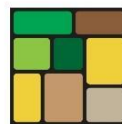


CYCLE	XXXIX
STUDENT	ESTER PRESUTTO
TUTOR	Prof. Giuseppe Spano
CO-TUTOR	Dott.ssa Mariagiovanna Fragasso

CURRICULUM	2 Emerging Technologies for Ensuring Food Quality and Safety
PROVISIONAL TITLE of the RESEARCH PROJECT	<i>Lactiplantibacillus plantarum</i>, plant foods and sustainability: exploring biodiversity through polyphasic and “omics” approaches for the development of plant-based solutions
DOCTORAL SCHOLARSHIP	PNRR ai sensi del D.M. 118/2023
SHORT CV	Bachelor's degree in Food Science and Technology Master's degree in Food Science and Technology Microbiological laboratory technician (Arace Laboratori, 01/02/2022 – 12/08/2022) Research Fellow PhD Student
PUBLICATIONS	National and International publications: - Mazzone F., Debiase G., Scarano L., Marsico A. D., Notarangelo L., <u>Presutto E.</u>, Capozzi V., Spano G., Perniola, Cardone M. F. Valorizzazione di vitigni autoctoni mediante spumantizzazione. (2023). Il Corriere Vitivinicolo, n.17, p. 18-19. - <u>Presutto E.</u>, Fragasso M., Grieco F., Spano G., Russo P. Capozzi V. (2024). “Yeast Encapsulation and Sparkling Wines Production” in New frontiers in sparkling wine production (Chapter 6, pp. 99-123), Nova Science Publishers (https://doi.org/10.52305/IYRF4658). - Selmi H., <u>Presutto E.</u>, Totaro M., Spano G., Capozzi V.,

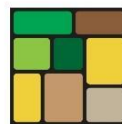


Fragasso M. Apple Waste/By-Products and Microbial Resources to Promote the Design of Added-Value Foods: A Review. (2025). *Foods* 2025, 14(11), 1850; <https://doi.org/10.3390/foods14111850>.

- Fragasso M., Presutto E., Totaro M., de Chiara M. L. V., Spano G., Russo P., Capozzi V. Screening of Strains for the Improvement on Riboflavin Bioaccessible Fraction by Fermentation. (2025). Bioaccessibility of Compounds in Foods and Byproducts (Chapter pp 99–107).
- Selmi H., Presutto E., Spano G., Fragasso M., Capozzi V., The Recovery of Potentially High-Value Compounds from Milk By-Products and the Development of Functional Foods, Case of Whey: A Review. (2025). *Biology and Life Sciences, Food Science and Technology* ([DOI:10.20944/preprints202509.2490.v1](https://doi.org/10.20944/preprints202509.2490.v1)).

Poster/Abstract/Oral presentations

- M. Fragasso, Cunedioğlu H., Presutto E., Omri G., Scauro A., Corvino A., Spano G., Capozzi V. (2024) “*Fermentation, flavour, traditional products and cross-over solutions: the potential of PTR applications in the food and beverage sectors*”. 9th International PTR-MS Conference. January 26 – January 29, 2024. Seefeld in Tirol, (Innsbruck) Austria.
- Spano G., Presutto E., Capozzi V., De Simone N., Amodio M., Fragasso M. (2024) “*New lactic acid bacteria selections from Apulian fruits and vegetables for potential application in post-harvest*”. 5th International Conference on Fresh-Cut Produce: Maintaining Quality and Safety. June 3-June 6 2024. Foggia (Italy).
- Presutto E., Capozzi V., Spano G., Fragasso M. (2024) “*Lactiplantibacillus plantarum and bio-based solutions in food biotechnologies*”; ECCO XLII Meeting: Microbe & Microbiome Management for a Better Planet. September 18- September 20, 2024. Bari (Italy).
- Presutto E., Capozzi V., Spano G., Fragasso M. (2024)



	“Lactiplantibacillus plantarum diversity and plant-based sources”. ECCO XLII Meeting: Microbe & Microbiome Management for a Better Planet. September 18- September 20, 2024. Bari (Italy). - Poster and oral presentation: <u>Presutto E.</u> (2024) “Lactiplantibacillus plantarum, plant foods and sustainability: exploring biodiversity through polyphasic and “omics” approaches for the development of plant-based solutions”. 6th Joint Meeting of Agriculture-oriented PhD Programs UniCT, UniFG and UniUD (September 30 – October 4 2024, Lesina). - Capozzi V., <u>Presutto E.</u>, Bonassisa L., Spano G., de Chiara M. L. V., Fragasso M. (2025). 15th National Conference On Biodiversity (June 3 - June 6, 2025). Perugia (Italy). - <u>Presutto E.</u>, de Chiara M. L. V., Capozzi V., Spano G., Fragasso M. Biological tools for microbial control: <i>Leuconostoc mesenteroides</i> and <i>Lactiplantibacillus plantarum</i> strains isolated from Apulian honeys as promising antifungal agents. (2025). The 1st International Online Conference on Fermentation. Section: Fermented foods, drinks, and food safety (12–13 Nov 2025, Online Seminar). - Totaro M., <u>Presutto E.</u>, Fragasso M., Capozzi V., La Gatta B., Spano G. Assessing the Microbiological Quality of Innovative Sustainable Low- and No – Alcohol Wine Production (2025). The 1st International Online Conference on Fermentation. Section: Fermented foods, drinks, and food safety (12–13 Nov 2025, Online Seminar). - Oral presentation: <u>Presutto E.</u>, Totaro M., Capozzi V., Fragasso M., Spano G. Lactic acid bacteria from Apulian honeys as functional candidates for fungal biocontrol in food systems. VII Joint Meeting of Agriculture-oriented PhD programs. (September 29 – October 3, 2025, Udine).
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