

Gabriella Morini
Assistant Professor

Curriculum Vitae

(Jun 2020)



Contacts

Assistant Professor, Taste & Food Sciences
University of Gastronomic Sciences
Piazza Vittorio Emanuele, 9
I-12042 Pollenzo/Bra (CN)
Phone: +39 0172 458533
Fax: +39 0172 458500
Email: g.morini@unisg.it

Research areas

Chemoreception (taste and chemesthesis)
Taste genetics
Relevance of taste on health
Onthogenesis and education of taste
Bio-cultural approach to the study of food choices

1. Education and qualifications

- 1998: National Qualification as professional Food Technologist.
- 1989: M.Sc. in Food Sciences, University of Milano (cum laude).

2. Awards

- 2004: EMBO-European Molecular Biology Organization, "Course on biomolecular simulation", Institut Pasteur, Paris (France).
- 1993-1995: CNR- National Research Council, Research Fellowship, Department of Food Science and Human Nutrition, Colorado State University, Fort Collins CO (U.S.A.).
- 1991-1992: CNR- National Research Council, Research Fellowship "Studies on Bioactive Compounds", Chemistry Division of the Department of Agrifood Molecular Sciences, University of Milano (Italy).
- 1991: University of Milano (Italy), Research Fellowship AA 1990-1991, Department of Food Science and Technology, University of Reading (UK).
- 1991: Confalonieri Foundation (Milano, Italy), Research Fellowship AA 1990-1991, Department of

Food Science and Technology, University of Reading (UK).

- 1990: Gini Foundation (Padova, Italy), Research Fellowship AA. 1989-1990, Department of Food Science and Technology, University of Reading (UK).

3. Faculty and other Academic positions

- September 2006-Current: Assistant Professor, Taste and Food Sciences, (subject area CHIM/06 – Organic Chemistry), University of Gastronomic Sciences, Pollenzo (Italy).
- December 2014-Current: Teacher of the module "The taste of bioactive food components" course "Bioactive components and health", MSc Programme in Food Innovation and Health e MSc Programme in Biology Biotechnology, University of Copenhagen, Copenhagen (Danimarca), Faculty of Science
- 2003-2013: Visiting scientist, MRC National Institute for Medical Research, London (UK).
- January 2004-September 2006: Temporary Assistant Professor, University of Gastronomic Sciences, Pollenzo (Italy).
- April 1995- August 2006: Temporary Research Associate, Chemistry Division of the Department of Agrifood Molecular Sciences, University of Milano (Italy).
- July 1996: Visiting scientist, Swiss Institute for Alternatives to Animal Testing, Basel (Switzerland).
- October 1993- February 1995: Researcher, Department of Food Science and Human Nutrition, Colorado State University, Fort Collins CO (U.S.A.).
- June 1991- September 1993: Researcher, Chemistry Division of the Department of Agrifood Molecular Sciences, University of Milano (Italy).
- February 1990- May 1991: Researcher, Department of Food Science and Technology, University of Reading (UK).

4. Academic service, University of Gastronomic Sciences

- Director, Master of Applied Gastronomy_Culinary Arts (90 ECTS).
- Member of the Evaluation Committee.
- Student Ombudsman
- 2004: Participation to the design and organization of the new three-year university degree course in Gastronomic Sciences.

5. Current teaching activity

Univerisity of Gastronomic Sciences (Pollenzo, Italy)

- Molecurar & Taste Sciences (10 ECTS)
- Since the Academic year 2006-2007, Taste & Food Chemistry, MSc Programmes

University of Copenhagen (Denmark), Department of Food Sciences

- Since the Academic year 2014-2015, Bioactive Components and Health, Taste and Health module, MSc Programme in Food Innovation and Health, MSc Programme in Biology and Biotechnology, MSc Programme in Human Nutrition.
- Since 2012, *Niko Romito Academy*, Castel di Sangro, Italy; (IT), Taste & Food Chemistry

6. Activity in scientific committees, editorial boards and as a Reviewer of scientific research projects

- Member of the Scientific Council of CREA (Council for Research in Agriculture and Analysis of the Agrarian Economy, Italian Ministry of Agriculture, Food, Forestry and Tourism)
- Advisory Board Nordic Food Lab, Copenhagen (Denmark), until its closing in 2018.
- Topic Editor, *Frontiers in Molecular Biosciences*, Research Topic "Sweet, bitter and umami taste receptors: genes, structure, food acceptance and health", November 2016-March 2018).

