

UNIVERSITÀ DEGLI STUDI DI MILANO

Procedura di selezione per la chiamata a professore di II fascia da ricoprire ai sensi dell'art. 18, comma 1, della Legge n. 240/2010 per il settore concorsuale 03/D1 - CHIMICA E TECNOLOGIE FARMACEUTICHE, TOSSICOLOGICHE E NUTRACEUTICO-ALIMENTARI, (settore scientifico-disciplinare CHIM/10) presso il Dipartimento di Scienze Farmacologiche e Biomolecolari, (avviso bando pubblicato sulla G.U. n. 30 del 14/04/2020) - Codice concorso 4330

MATTEO PERINI

CURRICULUM VITAE

INFORMAZIONI PERSONALI

COGNOME	PERINI
NOME	MATTEO
DATA DI NASCITA	12/08/1979

Work experience

01/01/2011-date	<p>Position: Permanent technologist (Tecnologo di terza fascia a tempo indeterminato, Contratto Collettivo Provinciale di Lavoro delle Fondazioni di Ricerca, Provincia Autonoma di Trento).</p> <p>Institution: Center for Technology Transfer, Fondazione Edmund Mach (TN), Italy</p> <p>Role: technical manager and researcher in the field of "Food Authenticity and Traceability"</p>
01/01/2008-31/12/2010	<p>Position: Temporary technologist (Tecnologo di quarta fascia a tempo determinato, Contratto Collettivo Provinciale di Lavoro delle Fondazioni di Ricerca, Provincia Autonoma di Trento).</p> <p>Institution: Center for Technology Transfer, Fondazione Edmund Mach (TN), Italy</p> <p>Role: technical manager and researcher in the field of "Food Authenticity and Traceability"</p>
01/11/2003-31/12/2007	<p>Position: research collaborator (Contratto di collaborazione coordinata continuativa, Co.Co.Co).</p> <p>Institution: Istituto agrario provinciale di San Michele all'Adige, (TN), Italy</p> <p>Role: research collaborator in the field of "Food Authenticity and Traceability"</p>
Type of business or sector	<p>The research activities of Matteo Perini have been mainly addressed to food chemistry (sector code CHIM/10), in particular to the applications of stable isotope ratios to the characterization of food geographical origin and to the control/protection of food commodities. More recently, his research interests have expanded to the application of these markers in other areas, in particular pharmaceutical products and dietary supplements. He has actively contributed and contributes to the development of new methodologies and the preparation and definition of strategic projects for the Traceability Unit - structure of excellence recognized at national and European level since it is the Italian reference laboratory in this field. In the specific field of application of stable isotope ratios in food, cooperates also in the definition of the limits and parameters/indicators that could be used even at legal level.</p>

National scientific qualification

Date 2018

Award of the Italian National Scientific Qualification ("Abilitazione Scientifica Nazionale") as Associate Professor for the discipline 03/D1

Education and training

Dates 09/04/2013

Title of qualification awarded Ph.D in Agricultural Sciences and Biotechnology

Name and type of organisation providing education and training University of Udine - Department of Agricultural, Food, Environmental and Animal Sciences (DI4A) - Via delle Scienze, 206 - UDINE

Personal skills and competences

Mother tongue **Italian**

Other language

European level

English

Understanding		Speaking		Writing	
Listening	Reading	Spoken interaction	Spoken production		
C1	C1	C1	C1	C1	

Communication skills Good communication skills acquired during my experience of teaching

Computer skills Operating systems: MacOS/Windows
Statistical software: R, R-studio, Statistica

Driving licence Driving licence B category

Teaching activity

Date 20/10/2008 – 31/08/2009

Institution: Istituto di istruzione Don Milani – Depero, Rovereto (TN)
Discipline: A013 – CHIMICA E TECNOLOGIE CHIMICHE
Teaching load: 60 hours

Date 12/09/2009 – 31/08/2010

Institution: Istituto di istruzione Don Milani – Depero, Rovereto (TN)
Discipline: A013 – CHIMICA E TECNOLOGIE CHIMICHE
Teaching load: 60 hours

