

CURRICULUM VITAE

April 2018

Title and name

Prof. Pier Sandro Cocconcelli

Nationality

Italian

Panel / Scientific Committee

Panel on Food Contact Materials and Enzymes and Processing Aids (CEP)

Education

MSc in Agricultural Sciences, 1982, Università Cattolica del Sacro Cuore, Piacenza, Italy

Work Experience

2011 – present	Università Cattolica del Sacro Cuore, Italy	Chair Professor of Food Microbiology, Rector's delegate for internationalisation Director of TROFIC the Transdisciplinary Research on Food Issues Centre
2003-present	EFSA, Italy	Member of FEEDAP Panel, member of working groups of FEEDAP and BIOHAZ panels
2002 – 2011	Università Cattolica del Sacro Cuore, Italy	Associate Professor of Food Microbiology, Research and Teaching research project coordination
1994 – 1994	University of Minnesota, USA	Visiting Assistant Professor, Research on microbiology and bacterial molecular biology
1986 – 1986	Food Research Institute, Reading, Uk	Visiting Scientist, Research on microbiology and bacterial molecular biology
1984 – 2002	Università Cattolica del Sacro Cuore, Italy	Assistant Professor of Microbiology, Research on microbiology and bacterial molecular biology
1982 – 1984	Università Cattolica del Sacro Cuore, Italy	Research fellow, internship on microbiology and bacterial molecular biology

Scientific expertise

- Food Microbiology
- Microbiological Risk Assessment
- Antimicrobial resistance
- GMM Risk Assessment
- Genomics and bioinformatics
- Bacterial molecular biology

Most relevant scientific publications within the fields of EFSA

He is the author of 100 papers (SCOPUS) and 256 papers (web of science) that relate to microbiology and risk assessment. ORCID: <http://orcid.org/0000-0003-2212-7611>

1. D'Incecco, P., Pellegrino, L., Hogenboom, J.A., Cocconcelli, P.S., Bassi, D. The late blowing defect of hard cheeses: Behaviour of cells and spores of *Clostridium tyrobutyricum* throughout the cheese manufacturing and ripening (2018). *LWT - Food Science and Technology*, 87, pp. 134-141.
2. Bassi, D., Cappa, F., Gazzola, S., Orrù, L., Cocconcelli, P.S. Biofilm formation on stainless steel by *Streptococcus thermophilus* UC8547 in milk environments is mediated by the proteinase PrtS (2017). *Applied and Environmental Microbiology*, 83 (8), art. no. e02840-16, .
3. Bassi, D., Colla, F., Gazzola, S., Puglisi, E., Delledonne, M., Cocconcelli, P.S. Transcriptome analysis of *Bacillus thuringiensis* spore life, germination and cell outgrowth in a vegetable-based food model (2016). *Food Microbiology*, 55, pp. 73-85.
4. Bassi, D., Puglisi, E., Cocconcelli, P.S. Understanding the bacterial communities of hard cheese with blowing defect (2015). *Food Microbiology*, 52, pp. 106-118.
5. Artini, M., Cellini, A., Papa, R., Tilotta, M., Scoarughi, G.L., Gazzola, S., Fontana, C., Tempera, G., Cocconcelli, P.S., Selan, L. Adhesive behaviour and virulence of coagulase negative staphylococci isolated from Italian cheeses (2015). *International Journal of Immunopathology and Pharmacology*, 28 (3), pp. 341-350.
6. Elizaquível, P., Pérez-Cataluña, A., Yépez, A., Aristimuño, C., Jiménez, E., Cocconcelli, P.S., Vignolo, G., Aznar, R. Pyrosequencing vs. culture-dependent approaches to analyze lactic acid bacteria associated to chicha, a traditional maize-based fermented beverage from Northwestern Argentina (2015). *International Journal of Food Microbiology*, 198, pp. 9-18.
7. Fontana, C., Cocconcelli, P.S., Vignolo, G., Saavedra, L. Occurrence of antilisterial structural bacteriocins genes in meat borne lactic acid bacteria (2015). *Food Control*, 47, pp. 53-59.
8. Plumed-Ferrer, C., Gazzola, S., Fontana, C., Bassi, D., Cocconcelli, P.-S., Wright, A. Genome sequence of *Lactococcus lactis* subsp. *cremoris* Mast36, a strain isolated from bovine mastitis (2015). *Genome Announcements*, 3 (3), art. no. e00449-15.
9. Pietta, E., Montealegre, M.C., Roh, J.H., Cocconcelli, P.S., Murray, B.E. *Enterococcus faecium* PBP5-S/R, the Missing Link between PBP5-S and PBP5-R (2014). *Antimicrobial Agents and Chemotherapy*, 58 (11), pp. 6978-6981.
10. Puglisi, E., Zaccone, C., Cappa, F., Cocconcelli, P.S., Shotyk, W., Trevisan, M., Miano, T.M. Changes in bacterial and archaeal community assemblages along an ombrotrophic peat bog profile (2014). *Biology and Fertility of Soils*, 50 (5), pp. 815-826.
11. Bassi, D., Fontana, C., Zucchelli, S., Gazzola, S., Cocconcelli, P.S. TaqMan real time-quantitative PCR targeting the phosphotransacetylase gene for *Clostridium tyrobutyricum* quantification in animal feed, faeces, milk and cheese (2013). *International Dairy Journal*, 33 (1), pp. 75-82.
12. Bassi, D., Cappa, F., Cocconcelli, P.S. Array-based transcriptional analysis of *Clostridium sporogenes* UC9000 during germination, cell outgrowth and vegetative life (2013). *Food Microbiology*, 33 (1), pp. 11-23.
13. Vasileiadis, S., Puglisi, E., Arena, M., Cappa, F., Cocconcelli, P.S., Trevisan, M. Soil bacterial diversity screening using single 16S rRNA gene V regions coupled with multi-million read generating sequencing technologies (2012). *PLoS ONE*, 7 (8), art. no. e42671.
14. Gazzola, S., Fontana, C., Bassi, D., Cocconcelli, P.S. Assessment of tetracycline and erythromycin resistance transfer during sausage fermentation by culture-dependent and -independent methods (2012). *Food Microbiology*, 30 (2), pp. 348-354.
15. Leuschner, R.G.K., Robinson, T.P., Hugas, M., Cocconcelli, P.S., Richard-Forget, F., Klein, G., Licht, T.R., Nguyen-The, C., Querol, A., Richardson, M., Suarez, J.E., Thrane, U., Vlak, J.M.,

von Wright, A. Qualified presumption of safety (QPS): A generic risk assessment approach for biological agents notified to the European Food Safety Authority (EFSA) (2010). *Trends in Food Science and Technology*, 21 (9), pp. 425-435.
