

## ***Dr. Luca CAMPONE***

### ***Curriculum vitae***

**Nome e cognome:** Luca Campone

**Luogo e data di nascita:** Milano 28 ottobre 1981

**Cittadinanza:** Italiana

**Residenza:** Via Sempione 9/A

Monza (MB)

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**Lavoro** Ricercatore a tempo determinato B (rtd-B)

presso l'Università Milano Bicocca -Dipartimento di Biotecnologie e Bioscienze-

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**codice fiscale:** CMPLCU81R28F205Y

### ***Formazione Scientifica e Percorso Lavorativo***

Luca Campone graduated in June 2000 at the state scientific high school "Nicola Sensale".

In July 2006 he graduated in Pharmacy at the University of Salerno (grade 107/110) disserting an experimental thesis entitled: "Stability study of Nemorosone using HPLC-ESI MS<sup>n</sup>".

In September 2006 he won the admission competition to the PhD in "Pharmaceutical Sciences" at the Department of Pharmacy of the University of Salerno.

In November 2006 he was appointed head of technical inspections (RVT) hydrology and food chemistry laboratory "LICA" (SINCERT ISO 9001-2000), a laboratory for the design and implementation of research, consultancy and testing activities in the environmental sector (water) and food, at the University of Salerno.

In September 2007 he won the International Dual degree PhD (cotutelle) scholarship conducts his research in the 2 countries at the University of Salerno and at Stockholm University.

In June 2008 he was qualified as a Pharmacist at the University of Salerno.

In March 2009 he obtained the title of International Dual degree PhD in Pharmaceutical Sciences (VIII Cycle, NS 2006-2009) disserting a thesis entitled "Innovative Analytical Techniques Applied to Food Matrices".

In September 2010 he won the competition for a two-year research fellowship at the Department of Pharmaceutical and Biomedical Sciences of the University of Salerno to carry out research relating to the development of analytical techniques for the analysis of contaminants in food (scientific-disciplinary sector CHIM / 10).

In November 2012 he was qualified as a Chemist (senior) at the University of Salerno.

In March 2012 he won the competition for a three-year Research Grant (FIRB) at the Department of Pharmaceutical and Biomedical Sciences of the University of Salerno to carry out research relating to the development of analytical techniques for the analysis of mycotoxins in food matrices (scientific disciplinary sector CHIM / 10).

In March 2015 he won a 12-month research collaboration contract at the Department of Agriculture of the University of Mediterranean Studies of Reggio Calabria.

In October 2015 he won the competition for a two-year research fellowship at the Department of Agriculture of the Mediterranean University of Reggio Calabria, carrying out research on the use of non-conventional extraction techniques with low environmental impact (extraction with pressurized liquid, Supercritical CO<sub>2</sub>) for the isolation and separation of secondary metabolites with biological activity, from waste from the food industry (scientific disciplinary sector CHIM / 10)

In November 2017 he was awarded a scholarship and carried out resolution research activities for food authentication "at the Department of Agriculture of the Mediterranean University of Reggio Calabria (scientific disciplinary sector CHIM / 10)

In April 2017 he obtained, with unanimous judgment of the commissioners, the National Scientific Qualification (pursuant to article 16 of the law of 30 December 2010, n. 240) for the Second Band, for the competition sector "03 / A1 Chemistry Analytical".

In December 2017 he founded the innovative START-UP SmartFoody s.r.l.

In February 2018 he won a scholarship at the Department of Agriculture of the University of Mediterranean Studies of Reggio Calabria

In December 2019 he was the winner of a competition for Researcher with fixed-term contract art. 24 paragraph 3 letter B 240/2010 (Rtd-B) for the competition sector 03 / D1 - Chemistry and Pharmaceutical Technology, Toxicological and Nutraceutical-Food scientific disciplinary sector CHIM / 10 at the Department of Biotechnology and Biosciences of the Bicocca University of Milan

On 10/07/2020 he received the national scientific qualification (art.16, paragraph 1, Law 240/10) in the second bracket for the competition sector 03/D1 CHIM/10 chemistry and pharmaceutical, toxicological and nutraceutical-food technologies disciplinary sector

**Scientific production (13 January 2021 Scopus)**

Numbers of Publications: 41

Numbers of Citations: 983

H-Index: 18

## *Scientific Profile*

The interest in chemical sciences in particular in food chemistry guided the training, research lines and career of Dr. Luca Campone. Scientific activity began during the experimental thesis work and was directed to the chemical study of the degradation of Nemosone, the main constituent of propolis.

