

PERSONAL INFORMATION

Maria Calasso

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CURRENT POSITION

June 2021 – to date, Associate Professor in Agricultural, Food and Environmental Microbiology (AGRI-08/A)
April 2024 – to date interim Coordinator of the Bachelor course in Sciences for the Valorisation of Gastronomic Heritage class L-
GASTR

ADDITIONAL RELEVANT POSITIONS

April 2009 – May 2021, Researcher (permanent position) in Agricultural Microbiology (SSD AGR/16)

RESEARCH FIELD

Meta-omics approaches to study the food fermentations and microbial diversity; Fermentations as tools for making traditional and innovative foods; Innovative processes for the valorisation of products and by-products of the agri-food sector; Food processing in laboratory scale; Natural antimicrobial compounds for food preservation; Molecular microbiology and biotechnology of lactic acid bacteria; Selection and development of starter cultures for fermented products; The food - human gut microbiome axis; Human gut microbiota analysis through molecular culture-independent approaches

EDUCATION AND TRAINING

- 2007 –2009 PhD in Food Microbiology, Safety and Chemistry
University of Bari, Italy
- 2006 Master's degree in Agri-Food Biotechnology 110/ 110 cum laude
University of Bari, Italy
- 2004 Bachelor's degree in Biotechnology for Agri-Food productions 110/ 110 cum laude
University of Bari, Italy

PERSONAL SKILLS

- Mother tongue Italian
- Other languages English (Level B1, speaking and writing)

ADDITIONAL INFORMATION

Publications and main indexes

Total number of publications in peer-review journals: 63
H-Index: 2 (Scopus)
Google Scholar Page: https://scholar.google.it/citations?hl=en&user=kUsvvVIAAAAJ&view_op=list_works&sortby=pubdate
web site: <http://www.uniba.it/docenti/calasso-maria>
Scopus: <https://www.scopus.com/authid/detail.uri?authorId=24333910500>
ORCID: <https://orcid.org/0000-0003-2500-8650>
March 2023 National Scientific Qualification (ASN) for Full Professor Position - Sector: 07/11 Agricultural, Food and Environmental Microbiology (AGRI-08/A, ex Agricultural Microbiology SSD AGR/16)

Last 10 publications

- Calasso, M., Lisi, A., Ressa, A., ... Vacca, M., De Angelis, M.** Incorporating Fresh Durum Wheat Semolina Pasta Fortified with Cardoncello (*Pleurotus eryngii*) Mushroom Powder as a Mediterranean Diet Staple. *Antioxidants*, 2025, 14(3), 284
- Calabrese, F. M., Caruso, E. A., De Nunzio, V., Celano, G., Pinto, G., Cofano, M., ... **Calasso M., ... & Notarnicola, M.** (2024). Metatranscriptomics and Metabolomics Profiles in Metabolic Dysfunction-Associated Fatty Liver Disease Patients on a "Navelina" Orange-Enriched Diet. *Nutrients*, 16(20), 3543.
- Pontonio, E., Perri, G., **Calasso, M., ... Verni, M., Rizzello, C.G.** Unveiling the impact of traditional sourdough propagation methods on the microbiological, biochemical, sensory, and technological properties of sourdough and bread: a comprehensive first study. *Applied Food Research*, 2025, 5(1), 101037
- Vacca, M., Celano, G., Serale, N., Costantino, G., Calabrese, F. M., **Calasso, M., & De Angelis, M.** (2024). Dynamic microbial and metabolic changes during Apulian Caciocavallo cheese-making and ripening produced according to a standardized protocol. *Journal of Dairy Science*. In Press, Journal Pre-proof. <https://doi.org/10.3168/jds.2023-24049>
- Khalil, M., Piccapane, F., Vacca, M., Celano, G., Mahdi, L., Perniola, V., Apa C, Annunziato A., Iacobellis I., Procino G., Calasso M., De Angelis M., Portincasa, P. (2024). Nutritional and Physiological Properties of *Thymra spicata*: In Vitro Study Using Fecal Fermentation and Intestinal Integrity Models. *Nutrients*, 16(5), 588.
- Vacca, M., Khalil, M., Rampino, A., ... Calasso M... Portincasa P. Agreeability and gastrointestinal motility responses to fully characterized experimental pasta enriched in wheat by-products. *Journal of Functional Foods* 2024, 123, 106598.
- Calasso, M., Ressa, A., Calabrese, F. M., Minervini, F., & De Angelis, M. (2023). Microbial ecology, biochemical and nutritional features in sprouted composite type I sourdough made of wheat and blend flours. *LWT*, 187, 115285.
- Limongelli, R., Minervini, F., **Calasso, M.** Fermentation of pomegranate matrices with *Hanseniaspora valbyensis* to produce a novel food ingredient *LWT*, 2023, 180, 114687

