



PERSONAL INFORMATION Salvatore Ciappellano

JOB APPLIED FOR POSITION  
PREFERRED JOB  
STUDIES APPLIED FOR  
PERSONAL STATEMENT

- Associated professor in Human Nutrition - Università degli Studi di Milano
- Master and PhD Food Science and Technology at Università degli Studi di Milano

WORK EXPERIENCE

<p>from 2013 from 1986 to 2013 from 1985 to 1986</p>	<p>Department of food, Environmental and Nutritional Sciences (DeFENS) Department of Food Science, microbiology and technology (DISTAM) Stage at University of Aberdeen (UK) Tutor prof PJ Aggett, to study intestinal absorption of nutrient and minerals (selenium, zinc, etc.) graduate technician</p>
<p>1984 1982</p>	<p>Stage at Roche laboratory (Basel - CH) to study innovative methods for vitamin evaluation in raw and processed foods (project COST-91)</p>

EDUCATION AND TRAINING

<p>1976  1969</p>	<p>Master in Food Science and Technology (108/110) at Università degli Studi di Milano  baccalaureate classical (56/60)</p>
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PERSONAL SKILLS

Mother tongue(s) Italian

English	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
	B1	B1	B1	B1	B1
Replace with name of language certificate. Enter level if known.					
French	A1	A1	A1	A1	A1
Replace with name of language certificate. Enter level if known.					

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

Communication skills • Good interpersonal skills both in the working and non-working environment

- Organisational / managerial skills** Ability to plan and manage the activities of small research groups and students (expertise developed in the Department's Human Nutrition section)
- 2013** President of the Degree Course in Foodservice Science and Technology - Faculty of Agricultural and Food Sciences
  - From 2012-** Teacher of Principles of Nutrition and Human Nutrition - Master's Degree Course in Nutrition and Human Nutrition - Faculty of Agricultural and Food Sciences
  - Teacher of Nutrition and Physical Activity (Food Module) - Bachelor's Degree Course in Motor Sciences
  - Teacher of Evaluation of nutritional quality of food - School of Specialties "Science of Food"
  - From 2009 to 2016** Teacher of Applied Nutrition - Degree course in Food Science and Technology - Faculty of Agriculture and Food Science - Milan
  - From 1996 to 2001** Professor of Human Nutrition at the Catholic University - Faculty of Agriculture - Piacenza)
  - Form 1986** Responsibility in the management of projects and tutoring activities of students of the Faculty of Agriculture and Food Science (correlator of numerous degree theses)

**Job-related skills** good command of quality control processes (currently responsible for Bachelor on Foodservice Science and Technology)

**Digital skills**

SELF-ASSESSMENT				
Information processing	Communication	Content creation	Safety	Problem solving
independent user	independent user	independent user	independent user	independent user

good command of office suite tools (word processor, spreadsheet, presentation software)  
 good command of digital image processing programs (amateur level)

**Other skills** Skill in solving practical problems (electricity, carpentry, mechanics, etc.)

**Research fields** Chemical-physical modifications of foods subjected to heat treatment  
 Quality of food in collective catering  
 Evaluation of the vitamin content in ready-to-eat foods  
 Dietary fiber, interactions with trace elements and physiological action  
 Evaluation of the state of nutrition in population groups  
 Studies on the bioavailability of trace elements and "non-nutrients"  
 Contaminants present in food and their biological impact