The International Dual PhD project under the supervision of Prof. L. Rastrelli (University of Salerno Italy) and Prof. Conny Ostman (Stockholm University Sweden), allowed him to broaden his knowledge in the field of food safety with particular attention to the development and optimization of innovative analytical methodologies (PLE, DLLE) for the extraction and determination of trace contaminants (mycotoxins, organophosphorus esters and pesticide residues) in food matrices. After the PhD with different experiences in international research center, the research lines have further diversified and focused in the development of research projects aimed at developing extraction protocols with low environmental impact for the extraction and characterization of pharmacologically active secondary metabolites from matrices vegetables, food and waste products of the agro-food industry.

In recent years, Dr. Campone research activities have focused on the development of fully automated analytical protocols for the rapid, sensitive, and economical determination of contaminants in food and environmental matrices.

## *Main research lines*

The main lines of research addressed during the academic period can be traced back to three broad themes:

- I.** Development and validation of innovative, rapid and sensitive analytical methodologies for the determination of xenobiotics in food matrices.
- II.** Optimization of low-impact extraction protocols set for the recovery of waste products from the food industry.

### ***I. Development of analytical methodologies for determination of xenobiotic compounds such as mycotoxins, emerging pollutants and endocrine disruptors in food matrices.***

The continuous increase in environmental pollution combined with intensive crops and farms, predispose to an increase in samples at risk of contamination, so rapid, sensitive and accurate analytical methodologies are required in order to increase the number of samples analyzed and to monitor matrices with a high risk

of contamination. The main goals of this research line are the automation of the sample extraction and / or purification steps and the development of highly specific and sensitive methods through the use of liquid chromatography coupled with tandem mass spectrometry (LC-MS/MS). As regards the extraction and sample preparation phase, innovative techniques as "Pressurized Liquid Extraction" (PLE); Supercritical fluids extraction and "Dispersive Liquid-Liquid Microextraction" (DLLME) are developed and optimized.

## ***II. Development of environmentally friendly extraction protocols for the recovery of bioactive compounds from food by-products.***

The agri-food chain produces huge amount of waste, from the cultivation of the products to their transformation. Products derived from food waste can be classified into two basic groups, "food losses (scraps)" and "food waste (waste)". The waste consists of the mass of edible food that is "lost" within the production chain; Food waste, on the other hand, represents the quantity of food that is not eaten after being placed on the market, i.e. in the phases of distribution and domestic consumption. These products represent a high cost for the entire supply chain although they contain many substances of high biological and nutritional value. Given their high content of bioactive substances, these substances can be considered as a resource and therefore defined with the term by-products. From these by-products, through appropriate extraction techniques, it is possible to recover substances that can be used as raw materials in the nutraceutical or cosmetic industry. In order to make this transformation process sustainable, the extraction techniques used must be economical both from an energy and material point of view, and must have a low environmental impact, limiting the use of toxic organic solvents. The main objectives of this line of research are the optimization of the extraction conditions through the chemometric approach, in order to maximize yield, and reducing the use of organic toxic solvents.

### ***Produzione Scientifica***

Luca Campone è autore di 41 pubblicazioni su riviste internazionali, inoltre ha partecipato a numerosi congressi scientifici nazionali e internazionali, di cui oltre 10 comunicazioni e relazioni orali e su invito.

