



PUBLICATIONS REPORT UNISG 2021

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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 2021.

1. Classification of publications

The publications produced by UNISG have been classified into the following nine 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.
- **Articles in prestigious international scientific journals not indexed:** articles in prestigious international scientific journals (with international editorial board) not WoS / Scopus / FasciaA;
- **Chapters in national volumes:** chapters contained in edited volumes or books published by national publishers of academic relevance.

2. UNISG Professors

2.1. Lorenzo BAIRATI

Year	Type	Bibliographic Reference
2021	Articles in class A journals	1. Bairati, L. (2021). Etichettatura d'origine del latte, qualità oggettiva e qualità percepita. Il caso Lactalis contro Repubblica Francese. <i>Diritto Agroalimentare</i> , 1, 175-185.
	Chapters in international volumes	2. Bairati, L. (2021). Narratives of Quality in European Food Governance And Beyond. In <i>Symposium: Made in Italy – Florida International University College of Law</i> (Miami, Florida, 2020). 14 FIU L. Rev. 457 (2021).

2.3. Antonella CAMPANINI

Year	Type	Bibliographic Reference
2021	National books	1. Campanini, A. (2021). I volti della cucina. <i>Dispute antiche e moderne tra arte e natura</i> . Roma, Carocci.
	Chapters in international volumes	2. Campanini, A. (2021). Le bon gouvernement du marché urbain et de la table princière. In F. Quellier, <i>Histoire de l'alimentation. De la Préhistoire à nos jours</i> (pp. 529-549). Paris, Belin. 3. Campanini, A. (2021). Écrire et faire la cuisine dans l'Occident médiéval. In F. Quellier, <i>Histoire de l'alimentation. De la Préhistoire à nos jours</i> (pp. 507-527). Paris, Belin. 4. Campanini, A. (2021). Manières de consommer en Occident. In F. Quellier, <i>Histoire de l'alimentation. De la Préhistoire à nos jours</i> (pp. 551-571). Paris, Belin. 5. Campanini, A. (2021). Clio aux fourneaux... du bas Moyen Âge. In F. Quellier, <i>Histoire de l'alimentation. De la Préhistoire à nos jours</i> (pp. 572-575). Paris, Belin.
	Chapters in national volumes	6. Campanini, A. (2021). Lettori di ricette tra Medioevo e Rinascimento. In T. Lazzari, F. Pucci Donati (a cura di), <i>A banchetto con gli amici: scritti per Massimo Montanari</i> (pp. 387-396). Roma, Viella.

2.4. Roberta CEVASCO

Year	Type	Bibliographic Reference
2021	National edited volumes	1. Cevasco, R., Gemignani, C.A., Poli, D., Rossi, L. (a cura di) (2021). <i>Il pensiero critico fra geografia e scienza del territorio</i> . Collana Territori, 33, Florence University Press. DOI: 10.36253/978-88-5518-322-2.
		2. Cevasco, R., Montanari, C., Moreno, D., Panetta, A., Pescini, V., Stagno, A.M. (2021). A historical context for rural landscapes: the contribution of Environmental Resources Archaeology (ERA) (NW ITALY). In (J.-A. Quiros Castillo Ed.) <i>People and Agrarian Landscapes. Approaches and methods for an Archaeology of Peasantry in the Western Mediterranean</i> (pp.).
	Chapters in international volumes	3. Cevasco, R., Moreno, D., Watkins, C. (2021). Historical ecology and the history of ‘individual landscapes’: Oliver Rackham’s field visits to Liguria (NW Italy). In Ian D. Rotherham and Jennifer Moody (eds.), <i>Countryside History: Collected essays in honour of the late Professor Oliver Rackham</i> (pp.). Pelagic Publishing.
		4. Cevasco, R., Moreno, D. (2021). Sulla geograficità della ecologia storica: contributi di Massimo Quaini. In R. Cevasco, C.A. Gemignani, D. Poli, L., Rossi L. (a cura di), <i>Il pensiero critico fra geografia e scienza del territorio</i> (pp. 245-258). Florence University Press. DOI: 10.36253/978-88-5518-322-2.17
	Chapters in national volumes	5. Cevasco, R., Gemignani, C.A., Poli, D., Rossi, L. (2021). Premessa. In: R. Cevasco, C.A. Gemignani, D. Poli, L. Rossi (a cura di), <i>Il pensiero critico fra geografia e scienza del territorio</i> (pp. 11-16). Firenze: Florence University Press

2.5. Simone CINOTTO

Year	Type	Bibliographic Reference
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2.6. Paolo CORVO

