

PERSONAL INFORMATION

Maria Rosaria Corbo

📍 University of Foggia
Department of Agriculture, Food, Natural resources and Engineering (DAFNE)
Via Napoli, 25 – 71122 Foggia, Italy

✉ State e-mail address mariarosaria.corbo@unifg.it

🌐 State personal website(s) <https://www.unifg.it/it/rubrica/ maria-rosaria-corbo#contatti>

WORK EXPERIENCE

- 1 october 2019 - present** Full Professor in Agricultural Microbiology, SSD AGR/16,
University of Foggia, Department of Agriculture, Food, Natural resources and Engineering (DAFNE)
- 2013 – 2019** Associate Professor in Agricultural Microbiology, SSD AGR/16,
University of Foggia, Department of Agriculture, Food, and environment (SAFE)
- 2001 – 2013** Researcher in Agricultural Microbiology, SSD AGR/16,
University of Foggia, Department of Agriculture, Food, and environment (SAFE)
- 2002 – present** Scientific Responsible of Applied and Predictive Microbiology, DAFNE-UNIFG
- 2017 – present** Scientific Responsible of Core Facility “Food and microbiota”, DAFNE-UNIFG

EDUCATION AND TRAINING

- 1996 – 1999** PhD in Food Biotechnology, with a thesis entitled “Use of conventional and unconventional atmospheres on fruit-based products of the IV range. Effects on microbiological and enzymatic stability”. University of Foggia (Italy). [EQF level 8](#)
- 1988 – 1994** Master degree in Biological Science, University of Bari

WORK ACTIVITIES

Editorial activity

Editor of the following book:

- 1.“Application of Alternative Food-Preservation Technologies to Enhance Food Safety and Stability” (a cura di A. Bevilacqua, **M. R. Corbo** e M. Sinigaglia). Bentham Publisher **eISBN**: 978-1-60805-096-3, 2010.
- 2.“Starter Cultures in Food Production” (a cura di B. Speranza, A. Bevilacqua, **M. R. Corbo**, M. Sinigaglia). John Wiley & Sons, Ltd., Southern Gate, Chichester, West Sussex PO19 8SQ, 2016.
- 3.“The microbiological quality of food Foodborne Spoilers” (a cura di A. Bevilacqua, **M. R. Corbo**, M. Sinigaglia). Woodhead Publishing Series in Food Science, Technology and Nutrition – Elsevier, 2016.

Academic/Scientific Editor of the following journals

- 2015-2021 Journal of Food Protection
- 2015/in progress, Peer J
- 2017/in progress, Beverages
- 2018/in progress, AISM Microbiology, dal 2018
- 2018/in progress Frontiers in Sustainable Food Systems
- 2020/in progress, Foods

Patents

Italian Patent n. 102016000053985 granted on 30/01/2019 “Metodo per la produzione di biofilm microbici probiotici e relativi usi”.

International Patent n. EP3464609, granted on 30/01/2019 “Method for producing microbial probiotic biofilms and uses thereof”.

PERSONAL SKILLS

Mother tongue(s)

Italian

Other language(s)

English (B2)

Organisational/managerial skills

2023-present: Director of the Training Course “Science and Microbiological, Chemical Technologies Laboratory (B012), in Teaching Training Center of the University of Foggia

2021-present: Appointed **Expert for “Biological hazard”** within EFSA

2015-present: Member of the **Board of Directors** of the **SPIN OFF** company **New Gluten World S.r.l.**

2022-present: Member of the **Board of PhD** in "Biotechnology and Smart Practices for a sustainable Management of Natural Resources, Food and Agriculture"

2022-2023: **Expert** for the National Agency for the Evaluation of Universities and Research Institutes (**ANVUR**)

2020-present: **Member of Disciplinary Board** of the University of Foggia

2018-2023: Rector’s appointment as **President of the Quality Presidium** of the Foggia University

2018-2021: **Coordinator of the Master’s degree course in Food Science and Technology**, and as such presides over:

Group of Quality Assurance (GAQ)

Review Committee

Steering Committee

2018-2021: is part of **COSTAL** (National Coordination of the Food Science and Technology)

2016-2018: **Elected Member of Board of Directors** of the Italian Society of Agricultural, Food and Environment Microbiology (**SIMTREA**) and Coordinator of the Observatory of the Technology Transfer

2014-2018: **Coordinator of the Bachelor degree in Gastronomic Sciences**, and as such presides over:

Group of Quality Assurance (GAQ)