### ***Pubblicazioni Scientifiche su riviste internazionali***

1. Celano, R., Piccinelli, A. L., Campone, L., Russo, M., & Rastrelli, L. (2019). Determination of Selected Pyrrolizidine Alkaloids in Honey by Dispersive Liquid–Liquid Microextraction and Ultrahigh-Performance Liquid Chromatography–Tandem Mass Spectrometry. *Journal of agricultural and food chemistry*, 67(31), 8689-8699.
2. Fejér, J., Kron, I., Pellizzeri, V., Pľuchtová, M., Eliašová, A., Campone, L., ... & Konečná, M. (2019). First report on evaluation of basic nutritional and antioxidant properties of *Moringa oleifera* Lam. from Caribbean Island of Saint Lucia. *Plants*, 8(12), 537.
3. Campone, L., Celano, R., Piccinelli, A. L., Pagano, I., Cicero, N., Di Sanzo, R., ... & Rastrelli, L. (2019). Ultrasound assisted dispersive liquid-liquid microextraction for fast and accurate analysis of chloramphenicol in honey. *Food Research International*, 115, 572-579.
4. Campone, L., Celano, R., Piccinelli, A. L., Pagano, I., Carabetta, S., Di Sanzo, R., ... & Rastrelli, L. (2018). Response surface methodology to optimize supercritical carbon dioxide/co-solvent extraction of brown onion skin by-product as source of nutraceutical compounds. *Food chemistry*, 269, 495-502.
5. Di Sanzo, R., Carabetta, S., Campone, L., Bonavita, S., Iaria, D., Fuda, S., ... & Russo, M. (2018). Assessment of mycotoxins co-occurrence in Italian dried figs and in dried figs-based products. *Journal of Food Safety*, 38(6), e12536.
6. Campone, L., Piccinelli, A. L., Celano, R., Pagano, I., Di Sanzo, R., Carabetta, S., ... & Rastrelli, L. (2018). Occurrence of aflatoxin M1 in milk samples from Italy analysed by online-SPE UHPLC-MS/MS. *Natural product research*, 32(15), 1803-1808.
7. Pľuchtova, M., Gervasi, T., Benameur, Q., Pellizzeri, V., Grul'ova, D., Campone, L., ... & Cicero, N. (2018). Antimicrobial activity of two *Mentha* species essential oil and its dependence on different origin and chemical diversity. *NATURAL PRODUCT COMMUNICATIONS*, 13(8), 1051-1054.
8. Pagano, I., Piccinelli, A. L., Celano, R., Campone, L., Gazzero, P., Russo, M., & Rastrelli, L. (2018). Pressurized hot water extraction of bioactive compounds from artichoke by-products. *Electrophoresis*, 39(15), 1899-1907.
9. Pagano, I., Sánchez-Camargo, A. D. P., Mendiola, J. A., Campone, L., Cifuentes, A., Rastrelli, L., & Ibañez, E. (2018). Selective extraction of high-value phenolic compounds from distillation wastewater of basil (*Ocimum basilicum* L.) by pressurized liquid extraction. *Electrophoresis*, 39(15), 1884-1891.
10. Calò, M., Bitto, A., Lo Cascio, P., Giarratana, F., Altavilla, D., Gervasi, T., Campone, L., ... & Licata, P. (2018). PCB-126 effects on aryl hydrocarbon receptor, ubiquitin and p53 expression levels in a fish product (*Sparus aurata* L.). *Natural product research*, 32(10), 1136-1144.
- Metro, D., Papa, M., Manasseri, L., Gervasi, T., Campone, L., Pellizzeri, V., ... & Dugo, G. (2018). Mediterranean diet

in a Sicilian student population. Second part: breakfast and its nutritional profile. *Natural product research*, 1-7.

11. Campone, L., Piccinelli, A. L., Celano, R., Pagano, I., Russo, M., & Rastrelli, L. (2018). Rapid and automated on-line solid phase extraction HPLC–MS/MS with peak focusing for the determination of ochratoxin A in wine samples. *Food chemistry*, 244, 128-135.

12. Metro, D., Papa, M., Manasseri, L., Gervasi, T., Campone, L., Pellizzeri, V., ... & Dugo, G. (2018). Mediterranean diet in a Sicilian student population. Second part: breakfast and its nutritional profile. *Natural product research*, 1-7.

13. Celano, R., Campone, L., Pagano, I., Carabetta, S., Di Sanzo, R., Rastrelli, L., ... & Russo, M. (2018). Characterisation of nutraceutical compounds from different parts of particular species of *Citrus sinensis* ‘Ovale Calabrese’ by UHPLC-UV-ESI-HRMS. *Natural product research*, 1-8.

