



Europass Curriculum Vitae

Personal information

First name(s) / Surname(s)	Alessandro Genovese		
Address(es)	Via Università 100, 80055 Portici (NA), Italy		
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E-mail	alessandro.genovese@unina.it		
Nationality	Italian		
Date of birth	11.07.1973		
Gender	Male		

Work experience

Dates	October 2020 – present
Occupation or position held	Associate Professor in Food Science and Technology
Main activities and responsibilities	Research activities in: food aroma analysis; food polyphenol analysis; sensory analysis of olive oil. Teaching activities in: Flavour Chemistry and Technology; Food Chemical Analysis Laboratory.
Name and address of employer	Department of Agricultural Sciences, University of Naples Federico II, 80055 Portici (NA), Italy
Type of business or sector	Higher Education
Dates	2012 – 2020
Occupation or position held	Assistant Professor in Food Science and Technology
Main activities and responsibilities	Research activities in: food aroma analysis; in vivo and in vivo aroma release; food polyphenol analysis; sensory analysis of olive oil.
Name and address of employer	Department of Agricultural Sciences, University of Naples Federico II, 80055 Portici (NA), Italy
Dates	2006 – 2011
Occupation or position held	Post-doc fellowship
Main activities and responsibilities	Research activities focused on the analysis of volatile compounds in grapes and wines.
Name and address of employer	Department of Agricultural Sciences, University of Naples Federico II, 80055 Portici (NA), Italy Department of the Sciences of Agriculture, Food and Environment, University of Foggia, Italy

Education and training

Dates	2014
Title of qualification awarded	Olive oil taster certificate
Name and type of organisation providing education and training	Asso.frant.o.i. and Campania Region, Italy
Dates	2006
Title of qualification awarded	PhD in Food Biotechnology
Name and type of organisation providing education and training	University of Foggia, Italy
Dates	2000

Title of qualification awarded MSc in Food Science and Technology
 Name and type of organisation providing education and training University of Naples Federico II, Italy

Mother tongue(s) **Italian**
 Other language(s)

Self-assessment
European level ()*

English

Understanding				Speaking				Writing	
Listening		Reading		Spoken interaction		Spoken production			
B2	Independent	B2	Independent	B1	Independent	B1	Independent	B2	Independent

(*) *Common European Framework of Reference for Languages*

Social skills and competences Good communication skills acquired in the university context and during project meetings with stakeholders (university, private companies, and public bodies).

Organisational skills and competences Organisational skills gained through participation in research projects. Leadership skills in managing a laboratory team for the activities of MSc and PhD students. Research planning, scheduling and timely delivery of research outputs.

Technical skills and competences Analytical tools: Gas-Chromatography/Mass Spectrometry, GC/Olfactometry, E-nose, Atmospheric Pressure Chemical Ionization (APCI), Sensory analysis.

Computer skills and competences Windows; Office package; Xlstat statistical software; video editing.

Additional information

Publications Scopus Author ID: 7006074855 (Attached Annex 1).

Main research projects funded in the last 5 years

1) PRIN 2022 (grant: 2022NN28ZZ) - METAOLIVE: meta-omic approaches for traditional table olive fermentation. RU member.
 2) FRA 2021-2023 (UNINA, CdA_75_2021_FRA_LINEA_B) - titolo progetto “Utilizzo di foraggi idroponici nell'alimentazione dei ruminanti da latte”; RU member.
 3) PSR Campania 2014-2020 - 16.1.1 - Azione 2 “Application of the Metodo Nobile to some Cilento livestock productions”; RU member.
 4) AGER 2 Project 2017-2021 (Ager Foundations, grant no. 2016-0174) “COMPETITIVE-Claims of olive oil to improve the market value of the product”; RU member.

Research awards

1) Best Poster “Trends in Food Flavour” (Nottingham, UK, 16-17 April 2015).
 2) Best poster “MASSA 2004” (Bari, Italy, 26-30 September 2004).

