

**EUROPEAN
CURRICULUM VITAE
FORMAT**



PERSONAL INFORMATION

Name **PISANO MARIA BARBARA**

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Nationality Italian

WORK EXPERIENCE

- Dates October 2019 – Current
- Name and address of employer Department of Medical Sciences and Public Health, University of Cagliari University
- Type of business or sector Associate Professor in General and Applied Hygiene
- Occupation or position held Teaching at B.Sc., M.Sc., PhD courses and supervision of students, research activity, Service
- Main activities and responsibilities

- Dates *(From June 2006 – to September 2019)*
- Name and address of employer Department of Medical Sciences and Public Health, University of Cagliari University
- Type of business or sector Researcher
- Occupation or position held Supervision of students, research activity, Service
- Main activities and responsibilities

- Dates 2001-2005
- Name and address of employer University of Cagliari University
- Type of business or sector Research fellow in the contest of the project “Valorization of typical ewe’s milk products in Sardinia” funded by MURST (Cluster C08B)
- Occupation or position held Research activity
- Main activities and responsibilities

- Dates March 2003 to August 2003
- Name and address of employer BFE (Federal Research Centre for Nutrition and Food), Institute of Hygiene and Toxicology, Max Rubner-Institute (Karlsruhe, Germany) Research Institute
- Type of business or sector Visiting Researcher
- Occupation or position held Research activity on characterization of Lactic Acid Bacteria strains and particularly on their physiological and functional characteristics relevant to their use as probiotic cultures.
- Main activities and responsibilities

EDUCATION AND TRAINING

- Dates April 2001
- Name and type of organisation MIUR (Italian Ministry of Education, Universities and Research)

providing education and training

• Principal subjects/occupational skills covered

• Title of qualification awarded

• Dates

• Name and type of organisation providing education and training

• Principal subjects/occupational skills covered

• Title of qualification awarded

• Dates

• Name and type of organisation providing education and training

• Principal subjects/occupational skills covered

• Title of qualification awarded

• Level in national classification (if appropriate)

• Dates

• Name and type of organisation providing education and training

• Principal subjects/occupational skills covered

• Title of qualification awarded

• Level in national classification (if appropriate)

Teaching Sciences

Teaching qualification in Natural Science, Chemistry, Geography and Microbiology in the secondary school *obtained by public competition (D.D.G. 1.4.99)*

February 2001

MIUR (Italian Ministry of Education, Universities and Research)

Teaching Sciences

Teaching qualification in Food Science, in the secondary school *obtained by public competition (D.D.G. 1.4.99)*

1997-2001

University of Cagliari

Microbiology, Laboratory Practice

Specialization in Microbiology and Virology

Third Level

1996

University of Cagliari

Biology, Laboratory Practice

M.Sc. in Biological Sciences

Second Level

PERSONAL SKILLS AND COMPETENCES

MOTHER TONGUE

ITALIAN

OTHER LANGUAGES

English

	Understanding		Speaking		Writing
	Listening	Reading	Spoken interactions	Spoken productions	
	B1*	B1	B1	B1	B1

**Common European Framework of Reference for Languages*

SOCIAL SKILLS AND COMPETENCES

Good collaborative research, teamwork and communication skills gained through fifteen-years research and teaching activities in the academic sector

SOCIAL SKILLS AND COMPETENCES

Good experience in management of complementary expertise and interdependent activities of research group members and coordination of research activities, data analyses and report writing.

TECHNICAL SKILLS AND COMPETENCES	Extensive experience in Microbiology Laboratory work practice, aseptic techniques, culture techniques, application of phenotypic and molecular methods for microorganisms' characterization (physiological, biochemical, and functional characterization of microorganisms, molecular fingerprinting techniques such as RAPD and Rep-PCR, PCR-RLFP), microbiota characterization of food by PCR-DGGE, antimicrobial activity assays.
OTHER SKILLS AND COMPETENCES	Good command of Microsoft Office™ package, collaboration, and communication digital platforms (Teams, Zoom, Meet) and file-sharing tools (Dropbox, OneDrive, Google Drive); good knowledge of statistical analysis software Graphpad Prism
DRIVING LICENCE(S)	Italian driver license. Category B

ADDITIONAL INFORMATION

Bibliometric parameters

Co-author of more than 100 publications (on peer-reviewed research journals and on national and international journals with revision committees, including abstracts in conference books in national and international journals).

