

# Curriculum Vitae

## Mauro Marengo, PhD

mail: mauro.marengo@unito.it

SSD: BIO/10

ORCID: 0000-0002-5389-3979

National Scientific Qualification as Associate in the Italian higher education system, for the disciplinary field 05/E1 - General biochemistry, according to the national classification, achieved on 03 Feb 2022

### Education

- Dec 2009      **PhD in Food Biotechnology**  
University of Milan  
*Thesis project: Immobilization of bioactive proteins on solid supports: applications to food packaging and food nanotechnology; tutor: Prof. F. Bonomi*
- Apr 2006      **MSc in Food Science**  
University of Milan  
*Thesis project: Structural and functional properties of gluten-free cereal products by immunochemistry and innovative solid-state spectroscopy; tutor: Prof. F. Bonomi*
- Nov 2003      **BSc in Food Science and Technology**  
University of Milan  
*Thesis project: Extraction, isolation and characterization of bacterial enzymes; tutor: Prof. F. Molinari*

### Work Experiences

- since Oct 2022      **Research Fellow (fixed-term, type-B)**  
Department of Drug Science and Technology, University of Turin
- Dec 2019-Sept 2022      **Research Fellow (fixed term, type A)**  
Dipartimento di Scienza e Tecnologia del Farmaco, Università degli Studi di Torino
- May 2014 - Dec 2019      **Post-doctoral Fellow**  
Department of Food, Environmental and Nutritional Sciences, University of Milan
- May 2010 - Apr 2014      **Post-doctoral Fellow**  
Department of Agri-Food Molecular Sciences, University of Milan

### Research Activities Abroad

- Nov 2018      **Faculty of Life Sciences, University of Copenhagen, Denmark**  
Immunochemical approaches to the detection of antinutritional compounds
- Dec 2016      **Faculty of Life Sciences, University of Copenhagen, Denmark**  
Interactions between bacterial proteins and immune system cells by nanotechnological approaches
- Nov 2010      **Faculty of Life Sciences, University of Copenhagen, Denmark**  
Uptake of food allergens by model cell lines
- Aug – Sept 2009      **Biochemie, Universität des Saarlandes, Saarbrücken, Germany**  
Kinetics studies on enzymes involved in the Fe-S cluster biogenesis
- Mar - Jul 2009      **Faculty of Life Sciences, University of Copenhagen, Denmark**  
Immunological methodologies and studies on model cell lines to address the properties of food allergens
- Feb 2009      **Physikalische Chemie, Universität des Saarlandes, Germany**  
Production of biocompatible nanoparticles and their application to biological sciences

## Speaker at National and International Conferences and Schools

- 13-17 May 2019 **IUBMB Advanced School “Protein Structure Solution, Prediction and Validation”, Spetses, Greece**  
*Structural and topological insights of gluten-forming proteins by their covalent binding to gold nanoparticles*
- 19-21 June 2018 **4th International ImpARAS Conference, Portici, Italy**  
*Managing allergenic risks at the industrial level: Egg proteins residues in pasta*
- 2-4 May 2018 **Advanced School “Food Proteins”, Bergamo, Italy**  
*Protein interactomics in food systems How helpful are nanotools?*
- 15-17 April 2015 **14th European Young Cereal Scientists and Technologists Workshop, Copenhagen, Denmark**  
*Addressing the role of structural features of proteins in cereal processing*
- 16-20 November 2013 **14th IUBMB Conference Host-Microbe Interactions, Marrakech, Morocco**  
*Hunting for bacterial interactors: Activated magnetic nanoparticles for exploring membrane proteomics in bacteria*
- 16-18 September 2009 **XIV Workshop on the Developments in the Italian PhD Research on Food Science and Technology, Oristano, Italy**  
*Biochemical studies on supra-molecular assemblies of food proteins and magnetic nanoparticles*

## National and International Collaborations

Prof. A. Scarafoni	DeFENS, University of Milan
Prof. A. Marti	DeFENS, University of Milan
Prof. S. Iametti	DeFENS, University of Milan
Prof. P. Ferranti	DSA, University of Naples “Federico II”
Prof. M. Barile	DBBB, University of Bari “Aldo Moro”
Prof. F. Spyrakis	DSTF, University of Turin
Prof. C. Cordero	DSTF, University of Turin
Prof. G. Cravotto	DSTF, University of Turin
Prof. M. Medina	University of Zaragoza, Spain
Prof. A. Pastore	King’s College, London
Prof. H. Frøkiær	University of Copenhagen, Denmark
Prof. R. Bernhardt	Universität des Saarlandes, Germany
Dr. S. Renzetti	Wageningen University & Research, The Netherlands
Dr. J. Manful	Africa Rice Center, Cotonou, Benin
Dr. J. E. Bock	University of Guelph, Canada
Dr. E. T. Quayson	University of Minnesota, USA
Dr. F. Cabrera-Chavez	University of Sinaloa, Mexico

## Teaching Activities

- 2022-23 University of Turin, MSc in Pharmacy  
- *Applied Biochemistry*
- University of Turin, MSc in Pharmaceutical Chemistry and Technology  
- *Biochemistry and Physiology of Complex Cell Systems*  
- *Molecular Biology (lab classes)*
- University of Turin BSc in Herbal Products  
- *Introduction to Nutritional Biochemistry*
- 2021-22 University of Turin, MSc in Pharmaceutical Chemistry and Technology  
- *Biochemistry and Physiology of Complex Cell Systems*  
- *Molecular Biology (lab classes)*

- *Applied Biochemistry (lab classes)*
- 2020-21 University of Turin, MSc in Pharmaceutical Chemistry and Technology
  - *Biochemistry and Physiology of Complex Cell Systems*
  - *Molecular Biology (lab classes)*
  - *Applied Biochemistry (lab classes)*
- 2018-2019 University of Milan, PhD in Food Systems
  - *Teaching module "Solid-state fluorescence to the structural features of food proteins" within the course "Advanced spectroscopic methods in food systems"*
- 2017-2019 University of Milan, MSc in Food Science and Technology
  - *Biochemistry of food processes (lab classes)*
- 2014-2019 University of Milan, MSc in Human Nutrition and Food Science
  - *Biochemistry of food, nutrition, and metabolic diseases (lab classes)*
- 2011-2014 University of Milan, BSc in Food-Service Science and Technology
  - *Biochemistry and biochemical analysis of food (lab classes)*
- 2007-2019 University of Milan, BSc in Food Science and Technology
  - *Biochemistry, Lab classes*

### International Prizes

**Poster Prize:** 49th IUBMB Miami 2016 Winter Symposium “Inflammation: Causes, Prevention and Cures”, Miami, 24-27 January 2016; Phenolics from pigmented grains have remarkable immunomodulating properties.

### Organization of International Events

Local main organizer of “15th European Young Cereal Scientists and Technologists Workshop”, in collaboration with Cereals&Europe, Bergamo, 26-29 April 2015

Member of the organizing committee of the Advanced School “Food Proteins”, in collaboration with SIB-Gruppo Proteine, Bergamo, 2-4 May 2018.

### Foreign Languages

**English:** fluent

**French:** very good

**German:** good