



## PERSONAL INFORMATION

Name	<b>LISA SOLIERI</b>
Address	<b>UNIVERSITA' DI MODENA E REGGIO EMILIA VIA AMENDOLA 2, REGGIO EMILIA- 42122</b>
Telephone	<b>+39 0522 522026</b>
SCOPUS link	Mobile <b>3381620188</b> <a href="https://www.scopus.com/authid/detail.uri?authorId=6507106238">https://www.scopus.com/authid/detail.uri?authorId=6507106238</a>
Other links	<a href="http://personale.unimore.it/rubrica/dettaglio/lsolieri">http://personale.unimore.it/rubrica/dettaglio/lsolieri</a> ; <a href="https://www.researchgate.net/profile/Lisa-Solieri">https://www.researchgate.net/profile/Lisa-Solieri</a> ; <a href="https://orcid.org/0000-0003-3546-6903">https://orcid.org/0000-0003-3546-6903</a> ; <a href="https://publons.com/researcher/1261855/lisa-solieri/">https://publons.com/researcher/1261855/lisa-solieri/</a> ; <a href="https://www.researchgate.net/profile/Lisa-Solieri">https://www.researchgate.net/profile/Lisa-Solieri</a>
E-mail	<b><a href="mailto:lisa.solieri@unimore.it">lisa.solieri@unimore.it</a></b>
Nationality	Italian
Date of Birth	20/07/1977
Gender	female

## WORK EXPERIENCE

- Dates (from - to) 2019 - today
- Name of the employer University of Modena and Reggio Emilia – Department of Life Sciences
- Occupation or position held **Associate Professor – Agricultural, Food, and Environmental Microbiology (AGRI-08/A)**
  
- Dates (from - to) 2016 – 2019
- Name of the employer University of Modena and Reggio Emilia – Department of Life Sciences
- Occupation or position held **Tenure-Track Researcher (B-Type) - Agricultural, Food, and Environmental Microbiology (AGRI-08/A)**
  
- Dates (from - to) 2008 – 2016
- Name and address of the employer University of Modena and Reggio Emilia– Department of Life Sciences
- Occupation or position held **Technician at the Food Microbiology Laboratory ([www.umcc.unimore.it](http://www.umcc.unimore.it))**
  
- Dates (from - to) 2006 – 2008
- Name of the employer University of Modena and Reggio Emilia – Department of Agricultural and Food Sciences
- Principal subjects/occupational skills covered Research activities in lactic acid bacteria ecophysiology and taxonomy; selection of novel *Oenococcus oeni* starter culture for secondary wine fermentation
- Occupation or position held **Post Doc Researcher – Agricultural, Food, and Environmental Microbiology (AGRI-08/A)**

## EDUCATION AND TRAINING

- Dates (from – to) From 2021 - today
- Name and type of organisation providing education and training Abilitazione scientifica nazionale
- Title of qualification awarded **National Scientific Habilitation as Full Professor in Agricultural, Food, and Environmental Microbiology (AGRI-08/A)**
  
- Dates (from - to) 2004 – 2006
- Name and type of organisation providing education and training University of Modena and Reggio Emilia
- Title of qualification awarded **PhD degree in Agricultural Sciences and Biotechnology**
  
- Dates (from - to) 1997 – 2002
- Name and type of organisation providing education and training University of Modena and Reggio Emilia
- Title of qualification awarded **Master's degree in Industrial Biotechnology (110/110 cum laude)**

