

CURRICULUM VITAE ET STUDIORUM

Personal information:

Name	Pasquale
Last name	Filannino
Date of birth	April 9 th , 1986
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Current position:

- **(2021-on going)** Associate professor at the University of Bari “Aldo Moro” (Italy).

Previous positions/Education:

- **(2018-2021)** Tenure track researcher at the University of Bari “Aldo Moro” (Italy).
- **(November 2018)** Visiting researcher at the Free University of Bozen, Bozen (Italy).
- **(2014-2018)** Post-doctoral researcher at the University of Bari “Aldo Moro” (Italy).
- **(March-April 2017)** Visiting researcher at the University of Hamburg, Hamburg (Germany).
- **(2011-2014)** Ph.D. degree in Food Microbiology, Technology, Safety, and Chemistry - University of Bari (Italy).
- **(May-October 2013)** Visiting PhD student at the University of Alberta, Edmonton (Canada).

Area of expertise

His research work is focused on microbial systems biotechnology, fermented and functional foods, and microbial physiology. He is co-author of 56 publications in international journals indexed in Scopus and Web of Science, 6 chapters in international books, and 1 granted patent.

External appointments (sorted by most recent):

- **(2024-on going)** Member of the International Center on Food Fermentations (Bozen, Italy).
- **(2020-on going)** Member of the Steering Committee of the International Ph.D. School in “Food Engineering and Biotechnology” at the Free University of Bozen.
- **(2023-on going)** Member of the design and planning committee of the course “Advanced Technician for the Production of Beer (Brewmaster)” at the Higher Technological Institute (ITS Academy) Agri-Puglia.
- **(2022)** Evaluator of research projects for a competitive call launched by the University of Florence.
- **(2021)** Expert evaluator for the “Italian National Agency for the evaluation of universities and research institutes” (Evaluation of Research Quality 2015-2019).
- **(2021)** Evaluator of research projects for a competitive call launched by the University of Sassari and Foundation of Sardinia.
- **(2017-2019)** Scientific supervisor of postgraduate students at the Mediterranean Agronomic Institute of Bari.

Internal appointments to Departmental and University committees (sorted by most recent):

- **(2023-on going)** Member of the “Departmental joint teaching staff-student Committee”
- **(2020-on going)** Member (since 2020) and chief (since 2022) of the “Departmental Committee for the review and editing of the programs for the courses in Food Science and Technology”.
- **(2018-on going)** Member of the Management Board of the EIT Food Italian Hub for EIT RIS countries.
- **(2018-on going)** Member of the “Departmental Committee for orientation and advising in Food and Agricultural Sciences Programs”.
- **(2018-2021)** Reference teacher for the Master's Degree “Food Science and Technology”.

Awards and grants (sorted by most recent):

- **(2018)** Research grant from the Italian Society of Agro-Food and Environmental Microbiology for the project “Selection of complementary commercial enzymes and fructophilic lactic acid bacteria (FLAB) strains capable of fully degrading FODMAPs in wheat-derived products”.
- **(2017)** Research grant from the Federation of European Microbiological Societies for the project “Metabolism of phenolics by lactic acid bacteria: a comprehensive snapshot”.
- **(2016)** Best publication award for the year 2016 in the field of Food Microbiology from the Italian Society of Agro-Food and Environmental Microbiology for the paper “Filannino et al., 2016, Scientific reports, 6:27392”.

