

Formazione

- Maturità Scientifica nel 1994
- Laurea con lode in Scienze e Tecnologie Alimentari – Facoltà di Agraria, Università degli Studi di Napoli Federico II in Ottobre 1999
- Dottorato di Ricerca in Scienze e Tecnologie delle Produzioni Agroalimentari in Marzo 2003
- Marie Curie Fellowship, Department of Food Science, University of Nottingham (UK) 2001-2002.

Posizioni accademiche

- Dal 2015 ad oggi Professore Ordinario SSD AGR16 - Microbiologia Agraria
- Dal 2011 al 2015 Professore Associato SSD AGR16
- Dal 2002 al 2011 Ricercatore Universitario SSD AGR16

Profilo Bibliometrico (Scopus)

Numero di pubblicazioni: 166

Numero di citazioni: 10.000

H-index: 56

Researcher ID: B-2431-2009 ORCID: <http://orcid.org/0000-0003-3061-9560>

GoogleScholar: <http://scholar.google.com/citations?user=SL5qGTQAAAAJ>

Incarichi Gestionali

- Responsabile Scientifico Task Force di Ateneo per gli Studi sul Microbioma (www.tfm.unina.it);
- Coordinatore del Dottorato di Ricerca in Food Science;
- Referente VQR per il Dipartimento di Agraria e per l'Area 07;
- Componente della Commissione di Coordinamento per le procedure di valutazione - Programma per il finanziamento della ricerca di Ateneo (2016);
- Membro della Giunta del Dipartimento di Agraria 2013-2016;
- Membro del Consiglio di Polo di Scienze e Tecnologie per la Vita (2009-2011);
- Commissario ASN 2017-2018.

Responsabilità di finanziamenti per la ricerca

Responsabile scientifico di progetti di Ricerca H2020 (2019 e 2020), JPI (2016 e 2019), 7FP (2008), e PRIN (2012 e 2019) (totale circa 1.8M€). Responsabile di convenzioni di ricerca con le imprese (circa 0.5M€).

Comunicazioni a Convegni

Invited speaker in 14 congressi internazionali.

Comitati Editoriali

2019 – oggi: Editor - Applied and Environmental Microbiology.

2016 – oggi: Associate Editor – mSystems.

Board Internazionali

2016-oggi: Membro **Scientific Advisory Board** – Metaprogramme MEM – Meta-omics and microbial Ecosystems – **INRA**, France.

Pubblicazioni selezionate (Autore per la corrispondenza, Impact Factor>8)

1. Pasolli, E., De Filippis, F., Mauriello, I.E., Cumbo, F., Walsh, A.M., Leech, J., Cotter, P.D., Segata, N., **Ercolini, D.** (2020) Large-scale genome-wide analysis links lactic acid bacteria from food with the gut microbiome. *Nature Communications* 11:2610.
2. De Filippis, F., Pasolli, E., **Ercolini, D.** (2020) Newly explored *Faecalibacterium* diversity is connected to age, lifestyle, geography, and disease. *Current Biology* 30:1–12.
3. Meslier, V., Laiola, M., Roager, H.M., De Filippis, F., Roume, H., Quinquis, B., Giacco, R., Mennella, I., Ferracane, R., Pons, N., Pasolli, E., Rivellese, A.A., Dragsted, L.O., Vitaglione, P., Ehrlich, D.S., **Ercolini, D.** (2020). Mediterranean diet intervention in overweight and obese subjects lowers plasma cholesterol and causes changes in the gut microbiome and metabolome independently of energy intake. *Gut* 69:1258-1268.
4. De Filippis, F., Pasolli, E., **Ercolini, D.** (2020) The food-gut axis: lactic acid bacteria and their link to food, the gut microbiome and human health. *FEMS Microbiology Reviews* 44:454-489.
5. De Filippis, F., Pasolli, E., Tett, A., Tarallo, S., Naccarati, A., De Angelis, M., Neviani, E., Cocolin, L., Gobbetti, M., Segata, N. and **Ercolini, D.** (2019) Distinct genetic and functional traits of human intestinal *Prevotella copri* strains are associated with different habitual diets. *Cell Host & Microbe* 25:444-453.
6. De Filippis, F., Parente, E., and **Ercolini, D.** (2018) Past, present and future of the food microbiome. *Annual Review of Food Science and Technology*. 9: 589-608.
7. De Filippis, F., Pellegrini, N., Vannini, L., Jeffery, I., Laghi, L., La Stora, A., Serrazanetti, D.I., Gozzi, G., Turrioni, S., Ferrocino, I., Lazzi, C., Di Cagno, R., Cocolin, L., Neviani, E., Brigidi, P., Gobbetti, M., O’Toole, P.W. and **Ercolini, D.** (2016) High-level adherence to a Mediterranean diet beneficially impacts gut microbiota and associated metabolome. *Gut* 65:1812-1821.
8. De Filippis, F., Pellegrini, N., Laghi, L., Gobbetti, M. and **Ercolini, D.** (2016) Unusual sub-genus association of *Prevotella* and *Bacteroides* with specific dietary patterns. *Microbiome* 4:57.

