

PERSONAL INFORMATION

Ivano De Noni

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WORK EXPERIENCE

- 2002 - Associate Professor at the Department of Food, Environmental and Nutritional Sciences - Università degli Studi di Milano
Università degli Studi di Milano
Via Festa del Perdono 7, Milano – www.unimi.it
Teaching and research activities
Public administration
- 2017- Co-editor
Italian Journal of Food Science
Editorial activity
- 2015- Member of the Scientific Committee
Ce.D.R.A. – Centro di Divulgazione delle Ricerche nel settore Agroalimentare (Cesena)
Technical and scientific dissemination
- 2014 - EDITORIALIST OF THE JOURNAL “IL LATTE” (WWW.LATTENEWS.IT)
TECNICHE NUOVE SpA
Via Eritrea, 21
20157 Milan
Editorial activity
Publishing
- 1995 - 2002 RESEARCHER at the Department of Food, Environmental and Nutritional Sciences - Università degli Studi di Milano
Università degli Studi di Milano
Via Festa del Perdono 7, 20122 Milano – www.unimi.it
Teaching and research activities
Public administration
- 1986-1995 Analytical chemist
Central Laboratory for Food Inspection of the Italian Ministry of Agriculture
Via XX Settembre 20, Rome
Control of food and beverages for ensuring compliance with national and international requirements in areas of food safety and quality
Public administration
- 1984-1985 TEACHER
The Ministry of Education, Universities and Research
Teaching (secondary school)
Public administration

EDUCATION AND TRAINING

1980-1984 Degree in Agricultural Science
 Università degli Studi di Milano
 Via Festa del Perdono 7, 20122, Milan

PERSONAL SKILLS

Ivano De Noni is Associate Professor in Dairy Chemistry and Technology at the Department of Food, Environmental and Nutritional Sciences of the University of Milan. The major interest was developed in the dairy science and his researches dealt with several topics of chemistry, biochemistry and technology of milk and dairy products. The main tasks consisted in elaborating fundamental knowledge about chemical and physical properties and interactions of milk components; developing fundamentals for assessing and improving the quality of milk products and milk-based products; assessing the impact of processing on milk product quality and technological properties. The research activities led the development and validation of innovative analytical approaches for the evaluation of quality and authenticity of milk products. The technological studies concerned the assessment of substantial changes during processing/treatment of foods and reliable analytical procedures have been pointed out for the determination of molecular markers related to Maillard reaction in both milk- and cereal-based products. Other studies concerned enzymes activities in milk products and they were aimed at evaluating the heat-load during processing and at studying the proteolytic phenomena during cheese ripening. **Currently**, he is involved in studies related to the identification of bioactive compounds derived from bacteria or food components in milk- and cereal-based products as a result of both technological and digestive processes. The functional and biological properties of the bioactive compounds and food digestates are assessed by using in vitro cellular models. Since 2008, Ivano De Noni published 48 articles in international peer-reviewed scientific journals (<https://www.scopus.com>, (Scopus Author ID: 55917417700, ORCID ID 0000-0003-1281-7053).

Mother tongue(s) Italian

Other language(s)	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	C1	C2	C1	C1	C1

Communication skills **Current Teaching:**
 "Dairy Science and technology" for Students of the Agricultural Sciences Food Sciences degrees (lectures)
 "Technology of alcoholic beverages and spirits" and "Technology of beer" for Students of the Food Sciences degree (lectures)
 "Technology of beer and spirits" and "Technology of beer" for Students of the Food Sciences degree (lectures)
 "Dairy technology" for Health Science Majors (lectures)
 "Dairy technology" for Veterinary Science Majors (lectures)

Organisational / managerial skills Collaboration in regional, national or European research projects where my expertise was broadened towards the development of innovative analytical approaches for characterization of quality, authenticity and bioactivity of foods.

Job-related skills My researches dealt with several topics of chemistry, biochemistry and technology of foods, with specific applicative purposes. The main tasks consisted in elaborating fundamental knowledge about chemical and physical properties and interactions of food components; developing fundamentals for assessing and improving the quality of foods; assessing the impact of processing on product quality and technological properties. The knowledge gained provided decision-making aids for legislative tasks of the consumer policy and, on an international level, the proposed analytical methods have been officially adopted as EU, FIL-IDF and ISO Standard.

