## Curriculum vitae et studiorum di Luca Cocolin

- 1989-1994: Corso di laurea in Scienze delle Preparazioni Alimentari;
- Dicembre 1994: Dottore in Scienze delle Preparazioni Alimentari con votazione 110/110 e lode;
- 1995-1998: Corso di Dottorato di Ricerca in Biotecnologie degli Alimenti;
- Febbraio 1999: Diploma di Dottore di Ricerca in Biotecnologie degli Alimenti;
- 1998 - 2001: Borsista della Regione Friuli Venezia Giulia;
- Dal 1/11/2001: Ricercatore Universitario presso l'Università di Udine;
- Dal 1/10/2006: Professore Associato presso l'Università di Torino;
- Dal 1/10/2009: Professore Associato Confermato presso l'Università di Torino, Facoltà di Agraria, Dipartimento Scienze Agrarie Forestali e Alimentari (DISAFA).

Socio della:
- Società Italiana di Microbiologia Agro-Alimentare ed Ambientale;

Dal Settembre 2008, fa parte del Comitato esecutivo dell'International Committee on Food Microbiology and Hygiene (ICFM) parte dell'International Union of Microbiological Societies (IUMS) (http://www.icfmh.org/). Da Gennaio 2008 è Editore Capo dell'International Journal of Food Microbiology (http://www.elsevier.com/wps/find/journaldescription.cws_home/505514/description#description) ed è membro del Collegio degli Editori dell'Applied and Environmental Microbiology. Svolge regolare attività di referee per Food Microbiology, Meat Science, Journal of Applied Microbiology and Letters in Applied Microbiology.
Ha visitato il Dipartimento di Viticoltura ed Enologia dell'Università della California, Davis, Stati Uniti, coordinato dalla Prof.ssa Linda F. Bisson e dal Prof. David A. Mills per l'ottimizzazione di metodiche PCR ed elettroforesi in gradiente di denaturante per seguire le modificazioni di popolazioni microbiche durante le fermentazioni ad interesse alimentare, e l'Agricultural University of Athens, Atene, Grecia, lavorando con il Prof. John Metaxopoulos, per l'identificazione molecolare di batteri lattici coinvolti nella maturazione di salami fermentati naturalmente e con il Prof. George J. Nychas, per lo studio di capacità di formare biofilms da parte di *Listeria monocytogenes*.

E' coautore di circa 200 lavori a stampa sperimentali e capitoli in libri o edizioni speciali ed ha partecipato a convegni nazionali ed internazionali presentando relazioni o comunicazioni originali. Da Scopus (www.scopus.com), Luca Simone Cocolin possiede 157 lavori recensiti, citati 3144 volte. Possiede un indice h di 33.

Le principali linee di ricerca sono:
- Ottimizzazione di metodiche molecolari, accoppiate con la PCR tradizionale e quantitative, per la identificazione e la caratterizzazione di microrganismi patogeni in alimenti;
- Isolamento, selezione e caratterizzazione di ceppi di batteri lattici e cocchi coagulasi negativi da fermentazioni naturali di fomaggi e salumi tipici;

- Caratterizzazione genetica di batteriocine prodotte da batteri lattici e studio della loro espressione genica *in vitro* ed *in situ* durante le produzioni industriali;
- Studio di dinamiche microbiche durante la fermentazione degli alimenti (in particolare: formaggi, salami stagionati e vino) attraverso l'utilizzo di metodiche molecolari quali PCR, RT-PCR e DGGE;
- selezione e caratterizzazione di microrganimsi probiotici isolati da alimenti fermentati.

E' esperto in materia di metodi molecolari applicati alla microbiologia degli alimenti. Più specificatamente:
- sviluppo, ottimizzazione ed applicazione di metodi molecolari per la rilevazione, quantificazione e caratterizzazione di microrganismi patogeni in alimenti;
- studio di ecologie microbiche in alimenti fermentati (principalmente salami, formaggi e vino) mediante utilizzo di metodi coltura indipendenti;
- bioprotezione: caratterizzazione di batteriocine e loro studio *in vitro* e *in situ*.