Elenco pubblicazioni completo

1. Blaiotta, G., **Ercolini, D.**, Simeoli, E., Moschetti, G., and Villani, F. (2000) Conditions for conjugative transposon transfer in *Lactococcus lactis*. *Letters in Applied Microbiology* 31: 343-348.
2. Coppola, S., Blaiotta, G., **Ercolini, D.** and Moschetti, G. (2001) Molecular evaluation of microbial diversity occurring in different types of Mozzarella cheese. *Journal of Applied Microbiology* 90: 414-420.
3. **Ercolini, D.**, Moschetti, G., Blaiotta, G. and Coppola, S. (2001) Behavior of variable V3 region from 16S rDNA of important lactic acid bacteria in denaturing gradient gel electrophoresis. *Current Microbiology* 42: 199-202.
4. **Ercolini, D.**, Moschetti, G., Blaiotta, G. and Coppola, S. (2001) The potential of a polyphasic PCR-DGGE approach in evaluating microbial diversity of Natural Whey Cultures for water-buffalo Mozzarella cheese production: bias of "culture dependent" and "culture independent" approaches. *Systematic and Applied Microbiology* 24: 610-617.
5. **Ercolini, D.**, Blaiotta, G., Moschetti, G. and Coppola, S. (2002) Molecular typing of cheeses on the basis of their microflora as detected by PCR-DGGE analysis. *Annals of Microbiology* 52: 81-87.
6. **Ercolini, D.**, Hill, P. J. and Dodd, C. E. R. (2003) Development of a fluorescence in situ hybridization method in cheese using a 16S rRNA probe. *Journal of Microbiological Methods* 52: 267-271.
7. **Ercolini, D.**, Hill, P. J. and Dodd, C. E. R. (2003) Bacterial community structure and location in Stilton cheese. *Applied and Environmental Microbiology* 69: 3540-3548.
8. Mauriello, G., Moio, L., Genovese, A. and **Ercolini, D.** (2003) Relationships between flavouring capabilities, bacterial composition and geographical origin of Natural Whey Cultures (NWCs) used for traditional water-buffalo Mozzarella cheese manufacture. *Journal of Dairy Science* 86: 486-497.
9. Blaiotta, G., Pennacchia, C., **Ercolini, D.**, Moschetti, G. and Villani, F. (2003) Combining denaturing gradient gel electrophoresis of 16S rDNA V3 region and 16S-23S rDNA spacer region polymorphism analyses for the identification of staphylococci from Italian fermented sausages. *Systematic and Applied Microbiology* 26: 423-433.
10. Pennacchia, C., **Ercolini, D.**, Blaiotta, G., Pepe, O., Mauriello, G. and Villani F. (2004) Selection of *Lactobacillus* strains from fermented sausages for their potential use as probiotics. *Meat Science* 67: 309-317.
11. **Ercolini, D.**, Mauriello, G., Blaiotta, G., Moschetti, G. and Coppola, S. (2004) PCR-DGGE fingerprints of microbial succession during a manufacture of traditional water buffalo Mozzarella cheese. *Journal of Applied Microbiology* 96: 263-270.
12. **Ercolini, D.** (2004) PCR-DGGE fingerprinting: novel strategies for detection of microbes in food. Review article. *Journal of Microbiological Methods* 56: 297-314.
13. **Ercolini, D.**, Blaiotta, G., Fusco, V. and Coppola, S. (2004) PCR-based detection of enterotoxigenic *Staphylococcus aureus* in the early stages of raw milk cheese making. *Journal of Applied Microbiology* 96: 1090-1096.
14. Pepe, O., Blaiotta, G., Anastasio, M., Moschetti, G., **Ercolini, D.** and Villani, F. (2004) Technological and molecular diversity of *Lactobacillus plantarum* strains isolated from naturally fermented sourdoughs. *Systematic and Applied Microbiology* 27: 443-453.
15. Mauriello G., **Ercolini, D.**, La Storia, A., Casaburi, A. and Villani, F. (2004) Development of polyethylene films for food packaging activated with an antilisterial bacteriocin from *Lactobacillus curvatus* 32Y. *Journal of Applied Microbiology* 97: 314-322.
16. Mariniello, L., Sommella, M.G., Cozzolino, A., Di Pierro, P., **Ercolini, D.**, and Porta, R. (2004) Identification of Campania *Citrus limon* L. by Random Amplified Polymorphic DNA markers. *Food Biotechnology* 18: 289-297.

17. Blaiotta, G., **Ercolini, D.**, Pennacchia, C., Fusco, V., Casaburi, A., Pepe, O. and Villani, F. (2004) PCR detection of staphylococcal enterotoxin genes in *Staphylococcus* spp. strains isolated from meat and dairy products. Evidence of new variants of *seG* and *seI* in *S. aureus* AB-8802. *Journal of Applied Microbiology* 97: 719-730.
18. Blaiotta, G., **Ercolini, D.**, Mauriello, G., Salzano, G. and Villani, F. (2004) Rapid and reliable identification of *Staphylococcus equorum* strains by a PCR assay targeting on *sodA* gene. *Systematic and Applied Microbiology* 27: 696-702.
19. Villani, F., Russo, F., Blaiotta, G., Moschetti, G. and **Ercolini, D.** (2005) Presence and characterisation of verotoxin producing *E. coli* in fresh Italian pork sausages, and preparation and use of an antibiotic-resistant strain for challenge studies. *Meat Science* 70: 181-188.
20. Mauriello, G., De Luca, E., La Storia, A., Villani, F. and **Ercolini D.** (2005) Antimicrobial activity of a nisin-activated plastic film for food packaging. *Letters in Applied Microbiology* 41: 464-469.
21. **Ercolini, D.**, Fusco, V., Blaiotta, G. and Coppola, S. (2005) Sequence heterogeneity in the *lacSZ* operon of *Streptococcus thermophilus* and its use in PCR systems for strain differentiation. *Research in Microbiology* 156: 161-172.
22. **Ercolini, D.**, Fusco, V., Blaiotta, G., Sarghini, F. and Coppola, S. (2005) Response of *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella thyphimurium* and *Staphylococcus aureus* to the thermal stress occurring during the manufacture of Grana Padano cheese. *Journal of Dairy Science* 88: 3818-3825.
23. **Ercolini, D.**, La Storia, A., Villani, F. and Mauriello, G. (2006) Effect of a bacteriocin-activated polyethylene film on *Listeria monocytogenes* as evaluated by viable staining and epifluorescence microscopy. *Journal of Applied Microbiology* 100: 765-772.
24. Coppola, S., Fusco, V., Andolfi, R., Aponte, M., Blaiotta, G., **Ercolini, D.** and Moschetti, G. (2006). Evaluation of microbial diversity during the manufacture of "Fior di Latte di Agerola", a traditional raw milk pasta-filata cheese of Naples area. *Journal of Dairy Research* 73: 264-272.
25. Borriello, G., Capparelli, R., Bianco, M., Fenizia, D., Alfano, F., Capuano, F., **Ercolini, D.**, Parisi, A., Roperto, S. and Iannelli D. (2006). Genetic Resistance to *Brucella abortus* in Water Buffalo (*Bubalus bubalis*). *Infection and Immunity* 74: 2115-2120.
26. **Ercolini, D.**, Russo, F., Torrieri, E., Masi, P. and Villani, F. (2006) Changes in the spoilage-related microbiota of beef during refrigerated storage under different packaging conditions. *Applied and Environmental Microbiology* 72: 4663-4671.
27. Russo, F., **Ercolini, D.**, Mauriello, G. and Villani, F. (2006). Behaviour of *Brochothrix thermosphacta* in presence of other meat spoilage microbial groups. *Food Microbiology* 23: 797-802.
28. **Ercolini, D.**, Villani, F., Aponte, M. and Mauriello, G. (2006). Fluorescence *in situ* hybridization detection of *Lactobacillus plantarum* group on olives to be used in natural fermentations. *International Journal of Food Microbiology* 112: 291-296.
29. Bottari, B., **Ercolini, D.**, Gatti, M. and Neviani, E. (2006) Application of FISH technology for microbiological analysis: current state and prospects. *Applied Microbiology and Biotechnology* 73: 485-494.
30. Casaburi, A., Aristoy, M.-C., Cavella, S., Di Monaco, R., **Ercolini, D.**, Toldrá, F., and Villani, F. (2007) Biochemical and sensory characteristics of traditional fermented sausages of Vallo di Diano (Southern Italy) as affected by use of starter cultures. *Meat Science* 76: 295-307.
31. **Ercolini, D.**, Russo, F., Blaiotta, G., Pepe, O., Mauriello, G., and Villani, F. (2007) Simultaneous detection of *Pseudomonas fragi*, *P. lundensis* and *P. putida* from meat by a multiplex PCR assay targeting the *carA* gene. *Applied and Environmental Microbiology* 73: 2354-2359.
32. Di Pasqua, R., Betts, G., Hoskins, N., Edwards, M., **Ercolini D.**, and Mauriello, G. (2007). Membrane toxicity of natural antimicrobial compounds from essential oils. *Journal of Agriculture and Food Chemistry* 55: 4863-4870.

