

PERSONAL INFORMATION Luca Simone Cocolin

 **Address:** Largo Paolo Braccini, 2 (già Via Leonardo da Vinci, 44), ULF Tecnologie alimentari, 10095, GRUGLIASCO (TO), Italy



 lucasimone.cocolin@unito.it

 <https://www.disafa.unito.it/persona/luca.cocolin>

Sex | Date of birth

PERSONAL STATEMENT

Luca Cocolin is a Professor in Food Microbiology at the Department of Agricultural, Forest and Food Sciences, University of Torino. **His research interests lie in the study of microbial ecosystems with a One Health approach, looking at how microbiomes can improve the sustainability of food systems and can improve human health**, development, optimization and application of molecular methods for the detection, quantification and characterization of foodborne pathogens, the study of the microbial ecology of fermented foods (mainly sausage, cheese and wine), as well as bioprotection: molecular characterization of bacteriocin production and its study in vitro and in situ. **He has over 10 years of experience in the application of omics methodologies in the study of microbial complex ecosystems in the context of One Health.** He is the editor in chief of the International Journal of Food Microbiology and holds editorial positions in multiple academic journals and boards. He is the master contact for the University of Torino in EIT Food. From 2018 to 2021 he has been the President of the Italian Society of Agriculture, Environmental and Food Microbiology.

WORK EXPERIENCE

- [2015 – Current] Professor, Department of Agricultural, Forest and Food Sciences
University of Torino
Country: Italy
- [2006 – 2015] Associate Professor, Department of Agricultural, Forest and Food Sciences
University of Torino
Country: Italy
- [2001 – 2006] Assistant Professor, Department of Food Science
University of Udine
Country: Italy

AREA OF EXPERTISE

1. Development, optimization and application of molecular methods for the detection, quantification and characterization of foodborne pathogens;
2. Study of the microbial ecology of fermented foods (mainly sausage, cheese and wine) by using culture independent and dependent methods;
3. Bioprotection: molecular characterization of bacteriocin production and its study in vitro and in situ;
4. Study of the human microbiome.

EDUCATION AND TRAINING

- [1996-1999] **PhD in Food Biotechnology**
University of Udine (Italy)
Title of the thesis: Use of molecular methods for the detection of *Listeria monocytogenes*, *Salmonella* spp. And pathogenic *Escherichia coli* in food products.
- [1989-1994] **BSc in Food Science and Technology (5 years duration)**
University of Udine (Italy)
Optimization of a PCR method for the detection of *Campylobacter jejuni* and *Campylobacter coli* in poultry meat

PERSONAL SKILLS

Mother tongue(s)

Other language(s)

UNDERSTANDING		SPEAKING		WRITING
Listening	Reading	Spoken interaction	Spoken production	

Communication skills

Organisational / managerial skills

Principal investigator and head of the food microbiology laboratory at the Department of Agriculture, Forest and Food Sciences. Managing a group of 12 people (3 associate professors, 3 researchers, 3 PostDocs and 3 PhDs)

Job-related skills

Digital skills

SELF-ASSESSMENT				
Information processing	Communication	Content creation	Safety	Problem solving

