

Giovanni MITA

Short *Curriculum Vitae*

Degree in Biological sciences.

Present Position: Research Director, CNR-Institute of Sciences of food Production (ISPA).

Major scientific interests:

- Valorization of typical Italian products (mainly wine, table olives) by innovative biotechnologies;
- Extraction and characterization of bioactive compounds from plant matrix or agri-food by-products for the production of novel foods;
- Production of plant secondary metabolites of agro-industrial interest from plant cell and tissues cultures;
- Study of genes involved in plant cell response to biotic and/or abiotic stresses and genes of the metabolic pathway of fatty acids in oleaginous species.

Project manager/coordinator of several research projects

Teaching activity:

Professor in charge of Plant Physiology – Department of Biology, University of Salento academic years 2004-2005; 2005-2006 and 2006-2007.

Professor in charge of Biotechnology and productivity in agriculture – Department of Biology, University of Salento academic years 2007/2008, 2008/2009, 2009/2010.

Author/coauthor of more than 100 papers on ISI journals

4 Book chapters

2 Patents.

Researcher ID: B-6575-2015

Scopus Author ID: 6602269437

Recent publications on ISI journals (last five years)

1. Fracchiolla, M., Renna, M., Durante, M., **Mita G.**, Serio, F., Cazzato, E. Cover crops and manure combined with commercial fertilizers differently affect yield and quality of processing tomato (*Solanum lycopersicum* L.) organically grown in Puglia. *Agriculture (Switzerland)*, 2021, 11(8), 757. <http://doi.org/10.3390/agriculture11080757>
2. Petit G., Bleve G., Gallo A., **Mita G.**, Montanaro G., Nuzzo V., Zambonini D., Pitacco A. Susceptibility to *Xylella fastidiosa* and functional xylem anatomy in *Olea europaea*: revisiting a tale of plant-pathogen interaction. Volume 13, Issue 4 August 2021 Article number plab027. <http://doi.org/10.1093/aobpla/plab027>
3. Blando F., Marchello S., Maiorano G., Durante M., Signore A., Laus M.N., Soccio M., **Mita G.** Bioactive Compounds and Antioxidant Capacity in Anthocyanin-Rich Carrots: A Comparison between the Black Carrot and the Apulian Landrace “Polignano” Carrot. *Plants* 2021, 10, 564. <https://doi.org/10.3390/plants10030564>
4. Durante M., Milano F., De Caroli M., Giotta L., Piro G., **Mita G.**, Frigione M., Lenucci MS. Tomato Oil Encapsulation by α -, β -, and γ -Cyclodextrins: A Comparative Study on the Formation of Supramolecular Structures, Antioxidant Activity, and Carotenoid Stability. *Foods* 2020, 9(11) 1553 <https://doi.org/10.3390/foods9111553>
5. Moccia S., Russo M., Durante., Lenucci MS., **Mita G.**, Russo G. A carotenoid-enriched extract from pumpkin delays cell proliferation in a human chronic lymphocytic leukemia cell line through the modulation of autophagic flux. (2020). *Current Research in Biotechnology*, <http://dx.doi.org/10.1016/j.crbiot.2020.05.001>
6. Tufariello M, Capozzi V, Spano G, Cantele G, Venerito P, **Mita G**, Grieco F. Effect of Co-Inoculation of *Candida zemplinina*, *Saccharomyces cerevisiae* and *Lactobacillus plantarum* for the Industrial Production of Negroamaro Wine in Apulia (Southern Italy). (2020). *Microorganisms*. 13;8(5). <https://www.mdpi.com/2076-2607/8/5/726#>.
7. Miazzi MM, Di Rienzo V, Mascio I, Montemurro C, Sion S, Sabetta W, Vivaldi GA, Camposeo S, Caponio F, Squeo G, Difonzo G, Loconsole G, Botalico G, Venerito P, Vito Montilon V, Saponari A, Altamura G, **Mita G**, Petrontino A, Fucilli V, Bozzo F. Re.Ger.O.P.: An Integrated Project for the Recovery of Ancient and Rare Olive Germplasm. (2020). *Front. Plant Sci.*, 20 February 2020 | <https://doi.org/10.3389/fpls.2020.00073>

