

CURRICULUM VITAE

GIUSEPPE COMI

born in Monza on 22/02/1954. Scientific high school diploma in July 1973. Graduated in Biological Sciences on 25 January 1978 with a thesis prepared at the Institute of Inspection of Foods of Animal Origin, Faculty of Veterinary Medicine, University of Milan, Via Celoria, 10. Thesis title: "Dosage of Formaldehyde in marine animals and their preserves". Supervisor prof. Hanozet (Institute of Biochemistry), co-supervisor prof. Carlo Cantoni (Inspection Institute of Food of Animal Origin). Member of the Order of Biologists since 17/05/1980. He has been attending the Institute of Inspection of Food of Animal Origin as a volunteer researcher, since graduation. Didactic activity: assistance of internal and thesis students at the Institute. Scientific activity: experimental works in print. Qualification to teach "Mathematical, Chemical, Physical and Natural Sciences in Middle School" obtained on 08/07/1983. Appointment in role for the aforementioned matter on 10/09/1984. Confirmation in role for the aforementioned matter on 10/09/1985.

Currently he teaches the courses of

Microbiology Applied to Food Production, Food Science Master's Degree

Yeast Biochemism of Alcoholic Fermentation, Bachelor's Degree Viticulture and Enology

Selections Yeasts for oenological use, Bachelor's Degree Viticulture and Enology

Food Microbiology, Bachelor's Degree Food Science

Hygiene and Microbiological Safety of Fish Products (Specialization School in Breeding, Hygiene, Pathology of Aquatic Animals and Control of Derivative Products).

Associated professor for group 265 (Microbiology and Fermentation of) announced with D.M. dated 05/24/1984 and subsequent integration and amendment with Ministerial Decree 07/20/1984, he took up service at the Faculty of Agriculture of the University of Udine on 05/07/1988, holder of the Food Hygiene course.

He also taught

Microbiology and Immunology, A.A. '89/90;

Institution of Agricultural Microbiology, A.A. '90/91-'95/96-'96/97;

Microbiology and Immunology, A.A. '91/92;

General Microbiology A.A. '92/93 and A.A. '93/94;

Applied Microbiology - Module D.U. Viticulture and Enology, A.A. '97/98, '98/99, '99/00, '00/01, '01/02;

General Microbiology - 01/02;

Oenological Microbiology '01/02, '02/03;

Hygiene in Food science '99/00, '00/01, '01/02, '02 / 03;

Yeast biochemistry in Viticulture and Oenology '06 /07, '07/08, '08/09;

Microbial Analysis of Food in Food Science '06/ 07, '07/08, '08/09.

PHD Tutor

PhD tutor Dr. Michela Maifreni) A.A. '90/93;

Dr. Michela Maifreni for a postdoctoral fellowship, A.A. '95/96;

PhD Student (Dr. Luca Simone Cocolin) A.A. '96/98;

T PhD Student (Dr. Lucilla Iacumin) A.A. 01/02;

PhD Student (Dr. Rosalinda Urso) A.A. 02/03;

PhD Student (Dr. Milena Osualdini) A.A. '06/07;

PhD student (dr. Marco Vendrame) A.A. 09/10;

PhD student (dr. Lucia Camprini) A.A. 13/14

PhD student (dr. Francesco Salini) A.A. 2019-

PhD student (dr. Michela Pellegrini) A.A. 2020-

Confirmed in the role of associate professor at the Faculty of Agriculture of the University of Udine, chair in Food Hygiene on 07/05/1991. For acquisition of the New Order of the Degree

Course in Food Technologies, at the Faculty of Agriculture of Udine, he opts for the chair in Food Microbiology (A.A. '93/94).

Eligible for the Competition in place as Ordinario Professor at the Faculty of Agriculture of the University of Florence - Disciplinary Sector G08B: Agri-food and Environmental Microbiology - published in the Supplement to the Journal no 25 of 30/3/1999. Called on 01/03/2000 at the Faculty of Agriculture of the University of Udine in the role of extraordinary professor, holder of the course of Food Microbiology.

Confirmed in the role of full professor on 01/03/2003.

He holds courses in Hygiene and Oenological Microbiology from 01/03/2000 to 01/03/2011.

