

Current position

Luca Simone Cocolin, Since 2015, Full Professor, Department of Agricultural, Forest and Food Sciences, University of Torino, Italy.

Bibliometric parameters:

He is the author of more than 300 publications that relate to the microbiology of food, most of them (ca. 250) in international journals and reviewed by ISI (Institute for Scientific Information of Philadelphia, USA). As reported by Scopus (April 2019), the publications reviewed were cited 6683 times, with an index "h" equal to 45.

Edited books, book chapters and granted patents

He is editor of the international book: *Molecular Techniques in the Microbial Ecology of Fermented Foods*, Cocolin L. and Ercolini D. (Eds), 2007, Springer, New York, USA, p. 291, ISBN: 9780387745190; and associate editor of three international books: (i) *Handbook of Meat and Meat Processing*, Second Edition, Hui H.Y. (Ed.), 2012, Taylor and Francis Group, Boca Raton, USA, p. 1000, ISBN 978143983683; (ii) *Handbook of Animal-Based Fermented Food and Beverage Technology*, Second Edition, Hui H.Y. and Özgül Evranuz E. (Eds.), 2012, Taylor and Francis Group, Boca Raton, USA, p. 814, ISBN 9781439850220; (iii) *Encyclopedia of Food and Health*, Caballero B., Finglas P., Toldrá F. (Eds.) 2015, Elsevier, Oxford: Academic Press, UK, p. 4024, ISBN 9780123849472. Moreover he is also editor of the italian book: *La Microbiologia Applicata alle Industrie Alimentari*, Cocolin L. and Comi G. (Eds.), 2007, Aracne Editrice, Rome, I, p. 736, ISBN 8854811092.

Area of expertise

(i) Development, optimization and application of molecular methods for the detection, quantification and characterization of foodborne pathogens; (ii) Study of the microbial ecology of fermented foods (mainly sausage, cheese and wine) by using culture independent and dependent methods; (iii) Bioprotection: molecular characterization of bacteriocin production and its study *in vitro* and *in situ*; (iv) Study of the human microbiome.

Number of students supervised:

- 66 BSc
- 53 MSc
- 13 PhD (including 2 on-going)

Institutional responsibilities

2015 to today, President of the Degree Course on Food Science and Technology, University of Torino, Italy; **2010 to today**, Member of the Management Board of the PhD in Agricultural, Forest and Food Sciences of the Department of Agriculture, Forest and Food Sciences, University of Torino, Italy; **2008 to today**, Member of the Orientation, Tutoring and Job Placement Committee of the Department of Agriculture, Forest and Food Sciences, University of Torino, Italy;

Editorial responsibilities

2008 to today, Editor in Chief of *International Journal of Food Microbiology*; **2016 to today**, Academic Editor of PLOS One; **2013 to today**, Member of the Editorial Board of *Frontiers in Microbiology*, section *Food Microbiology*; **2013 to today**, Member of the Editorial Board of *Current Opinion in Food Science*; **2013 to today**, Member of the Editorial Board of *Food Analytical Methods*; **2016 to today**, Member of the Editorial Board of *Food Research International*; **2008 to**

2016 and 2018 to today, Member of the Editorial Board of *Applied and Environmental Microbiology* **2008 to 2013**, Member of the Editorial Board of *International Journal of Microbiology*. He is regularly reviewing paper for: *American Journal of Enology and Viticulture*, *Annals of Microbiology*, *Archives in Microbiology*, *Australian Journal of Grape and Wine Research*, *Canadian Journal of Microbiology*, *Dairy Science and Technology*, *FEMS Microbiology Letters*, *FEMS Yeast Research*, *Food Microbiology*, *Food Pathogens and Disease*, *Journal of Agriculture and Food Chemistry*, *Journal of Applied Microbiology*, *Journal of Clinical Microbiology*, *Journal of Food Science*, *International Dairy Journal*, *Letters in Applied Microbiology*, *Meat Science*, *South African Journal of Enology and Viticulture*, *Trends in Food Science and Technology*, *World Journal of Microbiology and Biotechnology*.