Date 24/09/2010 – 31/08/2011

Institution: Istituto di istruzione delle Arti, Trento (TN)
Discipline: A013 – CHIMICA E TECNOLOGIE CHIMICHE
Teaching load: 60 hours

Date 29/09/2011 – 31/08/2012

Institution: Istituto di istruzione delle Arti, Trento (TN)

	Discipline: A013 – CHIMICA E TECNOLOGIE CHIMICHE Teaching load: 60 hours
Date	11/09/2013 – 31/08/2014
	Institution: Istituto tecnico tecnologico Buonarroti, Trento (TN) Discipline: A013 – CHIMICA E TECNOLOGIE CHIMICHE Teaching load: 90 hours
Date	10/09/2014 – 31/08/2015
	Institution: Istituto di istruzione delle Arti, Trento (TN) Discipline: A013 – CHIMICA E TECNOLOGIE CHIMICHE Teaching load: 60 hours
Date	12/09/2018 – 31/08/2019
	Institution: Liceo Rosmini, Trento (TN) Discipline: A050 – SCIENZE NATURALI, CHIMICHE E BIOLOGICHE Teaching load: 120 hours
Date	12/09/2019 – 14/05/2020
	Institution: Liceo Rosmini, Trento (TN) Discipline: A050 – SCIENZE NATURALI, CHIMICHE E BIOLOGICHE Teaching load: 110 hours
Mentoring and supervisor activity	
1	Giulio Salti Student of Corso di Laurea Triennale in Viticoltura ed Enologia, University of Udine (Italy) "I rapporti isotopici di azoto e carbonio nella tracciabilità delle produzioni biologiche" Period: 01-05-2010 al 01-02-2011 Role: co-rapporteur
2	Ana Bonini PhD student - Internship from Universidad de la República (Udelar) (Montevideo - Uruguay) at Fondazione Edmund Mach, San Michele all'Adige (TN), Italy Title of internship project: "Training in stable isotope analysis for honey authentication" Period: 14/09/2018 – 14/10/2018 Role: Co-supervisor with Dr. Larcher Roberto (Fondazione Edmund Mach)
International and national projects	Research projects funded by private company. 1. Project title: "Estensione, completamento e gestione della Zona Tampone arborea realizzata presso l'Azienda Diana di Veneto Agricoltura, con raccolta ed elaborazione di dati per il monitoraggio dell'efficacia delle fasce tampone arboree nel controllo dell'inquinamento" (P. 175)" Funding agency: Consorzio di Bonifica Acque Risorgive, Venezia (VE). Date 15-05-2010 - 15-05-2011 Role in the project: Partner's principal investigator 2. Project title: ""Studio sulla tracciabilità dei vini toscani allo scopo di tracciarne l'autenticità"" Funding agency: RUFFINO SRL, Pontassieve (FI). Total amount funded: € 85 000 Date 13-07-2010 - 30-05-2013 Role in the project: Principal investigator

3. Project title: ""Ottimizzazione metodo SNIF-NMR per determinare l'origine botanica dell'acido acetico (da uva o da zuccheri C3 come la barbabietola o C4 come la canna) in aceto di vino e in aceto balsamico di Modena igr (ABM)'."

Funding agency: PONTI SPA, Modena
Date 01-05-2012 - 01-05-2014
Role in the project: Principal investigator

4. Project title: "Autenticità del riso rosso fermentato (Red Yeast Rice) tramite l'applicazione dell'analisi degli isotopi stabili"

Funding agency: ALESCO SRL, Pisa (PI).
Date 26-10-2015 - 31-12-2017
Role in the project: Principal investigator

5. Project title: " Caratterizzazione dell'estratto di Serenoa Repens (Saw Palmetto Extract)"

Funding agency: INDENA SRL, Milano (MI)
Date 01-01-2017 - 01-01-2018
Role in the project: Principal investigator

6. Project title: "Tracciabilità dell'aglio rosso e dello zafferano tramite analisi di rapporti isotopici"

Funding agency: Università degli studi dell'Aquila (AQ)
Date 01-03-2018 - 31-12-2018
Role in the project: Principal investigator

7. Project title: " Characterization of the green tea L-theanine enriched extracts and synthetic L-theanine using Stable Isotope Ratio Analysis"