Vacca, M., Pinto, D., Annunziato, A., Ressa A., **Calasso, M.**, Pontonio, E., Celano, G., De Angelis, M. Gluten-Free Bread Enriched with Artichoke Leaf Extract In Vitro Exerted Antioxidant and Anti-Inflammatory Properties Antioxidants, 2023, 12(4), 845

Calasso, M., Marzano, M., Caponio, G.R., ..., De Angelis, M., De Leo, F. Shelf-life extension of leavened bakery products by using bio-protective cultures and type-III sourdough. LWT, 2023, 177, 114587

Main projects (last 5 years)

April 2023 – 2026, Unit Responsible for the **project B4HT** - "Box for Health by Tradition & Innovation: promoting sustainable Mediterranean diet by Healthy Foods - B4HT" Call Partnership for Research and Innovation in the Mediterranean Area - PRIMA (call: Section 2 – Multi-topic 2022, Thematic Area 3 - Agri-Food value chain: Topic 2.3.1 (RIA) Enabling the transition to healthy and sustainable dietary behavior

March 2023 – 2026, Lead profile for the LEAFLET, BARONESS, PASSION projects, Spoke 4 Food quality and nutrition: to push towards sustainable and tailored food and nutrition - Project funded under the National Recovery and Resilience Plan (NRRP), Mission 4 Component 2 Investment 1.3 - Call for tender No. 341 of 15 March 2022 of Italian Ministry of University and Research funded by the European Union - NextGenerationEU; Project code PE00000003, Concession Decree No. 1550 of 11 October 2022 adopted by the Italian Ministry of University and Research, **Project title "ON Foods** - Research and innovation network on food and nutrition Sustainability, Safety and Security - Working ON Foods"

May 2022-2025, Associated Investigator (research Unit UNIBA) for the PROJECT **PRIN 2020 Prot. 2020NRKHAJ** "Protected Designation of Origin (PDO) or non-PDO cheeses: the interplay of consumer preferences and cheeseomics"

March 2023 – september 2024, Principal Investigator, Strategie innovative per la produzione di prodotti lattiero caseari freschi ad elevata shelf-life (**InnovaFresc**) - MISE, in co-partnership with Delizia SpA (Noci, IT)

Nov 2022 - 2025, Principal Investigator in the Collaboration agreement with Martimucci SpA (Gravina in Puglia, IT) **InnoPasta**: Innovazione di prodotto e di processo nel settore della pasta fresca PROGRAMMI INTEGRATI DI AGEVOLAZIONE PIA MEDIE IMPRESE FSC - cup B75H22001050007

Nov 2020 - date, Collaboration agreement with Andriani SpA (Gravina in Puglia, IT), member of the research unit, Studio del potenziale funzionale della pasta gluten-free a base di legumi o grano saraceno (component)

Patent

2025. Co-author of a patent with national and international extension. M Andriani, R Labarbuta, G Inghilterra, M De Angelis, M Calasso, ... Lentil pasta and method for its preparation. US Patent App. 18/666,909

2011. Co-author of a patent with national and international extension (RM2010A000004 and WO/2011/086589), in collaboration with the pharmaceutical industry Giuliani spa (Milan, IT) Process for the preparation of a biomass comprising plantaricin and uses thereof in medical field.