Teaching activities (sorted by most recent):

- **(2023-on going)** “Agrifood bioprocesses and advanced microbiology” (6 ECTS) – Bachelor's Degree “Industrial Biotechnology for Sustainable Development”.
- **(2021-on going)** “Biotechnologies for valorisation of wastes and by-products for food use” (3 ECTS) – Master's Degree “Food Science and Technology”.
- **(2017-on going)** “Starter Selection and Predictive Microbiology” (6 ECTS) – Master's Degree “Food Science and Technology”.
- **(2024)** “Food Microbiology: didactics and teaching methods” (3 ECTS) – Training courses for secondary school teachers.
- **(2023)** “Additives, Ingredients and Starters” – course “Advanced technicians in the field of dairy products and processed meat products” at the Higher Technological Institute (ITS Academy) Agroalimentare Puglia (25 hours).
- **(2018-2023)** “Food Microbiology” (6 ECTS) – Bachelor's Degree “Industrial and Agri-Food Biotechnologies”.
- **(2022)** “Innovative biotechnology for the production of functional foods and ingredients by microbial fermentation of fruit and vegetable derivatives” (0.25 ECTS) – Summer School “Biotechnological innovations to support the combination of «food and health»”.
- **(2019-2021)** “Food and human health” (1 ECTS) – Ph.D. School in "Soil and Food Sciences"
- **(2014)** “Case Studies in Quantification of Bioactive Compounds” (1 ECTS) – Postgraduate specialization degree programme in “Technician in Products Formulation and Management of Innovative Processes for the Food Industry”.

Main collaborations:

As shown by the list of publications recorded in Scopus or Web of Science, a significant proportion of them are co-authored with researchers from various international and national institutions. Main collaborations have been or are currently conducted with: Free University of Bozen (Italy), University of Alberta (Canada), Mediterranean Agronomic Institute (CIHEAM-MAIB), Istituto Superiore di Sanità (Italy).

Partnership in industrial innovation:

He worked on technology transfer to agro-food and pharmaceutical industries such as Giuliani S.p.A. (Milano, Italy) and Puratos NV (Groot-Bijgaarden, Belgium).

Granted Patents:

(2018) “Microbiological process for the production of bee bread” (International patent with extension in several countries: IT201800007229, WO/2020/016770, EP3823466, US20210268047, etc.). Exploited by Giuliani S.p.A.

Leadership roles in national and international projects (sorted by most recent):

(2023) [Principal Investigator] Fermenting metacommunities of food interest: an invaluable biodiversity asset to be maintained overtime in its wholeness and functionality - Micro4ever (PRIN - Research Projects of National Interest call – PNRR 2022) [total budget € 224,527; budget for unit € 86,075]

(2022) [Principal Investigator] Assembly of stable microbial consortia immobilised in cellulosic biofilms to guide fermentative processes in plant juices (POC PUGLIA FESR-FSE 2014/2020) [€ 35,836.74]

(2022) [Principal Investigator] Edible and functional coating films based on microbial polysaccharides and plant extracts to extend the shelf-life of raw or ready to eat fruit and vegetables (POC PUGLIA FESR-FSE 2014/2020) [€ 35,836.74]

(2022) [Head of Unit] “EXplainable Artificial Intelligence for the identification of personalised metabolic markers in Behçet's disease” (University competitive call Horizon Europe Seeds 2021) [project budget € 50,000].

(2022) [Head of Unit] “Future-proof bioactive peptides from food by-products: an eco-sustainable bioprocessing for tailored multifunctional foods – PROACTIVE” (PRIN - Research Projects of National Interest call - 2020) [total budget € 626,291; budget for unit € 132,117]

(2019-2022) [Head of Unit] “Let's produce new functional bakery products for people with digestive disorders – FBforPDD” (ERASMUS+ 2019) [total budget € 151,930; budget for unit € 20,246].

Editorship:

(2022-on going) Member of the Editorial Board of the journal *Frontiers in Microbiology*.

(2020-on going) Member of the Editorial Board of the journal *Foods*.

Peer review contributions:

He is regularly invited as referee by more than 30 international journals of food microbiology and food biotechnology.

Scientific Societies:

- (2015-on going) Member of the Italian Society of Agro-Food and Environmental Microbiology.