## TEACHING ACTIVITY

• Date (from – to)	A.Y. 2022-2023 - today
• Name and type of organisation	University of Modena and Reggio Emilia
• Courses	“Biology of Microorganisms” (7 DFC), bachelor’s degree course in Food and Agricultural Science and Technology. “Microbial biotechnology in sustainable agriculture” (3 DFC), master’s degree course in Integrated Sustainability of Agricultural Systems. “Yeast genetic improvement” (6 DFC), master’s degree course in Food Safety and Control. “Probiotics” (3 CFU), master’s degree course in Food Safety and Control.
• Date	A.Y. 2021-2022
• Name and type of organisation	University of Modena and Reggio Emilia
• Courses	“Biology of Microorganisms” (7 DFC), bachelor’s degree course in Food and Agricultural Science and Technology. “Yeast genetic improvement” (6 DFC), master’s degree course in Food Safety and Control. “Applied microbiology in environmental sustainability”, bachelor’s degree course in Food and Agricultural Science and Technology.
• Date (from – to)	A.Y. 2016-2017 - A.Y. 2021-2022
• Name and type of organisation	University of Modena and Reggio Emilia
• Courses	“Biology of Microorganisms” (7 DFC), bachelor’s degree course in Food and Agricultural Science and Technology. “Yeast genetic improvement” (6 DFC), master’s degree course in Industrial Biotechnology.
<b>Seminars</b>	
• Date (from - to)	2022 - today
• Name and type of organisation	PhD Course in Agri-food Sciences, Technologies, and Biotechnologies (STEBa), University of Modena and Reggio Emilia.
• Seminars	“How microbes could help save the planet” (1 DFC).
• Date (from - to)	From 2012 - 2020
• Name and type of organisation	PhD Course in Agri-food Sciences, Technologies, and Biotechnologies (STEBa), University of Modena and Reggio Emilia.
• Seminars	“The model organism <i>Saccharomyces cerevisiae</i> through the lens of the biotechnologist” (2 DFC). “Lactic acid bacteria for healthy and sustainable food systems: starter cultures, probiotics, and food waste valorisation” (1 DFC).

## FUNDRAISING AND SCIENTIFIC PROJECT PARTICIPATION

Date (from - to)	2024 - today
	Leader in PhD Project “Sviluppo di alimenti funzionalizzati con peptidi bioattivi da scarti dell’industria lattiero-casearia mediante fermentazione microbica (MICROHEALTHY)” PhD fellowship founded by regione Emilia-Romagna (Delibera Num. 225 del 12/02/2024)
Date (from - to)	December 2023 - today
	Project Leader in “Costituzione della biobanca del siero innesto e studio della sua biodiversità (BIOBANCA DEL SIERO INNESTO)” Research project funded by Consorzio del Formaggio Parmigiano Reggiano.
Date (from - to)	From 28/09/2023 - today
	Researcher participant in “Gut microbiota, milk peptides and AGEs: interplay in healthy subjects” cod. Progetto 20224M92SC – CUP E53D23004640006 - PIANO NAZIONALE DI RIPRESA E RESILIENZA (PNRR) – Missione 4 – Componente 2. Dalla Ricerca all’Impresa -Investimento 1.1 Fondo per il Programma Nazionale della Ricerca (PNR) e Progetti di Ricerca di Rilevante Interesse Nazionale (PRIN)”, finanziato dall’Unione europea – NextGenerationEU - rif. D.D. N. n. 104 del 02/02/2022
Date	2023

