

PERSONAL INFORMATION**Giuseppe Blaiotta**

📍 University of Naples Federico II
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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 10-2021 to now

Responsible of the "Wine and Wine Sciences" Division of the Department of Agricultural Sciences, University of Naples Federico II.

From 10-2016 to now

Associate Professor of Agricultural Microbiology (sector E7/I1) at the Department of Agricultural Sciences, University of Naples Federico II.

From 2002 to 2016

Researcher of Agricultural Microbiology (sector E7/I1) at the Department of Agricultural Sciences, University of Naples Federico II.

EDUCATION AND TRAINING

2003

PhD in Food Science and Technology, University of Naples Federico II.

1997

Fellowship at the Institute of Food Technology-General Food Technology and Microbiology (Prof. Dr. Walter P. Hammes) of Hohenheim University Stuttgart (Germany).

1996

Master in Agri-Food Biotechnology, University of Naples Federico II.

1994

Master degrees in Agricultural Sciences, University of Naples Federico II.

PERSONAL SKILLS

Mother tongue(s)

ITALIAN

Other language(s)

ENGLISH (FIRST CERTIFICATE)

Job-related skills

Skills on biotechnological approaches for the enhancement of typicality, for the increase of quality and safety use of fermented foods. Microbial ecology and diversity analysis of food ecosystems (culturomic and metagenomic). Monitoring of microbial populations and/or single microorganisms during fermentation by molecular methods. Detection by molecular methods of pathogenic and/or food spoilage microorganisms. Molecular and technological characterization of microorganisms for the selection of starter or reinforcement cultures.

Digital skills

Operating systems (Windows and MacOS), Office suites (Microsoft Office), Presentation software (PowerPoint), Spreadsheets (Excel), Communication and collaboration tools (Microsoft Teams Skype, etc.), statistic software (XLSTAT), molecular evolutionary genetics software (MEGA-XI).

ADDITIONAL INFORMATION

Publications (last 5 years)

- 1) F. De Filippis, M. Aponte, P. Piombino, M. T. Lisanti, L. Moio, D. Ercolinia, **G. Blaiotta** (2019). Influence of microbial communities on the chemical and sensory features of Falanghina sweet passito wines. *Food Research International*, 120:740-747.
- 2) M. T. Lisanti, **G. Blaiotta**, C. Nioi, L. Moio (2019). A review of alternative methods to SO₂ for microbiological stabilization of wine. *Comprehensive Reviews in Food Science and Food Safety*, 18: 455-479.
- 3) M. A. Murgia, A. Marongiu, M. Aponte, **G. Blaiotta**, P. Deiana, N. P. Mangia (2019). Impact of a selected *Debaryomyces hansenii* strain's inoculation on the quality of Sardinian fermented sausages. *Food Research International*, 121:144–150.
- 4) A. Gambuti, L. Picariello, A. Rinaldi, M. Forino, **G. Blaiotta**, V. Moine, L. Moio (2020). New insights into the formation of precipitates of quercetin in Sangiovese wines. *Journal of Food Science and Technology*, 57: 2602–2611
- 5) D. Chieffi, F. Fanelli G.-S. Cho, J. Schubert, **G. Blaiotta**, C. M.A.P. Franz, J Bania, V. Fusco (2020). Novel insights into the enterotoxigenic potential and genomic background of *Staphylococcus aureus* isolated from raw milk. *Food Microbiology*, 90:103482.
- 6) A. Maoloni, **G. Blaiotta**, I. Ferrocino, N. P. Mangia, A. Osimani, V. Milanović, F. Cardinali, C. Cesaro, C. Garofalo, F. Clementi, M. Pasquini, M. F.Trombetta, L. Cocolin, L. Aquilanti (2020). Microbiological characterization of Gioddu, an italian fermented milk. *International Journal of Food Microbiology*, 323:108610.
- 7) L. Picariello, A. Rinaldi, **G. Blaiotta**, L. Moio, P. Pirozzi, A. Gambuti (2020). Effectiveness of chitosan as an alternative to sulfites in red wine production. *European Food Research and Technology*, 246: 1795–1804.
- 8) A. Pulvirenti, L. De Vero, **G. Blaiotta**, R. Sidari, G. Iosca, M. Gullo, A. Caridi (2020). Selection of wine *Saccharomyces cerevisiae* strains and their screening for the adsorption activity of pigments, phenolics and ochratoxin A. *Fermentation*, 6:80.
- 9) M. Aponte, R. Romano, C. Villano, **G. Blaiotta** (2020). Dominance of *S. cerevisiae* commercial starter strains during Greco di Tufo and Aglianico wine Fermentations and evaluation of oenological performances of some indigenous/residential strains. *Foods*, 9: 1549.
- 10) A. Caridi, R. Sidari, A. Pulvirenti, **G. Blaiotta** (2020). Genetic improvement of wine yeasts for opposite adsorption activity of phenolics and ochratoxin A during red winemaking. *Food Biotechnology*, 34:352-370.
- 11) R. Romano, A. Aiello, Lucia De Luca, R. Sica, E. Caprio, F. Pizzolongo, **G. Blaiotta** (2021). Characterization of a new type of mead fermented with *Cannabis sativa* L. (hemp). *Journal of Food Science*, 86:874-880.
- 12) L. De Luca, A. Aiello, F. Pizzolongo, **G. Blaiotta**, M. Aponte, R. Romano (2021). Volatile organic compounds in breads prepared with different sourdoughs. *Applies Science*, 11:1330.
- 13) **G. Blaiotta**, R. Marrone, M. Aponte, M. F. Peruzzy, G. Smaldone, L. Vollano, N. Murru (2021). Characterization of *Conciato Romano*: one of the oldest Italian cheeses. *International Dairy Journal*, 120:105077.
- 14) C. Luz Mínguez, J.M. Quiles Beses, R. Romano, **G. Blaiotta**, L. Rodríguez Garrido, G. Meca (2021). Application of whey of Mozzarella di Bufala Campana fermented by lactic acid bacteria as a bread bio-preservative agent. *International Journal of Food Science and Technology* 56: 4585-4593.
- 15) N. P. Mangia, M. Cottu, M. E. Mura, M. A. Murgia, **G. Blaiotta**, (2021). Technological parameters, anti-listeria activity, biogenic amines formation and degradation ability of *L. plantarum* strains isolated from sheep-fermented sausage. *Microorganisms*, 9:1895.
- 16) A. Caridi, R. Sidari, A. Pulvirenti, **G. Blaiotta**, A. Ritieni (2022). Clonal selection of wine yeasts with differential adsorption activities towards phenolics and ochratoxin A. *Food Biotechnology*, 36:22-37.
- 17) P. Romano et al. (2022). Validation of a standard protocol to assess the fermentative and chemical properties of *Saccharomyces cerevisiae* wine strains. *Front. Microbiol.* 13:830277.
- 18) M. F. Peruzzy, **G. Blaiotta**, M. Aponte, M. De Sena, N. Murru (2022). Late blowing defect in "Grottone" cheese: detection of clostridia and control strategies. *Italian Journal of Food Safety*, 11:10162.

