

Curriculum Vitae

ANGELITA GAMBUTI

Office Address: I

EDUCATION AND PROFESSIONAL EXPERIENCE

1995 – She graduated in Chemistry at the University of Naples Federico II.

1997 – She attended and obtained the certification of the course “Synthetic drugs and relationship with recent industrial production” provided by Pharmacology and Toxicology Institute of Medicine and Surgery Faculty at the University of Naples “Federico II”.

1999 – 2001 She was employed at Taburno Winery as responsible Research and Development laboratory.

2000 – She was awarded of specialization in Applied biotechnology at the University of Naples.

2001 - She attended a specialization course of Enology at the Geisenheim Research Institute in Germany.

2001 – Researcher at the University of Foggia.

2006 - Researcher at the University of Naples Federico II.

DIDACTICS

2001 – 2002 Holder of the chair of “Chemical, physical and sensory analysis of foods” at Agricultural Sciences Faculty of the University of Foggia.

2002 – 2007 Holder of the chairs of “Exercitation of chemical, physical and sensory analysis of foods” and “Enological chemistry” at Agricultural Sciences Faculty of the University of Foggia.

2004 – 2006 Holder of the chair of “Vinification technics” for the Master in Viticulture and enology at the University of Basilicata.

2006-2007 Holder of the chair of “Red Vinification technics” for the Master in Science and Technology of Vinification at the University of Foggia.

2006-2012 Holder of the chair of “Enology I” at Agricultural Sciences Faculty of the University of Naples Federico II.

2013-2014 Visitor scientist at prof. Waterhouse lab, Viticulture and Enology Department University of California Davis (CA)-United States.

RESEARCH ACTIVITIES

Characterization of grape and wine polyphenols and study of their evolution in the time.

Characterization of varietal aromatic compounds and their glycoconjugates in grape and wine.

Correlation between the structure of phenolic compounds and sensory properties of wine.

Development of analytical methods to evaluate chemical, physical and sensory properties of grape and wine.

Study of the influence of technological and microbiological factors on chemical composition and sensory properties of foods.

Evaluation of interaction between volatile compounds and polyphenols in foods.

PROFESSIONAL MEMBERSHIPS:

American Chemical Society ACS.

PUBLICATION LIST

1. GAMBUTI A., RINALDI A., ROMANO R., MANZO N., MOIO, L. Performance of a protein extracted from potatoes for fining of white musts (2015). Food Chemistry. In press <http://dx.doi.org/10.1016/j.foodchem.2015.05.067>
2. PETERSON, A. L., GAMBUTI, A., WATERHOUSE, A. L. Rapid analysis of heterocyclic acetals in wine by stable isotope dilution gas chromatography-mass spectrometry (2015). Tetrahedron. in press doi:10.1016/j.tet.2014.12.014
3. LISANTI M.T., GAMBUTI A., GENOVESE A., PIOMBINO P., MOIO, L. Earthy off-flavour in wine: Evaluation of remedial treatments for geosmin contamination (2014) Food Chemistry 154 PP. 171 - 178 . doi: 10.1016/j.foodchem.2013.12.100.
4. RINALDI A., ITURMENDI N., GAMBUTI A., JOURDES M., TEISSEDE P.-L., MOIO L. Chip electrophoresis as a novel approach to measure the polyphenols reactivity toward human saliva (2014) Electrophoresis doi: 10.1002/elps.201300622.
5. LAMORTE S.A., GAMBUTI A., GENOVESE A., MOIO L. Volatile secondary metabolites of Greco (Vitis vinifera L.) must (2014) International Journal of Food Science and Technology 49 (3) PP. 711 – 717. doi: 10.1111/ijfs.12354.
6. MUCCILLO, L., GAMBUTI, A., FRUSCIANTE, L., IORIZZO, M., MOIO, L., RAIETA, K., RINALDI, A., (...), AVERSANO, R. Biochemical features of native red wines and genetic diversity of the corresponding grape varieties from Campania region (2014) Food Chemistry 143 PP. 506 – 513. doi: 10.1016/j.foodchem.2013.07.133.
7. LISANTI M.T., GAMBUTI A., GENOVESE A., PIOMBINO P., MOIO L. Partial Dealcoholization of Red Wines by Membrane Contactor Technique: Effect on Sensory Characteristics and Volatile Composition (2013) Food and Bioprocess Technology 6 (9) PP. 2289 - 2305 doi: 10.1007/s11947-012-0942-2.
8. GENOVESE A., LAMORTE S.A., GAMBUTI A., MOIO L. Aroma of Aglianico and Uva di Troia grapes by aromatic series (2013) Food Research International 53 (1) PP. 15 – 23. doi: 10.1016/j.foodres.2013.03.051.
9. GAMBUTI A., RINALDI A., UGLIANO M., MOIO L. Evolution of phenolic compounds and astringency during aging of red wine: Effect of oxygen exposure before and after bottling (2013) Journal of Agricultural and Food Chemistry 61 (8) PP. 1618 - 1627 doi: 10.1021/jf302822b.
10. GENOVESE A., GAMBUTI A., LAMORTE S.A., MOIO L. An extract procedure for studying the free and glycosylated aroma compounds in grapes (2013) Food Chemistry 136 (2) PP. 822 – 834. doi: 10.1016/j.foodchem.2012.08.061
11. GAMBUTI A., RINALDI A., MOIO L. 2012. Use of patatin, a protein extracted from potato, as alternative to animal proteins in fining of red wine. European Food Research and Technology 235 (4) , pp. 753-765.
12. RINALDI A., GAMBUTI A., MOIO L. 2012. Application of the SPI (Saliva Precipitation Index) to the evaluation of red wine astringency. Food Chemistry 135 (4) , pp. 2498-2504.
13. LISANTI M.T., GAMBUTI A., GENOVESE A., PIOMBINO P., MOIO L. 2012. Partial Dealcoholization of Red Wines by Membrane Contactor Technique: Effect on Sensory Characteristics and Volatile Composition. Food and Bioprocess Technology , pp. 1-17.
14. RINALDI A., GAMBUTI A., MOIO L. 2012. Precipitation of Salivary Proteins After the Interaction with Wine: The Effect of Ethanol, pH, Fructose, and Mannoproteins. Journal of Food Science 77 (4) , C485-C490.
15. BONGHI C., RIZZINI F.M., GAMBUTI A., MOIO L., CHKAIBANC L., TONUTTI P. 2012. Phenol compound metabolism and gene expression in the skin of wine grape (Vitis vinifera L.) berries subjected to partial postharvest dehydration. Postharvest Biology and Technology, 67 (2012) 102–109.
16. GAMBUTI A., RINALDI A., LISANTI M.T., PESSINA R., MOIO L. 2011. Partial dealcoholisation of red wines by membrane contactor technique: influence on colour, phenolic compounds and saliva precipitation index. European Food Research and Technology, 233, 4, 647-655.
17. GAMBUTI A., CAPUANO R., LISANTI M.T., STROLLO D., MOIO L. 2010. Effect of Aging in New Oak, One Year Used Oak, Chestnut Barrels and Bottle on Color, Phenolics and Gustative Profile of Three Monovarietal Red Wines. European Food Research and Technology, 231, 3, 455-465.
18. RINALDI A., GAMBUTI A., MOINE-LEDoux V., MOIO L. 2010. Evaluation of the astringency of commercial tannins by means of the SDS-PAGE-based method. Food Chemistry, 122,4, 951-956.