**Driving licence** A - B - E

**ADDITIONAL INFORMATION**

## Publications

- *Del Bo' C, Riso P, Gardana G, Brusamolino A, Battezzati A, Ciappellano S*: Effect of two different sublingual dosages of vitamin B12 on cobalamin nutritional status in vegans and vegetarians with a marginal deficiency: A randomized controlled trial, *Clinical Nutrition* (2018), <https://doi.org/10.1016/j.clnu.2018.02.008>
- *Agnoli, C., Baroni, L., Bertini, I., Ciappellano, S., Fabbri, A., Papa, M., Pellegrini, N., Sbarbati, R., Scarino, M.L., Siani, V., Sieri, S.* Position paper on vegetarian diets from the working group of the Italian Society of Human Nutrition (2017) *Nutrition, Metabolism and Cardiovascular Diseases*, 27 (12), pp. 1037-1052.
- *Martini, D., Del Bo, C., Porrini, M., Ciappellano, S., Riso, P.* Role of polyphenols and polyphenol-rich foods in the modulation of PON1 activity and expression (2017) *Journal of Nutritional Biochemistry*, 48, pp. 1-8. DOI: 10.1016/j.jnutbio.2017.06.002
- *Giro, A., Ciappellano, S., Ferrante, A.* Vegetable production using a simplified hydroponics system inside City of Dead (Cairo) (2016) *Advances in Horticultural Science*, 30 (1), pp. 23-29.
- *Gardana, C., Ciappellano, S., Marinoni, L., Fachechi, C., Simonetti, P.* Bilberry adulteration: Identification and chemical profiling of anthocyanins by different analytical methods (2014) *Journal of Agricultural and Food Chemistry*, 62 (45), pp. 10998-11004. DOI: 10.1021/jf504078v
- *Fracassetti, D., Del Bo', C., Simonetti, P., Gardana, C., Klimis-Zacas, D., Ciappellano, S.* Effect of time and storage temperature on anthocyanin decay and antioxidant activity in wild blueberry (*Vaccinium angustifolium*) powder (2013) *Journal of Agricultural and Food Chemistry*, 61 (12), pp. 2999-3005. DOI: 10.1021/jf3048884
- *Del Bo', C., Simonetti, P., Gardana, C., Riso, P., Lucchini, G., Ciappellano, S.* Horse meat consumption affects iron status, lipid profile and fatty acid composition of red blood cells in healthy volunteers (2013) *International Journal of Food Sciences and Nutrition*, 64 (2), pp. 147-154. DOI: 10.3109/09637486.2012.728198
- *Del Bo', C., Kristo, A.S., Kalea, A.Z., Ciappellano, S., Riso, P., Porrini, M., Klimis-Zacas, D.* The temporal effect of a wild blueberry (*Vaccinium angustifolium*)-enriched diet on vasomotor tone in the Sprague-Dawley rat (2012) *Nutrition, Metabolism and Cardiovascular Diseases*, 22 (2), pp. 127-132. DOI: 10.1016/j.numecd.2010.05.004
- *Del Bo', C., Martini, D., Vendrame, S., Riso, P., Ciappellano, S., Klimis-Zacas, D., Porrini, M.* Improvement of lymphocyte resistance against H2O2-induced DNA damage in Sprague-Dawley rats after eight weeks of a wild blueberry (*Vaccinium angustifolium*)-enriched diet (2010) *Mutation Research - Genetic Toxicology and Environmental Mutagenesis*, 703 (2), pp. 158-162. DOI: 10.1016/j.mrgentox.2010.08.013