Commission of trust

2008 to today, Executive Board Member of the International Committee on Food Microbiology and Hygiene (ICFMH) part of the International Union of Microbiological Societies (IUMS) (<http://www.icfmh.org/>); **2013**, member of the Scientific Advisory Board of the Department of Food Science, University of Copenhagen, Denmark; **2015 to today**, member of the Leadership Team of the European Technology Platform Food for Life (<http://etp.fooddrinkeurope.eu/asp/index.asp>); **2015 to today**, member of the Scientific Advisory Board of Arla Foods Dairy Health and Nutrition Excellence Center, Arla Foods Ingredients Group P/S, Videbæk, Denmark; **2016 to today**, scientific responsible and master contact for the University of Torino in the EIT Food (<https://www.eitfood.eu>); **2017 to today**, member of the Scientific Advisory Board of IATA CSIC Institut d'Agroquímica i Tecnologia dels Aliments, Valencia, Spain; **2010 to today** Scientific Evaluation of various International Research Projects for the French National Research Agency (ANR), France; the Research Foundation Flanders, Belgium; Institut National de la Recherche Agronomique (INRA), France; the Skolkovo Foundation, Russia; the Vienna Science and Technology Fund (WWTF), Austria; the Italian Minister for Education, University and Research (MIUR), Italy; the Italian Agency for the Evaluation of the University and Research (ANVUR), Italy.

Prize/Awards/Academic memberships

2018-present, President of the Italian Society of Agriculture, Environmental and Food Microbiology (affiliated FEMS, ca. 250 members).

2016-2018, Vice-President of the Italian Society of Agriculture, Environmental and Food Microbiology.

2012 – 2015, Member of the Executive Board of the Italian Society of Agriculture, Environmental and Food Microbiology.

2010, Awarded the prize for the innovation and scientific impact of a poster presented within the 2nd Congresso lattiero-caseario, Torino, I, September, 21, 2010.

2000, Awarded for the Young Scientist Award for the best oral presentation within the 2nd Croatian Congress of Microbiology with International Participation, Brijuni, HR, October, 3-6, 2000.

1994, Awarded for the best Bachelor Thesis in Food Science and Technology of the year 1994, by the Italian Association of Food Technology (AITA).

Coordination/Participation of/to projects

Since 2001 he is involved in national and european project as project or research unit coordinator.

CNR 2001: Nuovo approccio molecolare per l'identificazione di *Yersinia* spp. direttamente in alimenti senza isolamento microbiologico tradizionale e valutazione della patogenicità di *Yersinia* enterocolitica eventualmente presente attraverso metodica multiplex-PCR, Project coordinator;