ADDITIONAL INFORMATION

Publications
 2008 -

- P1. De Noni I., Battelli G. (2008). Terpenes and fatty acid profiles of milk fat and "Bitto" cheese as affected by transhumance of cows on different mountain pastures. *Food Chemistry*, 109, 299-399.
- P2. De Noni I. (2008). Release of β -casomorphins 5 and 7 during simulated gastro-intestinal digestion of bovine β -casein variants and milk-based infant formulas. *Food Chemistry*, 110, 897-903.
- P3. De Noni I., Cattaneo S. (2010). Occurrence of β -casomorphins 5 and 7 in commercial dairy products and in their digests following in-vitro simulated gastro-intestinal digestion. *Food Chemistry*, 119, 560-566.
- P4. De Noni I., Pagani A. (2010). Cooking properties and heat damage of dried pasta as influenced by raw material characteristics and processing conditions". *Critical Reviews in Food Science and Nutrition*, 50, 465-472.
- P5. Masotti F., Hogenboom J. A., Rosi V., De Noni I., Pellegrino L. (2010). Proteolysis indices related to cheese ripening and typicalness in PDO Grana Padano cheese. *Int. Dairy Journal*, 20, 352-359.
- P6. Tirelli A., Fracassetti D., De Noni I. (2010). Determination of Reduced Cysteine in Oenological Cell Wall Fractions of *Saccharomyces cerevisiae*. *J. Agric. Food Chem.*, 58, 4565-4570.
- P7. Arioli S., Ragg E., Scaglioni L., Fessas D., Signorelli M., Karp M., Daffonchio D., De Noni I., Mulas L., Oggioni M., Guglielmetti S., Mora D. (2010). Alkalizing reactions streamline cellular metabolism in acidogenic microorganisms. *PLoS ONE* 5 (11): e15520.
- P8. Stuknyte M., De Noni I., Guglielmetti S., Minuzzo M., Mora D. (2011). Potential immunomodulatory activity of bovine casein hydrolysates produced after digestion with proteinases of lactic acid bacteria. *International Dairy Journal*, 21, 763-769.
- P9. Dupont D., Bordoni A., Brodkorb A., Capozzi F., Cirkovic Velickovic T., Corredig M., Cotter P.D., De Noni I., Gaudichon C., Golding M., Lea T., Le Huërou-Luron I., Mackie A., Madsen C., De Meulenaer B., Nys Y., Pihlanto A., Recio I., Rémond D., Requena T., Souchon I., Swiatecka D., Turgeon S., Vegarud G., Vreeburg R., Weitschies W., Wickham M. (2011). An International Network for Improving Health Properties of Food by Sharing our Knowledge on the Digestive Process. *Food Digestion*, 2, 23-25.
- P10. Masotti F., Erba D., De Noni I., Pellegrino L. (2012). Rapid determination of sodium in milk and milk products by capillary zone electrophoresis. *J. Dairy Sci.*, 95, 2872-2881.
- P11. Masotti F., Battelli G., De Noni I. (2012). The evolution of chemical and microbiological properties of fresh goat's milk cheese during its shelf life. *J. Dairy Sci.*, 95, 4760-4767.
- P12. Taverniti V., Stuknyte M., Minuzzo M., Arioli S., De Noni I., Scabiosi C., Martinez Cordova Z., Junntila I., Hämäläinen S., Turpeinen H., Mora D., Karp M., Pesu M., Guglielmetti S. (2012). S-layer protein mediates the stimulatory effect of *Lactobacillus helveticus* MIMLh5 on innate immunity. *Appl. Environ. Microbiol.* 79, 1221-1231.
- P13. Arioli S., Zambelli D., Guglielmetti S., De Noni I., Pedersen M. B., Pedersen P. D., Dal Bello F., Mora D. (2013). Increasing the heme-dependent respiratory efficiency in *Lactococcus lactis* by inhibition of lactate dehydrogenase. *Applied and Environmental Microbiology*, 79, 376-380.
- P14. Masotti F., De Noni I., Cattaneo S., Brasca M., Rosi V., Stuknyte M., Morandi S., Pellegrino L. (2013). Occurrence, origin and fate of pyroglutamyl-gamma3-casein in cheese. *International Dairy Journal*, 33, 90-96.
- P15. Stuknyte M., Cattaneo S., Pagani M. A., Marti A., Micard V., Hogenboom J., De Noni I. (2014). Spaghetti from durum wheat: Effect of drying conditions on heat damage, ultrastructure and in vitro digestibility. *Food Chemistry*, 149, 40-46.
- P16. Stuknyte M., Brockmann E-C., Huovinen T., Guglielmetti S., Mora D., Taverniti V., Arioli S., De Noni I., Lamminmäki U. (2014). *Lactobacillus helveticus* MIMLh5-specific antibodies for detection of S-layer protein in Grana Padano PDO cheese. *Appl. Environ. Microbiol.*, 80, 694-703.
- P17. Cattaneo S., Stuknyte M., Pellegrino L., De Noni I. (2014). Targeted peptides for the quantitative evaluation of casein plasminolysis in drinking milk. *Food Chemistry*, 155, 179-185.
- P18. Stuknyte M., Cattaneo S., Masotti F., De Noni I. (2014). Variation of the volatile fraction of Bitto cheese produced during herd transhumance. *Ital. J. Food Sci.*, 26, 197-202.
- P19. Guglielmetti S., Zanoni I., Balzaretto S., Miriani M., Taverniti V., De Noni I., Presti I., Stuknyte M., Scarafoni M., Arioli S., Iametti S., Bonomi F., Mora D., Karp M., Granucci F. (2014). The murein lytic enzyme TgaA of *Bifidobacterium bifidum* MIMBb75 modulates dendritic cell maturation through its CHAP amidase domain. *Appl. Environ. Microbiol.*, 80, 5170-5177.
- P20. Panseri S., Chiesa L.M., Zecconi A., Soncini G., De Noni I. (2014). Determination of Volatile Organic Compounds (VOCs) from wrapping films and wrapped PDO Italian cheeses by using HS-SPME and GC/MS. *Molecules*, 19, 8707-8724.
- P21. Gardana C., Iriti M., Stuknyte M., De Noni I., Simonetti P. (2014). "Melatonin isomer" in wine is not an isomer of the melatonin but tryptophan-ethylester. *J. Pineal Res.*, 57, 435-441.
- P22. Ferrario C., Taverniti V., Milani C., Fiore W., De Noni I., Stuknyte M., Chouaia B., Riso P., Guglielmetti S. (2014). Modulation of fecal Clostridiales bacteria and butyrate by probiotic intervention with *Lactobacillus paracasei* DG varies among healthy adults. *J. Nutr.*, 144, 1787-1796.
- P23. Stuknyte M., Cattaneo S., Masotti F., De Noni I. (2015). Occurrence and fate of ACE-inhibitor peptides in