“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”

Date: 03/06/2024

Signature

Annex 1 – List of publications

International journals

1. Balivo, A., De Falco, E., Branca, L., Caputo, M., Sacchi, R. & Genovese, A. 2024. Odour Fingerprints of Black (*Tuber mesentericum*) and Bianchetto (*Tuber borchii*) Truffles from Different Areas of the Campania Region. *Horticulturae*, 10, 557.
2. Habibi, M., Abdallah, M., Taamali, W., Genovese, A., Balivo, A., Lorenzo, J. M. & Trabelsi, N. 2024. Enhancing olive oil quality through an advanced enrichment process utilizing ripe and fallen fruits. *European Food Research and Technology*, in press (DOI: 10.1007/s00217-024-04515-x).
3. Balivo, A., Sacchi, R., Di Francia, A., Masucci, F. & Genovese, A. 2024. E-nose analysis of milk to detect the inclusion of hydroponic barley forage in the buffalo diet. *Journal of Food Composition and Analysis*, 131, 106230.
4. Balivo, A., d'Errico, G., & Genovese, A. 2024. Sensory properties of foods functionalised with milk proteins. *Food Hydrocolloids*, 147, 109301.
5. Genovese, A. 2023. Flavor Chemistry and Technology: The Challenges of Working with Flavors in the Food Industry. *Applied Sciences*, 13(22), 12402.
6. Piombino, P., Pittari, E., Genovese, A., Bellincontro, A., Failla, O., Moio, L. 2023. Effects of Leaf Removal on Free and Glycoconjugate Aromas of Skins and Pulp of Two Italian Red Grapevine Varieties. *Foods*, 12, 3661.
7. Balivo, A., Sacchi, R., & Genovese, A. 2023. The Noble Method in the dairy sector as a sustainable production system to improve the nutritional composition of dairy products: A review. *International Journal of Dairy Technology*, 76, 2, 313-328.
8. Tagliamonte, S., De Luca, L., Donato, A., Paduano, A., Balivo, A., Genovese, A., ... & Sacchi, R. 2023. A 'Mediterranean ice-cream': Sensory and nutritional aspects of replacing milk cream with extra virgin olive oil. *Journal of Functional Foods*, 102, 105470.
9. Balivo, A., Cipolletta, S., Tudisco, R., Iommelli, P., Sacchi, R., & Genovese, A. 2023. Electronic Nose Analysis to Detect Milk Obtained from Pasture-Raised Goats. *Applied Sciences*, 13(2), 861.
10. Sacchi, R., Corrado, G., Basile, B., Mandarello, D., Ambrosino, M. L., Paduano, A., ... & Genovese, A. 2022. Effect of Salt Addition and Fermentation Time on Phenolics, Microbial Dynamics, Volatile Organic Compounds, and Sensory Properties of the PDO Table Olives of Gaeta (Italy). *Molecules*, 27(22), 8100.
11. Genovese, A., & Caporaso, N. 2022. Advances in Food Flavor Analysis. *Applied Sciences*, 12, 9004.
12. Genovese, A., Balivo, A., Salvati, A., Sacchi, R. 2022. Functional ice cream health benefits and sensory implications. *Food Research International*, 161, 111858.
13. De Vivo, A., Genovese, A., Tricarico, M. C., Aprea, A., Sacchi, R., & Sarghini, F. 2022. Volatile compounds in espresso resulting from a refined selection of particle size of coffee powder. *Journal of Food Composition and Analysis*, 114, 104779.
14. Romano, R., De Luca, L., Vanacore, M., Genovese, A., Cirillo, C., Aiello, A., Sacchi, R. 2022. Compositional and Morphological Characterization of 'Sorrento' and 'Chandler' Walnuts. *Foods*, 11(5), 761.
