CURRICULUM VITAE

Patrizia Riso, PhD
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Dipartimento di Scienze per gli Alimenti, la Nutrizione e l'Ambiente (DeFENS)
Sezione di Nutrizione Umana
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FORMAZIONE

2016 – Professore Ordinario di Nutrizione Umana (ssd MED/49), Università degli Studi di Milano
2015 – Professore Associato di Nutrizione Umana (ssd MED/49), Università degli Studi di Milano
2010-2015 – Ricercatore (ssd MED/49)
1999-2010 – Attività di ricerca presso la sezione di Nutrizione Umana del DeFENS (ex DiSTAM)
1998 – Partecipazione al programma "European Nutrition Leadership Programme" Training in human nutritional sciences in Europe for post-doctoral fellows
1998 – PhD in "Food Biotechnology", Università degli Studi di Milano
1995 – Perfezionamento presso Institute of Food Research (Norwich, UK)
1993 – Prefezionamento presso Department of Food Science and Technology (University of Reading, UK)
1993 – Laurea in Scienze delle Preparazioni Alimentari, Università degli Studi di Milano

ATTIVITA' DI RICERCA

L'attività di ricerca di Patrizia Riso è stata svolta principalmente presso la Sezione Nutrizione del Dipartimento di Scienze e Tecnologie Alimentari (ora DeFENS) dell'Università degli Studi di Milano ed in parte presso e/o in collaborazione con Università e Istituti di ricerca stranieri.

Le tematiche sulle quali si concentra l'attività di ricerca possono essere così riassunte:

1. **Studio dell'effetto di modelli alimentari, alimenti e/o componenti di interesse nutrizionale nella modulazione di marker correlati allo stato di salute attraverso metodologie *in vitro*, *ex vivo* e *in vivo*.**

   In questo ambito di ricerca obiettivi principali sono:

   - la valutazione della biodisponibilità di numerosi composti bioattivi presenti negli alimenti mediante approcci in "acuto" ed in "cronico";
   - lo studio dell'effetto antiossidante e protettivo di diversi composti mediante l'analisi di biomarker di stress ossidativo *in vivo, ex vivo e in vitro (es. danno al DNA endogeno e/o indotto ex-vivo, prodotti dell'ossidazione della componente lipidica* o proteica);
   - lo studio dei possibili meccanismi di azione coinvolti nell' effetto protettivo attraverso l'analisi di marker di funzione in vivo nell'uomo o in modelli cellulari e/o animali (es. attività di enzimi coinvolti nella detossificazione da specie ossidanti e/o genotossiche, marker di infiammazione, marker di funzione endoteliale, fattori di crescita cellulare e di permeabilità intestinale);
   - lo studio della relazione tra alimentazione, caratteristiche genetiche e salute attraverso approcci di nutrigenetica e nutrigenomica;
   - lo studio del ruolo della dieta nella modulazione del microbiota intestinale e dei prodotti metabolici in collaborazione con i ricercatori della sezione di microbiologia del DeFENS.

2. Effetto del consumo di alimenti diversi per caratteristiche chimico-fisiche e sensoriali sul comportamento alimentare e la sazietà

I principali obiettivi affrontati nelle ricerche effettuate sono:

- lo studio degli effetti di alimenti tradizionali e/o alimenti di nuova formulazione sulla sazietà specifica, (che insorge durante il consumo degli alimenti stessi), e sulla sazietà generale (che si sviluppa in seguito al consumo degli alimenti oggetto di studio inseriti in un pasto completo) oltre che l'effetto su eventuali marker metabolici;
- lo studio del ruolo del modello alimentare (es. la successione delle portate) nonché l'effetto dell'entità delle porzioni sull'assunzione energetica nel breve-medio termine.