- 19) **G. Blaiotta**, R. Romano, M. Trifuoggi, M. Aponte, A. Miro (2022). Development of a wet-granulated sourdough multiple starter for direct use. *Foods*, 11:1278.
- 20) F. Patrignani, G. Sisto, D. Gottardi, I. Vigentini, A. Toffanin, V. Englezos, G. **Blaiotta**, F. Grieco, R. Lanciotti, B. Speranza, A. Bevilacqua, P. Romano (2022). Impact of two commercial *S. cerevisiae* strains on the aroma profiles of different regional musts. *Beverages*, 8:59.
- 21) M. Aponte, F. Esposito, G. Sequino, **G. Blaiotta**, F. De Filippis (2022). Stuck or sluggish fermentations in home-made beers: beyond the surface. *International Journal of Food Microbiology*, 383:109956.
- 22) A. Aiello, Pizzolongo F., De Luca L., Blaiotta G., Aponte M., Addeo F., Romano R. (2023). Production of butyric acid by different strains of *Lactobacillus plantarum* (*Lactiplantibacillus plantarum*). *International Dairy Journal*, 140:105589.
- 23) E. Petruzzello, G. Blaiotta, E. Pittari, P. Piombino, Maria Aponte (2023). Isolation and characterization of cryotolerant yeasts from Fiano di Avellino grapes fermented at low temperatures. *Foods*, 12:526.

Projects **PRIN 2007**: "Selection and use of *Saccharomyces cerevisiae* strains with a high aptitude to adsorb ochratoxin A during winemaking (2007FB4EZF_003).

PSR Campania 2007/2013, 1 project: "Development of technology for the production of chestnut flavored beer from Montella (Probante)".

PSR Campania 2014/2020, 3 projects: ECOVINI, Effects of cultural practices and technological and microbiological parameters on the quality of fine red wines from the area of the Partenio LAG (CUP F86B1900540009); RINNOVALA, Innovative Repopulation of Aglianico Lasco dell'Arianese (CUP J92C20001030009); PANPRO, Enhancement of the biodiversity of local legumes for production of bread based on vegetable proteins (CUP H42C19000430009).