

PERSONAL INFORMATION **Marco Arlorio**

WORK EXPERIENCE

- 2017- current position **Full Professor – Food Chemistry**
 DSF - Università degli studi del Piemonte Orientale “Amedeo Avogadro” (Novara, IT)
 Research and teaching; project design; international relationships
 Sector: Food chemistry and nutrition area
- 1990 - current position **Scientific and Technical Advisor in Industry – Food Chemistry and Technology**
 Private Companies – Food and nutraceutical area
 Occasional consulting activities
 Sector: Food chemistry and nutraceuticals areas
- 2000-2017 **Associate Professor – Food Chemistry**
 Faculty of Pharmacy/DSF -Università degli studi del Piemonte Orientale “Amedeo Avogadro” (Novara, IT)
 Research and teaching; project design; international relationships
 Sector: Food chemistry and nutrition area
- 1996-2000 **Faculty of Pharmacy - Assistant Professor (Researcher) – Food Chemistry**
 Università degli studi di Torino (IT); from 1998: Università degli studi del Piemonte Orientale “Amedeo Avogadro” (Novara, IT)
 Research and teaching; project design; international relationships
 Sector: Food chemistry and nutrition area
- 1991-1994 **Teaching activity**
 Istituto Lattiero Caseario e delle Tecnologie Alimentari (Moretta, CN, IT)
 Teaching activity - Membrane processes in food production
 Sector: Food chemistry and technology
- 1990-1993 **Fellowships - Tuber spp biotechnology (CNR - National Strategic Project)**
 Centro di Micologia del terreno – CNR (Torino, IT)
 Research
 Sector: Food biotechnology

EDUCATION AND TRAINING

- 1992- current position **Continuous training (courses; participation to international training activities; participation to international congresses in food area)**
 Italy; Europe
 ▪ Advanced skills in food quality and safety; food composition; chemical reactions in foods; nutraceuticals and novel foods
- 1992 **National School of Chromatography**
 CNR – Istituto di Cromatografia (Monterotondo scalo, Roma, IT)
 ▪ Skills in chromatography, food area
- 1990-1991 **Training in Food Chemistry**
 Food Chemistry Lab; Facoltà di Farmacia, Università degli studi di Torino (Torino, IT)
 ▪ Skills in food chemistry and food analysis
- 1985-1990 **Master degree in Biology – Industrial applications curriculum 110/110;**
 Facoltà di Scienze MFN, Università degli studi di Torino (Torino, IT)
 ▪ Skills in applied biology; microbiology; biochemistry; biotechnology; food chemistry; industrial microbiology and fermentations
- 1980-1984 **High School Diploma – Scientific Lyceum**
 Liceo Leonardo Cocito, Alba (CN, IT)

PERSONAL SKILLS

Mother tongue Italian

Other languages	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
French	C1	C1	B2	B2	B2
English	B2	B2	B2	B2	B2

Communication skills

- Good communication skills gained through my experience as international researcher, particularly regarding scientific dissemination in food chemistry and nutrition area. Good skills in lobbying activity at international level (long history of participation in different non-profit Boards, e.g. EuChemS, ILSI Europe)

Organisational / managerial skills

- Group leadership (currently responsible for a team of about 15-20 peoples/year: 5 structured academic researchers; 4 PhD Students/fellowships recipients; 10-15 master degree students)
- Research leaderships (regional, national and international projects)

Job-related skills

- Good command of research quality assessment and scientific writing
- Good command of teaching activity at academic level
- Good command of project design
- Good expertise in international networking

Digital skills	SELF-ASSESSMENT				
	Information processing	Communication	Content creation	Safety	Problem solving
	Enter level	Independent user	Proficient user	Enter level	Independent user

- good command of office suite (word processor, spreadsheet, presentation software)
- good command of bio-informatic suites (nucleic acids)

Driving licence A + B

ADDITIONAL INFORMATION

Publications **Relevant publications in food area, valorisation of by-products and nutraceuticals**