- *Del Bò, C., Ciappellano, S., Klimis-Zacas, D., Daniela, M., Claudio, G., Patrizia, R., Marisa, P.* Anthocyanin absorption, metabolism, and distribution from a wild blueberry-enriched diet (*vaccinium angustifolium*) is affected by diet duration in the sprague-dawley rat (2010) *Journal of Agricultural and Food Chemistry*, 58 (4), pp. 2491-2497. DOI: 10.1021/jf903472x
- *Dalla Valle, A.Z., Iriti, M., Faoro, F., Berti, C., Ciappellano, S.* In vivo prion protein intestinal uptake in fish (2008) *APMIS*, 116 (3), pp. 173-180. DOI: 10.1111/j.1600-0463.2008.00863.x
- *Dalla Valle, A.Z., Mignani, I., Spinardi, A., Galvano, F., Ciappellano, S.* The antioxidant profile of three different peaches cultivars (*Prunus persica*) and their short-term effect on antioxidant status in human (2007) *European Food Research and Technology*, 225 (2), pp. 167-172. DOI: 10.1007/s00217-006-0396-8
- *Ingrasso, L., Novoa, B., Dalla Valle, A.Z., Cardone, F., Aranguren, R., Sbriccoli, M., Bevivino, S., Iriti, M., Liu, Q., Vetrugno, V., Lu, M., Faoro, F., Ciappellano, S., Figueras, A., Pocchiari, M.* Scrapie infectivity is quickly cleared in tissues of orally-infected farmed fish (2006) *BMC Veterinary Research*, 2, art. no. 21 DOI: 10.1186/1746-6148-2-21
- *Foti, P., Erba, D., Spadafranca, A., Ciappellano, S., Bresciani, J., Testolin, G.* Daidzein is absorbed by passive transport in isolated small intestine of rats (2006) *Nutrition Research*, 26 (6), pp. 284-288. DOI: 10.1016/j.nutres.2006.06.005
- *Bognanno, M., Fauci, L.L., Ritièni, A., Tafuri, A., De Lorenzo, A., Micari, P., Renzo, L.D., Ciappellano, S., Sarullo, V., Galvano, F.* Survey of the occurrence of Aflatoxin M1 in ovine milk by HPLC and its confirmation by MS (2006) *Molecular Nutrition and Food Research*, 50 (3), pp. 300-305. DOI: 10.1002/mnfr.200500224
- *F. Rossi, G. Malvicini, A. Pazzoni, M. Maj, S. Ciappellano* Rilevamento preferenze e consumi nella refezione scolastica (2006) *J. Food Science and Nutrition* 35:25-34
- *Galvano, F., La Fauci, L., Lazzarino, G., Fogliano, V., Ritièni, A., Ciappellano, S., Battistini, N.C., Tavazzi, B., Galvano, G.* Cyanidins: Metabolism and biological properties (2004) *Journal of Nutritional Biochemistry*, 15 (1), pp. 2-11. DOI: 10.1016/j.jnutbio.2003.07.004
- *Riso, P., Brusamolino, A., Ciappellano, S., Porrini, M.* Comparison of lutein bioavailability from vegetables and supplement (2003) *International Journal for Vitamin and Nutrition Research*, 73 (3), pp. 201-205.
- *Simonetti, P., Ciappellano, S., Gardana, C., Bramati, L., Pietta, P.* Procyanidins from *Vitis vinifera* seeds: In vivo effects on oxidative stress (2002) *Journal of Agricultural and Food Chemistry*, 50 (21), pp. 6217-6221. DOI: 10.1021/jf011412+
- *Erba, D., Ciappellano, S., Testolin, G.* Effect of the ratio of casein phosphopeptides to calcium (w/w) on passive calcium transport in the distal small intestine of rats (2002) *Nutrition*, 18 (9), pp. 743-746. DOI: 10.1016/S0899-9007(02)00829-8
- *Erba, D., Ciappellano, S., Testolin, G.* Effect of caseinphosphopeptides on inhibition of calcium intestinal absorption due to phosphate (2001) *Nutrition Research*, 21 (4), pp. 649-656. DOI: 10.1016/S0271-5317(01)00280-9