Funding agency: TAIYO GmbH (Germany)
Date 28-10-2019 – in progress
Role in the project: Principal investigator

International and national projects

Research projects for which funding has been provided on the basis of competitive selection procedures and which include peer review

1. Project: MIROP2 (Fondo progetti di ricerca PAT) Metodi innovativi di rintracciabilità di origine e di processo a tutela di produzioni lattiero-casearie tipiche locali

Date 01-01-2002 - 31-12-2004
Role in the project: Co-worker

2. Project: MIROP2 Progetto CRPA SpA - 2002 - Certificazione foraggi. La valorizzazione dei foraggi attraverso la certificazione

Date 01-06-2002 - 31-05-2005
Role in the project: Co-worker

3. Project: PURE JUICE "Detection and prevention of adulteration on the EU fruit juice market by investigation of the isotopic and compositional profile of minor components"

Date 01-07-2002 - 31-12-2005
Role in the project: Co-worker

4. Project: INTERBERRY. Progetto interdisciplinare integrato per il miglioramento qualitativo dei piccoli frutti e lo studio di nuovi prodotti di trasformazione ad elevato valore aggiunto.

Date 01-08-2004 - 31-03-2007

Role in the project: Co-worker

5. Project: BIOMARKER “Nuovi marker per la rintracciabilità della frutta biologica”

Date 29-12-2004 - 29-06-2009

Role in the project: Co-worker

6. Project: VI Programma Quadro (Integrated project TRACE "Tracing the origin of food": contract N°FP6-2003-FOOD-2-A 006942)

Date 01-01-2005 - 31-12-2009

Role in the project: Co-worker

7. Project: AIDORG “Analisi innovative per la determinazione dell’origine geografica di prodotti lattiero-caseari” ERSAF project – Lombardia Region, D.G.R. 17703 of 04/06/2004.

Date 01-01-2005 - 31-12-2006

Role in the project: Co-worker

8. Project: PRIN 2005 Qualità, percezione della qualità e tracciabilità del prodotto nei sistemi ovini da carne

Date 01-01-2006 al 31-12-2007

Role in the project: Co-worker

9. Project: IRIDEA "Innovazione della filiera della trota iridea regionale per il miglioramento della qualità e dell'interazione con l'ambiente"

Date 06-12-2010 - 31-12-2013

Role in the project: Co-worker

10. Project: IRIDEA "Innovazione della filiera della trota iridea regionale per il miglioramento della qualità e dell'interazione con l'ambiente"

Date 06-12-2010 - 31-12-2013

Role in the project: Co-worker

Publications Scopus

Scientometrics

- **number of papers: 47;**

- **sum of the Times Cited: 1069;**

- **h-index: 18;**

List of ISI publications

Perini, M.; Bertoldi, D.; Nardin, T.; M.; Pianezze, S.; Ferrari G.; Larcher, R. (2020). Combined use of elemental profiles and stable isotope ratios for the botanical and commercial discrimination of gum Arabic. FOOD HYDROCOLLOIDS, 105: 105773. doi: 10.1016/j.foodhyd.2020.105773

Perini, M.; Nardin, T.; Venturelli, M.; Pianezze, S.; Larcher, R. (2020). Stable isotope ratio analysis as a fast and simple method for identifying the origin of chitosan. FOOD HYDROCOLLOIDS, 101: 105516. doi: 10.1016/j.foodhyd.2019.105516 handle: <http://hdl.handle.net/10449/58758>

Perini, M.; Strojnik, L.; Paolini, M.; Camin, F. (2020). Gas Chromatography Combustion Isotope Ratio Mass Spectrometry for improving the detection of authenticity of grape must. JOURNAL OF

AGRICULTURAL AND FOOD CHEMISTRY, 68 (11): 3322-3329. doi: 10.1021/acs.jafc.9b05952
handle: <http://hdl.handle.net/10449/60075>

Pianezze, S.; Perini, M.; Bontempo, L.; Ziller, L.; D'Archivio, A.A. (2019). Geographical discrimination of garlic (*Allium Sativum* L.) based on Stable isotope ratio analysis coupled with statistical methods: the Italian case study. FOOD AND CHEMICAL TOXICOLOGY, 134: 110862. doi: 10.1016/j.fct.2019.110862 handle: <http://hdl.handle.net/10449/57958>