Review Committee

Steering Committee

2014-2018: is part of **COSGA** (National Coordination of the Gastronomic Sciences)

2016- 2017: **Member of board PhD** in “Medicina traslazionale ed alimenti: innovazione, sicurezza e management”

2013-2017: **Member of the Research Commission** of the Department of Science of Agriculture, Food and Environment (SAFE), University of Foggia

2013-2015: **Member of board PhD** in “Innovazione e Management di Alimenti ad elevata Valenza Salutistica”

2011-2017: Member of the Board of Directors of the SPIN OFF company BiocomLAB

2004-2007: Elected member of the Academic Senate of the University of Foggia as representative of the researchers of the Faculty of Agriculture

2001-2013: Member of Board PhD in "Food Biotechnology"

2001-2004: Elected member of the Area Committee n.01 Agro-Food, Biochemical and Physical Sciences of the University of Foggia

Digital skills

Knowledge of common suites (Office, Google) and statistical tools

ADDITIONAL INFORMATION

Main research interests

Non conventional approaches to prolong the shelf life of foods
Conventional and non-conventional probiotic microorganisms: characterization and use in foods
Gut microbiota
Fermentations and starter cultures
Bioremediation of olive mill wastewater and table olive processing
Microbial biofilms
Optimization of food formulas
Sustainability by using Plant growth promoting bacteria

Research Projects

- 2022/present – Scientific Coordinator National Research Centre for Agricultural Technologies (Agritech), as affiliates of Spoke 6 e 7
- 2023/present – Scientific contact for the University of Foggia of the Project IDENTITA – rete integrata meDiterranea per l'osservazione ed Elaborazione di percorsi di Nutrizione personalizzaTa contro la malnuTrizione", Scientific coordinator Prof. Milena Sinigaglia.
- 2020/2022 – Principal investigator of task 4 Valutazione delle performance dei Plant Growth Promoting Bacteria nell'ambito del progetto di ricerca "Ottimizzazione delle pratiche di semina su sodo in frumento duro per migliorare la sostenibilità della cerealicoltura pugliese." (SODOSOST) Call PSR PUGLIA 2014-2020 – MISURA 16 – COOPERAZIONE – SOTTOMISURA 16.2.
- 2019/2020 – Scientific contact of the research project PO FEAMP Misura 1.26 "Innovazione" bando Regione Puglia, dal titolo "Valorizzazione di spigole/orate di allevamento affumicate mediante tecniche tradizionali ed innovative".
- 2018/2019 – Principal investigator of the project PRA granted from the University of Foggia entitled "Use of biocompatible microbial immobilization systems for the production of food beverages" UNIFGCLE - Prot. n. 0007831 – I/7 del 12/03/2018.
- 2017/2018 – Principal investigator of the project MIPAAF entitled "Sviluppo di prodotti ittici salutistici a marinatura innovativa per la valorizzazione di pescato di basso valore commerciale" in collaboration with UNCI, DG PEMAC - PEMAC 04 - Prot. Interno N.0014229 del 19/06/2017.
- 2016/2018 – Principal investigator of the task "Olive da mensa" within the project "Biotecnologie degli alimenti per l'innovazione e la competitività delle principali filiere regionali: estensione della conservabilità e aspetti funzionali" (BiotecA) finanziato dalla Regione Puglia.
- 2016/2018 – Principal investigator of the Workpackage 3 "Performance Validation" within the european project SME 2 entitled "A revolutionary industrial paradigm to gluten detoxification"

Scientific Coordinator Prof.ssa Lamacchia Carmela, financed to the company Spin Off New Gluten World s.r.l.

- 2016/2017 – **Principal investigator** of the research project granted from Ente Parco del Gargano entitled “Ricerca e valutazione qualitativa e quantitativa dei principali agenti inquinanti, metalli pesanti e specie patogene come causa di intossicazione da funghi. Valorizzazione e tutela delle specie e del territorio”.
- 2016 – **Principal investigator** of the Research project on the international mobility granted from Spain government entitled “Biotechnological characterization of yeasts for using as probiotic in design of functional food”.
- 2011/2014 – **Principal investigator of the tasks 2.1.1, 2.1.2.**, Project PON02_00186_2866121 “Promozione di Processi ECO-sostenibili per la valorizzazione delle Produzioni agroalimentari Pugliesi (ECO_P4)”, Coordinator Prof. Faretra, University of Bari.
- 2011/2014 – **Principal investigator of the tasks: 1.1.6, 2.1.6, 3.1.1.**, Project PON02_00657_00186_3417037/F1 “Sviluppo di prodotti alimentari innovativi mediante soluzioni biotecnologiche, impiantistiche e tecnologiche (PROINNO_BIT)”, Coordinator Prof. Marco Gobetti, University of Bari.