33. Di Maro, E., **Ercolini, D.**, and Coppola, S. (2007). Yeast dynamics during spontaneous wine fermentation of the Catalanesca grape. *International Journal of Food Microbiology* 117:201-210.
34. Villani, F., Casaburi, A., Pennacchia, C., Filosa, L., Russo, F., and **Ercolini, D.** (2007) Study of the microbial ecology of the “Soppressata of Vallo di Diano”, a traditional dry fermented sausage from Southern Italy, and *in vitro* and *in situ* selection of autochthonous starter cultures. *Applied and Environmental Microbiology* 73:5453-5463.
35. Casaburi, A., Di Monaco, R., Cavella, S., Toldrá, F., **Ercolini, D.**, and Villani, F. (2008) Proteolytic and lipolytic starter cultures and their effect on traditional fermented sausages ripening and sensory traits. *Food Microbiology* 25:335-347.
36. Blaiotta, G., Fusco, V., **Ercolini, D.**, Aponte, M., Pepe, O. and Villani, F. (2008). *Lactobacillus* strain diversity based on partial *hsp60* gene sequences and design of PCR-restriction fragment length polymorphism assays for species identification and differentiation. *Applied and Environmental Microbiology* 74:208-215.
37. La Storia, A., **Ercolini, D.**, Marinello, F. and Mauriello, G. (2008) Characterization of bacteriocin activated antimicrobial polyethylene films by Atomic Force Microscopy. *Journal of Food Science* 73:T48-T54.
38. **Ercolini, D.**, Frisso, G., Mauriello, G., Salvatore F. and Coppola, S. (2008) Microbial diversity in Natural Whey Cultures for the production of Caciocavallo Silano PDO cheese. *International Journal of Food Microbiology* 124:164-170.
39. **Ercolini, D.**, Russo, F., Nasi, A., Ferranti, P., and Villani, F. (2009) Mesophilic and psychrotrophic bacteria from meat and their spoilage potential *in vitro* and in beef. *Applied and Environmental Microbiology* 75:1990-2001.
40. **Ercolini, D.**, Russo, F., Ferrocino, I., and Villani, F. (2009) Molecular identification of mesophilic and psychrotrophic bacteria from raw cow's milk. *Food Microbiology* 26:228-231.
41. Siragusa, S., Di Cagno, R., **Ercolini, D.**, Minervini, F., Gobbetti, M., and De Angelis, M. (2009) Taxonomic structure and monitoring of the dominant lactic acid bacteria population in wheat flour type I sourdough propagation by using *Lactobacillus sanfranciscensis* starters. *Applied and Environmental Microbiology* 75:1099-1109.
42. Pennacchia, C., **Ercolini, D.**, and Villani, F. (2009) Development of a specific Real-Time PCR assay for the detection of *Brochothrix thermosphacta* in fresh and spoiled raw meat. *International Journal of Food Microbiology* 134:230-236.
43. Ferrocino, I., **Ercolini, D.**, Villani, F., Moorhead, S.M., and Griffiths, M.W. (2009) *Pseudomonas fragi* strains isolated from meat do not produce *N*-acyl homoserine lactones as signal molecules. *Journal of Food Protection* 72:2597-2601.
44. **Ercolini, D.**, Ferrocino, I., La Storia, A., Mauriello, G., Gigli, S., Masi, P. and Villani, F. (2010) Development of spoilage microbiota in beef stored in nisin-activated packaging. *Food Microbiology* 27:137-143.
45. Martinez Viedma, P., **Ercolini, D.**, Ferrocino, I., Abriouel, H., Ben Omar, N., Lucas López, R., and Gálvez, A. (2010) Effect of polythene film activated with enterocin EJ97 in combination with EDTA against *Bacillus coagulans*. *LWT - Food Science and Technology* 43:514-518.
46. Capparelli, R., Nocerino, N., Iannaccone, M., **Ercolini, D.**, Parlato, M., Medaglia, C. and Iannelli D. (2010) Phage therapy of *Salmonella enterica*: a fresh appraisal of phage therapy. *Journal of Infectious Diseases* 201:52-61.
47. Di Pasqua, R., Mamone, G., Ferranti, P., **Ercolini, D.** and Mauriello G. (2010) Changes in the proteome of *Salmonella enterica* serovar Thompson as stress adaptation to sublethal concentrations of thymol. *Proteomics* 10:1040-1046.
48. Blaiotta, G., Fusco, V., **Ercolini, D.**, Pepe, O. and Coppola, S. (2010) Diversity of *Staphylococcus* spp. strains based on partial *kat* (catalase) gene sequences and design of a PCR-RFLP assay for identification and differentiation of coagulase-positive species (*S.aureus*, *S. delphini*, *S. hyicus*, *S. intermedius*, *S. pseudintermedius*, and *S. schleiferi* subsp. *coagulans*). *Journal of Clinical*

- Microbiology* 48:192-201.
49. Zinno, P., Janzen, T., Bennedsen, M., **Ercolini, D.** and Mauriello, G. (2010) Characterization of *Streptococcus thermophilus* lytic bacteriophages from Mozzarella cheese plants. *International Journal of Food Microbiology* 138:137-144.
 50. Lo Piccolo, S., Ferraro, V., Alfonzo, A., Settanni, L., **Ercolini, D.**, Burruano, S., and Moschetti, G. (2010) Presence of endophytic bacteria in *Vitis vinifera* leaves as detected by Fluorescence *in situ* hybridization. *Annals of Microbiology* 60:161-167.
 51. **Ercolini, D.**, Casaburi, A., Nasi, A., Ferrocino, I., Di Monaco, R., Ferranti, P., Mauriello, G. and Villani, F. (2010) Different molecular types of *Pseudomonas fragi* have the same overall behaviour as meat spoilers. *International Journal of Food Microbiology* 142:120-131.
 52. Pennacchia, C., **Ercolini, D.**, and Villani, F. (2011) Spoilage-related microbiota associated with chilled beef stored in air or vacuum pack. *Food Microbiology* 28:84-93.
 53. La Storia, A., **Ercolini, D.**, Marinello, F., Di Pasqua, R., Villani, F. and Mauriello, G. (2011). Atomic force microscopy analysis shows surface structure changes in carvacrol-treated bacterial cells *Research in Microbiology*. 162:164-172.
 54. Casaburi, A., Nasi, A., Ferrocino, I., Di Monaco, R., Mauriello, G., Villani, F. and **Ercolini, D.** (2011) Spoilage-related activity of *Carnobacterium maltaromaticum* strains in air-stored and vacuum-packed meat. *Applied and Environmental Microbiology* 77:7382-7393.
 55. **Ercolini, D.**, Ferrocino, I., Nasi, A., Ndagijimana, M., Vernocchi, P., La Storia, A., Laghi, L., Mauriello, G., Guerzoni, M.E. and Villani, F. (2011) Monitoring of microbial metabolites and bacterial diversity in beef stored in different packaging conditions. *Applied and Environmental Microbiology* 77:7372-7381.
 56. Doulgeraki, A.I., **Ercolini, D.**, Villani, F. and Nychas, G.J. (2012) Spoilage microbiota associated to the storage of raw meat in different conditions. *International Journal of Food Microbiology* 157:130-141.
 57. La Storia, A., Ferrocino, I., Torrieri, E., Di Monaco, R., Mauriello, G., Villani, F. and **Ercolini, D.** (2012) A combination of modified atmosphere and antimicrobial packaging to extend the shelf-life of beefsteaks stored at chill temperature. *International Journal of Food Microbiology* 158:186-194.
 58. **Ercolini, D.**, De Filippis, F., La Storia, A. and Iacono, M. (2012) "Remake" by high throughput sequencing of the microbiota involved in the production of water buffalo mozzarella cheese. *Applied and Environmental Microbiology* 78:8142-8145.
 59. La Storia, A., Mauriello, G., Villani, F. and **Ercolini, D.** (2013) Coating-activation and antimicrobial efficacy of different polyethylene films with a nisin-based solution. *Food and Bioprocess Technology* 6:2770-2779.
 60. Ferrocino, I., La Storia, A., Torrieri, E., Spagna Musso, S., Mauriello, G., Villani, F. and **Ercolini, D.** (2013) Antimicrobial Packaging To Retard the Growth of Spoilage Bacteria and To Reduce the Release of Volatile Metabolites in Meat Stored under Vacuum at 1°C. *Journal of Food Protection* 76:52-58.
 61. Borriello, G., Lucibelli, M.G., Pesciaroli, G., Carullo, M.R., Graziani, C., Ammendola, S., Battistoni, A., **Ercolini, D.**, Pasquali, P. and Galiero, G. (2012) Diversity of *Salmonella* Typhimurium strains isolated from intestine of water buffalo calves affected by lethal gastroenteritis. *BMC Veterinary Research* 8:201.
 62. Borriello, G., Peletto, S. Lucibelli, M.G., Acutis, P.L., **Ercolini, D.**, Galiero, G. (2013) Link between geographical origin and occurrence of *Brucella abortus* biovars in cattle and water buffalo herds *Applied and Environmental Microbiology* 79:1039-1043.
 63. Giaouris, E., Samoilis, G., Chorianopoulos, N., **Ercolini, D.**, Nychas, G.J. (2013) Differential protein expression patterns between planktonic and biofilm cells of *Salmonella enterica* serovar Enteritidis PT4 on stainless steel surface. *International Journal of Food Microbiology* 162:105-113.