[1] Locatelli, M., Gindro, R., Travaglia, F., Coisson, J. D., Rinaldi, M., & Arlorio, M. (2009). Study of the DPPH-scavenging activity: Development of a free software for the correct interpretation of data. *Food chemistry*, 114(3), 889-897. [2] Angioni, A., Barra, A., Cereti, E., Barile, D., Coisson, J. D., Arlorio, M., ... & Cabras, P. (2004). Chemical composition, plant genetic differences, antimicrobial and antifungal activity investigation of the essential oil of *Rosmarinus officinalis* L. *Journal of agricultural and food chemistry*, 52(11), 3530-3535. [3] Coisson, Jean Daniel, et al. "Euterpe oleracea juice as a functional pigment for yogurt." *Food research international* 38.8-9 (2005): 8s93-897. [4] Arlorio, M., Coisson, J. D., Travaglia, F., Varsaldi, F., Miglio, G., Lombardi, G., & Martelli, A. (2005). Antioxidant and biological activity of phenolic pigments from *Theobroma cacao* hulls extracted with supercritical CO2. *Food research international*, 38(8-9), 1009-1014. [5] Barile, D., Tao, N., Lebrilla, C. B., Coisson, J. D., Arlorio, M., & German, J. B. (2009). Permeate from cheese whey ultrafiltration is a source of milk oligosaccharides. *International Dairy Journal*, 19(9), 524-530.

