

BRIEF CV
Azzurra Stefanucci, Ph.D

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- 122 publications (105 original papers, 14 reviews), 2 editorials, 1 chapter's book; h-index 27, 2156 citations (30/09/2022, Scopus source).

Azzurra Stefanucci received her Ph.D. in Pharmaceutical Sciences in 2012 at the University “G. D’Annunzio” Chieti (IT) under the supervision of Prof. Francesco Pinnen, working on the synthesis and characterization of opioid peptide analogues and natural bioactive compounds. During her research studies, she joined the group of Prof. J.S. Nowick with a junior specialist fellowship at the University of California-Irvine (US), working on β -sheet analogues of ARC repressor in collaboration with the University of Santiago De Compostela-Spain (ES). After completing her Ph.D., she served as a Postdoc at the Department of Pharmacy of the University “G. D’Annunzio” (1 year) and then in the Department of Chemistry of “La Sapienza” University of Rome (2 years). In 2016, she got a three-year Postdoc fellowship at the Department of Pharmacy of the University “G. D’Annunzio”, studying biphalin analogues and bioactive peptides from natural sources. Her research experience encompasses topics ranging from molecular modelling of small molecules of pharmaceutical interest using computational tools to natural product synthesis and characterization with the most common techniques such as HPLC, LRMS and ¹H, ²H-NMR. She received several recognitions and awards for her research activity and participated at granted research projects and third-party contract as work-unit member ((S.A.L.P.A. s.r.l., Roseto degli Abruzzi (IT), Project title: “Caratterizzazione salutistico-alimentari dei vegetali surgelati”). She is *recognized reviewer* for Journal of Medicinal Chemistry, ACS Medicinal Chemistry Letters, Phytomedicine, European Journal of Pharmaceutical Sciences, Food Chemistry, Food and Chemical Toxicology, Computational biology and Chemistry, Antioxidants, Molecules; *Outstanding recognized reviewer* for Life Sciences, Biochemistry and Biophysics reports, Journal of Functional Food. She is currently a *senior researcher* in food chemistry. Her research activity is focused on the phytochemical characterization of plant’s extracts pointing on the enhancement of food waste, and the evaluation of their beneficial effects on human health *in vivo* and *in vitro*. A list of the most relevant publications on this topic is reported below:

1. Scioli, G., (...), Stefanucci, A., Mollica, A. Artisanal fortified beers: Brewing, enrichment, HPLC-DAD analysis and preliminary screening of antioxidant and enzymatic inhibitory activities. *Food Bioscience*, **2022**, *48*, 101721.
2. Mollica A, (...), Stefanucci A. Phenolic Analysis and In Vitro Biological Activity of Red Wine, Pomace and Grape Seeds Oil Derived from *Vitis vinifera* L. cv. Montepulciano d'Abruzzo. *Antioxidants* **2021**, *27*, 1704.
3. Olofinnade, A.T., (...), Stefanucci, A. *Corylus avellana* L. modulates neurobehaviour and brain chemistry following high-fat diet. *Frontiers in bioscience* **2021**, *26*, 537-551.
4. Stefanucci, A., (...), Mollica, A. Plant-derived peptides rubiscolin-6, soymorphin-6 and their c-terminal amide derivatives: Pharmacokinetic properties and biological activity. *Journal of Functional Foods* **2020**, *73*, 104154.
5. Stefanucci, A., (...), Mollica, A. Chemical characterization, antioxidant properties and enzyme inhibition of Rutabaga root's pulp and peel (*Brassica napus* L.). *Arabian Journal of Chemistry* **2020**, *13*, 7078-7086.
6. Stefanucci, A., (...), Mollica, A. *Viscum album* L. homogenizer-assisted and ultrasound-assisted extracts as potential sources of bioactive compounds. *Journal of Food Biochemistry* **2020**, *44*, e13377.
7. Della Valle, A., (...), Stefanucci, A. Exploring the nutraceutical potential of dried pepper *capsicum annum* L. on market from altino in abruzzo region. *Antioxidants* **2020**, *9*, 400.

8. Luisi, G., Stefanucci, A., (...), Mollica, A. Anti-oxidant and tyrosinase inhibitory in vitro activity of amino acids and small peptides: New hints for the multifaceted treatment of neurologic and metabolic disfunctions. *Antioxidants* **2019**, 8, 7.
9. Stefanucci, A., (...), Mollica, A. Impact of different geographical locations on varying profile of bioactives and associated functionalities of caper (*Capparis spinosa* L.). *Food and Chemical Toxicology* **2018**, 118, 181-189.
10. Stefanucci, A., (...), Novellino, E. Exogenous opioid peptides derived from food proteins and their possible uses as dietary supplements: A critical review. *Food Reviews International* **2018**, 34, 70-86.

- *Project grants*

- National Italian research project (**PRIN**) **2010-2011**: participant as Post-Doc. at the project: “Oxidative and radical processes: Innovation and applications for the development of melanin biopolymers and antioxidants for technological and biomedical purposes (PROxi)”; in “La Sapienza” University of Rome, Piazzale Aldo Moro 5, 00185 Rome (RM).
- Academic starting Grant 2014-2015: P.I. of the project: “Synthesis of +/- Kaurene” (**Progetto di Ateneo “Avvio alla ricerca”**) at “La Sapienza” University of Rome, Piazzale Aldo Moro 5, 00185 Rome (RM).
- **POR-FESR Regione Lazio (EU Found) 2015-2019**: participant as Post-Doc. Project title: “Macro cicli con attività antibatterica” Department of Natural Sciences, “La Sapienza” University of Rome, Piazzale Aldo Moro 5, 00185 Rome (RM). In collaboration with IBN Savio, Angelini, IRBM Science Park and Ylichron.
- **PNRR “Innovative Therapeutic Approaches: New Chemical Entities, Biologics and Drugs Deliver”**. Innovation Ecosystem: “Innovation, digitalization and sustainability for the diffused economy in Central Italy (Vitality)”. Presentation of proposals for the Strengthening of research structures and creation of R&D "*innovation ecosystems*", set up of "*territorial leaders in R&D*" to be funded under the National Recovery and Resilience Plan (PNRR), Mission 4, Component 2 Investment 1.5, funded from the European Union - NextGenerationEU. Participant at spoke 8 (53.196,00 euro).