Year	Type	Bibliographic Reference
2021	Scopus/WoS index	1. Mattalia, G., Sökand, R., Corvo, P., Pieroni, A. (2021). We became rich and we lost everything: Ethnobotany of remote mountain villages of Abruzzo and Molise, Central Italy. <i>Human Ecology</i> , 49 (2021), 217–224. https://doi.org/10.1007/s10745-020-00209-6
		2. Zocchi, D.M.; Fontefrancesco, M.F.; Corvo, P.; Pieroni, A. (2021). Recognising, Safeguarding, and Promoting Food Heritage: Challenges and Prospects for the Future of Sustainable Food Systems. <i>Sustainability</i> 2021, 13, 9510. https://doi.org/10.3390/su13179510
	National edited volumes	3. Corvo P., Fontefrancesco M.F. (a cura di) (2021). <i>Il cibo nel futuro</i> . Milano: Carocci Editore.
	Chapters in national volumes	4. Corvo, P., Fontefrancesco, M.F. (2021). Introduzione. In P. Corvo & M.F. Fontefrancesco (a cura di), <i>Il cibo nel futuro</i> (pp. 16-11). Milano: Carocci Editore.
		5. Fontefrancesco, M.F., Cionchi, E., Corvo, P. (2021). E-grocery tra futuro e contingenza. In P. Corvo & M.F. Fontefrancesco (a cura di), <i>Il cibo nel futuro</i> (pp. 95-105). Milano: Carocci Editore.
		6. Corvo, P., Bichi, R. (2021). I consumi alimentari: che cosa cambia nella pandemia? In Istituto Giuseppe Toniolo, <i>La condizione giovanile in Italia</i> (pp. 273-292). Il Mulino, Bologna.
		7. Corvo, P., Tesauro, F. (2021). Gusto e società nell'eclittismo sociologico. In R. Cipriani, R. Memoli, <i>La sociologia eclettica di Costantino Cipolla</i> (pp.262-269). FrancoAngeli, Milano.

2.7. Franco FASSIO

Year	Type	Bibliographic Reference
2021	Articles in class A journals	1. Fassio, F. (2021). The 3 C's of the Circular Economy for Food. A conceptual framework for circular design in the food system. Diid Disegno Industriale - Industrial Design, numero 73 Theoria, Poiesis, Praxis. ISSN 1594-8528

2.8. Michele Antonio FINO

Year	Type	Bibliographic Reference
2021	National books	1. Fino, M.A., Cecconi, A.C. (2021). Gastronazionalismo. IDEE. Gallarate (VA): People, ISBN: 9791280105776

2.9. Michele Filippo FONTEFRANCESCO

Year	Type	Bibliographic Reference
2021	Scopus/WoS index	<ol style="list-style-type: none"> 1. Manduzai, A.K., Abbasi, A.M., Khan, S.M., Abdullah, A., Prakofjewa, J., Amini, M.H., Amjad, M.S., Cianfaglione, K., Fontefrancesco, M.F., Soukand, R., Pieroni, A. (2021). The Importance of Keeping Alive Sustainable Foraging Practices: Wild Vegetables and Herbs Gathered by Afghan Refugees Living in Mansehra District, Pakistan. <i>Sustainability</i>, 13, 1500. https://doi.org/10.3390/su13031500 2. Fontefrancesco, M.F. (2021). Food festivals in Italy: a festive strategy against rural marginalization. <i>Food, Culture & Society</i>, 0, 1-16. DOI: 10.1080/15528014.2021.1884421 3. Stryamets, N., Fontefrancesco, M.F., Mattalia, G., Prakofjewa, J., Pieroni, A., Kalle, R., Stryamets, G., Söukand, R. (2021). Just beautiful green herbs: use of plants in cultural practices in Bukovina and Roztochya, Western Ukraine. <i>J Ethnobiology Ethnomedicine</i> 17, 12 (2021). https://doi.org/10.1186/s13002-021-00439-y 4. Pieroni, A., Fontefrancesco, M.F., Vandebroek, I. (2021) Editorial: Traditional Food Knowledge: New Wine Into Old Wineskins? <i>Front. Sustain. Food Syst.</i> 5:704514. doi: 10.3389/fsufs.2021.704514 5. Zocchi, D.M.; Fontefrancesco, M.F.; Corvo, P.; Pieroni, A. (2021). Recognising, Safeguarding, and Promoting Food Heritage: Challenges and Prospects for the Future of Sustainable Food Systems. <i>Sustainability</i> 2021, 13, 9510. https://doi.org/10.3390/su13179510 6. Fontefrancesco, M. F. (2021). Food Narrations and Teaching Migration: An Autobiographical Approach to “Knowing the Other”. <i>World Futures</i>. Routledge, 0(0), 1–18. doi: 10.1080/02604027.2021.1959255. 7. Fontefrancesco, M.F. (2021). Jogging during the Lockdown: Changes in the Regimes of Kinesthetic Morality and Urban Emotional Geography in NW Italy. <i>Societies</i>, 11, 124. https://doi.org/10.3390/soc11040124
	Articles in class A journals	<ol style="list-style-type: none"> 8. Fontefrancesco, M.F., (2021). Dal 'Diario di Salute Pubblica' a 'Narrazioni e voci dai luoghi della pandemia'. <i>Narrare i Gruppi</i>, 16 (1), pp. 7-12. 9. Fontefrancesco, M.F., (2021). Casa o carcere? Il senso dell'abitare domestico durante il lockdown (marzo-aprile 2020). <i>Narrare i Gruppi</i>, 16 (1), pp. 27-40. 10. Fontefrancesco, M.F., (2021). Guardando il futuro: sviluppo rurale e aspettative di domani nella campagna della Provincia di Alessandria. <i>Dada Rivista di Antropologia post-globale</i>, 2 (Dicembre 2021), 43-64.
	International edited volumes	<ol style="list-style-type: none"> 11. Pieroni, A., Fontefrancesco, M. F., Vandebroek, I., eds. (2021). <i>Traditional Food Knowledge: New Wine Into Old Wineskins?</i> Lausanne: Frontiers Media SA. ISBN: 978-2-88971-831-3. doi: 10.3389/978-2-88971-831-3.