Presentations Projects	<p>More than 350 products at National and International Congresses (oral, poster, invited), as confirmed by Book of Abstracts and Proceedings</p> <p>Principal Investigator/co-investigator in Regional, National and International Research Projects funded by Health Ministry, local Foundations, private Companies and EU funding (particularly Regional Plans of Developments, FESR-POR/FEASR and VII FP). Selection of funded projects (from 2010; PI of UNIT; national or international PI):</p> <p>Nutrateg – (POR-FESR 2007-2013) 2010: Euro 906.000,00; IZS Ricerca Finalizzata Sanitaria Nazionale IntegrALL 2010: 344.800,00 (DSF: 49.674); IZS Ricerca Finalizzata Sanitaria Nazionale 2008: Euro 63.000,00; Nutrial Network 2010 Fondazione Cariplo: Euro 430.000,00 (DSF: 204.000); POR-FESR 07/13 Misura 1.1.3.Traquas wine, 2011: Euro 86.968,50; Ricerca Finalizzata Nazionale IZS 2011: Euro 105.510,00; POR-FESR 07/13 Misura 1.1.3. Riortec innova 2012: Euro 79.346,00; Nuproca Reg. Piemonte 2013: Euro 8.520,00; Aftachest Misura 124, Reg. Piemonte 2013: Euro 14.755,00; Fondazione Comunità Novarese Onlus Tecsalus rice 2013: Euro 28.500,00; PLASMAfood Reg. Piemonte 2014: Euro 8.950,00; PRONTall PAR/FSC (MIUR/MSE; Reg. Piemonte 2015): Euro 65.000,00; Food Integrity - Ensuring the Integrity of the European food chain - FP7 KBBE 2013-7 Single stage 2016: Euro 136.440,00; FDM 2016 Piattaforma tecnologica Fabbrica Intelligente (POR FESR 2014-2020): Euro 252.000,00; NUTRAcore 2019 Piattaforma tecnologica Bioeconomia (POR FESR 2014-2020): Euro 455.025,00; Salumi Liberi – Misura 16, Regione Piemonte: Euro 76.000,00</p>
Patents and other intellectual properties	<p>1 patent (National)</p>
Conferences	<p>Chair/Member of many Scientific/Organizing Committees of National/International Congresses: VI National Congress of Food Chemistry, Italian Chemistry Society, 2006, Alba, IT; XI CHIMALI; Cagliari; XII CHIMALI, Camerino 2018, IT; II SAFE Congress (Girona, E, 2009); IVAS (In Vino Analytica Scientia) series. Inventor (and Chair) of the first Congress on Cocoa Coffee and Tea (2011, Novara, IT); Co-Chair of CoCoTea2013 (Naples, IT); CoCoTea2015 (Aveiro, PT); CoCoTea2017, Turin, IT; CoCoTea 2019 Bremen, D; CoCoTea ASIA 2018 (China); CoCoTea ASIA 2021 (Azerbaijan, postponed). Chair of the VII Pigments in Food Congress, 2013 Novara, IT; Member of Scientific and Organizing committees of EuroFoodChem XV 2015, Madrid, E; EuroFoodChemXV 2017, Budapest, H; EuroFoodChem XV 2019, Lisbon, PT, EuroFoodChem XVI 2021 (on line event); EuroFoodChem XVII 2023, Belgrade Serbia; Co-Chair of Chemical Reaction in Foods VII (Prague, February 2017, CZ); Austrian food Chemistry Days (Klagenfurt, A, 2020, postponed); Member of the Scientific Committees of IVAS (in Vino Analytica Scientia) 2019; IVAS 2022 (Neustad, D); Co-Chair of Chemical Reaction in Foods VIII (Prague, September 2023, CZ).</p>
Honours and awards	<p>Honors and recognitions</p> <p>Winner of: Honour Prize "Santorio Santorio", Italian Society of Food Science, Rome, IT (2000); Best Poster Award at 4th International Congress on Pigments in Food, Stuttgart-Hohenheim, D (2006); Best Poster Award at FIL-IDF, World Dairy Summit, Dublin, Ireland (2007); Kraft Special Prize for Cereal Fiber Research, at 5th International Dietary Fibre Conference, Rome, IT (2012); Best Research Scientist Award (UPO, 2017); Member of the Executive Board of the SAFE Consortium (Brussels, Belgium 2012-2015); Coordinator of the Food Chemistry interdivisional Group within Italian Chemical Society (2015-2019) ; Chair of the Food Chemistry Division, EuChemS (Brussels, B), since 2015 (current position: Past-President); Member of the Executive Board of EuChemS (since 2018-2020); Member of the Commission for Food Allergy (Italian Ministry of health, Rome, Italy); National Coordinator of the International Master ("Fermented foods", in collaboration with: Université di Dijon, France, and Haute Ecole Condorcet, Hainaut, Belgium; 2006-2012); Coordinator of the Bachelor degree "Quality Control", at the Faculty of Pharmacy of Novara (IT), Università del Piemonte Orientale; Visiting Professor (2014-2015) at Department of Food Quality and Design, WUR (Wageningen University and Research, Wageningen, The Netherlands).</p> <p>The scientific activity with a number of international research groups, among which: Dep. of Food Science and Technology, UC Davis California, USA; University of Charleroi, CARAH, Ath, B; WUR, Food Quality and Design Group, Wageningen, NL; INRA, Montpellier, F; Institute of Chemical Technology, Prague, Department of Food Chemistry and Analysis, CZ; University of Madeira, Departamento de Quimica, Funchal, PT; University of Aveiro, Department of Chemistry, Aveiro, PT; Polytechnic Institute of Bragança, PT; Department of Biochemistry, Graz University of Technology, A, Boku, Food Chemistry and Technology unit, Wien, A and other. Other scientific cooperation with Italian Universities, territorial Research Bodies (IZS Torino, CNR, Fondazione Mach) and companies operating in the food and nutraceutical area (Ferrero/Soremartec, Bistefani, Kerry Ingredients, Thermo, Trustech, Aizoon, Ruata oli, Costantino, Merieux-Chelab, Procemsa, Proge Farm, Procemsa, Martin Bauer, Laemme Group, Balocco, Consorzio Gorgonzola, Costantino, Berruto Pasta, Roquette, Equilibra, Molini Nova, Molino Bongiovanni, Molino Peila, Millbo, and other) is well established.</p>
Memberships	<p>Italian Chemical Society (GICA, Rome, IT); ITACHEM Food (IT); EuChemS (Food Chemistry Division, Bruxelles, B); ILSI Europe (Bruxelles, B)</p>
References	<p>Dr. Antonio Logrieco (Director, ISPA-CNR); Dr. Elke Anklam (formerly Director at JRC-EU); Prof. Vincenzo Fogliano (WUR, Wageningen, The Netherlands); Dr. Michele Suman (Barilla, IT); Dr. Cesare Ponti (Ponti SpA); Dr. Francisco Morales (CSIC-Madrid, Spain); Isabelle Guelinckx (ILSI-EU; Director)</p>
Citations	<p>h-index (SCOPUS): 33</p> <p style="text-align: right;">26 Giugno 2023</p>

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