Publications

Total number of publications in peer-review journals: 250; total number of citations: 7483; H index: 44

International publications (2019-2023)

(Fonte Scopus on 27 October 2023)

1. Bevilacqua, A., Speranza, B., Petrucci, L., Sinigaglia, M., **Corbo, M.R.** Using regression and Multifactorial Analysis of Variance to assess the effect of ascorbic, citric, and malic acids on spores and activated spores of *Alicyclobacillus acidoterrestris*. (2023) *Food microbiology*, 110, pp. 104158
2. Altieri, C., Speranza, B., **Corbo, M.R.**, Sinigaglia, M., Bevilacqua, A. Gut-Microbiota, and Multiple Sclerosis: Background, Evidence, and Perspectives (2023) *Nutrients*, 15(4), 942.
3. Racioppo, A., Speranza, B., Altieri, C., ...**Corbo, M.R.**, Bevilacqua, A. Ultrasound can increase biofilm formation by *Lactiplantibacillus plantarum* and *Bifidobacterium* spp. 2023, *Frontiers in Microbiology*, 14, 1094671.
4. Içen, H., **Corbo, M.R.**, Sinigaglia, M., Korkmaz, B.I.O., Bevilacqua, A. Microbiology and antimicrobial effects of kombucha, a short overview. 2023, *Food Bioscience*, 56, 103270.
5. Bevilacqua, A., Sinigaglia, M., Petrucci, L., ...Altieri, C., **Corbo, M.R.** Effect of weak acids, combined with pH and temperature, on the growth or inactivation of *Alicyclobacillus acidoterrestris*. 2023, *Food Bioscience*, 56, 103146.
6. Speranza, B., Guerrieri, A., Racioppo, A., ...Campaniello, D., **Corbo, M.R.** Sage and Lavender Essential Oils as Potential Antimicrobial Agents for Foods. 2023, *Microbiology Research*, 14(3), pp. 1089–1113.
7. Speranza, B., Bevilacqua, A., Campaniello, D., ...**Corbo, M.R.**, Sinigaglia, M. Minimal Inhibitory Concentrations of Thymol and Carvacrol: Toward a Unified Statistical Approach to Find Common Trends. 2023, *Microorganisms*, 11(7), 1774.
8. De Santis, M.A., Campaniello, D., Tozzi, D., ...**Corbo M.R.**, Sinigaglia, M., Flagella, Z. Agronomic Response to Irrigation and Biofertilizer of Peanut (*Arachis hypogea* L.) Grown under Mediterranean Environment. 2023, *Agronomy*, 13(6), 1566.
9. Racioppo, A., Speranza, B., Pilone, V., ...Sinigaglia, M., **Corbo, M.R.** Optimizing liquid smoke conditions for the production and preservation of innovative fish products. 2023, *Food Bioscience*, 53, 102712.
10. Bevilacqua, A., Palmieri, O., Derossi, A., ...**Corbo M.R.**, Severini, C., Lamacchia, C. Gluten Friendly™: Technology and effects of flour and bread on gut microbiota of celiac subjects. A review. 2023, *Food Bioscience*, 53, 102637.
11. Bevilacqua, A., De Santis, A., Sollazzo, G., ...Sinigaglia, M., **Corbo, M.R.** Microbiological Risk Assessment in Foods: Background and Tools, with a Focus on Risk Ranger, 2023, *Foods*, 12(7), 1483.
12. Siesto, G., **Corbo, M.R.**, Pietrafesa, R., ...Romano, P., Bevilacqua, A. Screening of *Saccharomyces* and Non-*Saccharomyces* Wine Yeasts for Their Decarboxylase Activity of Amino Acids, (2022), *Foods*, 11(22), 3587.