Nell'ambito delle attività di ricerca la prof.ssa Patrizia Riso ha acquisito una notevole esperienza nell'organizzazione e gestione di studi di intervento dietetico nell'uomo e nello sviluppo e/o standardizzazione di metodiche analitiche per la determinazione di composti di interesse nutrizionale e di numerosi biomarker (ad esempio danno al DNA, perossidazione lipidica, marker di funzione endoteliale, attività enzimatiche) in diversi campioni biologici (plasma, cellule, urine, ecc). Inoltre la prof.ssa Riso ha esperienza nella gestione di modelli cellulari e nello sviluppo di protocolli per il loro utilizzo al fine di valutare il possibile ruolo protettivo di componenti alimentari.

PUBBLICAZIONI E INDICI BIBLIOMETRICI

L'attività di ricerca è supportata da oltre 110 pubblicazioni, 5 capitoli di libri e numerose partecipazioni a convegni.

Link al database IRIS-AIR e/o ORCID:
https://air.unimi.it/cris/rp/rp12995?open=all&sort_byall=2&orderall=ASC&rppall=20&etalall=-1&startall=100#.XDEkWPZFzde
ORCID ID: https://orcid.org/0000-0002-9204-7257

I principali indici bibliometrici tratti da Scopus (ottobre 2020) sono i seguenti: n. documenti presenti 121; n. di citazioni totali: 4751 da 3739 documenti. H-index: 43.

FINANZIAMENTI

Responsabile scientifico del progetto intitolato: "MIND FoodS Hub - Concept innovativo per l'eco-intensificazione delle produzioni agrarie e per la promozione di modelli alimentari per la salute e la longevità dell'uomo attraverso la creazione in MIND di un food system digital Hub", finanziato dalla REGIONE LOMBARDIA nell'ambito della CALL HUB RICERCA E INNOVAZION (inizio progetto marzo 2020)

Cordinatore del progetto europeo MaPLE (2016-2019): "Gut and blood microbiomics for studying the effect of a polyphenol-rich dietary pattern on intestinal permeability in the elderly" nell'ambito della Joint Action Intestinal Microbiomics della Joint Programming Initiative a Healthy Diet for a Healthy Life (JPI HDHL)

Patrizia Riso è inoltre parte delle seguenti COST Action:

-COST Action CA16112 (2017): Personalized Nutrition in aging society: redox control of major age-related diseases
- COST Action CA15132 (2015): "The comet assay as a human biomonitoring tool – hCOMET"
- COST Action CA15136 (2015): "European network to advance carotenoid research and applications in agro-food and health – EUROCAROTEN"

Altri finanziamenti:

- FP7-611650 DOREMI project 2013: “Decrease of cOgnitive decline, malnutRition and sedEntariness by elderly empowerment in lifestyle Management and social Inclusion”

- CO-INVESTIGATOR Fondazione Cariplo 2010: "Effect of an anthocyanin and polyphenol-rich diet on intestinal microbiota, immunomodulaton, and endothelial function" (Rif Pratica 2010-2303)

- SUBSTITUTE MEMBER COMMITTEE of COST Action FA1001 2010: "The application of innovative fundamental food-structure-property relationships to the design of foods for health, wellness and pleasure"

- CO-INVESTIGATOR Fondazione Cariplo 2007: “Use of biosensors within a multidisciplinary approach for the study of degenerative disease prevention through diet” (Rif Pratica 2007-5810)

- COORDINATOR NUTRITION SUB-UNIT Project FP7-KBBE-2009-3 Acropolis (Aggregate and Cumulative Risk of Pesticides: an on-line integrated Strategy)

Partecipazione a progetti nazionali - Progetto PUR 2008-2009; FIRST 2001, 2003, 2004, 2007; PRIN 2003, 2005; Progetto giovani ricercatori 1999; MURST 1996

- ***Patrizia Riso ha anche coordinato e partecipato a numerosi progetti di ricerca finanziati da aziende del settore alimentare.***

