



PUBLICATIONS REPORT UNISG 2020

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The purpose of this report is to illustrate the publications produced by the professors, researchers, research fellows and PhD students of UNISG during the year 2020.

2. Classification of publications

The publications produced by UNISG have been classified into the following eight types:

- **Scopus/WoS index:** articles in journals indexed by the Scopus/Web of Science databases;
- **Articles in class A journals:** articles in journals recognized as class A by ANVUR;
- **International books:** books published by international publishing houses of academic importance of academic relevance (eg. university press);
- **International edited volumes:** edited volumes published by international publishing houses of academic relevance (eg. university press);
- **National books:** books published by national publishing houses of academic relevance;
- **National edited volumes:** edited volumes published by national publishing houses of academic relevance (eg. university press);
- **Chapters in international volumes:** chapters contained in edited volumes or books published by international publishers of academic relevance.
- **Chapters in national volumes:** chapters contained in edited volumes or books published by national publishers of academic relevance.

3. UNISG Professors

3.1. Lorenzo BAIRATI

Year	Type	Bibliographic Reference
2020	Scopus/WoS index	1. Bairati, L. (2020). Legal Culture and Food Culture in Labelling Regulation: An EU/US Comparative Analysis. <i>Global Jurist</i> , Volume 20: Issue 1, 1-12. https://doi.org/10.1515/gj-2019-0055
	Articles in class A journals	2. Bairati, L. (2020). L'evocazione delle DOP e delle IGP tramite segni figurativi. <i>Diritto del Commercio Internazionale</i> , fasc. 4, 1132 – 1144. 3. Bairati, L. (2020). Etichettatura d'origine del latte, qualità oggettiva e qualità percepita. Il caso Lactalis contro Repubblica Francese. <i>Diritto Agroalimentare</i> , 4. Bairati, L., Piochi, M. (2020). Naturalità dei prodotti alimentari e aspettative dei consumatori. Profili comparatistici. <i>Annuario di Diritto Comparato e Studi Legislativi</i> , 257 - 275.
	Chapters in national volumes	5. Bairati, L. (2020), Protezione del consumatore di alimenti e disinformazione per eccesso. In L. Scaffardi, V. Zeno-Zencovich (cur.), <i>Cibo e Diritto. Una prospettiva Comparata</i> (pp. 633 – 647). Roma Tre-Press.

3.3. Antonella CAMPANINI

Year	Type	Bibliographic Reference
2020	Chapters in national volumes	<ol style="list-style-type: none">1. Campanini, A. (2020). Dalle identità alimentari agli scambi, e ritorno: il cibo come fattore d'integrazione. In M.G. Onorati, <i>Cibo per l'inclusione. Pratiche di gastronomia per l'accoglienza</i> (pp. 58-69). Franco Angeli.2. Campanini, A. (2020). Scrivere di cibo per educare al cibo. Qualche riflessione intorno al <i>De honesta voluptate</i> di Platina. In F. Lollini, M. Montanari, <i>Cucina, società e politica. Le arti e il cibo. Modalità ed esempi di un rapporto</i> (pp. 15-19). Bononia University Press.3. Campanini, A. (2020). Il creato come cibo nell'opera scientifica di una Dottoressa della Chiesa. In F. Chiara, <i>Il ventre e il monaco. Costruzione della gastromorale cristiana fra tarda Antichità e Medioevo</i> (pp. 131-143). Carocci.4. Campanini, A. (2020). I banchetti come rituale politico (secoli XV e XVI). In M. Montanari (a cura di), <i>Cucina politica</i> (pp. 29-41). Laterza.

3.4. Roberta CEVASCO

Year	Type	Bibliographic Reference
2020	Chapters in international volumes	1. Bürgi, M., Cevasco, R., Demeter, L., Fescenko, A., Gabellieri, N., Marull Lopez, J., Östlund, L., Šantrůčková, M., Wohlgemuth, T. (2020). Where do we come from? Cultural heritage in forests and forest management. In F. Krumm, A. Schuck, A. Rigling (Eds.), <i>How to balance forestry and biodiversity conservation – A view across Europe</i> (pp. 46-61). European Forest Institute - Birmendorf, Swiss Federal Research Institute WSL.
	Chapters in national volumes	<p>2. Cevasco, R., Guido, M.A., Montanari, C., Moreno, D. (2020). Pratiche pastorali e biodiversità. In N. Gabellieri, V. Pescini, D. Tinterri (a cura di), <i>Sulle tracce dei pastori in Liguria. Eredità storiche e ambientali della transumanza</i> (pp. 33-47). Sagep Editori. ISBN: 978-88-6373-646-5.</p> <p>3. Cevasco, R., Montanari, C., Moreno, D., Pescini, V. (2020). Ascoltare la voce dell'esperienza. In N. Gabellieri, V. Pescini, D. Tinterri (a cura di), <i>Sulle tracce dei pastori in Liguria. Eredità storiche e ambientali della transumanza</i> (pp. 55-62). Sagep Editori. ISBN: 978-88-6373-646-5.</p> <p>4. Cevasco, R., Gabellieri, N., Montanari, C., Moreno, D., Palmero, B., Pescini, V. (2020). Area I - Basso Ponente e Alpi Marittime. In N. Gabellieri, V. Pescini, D. Tinterri (a cura di), <i>Sulle tracce dei pastori in Liguria. Eredità storiche e ambientali della transumanza</i> (pp. 76-83). Sagep Editori. ISBN: 978-88-6373-646-5.</p> <p>5. Cevasco, R., Gabellieri, N., Montanari, C., Moreno, D., Pescini, V., Stagno, A. (2020). Area II - Il Genovesato. In N. Gabellieri, V. Pescini, D. Tinterri (a cura di), <i>Sulle tracce dei pastori in Liguria. Eredità storiche e ambientali della transumanza</i> (pp. 84-93). Sagep Editori. ISBN: 978-88-6373-646-5.</p> <p>6. Cevasco, R., Gabellieri, N., Pescini, V., Stagno, A. (2020). Area III - Cinque Terre e Val di Vara. In N. Gabellieri, V. Pescini, D. Tinterri (a cura di), <i>Sulle tracce dei pastori in Liguria. Eredità storiche e ambientali della transumanza</i> (pp. 94-102). Sagep Editori. ISBN: 978-88-6373-646-5.</p>

3.5. Simone CINOTTO

Year	Type	Bibliographic Reference
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3.6. Paolo CORVO