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Driving licence

ADDITIONAL INFORMATION

<p>Networks and Memberships</p>	<p>[2008 – Current] Professional and academic memberships 0 <u>Commission of trust</u> 2020 to 2023, Director of the Second Level Master in Innovation in Food Science and Technology, Michele Ferrero; 2016 to today, scientific responsible and master contact for the University of Torino in the EIT Food (https://www.eitfood.eu); 2015 to today, member of the Leadership Team of the European Technology Platform Food for Life (http://etp.fooddrinkeurope.eu/asp/index.asp); 2015 to today, member of the Scientific Advisory Board of Arla Foods Dairy Health and Nutrition Excellence Center, Arla Foods Ingredients Group P/S, Videbæk, Denmark; 2010 to today Scientific Evaluation of International Research Projects for agencies and foundations in Italy, France, Belgium, Denmark, Spain, Qatar, Russia, Slovenia and Austria; 2008 to today, Executive Board Member of the International Committee on Food Microbiology and Hygiene (ICFMH) part of the International Union of Microbiological Societies (IUMS) (http://www.icfmh.org/); 2020, member of the expert committee in “Food Technology” for the drafting of the National Research Program, promoted by the Ministry of University (MUR), Italy; 2017, member of the Scientific Advisory Board of IATA CSIC Institut d’Agroquímica i Tecnologia dels Aliments, Valencia, Spain; 2013, member of the Scientific Advisory Board of the Department of Food Science, University of Copenhagen, Denmark. <u>Academic memberships</u> 2020-present, Member of the Presidency Council of the Association of the Scientific Societies in Agriculture (AISSA); 2018-2021, President of the Italian Society of Agriculture, Environmental and Food Microbiology (affiliated FEMS, ca. 250 members); 2019-2021, Chair of the Board of Directors of the National Coordination group of the Viticulture and Enology Degrees in Italy; 2016-2018, Vice-President of the Italian Society of Agriculture, Environmental and Food Microbiology; 2012 – 2015, Member of the Executive Board of the Italian Society of Agriculture, Environmental and Food Microbiology.</p> <p>[2008 – Current] Institutional and editorial memberships <u>Institutional responsibilities</u> 2023 to today: Coordinator of the National PhD course in Food System 2020 to 2023, Member of the Management Board of the PhD in Food, Health and Longevity of the Department of Agriculture, Forest and Food Sciences, University of Torino, Italy, and the Department of Health Sciences, University of the East Piedmont, Italy; 2015 to 2021, President of the Degree Course on Food Science and Technology, University of Torino, Italy; 2010 to 2020, Member of the Management Board of the PhD in Agricultural, Forest and Food Sciences of the Department of Agriculture, Forest and Food Sciences, University of Torino, Italy; 2008 to 2021, Member of the Orientation, Tutoring and Job Placement Committee of the Department of Agriculture, Forest and Food Sciences, University of Torino, Italy; <u>Editorial responsibilities</u> 2008 to today, Editor in Chief of International Journal of Food Microbiology; 2021 to today, Editor of Microbiology Spectrum; 2016 to 2024, Academic Editor of PLOS One; 2013 to today, Member of the Editorial Board of Current Opinion in Food Science, Food Analytical Methods, Food Research International, Applied and Environmental Microbiology.</p>
<p>Honours and awards</p>	<p>[21/09/2010] Innovation and scientific impact Awarding institution: Congresso lattiero-caseario, Torino, awarded the prize for the innovation and scientific impact of a poster presented within the 2nd Congresso lattiero-caseario, Torino. [03/10/2000] Young Scientist Award Awarding institution: Croatian Congress, awarded for the best oral presentation within the 2nd Croatian Congress of Microbiology with International Participation, Brijuni, HR. [1994] Best Bachelor Thesis in Food Science and Technology Awarding institution: Italian Association of Food Technology (AITA).</p>
<p>Bibliometric parameters</p>	<p>Author of more than 350 publications that relate to the microbiology of food, most of them (300) in international journals, which received 15046 citations, resulting in an h-index equal to 63 (source www.scopus.com, visited in July 2024).</p>
<p>Projects</p>	<p>[2001 – Current] Project or research unit coordinator in National and European projects EIT FOOD: from 2018, 14 projects awarded, of which 5 coordinated H2020-SFS-2018-1: Towards coordinated microbiome R&I activities in the food system to support (EU</p>

and) international bioeconomy goals (MicrobiomeSupport), Research Unit Coordinator;
PRIN 2017: Microbiome-tailored food products based on typical Mediterranean Diet components, Research Unit Coordinator;
ERA-NET ARIMNet2 2017-2020: Promotion of local Mediterranean fermented foods through a better knowledge and management of microbial resources, Research unit coordinator;
FP7-SME-2012-2: Multi-strain indigenous yeast and bacteria starter for wild-ferment wine production, Research unit coordinator;
FP7-PEOPLE-2011-CIG: Study of the *Listeria monocytogenes* gene expression profile in ready-to-eat foods of animal origin by the application of the omics and the bioinformatics/ biostatistics disciplines, Project coordinator;
PRIN 2010: Microrganismi negli alimenti e nell'uomo: studio del microbiota e del relativo metaboloma in funzione della dieta onnivora, vegetariana o vegana, Research unit coordinator;
FP7-SME-2008-2: Table olive fermentation with selected strains of probiotic lactic acid bacteria. Towards a new functional food, Research unit coordinator;
PRIN 2004, La sicurezza nella tipicità di prodotti alimentari di origine animale: individuazione e studio di ecotipi batterici contaminanti emergenti, Research unit coordinator;
FP6-2003-FOOD-2-A: Control and prevention of emerging and future pathogens at cellular and molecular level throughout the food chain, Research unit coordinator;
ICA4-CT-2002-10037: SafetySausage: Safety of traditional fermented sausages: research on protective cultures and bacteriocins", Research unit coordinator.

Press coverage <https://www.asm.org/Press-Releases/the-microbiological-art-of-making-a-better-sausage>
<https://www.nytimes.com/2017/12/08/science/sausage-salami-bacteria.html?smid=nytcore-ios-share>
<http://www.bbc.com/future/story/20190228-should-you-go-vegan-for-the-sake-of-your-guts?ocid=ww.social.link.email>
<https://www.technologynetworks.com/applied-sciences/news/the-microbiological-art-of-making-a-better-sausage-294788>

Public internet links <https://www.scopus.com/authid/detail.uri?authorId=7005663393>
https://www.researchgate.net/profile/Luca_Cocolin
<https://scholar.google.it/citations?user=I8PAC1sAAAAJ&hl=it>

According to law 679/2016 of the Regulation of the European Parliament of 27th April 2016, I hereby express my consent to process and use my data provided in this CV