europass Curriculum vitae

PERSONAL INFORMATION

Simone Angeloni

WORK EXPERIENCE

15/01/2020–15/06/2020

Scholarship to Support Research Activities

University of Camerino, Camerino (Italy)

07/03/2019–31/08/2019

Guest Scientist

Leibniz Institute for Food Systems Biology at the Technical University of Munich, Freising (Germany)

30/11/2016–24/03/2020

PhD in Pharmaceutical Sciences

International School of Advanced Studies, University of Camerino, Camerino (Italy)

02/2015–08/2015

Intern

Hospital pharmacist - Camerino Hospital, Camerino (Italy)

EDUCATION AND TRAINING

15/01/2020–15/06/2020

Scholarship to Support Research Activities

University of Camerino, Camerino (Italy)

-Scholarship to Support Research Activities in "Studio ed identificazione di marker chimici per valutare la shelf life di prodotti avicoli e le performances di differenti packaging"

07/03/2019–31/08/2019

Guest Scientist

Leibniz Institute for Food Systems Biology of the Technical University of Munich, Freising (Germany)

- Recognize odor qualities commonly present in foods and mainly in coffee by attending weekly sessions of aroma tests
- Use of gas chromatography-olfactometry-flame ionization detector (GC-O-FID) and some sample preparation technics such as Aroma Extract Dilution Analysis (AEDA) and Solvent Assisted Flavour Evaporation (SAFE)

30/11/2016–24/03/2020

PhD in Pharmaceutical Sciences

International School of Advanced Studies, University of Camerino, Camerino (Italy)

Thesis title: "Espresso Coffee preparation: analytical study to improve the quality of the product". Supervisor Prof. Sauro Vittori.

Main occupational skills covered during PhD course:

- Use of analytical intruments, i.e., HPLC-VWD, HPLC-MS, HPLC-MS/MS, GC-FID and GC-MS;
- Development of new analytical method for quantification of different compounds, e.g, phenolic acids, alkaloids, flavonoids, acrylamide and its precursors, volatile compounds;
- Use of different extraction procedures, i.e., liquid-liquid extraction, solid-liquid extraction, solid-phase extraction, solid-phase microextraction;

24/06/2016

Pharmacist qualification

University of Camerino, Camerino (Italy)

10/2010–08/04/2016

Master degree in Pharmacy

University of Camerino, Camerino (Italy)

PERSONAL SKILLS

Mother tongue(s): Italian

Foreign language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
Inglese	B2	B2	B2	B2	B2
German	A1	A1	A1	A1	A1

Levels: A1 and A2: Basic user - B1 and B2: Independent user - C1 and C2: Proficient user
Common European Framework of Reference for Languages - Self-assessment grid

Organisational / managerial skills: Good organizational capabilities and strong team-work skills acquired after about four years of working in research team

Digital skills

SELF-ASSESSMENT				
Information processing	Communication	Content creation	Safety	Problem-solving
Independent user	Independent user	Independent user	Independent user	Independent user

Digital skills - Self-assessment grid

Driving licence: B

ADDITIONAL INFORMATION

Honours and awards

- PhD Scolarship, curricula in Pharmaceutical Sciences. Topic "Espresso Coffee preparation: analytical study to improve the quality of the product", University of Camerino.
- "DSM-SCI fellowships" for the participation of young researchers to the conference 5 MS Food Day 2017, Bologna, Italy.
- Scholarship for Scientific activities and support to research in "Studio ed identificazione di marker chimici per valutare la shelf life di prodotti avicoli e le performances di differenti packaging".

Memberships: Italian Chemical Society, Marche section, Mass Spectrometry division

Memberships: Italian Nutraceutical Society

Scientific articles

1. **Angeloni, S.**, Navarini, L., Sagratini, G., Torregiani, E., Vittori, S., & Caprioli, G. (2018). Development of an extraction method for the quantification of lignans in espresso coffee by using HPLC□MS/MS triple quadrupole. *Journal of Mass Spectrometry*, *53*(9), 842-848. https://doi.org/10.1002/jms.4251.

2. **Angeloni, S.**, Navarini, L., Khamitova, G., Sagratini, G., Vittori, S., & Caprioli, G. (2020). Quantification of lignans in 30 ground coffee samples and evaluation of theirs extraction yield in espresso coffee by HPLC-MS/MS triple quadrupole. *International journal of food sciences and nutrition*, *71*(2), 193-200. https://doi.org/10.1080/09637486.2019.1624693.

3. Khamitova, G., **Angeloni, S.**, Borsetta, G., Xiao, J., Maggi, F., Sagratini, G., ... & Caprioli, G. (2020). Optimization of espresso coffee extraction through variation of particle sizes, perforated disk height and filter basket aimed at lowering the amount of ground coffee used. *Food Chemistry*,

126220. https://doi.org/10.1016/j.foodchem.2020.126220.

