




PERSONAL INFORMATION

Roberto Carmine Foschino



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CURRENT POSITION

**Associate Professor in Food Microbiology at the Department of Food Environmental and Nutritional Sciences(DeFENS), University of Milan**

WORK EXPERIENCE

From 2001

**Associate Professor**

Department of Food Environmental and Nutritional Sciences(DeFENS), University of Milan (via L. Mangiagalli, 25 - 20133 Milano <http://eng.defens.unimi.it/ecm/home>)

National Scientific Qualification at Full Professor, 07/11 Microbiologia Agraria (2017)

From 1994 to 2001

**Assistant Professor**

Dipartimento di Scienze e Tecnologie Alimentari e Microbiologiche dell'Università degli studi di Milano (via G. Celoria n.2, 20133 Milano)

From 1990 to 1994

**Lab Technician**

Dipartimento di Scienze e Tecnologie Alimentari e Microbiologiche dell'Università degli studi di Milano (via G. Celoria n.2, 20133 Milano)

From 1986 to 1990

**Grant holder**

Dipartimento di Scienze e Tecnologie Alimentari e Microbiologiche dell'Università degli studi di Milano (via G. Celoria n.2, 20133 Milano)

EDUCATION AND TRAINING

1991

**Six months research stage on bacteriophages**

Station de Recherches Laitières of INRA at Jouy-en-Josas (France)

1986

**Master degree in Food Science and Technology**

Faculty of Agriculture of the University of Milan

Livello QE-Q7

PERSONAL SKILLS

Mother tongue Italian

Other languages

UNDERSTANDING		SPEAKING		WRITING
Listening	Reading	Spoken interaction	Spoken production	

English	B2	B2	B2	B2	B2
French	B1	B1	A2	A2	A2

Levels: A1/A2: Basic user -B1/B2: Independent user -C1/C2 Proficient user  
Common European Framework of Reference for Languages

**Communication skills** Good interaction and interpersonal communication gained with over 30 years of research experience and university teaching. Collaborative mind.

**Organisational / managerial skills** Leadership (currently responsible for a group of about ten people); good problem-solver. Great experience in managing both public and private research projects.

**Job-related skills** Design and management of experimental plans that include: microbiological analysis with cultural and non-cultural techniques; identification and typing of microorganisms (viruses, bacteria, fungi); molecular methods applied to microbiology; study of the physiology of prokaryotic and eukaryotic microorganisms in the food; predictive microbiology.  
Project reviewer and journal reviewer for *Frontiers in Microbiology*, *Food Microbiology*, *International Journal of Food Microbiology*, *BMC Research Notes*, *Journal of Applied Microbiology*, *Letters in Applied Microbiology*, *Italian Journal of Food Science*.

Digital skills	Self-Assessment				
	Information processing	Communication	Creativity	Security	Problem solving
	Independent user	Independent user	Basic user	Basic user	Basic user

Levels: Basic user -Independent user -Proficient user

Good knowledge of MS Office package and Internet browsers.  
Medium knowledge of statistical analysis programs and predictive microbiology.

ADDITIONAL INFORMATION

**Last ten publications**

Beccalli M.P., Picozzi C., Mangieri N., Vigentini I., Foschino R. (2018). Assessment of microbial populations in the manufacture of vacuum-packaged Ready-to-Eat Roast Beef and in a related production plant. *J. Food Prot.* doi:10.4315/0362-028X.JFP-18-147.

Musatti A., Mapelli C., Rollini M., Foschino R., Picozzi C. (2018). Can *Zymomonas mobilis* substitute *Saccharomyces cerevisiae* in cereal dough leavening? *Foods*. 7 (4): 61.

Vigentini I., Gebbia M., Belotti A., Foschino R., Roth F.P. (2017). CRISPR/Cas9 system as a valuable genome editing tool for wine yeasts with application to decrease urea production. *Front. Microbiol.* 8: 2194.

Cordero-Bueso G., Mangieri N., Maghradze D., Foschino R., Valdetara F., Cantoral J.M., Vigentini I. (2017). Wild grape-associated yeasts as promising biocontrol agents against *Vitis vinifera* fungal pathogens. *Front. Microbiol.* 8: 2025.

Valdetara F., Fracassetti D., Campanello A., Costa C., Foschino R., Compagno C., Vigentini I (2017). A Response Surface Methodology approach to investigate the effect of sulfur dioxide, pH, and ethanol on DbCD and DbVPR gene expression and on the volatile phenol production in *Dekkera/Brettanomyces bruxellensis* CBS2499. *Front. Microbiol.* 8: 1727. doi:10.3389/fmicb.2017.01727.

Boiocchi F., Porcellato D., Limonta L., Picozzi C., Vigentini I., Locatelli D. P., Foschino R. (2017). Insect frass in stored cereal products as a potential source of *Lactobacillus sanfranciscensis* for sourdough ecosystem, *J. Appl. Microbiol.*, 123: 944-955.