- cheeses and in their digestates following *in vitro* static gastrointestinal digestion. *Food Chemistry*, 168, 27-33.
- P24. De Noni I., Stuknyté M., Cattaneo S.. (2015). Identification of β -casomorphins 3 to 7 in cheeses and in their *in vitro* gastrointestinal digestates. *LWT-Food Science and Technology*, 63, 550–555.
- P25. Stuknyté M., Maggioni M., Cattaneo S., De Luca P., Fiorilli A., Ferraretto A., De Noni I. (2015). Release of wheat gluten exorphins A5 and C5 during *in vitro* gastrointestinal digestion of bread and pasta and their absorption through an *in vitro* model of intestinal epithelium. *Food Research International*, 72, 208-214.
- P26. Cattaneo S., Hidalgo A., Masotti F., Stuknyté M., Brandolini A., De Noni I. (2015). Heat damage and *in vitro* starch digestibility of puffed wheat kernels. *Food Chemistry*, 188, 286-293.
- P27. Basiricò L., Catalani E., Morera P., Cattaneo S., Stuknyté M., Bernabucci U., De Noni I., Nardone A. (2015). Release of ACE-inhibitor Peptides during *in vitro* Gastrointestinal Digestion of Parmigiano Reggiano PDO Cheese and their Absorption through an *in vitro* Model of Intestinal Epithelium, *J. Dairy Sci.*, 98, 7595-7601.
- P28. Masotti F., Cattaneo S., Stuknyté M., De Noni I. (2016). An analytical approach to reveal the addition of heat-denatured whey proteins in lab-scale cheese making. *Food Control*, 63, 28–33.
- P29. Malvisi M., Stuknyté M., Magro G., Minozzi G., Giardini A., De Noni I., Piccinini R. (2016). Antibacterial activity and immunomodulatory effects on a bovine mammary epithelial cell line exerted by nisin A-producing *Lactococcus lactis* strains. *J. Dairy Science*, 99, 2288–2296.
- P30. Stuknyté M., Decimo M., Colzani M., Silvetti T., Brasca M., Cattaneo S., Aldini G., De Noni I. (2016). Extracellular thermostable proteolytic activity of the milk spoilage bacterium *Pseudomonas fluorescens* PS19 on bovine caseins. *J. Dairy Science*, 99, 4188–4195.
- P31. Maggioni M., Stuknyté M., De Luca P., Cattaneo S., Fiorilli A., De Noni I., Ferraretto A. (2016). Transport of wheat gluten exorphins A5 and C5 through an *in vitro* model of intestinal epithelium. *Food Research International*, 89, 820–827.
- P32. De Luca P., Bruschi S., Maggioni M., Stuknyté M., Cattaneo S., Bottani M., Fiorilli A., Rossi F., De Noni I. Ferraretto A. (2016). Gastrointestinal digestates of Grana Padano and Trentingrana cheeses promote intestinal calcium uptake and extracellular bone matrix formation *in vitro*. *Food Research International*, 89, 820–827.
- P33. Arioli S., Della Scala G., Remagni M. C., Stuknyte M., Colombo S., Guglielmetti S., De Noni I., Ragg E., Mora D. (2017). *Streptococcus thermophilus* urease activity boosts *Lactobacillus delbrueckii* subsp. *bulgaricus* homolactic fermentation. *International Journal of Food Microbiology*, 247, 55–64.
- P34. Cattaneo S., Stuknyté M., Masotti F., De Noni I. (2017). Protein breakdown and release of β -casomorphins during *in vitro* gastro-intestinal digestion of sterilised model systems of liquid infant formula. *Food Chemistry*, 217, 476–482.
- P35. Lovegrove A., Edwards C. H., De Noni I., Patel H., El S. N., Grassby T., Zielke C., Ulmius M., Nilsson L., Butterworth P.J., Ellis P.R, Shewry P. R. (2017). Role of Polysaccharides in Food, Digestion and Health. *Critical Reviews in Food Science and Nutrition*, 57, 237-253.