13. Accetulli, A., **Corbo, M.R.**, Sinigaglia, M., ...Altieri, C., Bevilacqua, A. Psycho-Microbiology, a New Frontier for Probiotics: An Exploratory Overview (2022) *Microorganisms*, 10(11), 2141.
14. Speranza, B., Sinigaglia, M., **Corbo, M.R.**, D'Errico, N., Bevilacqua, A. A Preliminary Approach to Define the Microbiological Profile of Naturally Fermented Peranzana Alta Daunia Table Olives (2022) *Foods*, 11(14), 2100.
15. Palmieri, O., Castellana, S., Bevilacqua, A., **Corbo M.R.**,...Perri, F., Lamacchia, C. Adherence to Gluten-Free Diet Restores Alpha Diversity in Celiac People but the Microbiome Composition Is Different to Healthy People (2022) 14(12), 2452.
16. Campaniello, D., **Corbo, M.R.**, Sinigaglia, M., ...Altieri, C., Bevilacqua, A. How Diet and Physical Activity Modulate Gut Microbiota: Evidence, and Perspectives (2022) *Nutrients* 14(12), 2456.
17. Racioppo, A., Campaniello, D., Sinigaglia, M., ...Speranza, B., **Corbo, M.R.** Use of Food Spoilage and Safety Predictor for an "A Priori" Modeling of the Growth of Lactic Acid Bacteria in Fermented Smoked Fish Products (2022) *Foods*, 11(7), 946.
18. Icen, H., **Corbo, M.R.**, Sinigaglia, M., Korkmaz, B.I.O., Bevilacqua, A. Using Microbial Responses Viewer and a Regression Approach to Assess the Effect of pH, Activity of Water and Temperature on the Survival of *Campylobacter* spp., (2022) *Foods*, 11(5), 637.
19. Petruzzi L., Campaniello D., **Corbo M.R.**, Sinigaglia M., Bevilacqua A. Wine Microbiology and Predictive Microbiology: A Short Overview on Application, and Perspectives (2022) *Microorganisms*, 10(2), 421
20. Racioppo A., Speranza B., Campaniello D., Sinigaglia M., **Corbo M.R.**, Bevilacqua A. Fish loss/waste and low-value fish challenges: state of art, advances, and perspectives (2021) *Foods*, 10 (11), art. no. 2725.
21. Bevilacqua A., Petruzzi L., Speranza B., Campaniello D., Ciuffreda E., Altieri C., Sinigaglia M., **Corbo M.R.** Viability, sublethal injury, and release of cellular components from *Alicyclobacillus acidoterrestris* spores and cells after the application of physical treatments, natural extracts, or their components (2021) *Frontiers in Nutrition*, 8, art. no. 700500.
22. Campaniello D., Speranza B., Altieri C., Sinigaglia M., Bevilacqua A., **Corbo M.R.** Removal of phenols in table olive processing wastewater by using a mixed inoculum of *Candida boidinii* and *Bacillus pumilus*: effects of inoculation dynamics, temperature, pH, and effluent age on the abatement efficiency (2021) *Microorganisms*, 9 (8), art. no. 1783.
23. Speranza B., Campaniello D., Altieri C., Sinigaglia M., Bevilacqua A., **Corbo M.R.** Increase of acidification of synthetic brines by ultrasound-treated *Lactiplantibacillus plantarum* strains isolated from olives (2021) *Ultrasonics Sonochemistry*, 74, art. no. 105583.
24. Speranza B., Bevilacqua A., Racioppo A., ...Sinigaglia M., **Corbo M.R.** Marinated sea bream fillets enriched with *Lactiplantibacillus plantarum* and *Bifidobacterium animalis* subsp. *lactis*: rine optimization and product design *Foods*, 2021, 10(3), 661.
25. Bevilacqua, A., Petruzzi, L., Sinigaglia, M., ...Ciuffreda, E., **Corbo M.R.** Effect of physical and chemical treatments on viability, sub-lethal injury, and release of cellular components from *Bacillus clausii* and *Bacillus coagulans* spores and cells. *Foods*, 2020, 9(12), 1814.
26. Speranza, B., Racioppo, A., Campaniello, D., Altieri, C., Sinigaglia, M., **Corbo, M.R.**, Bevilacqua, A. Use of Autochthonous *Lactiplantibacillus plantarum* Strains to Produce Fermented Fish Products (2020) *Frontiers in Microbiology*, 11, art. no. 615904.
27. Campaniello, D., Bevilacqua, A., Speranza, B., Sinigaglia, M., **Corbo, M.R.** Alginate- and Gelatin-Coated Apple Pieces as Carriers for *Bifidobacterium animalis* subsp. *lactis* DSM 10140 (2020) *Frontiers in Microbiology*, 11, art. no. 566596.
28. Speranza, B., Campaniello, D., Altieri, C., Sinigaglia, M., Bevilacqua, A., **Corbo, M.R.** Ultrasonic modulation of the technological and functional properties of yeast strains (2020) *Microorganisms*, 8 (9), art. no. 1399, pp. 1-13.
29. Campaniello, D., **Corbo, M.R.**, Speranza, B., Sinigaglia, M., Bevilacqua, A. Ultrasound-attenuated microorganisms inoculated in vegetable beverages: Effect of strains, temperature, ultrasound and storage conditions on the performances of the treatment (2020) *Microorganisms*, 8 (8), art. no. 1219, pp. 1-12.
30. Bevilacqua, A., Campaniello, D., Speranza, B., Racioppo, A., Altieri, C., Sinigaglia, M., **Corbo, M.R.** Microencapsulation of *Saccharomyces cerevisiae* into alginate beads: A focus on functional properties of released cells (2020) *Foods*, 9 (8), art. no. 1051.
31. Bevilacqua, A., Speranza, B., Campaniello, D., Sinigaglia, M., **Corbo, M.R.** A preliminary report for the design of MOS (micro-olive-spreadsheet), a user-friendly spreadsheet for the evaluation of the microbiological quality of spanish-style Bella di Cerignola olives from Apulia (Southern Italy) (2020) *Foods*, 9 (7), art. no. 9070848.
32. Cataldi, M.P., Heuer, S., Mauchline, T.H., Wilkinson, M.D., Masters-Clark, E., Di Benedetto, N.A., **Corbo, M.R.**, Flagella, Z. Effect of plant growth promoting bacteria on the growth of wheat seedlings subjected to phosphate starvation (2020) *Agronomy*, 10 (7), art. no. 978.
33. Speranza, B., Campaniello, D., Petruzzi, L., Altieri, C., Sinigaglia, M., Bevilacqua, A., **Corbo, M.R.** The inoculation of probiotics in vivo is a challenge: Strategies to improve their survival,

