

PERSONAL INFORMATION

Gigliola Borgonovo

Department of Food, Environmental and Nutritional Sciences
 Università degli Studi di Milano
 Gigliola.borgonovo@unimi.it

CURRENT POSITION

Confirmed researcher in organic chemistry (SSD CHIM06)

WORK EXPERIENCE

Confirmed researcher in organic chemistry

Scientific research in the field of organic chemistry applied to the agri-food sector
 Area Min 03, Chemical Sector / 06-Organic Chemistry

ORCID ID: [0000-0003-3632-8799](https://orcid.org/0000-0003-3632-8799)

She currently teaches organic chemistry; Environmental analysis and monitoring.

From 2005

Researcher at DeFENS, section of chemical and biomolecular sciences

1991-2005

Researcher at DeFENS, section of chemical and biomolecular sciences

1989-1990

Technician at the Department of Molecular Agri-Food Sciences (DISMA) of the University of Milan

1983-1988

Technical operator at the organic chemistry department of the University of Pavia
 Clinical analyst at the AVIS laboratories in Milan.

1983-1988

Technical operator at the organic chemistry department of the University of Pavia
 Clinical analyst at the AVIS laboratories in Milan.

EDUCATION AND TRAINING

1994

Degree in Chemistry at the University of Pavia (109/110): "Correlation of chemical structure and sweet taste: asymmetric synthesis of (-) - hematoxylin"

1996

Qualification for the free profession of chemist (103/120)

2002

Specialization in Chemical Synthesis at the Polytechnic of Milan (100/100 cum laude)
 "Synthesis and correlation activities-structure of derivatives of sweet natural substance monatina"

2004

IFOS c / o University of Milan. Responsible for educational activities
 and / or research in laboratories

PERSONAL SKILLS

Mother tongue

Italian

Other language

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B2	B2	B2	B1	B1

Visiting researcher at KFRI-Korean Food Research Institute, Seoul (KR), September 2010

Organisational / managerial skills

Good communication skills acquired during my experience of teaching
 Organization of practical activities in the laboratory: choice of activities; calendar scheduling; data collection and processing.
 Coordination of research activities by experts.
 Problem solving skills in the chemical field

ADDITIONAL INFORMATION

Professional skills

Teaching activity

2005-2007: professor of general and inorganic chemistry (6 CFU) for the three-year Degree Course in the production and transformation of milk, Crema headquarters.

From 2005 to date: owner of the teaching of organic chemistry for the three-year Degree Course Valorisation and protection of the environment and of the mountain territory (6 CFU), home of Edolo.

2008-2009: professor of organic chemistry 2 (3CFU), three-year Degree Course in Herbal Sciences and Technologies.

2009-2010: professor of chemistry of natural organic substances (3 CFU), three-year Degree Course in Herbal Sciences and Technologies.

2011-2017: professor of chemistry of natural organic substances MOD I (5 credits), three-year degree in Herbal Sciences and Technologies.

From 2017: holder of environmental analysis and monitoring (5 CFU of 6), CdL Agrotecnologie for the environment and the territory.

Research activity

The main research interests are the isolation and synthesis of biologically active organic natural compounds, in particular active compounds on flavor and on chemesthesia and crop protection products. In these years the research activity has focused on:

- stereoselective syntheses of biologically active compounds;
- active compounds on flavor and chemical sensing: isolation from natural sources and traditional foods;
- rational design;
- synthesis of analogues and activity-structure correlations;
- isolation of secondary metabolites from food plants using the "taste guided analysis" technique;
- structural determination of secondary metabolites by NMR;
- doses of active ingredients in complex matrices;
- study of compounds active on ionic channels TRP: gustatory perception and applications in the pharmaceutical, agri-food and environmental fields.

Patent

A. Bassoli, G. Borgonovo, G. Busnelli, G. Morini Applicant: Università di Milano
 "“Use of derivati ammidici come agenti modificatori del gusto, composizioni aromatizzanti e prodotti che li contengono”, priorità IT. MI2005A 000674

A. Bassoli, G. Borgonovo, G. Busnelli, G. Morini -Estensione a PTC:
 "Use of amide derivatives as taste-modifying agents, flavouring compositions and products containing them" PTC/IB2005/000845 (12.04. 06)

Recent publication

Leone A., Bertoli S., Di Lello S., Angela Bassoli, Ravasenghi S., Borgonovo G., Forlani F., Battezzati A., Effect of Moringa oleifera leaf powder on postprandial blood glucose response: in vivo study on Saharawi people living in refugee camps., *Nutrients* 2018, 10, 1494; doi:10.3390/nu10101494.

Giupponi L., Borgonovo G., Zilio E., Giorgi A., Bischetti G.B, How to renew soil bioengineering for slope stabilization: some proposals, *Landscape and Ecological Engineering*, 2018, (<https://doi.org/10.1007/s11355-018-0359-9>)

Pavlovic R., Nenna G., Calvi L., Borgonovo G., Giupponi L., Cannazza G., Giorgi A., Quality Traits of "Cannabidiol oils": cannabinoids content, terpene fingerprint and oxidation stability of european

commercially available preparation, *Molecules*, 2018, 23, 1230; doi:10.3390/molecules23051230

M. Niv, A. Dagan-Wiener, I. Nissim, N. Ben Abu, G. Borgonovo, A. Bassoli. Bitter or not? BitterPredict, a tool for predicting taste from chemical structure. DOI:10.1038/s41598-017-12359-7. SCIENTIFIC REPORTS - ISSN:2045-2322 vol. 2017

Signorini C.; Carpen A.; Coletto L.; Borgonovo G.; Galanti E.; Capraro J.; Magni C.; Scarafoni A. and Duranti M. Enhanced vitamin B12 production in an innovative lupin tempeh is due to synergic effects of *Rhizopus* and *Propionibacterium* in co-fermentation. *International Journal of Food Sciences and Nutrition*, 2017, <https://doi.org/10.1080/09637486.2017.1386627>

Giorgi A.; Bassoli A.; Borgonovo G.; Panseri S.; Manzo A.; Schiano Moriello BA.; LDe Petrocellis L.. Extracts and compounds active on TRP ion channels from *Waldheimia glabra*, a ritual medicinal plant from Himalaya. *Phytomedicine*, 2017, 32, pp. 80-87. ISSN 0944-7113.

Cattaneo AM, Bobkov YV, Corey EA, Borgonovo G, Bassoli A Perilla Derived Compounds Mediate Human TRPA1 Channel Activity. *Med Aromat Plants* 2017, 6: 283. doi: 10.4172/2167-0412.

Livia Martinetti, Antonio Ferrante, Nadia Podetta, Angela Bassoli, Gigliola Borgonovo, Alberto Tosca, Paola Spoleto, Effect of storage on the qualitative characteristics of perilla, a potential new minimally processed leafy vegetable *J Food Process Preserv*. 2017;e13214. <https://doi.org/10.1111/jfpp.13214>

Personal information

I authorize the handling of personal information in this curriculum, according to D.Lgs n. 196/03 and following modifications and Regulations EU 679/2016 (General Regulations concerning Data Protection or GRDP) and art. 7 of University Regulations concerning protection of personal information.

I authorize, according to D.lgs 14/03/2013 n. 33 concerning transparency, in case of conferment of the position and of the fellowship, the publication of this curriculum in the web site of Università degli Studi di Milano in the section "Amministrazione trasparente", "Consulenti e collaboratori".

Date 10 January 2019

Signature

