EUROPEAN CURRICULUM VITAE FORMAT

PERSONAL INFORMATION

Name	**Caterina Agrimonti**
Address	Via Rubini, 13-43125 Parma-ITALY
Telephone	0521-905479 Mobile
Fax	
E-mail	caterina.agrimonti@unipr.it
Nationality	Italian
Date of Birth	28.05.1961
Gender	Female

WORK EXPERIENCE

• Dates (from - to)	**2017-2021**
• Name ad address of the employer	University of Parma- viale Parco Area delle Scienze 11/A 43124 Parma (Italy)
• Type of business or sector	University
• Occupation or position held	Permanent position as Technician D5
• Main activities and responsibilities	Responsible of the Laboratory of Environmental Biotechnologies (Department of Chemistry, Life Sciences and Environmental Sustainability) Teaching assistant Research assistant in the field of food traceability
• Dates (from - to)	**2010-2017**
• Name ad address of the employer	University of Parma- viale Parco Area delle Scienze 11/A 43124 Parma (Italy)
• Type of business or sector	University
• Occupation or position held	Permanent position as Technician D4
• Main activities and responsibilities	Responsible of the Laboratory of Genomics (Department of Life Sciences) Teaching assistant Research assistant in the field of food traceability
• Dates (from - to)	**2007-2010**
• Name ad address of the employer	University of Parma- viale Parco Area delle Scienze 11/A 43124 Parma (Italy)
• Type of business or sector	University
• Occupation or position held	Permanent position as Technician D3
• Main activities and responsibilities	Contract for supplementary teaching activities for the course “Environmental Biotechnology”, in the “Science of Nature and Territory” degree course (2011/2012, 2012/2013) Research assistant in the field of food traceability
• Dates (from - to)	**2004-2007**
• Name ad address of the employer	University of Parma- viale Parco Area delle Scienze 11/A 43124 Parma (Italy)
• Type of business or sector	University
• Occupation or position held	Permanent position as Technician D2
• Main activities and responsibilities	Contract for teaching “Plant Biology”, in the “Science and Environmental Technology for the Territory and Production System ” degree course (2004/2005, 2005/2006) Research assistant in the field of food traceability

• Dates (from - to)	**2001-2004**
• Name ad address of the employer	University of Parma- viale Parco Area delle Scienze 11/A 43124 Parma (Italy)
• Type of business or sector	University
• Occupation or position held	Permanent position as Technician D1
• Main activities and responsibilities	Contract for teaching "Biology A", in the "Environmental Sciences" degree course (2001/2002, 2002/2003) Research assistant in the field of biodiversity and molecular genetics of plants.
• Dates (from - to)	**1994-2001**
• Name ad address of the employer	University of Parma- viale Parco Area delle Scienze 11/A 43124 Parma (Italy)
• Type of business or sector	University
• Occupation or position held	Permanent position as Assistant Technician
• Main activities and responsibilities	Contract for teaching "Applied Biology", in the "Environmental Sciences" degree course (1999/2000, 2000/2001) Research assistant in the field of biodiversity and molecular genetics of plants
• Dates (from - to)	**1992-1994**
• Name ad address of the employer	University of Parma- viale Parco Area delle Scienze 11/A 43124 Parma (Italy)
• Type of business or sector	University
• Occupation or position held	Fixed-term contract
• Main activities and responsibilities	Research activity within Italian and European projects.
• Dates (from - to)	**1986-1988**
• Name ad address of the employer	Experimental Institute for cereal crop- Via S. Protaso- Fiorenzuola D'Arda (Piacenza)- Italy
• Type of business or sector	Public
• Occupation or position held	Fixed-term contract
• Main activities and responsibilities	Research on stress resistance in cereals

EDUCATION AND TRAINING

• Dates (from - to)	**1989-1992**
• Name and type of organisation providing education and training	University of Parma
• Principal subjects/occupational skills covered	Analytical chemistry, Biochemistry, Biotechnology, Food Chemistry, Food Technology, Food legislation, Statistics.
• Title of qualification awarded	Specialisation degree in "Food Chemistry and Technology"
• Level in national or international classification (if relevant)	
• Dates (from - to)	**1990-1991**
• Name and type of organisation providing education and training	EU
• Principal subjects/occupational skills covered	Research training conducted at "Centre of Molecular Genetics (Gif-Sur-Yvette (Paris-France) Molecular cloning, DNA sequencing, PCR, genetics of yeast.
• Title of qualification awarded	Grant of BRIDGE Project for Young Researchers Mobility
• Level in national or international classification (if relevant)	