- to avoid unpleasant changes, or to enhance their performances in beverages (2020) *Beverages*, 6 (2), art. no. 20, pp. 1-18.
34. Campaniello, D., Carlucci, A., Speranza, B., Raimondo, M.L., Cibelli, F., **Corbo, M.R.**, Bevilacqua, A. A comparative study on *Trichoderma harzianum* and a combination of *Candida/Bacillus* as tools for the bioremediation of table olive processing water (2020) *Microorganisms*, 8 (6), art. no. 878, pp. 1-13.
 35. Speranza, B., Cibelli, F., Baiano, A., Carlucci, A., Raimondo, M.L., Campaniello, D., Viggiani, I., Bevilacqua, A., **Corbo, M.R.** Removal ability and resistance to cinnamic and vanillic acids by fungi (2020) *Microorganisms*, 8 (6), art. no. 930, pp. 1-12.
 36. Petruzzi, L., **Corbo, M.R.**, Campaniello, D., Speranza, B., Sinigaglia, M., Bevilacqua, A. Antifungal and antibacterial effect of propolis: A comparative hit for food-borne *Pseudomonas*, *Enterobacteriaceae* and fungi (2020) *Foods*, 9 (5), art. no. foods9050559.
 37. Speranza, B., **Corbo, M.R.**, Campaniello, D., Altieri, C., Sinigaglia, M., Bevilacqua, A. Biofilm formation by potentially probiotic *Saccharomyces cerevisiae* strains (2020) *Food Microbiology*, 87, art. no. 103393.
 38. Savastano, M.L., Pati, S., Bevilacqua, A., **Corbo, M.R.**, Rizzuti, A., Pischetsrieder, M., Losito, I. Influence of the production technology on kefir characteristics: Evaluation of microbiological aspects and profiling of phosphopeptides by LC-ESI-QTOF-MS/MS (2020) *Food Research International*, 129, art. no. 108853.
 39. Speranza, B., Liso, A., Russo, V., **Corbo, M.R.** Evaluation of the potential of biofilm formation of *Bifidobacterium longum* subsp. *infantis* and *Lactobacillus reuteri* as competitive biocontrol agents against pathogenic and food spoilage bacteria (2020) *Microorganisms*, 8 (2), art. no. 177.
 40. Campaniello, D., Speranza, B., Bevilacqua, A., Altieri, C., **Corbo, M.R.**, Sinigaglia, M. Industrial validation of a promising functional strain of *Lactobacillus plantarum* to improve the quality of Italian sausages (2020) *Microorganisms*, 8 (1), art. no. 116.
 41. Di Benedetto, N.A., Campaniello, D., Bevilacqua, A., Cataldi, M.P., Sinigaglia, M., Flagella, Z., **Corbo, M.R.** Isolation, screening, and characterization of plant-growth-promoting bacteria from durum wheat rhizosphere to improve N and P nutrient use efficiency (2019) *Microorganisms*, 7 (11), art. no. 541.
 42. Bevilacqua, A., Speranza, B., Santillo, A., Albenzio, M., Gallo, M., Sinigaglia, M., **Corbo, M.R.** Alginate-microencapsulation of *Lactobacillus casei* and *Bifidobacterium bifidum*: Performances of encapsulated microorganisms and bead-validation in lamb rennet (2019) *LWT*, 113, art. no. 108349.
 43. Altieri, C., Campaniello, D., Speranza, B., Sinigaglia, M., **Corbo, M.R.**, Bevilacqua, A. Immobilization of *Saccharomyces cerevisiae* on apple pieces to produce cider (2019) *Fermentation*, 5 (3), art. no. 74.
