



Marco Arlorio - Curriculum vitae

Current position: Full Professor (SSD/CHIM10 - Food Chemistry) at Dipartimento di Scienze del Farmaco UPO (Università del Piemonte Orientale A. Avogadro, Largo Donegani 2, 28100 Novara)

The activity of Professor Marco Arlorio (26 years of Academic activity) is principally focused on academic teaching (60%) and scientific research in food chemistry area (40%). A well balanced interdisciplinary application of chemical, biotechnological and biological knowledges supports the main profile of his professional expertise. Following, a synthetic description of activities, research and honors.

Career, honours and recognitions

- Coordinator of the Food Chemistry interdivisional Group within Italian Chemical Society from 2016- to 2019.

- Chair of the Food Chemistry Division, EuChemS (Brussels, Belgium), since 2015; member of the Executive Board of EuChemS (since 2018).

Member of the Advisory Scientific Board of ILSI (Bruxelles), since 2020.

In the recent past, he was active as Member of the Executive Board of the SAFE Consortium (Brussels, Belgium).

From 2015 to 2020: member of the Editorial Board of Food Research and Technology (Elsevier)

From 2020: member of the Editorial Board of Food Chemistry (Elsevier)

Teaching activity

Prof. Arlorio is active on teaching at Academic level since 1996 (Food chemistry; Food biotechnology; Food analysis; Chemistry of functional foods and nutraceutical products). Visiting Professor for many years at Haute Ecole Condorcet (Hainaut, Belgium; Quality of Fermented Foods) and visiting Professor at Food Quality and Design Department, WUR (Wageningen University and Research, The Netherlands, 2013), as well as involved in Continue Medical Education in Food Sciences and Nutrition area (in Italy).

Congress and dissemination activity

Principal Investigator of many National and International Projects, recently leading the WP18 "INTELLtrace" ("Food Integrity" Project, EU Seventh Framework Programme).

Chairperson or member of Scientific/Organizing Committees of many International Congresses (Series) in food area (EuroFoodChem; CoCoTea; Pigments in Food; In Vino Analytica Scientia, and others). Organizer of the VI Italian Congress of Food Chemistry (VI congress di Chimica degli alimenti, 7-9 November 2006, Alba, CN, Italy) under the endorsement of the Italian Chemical Society.

Research activity

Main research interests are focused on *food quality and food safety assessment*, particularly regarding the developing of new analytical methods and new strategic approaches dedicated to the food profiling and food chemical characterization.

Principal fields of interests (research):

- *food authenticity and analytical traceability*;
- *detection/tracking of hidden ingredients in food (mainly allergens)*;
- *bioactive compounds in food/food ingredients (particularly antioxidant polyphenols and biogenic amines)*;
- *ingredient design (particularly regarding the valorisation of by-products and food wastes)*;
- *stability of food ingredients and shelf life; thermal impact and neo-formed compounds in foods*.

The outcome from the research is supported by more than 350 scientific contributions (papers published on peer reviewed International Journals in Food Science area, Proceedings, Oral and Poster communications Abstracts, Chapters in books).

Key words and technical expertise's

Food chemotyping (minor compounds)

Chromatography (liquid, gas) also coupled with MS spectrometry

Food authenticity and traceability (development of methods for; chemotyping)

DNA analysis (development of methods for; genotyping)

Food allergens and pseudo-allergens (allergens and biogenic amines in foods)

Effect of processing on foods components (mainly thermal impact)

Antioxidants in foods (mainly polyphenols); food oxidation

Identification/characterization of bioactive compounds in foods

Prebiotics oligosaccharides in foods and by-products

Recent references

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