

Rosanna Tofalo is associate professor of Agricultural Microbiology (SSD 07/I1) at the Faculty of Bioscience and Technology for Food, Agriculture and Environment (University of Teramo). She is member of the teaching body for the Ph.D. course in Food Science, Program Director for the Bachelor Degree in Viticulture and Enology and Erasmus Delegate for the Faculty. She is Member of the Editorial board of Food Research International and Frontiers in Food Microbiology and of the scientific committee Collana Educational (Edagricole - Edizioni Agricole of New Business Media srl). She is associated to different societies of Microbiology. She is editor of two books "Microbiologia Enologica" (New Business Media srl) and Biogenic amines in food: analysis, occurrence and toxicity (The Royal Society of Chemistry). She successfully filed, along with other researchers, the patent "starter per la deamarizzazione biologica delle olive da mensa" (starter cultures for olive debittering, patent n. 0001428559). She is author/co-author of 109 scientific publications. Her research deals with the assessment of microbial biodiversity of different fermented foods. Furthermore, her interests deal with the ecology, physiology, genetic and technological applications of food-borne microorganisms. Of particular interest is the development of methods to detect, identify and characterize microorganisms for the selection of yeasts and bacteria to be used as starter cultures. She investigated the microbiota of traditional foods such as table olives, musts and wines, sparkling wines, cheeses and fermented meat products. Particular attention is provided to microbial physiology (e.g. adhesion properties), to yeasts and bacteria metabolism such as the production of secondary compounds during the fermentation process or enzymatic activities and to the study of biogenic amines producing/degrading microorganisms, their determination in different foods and the development of strategies to control their accumulation.