He holds until the A.A. 2014/15 the course of Microbiological Analysis of Food.

He participates as supervisor in 110 degree theses, and as co-supervisor in 4 degree theses among the A.A. 1988 and 2020.

He is co-author of an international patent, as a discoverer of PCR primers to detect and identify *Listeria monocytogenes* in food (A.A. 1996).

He participates as a speaker or through posters at numerous national and international conferences.

Member of academic commissions •

Teaching staff of the Research Doctorate in Food Sciences (from I Cycle) •

Graduation Commission for the Degree Course in Viticulture and Oenology (since 1994) •

Graduation Commission for the Degree Course in Food Science and Technology (since 1988) •

Teaching staff of the Doctorate Food and Human Health (from the 1st Cycle). •

Director of the Science Library (CIB 7) of Agraria Faculty for 3 years.

Delegate of the Rector for Expo 2015. He organized 3 Congresses for Expo.

Author of numerous printed publications, of several chapters of national and international books.

Publications in international journals: 226

Proceedings in international congresses: 78

Publications in national journals: 263

Proceedings in national congresses: 67

National book chapters: 11

International book chapters: 11 H.

Index value: 48 (www.scopus.com).

Citations: 7032

Research activity

1) Head of the Local Project Unit MURST 2001 (D.M.n.10 of 23/01/01). "Study by molecular and conventional methods of microbial diversity at the level of species and of recurrent strains in food fermentations: The typical Friulian salami. Scientific coordinator: prof. Salvatore Coppola; U.O. prof. Giuseppe Comi.

2) Head of Local Project Unit CNR Law 449/97. A. 2002/2003 "Quality, Health and Safety of food production, treatment, packaging and logistics of fresh and/or processed products, coordinated proposal" Treatment of highly perishable fresh products to ensure their quality, healthiness and safety "(PROFSICURI). Project title U.O. : Identification of bacteria of food interest through innovative methods of PCR-REA, PCR-DGGE and PCR-TGGE. Scientific coordinator prof. Raffaele Coppola - U.O. prof. Giuseppe Comi

3) Obtains funding for the Friuli Venezia Giulia Region Project L.R. 03/98 art. 16: Characterization and enhancement of craft beers produced in the micro breweries of Friuli Venezia Giulia. A. 2002/04 - Scientific coordinator: prof. Giuseppe Comi.

4) Obtains financing for participation in the Friuli Venezia Giulia Region Project Fondi L.R. 11/2003 art. 11: Research Project "Innovation and optimization in the typical ham supply chain. A. 2005/2006 - Coordinator: prof. Edi Piasenter - U.O. prof. Giuseppe Comi.

5) Head of the CEE Local Project Unit (2003). 3) Head of the CEE Local Project Unit (2003). Scientific Disciplinary Area Agricultural and Veterinary Sciences. Title: Safety of traditional fermented sausages: Research on protective cultures and bacteriocins. CE Contract project n. ICA4-CT-2002-10037.

6) Head of Local Project Unit PRIN 2005 (Ministerial Decree n.219 of 22/12/2005/06). "Influence of essential oils on the growth, film-forming capacity and expression of genes involved in the process of formation of the microbial biofilm in *Listeria monocytogenes*". Scientific coordinator: dr. Lanciotti.

7) Obtains financing for participation in the Friuli Venezia Giulia Region Project Fondi L.R. 11/2003 art. 11: Research Project "Innovation and optimization in the typical ham supply chain. A. 2008/09 - Coordinator: prof. Edi Piasenter - U.O. prof. Giuseppe Comi.

8) Head of the Local Project Unit PRIN 2007 (Ministerial Decree n.1175 of 18/09/2007). "Study and biotechnological optimization of Pitina, a typical product based on sheep-goat, pork and wild animals from Friuli Venezia Giulia. Scientific coordinator: prof. Luigi Grazia - U.O. prof. Giuseppe Comi.

9) Co-Head of the Local Innovation Unit of the rainbow trout production chain of Friuli Venezia Giulia L. 11, aimed at improving total quality and better interaction with the environment. Responsible prof. M. Galeotti

10) Local Unit Manager for participation in the Friuli Venezia Giulia Fondi Region Project art. 17 Regional Law 10 November 2005 n. 26: Research Project "Innovation in the Agriculture and Fish farming supply chain - TIMOTRAC - Coordinator: prof. A. Sensidoni - U.O. prof. Giuseppe Comi.

