

## CURRICULUM VITAE

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Prof. Tuberoso is associate professor in Food Chemistry (CHIM/10, 03/D1) at the University of Cagliari, Faculty of Biology and Pharmacy from 01/10/2015. He obtained his Master's Degree in Pharmaceutical Chemistry and Technology in 1988 at the University of Cagliari (Faculty of Pharmacy), the PhD in "Merchandise studies of food products" in 1994 at the University "La Sapienza" in Rome and from 2002 to 2015 he was a researcher in Food Chemistry (CHIM/10) at the University of Cagliari. From the academic year 2011-2012 to this date he has been teaching the "Dietary Products and Supplements" course and from the academic year 2004-05 to 2009-10 he taught the "Analytical Chemistry" course within the Pharmacy curriculum at the University of Cagliari. From 2015 he is member of the teaching staff committee of the Life, Environmental and Drug Sciences PhD program and from 2004 to 2014 he was member of the teaching staff committee of the Toxicology PhD program. He is member of the Italian Chemical Society and of Italian Pharmacist Association. He has been a supervisor in 35 graduation experimental thesis in the Pharmacy and also Chemistry and Pharmaceutical Technology master's degree program, and in three PhD thesis, all on analytical and food topics. From 2011 to 2015 he was tutor for short time training (1-6 months) for five PhD students from Poland, Croatia and Tunisia.

Prof. Tuberoso's technical expertise includes methods to study food quality with main focus on nutritional, toxicological and process innovation aspects. In the past years he has done studies on quality and safety of food products of dietary interest such as honey, wine, extra virgin olive oil and extracts from endemic plants (myrtle, rosemary, Helichrysum, Achillea, etc.). In particular, he is interested in metabolites that show antioxidant and antiradical properties (e.g. phenols, tocopherols, carotenoids, squalene, etc.). His current research focuses on food that has not been characterized for its qualitative nutritional composition. The detection of biologically active metabolites is performed by fractionating and purifying the extracts with different analytical techniques (TLC, SPE, LL/LS extraction). Qualitative and quantitative analysis of single or multiple compounds is usually carried out with GC-MS/MS, HPLC-DAD-FLD-MS/MS and ICP techniques. Actual research lines comprise: 1) identification and characterization of traditional food products to unlock their nutraceutical properties; 2) understanding and characterization of metabolites from food and plants extracts with antioxidant and antiradical properties; 3) developing new food products with enhanced health properties, and 4) set up and validation of innovative qualitative-quantitative methods to analyze metabolites from food and plants extracts. His research activity included collaborations with public institutes such as the Universities, research institutes (e.g. CNR) and private companies.

Furthermore, he has been part of international collaborations with academic research groups from Poland, Croatia and Tunisia. Prof. Tuberoso has been a reviewer for several international scientific journals (e.g. Journal of Agricultural and Food Chemistry, Food Chemistry, Journal of Chromatography, Journal of the American Oil Chemists' Society, Journal of Essential Oil Research, Molecules, etc.) and international research grants (e.g., "In vivo studies on health-promoting properties of raspberry pomace with the disparate content and origin of bioactive compounds", 2015, Polish National Science Centre, cod. 2014/15/N/NZ9/02425 <https://osf.opi.org.pl>; "What is Manuka honey? Determining authenticity through nectar-derived markers", 2014, New Zealand Ministry of Business, Innovation & Employment, <http://www.mbie.govt.nz/>; "Biological effects of wine: the influence of grape production technology, vinification, aging and thermal treatment of wine", 2011, Croatian Science Foundation, <http://www.hrzz.hr/index.php?lang=en>; "Elaboration of the Georgian honey standard and inculcation of the methods of determination of its naturalness", 2010, Georgia National Science Foundation, <http://eng.gnsf.ge/eng/>).

Prof. Tuberoso has been part of several research projects funded by different Italian ministries (Agriculture, Scientific Research and University) and by private companies. Recently, in the years 2014-2015, he was the coordinator of the projects "Exploitation of saffron's by-products for the preparation of high-added value extracts to be used in the health products industry" (co-funded by the Banco di Sardegna Foundation, code 2014-1568), "Phenolic compounds and vitamins in new cheeses with Cannonau wine" and "Phenolic compounds in cheeses and yogurt added with myrtle (*Myrtus communis*) extracts" (Project PSR 2007/2013-misura 124, funded by Autonomous Region of Sardinia). Moreover is co-investigator responsible for the Italian unit in the project "Research of Natural Products and Flavours: Chemical Fingerprinting and Unlocking the Potential" (NaPro-Flav, Croatian Science Foundation, code IP-11-2013-8547, 2014-2018, PI Prof. Igor Jerković, <http://www.ktf-split.hr/zok/projekt2014/index.html>). He was coordinator in the projects "Development and use of Sardinian beekeeping products" (co-funded by the Banco di Sardegna Foundation, 2010-2012), and "Nutritional aspects and evaluation of the antioxidant activity of Sardinian foods" (co-funded by the Banco di Sardegna Foundation, 2008-2010); he was a co-investigator responsible for the Italian unit of the project "Evaluation of Unifloral Honeys - Chemical Fingerprinting and Nutritional Properties" (co-funded by the Ministry of Science, Education and Sports – Croatia, 2008-2010) and for the project on the "Comparative study of the phenolic fraction of Sardinia single variety extra virgin olive oils in intestinal diseases" (co-funded by the Regional Law number 7 announcement of the Autonomous Region of Sardinia, 2012-2014). Prof. Tuberoso's research activity has been reported in numerous scientific publications, of which 78 in peer-reviewed international journals with impact factor on ISI and Scopus (author h-index = 22 and citation n° = 1852, Scopus, 10/10/2016) and more than 60 in conference proceedings, scientific annals and book chapters (national and international with peer-review).