Year	Type	Bibliographic Reference
2020	Scopus/WoS index	<ol style="list-style-type: none"> 1. Corvo, P., Fontefrancesco, M.F. & Maticena, R. (2020). Eating at Work: The Role of the Lunch-Break and Canteens for Wellbeing at Work in Europe. <i>Social Indicators Research</i>, 150, 1043–1076. https://doi.org/10.1007/s11205-020-02353-4 2. Mattalia, G., Söukand, R., Corvo, P., Pieroni, A. (2020). Dissymmetry at the Border: Wild Food and Medicinal Ethnobotany of Slovenes and Friulians in NE Italy. <i>Economic Botany</i>, 74, 1–14. https://doi.org/10.1007/s12231-020-09488-y 3. Mattalia, G., Corvo, P., & Pieroni, A. (2020). The virtues of being peripheral, recreational, and transnational: local wild food and medicinal plant knowledge in selected remote municipalities of Calabria, Southern Italy. <i>Ethnobotany Research and Applications</i>, 19, 1-20. https://doi.org/10.32859/era.19.38.1-20 4. Mattalia, G., Söukand, R., Corvo, P., Pieroni, A. (2020). Wild food thistle gathering and pastoralism: an inextricable link in the biocultural landscape of Barbagia, Centrale Sardinia, (Italy). <i>Sustainability</i>, 12(12), 5105. https://doi.org/10.3390/su12125105 5. Mattalia, G., Söukand, R., Corvo, P., Pieroni, A. (2020). Blended divergences: local food and medicinal plant uses among Arbëreshë, Occitans, and autochthonous Calabrians living in Calabria, Southern Italy. <i>Plant Biosystems</i> 154 (2020), 615-626. https://doi.org/10.1080/11263504.2019.1651786
	Chapters in international volumes	<ol style="list-style-type: none"> 6. Corvo, P. (2020). The Thought of Zygmunt Bauman as a Key for Introducing a New Social Theory. In M. Nocenzi, A. Sannella (editors), <i>Perspectives for a New Social Theory of Sustainability</i> (pp.35-44). Cham: Springer.
	Articles in class A journals	<ol style="list-style-type: none"> 7. Fontefrancesco, M., Zocchi, D., Corvo, P. (2020). Quanto la multiculturalità appiattisce l'offerta. Dinamiche culturali e sviluppo merceologico alimentare nei mercati della contea di Nakuru, Kenya. <i>Dada Rivista di Antropologia post-globale, speciale n. 1, 2020 Antropologia del cibo</i>, 129-156. ISSN: 2240-0192.
	Chapters in national volumes	<ol style="list-style-type: none"> 8. Corvo, P., Fontefrancesco M. (2020). Narrazioni gastronomiche e scambio interculturale a scuola. In M.G. Onorati (a cura di), <i>CIBO PER L'INCLUSIONE: Pratiche di gastronomia per l'accoglienza</i> (pp. 143-154). Franco Angeli. 9. Corvo, P., Migliavada, R., Zocchi, D. (2020). Il ristorante: trama. Attori e palcoscenico di un'invenzione che ha rivoluzionato il mangiare pubblico. In G. Nuvolati (a cura di), <i>Enciclopedia sociologica dei luoghi</i> (volume 3, pp. 327-346). Ledizioni.

3.7. Franco FASSIO

Year	Type	Bibliographic Reference
2020	Chapters in international volumes	1. Fassio, F. (2020). A website to understand and promote the circular economy for food: Systemic Food Design.it. In S. Massari (Eds), <i>Transdisciplinary case studies on design for food and sustainability</i> (Chapter 4). Woodhead Publishing. ISBN: 9780128178218
	Chapters in national volumes	2. Fassio, F., Minotti, B. (2020). L'economia circolare per nuove politiche alimentari locali: buone pratiche dalla Città di Torino, il progetto RePoPP - Re-design Project of Organic waste in Porta Palazzo market. In E. Dansero, D. Marino, G. Mazzocchi, Y. Nicolarea (a cura di), <i>Lo spazio delle politiche locali del cibo: temi, esperienze e prospettive, collana Atlante del cibo</i> (pp. 301-311). Celid. ISBN 9788867891870

3.8. Michele Antonio FINO

Year	Type	Bibliographic Reference
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3.9. Michele Filippo FONTEFRANCESCO

Year	Type	Bibliographic Reference
2020	Scopus/WoS index	<ol style="list-style-type: none"> 1. Fontefrancesco, M.F., (2020). Traditional festive food and fragile aspirations of development in Italy: the case of agnolotti pasta. <i>Journal of Ethnic Foods</i> 7, 2(2020). https://doi.org/10.1186/s42779-019-0037-z 2. Sõukand, R., Stryamets, N., Fontefrancesco, M.F., Pieroni, A. (2020). The importance of tolerating interstices: Babushka markets in Ukraine and Eastern Europe and their role in maintaining local food knowledge and diversity. <i>Heliyon</i> 6, e03222. https://doi.org/10.1016/j.heliyon.2020.e03222 3. Volpato, G., Fontefrancesco, M.F., Gruppuso, P., Zocchi, D.M., Pieroni, A. (2020). Baby pangolins on my plate: possible lessons to learn from the COVID-19 pandemic. <i>Journal of Ethnobiology and Ethnomedicine</i> 16, 19 (2020). https://doi.org/10.1186/s13002-020-00366-4 4. Corvo, P., Fontefrancesco, M.F. & Matacena, R. (2020). Eating at Work: The Role of the Lunch-Break and Canteens for Wellbeing at Work in Europe. <i>Social Indicators Research</i>, 150, 1043–1076. https://doi.org/10.1007/s11205-020-02353-4 5. Zocchi, D.M., Piochi, M., Cabrino, G., Fontefrancesco, M.F., Torri, L. (2020). Linking producers' and consumers' perceptions in the valorisation of non-timber forest products: An analysis of Ogiek forest honey. <i>Food Research International</i>, Vol. 137, p.109417. https://doi.org/10.1016/j.foodres.2020.109417 6. Payandeh, E., Allahyari, M.S., Fontefrancesco, M.F., Surujlale, J. (2020). Good vs. Fair and Clean: An Analysis of Slow Food Principles Toward Gastronomy Tourism in Northern Iran. <i>Journal of Culinary Science & Technology</i>, 1-20. https://DOI: 10.1080/15428052.2020.1808136 7. Zocchi, D.M., Volpato, G., Chalo, D., Mutiso, P., Fontefrancesco M.F. (2020). Expanding the reach: ethnobotanical knowledge and technological intensification in beekeeping among the Ogiek of the Mau Forest, Kenya. <i>Journal of Ethnobiology Ethnomedicine</i> 16, 57(2020). https://doi.org/10.1186/s13002-020-00409-w 8. Fontefrancesco, M.F., Pieroni, A. (2020). Renegotiating situativity: transformations of local herbal knowledge in a Western Alpine valley during the past 40 years. <i>Journal of Ethnobiology and Ethnomedicine</i> 16, 58. https://doi.org/10.1186/s13002-020-00402-3 9. Fontefrancesco, M.F., Zocchi, D.M., 2020. Indigenous Crops and cultural dynamics in the markets of Nakuru County, Kenya <i>International Journal of Gastronomic Food Science</i>, 100269. https://doi.org/10.1016/j.ijgfs.2020.100269 10. Fontefrancesco, M. (2020). Raise Your Voice: The Multicultural Question and the Birth of Migrant Literature in Italy. <i>Issues in Ethnology and Anthropology</i>, 15 (4), 1141–1152. https://doi.org/https://doi.org/10.21301/eap.v15i4.8. 11. Fontefrancesco, M.F., Zocchi, D.M. (2020). Reviving Traditional Food Knowledge Through Food Festivals. The Case of the Pink Asparagus Festival in Mezzago, Italy. <i>Frontier Sustainability Food System</i>, 4:596028. doi: 10.3389/fsufs.2020.596028 12. Zocchi, D.M., Fontefrancesco, M.F. (2020). Traditional Products and New Developments in the Restaurant Sector in East Africa. The Case Study of Nakuru County, Kenya. <i>Frontier Sustainability Food System</i>, 4:599138. https://doi: 10.3389/fsufs.2020.599138