Università di Udine, Progetto Giovani Ricercatori 2002: Utilizzo di metodiche di biologia molecolare (polymerase chain reaction-PCR e denaturing gradient gel electrophoresis-DGGE) per l'identificazione di *Listeria* spp. direttamente in alimenti, Project coordinator; **ICA4-CT-2002-10037:** SafetySausage: Safety of traditional fermented sausages: research on protective cultures and bacteriocins", Research unit coordinator; **FP6-2003-FOOD-2-A:** Control and prevention of emerging and future pathogens at cellular and molecular level throughout the food chain, Research unit coordinator; **PRIN 2004,** La sicurezza nella tipicità di prodotti alimentari di origine animale: individuazione e studio di ecotipi batterici contaminanti emergenti, Research unit coordinator; **Regione Piemonte, Sviluppo della ricerca industriale e sviluppo precompetitivo 2006:** Quality and biosafety for Piedmont agri-food productions: selection and study of bacterial strains with probiotic activity and /or antagonistic actions towards pathogenic and spoiling microorganisms Research unit coordinator; **FP7-SME-2008-2:** Table olive fermentation with selected strains of probiotic lactic acid bacteria. Towards a new functional food, Research unit coordinator; **Regione Piemonte, Bando Converging technologies 2008:** Nano-materials and technologies for intelligent monitoring of safety, quality and traceability in confectionery products Research unit coordinator; **Regione Piemonte, Polo di Innovazione Agro-Alimentare, primo programma annuale 2010:** Miglioramento della qualità nutrizionale e della sicurezza alimentare e microbiologica della filiera lattiero-casearia in Piemonte, Research unit coordinator; **Leonardo da Vinci-Transfer of Innovation 2010:** Improving the fermented meat products sector via training on innovation in products, processes and safety management, Research unit coordinator; **Programma di cooperazione Italia-Quebec 2010-2012:** Studio del contributo microbico al processo di maturazione dei formaggi attraverso metodiche di diagnostica molecolare avanzate, Research unit coordinator; **PRIN 2010:** Microrganismi negli alimenti e nell'uomo: studio del microbiota e del relativo metaboloma in funzione della dieta onnivora, vegetariana o vegana, Research unit coordinator; **Regione Piemonte, Polo di Innovazione Agro-Alimentare, secondo programma annuale 2011:** Selezioni di ceppi microbici per un aumento della sicurezza igienicosanitaria e del contenuto nutrizionale di prodotti alimentari, Research unit coordinator; **FP7-PEOPLE-2011-CIG:** Study of the *Listeria monocytogenes* gene expression profile in ready-to-eat foods of animal origin by the application of the omics and the bioinformatics/biostatistics disciplines, Project coordinator; **FP7-SME-2012-2:** Multi-strain indigenous yeast and bacteria starter for wild-ferment wine production, Research unit coordinator; **Regione Piemonte, Polo di Innovazione Agro-Alimentare, terzo programma annuale 2012:** Sviluppo di nanostrutture al TiO₂ per prodotti vernicianti ad attività fotocatalitica per la riduzione delle cariche batteriche, Research unit coordinator; **ERA-NET ARIMNet2 2017-2020:** Promotion of local Mediterranean fermented foods through a better knowledge and management of microbial resources, Research unit coordinator; **EIT Food 2018:** The poultry food chain: tackling old problems with innovative approaches (ID 18023), Innovation project, Project coordinator; **EIT Food 2018:** The 14-days Healthy Diet Course (ID 18104), Education project, Project coordinator; **EIT Food 2018:** Trust in the Food we eat (ID 18106), Education project, Research unit coordinator; **EIT Food 2019:** FROM WASTE TO FARM: insect larvae as tool for welfare improvement in poultry (ID 19122), Innovation project, Research unit coordinator; **EIT Food 2019:** C-SNIPER: *Campylobacter*-specific nullification via innovative phage-mediated enteropathogen Reduction (ID 19141), Innovation project, Research unit coordinator; **EIT Food 2019:** Innovative food systems teaching and learning (IFSTAL) Europe programme (ID 19126); Education project, Research unit coordinator; **EIT Food 2019:** Engaging with Controversies in the Food System (ID 19209), Education project, Research unit coordinator.

Press coverage

<https://www.asm.org/Press-Releases/the-microbiological-art-of-making-a-better-sausage>

<https://www.nytimes.com/2017/12/08/science/sausage-salami-bacteria.html?smid=nytcore-ios-share>

<http://www.bbc.com/future/story/20190228-should-you-go-vegan-for-the-sake-of-your-guts?ocid=ww.social.link.email>

<https://www.technologynetworks.com/applied-sciences/news/the-microbiological-art-of-making-a-better-sausage-294788>

Public internet links

<https://www.scopus.com/authid/detail.uri?authorId=7005663393>

https://www.researchgate.net/profile/Luca_Cocolin

<https://scholar.google.it/citations?user=l8PAC1sAAAAJ&hl=it>