- *Contato, R., Riso, P., Ciappellano, S., Oriani, G.A., Testolin, G.* Nutritional evaluation of some processed catering foods (2001) *International Journal of Food Sciences and Nutrition*, 52 (1), pp. 71-77. DOI: 10.1080/09637480020027228
- *Andreoni, V., Luischi, M.M., Cavalca, L., Erba, D., Ciappellano, S.* Selenite tolerance and accumulation in the *Lactobacillus* species (2000) *Annals of Microbiology*, 50 (1), pp. 77-88.
- *Gardana, C., Pietta, P., Ciappellano, S., Testolin, G.* Determination of histamine in fish products by capillary electrophoresis and ion-pair liquid chromatography with diode-array detection (1999) *Journal of the Science of Food and Agriculture*, 79 (1), pp. 91-94. DOI: 10.1002/(SICI)1097-0010(199901)79
- *Ciappellano, S., Roggi, C., Baggio, C., Lanza, M.P., Erba, D., Maccarini, L., Brighenti, F., Testolin, G.* Study design of a total reference diet for a population in Northern Italy (1998) *Annals of Nutrition and Metabolism*, 42 (3), pp. 127-137. DOI: 10.1159/000012726
- *Testolin, G., Erba, D., Ciappellano, S., Bermano, G.* Influence of organic acids on aluminium absorption and storage in rat tissues (1996) *Food Additives and Contaminants*, 13 (1), pp. 21-27. DOI: 10.1080/02652039609374378
- *Ciappellano, S., Erba, D., Bermano, G., Simonetti, P., Testolin, G.* Dietary selenium intake and selenoproteins in rat plasma (1996) *Annals of Nutrition and Metabolism*, 40 (5), pp. 296-302. DOI: 10.1159/000177971
- *Lodovici, M., Dolara, P., Casalini, C., Ciappellano, S., Testolin, G.* Polycyclic aromatic hydrocarbon contamination in the Italian diet (1995) *Food Additives and Contaminants*, 12 (5), pp. 703-713. DOI: 10.1080/02652039509374360
- *Lodovici, M., Dolara, P., Taiti, S., Del Carmine, P., Bernardi, L., Agati, L., Ciappellano, S.* Polynuclear aromatic hydrocarbons in the leaves of the evergreen tree *Laurus nobilis* (1994) *Science of the Total Environment*, The, 153 (1-2), pp. 61-68. DOI: 10.1016/0048-9697(94)90102-3
- *Brighenti, F., Casiraghi, M.C., Ciappellano, S., Crovetto, R., Testolin, G.* Digestibility of carbohydrates from rice-, oat- and wheat-based ready-to-eat breakfast cereals in children (1994) *European Journal of Clinical Nutrition*, 48 (9), pp. 617-624.
- *Testolin, G., Ciappellano, S., Alberio, A., Piccinini, F., Paracchini, L., Jotti, A.* Intestinal absorption of manganese: An in vitro study (1993) *Annals of Nutrition and Metabolism*, 37 (6), pp. 289-294. DOI: 10.1159/000177779
- *Gardinali, M., Padalino, P., Vesconi, S., Calcagno, A., Ciappellano, S., Conciato, L., Chiara, O., Agostoni, A., Nespoli, A.* Complement Activation and Polymorphonuclear Neutrophil Leukocyte Elastase in Sepsis: Correlation with Severity of Disease (1992) *Archives of Surgery*, 127 (10), pp. 1219-1224. DOI: 10.1001/archsurg.1992.01420100077014
- *Brighenti, F., Ciappellano, S., Vuksan, V., Rao, A.V., Wolever, T.M.S., Jenkins, A., Jenkins, D.J.A., Testolin, G.* Is colonic fermentation minimized by increasing meal frequency? (1991) *European Journal of Clinical Nutrition*, 45 (4), pp. 221-226.
- *Birattari, C., Bonardi, M., Cantone, M.C., Ciappellano, S., Cortesi, P., Testolin, G.* Radiocesium contamination in soil due to the Chernobyl accident (1991) *Journal of Radioanalytical and Nuclear Chemistry Articles*, 150 (1), pp. 129-142. DOI: 10.1007/BF02041496
- *Ciappellano, S., Testolin, G., Allegrini, M., Porrini, M.* Availability of selenium in dough and biscuit in comparison to wheat meal (1990) *Annals of Nutrition and Metabolism*, 34 (6), pp. 343-349. DOI: 10.1159/000177608
- *Piergiovanni, L., Fava, P., Ciappellano, S., Testolin, G.* Modelling acidic corrosion of aluminium foil in contact with foods (1990) *Packaging Technology and Science*, 3 (4), pp. 195-201. DOI: 10.1002/pts.2770030404
- *Ciappellano, S., Testolin, G., Porrini, M.* Effects of durum wheat dietary selenium on glutathione peroxidase activity and Se content in long-term-fed rats (1989) *Annals of Nutrition and Metabolism*, 33 (1), pp. 22-30. DOI: 10.1159/000177517
- *Brighenti, F., Testolin, G., Canzi, E., Ferrari, A., Wolever, T.M.S., Ciappellano, S., Porrini, M., Simonetti, P.* Influence of long-term feeding of different purified dietary fibers on the volatile fatty acid (VFA) profile, pH and fiber-degrading activity of the cecal contents in rats (1989) *Nutrition Research*, 9 (7), pp. 761-772. DOI: 10.1016/S0271-5317(89)80019-3
- *Porrini, M., Simonetti, P., Ciappellano, S., Testolin, G., Gentile, M.G., Manna, G., Fellin, G., D'Amico, G.* Thiamin, riboflavin and pyridoxine status in chronic renal insufficiency (1989) *International Journal for Vitamin and Nutrition Research*, 59 (3), pp. 304-308.
- *Porrini, M., Simonetti, P., Ciappellano, S., Testolin, G.* Vitamin A, E and C nutriture of elderly people in North Italy. (1987) *International Journal for Vitamin and Nutrition Research*, 57 (4), pp. 349-355.
- *Testolin, G., Ciappellano, S., Lanzola, E., Allegrini, M.* Effects of various dietary selenium intakes on the levels of blood glutathione-peroxidase and selenium in long-term fed rats (1987) *Annals of Nutrition and Metabolism*, 31 (5), pp. 304-311. DOI: 10.1159/000177284
- *Porrini, M., Ciappellano, S., Simonetti, P., Testolin, G.* Chemical composition of Italian cooked dishes. (1986) *International Journal for Vitamin and Nutrition Research*, 56 (3), pp. 263-268.

