, D.; Brigante, F.; Suman, M. *An innovative Non-Targeted LC-HRMS Analysis Of Basil And Pesto Samples: An Overview on Non-Volatile Components*
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Bolzano – Italy, April 30th, **2019**
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An analytical methodology to determine the fate and behavior of DON during the production of bakery products
6th National Congress on Mycotoxins
Rome – Italy, June 10-12th, **2019**
 - Stadler, D.; Lambertini, F.; Bueschl, C.; Wolflingeseder, L.; Hametner, C.; Schwartz-Zimmermann, H.; Hellinger, M.; Sulyok, M.; Lemmens, M.; Marko, D.; Schuhmacher, R.; Suman, M.; Berthiller, F.; Krska, R.
Mitigation of deoxynivalenol during industrial baking. Is it possible?
Mycotoxins and Phycotoxins: Risk and Regulation in a Multi-Toxin Exposure World Gordon Research Conference
Boston – USA, June 21st, **2019**
 - Cavanna, D.; Dall'Asta, C.; Suman, M.
Non-Targeted Mass Spectrometric Approaches can Help in the Detection of Food Frauds? Only if validated. From the Theory to the Real Applications
2nd Food Chemistry Conference
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Brussels (Tervuren) – Belgium, September 16-18th, **2019**
 - Suman, M.;
Mitigation of mycotoxins along food processing: from scientific findings to practical guidance – the ILSI Europe experience
World Mycotoxin Forum - Conference 2019
Belfast – Ireland, October 14-16th, **2019**
 - Suman, M.;
Synergistic potential of pre-milling and milling strategies to minimise mycotoxins and increase fibre content of wheat-based products
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Belfast – Ireland, October 14-16th, **2019**
 - Suman, M.;
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Prague – Czech Republic, November 5-8th, **2019**
 - Dall'Asta, C.; Righetti, L.; Rolli, E.; Bruni, R.; Suman, M.;
Multi-Omics Approach for Understanding the Biotransformation of Mycotoxins in Micropropagated Durum Wheat Plantlets
RAFA 2019 – 9th International Symposium on Recent Advances in Food Analysis
Prague – Czech Republic, November 5-8th, **2019**
 - Cojocariu, C.; Roberts, D. ; Riccardino, G.; Suman, M.;
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- Cojacariu, C.; Roberts, D. ; Riccardino, G.; Suman, M.;
A Comprehensive Strategy for Confident Detection of Oregano Adulteration by GC-Orbitrap Mass Spectrometry
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 - Suman, M., Smith, G.; Alvito, P.; de Meester, J.; Barcelo, J.; Rito, E.; Mahakarnchanakul, W.
Europe-meets-Asia – Mitigation of mycotoxins during food processing – lessons and practical guidance from recent European studies and applicability to South East Asia – ENTIRE PLENARY SESSION
World Mycotoxin Forum Meets Asia - Conference 2020
Bangkok – Thailand, January 13-15th, **2020**
 - Suman, M.;
The influence of processing parameters on the mitigation of deoxynivalenol during industrial baking
World Mycotoxin Forum Meets Asia - Conference 2020
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Non-Targeted Mass Spectrometry Approaches for the Detection of Food Frauds: a proposed Harmonization Workflow
MASSA VIP National Congress of Mass Spectrometry Division of Italian Chemistry Society
Virtual Online Event – September 23-25th, **2020**
 - Cavanna, D.; Loffi, C.; Dall’Asta, C. Suman, M.
Non-Targeted High-Resolution Mass Spectrometry Approach to Assess Geographical Origin of Durum Wheat
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The Influence of Processing Parameters on the Mitigation of Deoxynivalenol during Industrial Baking
MycKey 2020 – International Conference
Virtual Online Event – October 19-21st, **2020**
World Mycotoxin Forum Meets Asia - Conference
Bangkok – Thailand, January 13-15th, **2020**
MycTwin 2021 – International Society of Mycotoxicology Conference
Bari – Italy, November 9-12th, **2021**
 - Suman, M.