7. Recent invited lectures in Universities

"The Taste for Health", Department of Social Anthropology, Unit for Biocultural Variation and Obesity, University of Oxford (UK), February 22 2018.

"Taste: to give a sense to chemistry" XI Permanent School for the Upgrading of Experimental Science Teachers, SPAIS. *Science in Shape. The Shape in science*. Catania (Italy) 24-29 July 2017.

Teacher and Organiser (with prof. Vittorio Sironi) optional course "Nutrition & health, food & the brain". Lessons "Taste functions and its evolution" and "Taste and Health", Faculty of Medicine and Surgery, University of Milano-Bicocca, April 14 and 21 2016.

"Umami: an old taste with a new name and applications", EWHA Womans University, Department of Nutritional Sciences & Food Management Seoul (Korea), November 18 2015.

"Healthiness, biodiversity and pleasure: different values with the same taste" University of Tokyo, Tokyo (Japan), November 2015.

"Body, Brain, Mind. Case study: the sense of taste and its evolution" Faculty of Medicine and Surgery, University of Milano-Bicocca, March 24 2014.

"Making sense of food: also a matter of molecules and their receptors", Department of Food Technology, Faculty of Chemistry, University of Castilla La-Mancha (Spain) March 17 2014.

"The science of taste: umami" Ritsumeikan University, Kyoto (Japan), December 19 2013.

"Taste education: why, when, who", Department of Nutritional Sciences & Food Management, EWHA Womans University, Seoul (Korea), September 28 2013.

8. Publications

ORCID ID 0000-0001-5494-9201

8.1 Articles in Journals

46. Valentina Parma, Kathrin Ohla, Marga G. Veldhuizen, ... Morini Gabriella, ... Danielle R. Reed, Hummel Thomas, Steven D. Munger, John E. Hayes . More than smell - COVID-19 is associated with severe impairment of smell, taste, and chemesthesis. Accepted, *Chem Senses*, Jun 20. bjaa041.

45. Maria Piochi, Giorgia Cabrino, Gabriella Morini, Luisa Torri. Individual differences in the perception of orthonasal irritation induced by food. *Appetite* 144 (2020), 104460.

- 44.** Luisa Torri, Paolo Bondioli, Liliana Folegatti, Pierangela Rovellini, Maria Piochi, Gabriella Morini.
Development of Perilla seed oil and extra virgin olive oil blends for nutritional, oxidative stability and consumer acceptance improvements. *Food Chemistry* 286 (2019), 584-591.
- 43.** Davide Risso, Eduardo Sainz, Gabriella Morini, Sergio Tofanelli, Dennis Drayna.
Taste perception of *Antidesma bunius* fruit and its relationships to bitter taste receptor gene haplotypes. *Chemical Senses* 43 (2018), 463-468.
- 42.** Davide S. Risso, Cristina Giuliani, Marco Antinucci, Gabriella Morini, Paolo Garagnani, Sergio Tofanelli, Donata Luiselli. A bio-cultural approach to the study of food choice: The contribution of taste genetics, population and culture. *Appetite* 114 (2017), 240-247.
- 41.** Luisa Torri, Seon-Young Jeon, Maria Piochi, Gabriella Morini, Kwang-Ok Kim.
Consumer perception of balsamic vinegar: A cross-cultural study between Korea and Italy. *Food Research International* 91 (2017), 148-160.
- 40.** Luisa Torri, Alessandra Frati, Paolino Ninfali, Stefano Mantegna, Giancarlo Cravotto, Gabriella Morini. Comparison of reduced sugar high quality chocolates sweetened with stevioside and crude stevia "green" extract. *Journal of the Science of Food and Agriculture* 97 (2017), 2346-2352.
- 39.** Davide S. Risso, Massimo Mezzavilla, Luca Pagani, Antonietta Robino, Gabriella Morini, Sergio Tofanelli, Maura Carrai, Daniele Campa, Roberto Barale, Fabio Caradonna, Paolo Gasparini, Donata Luiselli, Stephen Wooding, Dennis Drayna.
Global diversity in the TAS2R38 bitter taste receptor: revisiting a classic evolutionary PROPosal. *Scientific Reports*, 6 (2016), 25506.
- 38.** Rossella Negri, Andrea Smarrazzo, Martina Galatola, Antonietta Maio, Paola Iaccarino, Maura Sticco, Carmen Biongiiovanni, Adriana Franzese, Luigi Greco, Davide Risso, Gabriella Morini.
Age variation in bitter tasting according to TAS2R38 taste receptor phenotype. *International Journal of Nutrition* 1 (2) (2014), 87-99.
- 37.** Davide Risso, Sergio Tofanelli, Gabriella Morini, Donata Luiselli, Dennis Drayna.
Genetic variation in taste receptor pseudogenes provides evidence for a dynamic role in human evolution. *BMC Evolutionary Biology* 14 (2014), 198.
- 36.** Davide Risso, Gabriella Morini, Luca Pagani, Andrea Quagliariello, Cristina Giuliani, Sara De Fanti, Marco Sazzini, Donata Luiselli, Sergio Tofanelli.
Genetic signature of differential sensitivity to stevioside in the Italian population. *Genes & Nutrition* 9 (2014), (3):401.
- 35.** Elena Cantone, Luigi Greco, Gabriella Morini, Rossella Negri
The bitter taste of gram-negative infections
Medico e Bambino, 33, (2014), 439-444.
- 34.** Gabriella Morini.
Taste: to give a sense to chemistry.
La Chimica e l'Industria, Special issue on Nutrition, September (2013), 102-105.
- 33.** Angela Bassoli, Gigliola Borgonovo, Gabriella Morini, Luciano De Petrocellis, Aniello Schiano Moriello, Vincenzo Di Marzo.
Analogues of perillaketone as highly potent agonists of TRPA1 channel.
Food Chemistry, 141, (2013), 2044-2051.