Pianezze, S.; Bontempo, L.; Perini, M.; Tonon, A.; Ziller, L.; Franceschi, P.; Camin, F. (2019). $\delta^{34}\text{S}$ for tracing the origin of cheese and detecting its authenticity. JOURNAL OF MASS SPECTROMETRY. doi: 10.1002/jms.4451 handle: <http://hdl.handle.net/10449/58597>

Bontempo, L., Barbero, A., Bertoldi, D., Camin, F., Larcher, R., Perini, M., Sepulcri, A., Zicarelli, L., Piasentier, E. Isotopic and elemental profiles of Mediterranean buffalo milk and cheese and authentication of Mozzarella di Bufala Campana PDO: An initial exploratory study. Food Chemistry Volume 285, 1 July 2019, Pages 316-32, 10.1016/j.foodchem.2019.01.160

Bertoldi, D., Cossignani, L., Blasi, F., Perini, M., Barbero, A., Pianezze, S., Montesano, D. Characterisation and geographical traceability of Italian goji berries. Food Chemistry, Volume 275, 1 March 2019, Pages 585-593. 10.1016/j.foodchem.2018.09.098

Perini, M., Paolini, M., Pace, R., Camin, F. (2019). The use of stable isotope ratio analysis to characterise saw palmetto (*Serenoa Repens*) extract. Food Chemistry, 274, pp. 26-34. 10.1016/j.foodchem.2018.08.093 and corrigendum 10.1016/j.foodchem.2017.09.001

Perini, M., Pianezze, S., Stojnik, L., Camin, F. (2019) C and H stable isotope ratio analysis using solid-phase microextraction and gas chromatography-isotope ratio mass spectrometry for vanillin authentication. Journal of Chromatography A, In press, 10.1016/j.chroma.2019.02.032

Perini, M., Paolini, M., Camin, F., Appendino, G., Vitulo, F., De Combarieu, E., Sardone, N., Martinelli, E.M., Pace, R. (2018). Combined use of isotopic fingerprint and metabolomics analysis for the authentication of saw palmetto (*Serenoa repens*) extracts. Fitoterapia, Volume 127, June 2018, Pages 15-19

Perini, M., Nardin, T., Camin, F., Malacarne, M., Larcher, R. (2018). Combination of sugar and stable isotopes analyses to detect the use of nongrape sugars in balsamic vinegar must. Journal of Mass Spectrometry, 53(9), pp. 772-780

Perini M., L. Giongo, M. Grisenti, L. Bontempo, F. Camin (2018). Stable isotope ratio analysis of different European raspberries, blackberries, blueberries, currants and strawberries. FOOD CHEMISTRY, ISSN: 1873-7072

Bontempo, L., Camin, F., Ziller, L., Perini, M., Nicolini, G., Larcher, R. (2017) Isotopic and elemental composition of selected types of Italian honey. Measurement, Volume 98, 1 February 2017, Pages 283-289, doi: 10.1016/j.measurement.2015.11.022

Camin F., Perini M., Bontempo L., Galeotti M., Tibaldi E., Piasentier E. (2017). Stable isotope ratios of H, C, O, N and S for the geographical traceability of Italian rainbow trout (*Oncorhynchus mykiss*). JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, Food Chemistry, 267, pp. 288-295, ISSN: 0021-8561, doi: 10.1016/j.foodchem.2017.06.017

Perini, M., Carbone, G., Camin, F. (2017). Stable isotope ratio analysis for authentication of red yeast rice. TALANTA, vol. 174, p. 228-233, ISSN: 0039-9140, doi: 10.1016/j.talanta.2017.05.057

Camin F, Bontempo L, Perini M, Piasentier E (2016). Stable Isotope Ratio Analysis for Assessing the Authenticity of Food of Animal Origin. COMPREHENSIVE REVIEWS IN FOOD SCIENCE AND FOOD SAFETY, vol. 15, p. 868-877, ISSN: 1541-4337, doi: 10.1111/1541-4337.12219