Vigentini I., Barrera Cardenas S., Valdetara F., Faccincani M., Panont C.A., Picozzi C., Foschino R. (2017). Use of native yeast strains for in-bottle fermentation to face the uniformity in

- sparkling wine production. *Front. Microbiol.* 8:1225. doi: 10.3389/fmicb.2017.01225.
- Romano D., Valdetara F., Zambelli P., Galafassi S., De Vitis V., Molinari F., Compagno C., Foschino R., Vigentini I. (2017). Cloning the putative gene of vinyl phenol reductase of *Dekkera bruxellensis* in *Saccharomyces cerevisiae*. *Food Microbiol.*, 63, 92-100. doi: 10.1016/j.fm.2016.11.003
- Picozzi C., Antoniani D., Vigentini I., Foschino R. (2017). Genotypic characterization and biofilm formation of Shiga toxin-producing *Escherichia coli*. *FEMS Microbiol. Lett.*, 364, fnw291, doi: 10.1093/femsle/fnw291.
- Chierici M., Picozzi C., La Spina M.G., Orsi C., Vigentini I., Zambrini V., Foschino R. (2016). Strain diversity of *Pseudomonas fluorescens* group with potential blue pigment phenotype isolated from dairy products. *J. Food Prot.*, 79 (8), 1430-1435.

Conferences/Presentations	Speaker at various national and international conferences.
Honours and awards	Winner of award "Premio AssoEnologi" in Viticulture and Oenology (2010).
Membership	Member of the Italian Society of Agricultural, Food and Environmental Microbiology (SIMTREA).
Courses	Lecturer of: Quality and safety in food systems and ecology of human microbiota (course in Master degree in Human Nutrition); Biochemistry and microbiology of animal products / Advanced dairy microbiology (courses in Master degree in Food Science and Technology); Wine microbiology (course in Bachelor degree in Viticulture and Oenology); Microbial biotechnology in oenology (course in Master degree in Viticultural and oenological sciences).
Academy	Quality Manager for the Bachelor degree course in Viticulture and Oenology. Coordinator of the Microbiology section of food microbiology and bioprocesses of the Department of for Food, Environmental and Nutritional Sciences. Member of the PhD council in Science of Food Systems.
Research topics	Exploration and exploitation of genetic and functional biodiversity of microbial strains for food production, in particular of lactic bacteria and yeasts in dairy products, alcoholic beverages and sourdoughs for bakery products; characterization of bacteriophages and study of the relationship with their hosts in food processes; research and typing of pathogens and alterative bacteria in food; study of the expression of bacterial genes and yeast in stress conditions.
Project management	Principal investigator of research program funded by Regione Lombardia, progetto SVEVA n. 965 " Selection of indigenous oenococci for wine production of Rosso di Valtellina DOC and Valtellina Superiore DOCG" (2005). National coordinator of Research projects of national interest (PRIN) (progetto n. 20075LJ8TW "Analysis and control strategies of <i>Brettanomyces</i> / <i>Dekkera</i> in the wine industry" (2007). Principal investigator of research program funded by Regione Lombardia, progetto ENOTRACK n. 1315 "Valorisation of the D.O.C.G. Franciacorta and Oltrepò Pavese champenoise method through the use of indigenous yeasts for the improvement of production and as markers of typicality" (2009). Principal investigator of research program funded by della Regione Lombardia, progetto LINEA R & S n. 145007 "Set up of nutraceutical and technological fermented products for nutritional and sensorial improvement of traditional and gluten-free bakery products" (2016). Since 1997, head of research unit for a dozen national projects funded by MIUR and MIPAAF ministries and scientific manager of research programs commissioned by about thirty private companies.
International collaboration	Universidad de Cádiz, Spain, Cádiz, Department of Molecular Biology and Genetic Engineering, contact person: prof. Gustavo Cordero Bueso. Norwegian University of Life Sciences (NMBU), Norway, Ås, Faculty of Chemistry, Biotechnology and Food Science (KBM), contact person: dr. Davide Porcellato. Agrarian University of Georgia, Georgia, Tbilisi, contact person: dr. David Maghradze. Chinese Animal Plant Foodstuffs Inspection Centre, Tianjin Exit-Entry Inspection and Quarantine Bureau, China, Tianjin, contact person: dr. Wenjie Zheng. Technische Universitaet Dresden, Germany, Dresden, Institute of Natural Materials Technology, contact person: prof. Harald Rohm.

**Authorship** Author of more than one hundred and fifty publications as scientific articles, technical papers, book chapters and posters.  
Indexed articles = 71 (WOS)  
h-index = 20 (Scopus)

**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").

Milano, 26th November 2018

Firmato *Roberto Foschino*