

Brief Curriculum Vitae ANASTASIO ANIELLO



Family name: ANASTASIO
First name: ANIELLO
Date of birth: 03.08.1964
Nationality: ITALIAN
Civil status: MARRIED

Position/Grade/Category	Full Professor of Veterinary Food Hygiene and Technology		
Department	Veterinary Medicine And Animal Productions		
Address	Via Delpino, 1		
Postcode	80137	City Naples	
Country	ITALY		
Telephone 1	0039 / 0812536122	Telephone 2	0039/0812536464
Fax	0039/081458683	Website	www.mvpa.unina.it
Email	anastasi@unina.it		

EDUCATIONAL BACKGROUND:

- Degree in Veterinary Medicine at University of Naples "Federico II" - 1989
- PhD in Veterinary Pharmacology and Toxicology at the University of Naples Federico II - 1989
- Researcher in Food Inspection - 1992
- Full Professor in Food Hygiene and Technology - 2002
-

PROFESSIONAL EXPERIENCE:

- Senior researcher in Inspection of food of animal origin (2002)
- Full professor of Veterinary Food Hygiene and Technology
- Director of post graduate course in "hygienic- sanitary control of fish chain"
- Director of post graduate course in "Food Safety and veterinary legislation"
- Member of working group meat, meat products and meat hygiene of the national committee for the "Codex Alimentarius"
- Past director of post graduate school in Food Inspection
- Member of Council of School of Agronomy and Veterinary University of Naples "Federico II"
- Member of Working Group of Ministry of Agriculture and Forestry on labeling of fish products
- Member of Working Group of Ministry of Agriculture and Forestry on parasites in fish products
- Scientific Head of Research FISH LAB at wholesale fish market of Pozzuoli
- Coordinator of Research Committee of the Faculty of Veterinary Medicine
- Director of Committee on post degree activity of the Faculty of Veterinary Medicine.

- Coordinator of educational pathways program in euro-mediterranean research training through Italy-Tunisia on food safety; Head of unit research of 5 current projects of the ministry of health
- Member of the board and tutor of PHD in "Pathology and animal health " of University of Naples "Federico II" and head of the office of Naples of PHD in "epidemiology and diagnosis applied" of University of Teramo – Italy.
- From 1996 onwards he has taught various courses (technology of the fish products, hygiene of the meats and meat products, food chemistry, preservation technology, food hygiene and technology) in the faculty of veterinary medicine and biotechnology of Naples and Teramo University, in Faculty of Medicine of University of Catanzaro "Magna Graecia" and in post-graduated schools and masters.
- Chairman in several national meetings and conferences with ECM accreditation.
- Member of examination commission of all the teachings of SSD VET 04 (inspection of food of animal origin).
- Chairman of degree and specialization thesis
- Member of Editorial Board of Italian Journal of Food Safety J. of Chemistry J. of Nutritional and Ecology Food Research
- Referee of journals J. dairy research, J. Agric. Food Chem., J. Food Biochem., J. Anim. Sci., Italian J. Anim. Sci., Env. Eng. Manag

RECENT PUBLICATIONS:

The scientific production in consists of more than 70 publications. He is first, senior or co-author of papers published on national and international scientific journals and proceedings of national and international conferences.

