

Curriculum vitae Prof. Nadia Mulinacci

Education/Career. She graduated in 1985 with honors in Chemistry and Pharmaceutical Technology at the University of Florence. Researcher since 1990 at the Department of Pharmaceutical Sciences; since 2001 Associate Professor of Food Chemistry (CHIM 10) at the University of Florence. Currently, she works at the Dep. Neurofarba, Univ of Florence and teaches in the Degrees of Pharmacy, Dietician, Nutrition and Food Science of the University of Florence.

Responsibilities. Director of the Multidisciplinary Centre of Research on Food Sciences (Ce.R.A.-M.C.R.F.S.) of the University of Florence since 2011. Member of GICA (Gruppo Interdivisionale Chimica degli Alimenti) of the Italian Society of Chemistry (SCI) since 2012. Delegate for the University of Florence and member of the Scientific Committee of Tuscan Food Quality Center (TFQC) since 2013. Member of the Scientific Committee of the onlus, Istituto Nutrizionale Carapelli, since 2017.

Recent research projects (2013-2018). She participated as responsible of Research unit in the following projects: PAPARD (Pharmaceutical formulations containing various plant antioxidants to protect against damage caused by radiation), funded by ASI (Italian Space Agency); NUTRIFOROIL, NUTRATOSCAFRICA, and FOODOLEPLUS, all funded by Tuscan Region; VALORIZATION OF BY-PRODUCTS FROM POMEGRANATE AND OLIVE OIL MILLING, two projects funded by ECR foundation, Cassa di Risparmio di Firenze; she is Responsible of CeRA's team (Multidisciplinary Centre of Research on Food Sciences (Ce.R.A.-M.C.R.F.S.) for the National project COMPETITIVE (Claims of Olive oil to iMProVe The market ValuE of the product) funded by AGER foundation.

Research activity. The main topics are the development of extractive and analytical methods for determination of secondary bioactive metabolites from medicinal plants, plant foods, botanicals and agricultural by-products. She is expert in the application of analytical techniques as HPLC-DAD, and combined techniques of MS spectrometry, such as HPLC-API - MS, MS-MS and NMR for the structural characterization of different classes of secondary metabolites as simple phenols, flavonoids, anthocyanins, phenylpropanoids, carotenoids, secoiridoids, stilbenoids, biflavonoids, and alkaloids. The phytochemical profiles in terms of phenolic constituents have been described for different plants as chicory, artichoke fruit and leaves, grapes seeds, cherry fruits, pigmented potatoes, rosemary leaves, virgin grape-seed oils, olive fruits and leaves, extra virgin olive oils, pomegranate fruit etc. She studied different secondary metabolites biosynthesized by cell cultures of *Ajuga reptans* and *Camptoteca acuminata*; she investigated on t-resveratrol and viniferins from *Vitis vinifera* cell cultures treated with specific elicitor. Currently she is involved in developing a multitarget approach to study the nutraceutical properties of extra virgin olive oils, a "pate" recovered as by-product of olive oil milling, and extracts from pomegranate mesocarp.

Most of the researches have been developed in collaboration with National and International research groups (IGV-CNR of Florence; University of Roma la Sapienza, University of Milan, University of Novara; University of Turin; Italian Research Centers in Agricultural (CRA); University of Granada (SP); Federal University de Santa Maria in Brazil; University of Lima Perù.

She is co-inventor of two Italian patents registered in 1997 and 2005 and of a new International patent registered in December 2011.

The scientific production is in over then 200 publications (90 since 2001); 125 on International Journals (www.scopus.com) with peer review, and more than 100 proceedings for National and International Congresses.

Author h-index on Scopus is 35; total citations 3168 (May 2018).