## Pubblicazioni su riviste internazionali


**1) Comi G., Ferroni P., Cocolin L., Cantoni C., Manzano M. 1995.** Detection and identification of *Campylobacter coli* and *Campylobacter jejuni* by two step polymerase chain reaction. Molecular Biotechnology, 3, 266-268.

**2) Comi G., Pipan C., Botta G., Cocolin L., Cantoni C., Manzano M. 1996.** A combined polymerase chain reaction and restriction endonuclease enzyme assay for discriminating between *Campylobacter coli* and *Campylobacter jejuni*. FEMS Immunology and Medical Microbiology, 16, 45-49.

**3) Manzano M., Cocolin L., Ferroni P., Gasparini V., Narduzzi D., Cantoni C., Comi G. 1996.** Identification of *Listeria* species by a semi-nested polymerase chain reaction. Research in Microbiology, 147, 637-640.

**4) Manzano M., Cocolin L., Ferroni P., Cantoni C., Comi G. 1997.** A simple and fast PCR protocol to detect *Listeria monocytogenes* from meat. Journal of the Science of Food and Agriculture, 74, 25-30.

**5) Manzano M., Cocolin L., Cantoni C., Comi G. 1997.** Detection and identification of *Listeria monocytogenes* from milk and cheese by a single step PCR. Molecular Biotechnology, 7, 85-88.

**6) Comi G., Cocolin L., Cantoni C., Manzano M. 1997.** A RE-PCR method to distinguish *Listeria monocytogenes* serovars. FEMS Immunology and Medical Microbiology, 18, 99-104.

**7) Cocolin L., Manzano M., Cantoni C., Comi G. 1997.** A nested PCR method to detect *Listeria monocytogenes* in artificially contaminated blood specimens. Research in Microbiology, 148,485-490.

**8) Cocolin L., Manzano M., Cantoni C., Comi G. 1997.** A PCR-microplate hybridization method to detect *Listeria monocytogenes* in blood. Molecular and Cellular Probes, 11, 453-455.

**9) Manzano M., Cocolin L., Pipan C., Falasca E., Botta G., Cantoni C., Comi G. 1997.** Single-strand conformation polymorphism (SSCP) analysis of *Listeria monocytogenes iap* gene as tool to detect different serogroups. Molecular and Cellular Probes, 11, 459-462.

**10) Manzano M., Cocolin L., Cantoni C., Comi G. 1998.** A rapid method for the identification and partial serotyping of *Listeria monocytogenes* in food by PCR and restriction enzyme analysis. International Journal of Food Microbiology, 42, 207-212.

**11) Cocolin L., Manzano M., Cantoni C., Comi G. 1998.** Use of polymerase chain reaction and restriction enzyme analysis to directly detect and to identify *Salmonella typhimurium* in food. Journal of Applied Microbiology, 85, 673-677.

**12) Manzano M., Cocolin L., Astori G., Pipan C., Botta G., Cantoni C., Comi G. 1998.** Development of a PCR-microplate capture hybridization method for a simple, fast and sensible detection of *Salmonella* serovars in food. Molecular and Cellular Probes, 12, 227-234.

**13) Cocolin L., Manzano M., Astori G., Botta G., Cantoni C., Comi G. 1998.** A highly sensitive and fast non-radioactive method for the detection of polymerase chain reaction products from *Salmonella* serovars, such as *Salmonella typhi*, in blood specimens. FEMS Immunology and Medical Microbiology, 22, 233-239.

**14) Manzano M., Cocolin L., Cantoni C., Comi G. 1998.** Detection and identification of *Listeria monocytogenes* in food by PCR and oligonucleotide-specific capture plate hybridization. Food Microbiology, 15, 651-657.