Scientific papers on international journals (sorted by most recent):

1. Ayed, L., M'hir, S., Nuzzolese, D., Di Cagno, R., & **Filannino, P.** (2024). Harnessing the Health and Techno-Functional Potential of Lactic Acid Bacteria: A Comprehensive Review. *Foods*, 13(10), 1538. (Q1)
2. Yaghoubi Khanghahi, M., Strafella, S., **Filannino, P.**, Minervini, F., & Crecchio, C. (2024). Importance of Lactic Acid Bacteria as an Emerging Group of Plant Growth-Promoting Rhizobacteria in Sustainable Agroecosystems. *Applied Sciences*, 14(5), 1798.
3. M'hir, S., Ayed, L., De Pasquale, I., Fanizza, E., Tlais, A. Z. A., Comparelli, R., Verni, M., Latronico, R., Gobbetti, M., Di Cagno, R., & **Filannino, P.** (2024). Comparison of Milk Kefirs Obtained from Cow's, Ewe's and Goat's Milk: Antioxidant Role of Microbial-Derived Exopolysaccharides. *Antioxidants*, 13(3), 335. (Q1)
4. Centurion, V. B., Bizzotto, E., Tonini, S., **Filannino, P.**, Di Cagno, R., Zampieri, G., & Campanaro, S. (2024). FEEDS, the Food waste biopEptiDe claSSifier: from microbial genomes and substrates to biopeptides function. *Current Research in Biotechnology*, 7, 100186. (Q1)
5. Tangaro, S., Lopalco, G., Sabella, D., Venerito, V., Novielli, P., Di Gilio, A., Palmisani, J., De Gennaro, G., **Filannino, P.**, Latronico, R., Bellotti, R., De Angelis, M., & Iannone, F. (2024). Unraveling the Microbiome-Metabolome Nexus: A Comprehensive Study Protocol for Personalized Management of Behçet's Disease Using Explainable Artificial Intelligence. *Frontiers in Microbiology*, 15, 1341152. (Q1)
6. Novielli, P., Romano, D., Magarelli, M., Bitonto, P. D., Diacono, D., Chiatante, A., Lopalco, G., Sabella, D., Venerito, V., **Filannino, P.**, Bellotti, R., De Angelis, M., Iannone, F., & Tangaro, S. (2024). Explainable Artificial Intelligence for Microbiome Data Analysis in Colorectal Cancer Biomarker Identification. *Frontiers in Microbiology*, 15, 1348974. (Q1)
7. Galli, B. D., Trossolo, E., Carafa, I., Squara, S., Caratti, A., **Filannino, P.**, Cordero, C., Gobbetti, C., & Di Cagno, R. (2024). Effectiveness of modified atmosphere and vacuum packaging in preserving the volatilome of Stelvio PDO cheese over time. *Food Chemistry*, 444, 138544. (Q1)
8. Tonini, S., Tlais, A. Z. A., Domingues Galli, B., Helal, A., Tagliazucchi, D., **Filannino, P.**, Zannini, E., Gobbetti, M., & Di Cagno, R. (2024). Lentils protein isolate as a fermenting substrate for the production of bioactive peptides by lactic acid bacteria and neglected yeast species. *Microbial Biotechnology*, 17, e14387. (Q1)
9. Tlais, A. Z. A., Trossolo, E., Tonini, S., **Filannino, P.**, Gobbetti, M., & Di Cagno, R. (2023). Fermented Whey Ewe's Milk-Based Fruit Smoothies: Bio-Recycling and Enrichment of Phenolic Compounds and Improvement of Protein Digestibility and Antioxidant Activity. *Antioxidants*, 12(5), 1091. (Q1)
10. Cappello, C., Tlais, A. Z. A., Acin-Albiac, M., Lemos Junior, W. J. F., Pinto, D., **Filannino, P.**, Rinaldi, F., Gobbetti, M., Di Cagno, R. (2023). Identification and Selection of Prospective Probiotics for Enhancing Gastrointestinal Digestion: Application in Pharmaceutical Preparations and Dietary Supplements. *Nutrients*, 15(6), 1306. (Q1)
11. Polo, A., Tlais, A. Z. A., **Filannino, P.**, Da Ros, A., Arora, K., Cantatore, V., Vincentini, O., Nicolodi, A., Nicolodi R., Gobbetti, M., Di Cagno, R. (2023). Novel Fermented Ice Cream Formulations with Improved Antiradical and Anti-Inflammatory Features. *Fermentation*, 9(2), 117. (Q2)
12. Arora, K., Tlais, A. Z. A., Augustin, G., Grano, D., **Filannino, P.**, Gobbetti, M., & Di Cagno, R. (2023). Physicochemical, nutritional, and functional characterization of gluten-free ingredients and their impact on the bread texture. *LWT*, 114566. (Q1)
13. Cappello, C., Acin-Albiac, M., Pinto, D., Polo, A., **Filannino, P.**, Rinaldi, F., Gobbetti, M., Di Cagno, R. (2023). Do nomadic lactobacilli fit as potential vaginal probiotics? The answer lies in a successful selective multi-step and scoring approach. *Microbial Cell Factories*, 22(1), 1-15. (Q1)
14. Fiorino, G. M., Tlais, A. Z. A., Losito, I., **Filannino, P.***, Gobbetti, M., & Di Cagno, R. (2023). Triacylglycerols hydrolysis and hydroxy-and epoxy-fatty acids release during lactic fermentation of plant matrices: an extensive study showing inter-and intra-species capabilities of lactic acid bacteria. *Food Chemistry*, 135552. (Q1) *Corresponding author