4. Nzekoue, F. K., **Angeloni, S.**, Navarini, L., Angeloni, C., Freschi, M., Hrelia, S., ... & Caprioli, G. (2020). Coffee silverskin extracts: Quantification of 30 bioactive compounds by a new HPLC-MS/MS method and evaluation of their antioxidant and antibacterial activities. *Food Research International*, 109128. https://doi.org/10.1016/j.foodres.2020.109128.

5. Khamitova, G., **Angeloni, S.**, Fioretti, L., Ricciutelli, M., Sagratini, G., Torregiani, E., ... & Caprioli, G. (2020). The impact of different filter baskets, heights of perforated disc and amount of ground coffee on the extraction of organics acids and the main bioactive compounds in espresso coffee. *Food Research International*, 109220. https://doi.org/10.1016/j.foodres.2020.109220.

6. **Angeloni, S.**, Nzekoue, F. K., Navarini, L., Sagratini, G., Torregiani, E., Vittori, S., & Caprioli, G. (2020). An analytical method for the simultaneous quantification of 30 bioactive compounds in spent coffee ground by HPLC□MS/MS. *Journal of Mass Spectrometry*, e4519. https://doi.org/10.1002/jms.4519.

7. kamgang Nzekoue, F., Khamitova, G., **Angeloni, S.**, Sempere, A. N., Tao, J., Maggi, F., ... & Caprioli, G. (2020). Spent coffee grounds: a potential commercial source of phytosterols. *Food Chemistry*, 126836. https://doi.org/10.1016/j.foodchem.2020.126836.

8. **Angeloni, S.**, Navarini, L., Khamitova, G., Maggi, F., Sagratini, G., Vittori, S., & Caprioli, G. (2020). A new analytical method for the simultaneous quantification of isoflavones and lignans in 25 green coffee samples by HPLC-MS/MS. *Food Chemistry*, 126924. https://doi.org/10.1016/j.foodchem.2020.126924.

9. Gigliobianco, M. R., Campisi, B., Peregrina, D. V., Censi, R., Khamitova, G., **Angeloni, S.**, ... & Angeloni, C. (2020). Optimization of the Extraction from Spent Coffee Grounds Using the Desirability Approach. *Antioxidants*, *9*(5), 370. https://doi.org/10.3390/antiox9050370.

10. Kamgang Nzekoue, A. F., **Angeloni, S.**, Caprioli, G., Cortese, M., Maggi, F., Marconi, U. M. B., ... & Vittori, S. (2020). Fiber-sample distance, an important parameter to be considered in headspace solid-phase microextraction (HS-SPME) applications. *Analytical Chemistry, 92*(11), 7478–7484. https://doi.org/10.1021/acs.analchem.9b05386.

11. Schouten, M. A., Genovese, J., Tappi, S., Di Francesco, A., Baraldi, E., Cortese, M., Caprioli, G., **Angeloni, S.**, … & Romani, S. (2020). Effect of innovative pre-treatments on the mitigation of acrylamide formation in potato chips. *Innovative Food Science & Emerging Technologies*, 102397. https://doi.org/10.1016/j.ifset.2020.102397.

12. Zengin, G., Sinan, K. I., Mahomoodally, M. F., **Angeloni, S.**, Mustafa, A. M, Vittori, S., Maggi, F., & Caprioli, G. (2020). Chemical Composition, Antioxidant and Enzyme Inhibitory Properties of Different Extracts Obtained from Spent Coffee Ground and Coffee Silverskin. *Foods*, *9*(6), 713. https://doi.org/10.3390/foods9060713.