- 32.** Rossella Negri, Mariarosaria Di Feola; Simone Di Domenico, M. Giuseppa Scala, Ginevra Artesi, Serena Valente, Andrea Smarrazzo, Francesca Turco, Gabriella Morini, Luigi Greco.
Taste perception and food choice.
Journal of Pediatric Gastroenterology & Nutrition, 54, (2012), 624-629.
- 31.** Rossella Negri, Gabriella Morini, Luigi Greco.
From the tongue to the gut.
Journal of Pediatric Gastroenterology and Nutrition, 53, (2011), 601-605.
- 30.** Gabriella Morini, Angela Bassoli, Gigliola Borgonovo.
Lost and found in sweeteners: forgotten molecules and unsolved problems in the chemistry of sweet compounds.
Flavour and Fragrance Journal, 26, (2011), 269-273.
- 29.** Gabriella Morini, Angela Bassoli, Gigliola Borgonovo.
Molecular modelling and models in the study of sweet and umami taste receptors.
Flavour and Fragrance Journal, 26, (2011), 254-259.
- 28.** Luigi Greco, Gabriella Morini.
Taste development in the child.
Medico e Bambino, 7, (2010), 509-513.
- 27.** Raffaella Cincinelli, Sabrina Dallavalle, Raffaella Nannei, Lucio Merlini, Gabriella Morini, Sergio Penco, Giuseppe Giannini, Claudio Pisano, Loredana Vesci, Valentina Zuco, Michelandrea De Cesare, Franco Zunino.
Design, synthesis, and evaluation of biphenyl-4-yl-acrylohydroxamic acid derivatives as histone deacetylase (HDAC) inhibitors.
European Journal of Medicinal Chemistry, 44, (2009), 1900-1912.
- 26.** Angela Bassoli, Gigliola Borgonovo, Sara Caimi, Gabriella Morini, Aniello Schiano Moriello, Vincenzo Di Marzo, Luciano De Petrocellis.
Taste-guided identification of high potency TRPA1 agonists from *Perilla frutescens*.
Bioorganic & Medicinal Chemistry Letters, 17, (2009), 1636-1639.
- 25.** Gabriella Morini. Taste education in early infancy.
Area Pediatrica, 1 (2009), 43-48.
- 24.** Angela Bassoli, Monica Laureati, Gigliola Borgonovo, Gabriella Morini, Guy Servant, Ella Pagliarini.
Isovanillic sweeteners: sensory evaluation and in vitro assays with human sweet taste receptor.
Chemosensory Perception, 1 (2008), 174-183.
- 23.** Michelandrea De Cesare, Giovanni Luca Beretta, Valentina Zuco, Graziella Pratesi, Franco Zunino, Sergio Penco, Sabrina Dallavalle, Gabriella Morini, Lucio Merlini, Claudio Pisano, Loredana Vesci, Paolo Carminati.
Preclinical profile of antitumor activity of a novel hydrophilic camptothecin, ST1968.
Molecular Cancer Therapeutics, 7, (2008), 2051-2059.
- 22.** Angela Bassoli, Gigliola Borgonovo, Sara Caimi, Gabriella Morini, Leonardo Scaglioni.
Taste active compounds in a traditional italian food: "lampascioni".
Chemistry & Biodiversity, 5, (2008), 1184-1194.