Articles in class A journals	<p>13. Fontefrancesco, M. (2020), Di malattia, panico e statistiche. <i>Narrare i Gruppi</i>, "Diario della salute pubblica", 1-5.</p> <p>14. Fontefrancesco, M.F., Zocchi, D.M. (2020). Commensalità e capacitazione individuale: un'analisi etnografica del progetto "Tavole Allegre". <i>Narrare i Gruppi</i>, 15 (2), 197-237.</p> <p>15. Fontefrancesco, M. (2020). Sperimentazioni narrative e nuovi filoni di riflessione circa la quarantena e l'epidemia. <i>Narrare i Gruppi</i>, NS "Diario della salute pubblica", 1-5.</p> <p>16. Fontefrancesco M.F. (2020). Dall'epidemia ad un nuovo urbanesimo. <i>Narrare i Gruppi</i>, <i>Diario sulla salute pubblica</i>, 01-05.</p> <p>17. Fontefrancesco, M., Zocchi, D., Corvo, P. (2020). Quanto la multiculturalità appiattisce l'offerta. Dinamiche culturali e sviluppo merceologico alimentare nei mercati della contea di Nakuru, Kenya. <i>Dada Rivista di Antropologia post-globale, speciale n. 1, 2020 Antropologia del cibo</i>, 129-156. ISSN: 2240-0192.</p> <p>18. Fontefrancesco, M., Voza, V. (2020). Viaggio nei gusti delle altre: integrazione e antropologia del cibo a Modena. <i>Dada Rivista di Antropologia post-globale, speciale n. 1, 2020, Antropologia del cibo</i>, 97-128. ISSN: 2240-0192</p> <p>19. Fontefrancesco, M.F. (2020). Encountering Entrepreneurs. An Ethnography of the Construction Business in the North of Italy. Recensione. <i>Narrare i Gruppi</i>, 15 (2), 291-296.</p> <p>20. Fontefrancesco, M.F. (2020). Editoriale. Buone pratiche e nuovi modelli. <i>Narrare i Gruppi</i>, vol. 15, n° 2, pp. 145-150.</p>
International books	<p>21. Fontefrancesco, M. (2020). <i>Food Festivals and Local Development in Italy</i>. London: Palgrave</p>
National books	<p>22. Licari G., Fontefrancesco M. (2020). <i>L'invisibile e la solitudine</i>. Cremona: Edizione GL.</p>
National edited volumes	<p>23. Fontefrancesco, M.F. (2020). Ogni momento è un nuovo inizio - <i>Narrare i Gruppi</i>. Fascicolo 15 n. 2.</p>
Chapters in international volumes	<p>24. Fontefrancesco, M.F. (2020). Breaking the Chain, Mending the Chain: A Decade of Socio-Economic Transformation in the Jewelry District of Valenza, Italy. In F. D'Aloisio, S. Ghezzi, <i>FACING THE CRISIS Ethnographies of Work in Italian Industrial Capitalism</i> (pp. 31-55). Berghahn Books.</p>
Chapters in national volumes	<p>25. Corvo, P., Fontefrancesco M. (2020). Narrazioni gastronomiche e scambio interculturale a scuola. In M.G. Onorati (a cura di), <i>CIBO PER L'INCLUSIONE: Pratiche di gastronomia per l'accoglienza</i> (pp. 143-154). Franco Angeli.</p>

3.10. Paola MIGLIORINI

Year	Type	Bibliographic Reference
2020	Scopus/WoS index	<ol style="list-style-type: none">1. Migliorini, P., Wezel, A., Veromann, E., Strassner, C., Średnicka-Tober, D., Kahl, J., Bügel, S., Briz, T., Kazimierczak, R., Brives, H., Ploeger, A., Gilles, U., Lüder, V., Schleicher-Deis, O., Rastorgueva, N., Tuccillo, F., Talgre, L., Kaart, T., Ismael, D. and Rembialkowska, E. (2020). Students' knowledge and expectations about sustainable food systems in higher education. <i>International Journal of Sustainability in Higher Education</i>, 21(6), 1087–1110. https://doi.org/10.1108/IJSHE-12-2019-03562. Canali, S., Antichi, D., Cristiano, S., Diacono, M., Ferrante, V., Migliorini, P., Riva, F., Trinchera, A., Zanolì, R., Colombo, L. (2020). Levers and Obstacles of Effective Research and Innovation for Organic Food and Farming in Italy. <i>Agronomy</i>, 10, Article 1181. https://doi.org/10.3390/agronomy100811813. Bocci, R., Bussi, B., Petitti M., Franciolini, R., Altavilla, V., Di Luzio, P., Migliorini, P., Spagnolo, S., Floriddia, R., Li Rosi, G., Petacciato, M., Battezzato, V., Albino, A., Faggio, G., Arcostanzo, C., Ceccarelli, S. (2020). Yield, yield stability and farmers preferences of evolutionary populations of bread wheat: a dynamic solution to climate change. <i>European Journal of Agronomy</i>, 121, Article 126156. https://doi.org/10.1016/j.eja.2020.1261564. Migliorini, P., Bärberi, P., Bellon, S., Gaifami, T., Gkisakis, V.D., Peeters, A., Wezel, A., (2020). Controversial topics in agroecology: A European perspective. <i>International Journal of Agriculture and Natural Resources</i>, 47(3), 159-173. http://dx.doi.org/10.7764/ijanr.v47i3.2265

