

## **Marianna Oteri, PhD**

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Department of Veterinary Sciences, Animal Production Unit

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### **Short Curriculum Vitae**

#### **Education**

- **2018**, PhD at University of Messina (Messina, Italy). Ph.D. dissertation title: *“Advanced Chromatography and Mass Spectrometry Technique for the Analysis of Bioactive Constituents in Food and Clinical Fields”*.

#### **Personal statement**

- PhD, Researcher in Animal Nutrition and Feeding at the Department of Veterinary Sciences of the University of Messina (Messina, Italy).

#### **Professional qualification**

- **From April 2014 to April 2015**, Research fellowship in the project *“BE&SAVE” Technologies and operative models for the reduction of food waste and their treatment and the valorisation of the edible fraction of municipal solid waste for the sustainable management of the urban food supply chain*, National Operative Project PON04a2\_F, University of Messina.
- **In 2016**, Fellowship by the University of Messina to attend the University of Michigan on topic: *“Chemical characterization by means of advanced analytical techniques of compounds of nutraceutical interest in different food real-world samples and evaluation of their biological activity”*.
- **In 2018**, Grant to attend XII Italian Food Chemistry Congress for the scientific article: *“Application of Supercritical Fluid Chromatography-Mass Spectrometry for the Analysis of the Lipid Profile of Matrices of Nutritional Value”*.
- **Since 2019**, Assistant in practical activities of Animal Nutrition subjects for students of the Degree Course of Sciences, Technologies and Safety of Animal Productions (Cl L38) and Gastronomic Sciences (Cl L26), Dept. of Veterinary Sciences, University of Messina.
- **From June 2019 to March 2020**, Research fellowship in the Project: *“Study of lipid component of animal origin foods through the development of chromatographic and spectrometric analytical protocols, aimed at identifying components, enhancing, improving the production process and food quality”* AGRIVET \_POFESR\_4.1.2°/A, University of Messina.
- **From 2019 to 2020**, Responsible of Chemical Area and Technical-scientific coordinator of the Laboratory of chemical analyses on Feed and Food, Consortium Research of Meat-chain and Agri-Food (Co.R.Fil.Carni), Dept. Veterinary Sciences, University of Messina.

- **From Sept. 2020 to March 2021**, Research fellowship in the Project “FIFA - *Feed Insects For Aquaculture*”, PO FEAM 2014/2020–Mis. 2.47 “Innovation in aquaculture”-CUP J46C18000570006 - Cod. 03/INA/17, Dept. Veterinary Sciences of the University of Messina.
- **From April 2020 to Sept. 2021**, Research fellowship in the project “BIO=C=O - *Feed valorization of biological wastes from poultry production, industrial thermal waste and CO<sub>2</sub>*” PON-MISE 2014-2020 FESR, CUP B41B20000280005, n. F/200078/03/X45, Dept. Veterinary Sciences, University of Messina.
- **In July 2021**, attended the Summer School 2021 “*Insects as Feed and Food*”, organized by University of Pisa.
- **In October 2021**, Honorary Fellowship in Small Animal Nutrition by the University of Messina (from A.Y. 2021 to 2024).
- **From October 2021**, Member of Examination Commissions in public selections for the awarding of Scholarships for research activities, Dept. Veterinary Sciences, University of Messina.
- **From 2022**, Member of Examination Commissions for exams on Animal nutrition subjects at Dept. Veterinary Sciences, University of Messina.
- **Academic year 2021-22**, Professor of “*Food and feed technology for animal nutrition*” in Degree Course of Sciences, Technologies and Safety of Animal Productions, Dept. Veterinary Sciences, University of Messina.
- **Since 2017**, Speaker at national congresses.