64. **Ercolini, D.** (2013) High-throughput sequencing and metagenomics: moving forward in the culture-independent analysis of food microbial ecology. *Applied and Environmental Microbiology* 79:3148-3155.
65. Di Pasqua, R., Mamone, G., Mauriello, G., **Ercolini, D.** (2013) Expression of DnaK, HtpG, GroEL and Tf chaperones and the corresponding encoding genes during growth of *Salmonella* Thompson in presence of thymol alone or in combination with salt and cold stress. *Food Research International* 52:153-159.
66. De Filippis, F., Pennacchia, C., Di Pasqua, R., Fiore, A., Fogliano, V., Villani, F., **Ercolini, D.** (2013) Decarboxylase gene expression and cadaverine and putrescine production by *Serratia proteamaculans* in vitro and in beef. *International Journal of Food Microbiology* 165: 332-338.
67. Cocolin, L., Alessandria, V., Botta, C., Gorra, R., De Filippis, F., **Ercolini, D.**, Rantsiou, K. (2013) NaOH-debittering induces changes in bacterial ecology during table olives fermentation. *PLoS ONE*. 8:e69074.
68. De Filippis, F., La Storia, A., Villani, F. and **Ercolini, D.** (2013) Exploring the sources of beefsteaks contamination by culture-independent high-throughput sequencing. *PLoS ONE*. 8:e70222.
69. **Ercolini, D.**, Pontonio, E., De Filippis, F., Minervini, F., La Storia A., Gobbetti, M. and Di Cagno R. (2013) Microbial ecology dynamics during rye and wheat sourdough preparation. *Applied and Environmental Microbiology* 79:7827-7836.
70. Piombino, P., Genevose, A., Esposito, S., Moio, L., Cutolo, P.P., Chambery, A., Severino, V., Moneta, E., Smith, D.P., Owens, S.M., Gilbert, J.A. and **Ercolini, D.** (2014) Saliva from obese individuals suppresses the release of aroma compounds from wine. *PLoS ONE* 9: e85611.
71. De Filippis, F., La Storia, A., Stellato, G., Gatti, M. and **Ercolini, D.** (2014) A selected core microbiome drives the early stages of three popular Italian cheese manufactures. *PLoS ONE* 9: e89680.
72. Cruciata, M., Sannino, C., **Ercolini, D.**, Scatassa, M.L., De Filippis, F., Mancuso, I., La Storia, A., Moschetti, G. and Settanni, L. (2014) Animal rennets as sources of dairy lactic acid bacteria. *Applied and Environmental Microbiology* 80: 2050-2061.
73. Casaburi, A., De Filippis, F., Villani, F. and **Ercolini, D.** (2014) Activities of strains of *Brochothrix thermosphacta* in vitro and in meat. *Food Research International* 62:366-374.
74. Dolci, P., De Filippis, F., La Storia, A., **Ercolini, D.**, Cocolin, L. (2014) rRNA-based monitoring of the microbiota involved in Fontina PDO cheese production in relation to different stages of cow lactation. *International Journal of Food Microbiology* 185:127-135.
75. De Pasquale, I., Calasso, M., Mancini, L., **Ercolini, D.**, La Storia, A., De Angelis, M., Di Cagno, R. and Gobbetti M. (2014) Causal Relationship between Microbial Ecology Dynamics and Proteolysis during Manufacture and Ripening of Protected Designation of Origin (PDO) Cheese Canestrato Pugliese. *Applied and Environmental Microbiology* 80:4085-4094.
76. Francavilla, R., **Ercolini, D.**, Piccolo, M., Vannini, L., Siragusa, S., De Filippis, F., De Pasquale, I., Di Cagno, R., Di Toma, M., Gozzi, G., Serrazanetti, D.I., De Angelis, M. and Gobbetti, M. (2014) Salivary microbiota and metabolome associated with celiac disease. *Applied and Environmental Microbiology* 80:3416-25.
77. De Filippis, F., Vannini, L., La Storia, A., Laghi, L., Piombino, P., Stellato, G., Serrazanetti, D.I., Gozzi, G., Turrone, S., Ferrocino, I., Lazzi, C., Di Cagno, R., Gobbetti, M. and **Ercolini, D.** (2014) The same microbiota and a potentially discriminant metabolome in the saliva of omnivore, ovo-lacto-vegetarian and vegan individuals. *PLoS ONE* 9(11): e112373.
78. Zinno, P., Devirgiliis, C., **Ercolini, D.**, Ongeng, D. and Mauriello, G. (2014) Bacteriophage P22 to challenge *Salmonella* in foods. *International Journal of Food Microbiology* 191:69-74.
79. Casaburi, A., Piombino, P., Nychas, G.J., Villani, F. and **Ercolini, D.** (2015) Bacterial populations and the volatilome associated to meat spoilage. *Food Microbiology* 45:83-102.
80. Casaburi, A., Di Martino, V., **Ercolini, D.**, Parente, E., and Villani, F. (2015) Antimicrobial activity of *Myrtus communis* L. water-ethanol extract against meat spoilage strains of *Brochothrix*