15. Piombino, P., Genovese, A., Rustioni, L., Moio, L., Failla, O., Bellincontro, A., & Mencarelli, F. 2022. Free and glycosylated green leaf volatiles, lipoxygenase and alcohol dehydrogenase in defoliated Nebbiolo grapes during postharvest dehydration. *Australian Journal of Grape and Wine Research*, 28, 107-118.
16. Genovese, A., Caporaso, N., & Moio, L. 2021. Influence of Yeast Strain on Odor-Active Compounds in Fiano Wine. *Applied Sciences*, 11(17), 7767.
17. Genovese A., Basile B., Lamorte S.A., Lisanti M.T., Corrado G., Lecce L., Strollo S., Moio L., Gambuti A. 2021. Influence of berry ripening stages over phenolics and volatile compounds in aged aglianico wine. *Horticulturae*, 7, 184.
18. Caporaso, N., Genovese, A., Jimenez, M. A. P., Olivero-David, R., & Sacchi, R. 2021. Impact of Olive Harvesting Date on Virgin Olive Oil Volatile Composition in Four Spanish Varieties. *European Journal of Lipid Science and Technology*, 123(9), 2000350.
19. Genovese, A., De Vivo, A., Aprea, A., Tricarico, M. C., Sacchi, R., & Sarghini, F. 2021. Particle size and variety of coffee used as variables in mitigation of furan and 2-methylfuran content in espresso coffee. *Food Chemistry*, 361, 130037.
20. Genovese, A., Caporaso, N., & Sacchi, R. 2021. Flavor Chemistry of Virgin Olive Oil: An Overview. *Applied Sciences*, 11(4), 1639.
21. Alfieri, F., Genovese, A., Paduano, A., Campo, E., Oria, R., & Ferranti, P. 2021. Sensory and Biochemical Characterization of Novel Drinks Based on Tomato Juice. *Food Science and Engineering*, 2(1), 21-30.
22. Sacchi R., Cutignano A., Picariello G., Paduano A., Genovese A., Siano F., Nuzzo G., Caira S., Lubritto C., Ricci P., D'Auria A., Di Pasquale G., Motta A., Addeo F. 2020. Olive oil from the 79 A.D. Vesuvius eruption stored at the Naples National Archaeological Museum (Italy). *npj Sci Food*, 4, 19.
23. Feyzi S., Varidi M., Housaindokht M. R., Es'haghi Z., Romano R., Piombino P., Genovese, A. 2020. A Study on Aroma Release and Perception of Saffron Ice cream Using in-Vitro and in-Vivo Approaches. *Innovative Food Science & Emerging Technologies*, 65, 102455.
24. Genovese A., Mondola F., Paduano A., Sacchi R. 2020. Biophenolic compounds influence the in-mouth perceived intensity of virgin olive oil flavours and off-flavours. *Molecules*, 25(8), 1969.
25. Russo G.L., Langellotti A.L., Genovese A., Martello A., Sacchi R. 2020. Volatile compounds, physicochemical and sensory characteristics of Colatura di Alici, a traditional Italian fish sauce. *Journal of the Science of Food and Agriculture*, 100, 3755–3764.
26. Sacchi R., Marrazzo A., Masucci F., Di Francia A., Serrapica F., Genovese A. 2020. Effects of Inclusion of Fresh Forage in the Diet for Lactating Buffaloes on Volatile Organic Compounds of Milk and Mozzarella Cheese. *Molecules*, 25(6), 1332.
27. Serrapica F., Uzun P., Masucci F., Napolitano F., Braghieri A., Genovese A., Sacchi R., Romano R., Barone C. M. A., Di Francia A. 2020. Hay or silage? How the forage preservation method changes the volatile compounds and sensory properties of Caciocavallo cheese. *Journal of Dairy Science*, 103 (2), 1391-1403.
28. Genovese A., Caporaso N., di Bari V., Yang N., Fisk I. 2019. Effect of olive oil phenolic compounds on the aroma release and persistence from O/W emulsion analysed in vivo by APCI-MS. *Food Research International*, 126, 108686.