14. Leitão, S. G., Leitão, G. G., Vicco, D. K., Pereira, J. P. B., de Moraes Simão, G., Oliveira, D. R., ... & Rastrelli, L. (2017). Counter-current chromatography with off-line detection by ultra-high performance liquid chromatography/high resolution mass spectrometry in the study of the phenolic profile of *Lippia origanoides*. *Journal of Chromatography A*, 1520, 83-90.

15. Celano, R., Piccinelli, A. L., Pagano, I., Roscigno, G., Campone, L., De Falco, E., ... & Rastrelli, L. (2017). Oil distillation wastewaters from aromatic herbs as new natural source of antioxidant compounds. *Food research international*, 99, 298-307.

16. Cuesta-Rubio, O., Fernández, M. C., Hernández, I. M., Jaramillo, C. G. J., González, V. H., Porto, R. M. D. O., ... & Rastrelli, L. (2017). Chemical profile and anti-leishmanial activity of three Ecuadorian propolis samples from Quito, Guayaquil and Cotacachi regions. *Fitoterapia*, 120, 177-183.

17. Celano, R., Campone, L., Piccinelli, A. L., Acernese, F., Nabavi, S. M., Di Bella, G., & Rastrelli, L. (2016). Fatty acid composition, antioxidant levels and oxidation products development in the muscle tissue of *Merluccius merluccius* and *Dicentrarchus labrax* during ice storage. *LWT*, 73, 654-662.

18. Campone, L., Piccinelli, A. L., Celano, R., Pagano, I., Russo, M., & Rastrelli, L. (2016). Rapid and automated analysis of aflatoxin M1 in milk and dairy products by online solid phase extraction coupled to ultra-high-pressure-liquid-chromatography tandem mass spectrometry. *Journal of Chromatography A*, 1428, 212-219.

19. Pagano, I., Piccinelli, A. L., Celano, R., Campone, L., Gazzarro, P., De Falco, E., & Rastrelli, L. (2016). Chemical profile and cellular antioxidant activity of artichoke by-products. *Food & function*, 7(12), 4841-4850.

20. Ibáñez, C., Simó, C., Valdés, A., Campone, L., Piccinelli, A. L., García-Cañas, V., & Cifuentes, A. (2015). Metabolomics of adherent mammalian cells by capillary electrophoresis-mass

spectrometry: HT-29 cells as case study. *Journal of pharmaceutical and biomedical analysis*, 110, 83-92.

21. Campone, L., Piccinelli, A. L., Celano, R., Russo, M., Valdés, A., Ibáñez, C., & Rastrelli, L. (2015). A fully automated method for simultaneous determination of aflatoxins and ochratoxin A in dried fruits by pressurized liquid extraction and online solid-phase extraction cleanup coupled to ultra-high-pressure liquid chromatography–tandem mass spectrometry. *Analytical and bioanalytical chemistry*, 407(10), 2899-2911.

22. Celano, R., Piccinelli, A. L., Campone, L., & Rastrelli, L. (2014). Ultra-preconcentration and determination of selected pharmaceutical and personal care products in different water matrices by solid-phase extraction combined with dispersive liquid–liquid microextraction prior to ultra-high pressure liquid chromatography tandem mass spectrometry analysis. *Journal of Chromatography A*, 1355, 26-35.

23. Campone, L., Piccinelli, A. L., Pagano, I., Carabetta, S., Di Sanzo, R., Russo, M., & Rastrelli, L. (2014). Determination of phenolic compounds in honey using dispersive liquid–liquid microextraction. *Journal of Chromatography A*, 1334, 9-15.

24. Campone, L., Piccinelli, A. L., Celano, R., Russo, M., & Rastrelli, L. (2013). Rapid analysis of aflatoxin M 1 in milk using dispersive liquid–liquid microextraction coupled with ultrahigh pressure liquid chromatography tandem mass spectrometry. *Analytical and bioanalytical chemistry*, 405(26), 8645-8652.

25. Campone, L., Piccinelli, A. L., Celano, R., & Rastrelli, L. (2012). pH-controlled dispersive liquid–liquid microextraction for the analysis of ionisable compounds in complex matrices: Case study of ochratoxin A in cereals. *Analytica chimica acta*, 754, 61-66.