COLLABORAZIONI NAZIONALI E INTERNAZIONALI

La prof.ssa Patrizia Riso ha sviluppato nel corso delle sue attività di ricerca numerose collaborazioni con docenti e ricercatori di istituzioni nazionali (es. Fondazione IRCCS Istituto Tumori di Milano (Unit "Molecular Mechanisms of Cancer Growth and Progression", Dep. of Experimental Oncology e Nuclear Medicine Unit), IFOM-IEO (Fondazione Istituto FIRC di Oncologia Molecolare- Istituto Europeo di Oncologia); Ospedale Niguarda Cà Granda (Istituto di Fisiologia Clinica CNR, Dipartimento Cardiovascolare) e con ricercatori di numerosi enti di ricerca esteri (es. Department of Public Health, Section of Environmental Health, University of Copenhagen, Denmark; Department of Food Science and Human Nutrition, University of Maine, US; Biomarkers & Nutrimetabolomic Research Group, Nutrition & Food Science Department of Pharmacy School, University of Barcelona), Institute of Food Research - now Quadram Institute, Norwich, UK; INEF, University of Madrid.

INFORMAZIONI RELATIVE ALL'ATTIVITA' DIDATTICA

Effettua corsi per la Laurea Magistrale in Alimentazione e Nutrizione Umana e per la Laurea Magistrale in Scienza dell’Attività Fisica per il Benessere.

2012- oggi Nutrizione Applicata (Magistrale in Alimentazione e Nutrizione Umana, 6 CFU)
2017- oggi Fisiologia dell'Attivita' Motoria e Nutrizione associate al Benessere (modulo, 5 CFU)
2019 – oggi Foods and drinks in the balanced diet (5 CFU)
2014 – 2016 Fisiologia dell'Attivita' Motoria e Nutrizione associate al Benessere (modulo, 3 CFU)
2011- 2013 Effetti funzionali degli alimenti (Nutrizione Applicata modulo 3, 4 CFU)
2011 - 2013 Alimenti funzionali per l’attività sportiva e il benessere (Basi Biologiche del Benessere mod. 3 CFU)

Inoltre effettua lezioni per il Corso di Perfezionamento in Nutrizione e Benessere e per il Dottorato in Sistemi Alimentari.
Dal 1999 ha effettuato numerosi seminari e/o esercitazioni in diversi corsi di Laurea afferenti alla Facoltà di Agraria oltre che in corsi post-laurea. E' stata relatrice e correlatore di oltre 100 tesi di Laurea Magistrale e Triennale.

Membro dell'Editorial Board delle seguenti riviste:

- PHARMANUTRITION
- JOURNAL OF NUTRITIONAL BIOCHEMISTRY
- MUTAGENESIS

Review Editor della sezione NUTRITIONAL IMMUNOLOGY di FRONTIERS IN NUTRITION
Editor dello Special Issue di Nutrients: "Food Bioactives and Human Health" 2018

ALTRE ATTIVITA'

- Membro del Comitato Scientifico della SINU (Società Italiana di Nutrizione Umana)
- Membro del Consiglio Direttivo dell'AITA (Associazione Italiana di Tecnologia Alimentare)
- Membro dell'Associazione Women & Technologies con ruolo attivo nel comitato di programma della Conferenza Internazionale "e-Nutrition" (2012-2015)

- Referente per i Progetti ERASMUS (Facoltà di Scienze Agrarie e Alimentari) - Area Alimentazione e Nutrizione Umana

- Membro della giunta del PhD in Food System del Dipartimento di Scienze per gli Alimenti, la Nutrizione e l'Ambiente

- Tutor di 2 tesi di dottorato nell'ambito del Dottorato in Nutrizione Sperimentale e Clinica, afferente alla Scuola di dottorato in Scienze biochimiche, nutrizionali e metaboliche (Facoltà di Medicina e Chirurgia) (Titolo 1: Biomarkers of oxidative stress, inflammation and endothelial function to study the role of blueberry bioactive compounds in vitro and in vivo; Titolo 2: Role of bioactive compounds on markers of oxidative stress and inflammation in in-vitro and in-vivo models) e di 2 tesi di dottorato nell'ambito del PhD in Food System del Dipartimento di Scienze per gli Alimenti, la Nutrizione e l'Ambiente (Titolo 3: Effect of bioactive-rich diet on risk factors for chronic degenerative diseases in at risk groups of population; Titolo 4: Ruolo di una dieta ricca in polifenoli nella modulazione della permeabilità intestinale nell'anziano)