Oral Communications

- G. Khamitova, **S. Angeloni**, G. Caprioli, G. Sagratini, S. Vittori. *Effects of espresso machine variables on espresso coffee composition.* OC, Book of Abstract p. 22. 1° International Conference organized by International Hub for Coffee Research and Innovation, 2017, November 30 – December 1. Conference room “Franco Ugo Rollo”, School of Biosciences and Veterinary Medicine, Via Gentile III da Varano, Camerino, Italy.
- **S. Angeloni**, G. Caprioli, G. Khamitova, L. Navarini, G. Sagratini and Sauro Vittori. A new analytical method for the quantification of three Lignans in Coffee by HPLC-MS/MS Triple Quadrupole. OC, Book of Abstract p. 14. 6th MS J-DAY, 2018, May 28. Aula Magna room, Dipartimento di Chimica e Tecnologie del Farmaco, Sapienza, Università di Roma, Piazzale Aldo Moro, Roma, Italy.
- G. Khamitova, **S. Angeloni,** G. Caprioli, G. Sagratini and Sauro Vittori. Enhancing variables for Espresso Coffee extraction. OC, Book of Abstract p. 17. 6th MS J-DAY, 2018, May 28. Aula Magna room, Dipartimento di Chimica e Tecnologie del Farmaco, Sapienza, Università di Roma, Piazzale Aldo Moro, Roma, Italy.
- **S. Angeloni**, G. Caprioli, L. Navarini, G. Khamitova, G. Sagratini & S. Vittori. *Development of a new extraction method for the quantification of lignans in espresso and roasted and ground coffee by HPLC-MS/MS triple quadrupole*. OC, Book of Abstract p. 13. Cibo e Nutraceutici: direzione salute, 2018, July 10. Auditorium Benedetto XIII, via le Mosse – Colle Paradiso, Camerino, Italy.
- G. Khamitova, **S. Angeloni**, G. Caprioli, G. Sagratini & S. Vittori. *Particle size distribution influences on Espresso Coffee extraction*. OC, Book of Abstract p. 27. Cibo e Nutraceutici: direzione salute, 2018, July 10. Auditorium Benedetto XIII, via le Mosse – Colle Paradiso, Camerino, Italy.
- G. Caprioli, **S. Angeloni**, F. K. Nzekoue, L. Navarini, G. Sagratini, S. Vittori. *Simultaneous*

quantification of 30 different bioactive compounds including polyphenols in spent coffee ground and coffee silverskin by HPLC-MS/MS triple quadrupole. OC Fu11, Book of abstract pag. 54. XX Euro Food Chemistry Congress, Porto, 17-19 June 2019.

- **S. Angeloni**, G. Caprioli, G. Khamitova, L. Navarini, G. Sagratini, S. Vittori. *Development of a new analytical method for 30 bioactive compounds quantification in Spent Coffee Ground*. OR29, Book of Abstracts, pp. 117-118. 6th MS FOOD DAY. September 25-27, 2019. Benedetto XIII, Camerino, Italy.
- G. Khamitova, **S. Angeloni**, G. Caprioli, L. Fioretti, G. Sagratini, S. Vittori. *Extraction of espresso coffee by changing particle size distribution and evaluation of bioactive compounds through HPLC-VWD and HS-SPME-GC-MS*. OR31, Book of Abstracts, pp. 122-123. 6th MS FOOD DAY. September 25-27, 2019. Benedetto XIII, Camerino, Italy.
- M. A. Schouten, S. Tappi, M. Cortese, G. Caprioli, **S. Angeloni**, S. Vittori, S. Romani. *Study on acrylamide formation and antioxidant activity in coffee during roasting*. O17.1, Abstract Book: Oral abstracts, pp. 68. 33rd EFFoST International Conference 2019. November 12-14, 2019. Rotterdam, The Netherlands.