3.11. Gabriella MORINI

Year	Type	Bibliographic Reference
2020	Scopus/WoS index	<ol style="list-style-type: none">1. Piochi, M., Cabrino, G., Morini, G., Torri, L., 2020. Individual differences in the perception of orthonasal irritation induced by food. <i>Appetite</i>, 144, Article 104460. https://doi.org/10.1016/j.appet.2019.1044602. Parma, V., Ohla, K., Veldhuizen, M. G., Niv, M. Y., Kelly, C. E., Bakke, A. J., Cooper, K. W., Bouysset, C., Pirastu, N., Dibattista, M., Kaur, R., Liuzza, M. T., Pepino, M. Y., Schöpf, V., Pereda-Loth, V., Olsson, S. B., Gerkin, R. C., Rohlfs Domínguez, P., Albayay, J., Farruggia, M. C., ... Morini, G., Hayes, J. E. (2020). More Than Smell-COVID-19 Is Associated with Severe Impairment of Smell, Taste, and Chemesthesis. <i>Chemical senses</i>, 45(7), 609–622. https://doi.org/10.1093/chemse/bjaa0413. Risso, D., Drayna, D., Morini, G., (2020). Alteration, Reduction and Taste Loss: Main Causes and Potential Implications on Dietary Habits. <i>Nutrients</i>, 12, 3284. https://doi:10.3390/nu121132844. Gerkin, R. C., (..), Morini, G., (...) et al. (2020). Recent Smell Loss Is the Best Predictor of COVID-19 Among Individuals With Recent Respiratory Symptoms. <i>Chemical Senses</i>, Volume 46, 2021, bjaa081, https://doi.org/10.1093/chemse/bjaa081

3.12. Maria Giovanna ONORATI

Year	Type	Bibliographic Reference
2020	Scopus/WoS index	1. Onorati, M. G., & Giardullo, P. (2020). Social media as taste re-mediators: emerging patterns of food taste on TripAdvisor. <i>Food, Culture & Society</i> , 23(3), 347–365. https://doi.org/10.1080/15528014.2020.1715074
	Chapters in international volumes	2. Onorati, M.G. (2020). Food consumer culture. Emerging patterns of taste for sustainable eating and made-in-Italy food in different countries. In F.D. d'Ovidio, F. Favia, F. Scalerà (eds.). <i>Tourism Management and Development of Territory</i> (pp. 11-21). IARC-USC & ETQA. ISBN: 978-2-931089-00-2
	Chapters in national volumes	3. Onorati, M.G. (2020). Introduzione. In M.G. Onorati (a cura di), <i>CIBO PER L'INCLUSIONE: Pratiche di gastronomia per l'accoglienza</i> (pp. 11-22). Franco Angeli. ISBN: 9788891790583 4. Onorati, M.G. (2020). La gastronomia come campo di empowerment e salvaguardia umana nei processi di resilienza e inclusione sociale dei rifugiati. Proposte per una sociologia della mobilità forzata. In M.G. Onorati (a cura di), <i>CIBO PER L'INCLUSIONE: Pratiche di gastronomia per l'accoglienza</i> (pp. 25-47). Franco Angeli. ISBN: 9788891790583 5. Onorati, M.G. (2020). Ricette di agency. La formazione gastronomica come strumento di empowerment e capacitazione dei rifugiati. La ricerca etnografica nel progetto Food for Inclusion. In M.G. Onorati (a cura di), <i>CIBO PER L'INCLUSIONE: Pratiche di gastronomia per l'accoglienza</i> (pp. 106-128). Franco Angeli. ISBN: 9788891790583
	National edited volumes	6. Onorati, M.G. (2020). <i>CIBO PER L'INCLUSIONE: Pratiche di gastronomia per l'accoglienza</i> . Franco Angeli. ISBN: 9788891790583

3.13. Nicola PERULLO

Year	Type	Bibliographic Reference
2020	Scopus/WoS index	1. Mancioppi E., Perullo N. (2020). Estetica aromatica. Odore, politiche dell'atmosfera e impegno percettivo. <i>Rivista di estetica</i> , 73 (1/2020), LX, 118-135.
		2. Perullo, N. (2020). The experience-with: Steps towards an aesthetics from within some preliminary notes. <i>RETI SAPERI LINGUAGGI-ITALIAN JOURNAL OF COGNITIVE SCIENCES</i> , 7(2), 241–258. doi: 10.12832/99833
	Articles in class A journals	3. Borsato, M., Perullo, N. (2020). Primi lineamenti per una genealogia estetica del dolce. <i>Estetica. studi e ricerche</i> , vol. X – 1/2020, 145-166.
		4. Perullo, N., Iofrida, M. and Fava, G. (2020) Estetica ecologica. Percepire saggio, vivere corrispondente di Nicola Perullo. <i>Aisthesis. Pratiche, linguaggi e saperi dell'estetico</i> , 13(1), 181-192. doi: 10.13128/Aisthesis-11805.
	International books	5. Perullo, N. (2020). <i>Epistemology. Wine as Experience</i> . Columbia University Press. ISBN: 9780231197502
	National books	6. Perullo, N. (2020). <i>Estetica Ecologica</i> . Mimesis Milano. ISBN: 9788857561448
	Chapters in national volumes	7. Perullo, N. (2020). Aptico. In M. Donà, <i>La filosofia del cibo e del vino</i> (pp. 213-220). La nave di Teseo.
		8. Perullo, N. (2020). Leggere con Ingold. Il materiale del pensiero e la sua espressione nel testo scritto. In I. Gorzanelli, A. Borsari, M.E. Formia, <i>A partire da Ingold</i> (pp.14). Mimesis.
		9. Perullo, N. (2020). Cucinare come educazione estetica e politica. In M. Montanari, <i>Cucina politica</i> (pp. 299-314). Laterza.