- thermosphacta* and *Pseudomonas fragi* in vitro and in meat. *Annals of Microbiology* 65:841-850.
81. Stellato, G., La Storia, A., Cirillo, T. and **Ercolini, D.** (2015) Bacterial biogeographical patterns in a cooking center for a hospital foodservice. *International Journal of Food Microbiology* 193:99-108.
 82. Vitaglione, P., Mennella, I., Ferracane, R., Rivellesse, A.A., Giacco, R., **Ercolini, D.**, Gibbons, S.R., La Storia, A., Gilbert, G.A., Jonnalagadda, S., Thielecke, F., Gallo, M.A., Scalfi, L. and Fogliano, V. (2015) Wholegrain wheat consumption reduces inflammation in a randomized controlled trial on overweight and obese subjects with unhealthy dietary and lifestyle behaviors: role of polyphenols bound to cereal dietary fiber. *American Journal of Clinical Nutrition* 101:251–261.
 83. Ventorino, V., Aliberti, A., Faraco, V., Robertiello, A., Giacobbe, S., **Ercolini, D.**, Amore, A., Fagnano, M. and Pepe, O. (2015) Exploring the microbiota dynamics related to vegetable biomasses degradation and study of lignocellulose-degrading bacteria for industrial biotechnological application. *Scientific Reports* 5:8161.
 84. Cocolin, L. and **Ercolini, D.** (2015) Zooming into food-associated microbial consortia: a ‘cultural’ evolution. *Current Opinion in Food Science* 2:43–50.
 85. Garofalo, D., Osimani, A., Milanovic, V., Aquilanti, L., De Filippis, F., Stellato, G., Di Mauro, S., Turchetti, B., Buzzini, P., **Ercolini, D.** and Clementi, F. (2015) Bacteria and yeast microbiota in milk kefir grains from different Italian regions. *Food Microbiology* 49:123-133.
 86. Rizzello, C. G., Cavoski, I., Turk, J., **Ercolini, D.**, Nionelli, L., Pontonio, E., De Angelis, M., De Filippis, F., Gobbetti, M. and Di Cagno, R. (2015) Organic cultivation of *Triticum turgidum* subsp. *durum* is reflected in the flour-sourdough fermentation-bread axis. *Applied and Environmental Microbiology* 81:3192-3204.
 87. Pothakos, V., Stellato, G., **Ercolini, D.** and Devlieghere, F. (2015) Processing environment and ingredients are both sources of *Leuconostoc gelidum*, which emerges as a major spoiler in ready-to-eat meals. *Applied and Environmental Microbiology* 81:3529-3541.
 88. Pothakos, V., Devlieghere, F., Villani, F., Bjorkroth, J. and **Ercolini, D.** (2015) Lactic acid bacteria and their controversial role in fresh meat spoilage. *Meat Science* 109:66-74.
 89. Stellato, G., De Filippis, F., La Storia, A. and **Ercolini, D.** (2015) Coexistence of lactic acid bacteria and potential spoilage microbiota in a dairy processing environment. *Applied and Environmental Microbiology* 81:3529-3541.
 90. Greppi, A., Ferrocino, I., La Storia, A., Rantsiou, K., **Ercolini, D.** and Cocolin L. (2015) Monitoring of the microbiota of fermented sausages by culture independent rRNA-based approaches. *International Journal of Food Microbiology* 212:67-75.
 91. **Ercolini, D.**, Francavilla, R., Vannini, L., De Filippis, F., Capriati, T., Di Cagno, R., Iacono, G., De Angelis, M. and Gobbetti, M. (2015) From an imbalance to a new imbalance: Italian-style gluten-free diet alters the salivary microbiota and metabolome of African celiac children. *Scientific Reports* 5:18571.
 92. Ferrocino, I., Greppi, A., La Storia, A., Rantsiou, K., **Ercolini, D.** and Cocolin L. (2015) Impact of nisin-activated packaging on microbiota of beef burgers during storage. *Applied and Environmental Microbiology* 82:549-559.
 93. Alessandria, V., Ferrocino, I., De Filippis, F., Fontana, M., Rantsiou, K., **Ercolini, D.** and Cocolin, L. (2016) Microbiota of an Italian Grana-like cheese during manufacture and ripening, unraveled by 16S rRNA-based approaches. *Applied and Environmental Microbiology* 82:3988-3995.
 94. Guidone, A., Zotta, T., Matera, A., Ricciardi, A., De Filippis, F., **Ercolini, D.** and Parente, E. (2016) The microbiota of high-moisture mozzarella cheese produced with different acidification methods. *International Journal of Food Microbiology* 216:9-17.
 95. Ricciardi, A., De Filippis, F., Zotta, T., Facchiano, A., **Ercolini, D.** and Parente, E. (2016) Polymorphism of the phosphoserine phosphatase gene in *Streptococcus thermophilus* and its

- potential use for typing and monitoring of population diversity. *International Journal of Food Microbiology* 236: 138-147.
96. Toledo Del Árbol, J., Pérez Pulido, R., La Stora, A., Grande Burgos, M.J., Lucas, R., **Ercolini, D.** and Gálvez, A. (2016) Changes in microbial diversity of brined green asparagus upon treatment with high hydrostatic pressure. *International Journal of Food Microbiology* 216:1-8.
 97. Toledo Del Árbol, J., Pérez Pulido, R., La Stora, A., Grande Burgos, M.J., Lucas, R., **Ercolini, D.** and Gálvez, A. (2016) Microbial diversity in pitted sweet cherries (*Prunus avium* L.) as affected by High-Hydrostatic Pressure treatment. *Food Research International* 89:790-796.
 98. Parente, E., Cocolin, L., De Filippis, F., Zotta, T., Ferrocino, I., O'Sullivan, O., Neviani, E., De Angelis, M., Cotter P.D. and **Ercolini, D.** (2016) FoodMicrobionet: a database for the visualization and exploration of food bacterial communities based on network analysis. *International Journal of Food Microbiology* 219:28-37.
 99. Calasso, M., **Ercolini, D.**, Mancini, L., Stellato, G., Minervini, F., Di Cagno, R., De Angelis, M. and Gobbetti, M. (2016) Relationships among house, rind and core microbiotas during manufacture of traditional Italian cheeses at the same dairy plant. *Food Microbiology* 54:115-126.
 100. Bonanomi, G., De Filippis, F., Cesarano, G., La Stora, A., **Ercolini, D.**, and Scala, F. (2016) Organic farming induces changes in soil microbiota that affect agro-ecosystem functions. *Soil Biology and Biochemistry* 103:327-336.
 101. Caccia, S., Di Lelio, I., La Stora, A., Marinelli, A., Varricchio, P., Franzetti, E., Banyuls, N., Tettamanti, G., Casartelli, M., Giordana, B., Ferré, J., Gigliotti, S., Ercolini, D. and Pennacchio, F. (2016) Midgut microbiota and host immunocompetence underlie *Bacillus thuringiensis* killing mechanism. *Proc Natl Acad Sci USA*. 113:9486-91.
 102. Stellato, G., La Stora, A., De Filippis, F., Borriello, G., Villani, F. and Ercolini, D. (2016) Overlap of Spoilage-Associated Microbiota between Meat and the Meat Processing Environment in Small-Scale and Large-Scale Retail Distributions. *Applied and Environmental Microbiology* 82:4045-54.
 103. De Angelis, M., Vannini, L., Di Cagno, R., Cavallo, N., Minervini, F., Francavilla, R., **Ercolini, D.**, and Gobbetti, M. (2016) Salivary and fecal microbiota and metabolome of celiac children under gluten-free diet. *International Journal of Food Microbiology* 239:125-132.
 104. De Filippis, F., Genovese, A., Ferranti, P., Gilbert, J.A. and Ercolini, D. (2016) Metatranscriptomics reveals temperature-driven functional changes in microbiome impacting cheese maturation rate. *Scientific Reports* 6:21871.
 105. De Filippis, F., Pellegrini, N., Vannini, L., Jeffery, I., Laghi, L., La Stora, A., Serrazanetti, D.I., Gozzi, G., Turrone, S., Ferrocino, I., Lazzi, C., Di Cagno, R., Cocolin, L., Neviani, E., Brigidi, P., Gobbetti, M., O'Toole, P.W. and **Ercolini, D.** (2016) High-level adherence to a Mediterranean diet beneficially impacts gut microbiota and associated metabolome. *Gut* 65:1812-1821.
 106. De Filippis, F., Pellegrini, N., Laghi, L., Gobbetti, M. and **Ercolini, D.** (2016) Unusual sub-genus association of *Prevotella* and *Bacteroides* with specific dietary patterns. *Microbiome* 4:57.
 107. Levante, A., De Filippis, F., La Stora, A., Gatti, M., Neviani, E., **Ercolini, D.** and Lazzi, C. (2017) Metabolic gene-targeted monitoring of non-starter lactic acid bacteria during cheese ripening. *International Journal of Food Microbiology* 257:276-284.
 108. Giello, M., La Stora, A., Masucci, F., Di Francia, A., **Ercolini, D.**, and Villani, F. (2017) Dynamics of bacterial communities during manufacture and ripening of traditional Caciocavallo of Castelfranco cheese in relation to cows' feeding. *Food Microbiology* 63:170-177.
 109. Stellato, G., Utter, D.R., Voorhis, A., De Angelis, M., Murat, E.A., and **Ercolini, D.** (2017) A few *Pseudomonas* oligotypes dominate in the meat and dairy processing environment. *Frontiers in Microbiology* 8:264.

