PERSONAL INFORMATION	Marco Esti
	Via San Camillo De Lellis snc, Viterbo
	+393356467557
	esti@unitus.it
	Sex Male| Date of birth 11th June 1960| Nationality Italian

CURRENT POSITION	Full Professor
SSD	AGR/15
RESEARCH TOPICS / EXPERIENCES	▪ Fermented beverages ▪ Food quality ▪ Food enzymes ▪ Natural pigments ▪

SCIENTIFIC / TECHNICAL QUALIFICATION *(source: Scopus)*	▪ H-index:	▪ 35
	▪ No. publications:	▪ 107
	▪ No. citations:	▪ 3363

EDUCATION AND TRAINING

1986	Master's degree, Economics of the Agro-Food System - Cattolica University of Milano and Piacenza
1985	Master's degree in Agricultural Sciences at the University Federico II (Naples, Italy) (110 cum laude)

WORK EXPERIENCE

2001-2015	Associate Professor at the Faculty of Agriculture, Tuscia University (Viterbo, Italy);
1991-2000	Researcher (permanent position) at the Faculty of Agriculture, Molise University (Campobasso, Italy)

MAIN ROLES AND RESPONSIBILITIES

From 2020	Member of the Quality Assurance Committee of Tuscia University, (Viterbo, Italy)
From 2006 To 2017	Coordinator of the Ph.D. Course on Food Biotechnology, Tuscia University (Viterbo, Italy)
From 2014 To 2016	Member of the Scientific Research Committee of Tuscia University (Viterbo, Italy);
2015	Delegate of the Rector (Tuscia University, Viterbo, Italy) for EXPO 2015;
From 2012 To 2015	Tuscia Representative member of Consortium Italian Biocatalysis Center;
From 2001 To 2004	Coordinator of the Degree Course on Viticulture and Oenology (Velletri, Tuscia University - Viterbo, Italy)

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TEACHING EXPERIENCE

From 2004 To 2022	Professor of Oenology (70 hours per year) and Enzymatic Technology for Food Industry (50 hours per year) at Tuscia University (Viterbo, Italy);
From 2001 To 2013	Contract Professor of Food Technology and Food Storage Technologies at the University of Rome II – Tor Vergata (Rome, Italy);
From 1994 To 2002	Contract Professor of Food Packaging and distribution technologies, Oenology and Food Biotechnology at Molise University (Campobasso, Italy).

MAIN RESEARCH EXPERIENCE

2021-2023	Project Title: Immobilized enzymes for the sustainable stabilization of wine and beer. Funding source: Lazio Region. Scientific Project Coordinator
2020-2023	Project Title: Innovative coatings and monitoring of aluminum release from disposable containers. Funding source: Cuki Cofresco SpA . Scientific Project Coordinator
2019-2021	Project Title: Innovative enzymatic approaches for sustainable beer clarification. Funding source: Lazio Region. Scientific Project Coordinator
2011-2015	Project Title: Enzymatic bioreactors for wine detoxification. Funding source: Ministry of Agricultural Food and Forestry Policies. Scientific Project Coordinator
2010-2011	Project Title: Characterization of cistein beta-lyase activity of different yeast strains. Funding source: Minister of the Research and University, PRIN 2008 Research Unit Coordinator
2008-2010	Project Title: Immobilized enzymes for wine detoxification. Funding source: Ministry of Agricultural Food and Forestry Policies Scientific Project Coordinator
2002-2005	Project Title: Free enzymes for wine detoxification. Funding source: Ministry of Agricultural Food and Forestry Policies Scientific Project Coordinator

HONOURS, AWARDS, MEMBERSHIPS, OTHER QUALIFICATIONS

From 2002 Member of the Association International Groupe Polyphenols
From 2003 Member of the Italian Society of Food Sciences and Technologies;
From 2003 Academic Affiliate of the National Academy of the olive and oil;
From 2011 Corresponding Member of the Academy of vine and wine.

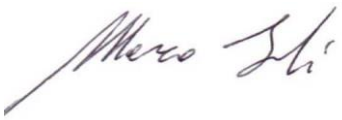
ADDITIONAL INFORMATION

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Publications List of the most relevant publications (up to 5)

- Lombardelli, C., Mazzocchi, C., Benucci, I., Esti, M. (2024) Stabilized chlorophyll-based food colorants from spinach: Kinetics of a tailored enzymatic extraction. *Journal of Food Science,* 89(9), pp. 5270–5279.
- Fabrizi, C., Liburdi, K., Esti, M. (2024) Extraction, catalytic study and milk-clotting properties of proteases from Brassica oleracea *Food Bioscience* 60, 104396
- Benucci, I., Cerreti, M., Esti, M. (2024). Dosing oxygen from the early stages of white winemaking: Effect on oxidation–reduction potential, browning stability, volatile composition, and sensory properties *Food Chemistry, 432, 137243*.
- Benucci, I., Lombardelli, C., Esti, M. (2024) A comprehensive review on natural sweeteners: impact on sensory properties, food structure, and new frontiers for their application *Critical Reviews in Food Science and Nutrition,*
- Benucci, I., Lombardelli, C., Tamborra, P., Muganu, M., Esti, M. (2024). Authenticity Markers of Aged Red Wines from Aglianico, Uva di Troia, Negroamaro and Primitivo Grapes. *Foods,13(12), 1866*.

Roma, 06-11-2024



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