**15) Cocolin L., Manzano M., Cantoni C., Comi G. 2000.** Development of a rapid method for the identification of *Lactobacillus* spp. isolated from naturally fermented Italian sausages using a polymerase chain reaction-temperature gradient gel electrophoresis. Letters in Applied Microbiology, 30, 126-129.

**16) Cocolin L., Astori G., Manzano M., Cantoni C., Comi G. 2000.** Development and evaluation of a PCR-microplate capture hybridization method for direct detection of verotoxigenic *Escherichia coli* strains in artificially contaminated food samples. International Journal of Food Microbiology, 54, 1-8.

**17) Manzano M., Cocolin L., Cantoni C.,Comi G. 2000.** Temperature gradient gel electrophoresis of the amplified product of a small 16S rRNA gene fragment for the identification of *Listeria* species isolated from food. Journal of Food Protection, 63, 5, 659–661.

**18) Comi G., Maifreni M., Manzano M., Lagazio C., Cocolin L. 2000.** Mitochondrial DNA restriction enzyme analysis and evaluation of the enological characteristics of *Saccharomyces cerevisiae* strains isolated from grapes of the wine-producing area of Collio (Italy). International Journal of Food Microbiology, 58, 117-121.

**19) Cocolin L., Astori G., Manzano M., Cantoni C., Comi G. 2000.** Sequence analysis of a PCR product from the *iap* gene of *Listeria monocytogenes* serovars most frequently isolated from food. Annals of Microbiology, 50, 55-60.

**20) Cocolin L., Bisson L.F., Mills D.A. 2000.** Direct profiling of the yeast dynamics in wine fermentations. FEMS Microbiology Letters, 189, 81-87.

**21) Manzano M., Cocolin L., Citterio B., Conte L., de Bertoldi M., Comi G., Santovito G., Beltramini M., Salvato B. 2000.** Biochemical responses in a *Candida famata* strain adapted to high copper concentrations. Biometals, 13, 3, 251-259.

**22) Cocolin L., Manzano M., Cantoni C., Comi G. 2000.** A multiplex-PCR method to detect enterohemorrhagic (EHEC) and enteropathogenic (EPEC) *Escherichia coli* in artificially contaminated foods. International Journal of Hygiene and Environmental Health, 203, 159-164.

**23) Cocolin L., D'Agaro E., Manzano M., Lanari D., Comi G. 2000.** Rapid PCR-RFLP method for the identification of marine fish fillets (seabass, seabream, umbrine, and dentex). Journal of Food Science, 65, 1315-1317.

**24) Ferretti R., Mannazzu I., Cocolin L., Comi G., Clementi F. 2001.** Twelve-hours PCR-based method for detection of *Salmonella* spp. in food. Applied and Environmental Microbiology, 67, 977-978.

**25) Cocolin L., Manzano M., Aggio D., Cantoni C., Comi G. 2001.** A novel polymerase chain reaction (PCR)-denaturing gradient gel electrophoresis (DGGE) for the identification of *Micrococcaceae* strains involved in meat fermentations. Its application to naturally fermented Italian sausages. Meat Science, 58, 59-64.

**26) Cocolin L., Heisey A., Mills D.A. 2001. Direct identification of the indigenous yeasts in commercial wine fermentations. American Journal of Viticulture and Enology, 52, 49-53.**

**27) Comi G., Romano P., Cocolin L., Fiore C. 2001. Characterization of *Kloeckera apiculata* strains from the Friuli region in northern Italy. World Journal of Microbiology & Biotechnology, 17, 391-394.**

**28) Cocolin L., Manzano M., Cantoni C., Comi G. 2001. Denaturing gradient gel electrophoresis analysis of the 16S rRNA gene V1 region to monitor dynamic changes in the bacterial population during the fermentation of Italian sausages. Applied and Environmental Microbiology, 67, 5113-5121.**