- Mercogliano R, Santonicola S, De Felice A, Anastasio A, Murru N, Ferrante MC, Cortesi ML. Occurrence and distribution of polycyclic aromatic hydrocarbons in mussels from the gulf of Naples, Tyrrhenian Sea, Italy. *Mar Pollut Bull.* 2016 Jan 21. pii: S0025-326X(16)30015-7
- G Cipriani P, Smaldone G, Acerra V, D'Angelo L, Anastasio A, Bellisario B, Palma G, Nascetti G, Mattiucci S. Genetic identification and distribution of the parasitic larvae of *Anisakis pegreffii* and *Anisakis simplex* (s. s.) in European hake *Merluccius merluccius* from the Tyrrhenian Sea and Spanish Atlantic coast: Implications for food safety. *Int J Food Microbiol.* (2014) Nov 29;198C:1-8. doi: 10.1016/j.ijfoodmicro.2014.11.019
- Costagliola A., Perillo A., Roperto F., Benedetto D., Papparella S., Anastasio A., Marrone R. Paciello O. Outbreak of fatal nitrate toxicosis associated with consumption of fennels (*Foeniculum vulgare*) in cattle farmed in Campania Region (Southern Italy) *Environ Sci Pollut Res* (2014) 21:6252–6257. DOI 10.1007/s11356-014-2520-9.
- Chirollo C., Radovnikovic A., Veneziano V., Marrone R., Pepe T., Danaher M. e Anastasio A. Persistence of α -cypermethrin residues in milk of lactating donkeys (*Equus asinus*) using UHPLC-MS/MS. *Food Additives & Contaminants: Part A. Volume 31, Issue 7, 2014.* DOI:10.1080/19440049.2014.920963.
- Smaldone G., Marrone R, Cappiello S., Martin G.A., Oliva G., Cortesi M.L., Anastasio A.. Occurrence of antibiotic resistance in bacteria isolated from seawater organisms caught in Campania Region: preliminary study. *BMC Veterinary Research* 2014, 10:161 doi:10.1186/1746-6148-10-161.
- Marrone, R., Balestrieri, A., Pepe, T., Vollano, L., Murru, N., D'occhio, M. J., and Anastasio, A. Physicochemical composition, fatty acid profile and cholesterol content of "Pecorino Carmasciano" cheese, a traditional Italian dairy product, *Journal of Food Composition and Analysis* (2014), <http://dx.doi.org/10.1016/j.jfca.2014.05.006>.
- Gokbulut C, Naturali S, Rufrano D, Anastasio A, Yalinkilinc HS, Veneziano V. (2013). Plasma disposition and milk excretion of eprinomectin following pour-on administration in lactating donkeys. *JOURNAL OF VETERINARY PHARMACOLOGY AND THERAPEUTICS* (ISSN:0140-7783) pp.22- 24.
- RUSSO R, LO VOI A, DE SIMONE A, SERPE FP, ANASTASIO A, PEPE T, CACACE D, SEVERINO L (2013). Heavy Metals in Canned Tuna from Italian Markets. *JOURNAL OF FOOD PROTECTION*, vol. 76, p. 355-359, ISSN: 0362-028X, doi: 10.4315/0362-028X.JFP-12-346.
- Yanhong Liu, Marina Ceruso, Nereus W. Gunther IV1, Tiziana Pepe, Maria Luisa Cortesi Pina Fratamico (2012). Construction of *Listeria monocytogenes* Mutants with In-Frame Deletions in Putative ATP-Binding Cassette (ABC) Transporters and Analysis of Their Growth under Stress Conditions. *JOURNAL OF MICROBIAL & BIOCHEMICAL TECHNOLOGY* (ISSN:1948-5948) pp.141- 146 .
- Raffaelina Mercogliano, Alessandra De Felice, Maria Luisa Cortesi, Nicoletta Murru, Raffaele Marrone, Aniello Anastasio (2012). Biogenic amines profile in processed Bluefin tuna (*Thunnus thynnus*) products. *CYTA: JOURNAL OF FOOD* (ISSN:1947-6345) pp.1-17.
- Pepe Tiziana, Ventrone Iole, Suffredini Elisabetta, Ceruso Marina, Croci Luciana, Anastasio Aniello, Cortesi Maria Luisa (2012). NOROVIRUS MONITORING IN BIVALVE MOLLUSCS HARVERSTED AND COMMERCIALIZED IN SOUTHERN ITALY . *JOURNAL OF FOOD PROTECTION*, ISSN: 0362-028X.
- Tiziana Pepe, Marina Ceruso, Andrea Carpentieri, Iole Ventrone, Angela Amoresano, Aniello Anastasio, Maria Luisa Cortesi (2011). Proteomics - Applications in Biology - Chapter title: Differentiation of four tuna species by two-dimensional electrophoresis and mass spectrometric analysis. Dr. Joshua Heazlewood Joint BioEnergy Institute, Lawrence Berkeley National Laboratory, Physical Biosciences Division, USA. Co-editor: Dr. Christopher J. Petzold Joint BioEnergy Institute, Lawrence Berkeley National Laboratory, Physical Biosciences Division, USA.
- Meomartino L., Chirollo C., Mercogliano R., Nicolai E., Marrone R., De Felice A., Brunetti A., Anastasio A., Cortesi M.L.