- Membro del "Graduate Committee" di 2 tesi di dottorato nell'ambito del PhD in "Food and Nutrition Sciences" presso University of Maine dal 2011 (Titolo 1: The role of wild blueberries on risk factors for the metabolic syndrome in the obese Zucker rat. Titolo 2: The effect of wild blueberry consumption on the inflammatory response, oxidative stress and DNA damage associated with exercise)

- Membro del "graduate Committee" di 1 tesi di dottorato presso la facoltà di Farmacia dell'Università di Barcellona (Titolo:" Effect of polyphenol-rich diet intake on aging. Associatiobn with physical and cognitive decline, frailty and total mortality within the InCHIANTI cohort"")

- Membro dell'Associazione Italiana di Tecnologia Alimentare (AITA) come parte del Consiglio Direttivo (1996-2002) e Tesoriere dal 2009

- Membro dell'AMITOM within the European Commission Concerted action Programme: Role and control of antioxidants in the tomato processing industry" (FAIR CT 97-3233) dal 1999 al 2001.

- Membro del Gruppo di Lavoro KT2 "Building Consumer Trust in the Food Chain", nell'ambito della Piattaforma "Italian Food for Life" (2010-2012)

- Partecipazione alla redazione delle priorità di ricerca delle Università della LERU nell'ambito della Strategic Research Agenda JPI – A healthy diet for a healthy life (2012)

- Membro del gruppo di lavoro di revisione dei LARN (Livelli di Assunzione di Riferimento di Energia e Nutrienti) edizione 2012

- Membro del Comet Assay Validation Group (ECVAG) nell'ambito del Network of Excellence ECNIS (Environmental Cancer Risk, Nutrition and Individual Susceptibility)

- Referee di numerose riviste internazionali: American Journal of Clinical Nutrition, Annals of Nutrition and Metabolism, British Journal of Nutrition, Clinical Nutrition, European Journal of Clinical Nutrition, European Journal of Nutrition, International Journal of Food Science and Nutrition, Journal of Agricultural and Food Chemistry, Mutagenesis, Mutation Research, Nutrition, Nutrition and Cancer, Nutrition Journal, Nutrition Metabolism and Cardiovascular Disease, Nutrition Research.

PUBBLICAZIONI

1. Porrini M, Crovetti R, Simonetti P, **Riso P**, Santangelo A, Testolin G. Alimenti con diversa composizione nutrizionale e sazietà a breve termine. La Clinica Dietologica 1994; 21(5):159-170.
2. Brighenti F, Casiraghi MC, Pellegrini N, **Riso P**, Simonetti P, Testolin G. Comparison of lactulose and inulin as reference standard for the study of resistant starch fermentation using hydrogen breath test. The Italian Journal of Gastroenterology 1995; 27(3):122-128.
3. Porrini M, Crovetti R, **Riso P**, Santangelo A,. Testolin G. Effects of Physical and chemical characteristics of food on specific and general satiety. Physiology & Behavior 1995; 57(3):461-468.
4. Porrini M, Santangelo A, Crovetti R, **Riso P**, Testolin G, Blundell JE. Weight, Protein, Fat, and Timing of preloads affect food intake. Physiology & Behavior 1997; 62(3):563-570.
5. Crovetti R, Santangelo A, **Riso P,** Porrini M. Sweet taste reactivity and satiety. Nutrition Research 1997; 17(9):1417-1425.
6. **Riso P,** Porrini M. Determination of carotenoids in vegetable foods and plasma. International Journal for Vitamin and Nutrition Research 1997; 67:47-54.
7. Porrini M, **Riso P,** Testolin G. Absorption of lycopene from single or daily portions of raw and processed tomato. British Journal of Nutrition 1998; 80:353-361.
8. **Riso P**, Santangelo A, Porrini M. The comet assay for the evaluation of cell resistance to oxidative stress. Nutrition Research 1999; 19(3):325-333.
9. **Riso P**, Pinder A, Santangelo A, Porrini M. Does tomato consumption effectively increase the resistance of lymphocyte DNA to oxidative damage? American Journal of Clinical Nutrition.1999; 69:712-718.
10. Mauri PL, Iemoli L, Gardana C, **Riso P**, Simonetti P, Porrini M, Pietta PG. Liquid chromatography/electrospray ionization mass spectrometric characterization of flavonol glycosides in tomato extracts and human plasma. Rapid Communications in Mass Spectrometry 1999; 13:924-931.
11. Erba D, **Riso P**, Colombo A, Testolin G. Supplementation of Jurkat T cells with green tea extract decreases oxidative damage due to iron treatment. Journal of Nutrition 1999; 129:2130-2134.
12. Porrini M, **Riso P**. Lymphocyte lycopene concentration and DNA protection from oxidative damage is increased in women after a short period of tomato consumption. Journal of Nutrition 2000; 130:189-192.
13. Pellegrini N, **Riso P,** Porrini M. Tomato consumption does not affect the total antioxidant capacity of plasma. Nutrition 2000; 16:268-271.
14. Contato R, **Riso P**, Ciappellano S, Oriani GA, Testolin G. Nutritional evaluation of some processed catering foods. International Journal of Food Sciences and Nutrition 2001; 52:71-77.