**29) Pallmann C.H., Brown J.A., Olineka T.L., Cocolin L., Mills D.A., Bisson L.F. 2001. Use of WL medium to profile native flora fermentations. American Journal of Viticulture and Enology, 52, 198-203.**

**30) Cocolin L., Aggio D., Manzano M., Cantoni C., Comi G. 2002. An application of PCR-DGGE analysis to profile the yeast populations in raw milk. International Dairy Journal,**

**12, 407-411.**

**31) Cocolin L., Manzano M., Rebecca S., Comi G. 2002. Monitoring of the yeast population changes during a continuous wine fermentation by molecular methods. American Journal of Enology and Viticulture, 53, 24-27.**

**32) Mills D.A., Johannsen E., Cocolin L. 2002. Yeast diversity and persistence in botrytis-affected wine fermentations. Applied and Environmental Microbiology, 68, 4884-4893.**

**33) Cocolin L., Rantsiou K., Iacumin L., Cantoni C., Comi G. 2002. Direct identification in food samples of *Listeria* spp. and *Listeria monocytogenes* by molecular methods. Applied and Environmental Microbiology, 68, 6273-6282.**

**34) Manzano M., Cocolin L., Cantoni C., Comi G. 2003. *Bacillus cereus*, *Bacillus thuringiensis* and *Bacillus mycoides* differentiation using a PCR-RE technique. International Journal of Food Microbiology, 81, 249-254.**

**35) Cocolin L., Mills D.A. 2003. Wine yeast inhibition by sulfur dioxide: a comparison of culture-dependent and independent methods. American Journal of Viticulture and Enology, 54, 125-130.**

**36) Marshall M.N., Cocolin L., Mills D.A.. VanderGheynst J.S. 2003. Evaluation of PCR primers for denaturing gradient gel electrophoresis analysis of fungal communities in compost. Journal of Applied Microbiology, 95, 934-948.**

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**38) Cocolin L., Innocente N., Biasutti M., Comi G. 2004. The late blowing in cheese: a new molecular approach based on PCR and DGGE to study the microbial ecology of the alteration process. International Journal of Food Microbiology, 90, 83-91.**

**39) Manzano M., Cocolin L., Longo B., Comi G. 2004. PCR-DGGE differentiation of strains of *Saccharomyces* sensu stricto. Antonie van Leeuwenhoek, 85, 23-27.**

**40) Cocolin L., Rantsiou K., Iacumin L., Zironi R., Comi G. 2004.** Molecular detection and identification of *Brettanomyces/Dekkera bruxellensis* and *Brettanomyces/Dekkera anomalus* in spoiled wines. Applied and Environmental Microbiology, 70, 1347-1355.

**41) Cocolin L., Rantsiou K., Iacumin L., Urso R., Cantoni C., Comi G. 2004.** Study of the ecology of fresh sausages and characterization of lactic acid bacteria populations by molecular methods. Applied and Environmental Microbiology, 70, 1883-1894.

**42) Rantsiou K., Comi G., Cocolin L. 2004. The *rpoB* gene as a target for PCR-DGGE analysis to follow lactic acid bacterial dynamics during food fermentations. Food Microbiology, 21, 481-487.**

**43) Cocolin L., Pepe V., Comitini F., Comi G., Ciani M. 2004. Enological and genetic traits of *Saccharomyces cerevisiae* isolated from former and modern wineries. FEMS Yeast Research, 5, 237-245.**

**44) Rantsiou K., Drosinos E., Gialitaki M., Urso R., Krommer J., Gasparik-Reichardt J., Toth S., Metaxopoulos I., Comi G., Cocolin L. 2005.** Molecular characterization of *Lactobacillus* species isolated from natural fermented sausages produced in Greece, Hungary and Italy. Food Microbiology, 22, 19-28.

