

MAURIZIO CIANI

Full professor at the Science Faculty of University Polytechnic of Marche , he is a member of italian and international societies of microbiology.

ACCADEMIC ACTIVITY. Doctor in Agricultural Science at the University of Perugia in 1984, Researcher in 1990 at University of Perugia, associate professor in 2000 at University Polytechnic of Marche and full Professor in the same University from October 2006. In 1993, with research fellow of the National Council of Research (C.N.R.), he attended the Linda Bisson's laboratory associated with Viticulture and Enology Department of University of California , Davis, USA. Hewas the Departmental Coordinator for the Faculty of Science and Delegate of the Rector for the orientation " in itinere" of students (2014-2019).

SCIENTIFIC ACTIVITY.

1988: wins "Tommaso castelli" prize awaited by Zimotecnico Italiano. In 1996 and 2009 papers published in Applied and Environmental Microbiology obtained the official citation (journal highlights) of American Society for Microbiology In 1997 he had an award from American Society for Viticulture and Enology for a best paper of the year 1996 in enology published in American Journal of Enology and Viticulture.

He was project referee for several international and national institutions: NSERC (Natural Sciences and Engineering Research Council of Canada), Austrian Science Fund(FWF), " Ministry of Science Israeli, National Science centre of Poland, MIUR (Italian Ministry of Research) and others . He was referee for several international scientific journals (Appl. Environ. Microbiol., Food Microbiol., Enz. Microb. Technol., Ital, J. Food Sci.,World J. Microbiol. and Biotechnol., J. Agr. Food Sci., J. Agric. Food. Chem., Microbiology UK, In. J. Food Sci. and others.). He is in the editorial board of Food Microbiology, In. J. Wine Res., The Open Food Science, Journal Frontiers in Food Microbiology, Foods, Fermentation, Microorganisms, IJMS. Editor in chief-section of Antimicrobial Agents and Resistance of Microorganisms (MDPI). He is member of Accademia Italiana della Vite e del Vino from 2006, and he is in the expert group of Ministero delle Politiche Agricole e Forestali for the OIV (Organization International du Vin).

Founded project (from 2000)

- Coordinator of a national research group (5 units); biennial research project entitled "Biological system for the mitigation of contamination point of water from unwanted chemical substances of organic origin" national competitive bid for research projects promoted by the CARIVERONA Foundation (2001-2002)
- Coordinator PRIN national research project (2 operating units); entitled "Characterization of *Kluyveromyces phaffii* killer toxin in view of its potential use as a natural antimicrobial." (2002-2003)
- Coordinator of the biennial research project (2 operating units) "Development of a bioreactor process for bioremediation of sites contaminated by hydrocarbons";2004: CIPE Regional Call 17/03 (2004-2005)
- Coordinator of the research unit of the research project in agreement with the Tuscania s.r.l. Consortium (CIPE funds resolution 35 of 29 September 2004) "Improvement of the quality of wines through the use of mixed cultures" (2007-2010)
- Coordinator of MIPAAF national project on bioenergy (2 operating units) three-year research project entitled "Yeasts in the recovery and valorisation of raw glycerol deriving from the production of biodiesel" (LIEBIG) (2009.2011)

- Coordinator of the research unit of PSR measure 16.2 project "Vitinnova" (2019-2021)
- Coordinator of the research unit in the project " Progetto Bando MISE Decreto ministeriale 2 agosto 2019 "Nuove tecnologie di prodotto per il Food & Wine tipico della tradizione italiana MADE IN ITALY, processo intelligente, integrato, ed interconnesso nella logica di agricoltura di precisione ed industria 4.0, tracciabilità della supply chain, metodi e servizi in ottica blockchain ed in accordo con i criteri del biologico, sostenibilità, sicurezza, design, competitività e globalizzazione (2021-2023)
- Research activity with private companies:
- 2002-2003 two research agreement with Lallemand Italy for projects related to wine yeasts
- 2003-2004 agreement with Terre Cortesi sc.r.l. winery for a two-year project concerning the study of indigenous microflora during the vinification phases.
- 2004 Research agreement with DANSTAR Ferment AG for research and selection of yeast strains for the wine industry.
- 2005:Research agreement with DANSTAR Ferment AG for a finalized research on *Candida stellata* in wine-making trials;
- 2006: Research agreement with DANSTAR Ferment AG for a finalized research on *Starmerella bombicola* in wine-making trials;
- 2006 Research agreement with the Cortesi Moncaro sc.r.l
- 2007-2008 and 2009 research agreements with Danstar Ferment, Switzerland for the use of non-conventional yeasts.
- 2007 2008 and 2009 Research agreements with the company Terre Cortesi s.c.r.l. for research concerning the study of indigenous microflora during the vinification phases and the influence of microbial nutrition on the quality of wines.
- 2010Research agreement with ABOCA S.P.A. agricultural company for "The development of the fermentation process and production of mead and oxymele
- 2013- 2014 Research agreements with Marchesi de Frescobaldi agricultural company s.r.l. for investigations on "isolation research and characterization of yeasts belonging to the *Brettanomyces* genus"
- 2014-2015 Research agreement with ESSECO s.r.l. for "Project for the development of the production of killer toxins
- 2016 Research agreement with ESSECO s.r.l. for "Project for the development of the production of killer toxins
- 2017 Research agreement with Tenuta Cocci Grifoni winery for "Characterization, maintenance and preparation of native yeast strains"
- 2019-2020 Research agreement with House of Probiotics (AoP) for evaluation and characterization of natural cleaning products

Research activity: Isolation, selection, characterization of yeasts from various environments. New fermentation biotechnology in wine making (immobilization, multistarter fermentations). Use of non - conventional yeasts in wine and beer production. Investigations on wine yeast physiology: metabolic characterization of wine-related yeasts (respire-fermentative metabolism, metabolism of compounds of interest for wine quality. Molecular and biochemical characterization of antimicrobial compounds from yeasts for food and industrial application.

Studies on bioremediation process regarding contaminated soils from hydrocarbons and pesticides .He is author or co-author of more than 180 publications (in extenso)

h-index 38 -130 publications 4432 citations (Scopus)

Prof. Maurizio Ciani