- “True-whey: studio dei parametri tecnologici che influenzano la vitalità e la composizione del microbiota del siero innesto per la produzione del formaggio Parmigiano Reggiano”. Research project founded by Consorzio del Formaggio Parmigiano Reggiano.
- Date (from - to) From 01/09/2022 - today
- Researcher participant in Ricerca NATIONAL BIODIVERSITY FUTURE CENTER - NBFC finanziato nell’ambito del Piano Nazionale di Ripresa e Resilienza (PNRR) – MISSIONE 4 “Istruzione Ricerca” COMPONENTE 2, “Dalla ricerca all’impresa” INVESTIMENTO 1.4, Potenziamento strutture di ricerca e creazione di “campioni nazionali di R&S” su alcune Key enabling technologies”- finanziato dall’Unione europea – NextGenerationEU - Decreto di concessione n.0001034 del 17/06/2022.
- Date 2022  
Project leader in “SafeWhey: messa a punto di una metodologia integrata per lo studio dell’effetto dei residui di antibiotici sulle caratteristiche tecnologiche e microbiologiche del siero innesto per la produzione del formaggio Parmigiano Reggiano (SafeWhey)”. Research project funded by Consorzio del Formaggio Parmigiano Reggiano.
  - Date 2022  
Researcher participant in FAR2022 (FONDO DI ATENEO PER LA RICERCA ANNO2022) “Integrazione di GENomica e Metabolomica per la caratterizzazione del sistema proteolitico responsabile della produzione di PEPTidi bioattivi in *Lactocaseibacillus casei* PRA205 (Acronimo: IGEM-PEP). Research project funded by Dept. of Life Sciences, University of Modena and Reggio Emilia.
  - Date 2020  
Project Leader in FAR2020 (FONDO DI ATENEO PER LA RICERCA ANNO 2020), project title: “Sviluppo di un approccio di BioREFining basato sull’impiego di batteri lattici e lieviti per la valorizzazione dei sottoprodotti dell’industria lattiero-casearia (BioREFMilk)”. Research project funded by Dept. of Life Sciences, University of Modena and Reggio Emilia.
  - Date 2020  
Scientific Tutor of Post-doc Fellowship Project title: “Bioactive PEPTides from dairy waste and functional food development (PEP-SUN)” funded by regione Emilia-Romagna (Delibera Regionale n° 868/2019 PRO FSE 2014/2020).
  - Date 2019  
Researcher participant in FAR2019 (FONDO DI ATENEO PER LA RICERCA ANNO 2019) Project title: “Diversità Microbica, profilo PEPTidico e proprietà Biofunzionali: il caso del formaggio Parmigiano Reggiano (MiPEB)”. Research project funded by Dept. of Life Sciences, University of Modena and Reggio Emilia.
  - Date 2018  
Project leader in “Microflora Non-Starter LAB e profilo PEPTidico in campioni di formaggio Parmigiano Reggiano a differente contenuto di sale e lipidi (LABPEP)”. Research project funded by a grant from Consorzio del Formaggio Parmigiano Reggiano.
  - Date 2016  
FINANZIAMENTO DELLE ATTIVITÀ BASE DI RICERCA DI CUI ALL’ART. 1, COMMI 295 E SEGUENTI, DELLA LEGGE 11 DICEMBRE 2016 N. 232.
  - Date 2016  
Researcher participant in FAR2016 (FONDO DI ATENEO PER LA RICERCA ANNO 2016) Project title: “Functional-genomic selection of novel *Lactobacillus rhamnosus* probiotics: RhamnoBank constitution within the web-based Unimore Microbial Culture Collection (UMCC). Research project funded by Dept. of Life Sciences, University of Modena and Reggio Emilia.

## PERSONAL SKILLS AND COMPETENCES

**Mother tongue**  
**Other languages**

**ITALIAN**  
**ENGLISH**

## Organization of national and international meetings

Member of Local Committee “International Symposium on Vinegars and Acetic Acid Bacteria” ([www.vinegars2005.com](http://www.vinegars2005.com)), Reggio Emilia, Italy, May 8-12, 2005; [www.vinegars2005.com](http://www.vinegars2005.com).

Member of Local Committee “I Microrganismi dell’Aceto Balsamico - Anche la tradizione va studiata – Risultati di un biennio di indagini”. Modena, Italy, May 20, 2006.

Member of Local Committee “I Microrganismi dell’Aceto Balsamico - Anche la tradizione va studiata”. Modena, Italy, December 11, 2004.

Member of Local Committee “Ricerche finalizzate alla tutela della tipicità dell’Aceto Balsamico Tradizionale di Reggio Emilia”. Reggio Emilia, Italy, February 14, 2004.

**Proceeding Editor** Proceedings of International Symposium on Vinegars and Acetic Acid Bacteria, ISBN 88 901732-0-3. Reggio Emilia, Italy, May 8-12, 2005.

**Book Editor** Solieri L, Giudici P (Eds) (2009) Vinegars of the World. Springer-Verlag. ISBN 978-88-470-0865-6

**Journal editor** Associate Editor, Section Food microbiology, Frontiers in Microbiology; Editor in Beverages (MDPI); Editorial board member Applied Microbiology (MDPI); Editorial board member AIMS Microbiology.

**Thesis's supervisor or co-supervisor** Supervisor or co-supervisor of more than 25 Bachelor's degree thesis, 24 Master's degree theses, 5 PhD theses at the University of Modena and Reggio Emilia; co-supervisor of one Masters' degree thesis at the University of Ferrara; co-supervisor of one Master's degree thesis at the University of Teramo.

**Project Reviewer** 2016 - Peer Review Expert for the evaluation of research projects (ERC Starting Grant 2016, European Commission); 2016 - Peer Review Expert for the Slovak Research and Development Agency call VV 2015; 2018 - Review Expert for Industrial Biotechnology, Regione Friuli Venezia Giulia, di cui all'art. 15 della LR 26/2005, delibera 1612 del 1 Settembre 2017; 2020 – Peer Review Expert for the University of Perugia, call "Progetti Ricerca di Base di Ateneo, anno 2020"; 2021 – Peer Review Expert EuroTechPostdoc2 program 2021 call; 2022 – Peer Review Expert EuroTechPostdoc2 program 2022 call.