29. Sacchi, R., Caporaso, N., Squadrilli, G. A., Paduano, A., Ambrosino, M. L., Cavella, S., Genovese, A. 2019. Sensory profile, biophenolic and volatile compounds of an artisanal ice cream ('gelato') functionalised using extra virgin olive oil. *International Journal of Gastronomy and Food Science*, 18, 100173.
30. Genovese A., Marrazzo A., De Luca L., Romano R., Manzo N., Masucci F., Di Francia A, Sacchi R. 2019. Volatile Organic Compound and Fatty Acid Profile of Milk from Cows and Buffaloes Fed Mycorrhizal or Nonmycorrhizal Ensiled Forage. *Molecules*, 24(8), 1616.
31. Genovese A., Caporaso N., Leone T., Paduano A., Mena C., Perez-Jimenez M.A., Sacchi R. 2019. Use of odorant series for extra virgin olive oil aroma characterization. *Journal of the Science of Food and Agriculture*, 99, 1215-1224.
32. Piombino P., Moio L., Genovese A. 2019. Orthonasal vs. retronasal: Studying how volatiles' hydrophobicity and matrix composition modulate the release of wine odorants in simulated conditions. *Food Research International*, 116, 548-558.
33. Genovese A., Yang N., Linforth R., Sacchi R., Fisk I. 2018. The role of phenolic compounds on olive oil aroma release. *Food Research International*, 112, 319-327.
34. Caporaso N., Formisano D., Genovese A. 2018. Use of phenolic compounds from olive mill wastewater as valuable ingredients for functional foods. *Critical Reviews in Food Science and Nutrition*, 58(16), 2829-2841.
35. Genovese A., Rispoli T., Sacchi R. 2018. Extra virgin olive oil aroma release after interaction with human saliva from individuals with different body mass index. *Journal of the Science of Food and Agriculture*, 98, 3376-3383.
36. Lisanti M.T., Gambuti A., Genovese A., Piombino P., Moio L. 2017. Wine finishing: Treatment by fining agents of red wine affected by phenolic off-odour. *Wine & Viticulture Journal*, 32 (2), 33-38.
37. Sacchi R., Della Medaglia D., Paduano A., Caporaso N., Genovese A. 2017. Characterisation of lemon-flavoured olive oils. *LWT - Food Science and Technology*, 79, 326-332.
38. Lisanti M. T., Gambuti A., Genovese A., Piombino P., Moio L. 2017. Treatment by fining agents of red wine affected by phenolic off-odour. *European Food Research and Technology*, 243, 501-510.
39. Caporaso N., Genovese A., Burke R., Barry-Ryan C., Sacchi R. 2016. Effect of olive mill wastewater phenolic extract, whey protein isolate and xanthan gum on the behaviour of olive O/W emulsions using response surface methodology. *Food Hydrocolloids*, 61, 66-76.
40. De Filippis F., Genovese A., Gilbert J. A., Ercolini D. 2016. Metatranscriptomics reveals temperature-driven functional changes in microbiome impacting cheese maturation rate. *Scientific Reports*, 6, 21871.
41. Caporaso N., Genovese A., Burke R., Barry-Ryan C., Sacchi R. 2016. Physical and oxidative stability of functional olive oil-in-water emulsions formulated using olive mill wastewater biophenols and whey proteins. *Food & Function*, 7, 227-238.
42. Genovese A., Caporaso N., & Sacchi R. 2015. Temporal changes of virgin olive oil volatile compounds in a model system simulating domestic consumption: The role of biophenols. *Food Research International*, 77, 670-674.
43. Genovese A., Moio L. Sacchi R., Piombino P. 2015. Sip volume affects oral release of wine volatiles. *Food Research International*, 77, 426-431.
44. Sacchi R., Caporaso N., Paduano A., Genovese A. 2015. Industrial-scale filtration affects volatile compounds in extra virgin olive oil cv. Ravece. *European Journal of Lipid Science and Technology*, 117, 2007-2014.