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**46) Rantsiou K., Iacumin L., Cantoni C., Comi G., Cocolin L. 2005.** Ecology and characterization by molecular methods of *Staphylococcus* species isolated from fresh sausages. International Journal of Food Microbiology, 97, 277-284.

**47) Comi G., Urso R., Iacumin L., Rantsiou K., Cattaneo P., Cantoni C., Cocolin L. 2005. Characterisation of naturally fermented sausages produced in the North East of Italy. Meat Science, 69, 381-392.**

**48) Rantsiou K., Urso R., Iacumin L., Cantoni C., Cattaneo P., Comi G., Cocolin L. 2005. Culture-dependent and -independent methods to investigate the microbial ecology of Italian fermented sausage. Applied and Environmental Microbiology, 71, 1977-1986.**

**49) Manzano M., Cocolin L., Iacumin L., Cantoni C., Comi G. 2005. A PCR-TGGE (temperature gradient gel electrophoresis) technique to assess differentiation among enological *Saccharomyces cerevisiae* strains. International Journal of Food Microbiology, 101, 333-339.**

**50) Cocolin L., Stella S., Nappi R., Bozzetta E., Cantoni C., Comi G. 2005. Analysis of PCR-based methods for characterization of *Listeria monocytogenes* strains isolated from different sources. International Journal of Food Microbiology, 103, 167-178.**

**51) Cocolin L., Comi G. 2005. Use of a culture-independent molecular method to study the ecology of *Yersinia* spp. in food. International Journal of Food Microbiology, 105, 71-82.**

**52) Cocolin L., Urso R., Rantsiou K., Cantoni C., Comi G. 2006. Multiphasic approach to study the bacterial ecology of fermented sausages inoculated with a commercial starter culture. Applied and Environmental Microbiology, 72, 942-945.**

**53) Rantsiou K., Cocolin L. 2006. New developments in the study of the microbiota of naturally fermented sausages as determined by molecular methods: a review. International Journal of Food Microbiology, 108, 255-267.**

**54) Cocolin L., Urso R., Rantsiou K., Cantoni C., Comi G. 2006. Dynamics and**

**characterization of yeasts during natural fermentation of Italian sausages. FEMS Yeast Research, 6, 692-701.**

**55) Urso R., Rantsiou K., Cantoni C., Comi G., Cocolin L. 2006. Sequencing and expression analysis of the sakacin P bacteriocin produced by a *Lactobacillus sakei* strain isolated from naturally fermented sausages. Applied Microbiology and Biotechnology, 71, 480-485.**

**56) Urso R., Rantsiou K., Cantoni C., Comi G., Cocolin L. 2006. Technological characterization of a bacteriocin-producing *Lactobacillus sakei* and its use in fermented sausages production. International Journal of Food Microbiology, 110, 232-239.**

**57) Iacumin L., Comi G., Cantoni C., Cocolin L. 2006. Ecology and dynamics of coagulase-negative cocci isolated from naturally fermented Italian sausages. Systematic and Applied Microbiology, 29, 480-486.**

**58) Iacumin L., Comi G., Cantoni C., Cocolin L. 2006. Molecular and technological characterization of *Staphylococcus xylosus* isolated from naturally fermented Italian sausages by RAPD, Rep-PCR and Sau-PCR analysis. Meat Science, 74, 281-288.**

**59) Urso R., Comi G., Cocolin L. 2006. Ecology of lactic acid bacteria in Italian fermented sausages: isolation, identification and molecular characterization. Systematic and Applied Microbiology, 29, 671-680.**

**60) Rantsiou K., Drosinos E.H., Gialitaki M., Metaxopoulos I., Comi G., Cocolin L. 2006. Use of molecular tools to characterize *Lactobacillus* spp. isolated from Greek traditional fermented sausages. International Journal of Food Microbiology, 112, 215-222.**

**61) Cocolin L., Rantsiou K. 2007. Rapid methods for detection and prediction of the occurrence and virulence of pathogens in meat and meat products. Meat Technology, 48, 116-122.**