11) Local Unit Manager of RESEARCH PROJECT (Regional Law n.30 / 2007, article 5, paragraphs 23 and 24) GENETIC QUALIFICATION OF PIGS AIMED AT THE VALORIZATION OF PRODUCTIONS INTENDED FOR THE PDO SAN DANIELE FRIULI HAM, THE PDO GRAN SUINO PADANO , TO THE PGI SAURIS, FRESH MEAT AND SAUSAGES OBTAINED AND RECOGNIZED WITH THE AQUA BRAND OF THE FRIULI VENEZIA GIULIA REGION. Coordinator prof. B. Stefanon.

12) Co-Head of the INTEREG – Italia-Croatia – Adriaaquanet, Interreg V-A Italy-Croatia CBC Programme 2014-2020 – Contract 2019-. Topic Sensorial and Hygiene quality improving of Sea Bass and Sea Bream and new products: smoked fish and hamburgers.

He had about 22 private funds by food Industries and food consortium (g.e. San Daniele Dry Cured Ham) (sausages, dry cured ham, fresh meat and meat products; milk and milk products and processed vegetables.

He is editorial board of the following international scientific journals:

Advanced studies in Biology – Hikari Ltd – <http://m-hikari.com/>

International Journal of Microbiology – Hindawi Publishing Company

<http://www.hindawi.com/>

Scientifica/Microbiology

<http://www.scientifica.com/editors/microbiology/>

"Journal of Microbiological Studies (Zeal Scienza).

<http://zealscienza.com/zealscienza/index.php/journal-of-microbiological-studies>

E.Microbiology. :<http://issrpublishing.com/emicrobiology/>

Microbiology – An International Journal.

<http://www.tsijournals.com/journals/microbiology-an-international-journal>

Microorganisms: <http://www.mdpi.com/journal/microorganisms/>

[Food Microbiology - Editorial Board - https://www.journals.elsevier.com/food-microbiology](http://www.journals.elsevier.com/food-microbiology)

He is [Associate Editor-in-chief of Microorganisms](#)

Attività di *reviewer* per le seguenti riviste scientifiche:

– *Journal of Food Science*

– *International Journal of Food Science and Technology*

– *International Journal of Food Microbiology*

- *Food Control*
- *Annals of Microbiology*
- *Food Microbiology*
- *Acta Alimentaria*

His scientific activity includes the study of meats, delicatessen products, fish products and other foods of animal and vegetable origin, regarding their biological and microbiological characteristics, conservation, determination of freshness, quality and technological problem. It studies public health issues and in particular pathogenic and opportunistic microorganisms. Research unconventional methods (impedometric, immunoenzymatic, P.C.R.) for the identification of microorganisms in food. It studies and researches microbial starters for the production of artisanal sausages. From grapes and musts, it researches and selects good fermenting yeasts for particular and/or guided fermentations in winemaking and brewery, apiculate yeasts for the production of low alcoholic beverages. He produces starters for wine fermentation. He controls the microbial quality in processed and fresh products of animal and vegetable origin and works in the field of application of HACCP systems in the food industries. He studies biomolecular techniques to identify microorganisms directly from food, to evaluate the biodiversity of species and to follow microorganisms during food fermentation. He studies and produces biomolecular methods and DGGE-TGGE-Polymerase Chain Reaction techniques to identify yeasts, pathogenic bacteria and to follow the fermentation of starters in food. He researches molecules to inactivate pathogens in food (essential oils, bacteriocins, etc.). He researches bacteria to use as starters for meat productions. He studies the probiotic activity of yeasts and lactic bacteria in animal productions. The study and characterization of the microbial population responsible for the fermentation of the marc, in relation to the production of higher alcohols and particular aromatic compounds; the production and optimization of molecular methods for the identification of altering bacteria directly in wine, such as *Brettanomyces/Dekkera* spp., without the aid of preliminary traditional microbiological sampling; the study of lactic bacteria in relation to the production of amines in wines; the study of stress response mechanisms to oxidative stress in the *Lactobacillus casei* group. Finally he studies food microbial spoilage including pathogenic bacteria.