45. Genovese A., Caporaso N., De Luca L., Paduano A., & Sacchi R. 2015. Influence of Olive Oil Phenolic Compounds on Headspace Aroma Release by Interacting with Whey Proteins. *Journal of Agricultural and Food Chemistry*, 63, 3838-3850.
46. Genovese A., Caporaso N., Villani V., Paduano A., Sacchi R. 2015. Olive oil phenolic compounds affect the release of aroma compounds. *Food Chemistry*, 181, 284-294.
47. Genovese A., Caporaso N., Civitella A., Sacchi R. 2014. Effect of human saliva and sip volume of coffee brews on the release of key volatile compounds by a retronasal aroma simulator. *Food Research International*, 61, 100-111.
48. Caporaso N., Genovese A., Canela M. D., Civitella A., Sacchi R. 2014. Neapolitan coffee brew chemical analysis in comparison to espresso, moka and American brews. *Food Research International*, 61, 152-160.
49. del Caro A., Piombino P., Genovese A., Moio L., Fanara C., Piga A. 2014. Effect of bottle storage on color, phenolics and volatile composition of malvasia and moscato white wines. *South Africa Journal of Enology and Viticulture*, 35, 128-138.
50. Lisanti M. T., Gambuti A., Genovese A., Piombino L., Moio L. 2014. Earthy off-flavour in wine: evaluation of remedial treatments for geosmin contamination. *Food Chemistry*, 154, 171-178.
51. Piombino P., Genovese A., Esposito S., Moio L., Cutolo P. P., Chambery A., Severino V., Moneta E., Smith D. P., Owens S. M., Gilbert J. A., Ercolini D. 2014. Saliva from obese individuals suppresses the release of aroma compounds from wines. *Plos One*, 1(9), e85611.
52. Lamorte S.A., Gambuti A., Genovese A., Moio L. 2014. Volatile secondary metabolites of Greco (Vitis vinifera L.) must. *International Journal of Food Science & Technology*, 49, 711-717.
53. Lisanti M.T., Gambuti A., Genovese A., Piombino P., Moio L. 2013. Partial dealcoholization of red wines by membrane contactor technique: effect on sensory characteristics and volatile composition. *Food and Bioprocess Technology*, 6, 2289-2305.
54. Genovese A., Lamorte S., Gambuti A., Moio L. 2013. Aroma of Aglianico and Uva di Troia grapes by aromatic series. *Food Research International*, 53, 15-23.
55. Piombino P., Sinesio F., Moneta E., Cammareri M., Genovese A., Lisanti M.T., Mogno M.R., Peparaio M., Termolino P., Moio L., Grandillo S. 2013. Investigating physicochemical, volatile and sensory parameters playing a positive or a negative role on tomato liking. *Food Research International*, 50, 409-419.
56. Genovese A., Gambuti A., Lamorte S.A., Moio L., 2013. An extract procedure for studying the free and glycosylated aroma compounds in grapes. *Food Chemistry*, 136, 822-834.
57. del Caro A., Fanara C., Genovese A., Moio L., Piga A., Piombino P. 2012. Free and Enzymatically Hydrolysed Volatile Compounds of Sweet Wines from Malvasia and Muscat Grapes (Vitis vinifera L.) Grown in Sardinia. *South Africa Journal of Enology and Viticulture*, 33(1), 115-121.
58. Lisanti M.T., Genovese A., Piombino P., Gambuti A., Moio L. 2010. Application of an analytical method for the simultaneous determination of off-flavour volatile geosmin, 4-ethylphenol and 4-ethylguaiacol and of target wine aroma volatiles. *Italian Journal of Food Science*, 22(1), 15-27.
59. Piombino P., Genovese A., Gambuti A., Lamorte S.A., Lisanti M.T., Moio L. 2010. Effect of off-vine bunches shading and cryomaceration on free and glycosylated flavour of Malvasia delle Lipari wine. *International Journal of Food Science & Technology*, 45(2), 234-244.