• Dates (from - to)	**1985**
• Name and type of organisation providing education and training	University of Parma
• Principal subjects/occupational skills covered	Subject of thesis: “Role of mitochondrion in the heat stress response in yeast”. Basic skills in yeast genetics: mutant isolation, protein extraction, mono and bidimensional electrophoresis. General and Organic Chemistry, Botany, Physics, Botany, Microbiology, Genetics.
• Title of qualification awarded	Degree in biological sciences
• Level in national or international classification (if relevant)	

PERSONAL SKILLS AND COMPETENCES

Acquired in the course of life and career but not necessarily covered by formal certificates and diplomas..

MADRELINGUA	**Italian**
ALTRE LINGUA	
	French
• reading	excellent
• writing	good
• oral expression	excellent
ALTRE LINGUA	
	English
• reading	good
• writing	good
• oral expression	good

SOCIAL SKILLS AND COMPETENCES *Living and working with other people, in multicultural environments, in positions where communication is important and situations where teamwork is essential (for example culture and sports), etc.*	Working with multicultural people during permanence at Gif sur Yvette.
ORGANISATIONAL SKILLS AND COMPETENCES *Coordination and administration of people, projects and budgets; at work, in voluntary work (for example culture and sports) and at home, etc.*	Coordination of research activity, acquired during participation to research project (see list of publications). Technical formation of students.
TECHNICAL SKILLS AND COMPETENCES *With computers, specific kinds of equipment, machinery, etc.*	Use of Office (Word, Power Point, Excel), Internet, softwares for genetics analysis Utilisation of basic (centrifuges, thermal cyclers, equipments for nucleic acid and proteins electrophoresis) and advanced (capillary electrophoresis, real time PCR) equipments. Extraction and analysis of nucleic acids and proteins.
ARTISTIC SKILLS AND COMPETENCES *Music, writing, design, etc*.	Painting, design, dance, creative activities

List of publications

GRAZIANO, S., **AGRIMONTI, C**., MARMIROLI, N., GULLI', M. (2022). Utilisation and limitations of pseudocereals (quinoa, amaranth, and buckwheat) in food production: a review. *Trends in Food Science and Technology*. Accepted. **IF 12.563**.

VISIOLI, G.; GIANNELLI, G.; **AGRIMONTI, C.**; SPINA, A.; PASINI, G. (2021) Traceability of Sicilian Durum Wheat Landraces and Historical Varieties by High Molecular Weight Glutenins Footprint. *Agronomy*. 11:143. https://doi.org/10.3390/agronomy11010143. **IF 2.240**.

AGRIMONTI, C.; LAURO, M.; GIOVANNA, V. (2020) Smart agriculture for food quality: facing climate change in the 21st century. *Critical Reviews in Food Science and Nutrition*. DOI:10.1080/10408398.2020.1749555 IF **11.176.**

AGRIMONTI, C.; WHITE, J.C.; TONETTI, S.; MARMIROLI, N. (2019) Antimicrobial activity of cellulosic pads amended with emulsions of essential oils of oregano, thyme and cinnamon against microorganisms in minced beef meat. *International Journal of Food Microbiology*. 305: 108246. **IF 5.277**

AGRIMONTI, C.; MARMIROLI N. (2019) Food Genomics for the Characterization of PDO and PGI Virgin Olive Oils. *European Journal of Lipid Science and Technology*, 121, 180013. **IF 2.46.**

AGRIMONTI, C.; BOTTARI, B.; SARDARO M.L.S.; MARMIROLI, N.(2019). Application of real-time PCR (qPCR) for characterization of microbial populations and type of milk in dairy food products. *Critical Reviews in Food Science and Nutrition*. 59:423-442. **IF 7.862.**

AGRIMONTI, C.; SANANGELANTONI A.M.; MARMIROLI N. (2018) Simultaneous enumeration of *Campylobacter jejuni* and *Salmonella enterica* genome equivalents by melting curve analysis following duplex real time PCR in the presence of SYBR Green. *LWT- Food Science and Technology* 93: 542-548. **IF 4.952.**