26. Mencherini, T., Campone, L., Piccinelli, A. L., García Mesa, M., Sánchez, D. M., Aquino, R. P., & Rastrelli, L. (2012). HPLC-PDA-MS and NMR characterization of a hydroalcoholic extract of *Citrus aurantium* L. var. amara peel with antiedematogenic activity. *Journal of agricultural and food chemistry*, 61(8), 1686-1693.

27. Imperato, R., Campone, L., Piccinelli, A. L., Veneziano, A., & Rastrelli, L. (2011). Survey of aflatoxins and ochratoxin a contamination in food products imported in Italy. *Food Control*, 22(12), 1905-1910.

28. Campone, L., Piccinelli, A. L., Celano, R., & Rastrelli, L. (2011). Application of dispersive liquid–liquid microextraction for the determination of aflatoxins B1, B2, G1 and G2 in cereal products. *Journal of Chromatography A*, 1218(42), 7648-7654.

29. Arevalo, C., Ruiz, I., Piccinelli, A. L., Campone, L., & Rastrelli, L. (2011). Phenolic derivatives from the leaves of *Martinella obovata* (Bignoniaceae). *Natural product communications*, 6(7), 957-960.



30. Piccinelli, A. L., Lotti, C., Campone, L., Cuesta-Rubio, O., Campo Fernandez, M., & Rastrelli, L. (2011). Cuban and Brazilian red propolis: botanical origin and comparative analysis by high-performance liquid chromatography–photodiode array detection/electrospray ionization tandem mass spectrometry. *Journal of agricultural and food chemistry*, 59(12), 6484-6491.
31. Campone, L., Piccinelli, A. L., & Rastrelli, L. (2011). Dispersive liquid–liquid microextraction combined with high-performance liquid chromatography–tandem mass spectrometry for the identification and the accurate quantification by isotope dilution assay of Ochratoxin A in wine samples. *Analytical and bioanalytical chemistry*, 399(3), 1279-1286.
32. Campone, L., Piccinelli, A. L., Östman, C., & Rastrelli, L. (2010). Determination of organophosphorous flame retardants in fish tissues by matrix solid-phase dispersion and gas chromatography. *Analytical and bioanalytical chemistry*, 397(2), 799-806.
33. Campone, L., Piccinelli, A. L., Aliberti, L., & Rastrelli, L. (2009). Application of pressurized liquid extraction in the analysis of aflatoxins B1, B2, G1 and G2 in nuts. *Journal of separation science*, 32(21), 3837-3844.
34. Piccinelli, A. L., Campone, L., Dal Piaz, F., Cuesta-Rubio, O., & Rastrelli, L. (2009). Fragmentation pathways of polycyclic polyisoprenylated benzophenones and degradation profile of nemorosone by multiple-stage tandem mass spectrometry. *Journal of the American Society for Mass Spectrometry*, 20(9), 1688-1698.
35. Piccinelli, A. L., García Mesa, M., Armenteros, D. M., Alfonso, M. A., Arevalo, A. C., Campone, L., & Rastrelli, L. (2008). HPLC-PDA-MS and NMR characterization of C-glycosyl flavones in a hydroalcoholic extract of *Citrus aurantifolia* leaves with antiplatelet activity. *Journal of agricultural and food chemistry*, 56(5), 1574-1581.
36. Luca Campone, Serena Rizzo, Anna Lisa Piccinelli, Rita Celano, Imma Pagano, Mariateresa Russo, Massimo Labra, Luca Rastrelli (2020). Determination of mycotoxins in beer by multi heart-cutting two-dimensional liquid chromatography tandem mass spectrometry method. *Food Chemistry* 126496,ISSN 0308-8146.
37. Campone, L., Celano, R., Rizzo, S., Piccinelli, A. L., Rastrelli, L., & Russo, M. (2020). Development of an Enriched Polyphenol (Natural Antioxidant) Extract from Orange Juice (*Citrus sinensis*) by Adsorption on Macroporous Resins. *Journal of Food Quality*, 2020.