Post-harvest strategies to predict-control-mitigate mycotoxins in the cereals chain
13th International Fresenius Contaminants & Residues in Food Conference
Virtual Online Event – November 18-20th, **2020**
 - Suman, M.
Industrial Food Safety Management of Mycotoxin Issues: the example of Deoxynivalenol
Smart Tech for Food – FoodSmartPhone Conference
Virtual Online Event – November 25-27th, **2020**
 - Damiani, T.; Cavanna, D.; Serani, A.; Dall’Asta, C.; Suman, M.
Headspace-based profiling techniques for screening purposes to assess authenticity issues of extra virgin olive oil
Rapid Methods Europe Conference 2021
Virtual Online Event – February 1-3rd, **2021**
 - Suman, M.
The Biggest Challenges and Solutions in Food Fraud and Analysis: an industrial/applied research point of view
FoodIntegrity Conference
Virtual Online Event, March 18-19th, **2021**
 - Sammarco, G.; Rossi, M.; Suman, M.; Cavanna, D.; Dall’Asta, C.; Iacumin, P.
Hazelnut products traceability through Isotope Ratio Mass Spectrometry approach
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Virtual Online Event, April 29th, **2021**

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Mitigation of Mycotoxins Along Food Processing: From Scientific Findings to Practical Guidance – The ILSI Europe Experience
Advances in Food & Beverage Analysis Symposium
Virtual Online Event – July 15th, **2021**
 - Suman, M., Sammarco, G.; Dall’Asta, C.
Hazelnut and apple products traceability through Near Infrared spectroscopy approach
SensorFint 1st International Workshop on Smart Spectral Sensors for Agri-Food Quality and Process Control
Porto – Portugal, September 30th – October 1st, **2021**
 - Suman, M.
Authenticity & Traceability Claims in Food: How Industry can Objectivate them through Analytical Strategies
ILSI Europe Annual Science Symposium 2021
Virtual Online Event – October 5th, **2021**
 - Suman, M.
AgriFood Made-In Priority within National Italian Cluster
Ecomondo Conference & Exhibition 2021
Rimini – Italy, October 26-29th, **2021**
 - Suman, M.
Studying Alternaria toxins fate within tomato sauces industrial processing
14th International Fresenius Contaminants & Residues in Food Conference
Virtual Online Event – October 27-28th, **2021**
 - Suman, M.; Cavanna, D.; Sammarco, G.; Lambertini, F.; Loffi, C.
Fighting food frauds exploiting chromatography-mass spectrometry & infrared technologies: scientific literature vs real industrial approaches
RAFA 2021 – International Symposium on Recent Advances in Food Analysis
Virtual Online Event, November 3-4th, **2021**
 - Suman, M.; Riccardino, G.
Untargeted analysis with GC-Orbitrap as powerful tool authentication of spices and herbs: focus on oregano
EuroFoodChem Conference 2021
Virtual Online Event, November 22-24th, **2021**
GC-Orbitrap Your GC.MS Future Today 2021
Virtual Online Event, March 2nd, **2021**
 - Psomiadis, D.; Teye, E.; Sohler, D.; Ashworth, G.; Suman, M.
Being Authentic and knowing your Vulnerabilities Session Panel
Food Integrity Live 2022
Virtual Online Event, March 22nd, **2022**
 - Loffi, C.; Cavanna, D.; Sammarco, G.; Catellani, D.; Dall’Asta, C.; Suman, M.
Non-targeted high-resolution mass spectrometry study for milk freshness evaluation
ACS American Chemical Society Spring 2022 Conference – Milking It Session
Virtual Online Event, March 20-24th, **2022**
 - Suman, M.