3.14. Andrea PIERONI

Year	Type	Bibliographic Reference
2020	Scopus/WoS index	<ol style="list-style-type: none"> 1. Söukand, R., Stryamets, N., Fontefrancesco, M.F., Pieroni, A. (2020). The importance of tolerating interstices: Babushka markets in Ukraine and Eastern Europe and their role in maintaining local food knowledge and diversity. <i>Heliyon</i> 6, e03222. https://doi.org/10.1016/j.heliyon.2020.e03222 2. Volpato, G., Fontefrancesco, M.F., Gruppuso, P., Zocchi, D.M., Pieroni, A. (2020). Baby pangolins on my plate: possible lessons to learn from the COVID-19 pandemic. <i>Journal of Ethnobiology and Ethnomedicine</i> 16, 19 (2020). https://doi.org/10.1186/s13002-020-00366-4 3. Aziz, M.A., Khan, A.H. & Pieroni, A. Ethnoveterinary plants of Pakistan: a review. <i>Journal of Ethnobiology and Ethnomedicine</i> 16, 25 (2020). https://doi.org/10.1186/s13002-020-00369-1 4. Aziz, M. A., Abbasi, A. M., Ullah, Z., & Pieroni, A. (2020). Shared but Threatened: The Heritage of Wild Food Plant Gathering among Different Linguistic and Religious Groups in the Ishkoman and Yasin Valleys, North Pakistan. <i>Foods (Basel, Switzerland)</i>, 9(5), 601. https://doi.org/10.3390/foods9050601 5. Kalle, R., Söukand, R., & Pieroni, A. (2020). Devil Is in the Details: Use of Wild Food Plants in Historical Võromaa and Setomaa, Present-Day Estonia. <i>Foods</i>, 9(5), 570. https://doi.org/10.3390/foods9050570 6. Mattalia, G., Söukand, R., Corvo, P., Pieroni, A. (2020). Dissymmetry at the Border: Wild Food and Medicinal Ethnobotany of Slovenes and Friulians in NE Italy. <i>Economic Botany</i>, 74, 1–14. https://doi.org/10.1007/s12231-020-09488-y 7. Mattalia, G., Corvo, P., & Pieroni, A. (2020). The virtues of being peripheral, recreational, and transnational: local wild food and medicinal plant knowledge in selected remote municipalities of Calabria, Southern Italy. <i>Ethnobotany Research and Applications</i>, 19, 1-20. https://doi.org/10.32859/era.19.38.1-20 8. Mattalia, G., Söukand, R., Corvo, P., Pieroni, A. (2020). Wild food thistle gathering and pastoralism: an inextricable link in the biocultural landscape of Barbagia, Centrale Sardinia, (Italy). <i>Sustainability</i>, 12(12), 5105. https://doi.org/10.3390/su12125105. 9. Vandebroek, I., Pieroni, A., Stepp, J.R., Hanazaki, N., Ladio, A., Alves, R.R.N., Picking, D., Delgoda, R., Maroyi, A., van Andel, T., Quave, C.L., Paniagua-Zambrana, N.Y., Bussmann, R.W., Odonne, G., Abbasi, A.M., Albuquerque, U.P., Baker, J., Kutz, S., Timsina, S., Shigeta, M., Oliveira, T.P.R., Hurrell, J.A., Arenas, P.M., Puentes, J.P., Hugé, J., Yeşil, Y., Pierre, L.J., Olango, T.M., Dahdouh-Guebas, F. (2020). Reshaping the future of ethnobiology research after the COVID-19 pandemic. <i>Nature Plants</i>, 6, 723-730. https://doi.org/10.1038/s41477-020-0691-6 10. Abbas, W., Hussain, Wajid, Hussain, Wahid, Badshah, L., Hussain, K., Pieroni, A. (2020). Traditional wild vegetables gathered by four religious groups in Kurram District, Khyber Pakhtunkhwa, North-West Pakistan. <i>Genetic Resources and Crop Evolution</i>, 67, 1521–1536. doi:10.1007/s10722-020-00926-3 11. Mattalia, G., Stryamets, N., Pieroni, A. et al. (2020). Knowledge transmission patterns at the border: ethnobotany of Hutsuls living in the Carpathian Mountains of Bukovina (SW Ukraine and NE Romania). <i>Journal of Ethnobiology and Ethnomedicine</i> 16, 41. https://doi.org/10.1186/s13002-020-00391-3

12. Fontefrancesco, M.F., Pieroni, A. (2020). Renegotiating situativity: transformations of local herbal knowledge in a Western Alpine valley during the past 40 years. *Journal of Ethnobiology and Ethnomedicine* 16, 58. <https://doi.org/10.1186/s13002-020-00402-3>
 13. Pieroni, A., Vandebroek, I., Prakofjewa, J., Bussmann, R.W., Paniagua-Zambrana, N.Y., Alfred Maroyi, A., Torri, L., Zocchi, D.M., Dam, A.T.K., Khan, S.M., Ahmad, H., Yeşil, Y., Huişh, R., Pardo-de-Santayana, M., Mocan, A., Hu, X., Boscolo, O., Söukand, R. (2020). Taming the pandemic? The importance of homemade plant-based foods and beverages as community responses to COVID-19. *Journal of Ethnobiology and Ethnomedicine*, 16, 75. <https://doi.org/10.1186/s13002-020-00426-9>
 14. Aziz, M.A., Ullah, Z., Pieroni, A. (2020). Wild food plants gathering among Kalasha, Yidgha, Nuristani and Khowar speakers in Chitral, NW Pakistan. *Sustainability* 12 (2020), 9176. <https://doi.org/10.3390/su12219176>
 15. Simanova, A., Prüse, B., Kalle, R., Kochalski, S., Prakofjewa, J., Mežaka, I., Pieroni, A., Krüzkopa, S., Holsta, I., Söukand, R. (2020). Medicinal plant use at the beginning of the 21st century among the religious minority in Latgale Region, Latvia. *Ethnobotany Research & Applications* 20, 21. <https://doi.org/10.32859/era.20.21.1-31>
 16. Mattalia, G., Söukand, R., Corvo, P., Pieroni, A. (2020). Blended divergences: local food and medicinal plant uses among Arbëreshë, Occitans, and autochthonous Calabrians living in Calabria, Southern Italy. *Plant Biosystems* 154 (2020), 615-626. <https://doi.org/10.1080/11263504.2019.1651786>
 17. Abdullah, Khan, S.M. Pieroni, A., ul Haq, Z., Ahmad, Z. (2020). Mazri (*Nannorrhops ritchiana* (Griff) Aitch.): a remarkable source of manufacturing traditional handicrafts, goods and utensils in Pakistan. *Journal of Ethnobiology and Ethnomedicine* 16 (2020), 45. <https://doi.org/10.1186/s13002-020-00394-0>
 18. Mustafa, B., Hajdari, A., Pulaj, B., Quave, C.L., Pieroni, A. (2020). Medical and food ethnobotany among Albanians and Serbs living in the Shtërpçë/Štrpçe area, South Kosovo. *Journal of Herbal Medicine* 22 (2020) 100344. doi: 10.1016/j.hermed.2020.100344
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3.15. Maria PIOCHI