Mekki I, Camin F, Perini M, Smeti S, Hajji H, Mahouachi M, Piasentier E, Atti N (2016). Differentiating the geographical origin of Tunisian indigenous lamb using stable isotope ratio and fatty acid content. JOURNAL OF FOOD COMPOSITION AND ANALYSIS, vol. 53, p. 40-48, ISSN: 0889-1575, doi: 10.1016/j.jfca.2016.09.002

- Perini M, Bontempo L, Ziller L, Barbero A, Caligiani A, Camin F (2016). Stable isotope composition of cocoa beans of different geographical origin. JOURNAL OF MASS SPECTROMETRY, vol. 51, p. 684-689, ISSN: 1076-5174, doi: 10.1002/jms.3833 - 5 -
- Longobardi F, Casiello G, Cortese M, Perini M, Camin F, Catucci L, Agostiano A (2015). Discrimination of geographical origin of lentils (*Lens culinaris* Medik.) using isotope ratio mass spectrometry combined with chemometrics. FOOD CHEMISTRY, vol. 188, p. 343-349, ISSN: 0308-8146, doi: 10.1016/j.foodchem.2015.05.020
- Perini M, Rolle L, Franceschi P, Simoni M, Torchio F, Di Martino V, Marianella RM, Gerbi V, Camin F (2015). H, C, and O Stable Isotope Ratios of Passito Wine. JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol. 63, p. 5851-5857, ISSN: 0021-8561, doi: 10.1021/acs.jafc.5b02127
- Camin F, Bertoldi D, Santato A, Bontempo L, Perini M, Ziller L, Stroppa A, Larcher R (2015). Validation of methods for H, C, N and S stable isotopes and elemental analysis of cheese: results of an international collaborative study. RAPID COMMUNICATIONS IN MASS SPECTROMETRY, vol. 29, p. 415-423, ISSN: 0951-4198, doi: 10.1002/rcm.7117
- Bontempo L, Caruso R, Fiorillo M, Gambino GL, Perini M, Simoni M, Traulo P, Wehrens R, Gagliano G, Camin F (2014). Stable isotope ratios of H, C, N and O in Italian citrus juices. JOURNAL OF MASS SPECTROMETRY, vol. 49, p. 785-791, ISSN: 1076-5174, doi: 10.1002/jms.3420
- Perini M, Guzzon R, Simoni M, Malacarne M, Larcher R, Camin F (2014). The effect of stopping alcoholic fermentation on the variability of H, C and O stable isotope ratios of ethanol. FOOD CONTROL, vol. 40, p. 368-373, ISSN: 0956-7135, doi: 10.1016/j.foodcont.2013.12.015
- Perini M, Paolini M, Simoni M, Bontempo L, Vrhovsek U, Sacco M, Thomas F, Jamin E, Hermann A, Camin F (2014). Stable Isotope Ratio Analysis for Verifying the Authenticity of Balsamic and Wine Vinegar. JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol. 62, p. 8197-8203, ISSN: 0021-8561, doi: 10.1021/jf5013538
- Bontempo L, Ceppa FA, Perini M, Tonon A, Gagliano G, Marianella RM, Marega M, Trifiro A, Camin F (2014). Use of delta O-18 authenticity thresholds to differentiate tomato passata from diluted tomato paste. FOOD CONTROL, vol. 35, p. 413-418, ISSN: 0956-7135, doi: 10.1016/j.foodcont.2013.07.018 - 6 -
- Perini M, Camin F, Sánchez del Pulgar J, Piasentier E (2013). Effect of origin, breeding and processing conditions on the isotope ratios of bioelements in dry-cured ham. FOOD CHEMISTRY, vol. 136, p. 1543-1550, ISSN: 0308-8146, doi: http://dx.doi.org/10.1016/j.foodchem.2012.06.084
- Perini M, Camin F (2013). delta O-18 of Ethanol in Wine and Spirits for Authentication Purposes. JOURNAL OF FOOD SCIENCE, vol. 78, p. C839-C844, ISSN: 0022-1147, doi: 10.1111/1750-3841.12143
- Camin F, Bontempo L, Perini M, Tonon A, Breas O, Guillou G, Moreno-Rojas JM, Gagliano G (2013). Control of wine vinegar authenticity through $\delta^{18}\text{O}$ analysis. FOOD CONTROL, vol. 29, p. 107-111, ISSN: 0956-7135, doi: 10.1016/j.foodcont.2012.05.055
- Camin F, Wehrens R, Bertoldi D, Bontempo L, Ziller L, Perini M, Nicolini G, Nocetti M, Larcher R (2012). H, C, N and S stable isotopes and mineral profiles to objectively guarantee the authenticity of grated hard cheeses. ANALYTICA CHIMICA ACTA, vol. 711, p. 54-59, ISSN: 0003-2670, doi: 10.1016/j.aca.2011.10.047
- Ottavian M., Facco P., Fasolato L., Novelli E., Mirisola M., Perini M., Barolo M. (2012). Use of Near-Infrared Spectroscopy for fast fraud detection in seafood: application to the authentication of wild European sea bass (*Dicentrarchus labrax*). JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol. 60, p. 639-648, ISSN: 0021-8561, doi: 10.1021/jf203385e
- Santato A, Bertoldi D, Perini M, Camin F, Larcher R (2012). Using elemental profiles and stable isotopes to trace the origin of green coffee beans on the global market JO - Journal of Mass Spectrometry JA - J. Mass Spectrom.. JOURNAL OF MASS SPECTROMETRY, vol. 47, p. 1132-1140, ISSN: 1076-5174, doi: 10.1002/jms.3018