15. Chiaramonte R, Bartolini E, **Riso P**, Calzavara E, Erba D, Testolin G, Comi P, Sherbet GV. Oxidative stress signalling in the apoptosis of Jurkat T-Lymphocytes. Journal of Cellular Biochemistry 2001; 82(3):437-444.
16. Porrini M, **Riso P,** Oriani G. Spinach and tomato consumption increases lymphocyte DNA resistance to oxidative stress but this is not related to carotenoid concentrations. European Journal of Nutrition 2002; 41:95-100.
17. **Riso P**, Erba D, Criscuoli F, Testolin G. Effect of green tea extract on DNA repair and oxidative damage due to H2O2 in Jurkat T cells. Nutrition Research 2002; 22:1143-1150.
18. Battezzati A, **Riso P.** Amino Acids: fuel, building blocks for proteins, and signals. Nutrition 2002; 18(9):773-774.
19. **Riso P**, Brusamolino A, Ciappellano S, Porrini M. Comparison of lutein bioavailability from vegetables and supplement. International Journal for Vitamin and Nutrition Research 2003; 73(3):201-205.
20. Erba D, **Riso P**, Foti P, Frigerio F, Criscuoli F, Testolin G. Black tea extract supplementation decreases oxidative damage in Jurkat T cells. Archives of Biochemistry and Biophysics 2003; 416:196-201.
21. Erba D, **Riso P,** Testolin G. Malondialdehyde production in Jurkat T cells subjected to oxidative stress. Nutrition 2003; 19:545-548.
22. Visioli F, **Riso P**, Grande S, Galli C, Porrini M. Protective activity of tomato products on in vivo markers of lipid oxidation. European Journal of Nutrition 2003; 42(4):201-206.
23. **Riso P**, Brusamolino A, Scalfi L, Porrini M. Bioavailability of carotenoids from spinach and tomatoes. Nutrition, Metabolism and Cardiovascular Diseases 2004; 14:150-156.
24. Berti C, **Riso P**, Monti LD, Porrini M. In vitro starch digestibility and in vivo glucose response of gluten-free foods and their gluten counterparts. European Journal of Nutrition 2004; 43: 198-204.
25. **Riso P**, Visioli F, Erba D, Testolin G, Porrini M. Lycopene and vitamin C concentrations increase in plasma and lymphocytes after tomato intake. Effects on cellular antioxidant protection. European Journal of Clinical Nutrition 2004; 58: 1350-1358.
26. Porrini M, **Riso P**, Brusamolino A, Berti C, Guarnieri S, Visioli F. Daily intake of a formulated tomato drink affects carotenoid plasma and lymphocyte concentrations and improves cellular antioxidant protection. British Journal of Nutrition 2005; 92: 93-99.
27. Erba D, **Riso P**, Bordoni A, Foti P, Biagi PL, Testolin G. Effectiveness of moderate green tea consumption on antioxidative status and plasma lipid profile in humans. Journal of Nutritional Biochemistry 2005; 16: 144-149.
28. Foti P, Erba D, **Riso P**, Spadafranca A, Criscuoli F, Testolin G. Comparison between daidzein and genistein antioxidant activity in primary and cancer lymphocytes. Archives of Biochemistry and Biophysics 2005; 433: 421-427.
29. **Riso P**, Visioli F, Gardana C, Grande S, Brusamolino A, Galvano F, Galvano G, Porrini M. Effects of blood orange juice intake on antioxidant bioavailability and on different markers related to oxidative stress. Journal of Agriculture and Food Chemistry 2005; 53: 941-947.
30. Porrini M, **Riso P.** What are typical lycopene intakes ? Journal of Nutrition 2005; 135: 2042S-2045S.
31. Berti C, **Riso P**, Brusamolino A, Porrini M. Effect on appetite control of minor cereal- and pseudocereal- products. British Journal of Nutrition 2005; 94: 850-858.
32. Simonetti P, Gardana C, **Riso P**, Mauri P, Pietta P, Porrini M. Glycosylated flavonoids from tomato puree are bioavailable in humans. Nutrition Research 2005, 25: 717-726.
33. **Riso P**, Visioli F, Grande S, Guarnieri S, Gardana C, Simonetti P, Porrini M. Effect of a tomato-based drink on markers of inflammation, immunomodulation, and oxidative stress. Journal of Agriculture and Food Chemistry 2006; 54(7): 2563-2566.
34. **Riso P**, Brusamolino A, Martinetti A, Porrini M. Effect of a tomato drink intervention on insulin-like growth factor (IGF)-1 serum levels in healthy subjects. Nutrition and Cancer 2006; 55(2): 157-162.