110. **Ercolini, D.** (2017) Exciting strain-level resolution studies of the food microbiome. *Microbial Biotechnology* 10:54-56.
111. De Filippis, F., Parente, E., and **Ercolini, D.** (2017) Metagenomics insights into food fermentations. *Microbial Biotechnology* 10:91-102.
112. De Filippis, F., Laiola, M., Blaiotta, G., and **Ercolini, D.** (2017) Different amplicon targets for sequencing-based studies of fungal diversity. *Applied and Environmental Microbiology* 83: pii: e0095-17.
113. Aitoro, R., Paparo, L., Amoroso, A., Di Costanzo, M., Cosenza, L., Granata, V., Di Scala, C., Nocerino, R., Trinchese, G., Montella, M., **Ercolini, D.** and Berni Canani R. (2017) Gut microbiota as a target for preventive and therapeutic intervention against food allergy. *Nutrients* 9(7). pii: E672.
114. Berni Canani, R., De Filippis, F., Nocerino, R., Laiola, M., Paparo, L., Calignano, A., De Caro, C., Coretti, L., Chiariotti, L., Gilbert, J.A. and **Ercolini, D.** (2017) Specific signatures of the gut microbiota and increased levels of butyrate in children treated with fermented cow's milk containing heat-killed *Lactobacillus paracasei* CBA L74. *Applied and Environmental Microbiology* 83: pii: e01206-17.
115. Guida, F., Turco, F., Iannotta, M., De Gregorio, D., Palumbo, I., Sarnelli, G., Furiano, A., Napolitano, F., Boccella, S., Luongo, L., Mazzitelli, M., Usiello, A., De Filippis, F., Iannotti, F.A., Piscitelli, F., **Ercolini, D.**, de Novellis, V., Di Marzo, V., Cuomo, R. and Maione S. (2018). Antibiotic-induced microbiota perturbation causes gut endocannabinoidome changes, hippocampal neuroglial reorganization and depression in mice. *Brain, Behaviour and Immunity* pii: S0889-1591(17)30417-8.
116. De Filippis, F., Parente, E., and **Ercolini, D.** (2018) Past, present and future of the food microbiome. *Annual Review of Food Science and Technology*. 9: 589-608.
117. Quijada, N.A., De Filippis, F., Sanz, J.J., Garcia-Fernandez, M.C., Rodriguez-Lazaro, D., **Ercolini, D.** and Hernandez M. (2018) Different *Lactobacillus* populations dominate in "Chorizo de León" manufacturing performed in different production plants. *Food Microbiology* 70:94-102.
118. De Filippis, F., Parente, E., Zotta, T. and **Ercolini, D.** (2018) A comparison of bioinformatic approaches for 16S rRNA gene profiling of food bacterial microbiota. *International Journal of Food Microbiology* 265:9-17.
119. De Filippis, F., Troise, A.D., Vitaglione, P. and **Ercolini, D.** (2018) Different temperatures select distinctive acetic acid bacteria species and promotes organic acids production during Kombucha tea fermentation. *Food Microbiology* 73:11-16.
120. Giello, M., La Stora, A., De Filippis, F., **Ercolini, D.**, and Villani, F. (2018) Impact of *Lactobacillus curvatus* 54M16 on microbiota composition and growth of *Listeria monocytogenes* in fermented sausages. *Food Microbiology* 72:1-15.
121. Vernocchi, P., Del Chierico, F., Quagliarello, A., **Ercolini, D.**, Lucidi, V. and Putignani, L. (2018) A metagenomic and in silico functional prediction of gut microbiota profiles may concur in discovering new cystic fibrosis patient-targeted probiotics. *Nutrients* 9:1342.
122. Milanović, V., Osimani, A., Garofalo, C., De Filippis, F., **Ercolini, D.**, Cardinali, F., Taccari, M., Aquilanti, L., Clementi, F. 2018. Profiling white wine seed vinegar bacterial diversity through viable counting, metagenomic sequencing and PCR-DGGE. *International Journal of Food Microbiology* 286:66-74.
123. Osimani, A., Milanović, A., Garofalo, C., Cardinali, F., Roncolini, A., Sabbatini, R., De Filippis, F., **Ercolini, D.**, Gabucci, C., Petruzzelli, A., Tonucci, F., Clementi, F., Aquilanti, L. 2018. Revealing the microbiota of marketed edible insects through PCR-DGGE, metagenomic sequencing and real-time PCR. *International Journal of Food Microbiology* 276:54-62.
124. Polese, B., Nicolai, E., Genovese, D., Verlezza, V., La Sala, C.N., Aiello, M., Inglese, M., Incoronato, M., Sarnelli, G., De Rosa, T., Schiatti, A., Mondelli, F., **Ercolini, D.**, and Cuomo, R. (2018) Postprandial Gastrointestinal Function Differs after Acute Administration of Sourdough