15. Tlais, A. Z. A., Rantsiou, K., **Filannino, P.***, Cocolin, L. S., Cavoski, I., Gobbetti, M., & Di Cagno, R. (2023). Ecological linkages between biotechnologically relevant autochthonous microorganisms and phenolic compounds in sugar apple fruit (*Annona squamosa* L.). *International Journal of Food Microbiology*, 110057. **(Q1) *Corresponding author**
16. Tlais, A. Z. A., Lemos Junior, W. J. F., **Filannino, P. ***, Campanaro, S., Gobbetti, M., & Di Cagno, R. (2022). How Microbiome Composition Correlates with Biochemical Changes during Sauerkraut Fermentation: a Focus on Neglected Bacterial Players and Functionalities. *Microbiology Spectrum*, e00168-22. **(IF 3.7–Q2) *Corresponding author**
17. Tlais, A. Z. A., Polo, A., **Filannino, P.**, Cantatore, V., Gobbetti, M., & Di Cagno, R. (2022). Biofilm formation as an extra gear for *Apilactobacillus kunkeei* to counter the threat of agrochemicals in honeybee crop. *Microbial Biotechnology*. <https://doi.org/10.1111/1751-7915.14051>. **(IF 5.7 – Q1)**
18. Ameer, H., Cantatore, V., **Filannino, P.***, Cavoski, I., Nikoloudaki, O., Gobbetti, M., & Di Cagno, R. (2022). Date-seeds flour used as value added ingredient for wheat sourdough bread: an example of sustainable bio recycling. *Frontiers in Microbiology*, 13:873432. **(IF 8.1– Q1) *Corresponding author**
19. Tlais, A. Z. A., Kanwal, S., **Filannino, P.***, Albiac, M. A., Gobbetti, M., & Di Cagno, R. (2022). Effect of sequential or ternary starters-assisted fermentation on the phenolic and glucosinolate profiles of sauerkraut in comparison with spontaneous fermentation. *Food Research International*, 156:111116. **(Q1) *Corresponding author**
20. Acin-Albiac, M., **Filannino, P.**, Coda, R., Rizzello, C. G., Gobbetti, M., & Di Cagno, R. (2022). How water-soluble saccharides drive the metabolism of lactic acid bacteria during fermentation of brewers' spent grain. *Microbial Biotechnology*, 15(3):915–930. **(IF 5.7 – Q1)**
21. Di Cagno, R., **Filannino, P.***, & Gobbetti, M. (2021). Microbial Metabolic Pathways and the “Fermented Plant Foods—Human Health” Axis. *Foods*, 10:1105. **(IF 5.561– Q1) *Corresponding author**
22. Acin-Albiac, M., **Filannino, P.**, Arora, K., Da Ros, A., Gobbetti, M., & Di Cagno, R. (2021). Role of lactic acid bacteria phospho- β -glucosidases during the fermentation of cereal by-products. *Foods*, 10(1):97. **(IF 5.561 – Q1)**
23. **Filannino, P.***, Di Cagno, R., Vincentini, O., Pinto, D., Polo, A., Maialetti, F., Porrelli, A., Gobbetti, M. (2021). Nutrients bioaccessibility and anti-inflammatory features of fermented bee pollen: a comprehensive investigation. *Frontiers in Microbiology*, 12:622091. **(IF 6.064 – Q1) *Corresponding author**
24. **Filannino, P.***, Di Cagno, R., Gambacorta, G., Tlais, A. Z. A., Cantatore, V., & Gobbetti, M. (2021). Volatilome and bioaccessible phenolics profiles in lab-scale fermented bee pollen. *Foods*, 10(2):286. **(IF 5.561– Q1) *Corresponding author**
25. M'hir, S., **Filannino, P.**, Mejri, A., Tlais, A. Z. A., Di Cagno, R., Ayed, L. (2021). Functional exploitation of carob, oat flour, and whey permeate as substrates for a novel kefir-kike fermented beverage: an optimized formulation. *Foods*, 10(2):294. **(IF 5.561– Q1)**
26. Tlais, A. Z., Da Ros, A., **Filannino, P.**, Vincentini, O., Gobbetti, M., & Di Cagno, R. (2021). Biotechnological re-cycling of apple by-products: a reservoir model to produce a dietary supplement fortified with biogenic phenolic compounds. *Food Chemistry*, 336:127616. **(IF 9.231 – Q1)**
27. Acín Albiac, M., Di Cagno, R., **Filannino, P.***, Cantatore, V., Gobbetti, M. (2020). How fructophilic lactic acid bacteria may reduce the FODMAPs content in wheat-derived baked goods: a proof of concept. *Microbial Cell Factories*, 19:182. **(IF 5.328 – Q1) *Corresponding author**
28. Acin-Albiac, M., **Filannino, P.**, Gobbetti, M., & Di Cagno, R. (2020). Microbial high throughput phenomics: the potential of an irreplaceable omics. *Computational and Structural Biotechnology Journal*, 18:2290-2299. **(IF 7.271 – Q1)**
29. Tlais, A. Z. A., Fiorino, G. M., Polo, A., **Filannino, P.**, & Di Cagno, R. (2020). High-value compounds in fruit, vegetable and cereal byproducts: An overview of potential sustainable reuse and exploitation. *Molecules*, 25(13):2987. **(IF 4.411 – Q1)**
30. Di Cagno, R., **Filannino, P.***, Cantatore, V., Polo, A., Celano, G., Martinovic, A., Cavoski, I., & Gobbetti, M. (2020). Design of potential probiotic yeast starters tailored for making a cornelian cherry (*Cornus mas* L.) functional beverage. *International Journal of Food Microbiology*, 323:108591. **(IF 5.277 – Q1) *Corresponding author**
31. **Filannino, P.**, Tlais, A. Z., Morozova, K., Cavoski, I., Scampicchio, M., Gobbetti, M., & Di Cagno, R. (2020). Lactic acid fermentation enriches the profile of biogenic fatty acid derivatives of Avocado fruit (*Persea americana* Mill.). *Food Chemistry*, 317:126384. **(IF 7.514 – Q1)**