8. Gerardi C, Tristezza M, Giordano L, Rampino P., Perrotta C., Baruzzi F., Capozzi V., **Mita G.**, Grieco F. Exploitation of Prunus mahaleb fruit by fermentation with selected strains of Lactobacillus plantarum and Saccharomyces cerevisiae. (2019) Food Microbiology Available online 8 July 2019, 103262 doi: 10.1016/j.fm.2019.103262
9. Durante M, Lenucci MS, Gazza L, Taddei F., Nocente F., De Benedetto G.E., De Caroli M., Piro G., **Mita G.** Bioactive composition and sensory evaluation of innovative spaghetti supplemented with free or α -cyclodextrin chlated pumpkin oil extracted by supercritical CO₂. Food Chemistry (2019) 294 112–122.
10. Durante M., Bleve G., Selvaggini R., Veneziani G., Servili M., **Mita G.** Bioactive Compounds and Stability of a Typical Italian Bakery Products "Taralli" Enriched with Fermented Olive Paste. Molecules 2019, 24(18), 3258; <https://doi.org/10.3390/molecules24183258>
11. Sion S., Taranto F., Montemurro C., Mangini G., Camposeo S., Falco V., Gallo A., **Mita G.**, Saddoud Debbabi O., Ben Amar F., Pavan S., Roseti V., Miazzi M.M. Genetic characterization of apulian olive germplasm as potential source in new breeding programs. Plants 2019, 8(8), 268; <https://doi.org/10.3390/plants8080268>
12. Blando F, Berland H, Maiorano G, Durante M, Mazzucato A, Picarella ME, Nicoletti I, Gerardi C, **Mita G.** Andersen OM Nutraceutical characterization of anthocyanin-rich fruits produced by 'Sun Black' tomato lines. Front. Nutr., 28 August 2019 | <https://doi.org/10.3389/fnut.2019.00133>
13. Tufariello M., Durante M., Veneziani G., Taticchi A., Servili M., Bleve G., **Mita G.** Pate Olive Cake: Possible Exploitation of a By-Product for Food Applications. Front. Nutr., 05 February 2019 <https://doi.org/10.3389/fnut.2019.00003>
14. Ferramosca A., Treppiccione L., Di Giacomo M., Aufiero VR., Mazzarella G., Maurano F., Gerardi C., Rossi M., Zara V., **Mita G.**, Bergamo P. Prunus Mahaleb Fruit Extract Prevents Chemically Induced Colitis and Enhances Mitochondrial Oxidative Metabolism via the Activation of the Nrf2 Pathway. Mol. Nutr. Food Res.2019,63, 1900350 <https://doi.org/10.1002/mnfr.201900350>
15. Del Coco L., Laddomada B., Migoni D., **Mita G.**, Simeone R., Fanizzi F.P. Variability and Site Dependence of Grain Mineral Contents in Tetraploid Wheats. Sustainability 2019, 11(3), 736; <https://doi.org/10.3390/su11030736>
16. Tufariello M, Anglana C, Crupi P, Virtuosi I, Fiume P, Di Terlizzi B, Moselhy N, Attay HAG, Pati S, Logrieco AF, Mita G, Bleve G. (2018) Efficacy of yeast starters to drive and improve Picual, Manzanilla and Kalamata table olives fermentation. J Sci Food Agric. 2018 Oct 31. doi: 10.1002/jsfa.9460. [Epub ahead of print]
17. Pizzolante G, Durante M, Rizzo D, Di Salvo M, Tredici SM, Tufariello M, De Paolis A, Talà A, **Mita G.** Alifano P, De Benedetto GE (2018). Characterization of two Pantoea strains isolated from extra-virgin olive oil. AMB Express. 10;8(1):113. doi: 10.1186/s13568-018-0642-z.
18. Renna M, Durante M, Gonnella M, Buttaro D, D'Imperio M, **Mita G.** Serio F. (2018) Quality and Nutritional Evaluation of Regina Tomato, a Traditional Long-Storage Landrace of Puglia (Southern Italy). Agriculture 2018, 8, 83; doi:10.3390/agriculture8060083
19. Padalino L, D'Antuono I, Miriana Durante M, Conte A, Cardinali A, Linsalata V, **Mita G.** Logrieco AF, Del Nobile MA (2018) Use of Olive Oil Industrial By-Product for Pasta Enrichment. Antioxidants 7, 59; doi:10.3390/antiox7040059
20. Lattanzio V, Caretto S, Linsalata V, Colella G, **Mita G.** (2018) Signal transduction in artichoke [Cynara cardunculus L. subsp. scolymus (L.) Hayek] callus and cell suspension cultures under nutritional stress. Plant Physiol Biochem. 2018 Mar 16;127:97-103. doi: 10.1016/j.plaphy.2018.03.017
21. Bleve G, Gallo A, Altomare C, Vurro M, Maiorano G, Cardinali A, D'Antuono I, Marchi G, **Mita G.** (2018) In vitro activity of antimicrobial compounds against Xylella fastidiosa, the causal agent of the olive quick decline syndrome in Apulia (Italy). FEMS Microbiol Lett. 2018 Mar 1;365(5). doi: 10.1093/femsle/fnx281
22. Pasqualone A, Laddomada B, Spina A, Todaro A, Guzmàn C, Summo C, **Mita G.** Giannone V. (2018) Almond by-products: Extraction and characterization of phenolic compounds and evaluation of their potential use in composite dough with wheat flour. LWT - Food Science and Technology 89 (2018) 299–306
23. Gerardi C, Albano C, Calabriso N, Carluccio MA, Durante M, **Mita G.** Renna M, Serio F, Blando F. (2018) Techno-functional properties of tomato puree fortified with anthocyanin pigments. Food Chem. 240 (2018) 1184–1192
24. Cimaglia F, Tristezza M, Saccomanno A, Rampino P, Perrotta C, Capozzi V, Spano G, Chiesa M, **Mita G.** Grieco F (2018). An innovative oligonucleotide microarray to detect spoilage microorganisms in wine. Food Control, vol. 87, p. 169-179, ISSN: 0956-7135, doi: 10.1016/j.foodcont.2017.12.023
25. Ramazzotti M., Cimaglia F., Gallo A., Ranaldi F., Surico G., **Mita G.**, Bleve G., Marchi G. (2018) Insights on a founder effect: the case of Xylella fastidiosa in the Salento area of Apulia, Italy. Phytopathologia Mediterranea, doi:10.14601/Phytopathol_Mediterr-22263.
26. Russo M, Moccia S, Bilotto S, Spagnuolo C, Durante M, Lenucci MS, **Mita G.** Volpe MG, Aquino RP, Russo GL. (2017) A Carotenoid Extract from a Southern Italian Cultivar of Pumpkin Triggers Nonprotective Autophagy in Malignant Cells. Oxid Med Cell Longev. 2017;7468538. doi: 10.1155/2017/7468538.
27. Bruno A. Durante M, Marrese PP, Migoni D, Laus MN, Pace E, Patore D, **Mita G.** Piro G, Lenucci MS. (2017) Shades of red: Comparative study on supercritical CO₂ extraction of lycopene-rich oleoresins from gac, tomato and