60. Genovese A., Piombino P., Gambuti A., Moio L. 2009. Simulation of retronasal aroma of white and red wine in a model mouth system. Investigating the influence of saliva on volatile compound concentrations. *Food Chemistry*, 114, 100-107.
61. Lisanti M.T., Piombino P., Gambuti A., Genovese A., Moio L. 2009. Oenological treatments for the removal of geosmin, responsible for earthy off-flavour, in wine. *Bulletin de l'OIV*, 82(935-937), 71-82.
62. Lamorte S.A., Gambuti A., Genovese A., Selicato S., Moio L. 2008. Free and glycoconjugated volatiles of V. "vinifera" grape "Falanghina". *Vitis*, 4 (47), 241-243.
63. Lisanti M.T., Piombino P., Genovese A., Pessina R., Moio L. 2008. Traditional Italian tomato (*Lycopersicon esculentum* Mill.) cultivars and their commercial homologues: differences in the volatile composition. *Italian Journal of Food Science*, 3(20), 333-350.
Errata corrige *Italian Journal of Food Science*, 21(1), 113-116.
64. Gambuti A., Lamorte S.A., Genovese A., Moio L. 2008. Comparison of solvent performance in the extraction of free and glycosidically bound volatiles from grape skins. *Bulletin de l'OIV*, 81(932-934), 551-558.
65. Lisanti M.T., Piombino P., Gambuti A., Genovese A., Siani V.L., Moio L. 2008. Analytical evaluation of remedial treatments for red and white wines contaminated by volatile phenols. *Bulletin de l'OIV*, 81(923-925), 45-55.
66. Piombino P., Pessina R., Genovese A., Lisanti M.T., Moio L. 2008. Sensory profiling, volatiles and odour-active compounds of Canestrato Pugliese PDO cheese made from raw and pasteurized ewes' milk. *Italian Journal of Food Science*, 2(20), 225-237.
67. Genovese A., Gambuti A., Piombino P., Moio L. 2007. Aroma compounds of sweet wines obtained from late harvested and botrytized non-aromatic grapes. *Acta Horticulture (ISHS)*, 754, 541-548.
68. Gambuti A., Genovese A., Lamorte S., Capuano R., Lisanti M.T., Piombino P., Moio L. 2007. Study of the influence of grape ripeness degree on aroma characteristics of Aglianico wines by instrumental and sensory analysis. *Acta Horticulture (ISHS)*, 754, 533-540.
69. Genovese A., Lisanti M.T., Gambuti A., Piombino P., Moio L. 2007. Relationship between sensory perception and aroma compounds of monovarietal red wines. *Acta Horticulture (ISHS)*, 754, 549-556.
70. Genovese A., Gambuti A., Piombino P., Moio L. 2007. Sensory properties and aroma compounds of sweet Fiano wine. *Food Chemistry*, 103, 1228-1236.
71. Genovese A., Piombino P., Lisanti M.T., Moio L. 2005. Occurrence of Furaneol (4-hydroxy-2,5-dimethyl-3(2H)-furanone) in some wines from Italian native grapes. *Annali di Chimica - Journal of Analytical, Environmental and Cultural Heritage Chemistry*, 95(6), 415-419.
72. Genovese A., Dimaggio R., Lisanti M.T., Piombino P., Moio L. 2005. Aroma composition of red wines by different extraction methods and Gas Chromatography-SIM/Mass Spectrometry analysis. *Annali di Chimica - Journal of Analytical, Environmental and Cultural Heritage Chemistry*, 95(6), 383-394.
73. Gambuti A., Strollo D., Genovese A., Ugliano M., Ritieni A., Moio L. 2005. Influence of enological practices on ochratoxin A concentration in wine. *American Journal of Enology and Viticulture*, 56(2), 155-162.
74. Genovese A., Ugliano M., Pessina R., Gambuti A., Piombino P., Moio L. 2004. Comparison of the aroma compounds in apricot (*Prunus armeniaca*, L. cv. Pellecchiella) and apple (*Malus pumila*, L. cv. Annurca) raw distillates. *Italian Journal of Food Science*, 2(16), 185-196.
75. Moio L., Ugliano M., Genovese A., Gambuti A., Pessina R., Piombino P. 2004. Effect of antioxidant protection of must on volatile compounds and aroma shelf life of Falanghina (*Vitis Vinifera* L.) wine. *Journal of Agricultural and Food Chemistry*, 52(4), 891-897.
76. Moio L., Ugliano M., Gambuti A., Genovese A., Piombino P. 2004. Influence of clarification treatments on concentrations of selected free varietal aroma compounds and glycoconjugates in Falanghina (*Vitis Vinifera* L.) must and wine. *American Journal of Enology and Viticulture*, 55(1), 7-12.
77. Ugliano M., Genovese A. and Moio L. 2003. Hydrolysis of wine aroma precursors during malolactic fermentation with four commercial starter cultures of *Oenococcus oeni*. *Journal of Agricultural and Food Chemistry*, 51(17), 5073-5078.
78. Mauriello G., Moio L., Genovese A. and Ercolino D. 2003. Relationships between flavouring capabilities, bacterial composition and geographical origin of natural whey cultures used for traditional water-buffalo mozzarella cheese manufacture. *Journal of Dairy Science*, 86, 486-497.