32. Gaur, G., Oh, J. H., **Filannino, P.**, Gobbetti, M., van Pijkeren, J. P., Gänzle, M. G. 2020. Genetic determinants of hydroxycinnamic acid metabolism in heterofermentative lactobacilli. *Applied and Environmental Microbiology*, 86:e02461-19. **(IF 4.792 – Q1)**
33. Cantatore, V., **Filannino, P.***, Giuseppe, G., De Pasquale, I., Pan, S., Gobbetti, M., & Di Cagno, R. 2019. Lactic acid fermentation to re-cycle apple by-products for wheat bread fortification. *Frontiers in Microbiology*, 10:2574. **(IF 4.236 – Q1) *Corresponding author**
34. Di Cagno, R., **Filannino, P.***, Cantatore, V., Gobbetti, M. 2019. Novel solid-state fermentation of bee-collected pollen emulating the natural fermentation process of bee bread. *Food Microbiology*, 82:218-230. **(IF 4.155 – Q1) *Corresponding author**
35. **P. Filannino**, R. Di Cagno, A.Z.A. Tlais, V. Cantatore, M. Gobbetti. 2019. Fructose-rich niches traced the evolution of lactic acid bacteria toward fructophilic species. *Critical Reviews in Microbiology*, DOI: 10.1080/1040841X.2018.1543649. **(IF 7.349 – Q1)**
36. R. Di Cagno, **P. Filannino***, O. Vincentini, V. Cantatore, I. Cavoski, M. Gobbetti. 2019. Fermented *Portulaca oleracea* L. Juice: A Novel Functional Beverage with Potential Ameliorating Effects on the Intestinal Inflammation and Epithelial Injury. *Nutrients*, 11:248. **(IF 4.546 – Q1) *Corresponding author**
37. L.A.A. Menezes, F. Minervini, **P. Filannino**, M.L.S. Sardaro, M. Gatti, J. De Dea Lindner. 2018. Effects of Sourdough on FODMAPs in Bread and Potential Outcomes on Irritable Bowel Syndrome Patients and Healthy Subjects. *Frontiers in Microbiology*, 9:1972. **(IF 4.259 – Q1)**
38. **Filannino, P.**, De Angelis, M., Di Cagno, R., Gozzi, G., Riciputi, Y., Gobbetti, M. 2018. How *Lactobacillus plantarum* shapes its transcriptome in response to contrasting habitats. *Environmental Microbiology*, 20(10):3700-3716. **(IF 5.147 – Q1)**
39. Pontonio, E., Di Cagno, R., Tarraf, W., **Filannino, P.**, De Mastro, G., & Gobbetti, M. 2018. Dynamic and assembly of epiphyte and endophyte lactic acid bacteria during the life cycle of *Origanum vulgare* L. *Frontiers in Microbiology*, 9:1372. doi: 10.3389/fmicb.2018.01372. **(IF 4.259 – Q1)**
40. **Filannino, P.**, Di Cagno, R., Gobbetti, M. (2018). Metabolic and functional paths of lactic acid bacteria in plant foods: get out of the labyrinth. *Current Opinion in Biotechnology*, 49:64–72. **(IF 8.083 – Q1)**