- Compared with Brewer's Yeast Bakery Products in Healthy Adults. *Journal of Nutrition* 148:202-208.
125. Parente, E., Zotta, T., Faust, K., De Filippis, F. and **Ercolini, D.** (2018) Structure of association networks in food bacterial communities. *Food Microbiology* 73:49-60.
 126. **Ercolini, D.**, and Fogliano, V. (2018) Food design to feed the human gut microbiota. *Journal of Agricultural and Food Chemistry* 66:3754-3758.
 127. De Filippis, F., Vitaglione, P., Cuomo, R., Berni Canani, R., and **Ercolini, D.** (2018) Dietary interventions to modulate the gut microbiome – how far are we from precision medicine. *Inflammatory Bowel Diseases* 24: 2142-2154.
 128. Berni Canani, R., De Filippis, F., Nocerino, R., Paparo, L., Di Scala, C., Cosenza, L., Della Gatta, G., Calignano, A., De Caro, C., Laiola, M., Gilbert, J.A. and **Ercolini D.** (2018) Gut microbiota composition and butyrate production in children affected by non-IgE-mediated cow's milk allergy. *Scientific Reports* 21:12500.
 129. Vernocchi, P., Del Chierico, F., Russo, A., Majo, F., Rossitto, M., Valerio, M., Casadei, L., La Storia, A., De Filippis, F., Rizzo, C., Manetti, C., Paci, P., **Ercolini, D.**, Marini, F., Fiscarelli, E.V., Dallapiccola, B., Lucidi, V., Micrheli, A., Putignani, L. 2018. Gut microbiota signatures in cystic fibrosis: Loss of host CFTR function drives the microbiota enterophenotype. *PLoS One* 13(12):e0208171.
 130. Berni Canani, R., Paparo, L., Nocerino, R., Di Scala, C., Della Gatta, G., Maddalena, Y., Buono, A., Bruno, C., Voto, L. and **Ercolini D.** (2019) Gut Microbiome as target for innovative strategies against food allergy. *Frontiers in Immunology* 10: 191.
 131. De Filippis, F., Aponte, M., Piombino, P., Lisanti, M.T., Moio, L., **Ercolini, D.**, Blaiotta, G. (2019) Influence of microbial communities on the chemical and sensory features of Falanghina sweet passito wines. *Food Research International* 120:740-747.
 132. Kamimura, B.A., De Filippis, F., Sant'Ana, A.S., **Ercolini, D.** (2019) Large-scale mapping of microbial diversity in artisanal Brazilian cheeses. *Food Microbiology* 80:40-49.
 133. Bruno, D., Bonelli, M., De Filippis, F., Di Lelio, I., Tettamanti, G., Casartelli, M., **Ercolini, D.**, Caccia, S. (2019) The Intestinal Microbiota of *Hermetia illucens* Larvae Is Affected by Diet and Shows a Diverse Composition in the Different Midgut Regions. *Applied and Environmental Microbiology* 85:e01864-18.
 134. Pavlidis, D.E., Mallouchos, A., **Ercolini, D.**, Panagou, E.Z. and Nychas, G. E. (2019) A volatilomics approach for off-line discrimination of minced beef and pork meat and their admixture using HS-SPME GC/MS in tandem with multivariate data analysis. *Meat Science* 151:43-53.
 135. Bautista-Gallego, J., Ferrocino, I., Botta, C., **Ercolini, D.**, Cocolin, L., Rantsiou, K. (2019) Probiotic potential of a *Lactobacillus rhamnosus* cheese isolate and its effect on the fecal microbiota of healthy volunteers. *Food Research International* 119:305-314.
 136. De Filippis, F., La Storia, A., Villani, F., **Ercolini, D.** (2019) Strain-level diversity analysis of *Pseudomonas fragi* after *in situ* pangenome reconstruction shows distinctive spoilage-associated metabolic traits clearly selected by different storage conditions. *Applied and Environmental Microbiology* 85:e02212-18.
 137. Parente, E., De Filippis, F., **Ercolini, D.**, Ricciardi A. and Zotta, T. (2019) Advancing integration of data on food microbiome studies: FoodMicrobionet 3.1, a major upgrade of the FoodMicrobionet database. *International Journal of Food Microbiology* 305:108249.
 138. Vitaglione, P., Mazzone, G., Lembo, V., D'Argenio, G., Rossi, A., Guido, M., Savoia, M., Salomone, F., Mennella, I., De Filippis, F., **Ercolini, D.**, Caporaso, N. and Morisco, F. (2019) Coffee prevents fatty liver disease induced by a high-fat diet by modulating pathways of the gut-liver axis. *Journal of Nutritional Sciences* 8:e15.
 139. Guida, F., Boccella, S., Belardo, C., Iannotta, M., Piscitelli, F., De Filippis, F., Paino, S., Ricciardi, F., Siniscalco, D., Marabese, I., Luongo, L., **Ercolini, D.**, Di Marzo, V., and Maione S.