**Other activities** Member of judging commissions for comparative evaluation procedures in Agricultural, Food, and Environmental Microbiology (AGRI-08/A); member of the teaching board of bachelor's degree courses, master's degree courses, and research doctorate courses.

#### SCIENTIFIC SKILLS AND COMPETENCES

**Research interests** (5 Key words): food and environmental microbiology; microbial biotechnology; yeast biodiversity; microbial bioactive molecules; lactic acid bacteria biodiversity; sexuality in developmental biology; microbial community.

**Skills:** ecophysiology analyses and genetic methods; molecular biology; genomics.

#### PUBLICATION INDEXES (SCOPUS)

NUMBER OF PUBLICATIONS: 70

TOTAL NUMBER OF CITATIONS: 2378 (last access on July 24, 2024)

H-INDEX: 30

**10 MOST RELEVANT  
PUBLICATIONS**  
*In the last 10 years*

1. Sola, L., Quadu, E., Bortolazzo, E, Bertoldi L, Randazzo CL, Pizzamiglio V, **Solieri L\*** (2022) Insights on the bacterial composition of Parmigiano Reggiano Natural Whey Starter by a culture-dependent and 16S rRNA metabarcoding portrait. *Scientific Report* 12, 17322.
2. Vaccalluzzo A, **Solieri L\***, Tagliazucchi D, Cattivelli A, Martini S, Pino A, Caggia C, Randazzo CL (2022) Metabolomic and transcriptional profiling of oleuropein bioconversion into hydroxytyrosol during table olive fermentation by *Lactiplantibacillus plantarum*. *Applied and Environmental Microbiology*, 88(6), e02019-21.
3. **Solieri L**, Valentini M, Cattivelli A, Sola L, Helal A, Martini S, Tagliazucchi D (2022) Fermentation of whey protein concentrate by *Streptococcus thermophilus* strains releases peptides with biological activities. *Process Biochemistry* 121, 590–600.
4. Martini S, Bonazzi M, Malorgio I, Pizzamiglio V, Tagliazucchi D, **Solieri L** (2021) Characterization of yeasts isolated from Parmigiano Reggiano cheese natural whey starter: from spoilage agents to potential cell factories for whey valorization. *Microorganisms* 2021, 9(11), 2288.
5. Bizzarri M, Cassanelli S, Bartolini L, Prysycz LP, Dušková M, Sychrová H, **Solieri L** (2019). Interplay of chimeric Mating-Type Loci impairs fertility rescue and accounts for intra-strain variability in *Zygosaccharomyces rouxii* interspecies hybrid ATCC42981. *Frontiers in Genetics* (ISSN: 16648021), 2019 Mar 1;10:137
6. Bizzarri M, Cassanelli S, **Solieri L\*** (2018) Mating-type switching in CBS 732T derived sub-cultures unveils potential genetic and phenotypic novelties in haploid *Zygosaccharomyces rouxii*. *FEMS Microbiology Letters*, 365(2): 1-8.
7. Dakal TC, Giudici P, **Solieri L\*** (2016) Contrasting patterns of rDNA homogenization within the *Zygosaccharomyces rouxii* species complex. *PloOne*, 2016 Aug 8;11(8):e0160744.
8. Bizzarri M, Giudici P, Cassanelli S, **Solieri L\*** (2016) Chimeric sex-determining chromosomal regions and dysregulation of cell-type identity in a sterile *Zygosaccharomyces* allodiploid yeast. *PLoS One*. 11(4):e0152558. doi: 10.1371/journal.pone.0152558.
9. **Solieri L\***, Dakal TC, Giudici P, Cassanelli S (2014) Sex-determination system in the diploid yeast *Zygosaccharomyces sapae*. *G3 Journal* 4:1011-1025. doi: 10.1534/g3.114.010405.
10. Dakal TC, **Solieri L**, Giudici P (2014) Adaptive response and tolerance to sugar and salt stress in the food yeast *Zygosaccharomyces rouxii*. *International Journal of Food Microbiology*, 185:140-157. doi: 10.1016/j.ijfoodmicro.2014.05.015.

\*Corresponding author

**According to law 679/2016 of the Regulation of the European Parliament of 27th April 2016, I hereby express my consent to process and use my data provided in this CV.**

Modena, July 24, 2024

Signature