***Comunicazioni Orale a congressi Nazionali ed Internazionali***

1. Relatore al VIII CONGRESSO NAZIONALE di CHIMICA degli ALIMENTI "Qualità e Tipicità degli Alimenti Mediterranei: Alimentazione e Salute"Titolo comunicazione orale "Analisi E

Determinazione Di Ocratossina A In Campioni Di Vino Mediante DLLME Accoppiata Ad HPLC Esi-MS/MS" 2010

2. Relatore al workshop "interferenti endocrini e salute ambientale", Dipartimento Farmacia titolo comunicazione orale "Analisi Di Interferenti Endocrini In Matrici Alimentari" dal 2010
3. Relatore al congresso internazionale ALIMED 2011 - ALIMENTAZIONE MEDITERRANEA QUALITA', SICUREZZA E SALUTE "Application of dispersive liquid-liquid microextraction for the determination of aflatoxins B1, B2, G1 and G2 in cereal products" 2011
4. Relatore su invito al XXII congresso internazionale della società Italo latino-americana di etnomedicina "Dr. Hernán Arguedas Soto" Titolo comunicazione "Dispersive liquid liquid microextraction coupled to HPLC-UV-DAD for the analysis of phenolic in honey" 2013
5. Relatore al IV Workshop Applicazioni della Risonanza Magnetica nella Scienza degli Alimenti Titolo comunicazione "Sviluppo di un metodo completamente automatizzato per la simultanea determinazione delle Aflatossine e Ocratossina A nella frutta secca mediante PLE e on-line SPE accoppiata a UHPLC-MS/MS" dal 2014
6. Relatore al X CONGRESSO NAZIONALE di CHIMICA degli ALIMENTI Titolo comunicazione "A fully automated method for simultaneous determination of aflatoxins and ochratoxin A using pressurized liquid extraction and on-line solid phase extraction clean up, followed by ultra high liquid chromatography tandem mass spectrometry in dried fruit" 2014
7. Relatore al XI CONGRESSO NAZIONALE di CHIMICA degli ALIMENTI Titolo comunicazione "Supercritical Fluid extraction of bioactive compounds from onion waste: experimental optimization via response surface methodology" 2016
8. Relatore "short communication su invito al XXVI congresso internazionale della società italo latino-americano di etnomedicina "Optimization Of Macroporous Resin Adsorption For The Extraction Of Flavonoids And Limonoids In Orange Juice Of Ovale Calabrese (Citrus Sinensis) By Dispersive Solid-Liquid Extraction" 2017
9. Relatore su invito alla "Tavolarotonda" al XXVI congresso internazionale della società italo latino-americano di etnomedicina: "ketogenic diets in medical nutrition: outputs in clinical practice and herbal and nutraceuticals products. 2017
10. Relatore al XII CONGRESSO NAZIONALE di CHIMICA degli ALIMENTI Titolo comunicazione: "Rapid and Automated On-line Solid Phase Extraction HPLC-MS/MS with Peak Focusing for Determination of Ochratoxin A in wine samples" 2018

*Direzione o Partecipazione a Progetti*

Luca Campone ha partecipato e coordinato diversi progetti di ricerca nazionali e internazionali, ammessi al finanziamento sulla base di bandi competitivi che prevedano la revisione tra pari. Di seguito si riporta l'elenco dei progetti ed il ruolo ricoperto dal Dr. Campone.

**Progetto FIRB 2010 Tecniche analitiche avanzate per l'analisi di contaminati negli alimenti**

**PON03 PE 00090 3 Modelli sostenibili e nuove tecnologie per la valorizzazione delle filiere vegetali mediterranee**

**PON01 00636 (Fingerimball) Tecnologie e materiali anticontraffazione e applicazioni nanotecnologiche per l'autenticazione e la tutela delle produzioni agroalimentari di eccellenza**

**Progetto E-Brewery - Virtualizzazione, Sensing e Iot per l'innovazione del Processo Produttivo Industriale delle Bevande" cod. ARS01 00582 (MIUR D.D. 1735 del 13 luglio 2017)**

**Responsabile scientifico del WP Individuazione dei marker per lo sviluppo delle piattaforma integrate tracciabilità/autenticazione di prodotto.**

#### *Editor e Referee di riviste internazionali*

Il Dr. Luca Campone è membro della direzione o partecipazione a comitati editoriali di riviste, collane editoriali, enciclopedie e trattati di riconosciuto prestigio tra cui

Editorial board member Pharmacologyonline ISSN: 1827-8620

Editorial board member in Journal of Medical Herbs and Ethnomedicine ISSN: 2455-0485

Editorial board member Journal of Analytical Methods in Chemistry ISSN: 20908873, 20908865 rivista Indicizzata Scopus e WoS.