## Books

- **Il Manuale della Ristorazione** (Ciappellano S ed.) CEA-Zanichelli, 2009 Milano
- *Ciappellano S, Porrini M: Ruoli e richieste di vitamine, minerali ed acqua*, in Alimentazione e Nutrizione Umana (Fidanza F ed.) Idelson-Gnocchi, 1999 Napoli

## Presentations

- S Ciappellano, I Moia, R Ravarotto: *Ristorazione ospedaliera: Potenzialità tecnologiche e scelte organizzative* (2009) In “Aggiornamenti Nutrizione Clinica e Patologie correlate vol 17” (Obesità, anoressia e bulimia nervosa, Malnutrizione ospedaliera) ed. MG Gentile, Mattioli 1885, Milano pp 237-248
- S Ciappellano: *Qualità del pasto e capitolato merceologico* Convegno su: "Il capitolato d'appalto e le nuove frontiere nella ristorazione collettiva", Trento 2004
- S Ciappellano: *Cook & Chill e qualità nutrizionale degli alimenti* in Convegno su: Qualità ospedaliera e della Ristorazione: un Connubio, Trento 2003
- S Ciappellano: *"Check-list dei parametri nutrizionali nella preparazione dei menù"* in: Convegno nazionale AIR "Sicurezza igienica o qualità nutrizionale?" gennaio 1999:

## Projects

- Programmi di Ricerca scientifica di rilevante Interesse Nazionale (PRIN) responsabile unità operativa (grant 2002078818-007)
- progetto EU: "Prion proteins in fish" (FAIR5 CT97-3308)
- progetto EU: "Stress due to CO2 in farmed eels" (FAIR CT96-1840)
- progetto RAISA (CNR): "Potential intake of anti-nutrients and contaminants in function of the diet history"
- progetto EU FLAIR: "Virgin olive oil" (AGRE-CT91-0046)

## Memberships

- Member of the PhD School in Biochemical, Nutritional and Metabolic Sciences and now of the Ph.D. in Nutrition Sciences
- Reviewer of numerous international scientific journals in the field of Nutrition and Food Science
- Member of SINU (Italian Society of Human Nutrition)
- Member of SIF (Italian Society of Physiology)

## ANNEXES

## 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

Signature