

INFORMAZIONI PERSONALI Edoardo Gatti

 IBE CNR, Via Gobetti 101, 40129, Bologna, Italia

 +39 051639 9020

 edoardo.gatti@ibe.cnr.it

 <https://www.gustosalutequalita.it/edoardo-gatti/>

Sesso M | Data di nascita 26/10/1966 | Nazionalità Italiana

POSIZIONE RICOPERTA Full-time Researcher from 2011.
Responsible of Lab of food quality instrumental analysis.IBE Bologna
Responsible of IBIMET tissue culture laboratory. IBE Bologna

TITOLO DI STUDIO
H index scopus: 12

DICHIARAZIONI PERSONALI

ESPERIENZA
PROFESSIONALE**2011-present**

CNR Institute of BioEconomy IBE CNR (Former Institute of
Bimeteorology IBIMET) Bologna, Italia
- Full time Researcher

1999-2011

CNR Institute of Fruit
ecophysiology ISTEA Bologna, Italia
- Temporary Researcher

September –October 2007

Department of Biotechnology CRA - Agricultural Research Centre” Gembloux, Belgio
- Visiting scientist

ESPERIENZE PROGETTUALI SELEZIONATE

2021-2024: **Breeding Value**. Pre-breeding strategies for obtaining new resilient and added value berries. EU project 101000747. Horizon 2020. H2020-SFS-2018-2020 (Sustainable Food Security). Sensory and Consumer activity, Participant

2018 **Progetto Hortus** CNR. The project is a scientific dissemination project. The aim of the project is to disseminate knowledge of scientific culture and innovation in the agri-food sector. Participant

2016- **Nutrheff** Network promoted by the Department of Bio-Agri-food Sciences of CNR aimed at promoting the interaction, growth and dissemination of scientific research in the field of functional foods and nutraceuticals

2016-2018: Aging" **EWHeTA** (Eat Well for an Healthy Third Age). Project "National Research Council (CNR), Participant

2010 - **AGFORISE** Project aimed at creating a platform and a joint action plan among the research Agro-food infrastructure of three regions (Mersin, Emilia-Romagna and Murcia). Participant

2009-2010 **ATS SITEIA** A network of laboratories in the Emilia Romagna region for innovation, and technology transfer for the agri-food and food mechanics industry. Participant

COMPETENZE PERSONALI

Expertise in Agrofood products quality, Sensory Science, Consumer Science Tissue culture, Plant physiology, Mutation induction, Phytoremediation

Lingua madre Italiano

Altre lingue

COMPRENSIONE		PARLATO		PRODUZIONE SCRITTA
Ascolto	Lettura	Interazione	Produzione orale	
B2	B2	B2	B2	B2
Sostituire con il nome del certificato di lingua acquisito. Inserire il livello, se conosciuto				

Livelli: A1/A2: Utente base - B1/B2: Utente intermedio - C1/C2: Utente avanzato
[Quadro Comune Europeo di Riferimento delle Lingue](#)

ULTERIORI INFORMAZIONI Selected Publications

2015-2022 Selected Publications

Medoro C, Cianciabella M, Magli M, Daniele GM, Lippi N, Gatti E, Volpe R, Longo V, Nazzaro F, Mattoni S, Tenaglia F, Predieri S (2022). Food Involvement, Food Choices, and Bioactive Compounds Consumption Correlation during COVID-19 Pandemic: How Food Engagement Influences Consumers' Food Habits. *NUTRIENTS*.

Predieri S, Gatti E, Cianciabella M, Daniele GM, Magli M, Kusch C, Contador L, Infante R (2021). Exploring through CATA (Check-All-That-Apply) method the Italian consumers' perception towards off-season nectarine imported from Chile. *EUROPEAN JOURNAL OF HORTICULTURAL SCIENCE*.

Lippi N, Predieri S, Chieco C, Daniele GM, Cianciabella M, Magli M, Maistrello L, Gatti E. 2021. Italian Consumers' Readiness to Adopt Eggs from Insect-Fed Hens. *ANIMALS*.

Shah SS, Qasem MAA, Berni R, Del Casino C, Cai G, Contal S, Ahmad I, Siddiqui KS, Gatti E, Predieri S, Hausman JF, Cambier S, Guerriero G, Aziz MA. 2021. Physico-chemical properties and toxicological effects on plant and algal models of carbon nanosheets from a nettle fibre clone. *SCIENTIFIC REPORTS*

Sparvoli F, Giofre S, Cominelli E, Avite E, Giuberti G, Luongo D, Gatti E, Cianciabella M, Daniele GM, Rossi M, Predieri S. 2021. Sensory Characteristics and Nutritional Quality of Food Products Made with a Biofortified and Lectin Free Common Bean (*Phaseolus vulgaris* L.) Flour. *NUTRIENTS*

Sparvoli F, Giofre S, Cominelli E, Avite E, Giuberti G, Luongo D, Gatti E, Cianciabella M, Daniele GM, Rossi M, Predieri S. 2021. Sensory Characteristics and Nutritional Quality of Food Products Made with a Biofortified and Lectin Free Common Bean (*Phaseolus vulgaris* L.) Flour. *NUTRIENTS*

Volpe R; Predieri S; Cianciabella M; Daniele GM; Gatti E; Magli M; Rodino P; Schiavetto, E; Sotis, G; Urbinati, S. 2020. EWHETA (Eat Well for a HEalthy Third Age) Project: novel foods to improve the nutrition in the elderly people. *Aging Clinical Experimental Research*.