- 21.** Sabrina Dallavalle, Loana Musso, Daniela Granza Rocchetta, Lucio Merlini, Gabriella Morini, Sergio Penco, Stella Tinelli, Giovanni Luca Beretta, Franco Zunino.
Synthesis and cytotoxic activity of new 9-substituted camptothecins.
Bioorganic & Medicinal Chemistry Letters, 18, (2008), 2781-2787.
- 20.** Gabriella Morini, Angela Bassoli.
Modelling of taste receptor-ligands interactions.
Agro Food Industry Hi-tech, 18, (2007), 14-16.
- 19.** Gabriella Morini. Molecular aspects of taste. *Gastronomic Sciences*, 2, (2007), 42-51.
- 18.** Sabrina Dallavalle, Lucio Merlini, Gabriella Morini, Loana Musso, Sergio Penco, Giovanni L. Beretta, Franco Zunino.
Synthesis and cytotoxic activity of polyamine analogues of camptothecin.
Journal of Medicinal Chemistry, 49, (2006), 5177-5186.
- 17.** Angela Bassoli, Gigliola Borgonovo, Gilberto Busnelli, Gabriella Morini.
Synthesis of a new family of N-aryl lactams active on chemesthesis and taste.
European Journal of Organic Chemistry, (2006), 1656-1663.
- 16.** Angela Bassoli, Gabriella Morini, Pier Andrea Temussi.
From small sweeteners to sweet proteins: anatomy of the binding sites of the human T1R2-T1R3 receptor.
Journal of Medicinal Chemistry, 48 (17), (2005), 5520-5529.
- 15.** Angela Bassoli, Gigliola Borgonovo, Gilberto Busnelli, Gabriella Morini, Lucio Merlini.
Monatin, its stereoisomers and derivatives: modelling the sweet taste chemoreception mechanism.
European Journal of Organic Chemistry, (2005), 2518-2525.
- 14.** Angela Bassoli, Gigliola Borgonovo, Gilberto Busnelli, Gabriella Morini, Michael G.B. Drew.
Monatin and its stereoisomers: chemoenzymatic synthesis and taste properties.
European Journal of Organic Chemistry, (2005), 1652-1658.
- 13.** Pier Andrea Temussi, Gabriella Morini.
Micro and macro models of the sweet receptor.
Chemical Senses, 30 suppl. 1, (2005), 86-87.
- 12.** Sabrina Dallavalle, Lucio Merlini, Gabriella Morini, Loana Musso, Sergio Penco, Giovanni L. Beretta, Stella Tinelli, Franco Zunino.
Synthesis and cytotoxic activity of substituted 7-aryliminomethyl derivatives of camptothecin.
European Journal of Medicinal Chemistry, 39 (6), (2004), 507-513.
- 11.** Angela Bassoli, Lucio Merlini, Gabriella Morini.
Isovanillyl sweeteners. From molecules to receptors.
Pure and Applied Chemistry, 74 (7), (2002) 1181-1187
- 10.** Angela Bassoli, Michael G.B. Drew, Lucio Merlini, Gabriella Morini.
A General Pseudoreceptor Model for Sweet Compounds: a Semi-quantitative Prediction of binding Affinity for Sweet Tasting Molecules.
Journal of Medicinal Chemistry, 45 (20), (2002), 4402-4409.
- 9.** Angela Bassoli, Michael G.B. Drew, Channa K. Hattotuwegama, Lucio Merlini, Gabriella Morini, Gareth R.H. Wilden.