**62) Cocolin L., Foschino R., Comi G., Fortina M.G. 2007. Description of the bacteriocins produced by two strains of *Enterococcus faecium* isolated from Italian goat milk. Food Microbiology, 24, 752-758.**

**63) Fortina M.G., Ricci G., Foschino R., Picozzi C., Dolci P., Zeppa G., Cocolin L., Manachini, P.L. 2007.** Phenotypic typing, technological properties and safety aspects of *Lactococcus garvieae* strains from dairy environments**.** Journal of Applied Microbiology, 103, 445-453.

**64) Cocolin L., Rantsiou K. 2007.** Sequencing and expression analysis of sakacin genes in *Lactobacillus curvatus* strains. Applied Microbiology and Biotechnology, 76, 1403-1411.

**65) Cocolin L., Diez A., Urso R., Rantsiou K., Comi G., Bergmaier I., Beimfohr C. 2007. Optimization of conditions for profiling bacterial populations in food by culture-independent methods. International Journal of Food Microbiology, 120, 100-109.**

**66) Iacumin L., Cocolin L., Cantoni C., Comi G. 2007. Preliminary analysis of the lipase**

**gene (*gehM*) expression of *Staphylococcus xylosus in vitro* and during fermentation of naturally fermented sausages (*in situ*). Journal of Food Protection, 70, 2665-2669.**

**67) Dolci P., Alessandria V., Zeppa G., Rantsiou K., Cocolin L. 2008.** Microbiological characterization of artisanal Raschera PDO cheese: analysis of its indigenous lactic acid bacteria. Food Microbiology, 25, 392–399.

**68) Rantsiou K., Alessandria V., Urso R., Dolci P., Cocolin. 2008.** Detection, quantification and vitality of *Listeria monocytogenes* in food as determined by quantitative PCR. International Journal of Food Microbiology, 121, 99-105.

**69) Dolci P., Alessandria V., Rantsiou K., Rolle L., Zeppa G., Cocolin L. 2008.** Microbial dynamics of Castelmagno PDO, a traditional Italian cheese, with a focus on lactic acid bacteria ecology. International Journal of Food Microbiology, 122, 302-311.

**70) Kozacinski L., Drosinos E., Caklovica F., Cocolin L., Gasparik-Reichardt J., Veskovic S. 2008.** Investigation of microbial association of traditionally fermented sausages. Food Technology and Biotechnology, 46, 93-106.

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**73) Rantsiou K., Urso R., Dolci P., Comi G., Cocolin L. 2008.** Microflora of Feta cheese from four Greek manufacturers. International Journal of Food Microbiology, 126, 36-42

**74) Xiraphi N., Georgalaki M., Rantsiou K., Cocolin L., Tsakalidou E., Drosinos E.H. 2008.** Purification and characterization of the bacteriocin produced by *Leuconostoc mesenteroides* E131. Meat Science, 80, 194-203.

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**78) Cocolin L., Nucera D., Alessandria V., Rantsiou K., Dolci P., Grassi M.A., Lomonaco S., Civera T. 2009.** Microbial ecology of Gorgonzola rinds and occurrence of different biotypes of *Listeria monocytogenes*. International Journal of Food Microbiology, 133, 200-205.

**79) Dal Bello B., Rantsiou K., Zeppa G., Ambrosoli R., Cocolin L. 2010.** Microbial ecology of artisanal products from the Piedmont region (North West Italy) and antimicrobial activity of the autochthonous populations. LWT- Food Science and Technology, 43, 1151-1159.

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**89) Nisiotou A.A., Rantsiou K., Iliopoulos V., Cocolin L., Nychas G.-J.E. 2011.** Bacterial species associated with sound and *Botrytis*-infected grapes from a Greek vineyard. International Journal of Food Microbiology, 145, 432-436.

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