Editorial board member Journal of food quality ISSN: 17454557, 01469428

Topic Editor of Molecules (ISSN 1420-3049;CODEN: MOLEFW)

[https://www.mdpi.com/journal/molecules/topic\\_editors](https://www.mdpi.com/journal/molecules/topic_editors) rivista Indicizzata Scopus e WoS.

Guest Editor nello Special Issue "New Analytical Strategy in Food Safety" A special issue of Molecules

Lead Guest Editor nello special Issue on "Emerging analytical and sample preparation methods in food safety analysis " Journal of Analytical methods in Chemistry" ( Hindawi Editor) rivista Indicizzata Scopus e WoS. Pharmacologyonline (ISSN: 1827-8620).

Book chapter: "Caratteri organolettici degli alimenti" La chimica e gli alimenti. Nutrienti e aspetti nutraceutici - a cura di Luisa Mannina, Maria Daglia e Alberto Ritieni

Book chapter: "Prodotti dell'alveare" La chimica e gli alimenti. Nutrienti e aspetti nutraceutici - a cura di Luisa Mannina, Maria Daglia e Alberto Ritieni

Il Dr. Luca Campone è attualmente attivo come revisore scientifico per numerose riviste internazionali tra cui:

Food Chemistry	IF:4,9
Journal of Chromatography A	IF:3,7
Food Research International	IF:3,5
Journal of Agricultural and Food Chemistry I	F:3.4
Molecules	IF:3,1
Journal of Food and Drug Analysis	IF:2,8
Electrophoresis	IF:2,8
RSC Advance	IF:2,8
Food and Bioproducts Processing	IF:2,7
Journal of Chromatography B	IF:2,4
Analytical Methods	IF:1,0
Natural Product Research	IF:1,9
Revista Brasileira de Farmacognosia	IF:1,6
Journal of Food Safety	IF:1,2
Journal of Food Safety	IF:1,2
Journal of Analytical Methods in Chemistry	IF:1,2

### *Collaborazioni Internazionali*

- Collaborazione progetto a carattere internazionale con il gruppo del Prof. Conny Ostman sulla valutazione della presenza degli esteri inquinanti ambientali, utilizzati come ritardanti di fiamma ed additivi in materiali plastici negli alimenti. (SVEZIA)
- Collaborazione con il gruppo del Prof. Osmany Cuesta-Rubio di "Instituto de Farmacia y Alimentos", LaHabana Cuba, nel progetto "Characterization of a hydroalcoholic extract of plant" (CUBA)
- Collaborazione con il Departamento de Control Químico, Facultad de Farmacia, Universidad Nacional Autónoma – Tegucigalpa, Honduras. (HONDURAS)
- Progetto di collaborazione internazionale presso il gruppo di ricerca "Phytochemistry and Pharmacognosy Laboratory" sotto la supervisione della Profa. Dra. Suzana Guimarães Leitão per lo sviluppo di metodi per la valutazione del profilo fenolico su varie matrici. (BRASILE)
- Collaborazione con il gruppo del Prof. Clara Ibáñez presso "Laboratory of Foodomics, Institute of Food Science Research (CIAL), CSIC", Madrid, nel progetto "Studies focused on determination of chemical profile quali/quantitative of different food matrices". (SPAGNA)
- Progetto di collaborazione internazionale "Development of methods for the evaluation of

phenolic profile of different plant extracts" presso il gruppo di ricerca di PhD. Silvia Quesada Director of Biochemistry department University of Costa Rica (COSTA RICA)

- Collaborazione con il gruppo del Prof. Seyed Mohammad Nabavi "Applied Biotechnology Research Center, Baqiyatallah University of Medical Sciences" Tehran, Iran. (IRAN)
- Collaborazione progetto a carattere internazionale sulla tematica Recovery of bioactive compounds from onion by-products and their application in food and health areas. Professor Aljeandro Cifuentes (SPAGNA)