Teaching activities and

Academic Years from 2024/2025 to date: Fermentation in Gastronomy (60h/y) Bachelor course in Sciences for the Valorisation of Gastronomic Heritage L-GASTR, University of Bari Aldo Moro

PhD supervision

Academic Years from 2016/2017 to date: Ecophysiology and Control of food related microorganisms (60h/y) Bachelor course in Food Science and Technology, University of Bari Aldo Moro

Academic Years from 2018/2019 to date: Microbiology (57h/y) Bachelor course Industrial and Agri-Food Biotechnology, University of Bari Aldo Moro

Academic Years from 2009/2010 to 2023/2024: Advanced Microbiological Methodologies (30h/year), in the Master course in Food Science and Technology, University of Bari Aldo Moro

Academic Years from 2009/2010 to 2023/2024: Environmental Microbiology (30h/y), in the Master course in Sustainable Development of Mediterranean Rural Systems, University of Bari Aldo Moro

Academic Years from 2009/2010 to 2011/2012: Forest Microbiology (30h/y) Bachelor course in Forest and Environmental Sciences, University of Bari Aldo Moro

Teaching activity in the Higher Technical Education courses

Supervisor of about 65 Bachelor and 35 Master thesis, University of Bari Aldo Moro

Teaching activity in PhD on "Soil and Food Sciences" course, University of Bari Aldo Moro

Teaching activity in the Active Training Internship Course (TFA) for secondary school teachers

PhD Supervisor for 10 students of the Doctorate in Soil and Food Sciences UNIBA, XXVI – XXVIII – XXX – XXXII- XXXIII – XXXIV – XXXV – XXXVI – XXXVII cycle).

Honours and awards

Best student award of the ex-Faculty of Biotechnological Sciences of the University of Bari for the 2004/2005 academic year and delivery of the University's bronze seal

VQR 2004-2010 evaluation results: excellent

VQR 2011-2014 evaluation results: excellent

VQR 2015-2019 evaluation results: excellent

Editorial activity

Review Editor in Food Microbiology Journal, specialty section of Frontiers in Microbiology and Frontiers in Nutrition (IF 6,064; Q1 - MICROBIOLOGY)
Editor in Italian Journal of Food Sciences, section of Microbiology (IF 3,0; Q2 – FOOD SCIENCE)
Editorial board of the volume containing the proceedings of the XIX Workshop on the Developments in the Italian PhD Research on Food Science, Technology and Biotechnology (ISBN 978-88-88793-48-1)
Editorial board of the volume containing the proceedings of the 4th International Conference on Microbial Diversity 2017 (ISBN 978-88-943010-0-7)

Memberships and managerial activities

2024 - 2026, Delegate of the Director of the Dep. Soil, Plant and Food Sciences University of Bari for Communication and Digital Innovation

2024 – to date, *interim* Coordinator for the Bachelor course: Sciences for the Valorisation of Gastronomic Heritage L-GASTR, University of Bari Aldo Moro

2023 – to date, Director of the Training courses for the qualification to teach in secondary schools as defined by the Prime Ministerial Decree of 4 August 2023 for the class B020 LAB SERV ENOGASTRON, SETT CUCINA activated at the University of Bari Aldo Moro

2018 – to date, Member of the Italian Hub for EIT (European Institute of Innovation and Technology) Food.

2010 to date, Member of the Academic Board of the Research Doctorate in Soil and Food Sciences (formerly Microbiology, Technology, Health and Food Chemistry), doctorate DOT1302942, UNIBA

2010 – to date, Member of the National Scientific Association "Italian Society of Agricultural, Food and Environmental Microbiology SIMTREA"

2009, Founding member of the academic spin-off company BiocomLAB s.r.l (Biogenic compounds Lactic Acid Bacteria)

Significant career breaks

Maternity leave: from 29 may to 29 october 2015 (5 months)
Maternity leave: from 22 november 2018 to 25 april 2019 (5 months)
Date
07 /10 /2025
sottoscritto ai sensi dell'art. 45, 46 e 75 del DPR n. 445/2000