Camin F, Perini M, Bontempo L, Fabroni S, Faedi W, Magnani S, Baruzzi G, Bonoli M, Tabilio M R, Musmeci S, Rossmann A, Kelly S D, Rapisarda P (2011). Potential isotopic and chemical markers for characterising organic fruits. *FOOD CHEMISTRY*, vol. 125, p. 1072-1082, ISSN: 0308-8146, doi: 10.1016/j.foodchem.2010.09.081 - 7 -

Asfaha D.G., Quétel C.R., Thomas F., Horacek M., Wimmer B., Heiss G., Dekant C., Deters-Iltzelsberger P., Hoelzl S., Rummel S., Brach-Papa C., Van Bockstaele M., Jamin E., Baxter M., Heinrich K., Kelly [...] N, O, S) with multi-elemental profiling for the authentication of provenance of European cereal samples. *JOURNAL OF CEREAL SCIENCE*, vol. 53, p. 170-177, ISSN: 0733-5210, doi: 10.1016/j.jcs.2010.11.004

Harrison S., Schmidt O., Moloney A.P., Kelly S.D., Rossmann A., Schellenberg A., Camin F., Perini M., Hoogewerff J., Monahan F.J. (2011). Tissue turnover in ovine muscles and lipids as recorded by multiple (H, C, O, S) stable isotope ratios. *FOOD CHEMISTRY*, vol. 124, ISSN: 0308-8146, doi: 10.1016/j.foodchem.2010.06.035

Fasolato L, Novelli E, Salmasso L, Corain L, Camin F, Perini M, Antonetti P, Balzan S (2010). Application of Nonparametric Multivariate Analyses to the Authentication of Wild and Farmed European Sea Bass (*Dicentrarchus labrax*). Results of a Survey on Fish Sampled in the Retail Trade. *JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY*, vol. 58, p. 10979-10988, ISSN: 0021-8561, doi: 10.1021/jf101512

Camin F, Larcher R, Nicolini G, Bontempo L, Bertoldi D, Perini M, Schlicht C, Schellenberg A, Thomas F, Heinrich K, Voerkelius S, Horacek M, Ueckermann H, Froeschl H, Wimmer B, Heiss G, Baxter M, Rossmann A, Hoogewerff J (2010). Isotopic and Elemental Data for Tracing the Origin of European Olive Oils. *JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY*, vol. 58, p. 570-577, ISSN: 0021-8561, doi: 10.1021/jf902814s

Camin F, Larcher R, Perini M, Bontempo L, Bertoldi D, Gagliano G, Nicolini G, Versini G (2010). Characterisation of authentic Italian extra-virgin olive oils by stable isotope ratios of C, O and H and mineral composition. *FOOD CHEMISTRY*, vol. 118, p. 901-909, ISSN: 0308-8146, doi: 10.1016/j.foodchem.2008.04.059