Quantitative Structure-Activity Relationships of Sweet Isovanillyl Derivatives.
Quantitative Structure Activity Relationships, 20, (2001), 3-16.

8. Anna Arnoldi, Raffaella Carzaniga, Gabriella Morini, Lucio Merlini, Gandolfina Farina.
Synthesis, fungicidal activity, and QSAR of a series of 2-dichlorophenyl-3-triazolypropyl ethers.
Journal of Agricultural and Food Chemistry 48, (2000), 2547-2555.

7. Angela Bassoli, Lucio Merlini, Gabriella Morini, Angelo Vedani.
A three-dimensional receptor model for isovanillic sweet derivatives.
Journal of Chemical Society, Perkin Transaction 2, (UK), (1998), 1449-1454.

6. Anna Arnoldi, Angela Bassoli, Gigliola Borgonovo, Michael G.B. Drew, Lucio Merlini, Gabriella Morini.
Sweet isovanillyl derivatives: synthesis and structure-taste relationships of conformationally restricted analogues.
Journal of Agricultural and Food Chemistry, 46, (1998), 4002-4010.

5. Anna Arnoldi, Angela Bassoli, Gigliola Borgonovo, Lucio Merlini, Gabriella Morini.
Synthesis and structure-activity relationships of sweet 2-benzoylbenzoic acid derivatives.
Journal of Agricultural and Food Chemistry, 45, (1997), 2047-2054

4. Gabriella Morini, Joseph A. Maga.
Volatile compounds in roasted and boiled Chinese chestnuts (*Castanea Molissima*).
Food Science and Technology, 28, (1995), 638-640.

3. Donkeun Park, Joseph A. Maga, Duane L. Johnson, Gabriella Morini.
Major volatiles in toasted sesame seed oil.
Journal of Food Lipids, 2 (4), (1995), 259-268.

2. Donkeun Park, Joseph A. Maga, Duane L. Johnson, Gabriella Morini.
Major volatiles in toasted canola oil.
Journal of Food Lipids, 2 (4), (1995), 249-258.

1. William J. Spillane, Gabriella Morini, Gordon G. Birch.
Determination of apparent molar volumes (AMV) and capacity factors (Kw) for sweet and non-sweet sulphamates, correlation between AMV values and Corey-Pauling-Kolton volumes and relative sweetness correlations.
Food Chemistry 44, (1992), 337-342.

8.2 Books

Vittorio Sironi, Gabriella Morini (editors)
The declinations of food. Laterza, Roma (2016). ISBN: 9788858123355

8.3 Book chapters

11. Gabriella Morini. "Taste & Health". In The declinations of food, Laterza, Roma (2016), pp. 15-22.

10. Gabriella Morini, Donata Luiselli, Davide Risso, Sergio Tofanelli.
"The taste of Italians". In The Culture of Food, vol. III, The Italy of Food, UTET Grandi Opere, Turin (2015), pp. 365-375.

9. Gabriella Morini.

"To sow the taste". In *Il piacere dell'Orto* (The pleasure of the garden). *Slow Food* (2010), pp. 229-239.

8. Angela Bassoli, Gigliola Borgonovo, Gabriella Morini.

"When chemistry makes senses".

In *Recent Highlights in Flavour Chemistry & Biology*. T. Hofmann, W. Meyerhof, P. Schieberle Eds. Deutsche Forschungsanstalt für Lebensmittelchemie, Garching, Germany (2008), pp. 61-64.

7. Angela Bassoli, Gigliola Borgonovo, Gilberto Busnelli, Gabriella Morini.

"Why should an organic chemist study sweet taste".

In *Sweetness and Sweeteners: Biology, Chemistry and Psychophysics*. ACS Symposium Series, Oxford University Press, (2008), pp. 432-443.

6. Gabriella Morini, Angela Bassoli, Pier Andrea Temussi.

"Multiple receptors or multiple sites? Modelling the human T1R2-T1R3 receptor".

In *Sweetness and Sweeteners: Biology, Chemistry and Psychophysics*. ACS Symposium Series, Oxford University Press, (2008), pp. 147-161.

5. Angela Bassoli, Gigliola Borgonovo, Lucio Merlini, Gabriella Morini.

"A rational design of new intensive sweeteners from natural compounds" in *Flavour and Fragrance Chemistry*, V. Lanzotti and O. Tagliatalata-Scafati Eds., Kluwer Academic Publishers, Dordrecht, Netherlands (2000), pp. 27-36.

