

PERSONAL INFORMATION**Paola Vitaglione**

University of Naples Federico II, Department of Agricultural sciences

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Email Address: paola.vitaglione@unina.it**CURRENT POSITION**

- Full Professor in Physiology
- UNINA coordinator, Erasmus Mundus Joint Master Degree in Food Innovation and Product Design

ADDITIONAL RELEVANT POSITIONS

- Head, Food & Health Laboratory at the Dept. of Agricultural Sciences
- Member, PhD school in Food science at UNINA
- Associate Editor of Journal of the Science of Food and Agriculture (Wiley)

RESEARCH FIELD

My main research goal is to clarify physiological mechanisms underpinning the effects of food consumption in humans to design foods/ingredients/diets that benefit human health/wellbeing and prevent chronic diseases through an individual tailored nutrition. During the last 15 years ad hoc *in vitro* and *in vivo* studies have been designed and executed considering a multisystem approach integrating the metabolomics of food, digestates and biological fluids with individual sensations/behaviour. Relevant insights in the bioaccessibility/bioavailability of nutrients, metabolic and hormonal responses of body organs/systems (including gut microbiota) and appetite cues/dietary behaviour following foods/diets consumption in target populations and animal models have been gained.

WORK EXPERIENCE

January 2023- Now

Full Professor in Physiology (BIO/09)

University of Napoli "Federico II"

November 2015-December 2022

Associate Professor in Physiology (BIO/09)

University of Napoli "Federico II"

November 2007-October 2015

Assistant Professor in Physiology (BIO/09)

University of Napoli "Federico II"

January 2005-June 2007

Postdoctoral Researcher

Food Biochemistry and Human Nutrition group, Department of Food science, University of Napoli "Federico II"

EDUCATION AND TRAINING

2000-2004

PhD in Food and Health

Second University of Napoli

1998

Degree in Food Science and Technology

University of Napoli "Federico II"

PERSONAL SKILLS

Mother tongue

Italian

Other languages

English (Level C1, speaking and writing)

ADDITIONAL INFORMATION

Publications and main indexes

Total number of publications in peer-review journals: 205

H-Index: 42 (Scopus), 46 (Google Scholar), 46 (ISI-Thomson/Publons)

Google Scholar Page: <https://scholar.google.com/citations?hl=it&user=2RJ-AWkAAAAJ>Scopus: <https://www.scopus.com/authid/detail.uri?authorId=23490760100>Publons: <https://publons.com/researcher/4925650/paola-vitaglione/>ORCID: <https://orcid.org/0000-0002-6608-5209>

**Publications
(selection)**

- Tagliamonte S, De Luca L, ..., **Vitaglione P**, Sacchi R. A 'Mediterranean ice-cream': Sensory and nutritional aspects of replacing milk cream with extra virgin olive oil. *Journal of Functional Foods*, 2023, 102, 105470
- Tagliamonte S, Troise AD, Ferracane R, **Vitaglione P**. The Maillard reaction end product Nε-carboxymethyllysine is metabolized in humans and the urinary levels of the microbial metabolites are associated with individual diet. *Food and Function* 2023, 14(4), 2074-2081.
- Tagliamonte S, Gill CIR, ... O'Connor G, **Vitaglione P**. Endocannabinoids, endocannabinoid-like molecules and their precursors in human small intestinal lumen and plasma: does diet affect them? *Eur J Nutr.* 2021;60(4):2203-2215.
- Tagliamonte S, Laiola M, ..., Ercolini D, **Vitaglione P**. Mediterranean diet consumption affects the endocannabinoid system in overweight and obese subjects: possible links with gut microbiome, insulin resistance and inflammation. *Eur J Nutr.* 2021; 60(7): 3703-3716.
- Bottiroli R. Troise AD, ... Gasperi F, **Vitaglione P**. Understanding the effect of storage temperature on the quality of semi-skimmed UHT hydrolyzed-lactose milk: an insight on release of free amino acids, formation of volatiles organic compounds and browning. *Food Research International*, 2021, 141, 110120
- Meslier V, Laiola M, ..., **Vitaglione P**, Ehrlich SD, Ercolini D. Mediterranean diet intervention in overweight and obese subjects lowers plasma cholesterol and causes changes in the gut microbiome and metabolome independently of energy intake. *Gut.* 2020; 69 (7): 1258-1268.
- Pellegrini N, **Vitaglione P**, Granato D, Fogliano V. Twenty-five years of total antioxidant capacity measurement of foods and biological fluids: merits and limitations. *J Sc Food Agr* 2020; 100(14):5064-5078.
- Monge-Montero C, van der Merwe LF, ..., Agostoni C, **Vitaglione P**. Mixed milk feeding: a systematic review and meta-analysis of its prevalence and drivers. *Nutrition Reviews* 2020; 78 (11): 914-927.
- Colantuono A, Ferracane R, **Vitaglione P**. Potential bioaccessibility and functionality of polyphenols and cynaropicrin from breads enriched with artichoke stem. *Food Chem.* 2018; 245:838-844.
- Colantuono A, Ferracane R, **Vitaglione P**. In vitro bioaccessibility and functional properties of polyphenols from pomegranate peels and pomegranate peels-enriched cookies. *Food Funct.* 2016;7(10):4247-4258.