- ORCID ID: <http://orcid.org/0000-0002-6684-7795>

- RESEARCHER-ID: 5506650800

- H-index 22, citations 2,357

Main research interests

Research activity in areas of food hygiene and microbiology dealing with: study of functional characterization of autochthonous microbial flora and selection of microbial strains to be used as: a) adjunct cultures in the manufacturing of artisanal cheeses; b) probiotics in production of functional products; the study of antibacterial and/or antifungal activity of lactic-acid bacteria and yeasts for utilization both in foods preservation and in clinical therapy; the study of the impact of microorganism on the nutritional and metabolic profile of foods.

Projects

- Phenotypic, technological, and molecular characterization of lactic acid bacteria isolated from Sardinian dairy products" funded by MURST 2002. (Principal Investigator)
- RAS Regional Law 7/2007 – Scientific Reserch Promotion and technological Innovation in Sardinia, "Dairy products as functional foods: selection, characterization, and use of autochthonous microorganisms with probiotic properties for the valorization of Sardinian dairy products 2009. (Principal Investigator)
- RAS Regional Law 7/2007 Chemometric applications for the evaluation and comparison of the quality of Sardinian sheep cheeses produced with autochthonous microorganisms with health-promoting activity", 2011. (Research unit Coordinator)
- Banco di Sardegna Foundation "Integrative analysis of the impact of pre-, peri- and post-natal factors on the microbiota and metabolome of newborn" (2018-2020). (Research unit Coordinator)
- MURST Executive project of Operational program for the Plan "Agro-food products: dairy sector Cluster C08B". "Enhancement of some typical Sardinian sheep products", 2000-2003 (Component of the research group)
- RAS Regional Law 14 November 2000, n ° 21 - Article 11. "Selection and characterization of indigenous microbial germplasm for the enhancement of goat cheese", 2006-2007. (Component of the research group)
- Banco di Sardegna Foundation. "Identification of molecular and

microbial markers for the characterization and enhancement of typical regional goat cheeses", 2011. (Component of the research group)

- POR 2007-2013 Objective 6.2.2 Action I and Operational Objective 6.2.3 Action A. "Development of an innovative product for the treatment and prevention of fungal skin infections", (Proponent company: Jenesta), 2015. (Component of the research group)
- Rural Development Program Sardinia, 2007-2013 (Misura 124), Project title: "production of sheep and goat milk cheeses enriched with n-3 fatty acids. 2015.
- Rural Development Program Sardinia, 2007-2013 (Misura 124), Project title "production of dairy products with the addition of Myrtus 2015.
- POR FESR Sardinia 2014 - 2020 Axis 1 Action 1.1.3- Research and development project entitled SALQUA, (Proponent company: Su Sirboni), 2018-2020. (Component of the research group)
- POR FESR Sardinia 2014 - 2020 Axis 1 Action 1.1.3- Research and development project entitled TALLYFORM, (Proponent Company, TALLAROGA Cooperative) 2018-2020 (Component of the research group)
- PNRR Mission 4 – "Education and Research" Component 2: from research to business Investment 3.1: "Fund for the realization of an integrated system of research and innovation infrastructures Action 3.1.1 "Creation of new research infrastructures, strengthening of existing ones and their networking for Scientific Excellence under Horizon Europe. Research project SUS-MIRRI.IT (2022-2025). Component of the research operative unit)
- PNRR Missione 4, "Istruzione e Ricerca" - Componente 2, "Dalla ricerca all'impresa" - Linea di investimento 1.5, Creazione e Rafforzamento di "Ecosistemi dell'Innovazione per la Sostenibilità", costruzione di "Leader Territoriali di R&S" Ecosistema dell'Innovazione, Spoke 03 e.INS - Ecosystem of Innovation for Next generation Sardinia.
- Fundairies "Development of functional goat and sheep dairies with added native strains and olive leaf polyphenols - Bando "OnFoods – PNRR Missione 4 – SPOKE 4

Publications (2012-2024)

Siddi C., Cosentino S., Tamburini e., Concas L., **Pisano M. B.**, Ardu R., Deplano M., Follesa P., Maciocco E., Porcu P., Sera M., Pisu M. G. Parental Social Isolation during Adolescence Alters GutMicrobiome in Rat Male Offspring, *Biomolecules* **2024**, 14, 172.

