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After receiving a B.Sc. degree in Agricultural Sciences on June 30th 1992 from the University of Bologna, he attended the Food chemistry and Technology School of Specialization at the Faculty of Industrial Chemistry of the University of Bologna. From 1996 to 1999, he collaborated with the Agricultural Sciences Faculty of the University of Bologna as a grantee on microbial food safety and on fermentation processes.

In 1997 he attended to a "scientific mission" supported by the European project Concerted action FAIR-CT98-4083 at the IFR (Institute of Food research) Reading (UK) on mathematical modelling in Food Microbiology.

From 1999 to 2002 he attended to the PhD on Food biotechnology on Faculty of Agriculture at the same University. During this period, in 2000 he studied the application in microbiology of Confocal Laser Microscopy at BFE (Federal Research Centre for Nutrition) Karlsruhe (D) focused on the use of *E. coli* tagged with the GFP (Green Fluorescent Protein)

From 2003 to 2006 he was contract researcher at Department of Food Protection and Improvement and lecturer of the course "Industrial microbiology and fermentation biochemistry" at the Faculty of Agriculture of Teramo University

From 2006 to 2021 Andrea Gianotti is Assistant Professor at Department of Food Science of Faculty of Agriculture of the Bologna University.

From 2020 he is Associate Professor in General and Food Microbiology at Department of Agri-Food Science of the Bologna University. He is the Coordinator of the Director of the B. SC. Degree of Science and Culture of Gastronomy of University of Bologna.

From 2021 is Coordinator of First cycle degree in Sciences and Culture of Gastronomy (bachelor) at University of Bologna

He has been the thesis advisor or co-advisor of 70 B.Sc.or M.Sc. and 2 PhD thesis.

He applied basic knowledge in Microbiology to the innovation in different food supply chains including: i) optimisation of food process technologies to increase the microbial safety and quality of food (ready to eat, souvide foods); ii) design and realisation of functional food and drinks obtained by fermentation of healthy and sustainable grains, legumes, pulses and hemp; iii) exploitation of industrial wastes and by products by enzymes and microbial hydrolytic processes to deliver functional peptides; iv) evaluation of the effects of healthy diet on gut microbiota and metabolites also by using in vitro gut models.

He participated to several national and regional projects. He has been Italian Representative in the COST Action FA1202 "BACFOODNET". In FP7 he participated to different EU projects: BAKE4FUN (Grant agreement no.: 606476), as Coordinator, on functional bakery products, BIORICE (Grant agreement no.: 605285), on rice protein by products, as Task leader and Pathway_27 (Grant agreement no.: 311876) as Task leader. In Horizon 2020 Program he has been Unit Coordinator in ECOPROLIVE (*Call* H2020-SFS-2014-2) (Grant agreement ID: 635597) and is Task leader in "FutureEUAqua" (*Call* H2020-BG-2018-2020). He is Unit Coordinator of "GourMed", Governance of food supply chain to equilibrate price and profits of high quality and safe Mediterranean foods. PRIMA Program in H2020 (*Section 2: Topic 2.3.1 2021-*

2024). He collaborated with different national and international food companies dealing with microbial food safety and food fermentations (Barilla S.p.A., Amadori S.p.A., Concerta, Arena, Agriflex, Molino Pivetti, Molino Alimonti, Amideria "Il Cervo" and international companies (Findus, Sealed-Air, Puratos, Kamut). He worked The Czech-Norwegian Research Programme (CZ09 – year 2014) as Evaluator and Rapporteur in the Evaluation of the bilateral project proposals.

He has the qualification as Full Professor in Microbiology

He is Author of 72 papers published in national and international scientific journals and 10 book chapters (Scopus ID: 7004338529; 77 documents; total citations: 2720; h-index: 30)

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