 44. Franco-Duarte, R., Čemáková, L., Kadam, S., Kaushik, K.S., Salehi, B., Bevilacqua, A., **Corbo, M.R.**, Antolak, H., Dybka-Ściepień, K., Leszczewicz, M., Tintino, S.R., de Souza, V.C.A., Sharifi-Rad, J., Coutinho, H.D.M., Martins, N., Rodrigues, C.F. Advances in chemical and biological methods to identify microorganisms — from past to present (2019) *Microorganisms*, 7 (5), art. no. 130.
 45. Iorio, M.C., Bevilacqua, A., **Corbo, M.R.**, Campaniello, D., Sinigaglia, M., Altieri, C. A case study on the use of ultrasound for the inhibition of *Escherichia coli* O157:H7 and *Listeria monocytogenes* in almond milk (2019) *Ultrasonics Sonochemistry*, 52, pp. 477-483.
 46. Bevilacqua, A., Racioppo, A., Sinigaglia, M., Speranza, B., Campaniello, D., **Corbo, M.R.** A low-power ultrasound attenuation improves the stability of biofilm and hydrophobicity of *Propionibacterium freudenreichii* subsp. *freudenreichii* DSM 20271 and *Acidipropionibacterium jensenii* DSM 20535 (2019) *Food Microbiology*, 78, pp. 104-109.
 47. Balthazar, C.F., Santillo, A., Guimarães, J.T., Bevilacqua, A., **Corbo, M.R.**, Caroprese, M., Marino, R., Esmerino, E.A., Silva, M.C., Raices, R.S.L., Freitas, M.Q., Cruz, A.G., Albenzio, M. Ultrasound processing of fresh and frozen semi-skimmed sheep milk and its effects on microbiological and physical-chemical quality (2019) *Ultrasonics Sonochemistry*, 51, pp. 241-248.
 48. Speranza, B., Campaniello, D., Petruzzi, L., Sinigaglia, M., **Corbo, M.R.**, Bevilacqua, A. Preliminary characterization of yeasts from bombino bianco, a grape variety of Apulian region, and selection of an isolate as a potential starter (2019) *Fermentation*, 5 (4), art. no. 102.
 49. Bevilacqua, A., Campaniello, D., Speranza, B., Altieri, C., Sinigaglia, M., **Corbo, M.R.** Two nonthermal technologies for food safety and quality ultrasound and high pressure homogenization: Effects on microorganisms, advances, and possibilities: A review (2019) *Journal of Food Protection*, 82 (12), pp. 2049-2064.
 50. Bevilacqua, A., Speranza, B., Campaniello, D., Sinigaglia, M., **Corbo, M.R.**, Lamacchia, C. A Preliminary Report on the Use of the Design of Experiments for the Production of a Synbiotic Yogurt Supplemented with Gluten Friendly™ Flour and *Bifidobacterium infantis* (2019) *Frontiers in Microbiology*, 10, art. no. 226.

Teaching

Teaching of the last three years:

- Master degree in "Food Science and Technology", teaching of "Innovative methods for the microorganisms control and predictive microbiology" (6 CFU);
- Bachelor degree in Gastronomic Science, teaching of "Microbiology of food raw materials" (6 CFU);
- Master degree in "Viticulture and Enological Sciences", curriculum "*Table grape*" teaching of: "Tablegrape processing – Microbiology" (2 CFU).

Foggia, 2/01/24

Firma
Maria Rosaria Corbo