### *Attività Trasferimento Tecnologico*

È socio fondatore della start up SMARTFOODY S.r.l. costituita nel Dicembre del 2017. SMARTFOODY si occupa prevalentemente dello sviluppo, produzione e commercializzazione di prodotti o servizi innovativi ad alto valore tecnologico nel settore dell'alimentazione innovativa, nonché della sicurezza ed autenticazione alimentare. Nell'azienda Luca Campone svolge un ruolo di responsabile scientifico, nonché di supporto e sviluppo dei metodi di autenticazione alimentare

### *Attività Didattica Universitaria*

#### **2006/2007**

Attività di tutorato per il corso *Analisi dei Farmaci II* (10 CFU) laurea in Farmacia presso l'Università degli Studi di Salerno.

#### **dal 2010 ad oggi**

Culture della materia Chimica degli Alimenti facoltà di Farmacia corso di laurea in Farmacia/CTF/Tecniche Erboristiche presso l'Università degli Studi di Salerno.

#### **dal 2010 ad oggi**

Culture della materia Chimica e analisi degli alimenti facoltà di Farmacia corso di laurea in CTF/Tecniche erboristiche presso l'Università degli Studi di Salerno

#### **dal 2010 ad oggi**

Assistente di laboratorio Esercitazioni di Idrologia (5 CFU facoltà di Farmacia corso di laurea in Tecniche Erboristiche e Farmacia presso l'Università degli Studi di Salerno

#### **dal 2010 ad oggi**

Culture della materia di Idrologia (5 CFU), facoltà di Farmacia corso di laurea in Tecniche Erboristiche e Farmacia presso l'Università degli Studi di Salerno.

#### **dal 2016-2018**

Cultore della materia in **Chimica Analitica** facoltà di Farmacia corso di laurea in Farmacia presso l'Università degli Studi di Salerno

**A.A. 2018/2019**

Insegnamento “Sicurezza alimentare e tecniche analitiche per il controllo” Corso di laurea in scienze e tecnologie alimentari (Laurea Magistrale) presso dipartimento di Agraria dell'Università degli Studi Mediterranea di Reggio Calabria.

**A.A. 2018/2019**

Insegnamento “Chimica e sicurezza degli alimenti” Corso di laurea in scienze e tecnologie alimentari (Laurea Triennale) presso dipartimento di Agraria dell'Università degli Studi Mediterranea di Reggio Calabria.

**A.A. 2019/2020**

**Laboratorio di Chimica Organica** corso di laurea in Biotecnologie presso dipartimento di Biotecnologi e Bioscienze dell'Università Milano Bicocca

**Laboratorio di Chimica Generale** corso di laurea in Biologia presso dipartimento di Biotecnologi e Bioscienze dell'Università Milano Bicocca

- Docenza per il corso di alta formazione Food@Life
- Docenza per master di secondo livello nel Progetto di Formazione PANLAB Obiettivo 4. (PONA\_300166); modulo "Analisi innovative strumentali nella ricerca di contaminanti organici", 40 ore,
- Incarico di docenza corso di alta formazione denominato “Implementazione dei Modelli Innovativi Nelle Filiere Vegetali Mediterranee” (2016)
- Incarico di docenza corso di alta formazione denominato “Nuovi Prodotti e Processi per la Filiera tradizionale e funzionale dei Prodotti da Forno” (2016)
- Docenza per il corso di alta formazione Nutriketo Unisa
- Docenza (18 ore) per corso Istruzione e Formazione Tecnica Superiore IFTS “Tecnico-artigiano della ristorazione impegnato in processi di trasformazione agroalimentare, valorizzazione delle produzioni tipiche e promozione dei valori della cucina etica e sostenibile” 2017-2018”
- Docenza 30 ore corso Istruzione e Formazione Tecnica Superiore (IFTTS) “Tecnico-artigiano della ristorazione impegnato in processi di trasformazione agroalimentare, valorizzazione delle produzioni tipiche e promozione dei valori della cucina etica e sostenibile” 2018-2019


**Le dichiarazioni rese nel presente curriculum sono da ritenersi rilasciate ai sensi degli art. 46 e 47 del D.P.R. 445/2000**

Data

Milano, 13 Gennaio 2021

Firma

Dott. Luca Campone

A handwritten signature in cursive script, appearing to read "Campone Luca".