- *keynote speaker and invited lectures*

- Keynote (20 min.): “Phenolic analysis and in vitro biological activity of pomace and grape seeds oil derived from *Vitis vinifera* L. cv. Montepulciano d’Abruzzo” 19th GC×GC Symposium, 29th May-2nd June 2022 (virtual edition).
- Keynote (20 min.): “Antioxidant and Biological Activity of Peperone Dolce and Piccante di Altino” 18th GC*GC Symposium, 7-11/06/2021 (virtual edition).
- Chair session A, 13th Young Medicinal chemistry Virtual Symposium-Nuove prospettive in Chimica farmaceutica, 29/04/2021 (14:30-16:00).
- Keynote (20 min.): “Potent, efficacious, and stable cyclic opioid peptides with long lasting antinociceptive effect after peripheral administration” 13th Young Medicinal chemistry Virtual Symposium-Nuove prospettive in Chimica farmaceutica, 26-29/04/2021.
- Plenary Lecture (60 min.): “*In vivo* and *in vitro* evaluation of anti-diabetic nutraceutical potential of *Capparis spinosa* L.” PSE E-CONGRESS 2020, September 15-18-22-25; October 6-9-13-16, 2020.

- *Selected oral communications and posters*

- o.c. “Pomace and grape seeds oil from *Vitis vinifera* L. cv. Montepulciano d’Abruzzo: from waste to a potential functional food”. Total Food 2022, 13-14/07/2022 University of Nottingham (UK) (20 min.).
- o.c. “Pomace and grape seeds oil from *Vitis vinifera* L. cv. Montepulciano d’Abruzzo: from waste to a potential functional food”. 4th MS WINE DAY 22-24/06/2022 Carlentini (SR) (20 min.).
- o.c. “Phenolic analysis and in vitro biological activity of red wine, pomace and grape seeds oil derived from *Vitis vinifera* L. Cv. montepulciano d’Abruzzo”. 1st ICONSD 2022, 27-29/05/2022 Thessaloniki, Greece (20 min.).

- o.c. “Chemical characterization, antioxidant properties and enzyme inhibition of Rutabaga root’s pulp and skin (*Brassica napus* L.)”. 9nd MsJ day, 2th on-line Edition 24/06/2021. (15 min.)
- o.c. “Plant-derived peptides rubiscolin-6, soymorphin-6 and their C-Terminal amide derivatives: Pharmacokinetic Properties and biological activity”. 18th Hellenic Symposium on Medicinal Chemistry, 25-27/02/2021. (15 min.)
- o.c. “Nutraceutical potential of *Corylus Avellana* daily supplements for obesity and related dysmetabolism”. XXXVII Convegno Interregionale Tosco Umbro Marchigiano Abbruzzese (TUMA 2019) Ancona, 19-20/09/2019. (20 min.)
- o.c. “*In vivo* and *in vitro* evaluation of the anti-diabetic nutraceutical potential of *Capparis Spinosa* L.”. Summer School on Valorization of by-products from agri-food supply chains for the development of functional ingredients, foods and nutraceuticals, San Floriano (Verona), 24-26/06/2019. (12 min.)
- o.c. “*In vivo* and *in vitro* evaluation of the anti-diabetic nutraceutical potential of *Capparis spinosa* L.”. CHIMALI-XII Italian Food Chemistry Congress 2018, Auditorium Benedetto XIII, Via Le Mosse 99 Camerino (IT), 24-27/09/2018. (20 min.)
- p.p. “Plant-derived peptides rubiscolin-6, soymorphin-6 and their C-Terminal amide derivatives: Pharmacokinetic Properties and biological activity”. The 2nd Electronic Conference on Foods, Future Foods and Foods Technology for a sustainable World; on-line event, 15-30/10/2021.
- p.p. “Birra nutraceutica fortificata, analisi HPLC-DAD valutazione delle proprietà antiossidanti e funzionali”. X Congresso Nazionale SINut, virtual edition 17-19/12/2020.
- p.p. “Nutraceutical potential of *Corylus avellana* daily supplements for obesity and related dysmetabolism”. Recent Developments in Pharmaceutical Analysis, Pescara ex Aurum Congress Center, 8-11/09/2019.
- p.p. “Nutraceutical potential of *Corylus avellana* daily supplements for obesity and related dysmetabolism”. 6th MS Food Day, Camerino 25-27/09/2019.

- *Patents*

- Italian patent **UA2016A003384**, deposit date 12 May 2016. Authors: Brufani Mario, Figliola Rocco, La Bella Angela, Leonelli Francesca, Marini Bettolo Rinaldo, Marzella Rolando, Migneco Luisa Maria, Sferrazza Alessio, Stefanucci Azzurra. Title: Derivati della rifamicina SV e loro uso per il trattamento della tubercolosi e di altre infezioni batteriche.
- European patent **EP18170728.8**. Deposit date May 8, 2018. Title: “Indazole derivatives as modulators of the cannabinoid system”. Autors: Azzurra, Stefanucci; Adriano, Mollica; Giorgia, Macedonio; Csaba, Tomboli; Szabolcs, Dvóracso.

Chieti, 30/08/2022