Rapisarda P, Camin F, Fabroni S, Perini M, Torrisi B, Intrigliolo F (2010). Influence of Different Organic Fertilizers on Quality Parameters and the delta N-15, delta C-13, delta H-62, delta S-34, and delta O-18 Values of Orange Fruit (*Citrus sinensis* L. Osbeck). *JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY*, vol. 58, p. 3502-3506, ISSN: 0021-8561, doi: 10.1021/jf903952v - 8 -

Schellenberg A, Chmielus S, Schlicht C, Camin F, Perini M, Bontempo L, Heinrich K, Kelly S D., Rossmann A, Thomas F, Jamin E, Horacek M (2010). Multielement stable isotope ratios (H, C, N, S) of honey from different European regions. *FOOD CHEMISTRY*, vol. 121, p. 770-777, ISSN: 0308-8146, doi: 10.1016/j.foodchem.2009.12.082

Camin F, Perini M, Bontempo L, Giongo L, BE Hummer K E, Strik B C, Finn C E (2009). Multi-element (H, C, N, O) stable isotope characterization of blueberries.. *ACTA HORTICULTURAE*, p. 697-703, ISSN: 0567-7572

Bontempo L, Camin F, Larcher R, Nicolini G, Perini M, Rossmann A (2009). Coast and year effect on H, O and C stable isotope ratios of Tyrrhenian and Adriatic italian olive oils. *RAPID COMMUNICATIONS IN MASS SPECTROMETRY*, vol. 23, p. 1043-1048, ISSN: 0951-4198, doi 10.1002/rcm.3968

Perini M, Camin F, Bontempo L, Rossmann A, Piasentier E (2009). Multielement (H, C, N, O, S) stable isotope characteristics of lamb meat from different Italian regions. *RAPID COMMUNICATIONS IN MASS SPECTROMETRY*, vol. 23, p. 2573-2585, ISSN: 0951-4198, doi:10.1002/rcm.4140

Giongo L, Vrhovsek U, Gasperi F, Endrizzi I, Palmieri L, Saviane A, Camin F, Perini M, Bontempo L, Danek I, Krol K, Mladin P, Mattivi F, BE Hummer K E, Strik B C, Finn C E (2009). A three-year highbush blueberry survey in different European locations for the fresh and the processing markets.. *ACTA HORTICULTURAE*, p. 887-894, ISSN: 0567-7572

Perini M, Camin F, Corradini F, Obertegger U, Flaim G (2009). Use of delta(18)O in the interpretation of hydrological dynamics in lakes. *JOURNAL OF LIMNOLOGY*, vol. 68, p. 174-182, ISSN: 1129-5767, doi: 10.3274/JL09-68-2-02

Camin F, Perini M, Colombari G, Bontempo L, Versini G (2008). Influence of dietary composition on the carbon, nitrogen, oxygen and hydrogen stable isotope ratios of milk. *RAPID COMMUNICATIONS IN MASS SPECTROMETRY*, vol. 22, p. 1690-1696, ISSN: 0951-4198, doi: 10.1002/rcm.3506

Book chapters

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- Perini, M.; Strojnik, L.; Paolini, M.; Camin, F. (2019). $\delta^{15}\text{N}$ and $\delta^{13}\text{C}$ analyses of amino acids of grape. In: 3rd MS-Wine day: mass spectrometry & grapes, wines, spirits, San Michele all'Adige (TN), May 16-17, 2019: Società Chimica Italiana: 26.
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- Perini, M.; Pianezze, S. (2019). Characterization of pharmaceuticals, cosmetics, and supplements using Stable Isotope Ratio Analysis. In: 12th International Conference Processes in Isotopes and Molecules, Cluj-Napoca, Romania, September 25-27, 2019: 14. **INVITED SPEAKER**

Other research roles

- Member of the editorial panel of the multidisciplinary peer-reviewed scientific journal EC Nutrition (E-Cronicon).
- Member of the order of Chemists of the Autonomous Province of Trento in the role of adviser. Period: 2014-2018
- Member of the Interdivisional Group of Food Chemistry of the Italian Chemical Society (GICA-SCI) (registration code 22676).

Data

14/05/2020

Luogo

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