4. Gabriella Morini, Joseph A. Maga.

"Properties of extruded rice flour-squash (*Cucurbita Pepo*) blends" in *Food flavors: generation, analysis and process influence*, Elsevier, Amsterdam-Lausanne-New York- Oxford-Shannon-Tokyo, (1995), pp. 549-555.

3. Gabriella Morini, Joseph A. Maga.

"Chestnut (*Castanea Molissima*) flour extrusion" in *Food flavors: generation, analysis and process influence*, Elsevier, Amsterdam-Lausanne-New York- Oxford-Shannon-Tokyo, (1995), pp. 557-562.

2. Gabriella Morini, Joseph A. Maga.

"Changes in the fatty acid composition of roasted and boiled Chinese (*Castanea Molissima*) and Italian (*C. Sativa*) chestnuts grown at the same location" in *Food flavors: generation, analysis and process influence*, Elsevier, Amsterdam-Lausanne-New York- Oxford-Shannon-Tokyo, (1995), pp. 563-568.

1. Gordon G. Birch, Roselina Karim, Atala Lopez Chavez, Gabriella Morini.

"Sweetness, structure and specific volume"

in *Sweet Taste Chemoreception*, Elsevier Applied Science, London-New York, (1993), pp. 129-139.

8.4 Proceeding chapters

4. Gabriella Morini

"The birth of Gastronomic Sciences". In *Proceedings International Congress "Gastronomic Science and Food Museums of the World"*. Osaka (Japan), 6-7 December 2014, Special Issue Bulletin of Social System Studies (2015).

3. Luisa Torri, Gabriella Morini.

"Ability of Italian consumers in recognizing the Umami taste in commercial snacks". In: Third National Congress of the Italian Society of Sensorial Sciences, Silvana Cavella and Rossella di Monaco, CUES (2011), pp. 303-307.

2. Angela Bassoli, Gigliola Borgonovo, Sara Caimi, Gabriella Morini, Leonardo Scaglioni.
"Taste guided analysis of traditional food: identification of bitter principles in cultivated and wild *lampascione*". In Proceedings Second National Congress of the Italian Society of Sensorial Sciences, Erminio Monteleone and Mario Bertuccioli, Firenze University Press (2008), pp. 61-66.

1. Angela Bassoli, Ella Pagliarini, Gigliola Borgonovo, Monica Laureati, Gabriella Morini, Mee Ra Rhyu.

"Korean tastes explained to Italians; an experimental didactic lunch on the concept of *umami* and *kokum*". In Proceedings Second National Congress of the Italian Society of Sensorial Sciences, Erminio Monteleone and Mario Bertuccioli, Firenze University Press (2008), pp. 67-72.

8.5 Patents

2. Inventors: Angela Bassoli, Gigliola Borgonovo, Gilberto Busnelli, Gabriella Morini.

Applicant: University of Milano.

"Use of amide derivatives as taste-modifying agents, flavouring compositions and products containing them". Deposit number: PTC/IB2005/000845.

1. Inventors: Angela Bassoli, Gigliola Borgonovo, Gilberto Busnelli, Gabriella Morini.

Applicant: University of Milano.

"Use of amide derivatives as taste-modifying agents, flavouring compositions and products containing them". Deposit number: MI2005A000674, April 15 2005.

9. Recent Talks and poster

9.1 Recent Invited talks

40. "Umami for the Healthy Eating", Umami International Symposium 2016, Yokohama (Japan), June 5 2016.

39. "Taste for Health", IV Emilia Romagna Regional Congress, Regional Italian Society of Preventive and Social Paediatrics SIPPSS, Piacenza (Italy), April 9 2016.

38. "Umami: an old taste with a new name and applications". International Symposium Korea Society of Food Culture, Seoul, (Korea), November 21 2015.

37. "The wisdom of taste and new foods". CNR for EXPO Research, sustainability and innovation in new foods, EXPO Center Milano (Italy) October 21 2015.

36. "Genetics and the evolution of taste. Why do we need to know them". IX Italian Pediatricians Federation National Congress -FIMP. Roma (Italy), October 1-3 2015.

