

PERSONAL INFORMATION

Gianluigi Mauriello



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Enterprise	University	EPR
<input type="checkbox"/> Management Level	<input type="checkbox"/> Full professor	<input type="checkbox"/> Research Director and 1st level Technologist / First Researcher and 2nd level Technologist
<input type="checkbox"/> Mid-Management Level	<input checked="" type="checkbox"/> Associate Professor	<input type="checkbox"/> Level III Researcher and Technologist
<input type="checkbox"/> Employee / worker level	<input type="checkbox"/> Researcher and Technologist of IV, V, VI and VII level / Technical collaborator	<input type="checkbox"/> Researcher and Technologist of IV, V, VI and VII level / Technical collaborator

WORK EXPERIENCE

From 2010 to now

Associate Professor (sector AGR16 - Agricultural Microbiology) at Departmento of Agricultural Sceinces – University of Naples Federico II.

From 1995 to 2009

Lecturer (sector AGR16 – Agricultural Microbiology) at Faculty of Agriculture– University of Naples Federico II.

EDUCATION AND TRAINING

1992

Master Degree in Agricultural Science

1993

Training in Microbiology at Institute of Microbiology, Faculty of Agriculture, University of Naples Federico II

2002

Training at School of Biosciences, Division of Food Sciences presso il Sutton Bonington Campus della University of Nottingham, UK.

2004

Training at Instituto de Agroquímica y Tecnología de Alimentos (IATA) Consejo Superior de Investigaciones Científicas (CSIC), Valencia, Spain.

PERSONAL SKILLS

Mother tongue(s) ITALIAN

Other language(s) ENGLISH (FIRST CERTIFICATE)

Job-related skills
Author of:
56 publications on JCR ranked scientific journals (h-index 29);
3 chapters on international books;
1 chapter on Italian book.

Main research topics

- Development of antimicrobial food packaging by using natural substances.
- Bacteriophages in foods to control pathogens and spoilage microorganisms.
- Microencapsulation of bacterial cells for food application.
- Oxygen metabolism in lactic acid bacteria.
- Probiotics in space microgravity.

Projects

- Coordinator of 1 international project.
- Co-coordinator of 1 Italian project.
- Leader of local operative unit in 2 Italian projects.
- Leader in 7 projects with research funding from industrial subjects.

Digital skills

International research experience

- Scientific experience at University of Nottingham, School of Biosciences, Division of Food Sciences, UK, in 2002.
- Scientific experience at Instituto de Agroquímica y Tecnología de Alimentos (IATA) Consejo Superior de Investigaciones Científicas (CSIC), Valencia, Spagna, in 2004.

Excellent knowledge of the main application for text editing, photo editing, data analysis, results presentation. Knowledge of web based application for genomic data analysis.

ADDITIONAL INFORMATION

Publications

- Annachiara De Prisco, Gianluigi Mauriello* (2016). Probiotication of foods: A focus on microencapsulation tool. *Trends in Food Science and Technology* 48:27-39.
- Diamante Maresca, Annachiara De Prisco, Antonietta La Stora, Teresa Cirillo, Francesco Esposito, Gianluigi Mauriello* (2016). Microencapsulation of nisin in alginate beads by vibrating technology: Preliminary investigation. *LWT – Food Science and Technology* 66:436-443.
- Annachiara De Prisco, Hein J.F. van Valenberg, Vincenzo Fogliano, Gianluigi Mauriello* (2017). Behaviour of microencapsulated starter culture during yoghurt manufacturing. *Food and Bioprocess Technology* 10:1767-1777.
- Diamante Maresca, Teresa Zotta, Gianluigi Mauriello* (2018). Adaptation to aerobic environment of *Lactobacillus johnsonii/gasseri* strains. *Frontiers in Microbiology* 9:157.
- Diamante Maresca, Francesca De Filippis, Alessandro Robertiello, Gianluigi Mauriello* (2019). Metabolic profiling and cold-starvation stress response of oxygen-tolerant *Lactobacillus gasseri* strains cultured in batch bioreactor. *Microorganisms* 7:200.
- Francesco Marinello, Antonietta La Stora, Gianluigi Mauriello*, Daniele Passeri (2019). Atomic force microscopy techniques to investigate activated food packaging materials. *Trends in Food Science and Technology* 87:84-93.
- Ghita Amor, Mohammed Sabbah, Lucia Caputo, Mohamed Idbella, Vincenzo De Feo, Raffaele Porta, Taoufiq Fechtali, Gianluigi Mauriello* (2021). Basil essential oil: composition, antimicrobial properties, and microencapsulation to produce active chitosan films for food packaging. *Foods* 10:121.
- Clorinda Malmo, Irene Giordano, Gianluigi Mauriello* (2021). Effect of microencapsulation on survival at simulated gastrointestinal conditions and heat treatment of a non probiotic strain, *Lactiplantibacillus plantarum* 48M, and the probiotic strain *Limosilactobacillus reuteri* DSM 17938. *Foods* 10:217.
- Reem Abu Alwafa, Samer Mudalal, Gianluigi Mauriello* (2021). *Origanum syriacum* L. (Za'atar), from raw to go: a review. *Plants* 10:1001.
- Jumana Nabil Abuqwidar, Gianluigi Mauriello*, Mohammad Altamimi (2021). Akkermansia muciniphila, a new generation of beneficial microbiota in modulating obesity: a systematic review. *Microorganisms* 9:1098.

Projects

PRIN 2005 - "Impiego di sostanze di aroma di origine vegetale per il miglioramento della qualità microbiologica dei prodotti alimentari"

MISE-ICE-CRUI 2008 dal titolo "Antimicrobial packaging by using essential oils".

Ricerca Corrente 2011 dal titolo "Studio della patogenicità dei ceppi di *Salmonella enterica* subsp. *enterica* di origine alimentare e messa a punto di metodiche rapide di fingerprinting"

MISE 2015 "Incapsulazione di principi attivi per il miglioramento di qualità e sicurezza degli alimenti".

Regione Lazio – ARSIAL "Biodiversità microbica di prodotti fermentati"