Poster Communications

- **Simone Angeloni**, Giovanni Caprioli, Gulzhan Khamitova, Manuela Cortese, Massimo Ricciutelli, Luciano Navarini, Gianni Sagratini, Sauro Vittori. *Development of a new analytical method to quantify lignans in coffee by HPLC-MS/MS*. PO n°13, Book of Abstract pp. 186, 187. 5th MS Food Day, 2017, October 11-13. Regione Emilia-Romagna, Sala A, V.Le della Fiera 8, Bologna, Italy.
- Gulzhan Khamitova, **Simone Angeloni**, Giovanni Caprioli, Gianni Sagratini, Sauro Vittori. *Effects of espresso machine variables on espresso coffee composition*. PO n°14, Book of Abstract pp. 188, 189. 5th MS Food Day, 2017, October 11-13. Regione Emilia-Romagna, Sala A, V.Le della Fiera 8, Bologna, Italy.
- **Simone Angeloni**, Giovanni Caprioli, Manuela Cortese, Gulzhan Khamitova, Luciano Navarini, Massimo Ricciutelli, Gianni Sagratini, Sauro Vittori. *New method for lignans quantification in espresso coffee.* P, Book of Abstarct p. 41. 1° International Conference organized by International Hub for Coffee Research and Innovation, 2017, November 30 – December 1. Conference room "Franco Ugo Rollo", School of Biosciences and Veterinary Medicine, Via Gentile III da Varano, Camerino, Italy.
- **Simone Angeloni**, Giovanni Caprioli, Manuela Cortese, Gulzhan Khamitova, Luciano Navarini, Massimo Ricciutelli, Gianni Sagratini, Sauro Vittori. *HPLC MS/MS triple quadrupole method to quantify lignans in espresso coffee*. P n°9, Book of Abstract p.56. 50 anni in "MS-tandem": dove siamo arrivati e dove andiamo, 2017, December 12. Aula Magna Rettorato, Piazza S. Marco 4, Firenze, Italia.
- Serena Galdenzi, **Simone Angeloni**, Giovanni Caprioli, Luciano Navarini, Gianni Sagratini & Sauro Vittori. *A new extraction method to quantify polyphenols in green coffee using HPLC-MS/MS triple quadrupole*. P, Book of Abstract p. 55. Cibo e Nutraceutici: direzione salute, 2018, July 10. Auditorium Benedetto XIII, via le Mosse – Colle Paradiso, Camerino, Italy.
- **S. Angeloni**, G. Caprioli, G. Khamitova, L. Navarini, G. Sagratini, S. Vittori. *A new analytical method for the quantification of three lignans in espresso coffee by using HPLC-MS/MS triple quadrupole*. ThP-80, Book of Abstract p.139. XXII International Mass Spectrometry Conference, Florence, Italy, August 26-31, 2018.
- G. Khamitova, **S. Angeloni**, G. Caprioli, G. Sagratini, S. Vittori. *Optimization of espresso coffee extraction with different particle size distribution and analysis through GC-MS and HPC-VWD*. ThP-192, Book of Abstract p.139. XXII International Mass Spectrometry Conference, Florence, Italy, August 26-31, 2018.
- **S. Angeloni**, G. Caprioli, G. Khamitova, L. Navarini, G. Sagratini and S. Vittori. *The development of new extraction method to quantify three lignans in espresso and roast and ground coffee*. PO02, Book of Abstract p. 81. XII Italian Food Chemistry Congress, Camerino, Italy, September 24-27, 2018.
- **S. Angeloni**, G. Caprioli, L. Navarini, G. Sagratini and S. Vittori. *A new extraction method to quantify lignans and isoflavones in green coffee using HPLC-MS/MS triple quadrupole*. PO03, Book of Abstract p. 82. XII Italian Food Chemistry Congress, Camerino, Italy, September 24-27, 2018.
- G. Khamitova**, S. Angeloni**, G. Caprioli, G. Sagratini and S. Vittori. *How different particle sizes of ground coffee influence the extraction of a good espresso coffee*. PO60, Book of Abstract p. 144. XII Italian Food Chemistry Congress, Camerino, Italy, September 24-27, 2018.
- Khamitova G.; **Angeloni S.**; Caprioli G.; Sagratini G.; Vittori S. *Optimization of extraction variables*

for espresso coffee. PO, Book of Abstract p. 80. Association for Science and Information on Coffee (ASIC), 27th biennial conference, Portland, Oregon, USA, 16-20 September 2018.

- **S. Angeloni**, G. Caprioli, L. Navarini, G. Sagratini, S. Vittori. *Coffee Silverskin and Spent Coffee Ground investigation: A new analytical method for 30 bioactive compounds quantitation*. Coffee Poster 18. Book of Abstracts p. 60. Fifth International Conference on Coffee, Cocoa and Tea 2019. 26-28 June 2019. Jacobs University, Bremen, Germany.
- **S. Angeloni,** G. Caprioli, G. Khamitova, L. Navarini, G. Sagratini, S. Vittori. *A new HPLC-MS/MS analytical method for isoflavone and lignan quantification in 25 green coffee samples*. P53. Book of Abstracts p.253-255. 6th MS FOOD DAY. September 25-27, 2019. Benedetto XIII, Camerino, Italy.
- M.A. Schouten, S. Tappi, J. Genovese, A. Di Francesco, E. Baraldi, M. Cortese, G. Caprioli, **S. Angeloni**, S. Vittori, S. Romani. *Effect of innovative pre-treatments on the mitigation of acrylamide formation in potato chips*. P.20, Abstract Book: Poster abstracts, pp. 12. 33rd EFFoST International Conference 2019. November 12-14, 2019. Rotterdam, The Netherlands.

Conferences

- 5th MS Food Day. October 11-13, 2017. Bologna, Italy.
- The Quality of Coffee: a never-ending research. November 30-December 1, 2017. University of Camerino. Camerino, Italy.
- 6th MS J-DAY - I GIOVANI E LA SPETTROMETRIA DI MASSA. May 28, 2018. Sapienza, Università di Roma, Roma, Italy.
- VIII Congresso Nazionale SINut. June 15-16, 2018. Bologna, Italy.
- XXII International Mass Spectrometry Conference. August 26-31, 2018. Firenze, Italy.
- CHIMALI 2018, the XII Italian Food Chemistry Congress. September 24-27, 2018. Camerino, Italy.
- Fifth International Conference on Cocoa Coffee and Tea 2019. June 26-28, 2019. Bremen, Germany.
- 6th MS Food Day. September 25-27, 2019. Camerino, Italy.

Courses

- 22° Corso di Spettrometria di Massa 2018. March 12-16, 2018. Siena, Italy.
- Short Course in FOODOMICS & MASS SPECTROMETRY. August 25-26, 2018. University of Florence, Firenze, Italy.
- 4th MS Food Safety School. November 21-22, 2019. Foggia, Italy.