ESEM-EDS Based Approach to Assess Nanoparticles for Food Safety and Environmental Control
EFSA Stakeholder workshop on small particles and nanoparticles in food 2022
Virtual Online Event, March 31st – April 1st, **2022**
 - Suman, M.;
Multi-year mycotoxins monitoring into cereals/cereals-based raw materials and food commodities, mirroring parallel origin/climate change information
World Mycotoxin Forum - Conference 2022
Parma – Italy, May 16-18th, **2022**
 - Dubois, L.M.; Panto, S.; Jones, N.; Suman, M.
Comprehensive characterization and differentiation of pesto aroma by GCxGC-TOFMS
19th International GCxGC Symposium
Canmore-Alberta – Canada, May 29th – June 2nd, **2022**

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- Sulyok, M.; Suman, M.; Krska, R.
LC-MS/MS Based Multi-Analyte Method in Grain-Based Processed Products
43th Mycotoxin Workshop 2022
Toulouse – France, May 30th – June 1st, **2022**
 - Bagi, F.; Ilicic, R.; Savic, Z.; Jevtic, R.; Orbovic, B.; Suman, M.; Toth, B.; Berenyi, A.; Popovic, T.
Toxigenic Potential of Alternaria Species from Cereals
7th Matica Srpska International Scientific Meeting on Mycology, Mycotoxicology and Mycoses 2022
Novisad – Serbia, June 2-3rd, **2022**
 - Tata, A.; Bragolusi, M.; Zacometti, C.; Lefevre, S.; Fregiere-Salomon, A.; Lafeuille, J.L.; Sammarco, G.; Fiordaliso, I.; Suman, M.; Piro, R.
Combination of NIR spectroscopy and LASSO modelling for black pepper authentication: development of the method, exploration of validation strategies and build-up of a user-friendly online application for large scale screening
NIR Italia Conference 2022
Izola – Slovenia, June 7-9th, **2022**
 - Sammarco, G.; Suman, M. Dall’Asta, C.
Dehydrated Apples geographical assessment through Gas Chromatography–Ion Mobility System analysis
Frutic 14th International Symposium
Valencia – Spain, June 29th – July 1st, **2022**
 - Suman, M.;
Durum Wheat Origin by Means of Combined Not Conventional Isotopes and Multielemental Analysis
RAFA 2022 – 10th International Symposium on Recent Advances in Food Analysis
Prague – Czech Republic, September 6-9th, **2022**
 - Suman, M.;
From raw/toasted to paste: hazelnuts geographical origin through near infrared spectroscopy approach
Rapid Methods Europe Conference 2022
Amsterdam – The Netherlands, October 3-5th, **2022**
 - Rollo, E.; Catellani, D.; Dall’Asta, C.; Suman, M.
QuEChERS method combined to Liquid Chromatography and High-Resolution Mass Spectrometry for the accurate and sensitive simultaneous determination of pyrrolizidine and tropane alkaloids in cereals, spices & herbs
7th Mass Spectrometry Food Day Conference
Firenze – Italy, October 5-7th, **2022**
 - Suman, M.; Panto, S.; Jones, N.
Statistical differentiation of pesto products using SPME-GCxGC-TOFMS and ChromaTOF Tile Software® enhanced aroma characterization
7th Mass Spectrometry Food Day Conference
Firenze – Italy, October 5-7th, **2022**
 - Tata, A.; Zacometti, C.; Massaro, A.; Di Gioia, T.; Lefevre, S.; Lafeuille, J.L.; Fiordaliso, I.; Suman, M.; Piro, R.
Integrating TD-(+/-)DART-HRMS, data fusion and LASSO method for rapid authentication of grounded black pepper
7th Mass Spectrometry Food Day Conference
Firenze – Italy, October 5-7th, **2022**
 - Elliott, C.; Battilani, P.; Blount, S.; Spitznagel, D.; Suman, M.
Marching Mycotoxins Session Panel
Food Safety Live 2022
Virtual Online Event, November 16th, **2022**
 - Suman, M.
Acrylamide Industrial Risk Management
Acrylamide and Other Process Contaminants in Food
Virtual Online Event, December 15-16th **2022**