- P36. Masotti F., Cattaneo S., Stuknyté M., Battelli G., Vallone L., De Noni I. (2017). Composition, proteolysis and volatile profile of Strachitunt PDO cheese. *J. Dairy Science*, 100, 3, 1679–1687.
- P37. Cattaneo S., Stuknyté M., Ferraretto A., De Noni I. (2017). Impact of the *in vitro* gastrointestinal digestion protocol on casein phosphopeptide profile of Grana Padano cheese digestates. *LWT-Food Science and Technology*, 77, 356-361.
- P38. Masotti F., Cattaneo S., Stuknyté M., De Noni I. (2017). Technological tools to include whey proteins in cheese: Current status and perspectives. *Trends in Food Science & Technology*, 64, 102-114.
- P39. Silvetti T., Capra E., Morandi S., Cremonesi P., Decimo M., Gavazzi F., Giannico R., De Noni I., Brasca M. (2017). Microbial population profile during ripening of Protected Designation of Origin (PDO) Silter cheese, produced with and without autochthonous starter culture. *LWT-Food Science and Technology*, 84, 821-831.
- P40. Amigoni L., Stuknyté M., Ciaramelli C., Magoni C., Bruni I., De Noni I., Airoldi C., Regonesi M.E., Palmioli A. (2017). Green coffee extract enhances oxidative stress resistance and delays aging in *Caenorhabditis elegans*. *Journal of Functional Foods*, 33, 297-306.
- P41. Fracassetti D., Stuknyté M., La Rosa C., Gabrielli M., De Noni I., Tirelli A.. (2018). Thiol precursors in Catarratto Bianco Comune and Grillo grapes and release of varietal thiols in wine under different must clarification conditions. *Australian Journal of Grape and Wine Research*. *Australian Journal of Grape and Wine Research*, 24, 125-133
- P42. Hidalgo A., Ferraretto A., De Noni I., Bottani M., Cattaneo S., Galli S., Brandolini A.. (2018). Bioactive compounds and antioxidant properties of pseudocereals-enriched water biscuits and their *in vitro* digestates. *Food Chemistry*, 240, 799–807.
- P43. Takács K., Wiczowski W., Cattaneo S., Szerdahelyi E., Stuknyté M., Casiraghi M.C., El S.N., De Noni I. (2018). Occurrence of targeted nutrients and potentially bioactive compounds during *in vitro* digestion of wheat spaghetti. *Journal of Functional Foods*, 44, 118-126.
- P44. Quattrini M., Bernardi C., Stuknyté M., Masotti F., Passera A., Ricci G., Vallone L., De Noni I., Brasca M., Fortina M.G. (2018). Functional characterization of *Lactobacillus plantarum* ITEM 17215: A potential biocontrol agent of

fungi with plant growth promoting traits, able to enhance the nutritional value of cereal products. Food Research International, 106, 936-944.

P45. Masotti F., Cattaneo S., Stuknytė M., De Noni I. (2018). Assessment of casein phosphopeptide profile in in vitro digestates of Trentingrana PDO cheese. European Food Research and Technology, 244, 513-521.

P46. Masotti F., Cattaneo S., Stuknytė M., De Noni I. (2018). Status and developments in analogue cheese formulations and functionalities. Trends in Food Science & Technology, 74, 158-169.

P47. Decimo M., Cabeza M.C., Ordóñez J.A., De Noni I., Brasca M. (2018). Volatile organic compounds associated with milk spoilage by psychrotrophic bacteria. First published: 15 January 2018. <https://doi.org/10.1111/1471-0307.12485>

P48. Bottani M., Brasca M., Ferraretto A., Cardone G., Casiraghi M.C., Lombardi G., De Noni I., Cattaneo S., Silvetti T. (2018). Chemical and nutritional properties of white bread leavened by lactic acid bacteria. Journal of Functional Foods, 45, 330-338.

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