Year	Type	Bibliographic Reference
2020	Scopus/WoS index	<ol style="list-style-type: none"> 1. Piochi, M., Cabrino, G., Morini, G., Torri, L. (2020). Individual differences in the perception of orthonasal irritation induced by food. <i>Appetite</i>, 144, Article 104460. https://doi.org/10.1016/j.appet.2019.104460 2. Antonini, E., Torri, L., Piochi, M., Cabrino, G., Melia, M.A., De Bellis, R. (2020). Nutritional, antioxidant and sensory properties of functional beef burgers formulated with the addition of chia seeds and goji puree, before and after in vitro digestion. <i>Meat Science</i>, 161, 108021. https://doi.org/10.1016/j.meatsci.2019.108021 3. Cichelli, A., Cerretani, L., Di Lecce, G., Piochi, M. (2020). Exploring harmony in extra virgin olive oils and vegetables pairings. <i>Grasas y Aceites</i>, 71 (2), e353. https://doi.org/10.3989/gya.0117191 4. Zocchi, D.M., Piochi, M., Cabrino, G., Fontefrancesco, M.F., Torri, L. (2020). Linking producers' and consumers' perceptions in the valorisation of non-timber forest products: An analysis of Ogiek forest honey. <i>Food Research International</i>, Vol. 137, p. 109417. https://doi.org/10.1016/j.foodres.2020.109417 5. Di Lecce, G., Piochi, M., Pacetti, D., Frega, N., Bartolucci, E., Scortichini, S., Fiorini, D. (2020). Eleven monovarietal extra virgin olive oils from olives grown and processed under the same conditions: effect of the cultivar on the chemical composition and sensory traits. <i>Foods</i>, 9(7), 904. https://doi.org/10.3390/foods9070904
	Articles in class A journals	<ol style="list-style-type: none"> 6. Bairati, L., Piochi, M. (2020). Naturalità dei prodotti alimentari e aspettative dei consumatori. Profili comparatistici. <i>Annuario di Diritto Comparato e Studi Legislativi</i>, 257 - 275.

3.16. Gabriele PROGLIO

Year	Type	Bibliographic Reference
2020	International books	1. Proglione, G. (2020). <i>The Horn of Africa Diaspora in Italy. An Oral History</i> . Palgrave, New York-London 2020 *
	National books	2. Proglione, G. (2020). <i>Bucare il confine. Storie dalla frontiera di Ventimiglia</i> . Mondadori. *
	International edited volumes	3. Passerini, L., Proglione, G., Trakilovic, M. (2020). <i>The Mobility of Memory Across European Borders. Migrations and Diasporas in Europe and Beyond</i> . Berghahn, New York. *
	Chapters in international volumes	4. Proglione, G. (2020). <i>Conceptualizing Diasporic Memory. Temporalities and the Geography of Emotions in Eritreans' Oral Tales</i> . In L. Passerini, G. Proglione and M. Trakilovic, <i>The Mobility of Memory Across European Borders. Migrations and Diasporas in Europe and Beyond</i> . Berghahn, New York. *

3.17. Donatella SACCONI

Year	Type	Bibliographic Reference
2020	Scopus/WoS index	5. Saccone, D. (2020). Who gains from economic freedom? A panel analysis on decile income shares. <i>Applied Economic Letters</i> , 0, 1–4. https://doi:10.1080/13504851.2020.1770187
	Chapters in international volumes	6. Saccone, D., Deaglio M. (2020). Poverty, emergence, boom and affluence: a new classification of economies. In <i>Economia Politica: Journal of Analytical and Institutional Economics</i> (vol. 37(1) pp. 267-306). Springer; Fondazione Edison. https://DOI: 10.1007/s40888-019-00166-4

3.18. Luisa TORRI

Year	Type	Bibliographic Reference
2020	Scopus/WoS index	<ol style="list-style-type: none"> 1. Torri, L., Tuccillo, F., Bonelli, S., Piraino, S., Leone, A. (2020). The attitudes of Italian consumers towards jellyfish as novel food. <i>Food Quality and Preference</i>, 79, 103782. https://doi.org/10.1016/j.foodqual.2019.103782 2. Piochi, M., Cabrino, G., Morini, G., Torri, L., 2020. Individual differences in the perception of orthonasal irritation induced by food. <i>Appetite</i>, 144, Article 104460. https://doi.org/10.1016/j.appet.2019.104460 3. Vafaei M., Naseri M., Abedi E., Imani A., Babaei S.S., Torri L. (2020). Principal Component Analysis of Time Related Changes of Some Essential Mineral Contents of Canned Silver Carp (<i>Hypophthalmichthys molitrix</i>) in Different Filling Media. <i>Biological Trace Element Research</i>, 193, 261-270. https://DOI: 10.1007/s12011-019-01707-5. 4. Antonini, E., Torri, L., Piochi, M., Cabrino, G., Melia, M.A., De Bellis, R. (2020). Nutritional, antioxidant and sensory properties of functional beef burgers formulated with the addition of chia seeds and goji puree, before and after in vitro digestion. <i>Meat Science</i>, 161, 108021. https://doi.org/10.1016/j.meatsci.2019.108021 5. Spinelli, S., Dinnella, C., Tesini, F., Bendini, A., Braghieri, A., Proserpio, C., Torri, L., Miele, N., Aprea, E., Mazzaglia, A. Gallina Toschi, T., Monteleone, E. (2020). Gender differences in fat-rich meat choice: influence of personality and attitudes. <i>Nutrients</i>, Vol. 12, p. 1374. https://DOI: 10.3390/nu12051374 6. Turki, M., Barbosa Pereira, L., Bertolino, M., Essaidi, H., Ghirardello, D., Torri, L., Bouzouita, N., Zeppa, G. (2020). Physico-chemical characterisation of Tunisian Canary palm (<i>Phoenix canariensis</i> Hort. Ex Chabaud) dates and evaluation of their addition in biscuits. <i>Foods</i>, 9, 695. https://doi:10.3390/foods9060. 7. Zocchi, D.M., Piochi, M., Cabrino, G., Fontefrancesco, M.F., Torri, L. (2020). Linking producers' and consumers' perceptions in the valorisation of non-timber forest products: An analysis of Ogiek forest honey. <i>Food Research International</i>, Vol. 137, p.109417. https://doi.org/10.1016/j.foodres.2020.109417 8. Predieri, S., Sinesio, F., Monteleone, E., Spinelli S., Cianciabella, M., Daniele, G.M., Dinnella, C. Gasperi, F., Endrizzi I., Torri, L., Gallina, Toschi, T., Bendini, A., Pagliarini, E., Cattaneo, C., Di Monaco, R., Vitaglione, P., Condelli, N., Laureati, M. (2020). Gender, Age, Geographical Area, and Food Neophobia and Their Relationships with the Adherence to the Mediterranean Diet: New Insights from a Large Population Cross-Sectional Study. <i>Nutrients</i>, 12; p. 1778. https://doi:10.3390/nu12051374. 9. Pakfetrat, S., Amiri, S., Radi, M., Abedi, E., Torri, L. (2020). The influence of green tea extract as the steeping solution on nutritional and microbial characteristics of germinated wheat. <i>Food Chemistry</i> 127288. https://doi.org/10.1016/j.foodchem.2020.127288 10. Tuccillo, F., Marino, M.G., Torri, L. (2020). Italian consumers' attitudes towards entomophagy: Influence of human factors and properties of insects and insect-based food. <i>Food Research International</i>, Vol. 137, p.109619. https://doi.org/10.1016/j.foodres.2020.109619 11. Abedi, E., Roohi, R., Hashemi, S.M.B., Torri, L. (2020). Horn ultrasonic-assisted bleaching of vegetable oils with various viscosities as a green process: Computational fluid dynamics simulation of process. <i>Industrial Crops and Products</i>, Vol.156 p.112845. https://doi.org/10.1016/j.indcrop.2020.112845