Presentations at conferences

I have been invited to have oral presentations to several national and international conferences.

A selection of recent international conferences is reported below:

- 11st Probiotics, Prebiotics and New Foods, 12-14 September 2021, Rome. Title: Mediterranean diet affects human metabolism and gut microbiome in overweight and obese subjects: perspectives on personalized nutrition approaches"
- 13rd European Nutrition Conference (FENS 2019), 15-18 October 2019, Ireland. Title: "A dietary intervention with a Mediterranean diet in subjects at risk of cardiovascular disease: effects on metabolism and on gut microbiome"
- 5th International Conference on Cocoa Coffee and Tea (COCOTEA 2019), 26-28 June 2019, Bremen, Germany. Title: "Coffee and health in the era of personalized nutrition: evidence and challenges"
- From Seed To Future 2: Personalized Nutrition, 25 May 2019, Istanbul, Turkey. Title: "Food design in the era of personalized nutrition"
- Healthgrain Forum 2016 Autumn Workshop, 14-16 November 2016, Naples, Italy - Title: "Metabolic effects of high resistant starch wholegrain diet in ZDF rats: insights on bioavailability of wholegrain polyphenols and gut microbiota composition"
- European Conference On Sensory And Consumer Research - EUROSENSE 2016. Dijon, 11-14 September 2016. Title: "Fat taste and appetite: a physiological and a sensory approach"
- 8th Probiotics, Prebiotics and New Foods. Roma, 13-15 September 2015. Title: "Bitter taste and satiety: a new concept to design effective food ingredients"

**Main projects
(last 5 years)**

A selection of the projects is listed below:

- 2023-2028 - DOMINO - "Harnessing the microbial potential of fermented foods for healthy and sustainable food systems" - - HORIZON-CL6-2021-FARM2FORK-01-14 - Project team member and activity leader.
- 2022-2025 - ONFOODS - "Research and innovation network on food and nutrition Sustainability, Safety and Security - Working ON Foods - PNRR PE10 - UNINA Leader for Spoke 4 "FOOD QUALITY AND NUTRITION"
- 2022-2025 - METROFOOD-IT - PNRR M4C2 Linea3.1 - Project team member and activity leader.
- 2019-2023 - FULLNESS - "Nuovi shell ed estratti vegetali sazianti per nuovi prodotti antiobesità a base latte" - MISE, DM 5 MARZO 2018 - PI.
- 2019-2023 PASTA PROBIOTICA FUNZIONALE - MISE, DM 5 MARZO 2018 - Project team member and WP leader.
- 2019-2023 SUPER (SURGELATI, PREBIOTICI, PRECOTTI IN FORNO) - MISE, DM 5 MARZO 2018 - Project team member and WP leader.
- 2018-2022 - MIDI - "Identification of physiological biomarkers of gastro-intestinal discomforts induced by milk consumption" in collaboration with Lactalis R&D (France) - PI.

Honours and awards

- 2017 - Clarivate/Web of Science Highly Cited Researcher
- 2016 - Clarivate/Web of Science Highly Cited Researcher

**Memberships and managerial
activities**

- Member of the Italian Society of Nutrition (SINU).
- Member of the Task Force on the Studies on Microbiome at UNINA.
- Editorial board member of *Journal of Functional Foods* (Elsevier)