Casula. M., **Pisano M. B.**, Serreli G., Zodio S., Melis M.P., Corona A., Costabile A., Cosentino S., Deiana M., Probiotic lactobacilli attenuate oxysterols-induced alteration of intestinal epithelial cell monolayer permeability: Focus on tight junction modulation. *Food and Chemical Toxicology*, 172, 113558. (2023)

Pisano M. B., Fadda M. E., Viale S., Deplano M., Mereu F., Blažić M., Cosentino S. Inhibitory Effect of Lactiplantibacillus plantarum and Lactococcus lactis Autochthonous Strains against Listeria monocytogenes in a Laboratory Cheese Model, *Foods* 11, 715. (2022)

Farahmand E., Razavi S. H., Caboni P., Mohtasebi S.S., **Pisano M. B.** Optimizing sourdough process for the production of honey and rose like aromas in breads. *Applied and Food Biotechnology.*, 8(4), 255–265. (2021)

Scano P., **Pisano M. B.**, Murgia A., Cosentino S., Caboni P. GC-MS

Metabolomics and Antifungal Characteristics of Autochthonous *Lactobacillus* Strains. *Dairy*, 2, 326–335. (2021)

Lachowicz, J.I., Szczepski K., Scano A., Casu C., Fais S., Orrù G., **Pisano M. B.**, Piras M., Jaremko M. The Best Peptidomimetic Strategies to Undercover Antibacterial Peptides. *International Journal of Molecular Sciences*, 21, 1-45, 7349. (2020)

Lachowicz J. I., Dalla Torre G., Cappai R., Randaccio E., Nurchi V. M., Bachor R., Szewczuk Z., Jaremko L., Jaremko M., **Pisano M. B.**, Cosentino S., Orrù G., Ibba A., Mujikab J., Xabier Lopez X. Metal self-assembly mimosine peptides with enhanced antimicrobial activity: towards a new generation of multitasking chelating agents. *Dalton Transaction*, 49, 2862–2879. (2020)

Pisano M. B., Rosa A., Putzu D., Cesare Marincola F., Mossa V., Viale S., Fadda M, E., Cosentino S. Influence of Autochthonous Putative Probiotic cultures on Microbiota Lipid components and Metabolome of Caciotta cheese. *Frontiers in Microbiology*, 2020, 11, 583745. (2020)

Pisano M. B., Kumar A., Medda R., Gatto G., Pal R., Fais A., Era B., Cosentino S., Uriarte E., Santana L., Pintus F., Matos M. J. Antibacterial Activity and Molecular Docking Studies of a Selected Series of Hydroxy-3-arylcoumarins. *Molecules*, 24, 2815.(2019)

Siroli L., Camprini L., **Pisano M.B.**, Patrignani F., Lanciotti R. Volatile molecule profiles and anti-*Listeria monocytogenes* activity of nisin producers *Lactococcus lactis* strains in vegetable drinks. *Frontiers in Microbiology*, 10, 563. (2019)

Cosentino S., Viale S., Deplano M., Fadda M. E., **Pisano M. B.** Application of autochthonous *Lactobacillus* strains as biopreservatives to control fungal spoilage in caciotta cheese. *BioMed Research International*, Article number 3915615. (2018)

Fadda M. E., Mossa V., Deplano M., **Pisano M.B.**, Cosentino S. In vitro screening of *Kluyveromyces* strains isolated from Fiore Sardo cheese for potential use as probiotics. *Food Science and Technology*, 75, 100-106, (2017)

