

ADELE PAPETTI

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Department of Drug Sciences

Responsible of Nutraceutical & Food Chem Toxicol Analysis Laboratory

Professor Adele Papetti graduated in Medicinal Chemistry and Pharmaceutical Technology (Faculty of Pharmacy) in 1994 at Pavia University. She received post-lauream degree in Industrial Pharmacy (1998; dissertation thesis on antioxidant and anti-caries properties of coffee beverage), and Ph.D. degree in Pharmaceutical Chemistry (2001-dissertation thesis on antioxidant properties of natural compounds present in food vegetables) from the same University. She also received a degree of Higher Education postgraduate released from the University of Pavia and the Institute of Higher Education (December 2001).

2006 Researcher at Pavia University

2018 Associated Professor in Food Chemistry

Her current teaching includes "Dietetics" (Pharmacy degree), Food Chemistry (Pharmaceutical Chemistry and Technology degree and Dietetics degree), Food Biotechnology (Advanced Biotechnology degree, "Food and cosmetics" (Master degree -Level II "Cosmetic Sciences". In 2010-2018 her teaching included also "Food supplement and Foods for Special Medical Purpose" (Pharmacy and Chemistry and Pharmaceutical Technologies Degree), and "Minor Food Components Chemistry" (Master degree -Level II "Nutraceutical Products: design, formulation development, and marketing control").

She has been supervisor of about 140 dissertation or thesis projects for the B.Sc., M.Sc. and Ph.D. degrees in "Pharmacy" and "Chemistry and Pharmaceutical Technologies".

Since 2022 Chair of AUTUMN SCHOOL IN FOOD CHEMISTRY

Since 2020 Director of Master's degree in "Nutraceuticals and food supplements: from raw material to their clinical uses", Drug Sciences Department.

Since 2020 to 2023 delegate of Rector of University of Pavia in CINEAS

Since 2020 member of the scientific board of Società Italiana Formulatori in Nutraceutica (SIFNut).

Since 2020 member of the teaching board of PhD in Chemical and Pharmaceutical Sciences and Related Industrial Innovation.

She is a Member of the Italian Chemical Society (SCI) and a Professional Member of the Institute of Food Technologists (IFT).

Her research activity started in 1995 and consolidated during the years till 2012 when she became the head of Nutraceutical & Food Chemical-Toxicological Analysis Laboratory (Drug Sciences Depart. – University of Pavia). Prof. Papetti was a member of the research team group in projects funded by:

1) Pavia University for the research project "Progetto di Ateneo 2000 – Sottoprogetto: Effects of dietary components on amyloid fibrils"

2) Veneto Region (Direzione Regionale Politiche Agricole Strutturali) for the research project: "Antioxidant components of red and spotted red chicory salads"

3) MIUR for the research projects: a) "Diet components useful in the prevention of caries and other oral cavity infectious diseases" – (Cofin 2003), b) "Isolation and chemical-physical characterization of food components active against parodontopathogens" (Cofin 2005)

4) the EU within the Framework Programme 6 (FP6) - Thematic Priority 5: Food Quality and Safety, 4th Thematic call. Specific Targeted Research Project (STREP): "Towards functional foods for oral healthcare – isolation, identification and evaluation of beverage and food components with anti-caries and/or antigingivitis activities" – October 2006 – December 2010.

5) Cariplo Foundation - "Gaining health and energy from Lombard agrifood waste (GHELF)" (2020-2023)

She was PI in the projects:- "Development of in vitro dynamic bioreactor systems for the digestion process simulation of xenobiotics" supported by - I-Care Europe Onlus (2016-2017)

- Crowdfunding project "Organs in a box: a cure for us, a life for him" selected by University of Pavia (2018-2020).

Her recent research interest are summarized in the below listed lines:

- "Identification and characterization of 1) advanced glycation end-products (AGEs) in foods and 2) food components inhibiting the endogenous formation of AGEs and/or their interaction with AGE receptors"
- "Influence of digestive process on the bioaccessibility and bioavailability of bioactive food component using in vitro both static and dynamic models (bioreactors system)"
- "Isolation and identification of antibacterial (anti-caries, anti-gingivitis, and anti-adhesive) and antimycotic food components"
- "Isolation and identification of natural colorants from food waste products"
- "Analytical Methods (HPLC, LC-DAD-ESI-MSn) development and validation for detecting bioactive compounds in food".

Prof. Papetti has been invited several times as speaker at international conferences organized within the COST Action 919 (1999-2004) Melanoidins in Food and Health. She was a member of the Local Organizing Committee and of the Scientific board of simposia.

Prof. Papetti is author of 103 scientific papers published on peer-reviewed journals and more than 130 oral or poster presentations at national and international meetings.

Bibliometric indicators (February 4th, 2024):

h-index: 32 (Scopus) –

Citation: 3300 (Scopus)-