AGRIMONTI, C.; MARMIROLI N. (2018) PCR analysis of experimental and commercial wines by means of nuclear and chloroplast SSRs. *European Food Research Technology* 244: 2127–2140. **IF 2.998.**

SANANGELANTONI, A.M., MALATRASI, M., TRIVELLONI, E.; VISIOLI G. **AGRIMONTI, C.** (2018) A novel β-propeller phytase from the dioxin-degrading bacterium *Sphingomonas wittichii* RW-1. *Applied Microbiology and Biotechnol*ogy 102: 8351–8358. **IF 4.813.**

PASQUALI, F., **AGRIMONTI, C.**, PAGANO, L., ZAPPETTINI, A., VILLANI, M., MARMIROLI, M., WHITE, J.C., MARMIROLI, N. (2017). Nucleo-mitochondrial interaction of yeast in response to cadmium sulfide quantum dot exposure. *Journal of Hazardous Materials*. 324:744-752. **IF 10.588.**

AGRIMONTI, C., PIRONDINI, A., MARMIROLI, M., MARMIROLI, N. (2015). A quadruplex PCR (qxPCR) assay for adulteration in dairy products. *Food Chemistry*, 187:58–64. **IF 7.514.**

VIETINA M., **AGRIMONTI C**., MARMIROLI N. (2013) Detection of plant oil DNA using High Resolution Melting (HRM) post PCR analysis: a tool for disclosure of olive oil adulteration. *Food Chemistry*, 141: 3820–3826. **IF 7.514.**

AGRIMONTI, C.; BORTOLAZZI, L.; MAESTRI, E.; SANANGELANTONI, A.; MARMIROLI, N.; (2013). A Real-Time PCR/SYBR Green I Method for the Rapid Quantification of *Salmonella enterica* in Poultry Meat. *Food Analytical Methods*, 6:1004-1015. **IF 3.366.**

BOTTARI, B.; **AGRIMONTI, C.;** GATTI, M.; NEVIANI, E.; MARMIROLI, N. (2013) Development of a multiplex real time PCR to detect thermophilic lactic acid bacteria in natural whey starters. *International Journal of Food Microbiology,* 160, 290-297 **IF 5.277.**

AGRIMONTI, C., VIETINA, M., PAFUNDO, S., MARMIROLI, N. (2011) The use of food genomics to ensure the traceability of olive oil. *Trends in Food Science and Technology*, 22, 237-244. **IF 12.563**.

Per ulteriori informazioni:
www.cedefop.eu.int/transparency
www.europa.eu.int/comm/education/index_it.html
www.eurescv-search.com

VIETINA, **M., AGRIMONTI,** C., BONAS, U., MARMIROLI, M., & MARMIROLI, N. (2011) Applicability of SSR markers to the traceability of monovarietal olive oils. *Journal of the Sciences of Food and Agriculture*, 91: 1381-1391. **IF 3.639.**

PAFUNDO, S., BUSCONI, M., **AGRIMONTI, C**., FOGHER, C., MARMIROLI, N. (2010) Storage-time effects on olive oil DNA assessed by Amplified Fragments Length Polymorphisms. *Food Chemistry*, 123:787-793. **IF 7.514.**

SCIALABBA A., **AGRIMONTI C.,** ABBATE G. M., MARMIROLI N. (2008) Assessment of genetic variation in Sicilian *Helichrysum* (*Asteraceae*) and implication to germplasm conservation *Plant Biosystems*, 142: 287 – 297. **IF 2.842.**

CONSOLANDI C., PALMIERI L., SEVERGNINI M., MAESTRI E., MARMIROLI N.· **AGRIMONTI C**., BALDONI L., DONINI P., DE BELLIS G, CASTIGLIONI B. (2008) A procedure for olive oil traceability and authenticity: DNA extraction, multiplex PCR and LDR–universal array analysis. *European Food Research Technology* 227:1429–1438. **IF 2.998**

AGRIMONTI C., VISIOLI G., BIANCHI R., TORELLI A., MARMIROLI N. (2007) G1-1 and LeG1-1/LeG1-2 genes are involved in meristem activation during breakage of dormancy and early germination in potato tubers and tomato seeds. *Plant Science* 173: 533–541. **IF 4.729.**