#### Scientific qualification

- **From 2022, Scientific Responsible** of Operative Units 6.2 and OR6.3, project “BIO=C=O - *Feed valorization of biological wastes from poultry production, industrial thermal waste and CO<sub>2</sub>*” PON-MISE 2014-2020 FESR, CUP B41B20000280005, n. F/200078/03/X45, Dept. Veterinary Sciences, University of Messina.
- **Since 2019, Scientific-Technical Responsible** of Operative Unit “*Study of Components of Nutritional Interest in Experimental Feeds and Fish Species through the Development of Chromatographic, Spectrometric and Chemometric Analytical Protocols*”, project “FIFA - *Feed Insects For Aquaculture*”, PO FEAM 2014/2020 – Mis. 2.47 “Innovation in aquaculture” - CUP J46C18000570006 - Cod. 03/INA/17, Dept. Veterinary Sciences, University of Messina.
- **Since 2014**, Participant to the Research activities financed by the European Union (PO-FEAMP, PON-FESR, PO-FSE), National Operating Programs (PON), Italian Ministry (MIUR and MISE), Regional Operating Programs (POR-Sicily), University of Messina (PRA).

#### Member of the scientific societies:

- Animal Science and Production Association (ASPA)
- European Federation of Animal Science (EAAP)
- American Society of Animal Science (ASAS)
- European Society of Veterinary & Comparative Nutrition (ESVCN)
- Italian Chemical Society (SCI)

### Area of interest:

- Functional foods and agro-industrial by-products in animal nutrition: Food Safety and Health
- Innovative analytical methodologies for the study of chemical characteristics applied to agro-livestock supply chain (milk, meat, fish and their derivatives)
- Evaluation of non-conventional feeds of the Mediterranean area in animal feeding

### **Research activity**

- Participant at international and national congresses.
- Collaborations with national and international research groups.
- No. 47 articles published in international scientific journals (No. 19) and conference proceedings (No. 28).
- Scopus metrics overview: **19** documents by author; **170** citations; **7** *h*-index

### **Most representative scientific articles related to research topics**

1. Calabrò S., **Oteri M.**, Vastolo A., Cutrignelli M., Todaro M., Chiofalo B., Gresta F. *Amaranthus* grain as a new ingredient in diets for dairy cows: productive, qualitative, and in vitro fermentation traits. *Journal of the Science of Food and Agriculture*, 2022. doi: 10.1002/jsfa.11761 (**I. F.: 3.639**).
2. **Oteri M.**, Di Rosa A.R., Lo Presti V., Giarratana F., Toscano G., Chiofalo B. Black Soldier Fly Larvae Meal as Alternative to Fish Meal for Aquaculture Feed. *Sustainability*, 2021, 13, 5447-5463. doi: 10.3390/su13105447 (**I.F.: 3.251**).
3. **Oteri M.**, Gresta F., Costale A., Lo Presti V., Meineri G., Chiofalo B. *Amaranthus hypochondriacus* L. as a Sustainable Source of Nutrients and Bioactive Compounds for Animal Feeding. *Antioxidants*, 2021, 10, 876- 890. doi: 10.3390/antiox10060876 (**I.F.: 5.952**).
4. Rigano F., Arigò A., **Oteri M.**, La Tella R., Dugo P., Mondello L. The retention index approach in liquid chromatography: An historical review and recent advances. *Journal of Chromatography A*, 2021, 1640, 461963-461976. doi:10.1016/j.chroma.2021.461963 (**I. F.: 4.049**).
5. Gresta F., Meineri G., **Oteri M.**, Santonoceto C., Lo Presti V., Costale A., Chiofalo B. Productive and Qualitative Traits of *Amaranthus Cruentus* L.: An Unconventional Healthy Ingredient in Animal Feed. *Animals*, 2020, 10, 1-16. doi: 10.3390/ani10081428 (**I. F.: 2.323**).
6. Haoujar I., Cacciola F., Manchado M., Abrini J., Haoujar M., Chebbaki K., **Oteri M.**, Rigano F., Mangraviti D., Mondello L., Essafi A., Chairi H., Skali Senhaji N. Isolation of Microalgae from Mediterranean Seawater and Production of Lipids in the Cultivated Species. *Foods*, 2020, 9, 1601-1614. doi: 10.3390/foods9111601 (**I.F.: 3.189**).
7. Rigano F., **Oteri M.**, Micalizzi G., Mangraviti D., Dugo P., Mondello L. Lipid profile of fish species by liquid chromatography coupled to mass spectrometry and a novel linear retention index database. *Journal of Separation Science*, 2020, 43, 1773-1780. doi: 10.1002/jssc.202000171 (**I. F.: 2.878**).
8. Zarai Z., Eddehech A., Rigano F., **Oteri M.**, Micalizzi G., Dugo P., Mondello L., Cacciola F. Characterization of monoacylglycerols and diacylglycerols rich in polyunsaturated fatty acids produced by hydrolysis of *Mustelus mustelus* liver oil catalyzed by an immobilized bacterial lipase. *Journal of Chromatography A*, 2020, 1613, 460692-460706. doi: 10.1016/j.chroma.2019.460692 (**I. F.: 4.049**).
9. Giuffrida D., Monnet C., Laurent F., Cacciola F., **Oteri M.**, Le Piver M., Caro Y., Donato P., Mondello L., Roueyre D., Dufosse L. Carotenoids from the ripening bacterium *Brevibacterium*