Pisano M. B., Scano P., Murgia A., Cosentino S., Caboni P. L. Metabolomics and microbiological profile of Italian mozzarella cheese produced with buffalo and cow milk. *Food Chemistry*, 192, 618–624. (2016)

Aru V., **Pisano M. B.**, Savorani F., Engelsen S. B., Cosentino S., Cesare Marincola F. Metabolomics analysis of shucked mussels' freshness. *Food Chemistry*, 205, 58-65. (2016)

Pisano M. B., Cosentino S., Viale S., Spanò D., Corona A., Esposito F., Tramontano E., Montoro P., Tuberoso C.I. G., Medda R., Pintus F. Biological activities of aerial parts extracts of *Euphorbia characias*. *BioMed Research International*, Article number 1538703. (2016)

Aru V., **Pisano M. B.**, Savorani F., Engelsen S. B., Cosentino S., Cesare Marincola F. Data on the changes of the mussels' metabolic profile under different cold storage conditions. *Data in Brief*, 7, 951-957. (2016)

Spanò D., Popiskova K., Safarik, I., **Pisano M. B.**, Pintus F., Floris G., Medda R. Chitinase III in *Euphorbia characias* latex: Purification and characterization. *Protein Expression and Purification*, 116, 152-158. (2015)

Pisano M. B., Fadda M. E., Melis R., Ciusa M. L., Viale S., Deplano M., Cosentino S. Molecular identification of bacteriocins produced by *Lactococcus lactis* dairy strains and their technological and genotypic characterization. *Food Control*, 51, 1-8. (2015).

Aru V., **Pisano M.B.**, Scano P., Cosentino S., Cesare Marincola F. Changes in the ¹H NMR Metabolic Profile of Mussels (*Mytilus galloprovincialis*) with Storage at 0° C. *Magnetic Resonance in Food Science: Defining Food by Magnetic Resonance*, Edited by Francesco Capozzi, Luca Laghi, Peter S. Belton, The Royal Society of Chemistry, UK, p.181-189, (2015).

Pisano M. B., Viale S., Conti S., Fadda M. E., Deplano M., Melis M.P. Deiana M., Cosentino S. Preliminary evaluation of probiotic properties of *Lactobacillus* strains isolated from Sardinian dairy products. *BioMed Research International*, article n. 286390. (2014)

Fadda M. E., **Pisano M. B.**, Scaccabarozzi, L. Mossa V., Deplano M., Moroni P., Liciardi M., Cosentino S. Use of PCR-restriction fragment length polymorphism analysis for identification of yeast species isolated from bovine intramammary infection. *Journal of Dairy Science*, 96 (12), 7692–7697. (2013)

Piras C., Cesare Marincola, F., Savorani F., Engelsen Søren B, Cosentino S., Viale S., **Pisano M.B.** A NMR metabolomics study of the ripening process of the Fiore Sardo cheese produced with autochthonous adjunct cultures. *Food Chemistry*, 141, 2137–2147. (2013)

Scano P., Rosa A., **Pisano M. B.**, Piras C., Cosentino S., Dessì M. A. Lipid components and water-soluble metabolites in salted and dried tuna (*THUNNUS THYNNUS* L.) roes. *Food Chemistry*, 138, 2115-2121. (2013)

Cosentino S., Fadda M. E., Deplano M., Melis R., Pomata R., **Pisano M. B.** Antilisterial activity of nisin-like bacteriocin producing *Lactococcus lactis* subsp. *lactis* isolated from traditional sardinian dairy products. *Journal of Biomed Biotechnology*, (2012).

Cosentino S., **Pisano M. B.**, Fadda M. E., Deplano M., Cancedda E., Spanedda L. Isolation, and characterization of lactic acid bacteria from raw goat's milk for potential use as adjunct cultures. In: *Technology and Innovation for a sustainable future: A commodity Science perspective*, Roberto Merli (Ed), (ISBN 978-88-8286-269-5), (2012).

I authorize the processing of my personal data in accordance with Legislative Decree 30 June 2003, No. 196 and the GDPR (EU Regulation 2016/679).

MONSERRATO (CA)

FEBRUARY 23, 2025