**2020 Scopus/WoS
index**

12. Pieroni, A., Vandebroek, I., Prakofjewa, J., Bussmann, R.W., Paniagua-Zambrana, N.Y., Alfred Maroyi, A., Torri, L., Zocchi, D.M., Dam, A.T.K., Khan, S.M., Ahmad, H., Yeşil, Y., Huish, R., Pardo-de-Santayana, M., Mocan, A., Hu, X., Boscolo, O., Söukand, R. (2020). Taming the pandemic? The importance of homemade plant-based foods and beverages as community responses to COVID-19. *Journal of Ethnobiology and Ethnomedicine*, 16, 75. <https://doi.org/10.1186/s13002-020-00426-9>
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4.UNISG Research Fellows

4.1. Paolo GRUPPUSO

Year	Type	Bibliographic Reference
2020	Scopus/WoS index	<ol style="list-style-type: none">1. Volpato, G., Fontefrancesco, M.F., Gruppuso, P., Zocchi, D.M., Pieroni, A. (2020). Baby pangolins on my plate: possible lessons to learn from the COVID-19 pandemic. <i>Journal of Ethnobiology and Ethnomedicine</i> 16, 19 (2020). https://doi.org/10.1186/s13002-020-00366-42. Gruppuso, P. (2020). Nature as a constellation of activities: movement, rhythm and perception in an Italian national park. <i>Social Anthropology</i>, 28: 629-645. https://doi.org/10.1111/1469-8676.127833. Gruppuso, P., Whitehouse, A. (2020). Exploring taskscapes: an introduction. <i>Social Anthropology</i>, 28: 588-597. https://doi.org/10.1111/1469-8676.12789

4.2. Natalia RASTORGUEVA

Year	Type	Bibliographic Reference
2020	Scopus/WoS index	1. Migliorini, P., Wezel, A., Veromann, E., Strassner, C., Średnicka-Tober, D., Kahl, J., Bügel, S., Briz, T., Kazimierczak, R., Brives, H., Ploeger, A., Gilles, U., Lüder, V., Schleicher-Deis, O., Rastorgueva, N., Tuccillo, F., Talgre, L., Kaart, T., Ismael, D. and Rembialkowska, E. (2020). Students' knowledge and expectations about sustainable food systems in higher education. <i>International Journal of Sustainability in Higher Education</i> , 21(6), 1087–1110. https://doi.org/10.1108/IJSHE-12-2019-0356

4.3. Raivo KALLE

Year	Type	Bibliographic Reference
2020	Scopus/WoS index	<ol style="list-style-type: none"> 1. Kalle, R., Sõukand, R., & Pieroni, A. (2020). Devil Is in the Details: Use of Wild Food Plants in Historical Võromaa and Setomaa, Present-Day Estonia. <i>Foods</i>, 9(5), 570. https://doi.org/10.3390/foods9050570 2. Kalle, R., Belichenko, O., Kuznetsova, N., Kolosova, V., Prakofjewa, J., Stryamets, N., Mattalia, G., Šarka, P., Simanova, A., Prüse, B., Mežaka, I. & Sõukand, R. (2020). Gaining momentum: Popularization of <i>Epilobium angustifolium</i> as food and recreational tea on the Eastern edge of Europe. <i>Appetite</i>, 104638. https://doi.org/10.1016/j.appet.2020.104638 3. Sõukand, R., Mattalia, G., Kolosova, V., Stryamets, N., Prakofjewa, J., Belichenko, O., Kuznetsova, N., Minuzzi, S., Keedus, L., Prüse, B., Simanova, A., Ippolitova, A. & Kalle, R. (2020). Inventing a herbal tradition: The complex roots of the current popularity of <i>Epilobium angustifolium</i> in Eastern Europe. <i>Journal of Ethnopharmacology</i>, 247, 112254. https://doi.org/10.1016/j.jep.2019.112254 4. Simanova, A., Pruse, B., Kalle, R., Kochalski, S., Prakofjewa, J., Mežaka, I., Pieroni, A., Krůzkopa, S., Holsta, I. & Sõukand, R. (2020). Medicinal plant use at the beginning of the 21st century among the religious minority in Latgale Region, Latvia. <i>Ethnobotany Research and Applications</i>, 20, 1-31. http://dx.doi.org/10.32859/era.20.21.1-31 5. Prakofjewa, J., Kalle, R., Belichenko, O., Kolosova, V. & Sõukand, R. (2020). Re-written narrative: transformation of the image of Ivančaj in EasternEurope. <i>Helijon</i>, 6(8), e04632. https://doi.org/10.1016/j.helijon.2020.e04632
	Chapters in international volumes	<ol style="list-style-type: none"> 6. Kalle, R., Kass, M. (2020). Local Practice of Cattle Farming and Ethnoveterinary Medicine in Estonia: Case Study of Saaremaa and Muhumaa. In: L. McGaw, M. Abdalla (eds), <i>Ethnoveterinary Medicine</i> (pp. 345-374). Springer, Cham. https://doi.org/10.1007/978-3-030-32270-0_15
	Chapters in national volumes	<ol style="list-style-type: none"> 7. Kalle, R. & Sande, H. (2020). Kirikupaju, urvapaju: Kahe pajuliigi keeruline teekond pühadepuudeks. <i>Akadeemia</i>, 7, 1216–1237.