35. Valtueña S, Del Rio D, Pellegrini N, Ardigò D, Franzini L, Salvatore S, Piatti PM, **Riso P**, Zavaroni I, Brighenti F. The total antioxidant capacity of the diet is an independent predictor of plasma beta-carotene concentrations. European Journal of Clinical Nutrition 2007; 61(1): 69-76.
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40. Berti C, **Riso P**, Porrini M. Satiating properties of meat-preparations: role of protein content and energy density. Journal of the American College of Nutrition 2008; 27(2):244-52.
41. Porrini M, **Riso P.** Factors influencing the bioavailability of antioxidants in foods: a critical appraisal. Nutrition Metabolism and Cardiovascular Disease 2008; 18(10):647-50.
42. **Riso P**, Martini D, Visioli F, Martinetti A, Porrini M. Effect of broccoli intake on markers related with oxidative stress and cancer risk in healthy smokers and non-smokers. Nutrition and Cancer 2009; 61(2):232-7.
43. **Riso P**, Brusamolino A, Moro M, Porrini M. Absorption of bioactive compounds from steamed broccoli and their effect on plasma GST activity. International Journal of Food Science and Nutrition 2009; 60S:56-71.
44. Forchhammer L, Johansson C, Loft S, Möller L, Godschalk RW, Langie SA, Jones GD, Kwok RW, Collins AR, Azqueta A, Phillips DH, Sozeri O, Stepnik M, Palus J, Vogel U, Wallin H, Routledge MN, Handforth C, Allione A, Matullo G, Teixeira JP, Costa S, **Riso P**, Porrini M, Møller P. Variation in the measurement of DNA damage by comet assay measured by the ECVAG inter-laboratory validation trial. Mutagenesis 2010; 25(2):113-123.
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46. Titta L, Trinei M, Stendardo M, Berniakovich I, Petroni K, Tonelli C, **Riso P**, Porrini M, Minucci S, Pelicci PG, Rapisarda P, Reforgiato Recupero G, Giorgio M. Blood orange juice inhibits fat accumulation in mice. International Journal of Obesity 2010; 34(3):578-588.
47. Pellegrini N, Chiavaro E, Gardana C, Mazzeo T, Contino D, Gallo M, **Riso P**, Fogliano V, Porrini M. Effect of different cooking methods on color, phytochemical concentration, and antioxidant capacity of raw and frozen *Brassica* vegetables. Journal of Agricultural and Food Chemistry 2010; **58(7):4310-4321.**
48. **Riso P**, Brusamolino A, Contino D, Martini D, Vendrame S, Del Bo' C, Porrini M. Lycopene absorption in humans after the intake of two different single-dose lycopene formulations. Pharmacological Research 2010; 62 (4): 318-321.
49. Del Bo' C, Ciappellano S, Klimis Zacas D, Martini D, Gardana C, **Riso P**, Porrini M. Anthocyanin absorption, metabolism and distribution from a wild blueberry-enriched diet (Vaccinium augustifolium) is affected by diet duration in the Sprague-Dawley rat. Journal of Agricultural and Food Chemistry 2010; 58(4):2491-2497.
50. **Riso P**, Martini D, Møller P, Loft S, Bonacina G, Moro M, Porrini M. DNA damage and repair activity after broccoli intake in young healthy smokers. Mutagenesis 2010; 25(6):595-602.
51. Del Bo' C, Martini D, Vendrame S, **Riso P**, Ciappellano S, Klimis-Zacas D, Porrini M. Improvement of lymphocyte resistance against H_2O_2-induced DNA damage in Sprague-Dawley rats after eight weeks of a wild blueberry (Vaccinium angustifolium)-enriched diet. Mutation Research 2010; 703(2):158-62.
52. Del Bo' C, Kristo AS, Kalea AZ, Ciappellano S, **Riso P**, Porrini M, Klimis-Zacas D. The temporal effect of a wild blueberry (Vaccinium angustifolium)-enriched diet on vasomotor tone in the Sprague-Dawley rat. Nutrition Metabolism Cardiovascular Disease 2010; doi:10.1016/j.numecd.2010.05.004 (published 2012; 22(2):127-32).
53. Vendrame S, Guglielmetti S, **Riso P**, Arioli S, Klimis-Zacas D, Porrini M. Six-week consumption of a wild blueberry powder drink increases bifidobacteria in the human gut. Journal of Agricultural and Food Chemistry 2011; 59(24):12815-20.