35. "Taste³: the relevance of taste genetics in human anthropology". 21st Congress Italian Anthropological Association Towards a Next-Generation Anthropology: challenges and synergies, Bologna/Ravenna (Italy) September 3-5, 2015.

34. "Get to know Umami". Milano Umami Summit, EXPO 2015 Japan Week, Milano (Italy), July 10

2015.

33. "The taste of tomorrow: can food preferences change in the short term?". The food of the future: the nourishment of the future between sustainability and new resources. Monza (Italy), May 16 2015.

32. "The birth of Gastronomic Sciences". International Symposium Gastronomic Science and Food Museums of the World, National Museum of Ethnology and Ritsumeikan International Research Center for Gastronomic Science, Osaka (Japan) 6- 7 December 2014.

31. "The taste of tradition for health". Lab EXPO Feltrinelli Foundation Bioactive compounds in traditional diet, Milano (Italy), November 18 2014.

30. "Traditional Diets and Taste Science: the Encyclopedias of Millennial Knowledge and a Modern Tool to read them". International Symposium Traditional Foods: Culture meets Sciences, Korea Society of Food Culture, Seoul, (Korea), November 14 2014

29. "Taste evolution: why for the brain sweet is better than bitter". Neurogastronomy between food pleasure and dietetic disorders. Monza (Italy), May 24 2014.

28. "Taste: food infantilism and addiction". 26th Dietitians National Association National Congress - ANDID, Padova (Italy), May 15-17 2014.

27. "Healthiness, biodiversity and pleasure: different values with the same *taste*". Korea-Italy bilateral Symposium on Traditional food and benefits to human health and spirit, Seoul (Korea) May 1 2014

26. "Taste & Health". XIII National Week for Cancer prevention, Italian League Against Cancer, Alessandria (Italy) March 22 2014.

25. "Umami: an old taste with a new name and applications". IX International Congress of Nutrition Food and Dietetics 2014, Madrid (Spain) March 21 2014.

24. "Italy- Korea & the taste for health". Science Festival, Genova (Italy), October 26 2013.

23. "The taste of global food and health". The Food of the World. Nutrition and health in a multi-ethnic society. Monza (Italy) September 21 2013.

22. "Introduction to Umami Taste" International Union of Nutritional Science IUNS 20th International Congress of Nutrition, Granada (Spain) September 19 2013.

21. "Education and development of taste". Post Specialistic High Formation School, Italian Pediatricians Federation, Capri (Italy) April 11-14 2013.

20. "The development of taste and its influence on toddler nutrition". Post Specialistic High Formation School, Italian Pediatricians Federation, Montecarlo (France) March 7-10 2013.

9.2 Recent congress communications and posters

Maria Piochi, Giorgia Cabrino, Gabriella Morini, Luisa Torri.

"Individual differences in the perception of irritants in food: relationships between olfaction responsiveness and consumers food preferences". 32nd European Federation of Food Science and Technology (EFFoST) International Conference, Nantes (France), November 6-8 2018.

Maddalena Gianni, Marco Antinucci, Stefania Bertoncini, Cristina Giuliani, Donata Luiselli, Davide Risso, Gabriella Morini, Elisabetta Marini, Sergio Tofanelli.

"Association between variants of the TRPV1 gene and body composition in African populations: a case of stabilizing selection?" XXII Congress Italian Anthropological Association (AAI), Monte Porzio Catone, Roma (Italy), September 6-8 2017.

Davide S. Risso, Massimo Mezzavilla, Luca Pagani, Antonietta Robino, Gabriella Morini, Sergio Tofanelli, Maura Carrai, Daniele Campa, Roberto Barale, Fabio Caradonna, Paolo Gasparini, Donata Luiselli, Stephen Wooding, Dennis Drayna

"Global diversity in the TAS2R38 bitter taste receptor: revisiting a classic evolutionary PROposal", American Society of Human Genetics 2015 Meeting, Baltimore, MD, USA, October 6-10 2015.

Abou Khouzam R., Grugni V., Raveane A., Marabelli M., Molinaro V., Polizzi S., Morini G., Semino O., Ranzani GN. Bitter taste receptor polymorphisms and colorectal cancer risk. XII Congress A.I.F.E.G. (Italian Association Familiarity and inheritance of Gastrointestinal Tumors), Varese (Italy), October 16 - 17 2014.