Piochi, M.; Pierguidi, L.; Torri, L.; Spinelli, S.; Monteleone, E.; Aprea, E.; Arena, E.; Borgogno, M.; Cravero, M.C.; Galassi, L.; Gatti, E.; Lozano, L.; Musi, V.; Piasentier, E.; Valli, E.; Dinnella, C. 2019. Individual variation in fungiform papillae density with different sizes and relevant associations with responsiveness to oral stimuli. *Food quality and Preferences*.

Xu, X; Guignard, C; Renaut, J; Hausman, JF; Gatti, E; Predieri, S; Guerriero, G. 2019. Insights into Lignan Composition and Biosynthesis in Stinging Nettle (*Urtica dioica* L.). *Molecules*.: 24 (21)

Xu, X; Backes, A; Legay, S; Berni, R; Faleri, C; Gatti, E; Hausman, JF; Cai, G; Guerriero, G. 2019. Cell wall composition and transcriptomics in stem tissues of stinging nettle (*Urtica dioica* L.): Spotlight on a neglected fibre crop. *Plant Direct*

Backes, A; Behr, M; Xu, X; Gatti, E; Legay, S; Predieri, S; Hausman, JF; Deyholos, MK; Cai, G; Guerriero, G. 2018. Sucrose synthase gene expression analysis in the fibre nettle (*Urtica dioica* L.) cultivar clone 13. *Industrial Crops and Products*. 43: 697-710

Laureati, M., Spinelli, S., Monteleone, E., Dinnella, C., Prescott, J., Cattaneo, C., Proserpio, C., De Toffoli, A., Gasperi, F., Endrizzi, I., Torri, L., Peparaio, M., Arena, E., Bonello, F., Condelli, N., Di Monaco, R., Gatti, E., Piasentier, E., Tesini, F., Pagliarini, E. 2018. Associations Between Food Neophobia and Responsiveness to "Warning" Chemosensory Sensations in Food Products in a Large Population Sample. *Food Quality and Preference*

Predieri, S.; Sotis, G. Rodinò, P. Gatti E., Magli M., Rossi F., Daniele M.G, Cianciabella M., Volpe R. 2018 Older adults' involvement in developing satisfactory pasta sauces with healthy ingredients. *British Food Journal* 120: 804-814.

Predieri, S., Conte, A., Danza, A, Gatti E, Magli M, Daniele G M, Cianciabella M, Del Nobile MA. 2017 Senior consumers involvement in developing new fish-based foods through sequential hedonic tests. *Current Research in Nutrition and Food Science*. 5: 66-74.

Monteleone, E., S. Spinelli, C. Dinnella, I. Endrizzi, M. Laureati, E. Pagliarini, F. Sinesio, F. Gasperi, L. Torri, E. Aprea, L.I. Bailetti, A. Bendini, A. Braghieri, C. Cattaneo, D. Ciceri, N.

Condelli, M.C. Cravero, A. Del Caro, R. Di Monaco, S. Drago, S. Favotto, R. Fusi, L. Galassi. T. Gallina Toschi, A. Garavaldi, P. Gasparini, E. Gatti, C. Masi, A. Mazzaglia, E. Moneta, E. Piasentier, M. Piochi, N. Pirastu, S. Predieri, A. Robino, F. Russo, F. Tesini. 2017. Exploring influences on food choice in a large population sample: The Italian Taste project. Food quality and preference. 59: 123-140

Medoro C., M. Cianciabella, F. Camilli, M. Magli, E. Gatti, S. Predieri 2016 Sensory Profile of Italian Craft Beers, Beer Taster Expert versus Sensory Methods: A Comparative Study Food and Nutrition Sciences, 7, 454- 465. doi: 10.4236/fns.2016.76047.7, 454-465. doi: 10.4236/fns.2016.76047.

Additonal publications in Consumer Science

Predieri, S., Gatti, E., Medoro C., Infante R., Mari L. 2013. Consumer Tests for Monitoring Optimal 'Abate Fetel' Pear Eating Quality. Europ.J.Hort.Sci. 79: 36-42

Predieri, S; Medoro, C; Magli, M; Gatti, E; Rotondi, A (2013). Virgin olive oil sensory properties: Comparing trained panel evaluation and consumer preferences. Food Research International. 54: 2091-2094. 2012

Predieri S., Gatti E., Magli M., Bertazza G., Drago S., Raschi A. 2012 Traditional chestnut cultivar quality assessment as a tool for food-tourism development in Tuscany Apennine mountain area. Journal of Food Science and Engeneering 2: 157-162

Stefano Predieri, Chiara Medoro, Massimiliano Magli, Edoardo Gatti, Annalisa Rotondi. 2013. Virgin olive oil sensory properties: Comparing trained panel evaluation and consumer preferences. Food Research International.