watermelon fruits and effect of the α -cyclodextrin clathrated extracts on cultured lung adenocarcinoma cells' viability. *Journal of Food Analysis and Composition* 65 : 23-32

28. Bavaro SL, Susca A, Frisvad JC, Tufariello M, Chytiri A, Perrone G, **Mita G**, Logrieco AF, Bleve G. (2017) Isolation, Characterization, and Selection of Molds Associated to Fermented Black Table Olives *Front Microbiol.* 8:1356. doi: 10.3389/fmicb.2017.01356. eCollection 2017.
29. Durante M, Tufariello M, Tommasi L, Lenucci MS, Bleve G, **Mita G**. (2018) Evaluation of bioactive compounds in black table olives fermented with selected microbial starters. *J Sci Food Agric.* 98: 96-103 doi: 10.1002/jsfa.8443.
30. De Benedictis, M, De Caroli, M, Baccelli, I, Marchi, G, Bleve, G, Gallo, A, Ranaldi, F, Falco, V, Pasquali, V, Piro, **G, Mita, Gi, Di Sansebastiano, GP** (2017). Vessel occlusion in three cultivars of *Olea europaea* naturally exposed to *Xylella fastidiosa* in open field. *Journal of phytopatology* 165, p. 589-594, ISSN: 0931-1785, doi: 10.1111/jph.12596
31. Gerardi C., Frassinetti S., Caltavuturo L., Leone A., Lecci R., Calabriso N., Carluccio M.A., Blando F., **Mita G**. (2016). Anti-proliferative, anti-inflammatory and anti-mutagenic activities of a *Prunus mahaleb* L. anthocyanin-rich fruit extract. *Journal of Functional Foods* 27: 537-548.
32. Bleve, G., Marchi G., Ranaldi F., Gallo A., Cimaglia F., Logrieco A. F., **Mita G.**, Ristori J., Surico G. (2016). Molecular characteristics of a strain (Salento-1) of *Xylella fastidiosa* isolated in Apulia (Italy) from an olive plant with the quick decline syndrome. *Phytopathologia Mediterranea* 55:139-146.
33. Renna M., Gonnella M., Caretto S., **Mita G.**, Serio F. (2016). Sea fennel (*Crithmum maritimum* L.): from underutilized crop to new dried product for food use. *Genetic resources and crop evolution* 64: 205. doi:10.1007/s10722-016-0472-2
34. Bleve G., Tufariello M., Vetrano C., **Mita G.**, Grieco F. (2016). Simultaneous alcoholic and malolactic fermentations by *Saccharomyces cerevisiae* and *Oenococcus oeni* cells co-immobilized in alginate beads. *Frontiers in microbiology* 7:1-17. doi.org/10.3389/fmicb.2016.00943
35. Tristezza M., Tufariello M., Capozzi V., Spano G., **Mita G.**, Grieco F. (2016). The Oenological Potential of *Hanseniaspora uvarum* in Simultaneous and Sequential Co-fermentation with *Saccharomyces cerevisiae* for Industrial Wine Production. *Frontiers in microbiology* 7:1-14 doi.org/10.3389/fmicb.2016.00670.
36. Laddomada B., Durante M., Mangini G., D'Amico L., Lenucci M.S., Simeone R., Piarulli L., **Mita G.**, Blanco A. (2016). Genetic variability for individual and total phenolic acids in a tetraploid wheat collection. *Genetic Resources and Crop Evolution-DOI* 10.1007/s10722-016-0386-z.