(2011). ULTRASONOGRAPHIC ASSESSMENT OF THAWING IN SEA BREAMS (SPARUS AURATA). VETERINARY RESEARCH COMMUNICATIONS (ISSN:1573-7446) pp.9- 9.

WORK EXPERIENCE:

- Scientific Head of Project FEP Campania "Dalla Sardina al tonno verso la gestione ottimale della risorsa e la valorizzazione delle produzioni ittiche campane". 2014.
- Scientific Head of Project FEP Campania "Sperimentazione di un innovativo sistema di confezionamento dei prodotti della pesca basato sul sistema a rendere smaltimento 2014.
- Scientific Head of Project MAREA (Materiali Avanzati per la Ricerca ed il comparto Agroalimentare) 2014 -2015 Coordinatore DMVPA
- Scientific Head of Project Area Science Park, Rif. Basilicata Innovazione - Studio di fattibilità finalizzato alla realizzazione e alla valutazione della relativa shelf life di hamburger di pesce a base di materie prime reperite sul territorio della regione Basilicata, confezionati sottovuoto e non.
- Scientific Head of Project MIPAF 2012: VALUTAZIONE DELLA PARASSITOSI DA ANISAKIS NEGLI AREALI DI PESCA NAZIONALI NONCHE' LUNGO LA FILIERA DEI PRODOTTI DELLA PESCA, INDIVIDUAZIONE E VERIFICA DI UN SISTEMA DI ACCERTAMENTO DELLA STESSA PARASSITOSI E PREDISPOSIZIONE DI SISTEMI DI COMUNICAZIONE AGLI OPERATORI LUNGO LA FILIERA ED AL CONSUMATORE
- Scientific Head of unit research for prin2004 "evaluation of health and shelf life of marine acquaculture products, related to the characteristics of chain" ;
- Scientific Head of 2 projects of national fisheries centre on nutritional value of fishery products;
- Scientific Head of project granted by agripromos – camera di commercio di napoli on "innovative systems of preservation of fish".
- Member of the project PRIN "assessment of strategies to ensure a high level of safety of food production of o. a. "; Member of the "programme of action for the promotion of research in campania region with two project "map packaging of stock fish" and "influence of different smoke technologies of mozzarella di bufala on contamination of polycyclic aromatic hydrocarbons" of campania region.

TEACHING ACTIVITIES

From 1996 onwards he has taught various courses (technology of the fish products, hygiene of the meats and meat products , food chemistry, preservation technology, food hygiene and technology) in the faculty of veterinary medicine and biotechnology of Naples and Teramo University, in Faculty of Medicine of University of Catanzaro "Magna Graecia" and in post-graduated schools and masters.

RESEARCH EXPERIENCE

Stages at I.A.B.B.A.M. of CNR and National Cell & Tissue Culture Centre of Dublin city University

The development of techniques for determination of xenobiotics in food of animal origin by chromatographic techniques

The development of molecular biology techniques for species identification;

The application of HACCP system and Quality Assurance;

The sensorial, physic-chemical and sanitary evaluation of food of animal origin stored under different conditions (vacuum-packaged, MAP, with or without additives etc.)

The development of flow diagrams and business plan for food industry