4.4. Gabriele VOLPATO

Year	Type	Bibliographic Reference
2020	Scopus/WoS index	<ol style="list-style-type: none">1. Volpato, G., Fontefrancesco, M.F., Gruppuso, P., Zocchi, D.M., Pieroni, A. (2020). Baby pangolins on my plate: possible lessons to learn from the COVID-19 pandemic. <i>Journal of Ethnobiology and Ethnomedicine</i> 16, 19(2020). https://doi.org/10.1186/s13002-020-00366-42. Zocchi, D.M., Volpato, G., Chalo, D., Mutiso, P., Fontefrancesco M.F. (2020). Expanding the reach: ethnobotanical knowledge and technological intensification in beekeeping among the Ogiek of the Mau Forest, Kenya. <i>Journal of Ethnobiology and Ethnomedicine</i> 16, 57(2020). https://doi.org/10.1186/s13002-020-00409-w

5.PhD Students

5.1. Muhammad Abdul AZIZ

Year	Type	Bibliographic Reference
2020	Scopus/WoS index	<ol style="list-style-type: none">1. Aziz, M.A., Khan, A.H. & Pieroni, A. (2020). Ethnoveterinary plants of Pakistan: a review. <i>Journal of Ethnobiology and Ethnomedicine</i> 16, 25 (2020). https://doi.org/10.1186/s13002-020-00369-12. Aziz, M. A., Abbasi, A. M., Ullah, Z., & Pieroni, A. (2020). Shared but Threatened: The Heritage of Wild Food Plant Gathering among Different Linguistic and Religious Groups in the Ishkoman and Yasin Valleys, North Pakistan. <i>Foods (Basel, Switzerland)</i>, 9(5), 601. https://doi.org/10.3390/foods90506013. Aziz, M.A., Ullah, Z., Pieroni, A. (2020). Wild food plants gathering among Kalasha, Yidgha, Nuristani and Khovar speakers in Chitral, NW Pakistan. <i>Sustainability</i> 12 (2020), 9176. https://doi.org/10.3390/su12219176

5.2. Maddalena BORSATO

Year	Type	Bibliographic Reference
2020	Articles in class A journals	1. Borsato, M., Perullo, N. (2020). Primi lineamenti per una genealogia estetica del dolce. <i>Estetica. studi e ricerche</i> , vol. X – 1/2020, pp. 145-166.
	Chapters in national volumes	2. Borsato M. (2020). Il gusto come senso estetico-politico. In M. Montanari, <i>Cucina politica</i> (pp.270-283). Laterza.

5.3. Ashley Thuthao Keng DAM

Year	Type	Bibliographic Reference
2020	Scopus/WoS index	1. Pieroni, A., Vandebroek, I., Prakofjewa, J., Bussmann, R.W., Paniagua-Zambrana, N.Y., Alfred Maroyi, A., Torri, L., Zocchi, D.M., Dam, A.T.K., Khan, S.M., Ahmad, H., Yeşil, Y., Huish, R., Pardo-de-Santayana, M., Mocan, A., Hu, X., Boscolo, O., Söukand, R. (2020). Taming the pandemic? The importance of homemade plant-based foods and beverages as community responses to COVID-19. <i>Journal of Ethnobiology and Ethnomedicine</i> , 16, 75. https://doi.org/10.1186/s13002-020-00426-9

5.4. Elena MANCIOPPI

Year	Type	Bibliographic Reference
2020	Scopus/WoS index	1. Mancioffi E., Perullo N. (2020). Estetica aromatica. Odore, politiche dell'atmosfera e impegno percettivo. <i>Rivista di estetica</i> , 73 (1/2020), LX, 118-135.
	Chapters in national volumes	2. Mancioffi E. (2020). L'olfatto come percezione estetico-politica. In M. Montanari, <i>Cucina politica</i> (pp.284-298). Laterza.

5.5. Riccardo MIGLIAVADA

Year	Type	Bibliographic Reference
2020	Articles in class A journals	1. Migliavada R. (2020). Dal mito della Razionalità ad un approccio Ecologico. <i>Narrare i Gruppi, Diario sulla salute pubblica</i> , 01-06.
	Chapters in national volumes	2. Corvo, P., Migliavada, R., Zocchi, D. (2020). Il ristorante: trama. Attori e palcoscenico di un'invenzione che ha rivoluzionato il mangiare pubblico. In G. Nuvolati (a cura di), <i>Enciclopedia sociologica dei luoghi</i> (volume 3, pp. 327-346). Ledizioni.

5.6. Dauro Mattia ZOCCHI

Year	Type	Bibliographic Reference
2020	Scopus/WoS index	<ol style="list-style-type: none"> 1. Volpato, G., Fontefrancesco, M.F., Gruppuso, P., Zocchi, D.M., Pieroni, A. (2020). Baby pangolins on my plate: possible lessons to learn from the COVID-19 pandemic. <i>Journal of Ethnobiology and Ethnomedicine</i> 16, 19(2020). https://doi.org/10.1186/s13002-020-00366-4 2. Zocchi, D.M., Piochi, M., Cabrino, G., Fontefrancesco, M.F., Torri, L. (2020). Linking producers' and consumers' perceptions in the valorisation of non-timber forest products: An analysis of Ogiek forest honey. <i>Food Research International</i>, Vol. 137, p.109417. https://doi.org/10.1016/j.foodres.2020.109417 3. Zocchi, D.M., Volpato, G., Chalo, D., Mutiso, P., Fontefrancesco M.F. (2020). Expanding the reach: ethnobotanical knowledge and technological intensification in beekeeping among the Ogiek of the Mau Forest, Kenya. <i>Journal of Ethnobiology Ethnomedicine</i> 16, 57(2020). https://doi.org/10.1186/s13002-020-00409-w 4. Fontefrancesco, M.F., Zocchi, D.M. (2020). Indigenous Crops and cultural dynamics in the markets of Nakuru County, Kenya. <i>International Journal of Gastronomic Food Science</i>, 100269. https://doi.org/10.1016/j.ijgfs.2020.100269 5. Pieroni, A., Vandebroek, I., Prakofjewa, J., Bussmann, R.W., Paniagua-Zambrana, N.Y., Alfred Maroyi, A., Torri, L., Zocchi, D.M., Dam, A.T.K., Khan, S.M., Ahmad, H., Yeşil, Y., Huish, R., Pardo-de-Santayana, M., Mocan, A., Hu, X., Boscolo, O., Sõukand, R. (2020). Taming the pandemic? The importance of homemade plant-based foods and beverages as community responses to COVID-19. <i>Journal of Ethnobiology and Ethnomedicine</i>, 16, 75. https://doi.org/10.1186/s13002-020-00426-9 6. Fontefrancesco, M.F., Zocchi, D.M. (2020). Reviving Traditional Food Knowledge Through Food Festivals. The Case of the Pink Asparagus Festival in Mezzago, Italy. <i>Frontier Sustainability Food System</i>, 4:596028. doi: 10.3389/fsufs.2020.596028 7. Zocchi, D.M., Fontefrancesco, M.F. (2020). Traditional Products and New Developments in the Restaurant Sector in East Africa. The Case Study of Nakuru County, Kenya. <i>Frontier Sustainability Food System</i>, 4:599138. https://doi: 10.3389/fsufs.2020.599138
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