

CURRICULUM VITAE

Prof. Carlo I.G. Tuberoso, PhD
Department of Life and Environmental Sciences
Unit of Pharmaceutical, Pharmacological and Nutraceutical Sciences
University of Cagliari
Cittadella Universitaria di Monserrato
S.P. Monserrato-Sestu km 0.700 - 09042 Monserrato (CA)
ITALY
tel. +39 070-6758644
e-mail: tuberoso@unica.it



Prof. Tuberoso is associate professor in Food Chemistry (CHIM/10, 03/D1) at the University of Cagliari, Faculty of Biology and Pharmacy. He obtained his Master's Degree in Pharmaceutical Chemistry and Technology in 1988 at the University of Cagliari (Faculty of Pharmacy), the PhD in "Merchandise studies of food products" in 1994 at the University "La Sapienza" in Rome, and from 2002 to 2015 he was a researcher in Food Chemistry (CHIM/10) at the University of Cagliari. He teaches the "Dietary Products and Supplements" and "Food Chemistry" courses within the Pharmacy curricula at the University of Cagliari. From 2015 he is member of the teaching staff committee of the Life, Environmental and Drug Sciences PhD program and from 2004 to 2014 he was member of the teaching staff committee of the Toxicology PhD program. He is member of the Italian Chemical Society, of Italian Society of Food Chemistry (ITACHEMFOOD), and of Italian Pharmacist Association. He has been supervisor for several PhD thesis on analytical and food topics and for more than 60 experimental master's degree thesis in the Pharmacy and the Chemistry and Pharmaceutical Technology programs. From 2011 to this date he has been tutor for short time training (1-6 months) for incoming PhD and post-doc students from Poland, Croatia and Tunisia.

Prof. Tuberoso's technical expertise includes methods to study food quality with main focus on nutritional, toxicological and process innovation aspects. In the past years he has done studies on quality and safety of food products of dietary interest (e.g. honey, wine, extra virgin olive oil, extracts from endemic plants, etc.) and also exploitation of agri-food by-products. In particular, he is interested in metabolites that show antioxidant and antiradical properties, mainly polyphenols. His current research focuses on food that has not been characterized for its qualitative nutritional composition. The detection of biologically active metabolites is performed by fractionating and purifying the extracts with different analytical techniques, focusing on the green ones. Qualitative and quantitative analysis of single or multiple compounds is usually carried out with GC-MS/MS, HPLC-DAD-FLD-MS/MS and ICP techniques. Actual research lines comprise: 1) identification and characterization of traditional food products to unlock their nutraceutical properties; 2) understanding and characterization of metabolites from food and plants extracts with antioxidant and antiradical properties; 3) developing new food products with enhanced health properties, and 4) set up and validation of innovative qualitative-quantitative methods to analyze metabolites from food and plants extracts. His research activity includes collaborations with public institutes such as the Universities and research institutes, and private companies. Furthermore, he has been part of

international collaborations with academic research groups from Poland, Croatia and Tunisia. Prof Tuberoso has been a reviewer for several international scientific journals and national/international research grants.

Prof. Tuberoso has been part of several research projects funded by different Italian ministries (Agriculture, Scientific Research and University) and by private companies. Now, he is PI of the project “Exploiting *Cynara* spp. by-products as a source of molecules with inhibitory activity on skin-related enzymes” (2023-2025, PRIN 2022 PNRR). Recently, he has been involved in the international project BESTMEDGRAPE - New Business opportunities & Environmental suSTainability using MED GRAPE nanotechnological products founded by ENI CBC MED (2019-2022, <http://www.enicbcmed.eu/projects/bestmedgrape>) as responsible for the Analytical Food Chemistry Unit. He was the PI of the projects “NUTRIFORMNANO - Improvement of the nutritive properties of the cheeses enriched with phytonano formulations charged with antioxidant substances of natural origin” co-founded by the call “Aiuti per progetti di Ricerca e Sviluppo” - POR FESR 2014-2020 - Asse 1, Azione 1.1.3 (2017-2020) and “Innovative antioxidant molecules for the food and health industry” founded by Fondazione di Sardegna (Progetti biennali nell’Università di Cagliari, 2018-2020). In the years 2014-2015, he was the coordinator of the projects “Exploitation of saffron’s by-products for the preparation of high-added value extracts to be used in the health products industry” (co-funded by the Banco di Sardegna Foundation, code 2014-1568), “Phenolic compounds and vitamins in new cheeses with Cannonau wine” and “Phenolic compounds in cheeses and yogurt added with myrtle (*Myrtus communis*) extracts” (Project PSR 2007/2013-misura 124, funded by Autonomous Region of Sardinia). He was coordinator in the projects “Development and use of Sardinian beekeeping products” (co-funded by the Banco di Sardegna Foundation, 2010-2012), and “Nutritional aspects and evaluation of the antioxidant activity of Sardinian foods” (co-funded by the Banco di Sardegna Foundation, 2008- 2010).

Prof. Tuberoso's research activity has been reported in numerous scientific publications, of which 116 in peer-reviewed international journals with impact factor (author h-index = 36 and citation n° = 4874, Scopus, 01/02/2024) and more than 70 in conference proceedings, scientific annals and book chapters (national and international with peer-review).

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