54. Bosetti C, Filomeno M, **Riso P**, Polesel J, Levi F, Talamini R, Montella M, Negri E, Franceschi S, La Vecchia C. Cruciferous vegetables and cancer risk in a network of case-control studies. Annals of Oncology 2012; 23(8):2198-203.
55. Forchhammer L, Ersson C, Loft S, Möller L, Godschalk RW, van Schooten FJ, Jones GD, Higgins JA, Cooke M, Mistry V, Karbaschi M, Collins AR, Azqueta A, Phillips DH, Sozeri O, Routledge MN, Nelson-Smith K, **Riso P**, Porrini M, Matullo G, Allione A, Stępnik M, Komorowska M, Teixeira JP, Costa S, Corcuera LA, López de Cerain A, Laffon B, Valdiglesias V, Møller P. Inter-laboratory variation in DNA damage using a standard comet assay protocol. Mutagenesis 2012; 27(6):665-72.
56. **Riso P**, Klimis-Zacas D, Del Bo' C, Martini D, Campolo J, Vendrame S, Møller P, Loft S, De Maria R, Porrini M. Effect of a wild blueberry (Vaccinium angustifolium) drink intervention on markers of oxidative stress, inflammation and endothelial function in humans with cardiovascular risk factors. European Journal of Nutrition 2012; 52(3):949-61.
57. Del Bo' C, **Riso P**, Brambilla A, Gardana C, Rizzolo A, Simonetti P, Bertolo G, Klimis-Zacas D, Porrini M. Blanching improves anthocyanin absorption from highbush blueberry (Vaccinium corymbosum L.) purée in healthy human volunteers: a pilot study. Journal of Agricultural and Food Chemistry 2012; 60(36):9298-304.
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