National journals

79. Balivo A. d'Errico, Genovese A. 2023. Aspetti nutrizionali e sensoriali del gelato funzionale. *Industrie Alimentari*, 62, 648, 3-17.
80. Sacchi R. & Genovese A. 2018. Nuove conoscenze sull'aroma dell'olio. *Olivo e olio*, 1, 18-24.
81. Genovese A., Caporaso N., Civitella A., Sacchi R. 2016. Caffè espresso, moka, napoletano e americano. Parte 2: simulazione dell'aroma retronasale. Indagine sull'influenza della saliva e del volume del sorso. *Industrie delle Bevande*, 264, 3-13.
82. Caporaso N., Genovese A., Civitella A., Sacchi R. 2015. Caffè espresso, moka, napoletano e americano. Parte 1. Influenza della tipologia di estrazione sulla composizione chimica e aromatica della bevanda. *Industrie delle Bevande*, 257, 5-15.
83. Lisanti M.T., Gambuti A., Genovese A., Piombino P., Pessina R., Moio L. 2011. Dealcolizzazione del vino e identità sensoriale. *L'informatore Agrario Supplemento al numero 13*, 39-42.
84. Genovese A., Gambuti A., Moio L. 2008. Analisi di componenti odorosi mediante tecniche poli-strumentali. *Ingredienti Alimentari*, 7(39), 10-15.
85. Lamorte S.A., Genovese A., Gambuti A., Piombino P., Moio L. 2008. Studio delle relazioni aromatiche tra materia prima e prodotto finito. *Ingredienti Alimentari*, 7(41), 14-17.
86. Moio L. e Genovese A. 2006. Aroma varietale e tecnologie di vinificazione dei vini bianchi. *Il Consenso*, suppl. n° 1, 7-47.
87. Moio L., Ugliano M., Genovese A., Gambuti A., Pessina R., Piombino P., Rinaldi A. 2005. Protezione antiossidante del mosto e shelf-life odorosa del vino. *VQ*, 5, 10-17.
88. Moio L., Ugliano M., Gambuti A., Genovese A., Piombino P. 2005. Impatto del metodo di chiarifica sui precursori di aromi. *VQ*, 4, 58-64.
89. Moio L., Ugliano M., Genovese A., Gambuti A. 2005. Vinificazione ed espressione varietale di vitigni mediterranei. *Informatore Agrario Supplemento n°1*, 14, 29-34.
90. Piombino P., Pessina R., Genovese A., Le Quere J.L., Moio L. 2004. Gli odori di frutti di bosco dell'aroma del vino. Parte II: analisi strumentale. *Enologo*, 4, 97-101.

91. Ugliano M., Genovese A., Moio L. 2003. Idrolisi di precursori d'aroma glicosilati nel corso della fermentazione malolattica. *Enologo*, 11, 109-114.
92. Moio L., Di Marzio L., Genovese A., Piombino P., Squillante E., Castellano L., Mercurio V. 2002. I descrittori sensoriali ed i componenti volatili ad elevato impatto olfattivo dell'aroma del vino Fiano. *Vignevini*, 4, 115-123.
93. Gambuti A., Di Marzio L., Piombino P., Castellano L., Squillante E., Genovese A., Moio L. 2002. Determinazione di glucosio e fruttosio nel vino mediante pH-metria differenziale. *Enologo*, 3, 77-81.
94. Moio L., Piombino P., Gambuti A., Di Marzio L., Castellano L., Genovese A. 2001. Identificazione del Sotolone: molecola di impatto dell'aroma del Vin Santo Toscano. *Enologo*, 10, 95-101.
95. Moio L., Gambuti A., Genovese A. 2000. Le variabili enologiche critiche per il miglioramento della qualità aromatica di vini ottenuti da uve bianche autoctone dell'Italia meridionale. In *quaderni della scuola enologica di specializzazione in scienze viticole ed enologiche*, 89-100.

Chapter & article in books

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