SACCHETTI G., MUZZOLI M., STATTI G.A., CONFORTI F., BIANCHI A., **AGRIMONTI C**., BALLERO M., POLI F. (2007). Intra-specific biodiversity of Italian myrtle (Myrtus communis) through chemical markers profile and biological activities of leaf methanolic extracts. *Natural Product Research* 21: 167-179. **IF 2.861.**

AGRIMONTI C., BIANCHI R., BIANCHI A., BALLERO M., POLI F., MARMIROLI N., (2007). Understanding biological conservation strategies: a molecular genetic approach to the case of myrtle (*Myrtus communis* L.,) in two Italian regions: Sardinia and Calabria. *Conservation Genetics* 8: 385-396. **IF 2.538.**

PAFUNDO, S., **AGRIMONTI, C**., MAESTRI, E., MARMIROLI, N. (2007) Applicability of SCAR markers to food genomics: olive oil traceability. *Journal of Agricultural and Food Chemistry* 55:6052-6059. **IF 5.279**

FONTAINE J.X., SALADINO F., **AGRIMONTI C**., BEDU M., TERCÉ-LAFORGUE T., TÉTU T., HIREL B., RESTIVO F.M., DUBOIS F. (2006) Control of the Synthesis and Subcellular Targeting of the Two GDH Genes Products in Leaves and Stems of Nicotiana plumbaginifolia and Arabidopsis thaliana. *Plant and Cell Physiology* 47: 410-418. **IF 4.927.**

PAFUNDO S., **AGRIMONTI C.,** MARMIROLI N. (2005) Traceability of plant contribution in olive oil by amplified fragment length polymorphisms. *Journal of Agricultural and Food Chemistry*, 53: 6995-7002. **IF 5.279**

TUNDIS R., STATTI G.A., CONFORTI, F. BIANCHI A., **AGRIMONTI C.**, SACCHETTI S., MUZZOLI M., BALLERO M., MENICHINI F., POLI F. (2005). Influence of environmental factors on composition of volatile constituents and biological activity of *Helichrysum italicum* (Roth) Don (Asteraceae). *Natural Product Research*, 19(4):379-387. **IF 2.861**

CONFORTI F., STATTI G.A., TUNDIS R., BIANCHI A., **AGRIMONTI C.**, SACCHETTI G., ANDREOTTI E., MENICHINI F., POLI F. (2005) Comparative chemical composition and variability of biological activity of methanolic extracts from *Hypericum prforatum* L. *Natural Product Research*, 19(3). 295-303. **IF 2.861.**

STATTI G.A., CONFORTI F., SACCHETTI G., MUZZOLI M., **AGRIMONTI C.,** MENICHINI F. (2004). *Fitoterapia* 75: 212-216. **IF 2.882.**

CARERI M., ELVIRI L, MANGIA A., ZAGNONI I., **AGRIMONTI C.**, VISIOLI G., MARMIROLI N. (2003). Analysis of protein profiles of genetically modified potato tubers by matrix-assisted laser desorption/ionization time-of-flight mass spectrometry. *Rapid Communications in Mass Spectrometry*, 17: 479-483. **IF 2.419.**

AGRIMONTI, C, VISIOLI, G, MARMIROLI, N. (2000) In vitro and in silico analysis of two genes (A2-1 and G1-1) differentially regulated during dormancy and sprouting in potato tubers. *Potato Research*, 43: 325-333. **IF 2.070**

MARMIROLI, N., **AGRIMONTI, C.,** VISIOLI, G., COLAUZZI, M., GUARDA, G., ZUPPINI, A. (2000) Silencing of G1-1 and A 2-1 genes. Effects on general plant phenotype and on tuber dormancy in *Solanum tuberosum L*. *Potato Research* 43: 313-323**IF 2.070**

RAMIL, E, **AGRIMONTI, C**., SHECHTER, E., GERVAIS, M., GUIARD, B. (2000) Regulation of the CYB2 gene expression: transcriptional co-ordination by the Hap1p, Hap2/3/4/5p and Adr1p transcription factors. *Molecular Microbiology* 37: 1116-1132 **IF 3.501**

FYTLOVICH, S., GERVAIS, M., **AGRIMONTI, C**., GUIARD, B. (1993) Evidence of an interaction between the CYP1 (HAP1) activator and a cellular factor during heme- dependent transcriptional regulation in the yeast *Saccharomyces cerevisiae. The EMBO Journal* 12: 1209-1218. **IF 11.598.**