- (2019) Altered gut microbiota and endocannabinoid system tone in vitamin D deficiency-mediated chronic pain. *Brain, Behaviour and Immunity* pii: S0889-1591(18)31247-9.
140. De Filippis, F., Pasolli, E., Tett, A., Tarallo, S., Naccarati, A., De Angelis, M., Neviani, E., Cocolin, L., Gobbetti, M., Segata, N. and **Ercolini, D.** (2019) Distinct genetic and functional traits of human intestinal *Prevotella copri* strains are associated with different habitual diets. *Cell Host & Microbe* 25:444-453.
141. Tett, A., Huang, K.D., Asnicar, F., Fehlner-Peach, H., Pasolli, E., Karcher, N., Armanini, F., Manghi, P., Bonham, K., Zolfo, M., De Filippis, F., Magnabosco, C., Bonneau, R., Lusingu, J., Amuasi, J., Reinhard, K., Rattei, T., Boulund, F., Engstrand, L., Zink, A., Collado, M.C., Littman, D.R., Eibach D., **Ercolini, D.** Rota-Stabelli, O., Huttenhower, C., Maixner, F., and Segata, N. (2019) The *Prevotella copri* Complex Comprises Four Distinct Clades Underrepresented in Westernized Populations. *Cell Host & Microbe* pii: S1931-3128(19)30427-5.
142. Lombardo, B., Izzo, V., Terracciano, D., Ranieri, A., Mazzaccara, C., Fimiani, F., Cesaro, A., Gentile, L., Leggiero, E., Pero, R., Izzo, B., D'Alicandro, A.C., **Ercolini, D.**, D'Alicandro, G., Frisso, G., Pastore, L., Calabrò, P. and Scudiero, O. (2020) Laboratory medicine: health evaluation in elite athletes. *Clinical Chemistry and Laboratory Medicine* 57(10):1450-1473.
143. Nocerino, R., De Filippis, F., Cecere, G., Marino, A., Micillo, M., Di Scala, C., de Caro, C., Calignano, A., Bruno, C., Paparo, L., Iannicelli, A.M., Cosenza, L., Maddalena, Y., della Gatta, G., Coppola, S., Carucci, L., **Ercolini, D.**, Berni Canani, R. (2020) The therapeutic efficacy of *Bifidobacterium animalis* subsp. *lactis* BB-12[®] in infant colic: A randomised, double blind, placebo-controlled trial. *Alimentary Pharmacology and Therapeutics* 51:110-120.
144. Calasso, M., Minervini, F., De Filippis, F., **Ercolini, D.**, De Angelis, M., Gobbetti, M. (2020). Attenuated *Lactococcus lactis* and Surface Bacteria as Tools for Conditioning the Microbiota and Driving the Ripening of Semisoft Caciotta Cheese. *Applied and Environmental Microbiology*, 86: pii: e02165-19.
145. Bonanomi G., Maisto G., De Marco A., Cesarano G., Zotti M., Mazzei P., Libralato G., Staropoli A., Siciliano A., De Filippis F., La Storia A., Piccolo A., Vinale F., Crasto A., Guida M., **Ercolini D.**, Incerti G. (2020). The fate of cigarette butts in different environments: Decay rate, chemical changes and ecotoxicity revealed by a 5-years decomposition experiment. *Environmental Pollution*, 261: 114108.
146. De Angelis M., Ferrocino I., Calabrese F. M., De Filippis F., Cavallo N., Siragusa S., Rampelli S., Di Cagno R., Rantsiou K., Vannini L., Pellegrini N., Lazzi C., Turrone S., Lorusso N., Ventura M., Chieppa M., Neviani E., Brigidi P., O'Toole P. W., **Ercolini D.**, Gobbetti M., Cocolin L. (2020). Diet influences the functions of the human intestinal microbiome. *Scientific Reports*, 10:4247.
147. Zotti, M., De Filippis, F., Cesarano, G., **Ercolini, D.**, Tesei, G., Allegrezza, M., Giannino, F., Mazzoleni, S., Bonanomi G. (2020) One ring to rule them all: an ecosystem engineer fungus fosters plant and microbial diversity in a Mediterranean grassland. *New Phytologist*. doi: 10.1111/nph.16583.
148. Laiola M, De Filippis F, Vitaglione P, **Ercolini D.** (2020) A Mediterranean diet intervention reduces the levels of salivary periodontopathogenic bacteria in overweight and obese subjects. *Applied and Environmental Microbiology*, doi: 10.1128/AEM.00777-20.
149. Milanović, V., Aquilanti, L., Tavoletti, S., Garofalo, C., Osimani, A., De Filippis, F., **Ercolini, D.**, Ferrocino, I., Di Cagno, R., Turrone, S., Lazzi, C., Pellegrini, N., Clementi, F. (2020) Distribution of antibiotic resistance genes in the saliva of healthy omnivores, ovo-lacto-vegetarians, and vegans. *Genes* 11:1-18.
150. De Angelis, M., Ferrocino, I., Calabrese, F.M., De Filippis, F., Cavallo, N., Siragusa, S., Rampelli, S., Di Cagno, R., Rantsiou, K., Vannini, L., Pellegrini, N., Lazzi, C., Turrone, S., Lorusso, N., Ventura, M., Chieppa, M., Neviani, E., Brigidi, P., O'Toole, P.W., **Ercolini, D.**, Gobbetti, M.,

- Cocolin, L. (2020) Diet influences the functions of the human intestinal microbiome. *Scientific Reports* 10:4247.
151. De Filippis, F., Pasolli, E., **Ercolini, D.** (2020) The food-gut axis: lactic acid bacteria and their link to food, the gut microbiome and human health. *FEMS Microbiology Reviews* 44:454-489.
 152. Vitale, M., Giacco, R., Laiola, M., Della Pepa, G., Luongo, D., Mangione, A., Salamone, D., Vitaglione, P., **Ercolini, D.**, Rivellese, A.A. (2020) Acute and chronic improvement in postprandial glucose metabolism by a diet resembling the traditional Mediterranean dietary pattern: Can SCFAs play a role? *Clinical Nutrition* DOI: 10.1016/j.clnu.2020.05.025.
 153. Meslier, V., Laiola, M., Roager, H.M., De Filippis, F., Roume, H., Quinquis, B., Giacco, R., Mennella, I., Ferracane, R., Pons, N., Pasolli, E., Rivellese, A.A., Dragsted, L.O., Vitaglione, P., Ehrlich, D.S., **Ercolini, D.** (2020). Mediterranean diet intervention in overweight and obese subjects lowers plasma cholesterol and causes changes in the gut microbiome and metabolome independently of energy intake. *Gut* 69:1258-1268.
 154. Pasolli, E., De Filippis, F., Mauriello, I.E., Cumbo, F., Walsh, A.M., Leech, J., Cotter, P.D., Segata, N., **Ercolini, D.** Large-scale genome-wide analysis links lactic acid bacteria from food with the gut microbiome. *Nature Communications* 11:2610.
 155. **Ercolini, D.** Secrets of the cheese Microbiome (2020) *Nature Food* 1: 466–467.
 156. De Filippis, F., Pasolli, E., **Ercolini, D.** (2020) Newly explored *Faecalibacterium* diversity is connected to age, lifestyle, geography, and disease. *Current Biology* 30:1–12.
 157. De Filippis, F., Valentino, V., Alvarez-Ordóñez, A., Cotter, P.D., **Ercolini, D.** (2021) Environmental microbiome mapping as a strategy to improve quality and safety in the food industry. *Current Opinion in Food Science* 38:168-176.

Book Editor

Cocolin, L. and **Ercolini, D.** (Editors) (2008) *Molecular Techniques in the Microbial Ecology of Fermented Foods*. Springer, New York. ISBN: 978-0-387-74519-0.

Book Chapters

1. Coppola, S., Blaiotta, G. and **Ercolini, D.** (2008) Dairy products. In: Cocolin, L. and Ercolini, D. (Eds), *Molecular Techniques in the Microbial Ecology of Fermented Foods*. Springer, New York. ISBN: 978-0-387-74519-0. pp. 31-90.
2. Bottari, B., **Ercolini, D.**, Gatti, M. and Neviani, E. (2006) FISH in food microbiology. In: Liehr, T. (Ed), *Fluorescence In Situ Hybridization (FISH) - Application Guide*. Springer, Berlin. ISBN: 978-3-540-70580-2. pp. 395-408.
3. **Ercolini, D.** and Coppola, S. (2011) Cheese | Use of Microbial DNA Fingerprinting, In: Editor-in-Chief: John W. Fuquay, Editor(s), *Encyclopedia of Dairy Sciences (Second Edition)*, Academic Press, San Diego, 2011, Pages 632-638, ISBN 9780123744074, 10.1016/B978-0-12-374407-4.00533-1.
4. **Ercolini, D.** (2014) Identification Methods: Introduction. In: Batt, C.A., Tortorello, M.L. (Eds.), *Encyclopedia of Food Microbiology*, vol 2. Elsevier Ltd, Academic Press, pp. 241–247. ISBN:

9780123847300.

5. **Ercolini, D.** and Cocolin L. (2014) Identification Methods: Culture-independent techniques. In: Batt, C.A., Tortorello, M.L. (Eds.), Encyclopedia of Food Microbiology, vol 2. Elsevier Ltd, Academic Press, pp. 259–266. ISBN: 9780123847300.
6. De Filippis F., and **Ercolini, D.** (2018) Microbiome and Diet. The Gut Microbiome in Health and Disease. D. Haller (Ed) Springer book. eBook ISBN: 978-3-319-90545-7.