41. Gobbetti, M., Pontonio, E., **Filannino, P.**, Rizzello, C. G., De Angelis, M., & Di Cagno, R. 2018. How to improve the gluten-free diet: The state of the art from a food science perspective. *Food Research International*, 110:22–32. **(IF 3.579 – Q1)**
42. **Filannino, P.**, Di Cagno, R., Trani A., Cantatore, V., Gambacorta, G., Gobbetti, M. 2017. Lactic acid fermentation enriches the profile of biogenic compounds and enhances the functional features of *Portulaca oleracea* L. *Journal of Functional Foods*, 39:175–185. **(IF 3.470 – Q1)**
43. R. Di Cagno, **P. Filannino***, M. Gobbetti. 2017. Lactic acid fermentation drives the optimal volatile flavor-aroma profile of pomegranate juice. *International Journal of Food Microbiology*, 248:56–62. **(IF 3.451 – Q1) *Corresponding author**
44. Di Cagno, R., **Filannino, P.***, Cavoski, I., Lanera, A., Mohamed Hassanin, B.M., Gobbetti, M. 2017. Bioprocessing technology to exploit organic palm date (*Phoenix dactylifera* L. cultivar Siwi) fruit as a functional dietary supplement. *Journal of Functional Foods*, 31:9-19. **(IF 3.470 – Q1) *Corresponding author**
45. **Filannino, P.**, Di Cagno, R., Addante, R., Pontonio, E., & Gobbetti, M. 2016. Metabolism of fructophilic lactic acid bacteria isolated from *Apis mellifera* L. bee-gut: a focus on the phenolic acids as external electron acceptors. *Applied and Environmental Microbiology*, 82(23):6899-6911. **(IF 3.807 – Q1)**
46. Pontonio, E., Rizzello, C. G., Di Cagno, R., Dousset, X., Clément, H., **Filannino, P.**, Bernard Onno, Gobbetti, M. 2016. How organic farming of wheat may affect the sourdough and the nutritional and technological features of leavened baked goods. *International Journal of Food Microbiology*, 239:44-53. **(IF 3.339 – Q1)**
47. R. Di Cagno, **P. Filannino***, O. Vincentini, A. Lanera, I. Cavoski, M. Gobbetti. 2016. Exploitation of *Leuconostoc mesenteroides* strains to improve shelf life, rheological, sensory and functional features of prickly pear (*Opuntia ficus-indica* L.) fruit puree. *Food Microbiology*, 59:176-189. **(IF 3.759 – Q1) *Corresponding author**
48. **P. Filannino**, R. Di Cagno, C. Crechchio, C. De Virgilio, M. De Angelis, M. Gobbetti 2016. Transcriptional reprogramming and phenotypic switching associated with the adaptation of *Lactobacillus plantarum* C2 to plant niches. *Scientific reports*, 6:27392. **(IF 4.259 – Q1)**
49. **P. Filannino**, I. Cavoski, N. Thligene, O. Vincentini, M. De Angelis, M. Silano, M. Gobbetti, R. Di Cagno. 2016. Lactic acid fermentation of cactus cladodes (*Opuntia ficus-indica* L.) generates flavonoid