- linens* impart color to the rind of the French cheese, Fourme de Montbrison (PDO). *Natural Product Research*, 2020, 34, 10-15. doi: 10.1080/14786419.2019.1622107 (I. F.: 2.158).
10. Giuffrida D., Cacciola F., Mapelli-Brahm P., Stinco C.M., Dugo P., **Oteri M.**, Mondello L., Meléndez-Martínez A.J. Free carotenoids and carotenoids esters composition in Spanish orange and mandarin juices from diverse varieties. *Food Chemistry*, 2019, 300, 1-9. doi: 10.1016/j.foodchem.2019.125139. (I.F.: 6.306).
  11. Donato P., Micalizzi G., **Oteri M.**, Rigano F., Sciarrone D., Dugo P., Mondello L. Comprehensive lipid profiling in the Mediterranean mussel (*Mytilus galloprovincialis*) using hyphenated and multidimensional chromatography techniques coupled to mass spectrometry detection. *Analytical and Bioanalytical Chemistry*, 2018, 410, 3297-3313. doi: 10.1007/s00216-018-1045-3 (I. F.: 3.286).
  12. Rigano F., **Oteri M.**, Russo M., Dugo P., Mondello L. Proposal of a Linear Retention Index System for Improving Identification Reliability of Triacylglycerol Profiles in Lipid Samples by Liquid Chromatography Methods. *Analytical Chemistry*, 2018, 90, 3313-3320. doi: 10.1021/acs.analchem.7b04837 (I. F.: 6.350).
  13. Beccaria M., **Oteri M.**, Micalizzi G., Bonaccorsi I.L., Purcaro G., Dugo P., Mondello L. Reuse of Dairy Product: Evaluation of the Lipid Profile Evolution During and After Their Shelf-Life. *Food Analytical Methods*, 2016, 9, 3143-3154. doi: 10.1007/s12161-016-0466-x (I. F.: 2.038).
  14. Cacciola F., Beccaria M., **Oteri M.**, Utczas M., Giuffrida D., Cicero N., Dugo G., Dugo P., Mondello L. Chemical characterisation of old cabbage (*Brassica oleracea L. var. acephala*) seed oil by liquid chromatography and different spectroscopic detection systems. *Natural Product Research*, 2016, 30, 1646-1654. doi: 10.1080/14786419.2015.1131982 (I. F.: 1.828).
  15. Costa R., Beccaria M., Grasso E., Albergamo A., **Oteri M.**, Dugo P., Fasulo S., Mondello L. Sample preparation techniques coupled to advanced chromatographic methods for marine organism investigation. *Analytica Chimica Acta*, 2015, 875, 41-53. doi: 10.1016/j.aca.2015.03.032 (I. F.: 4.712).

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March 19, 2022. Messina (IT)