derivatives with antioxidant and anti-inflammatory properties. PloS one, 11(3), e0152575. (IF 2.806 – Q1)

50. J. A. Curiel, D. Pinto, B. Marzani, **P. Filannino**, G. A. Farris, M. Gobbetti, C. G. Rizzello. 2015. Lactic acid fermentation as a tool to enhance the antioxidant properties of *Myrtus communis* berries. Microbial Cell Factories, 14:67. (IF 3.744 – Q1)
51. **P. Filannino**, Y. Bai, R. Di Cagno, M. Gobbetti, M. G. Gänzle. 2015. Metabolism of phenolic compounds by *Lactobacillus* spp. during fermentation of cherry juice and broccoli puree. Food Microbiology, 46:272–279. (IF 3.682 – Q1)
52. **P. Filannino**, M. Gobbetti, M. De Angelis, R. Di Cagno. 2014. Hydroxycinnamic acids used as external acceptors of electrons: an energetic advantage for strictly hetero-fermentative lactic acid bacteria. Applied and Environmental Microbiology, 80:7574–7582. (IF 3.668 – Q1)
53. **P. Filannino**, G. Cardinali, C. G. Rizzello, S. Buchin, M. De Angelis, M. Gobbetti, R. Di Cagno. 2014. Metabolic responses of *Lactobacillus plantarum* strains during fermentation and storage of vegetable and fruit juices. Applied and Environmental Microbiology, 80:2206–2215. (IF 3.668 – Q1)
54. C.G. Rizzello, **P. Filannino**, R. Di Cagno, M. Calasso, M. Gobbetti. 2014. Quorum-sensing regulation of constitutive plantaricin by *Lactobacillus plantarum* strains under a model system for vegetables and fruits. Applied and Environmental Microbiology, 80:777–787. (IF 3.668 – Q1)
55. C.G. Rizzello, R. Coda, D. Sánchez Macías, D. Pinto, B. Marzani, **P. Filannino**, G. Giuliani, V. M. Paradiso, R. Di Cagno, and M. Gobbetti. 2013. Lactic acid fermentation as a tool to enhance the functional features of *Echinacea* spp. Microbial Cell Factories, 12:44. (IF 4.25 – Q1)
56. **P. Filannino**, L. Azzi, I. Cavoski, O. Vincentini, C.G. Rizzello, M. Gobbetti, R. Di Cagno. 2013. Exploitation of the health-promoting and sensory properties of organic pomegranate (*Punica granatum* L.) juice through lactic acid fermentation. International Journal of Food Microbiology, 163:184–192. (IF 3.155 – Q1)

Book chapters (sorted by most recent):

1. Latronico, R., & **Filannino, P.** (2024). Phenolic Compounds and In Vitro Antioxidant Activity. In Basic Methods and Protocols on Sourdough (pp. 165-173). New York, NY: Springer US.
2. R. Di Cagno, **P. Filannino**, M. Acín-Albiac, and M. Gobbetti. 2021. 3.09 - *New Insights Into Lactic Acid Bacteria Fermentation of Plant Foods Through Complementary Omics* In: Innovative Food Processing Technologies: A Comprehensive Review, pp. 157-164 (Reference Module in Food Sciences) (Eds. Kai Knoerzer and Kasiviswanathan Muthukumarappan). Elsevier. <https://doi.org/10.1016/B978-0-08-100596-5.23043-6>.
3. R. Di Cagno, **P. Filannino**, M. Gobbetti. 2017. *Lactic acid fermentation of smoothies and juices*. In: Lactic Acid Fermentation of Fruits and Vegetables, pp. 269-284 (Ed. S. Paramithiotis). CRC Press, Boca Raton. ISBN 978-149872693-1; 978-149872690-0. DOI: 10.1201/9781315370378.
4. R. Di Cagno, **P. Filannino**, M. Gobbetti. 2016. *Fermented Foods: Fermented Vegetables and Other Products*. In: The Encyclopedia of Food and Health, vol. 2, pp. 668-674, 3rd edition (Eds. Benjamin Caballero, Paul Finglas, Fidel Toldrá). Oxford, Academic Press. ISBN: 978-012384953-3; 978-012384947-2. DOI: 10.1016/B978-0-12-384947-2.00284-1.
5. R. Di Cagno, **P. Filannino**, M. Gobbetti. 2016. *Novel fermented fruit and vegetable based products*. In: Novel Food Fermentation Technologies, pp. 279-291 (Eds. K. S. Ojha, B. K. Tiwari). Springer International Publishing. ISBN: 9783319424552. DOI: 10.1007/978-3-319-42457-6_13.
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1. **P. Filannino**. Transcriptomic and metabolic flexibility of *Lactobacillus plantarum* under different ecological pressures. 5th International Conference on Microbial Diversity 2019 – Drivers of microbial diversity (MD2019), pp. 79-80. Catania, Italy, 25-27 September 2019. ISBN 978-88-943010-1-4.
2. **P. Filannino**. Metabolism of fructophilic lactic acid bacteria isolated from the *Apis mellifera* L. beehive: zooming on the phenolic acids. 4th International Conference on Microbial Diversity 2017 – Drivers of microbial diversity (MD2017), pp. 244–245. Bari, Italy, 24–26 October 2017. ISBN 978-88-943010-0-7.

3. **P. Filannino.** A comprehensive snapshot of plant niche environments sensing and adaptive regulation models for *Lactobacillus plantarum* C2 through whole transcriptome and phenotypic microarray. 3rd International Conference on Microbial Diversity 2015 – The Challenge of Complexity (MD2015), pp. 160–161. Perugia, Italy, 27-29 October 2015. ISBN 979-12-200-0499-2.