National edited volumes

12. Zocchi, D. M., Fontefrancesco, M.F. (a cura di) (2021). *The Ark of Taste in Tanzania. Food, Knowledge, and Stories of the Gastronomic Heritage*. Bra: Slow Food Editore.
13. Corvo P., Fontefrancesco M.F. (a cura di) (2021). *Il cibo nel futuro*. Milano: Carocci Editore.
14. Fontefrancesco, M.F. (a cura di), (2021). *Narrazioni e voci dai luoghi della pandemia*. Narrare i Gruppi, 16 (1).
15. Fontefrancesco M, Zocchi D. (a cura di) (2021). *Atlante delle filiere: Analisi e prospettive per il rilancio delle filiere marginali sul territorio nazionale*. Bra: Università degli Studi di Scienze Gastronomiche. ISBN: 9791280673008
16. Fontefrancesco M, Zocchi D. (a cura di) (2021). *La condizione delle filiere corte: studio pilota sul territorio italiano*. Bra: Associazione Filiera Futura. ISBN: 978-88-94850-10-9

Chapters in international volumes

17. Zocchi, D.M., Fontefrancesco, M.F. (2021). Traditional Products and New Developments in the Restaurant Sector in East Africa. The Case Study of Nakuru County, Kenya". In A. Pieroni, M.F. Fontefrancesco, I. Vandebroek (Eds), *Traditional Food Knowledge: New Wine Into Old Wineskins?* (pp. 6-22). Lausanne: Frontiers Media SA.
18. Fontefrancesco, M.F., Zocchi, D. M. (2021). Reviving Traditional Food Knowledge Through Food Festivals. The Case of the Pink Asparagus Festival in Mezzago, Italy. In A. Pieroni, M.F. Fontefrancesco, I. Vandebroek (Eds), *Traditional Food Knowledge: New Wine Into Old Wineskins?* (pp. 23-32). Lausanne: Frontiers Media SA.

Chapters in national volumes

19. Corvo, P., Fontefrancesco, M.F. (2021). Introduzione. In P. Corvo & M.F. Fontefrancesco (a cura di), *Il cibo nel futuro* (pp. 16-11). Milano: Carocci Editore.
20. Fontefrancesco, M.F., Cionchi, E., Corvo, P. (2021). E-grocery tra futuro e contingenza. In P. Corvo & M.F. Fontefrancesco (a cura di), *Il cibo nel futuro* (pp. 95-105). Milano: Carocci Editore.
21. Zocchi, D.M., Fontefrancesco, M.F. (2021). L'importanza delle filiere alternative: la lezione della ristorazione nella Contea di Nakuru, Kenia. In P. Corvo & M.F. Fontefrancesco (a cura di), *Il cibo nel futuro* (pp. 106-115). Milano: Carocci Editore.
22. Fontefrancesco, M.F. (2021). Sagre, ovvero il futuro del cibo di territorio. In C. Corvo & M.F. Fontefrancesco (a cura di), *Il cibo nel futuro* (pp. 119-132). Milano: Carocci Editore.
23. Zocchi, D.M., Fontefrancesco, M.F. (2021). Introduction. In D.M. Zocchi, & M.F. Fontefrancesco (a cura di), *The Ark of Taste in Tanzania. Food, Knowledge, and Stories of the Gastronomic Heritage* (pp. 7-9). Bra: Università degli Studi di Scienze Gastronomiche.
24. Fontefrancesco, M.F., Zocchi, D.M. (2021). A pillar for any menu. Perspectives and constraints in the diffusion of traditional foods in the restaurant sector. In D.M Zocchi & M.F. Fontefrancesco (a cura di), *The Ark of Taste in Tanzania. Food, Knowledge, and Stories of the Gastronomic Heritage* (pp. 30-35). Bra: Università degli Studi di Scienze Gastronomiche.
25. Fontefrancesco, M. (2021). Paesaggio rurale tra abbandono e continuità. In G. Pelfer (a cura di), *Paesaggio - Landscape* (pp.207-217) . Firenze: il Ponte.

Articles in prestigious international scientific

26. Sōukand, R., Kalle, R., Fontefrancesco, M.F., Pieroni, A. (2021). Building a safety buffer for European food security: the role of small-scale food production and local ecological and gastronomic knowledge in light of COVID-19. *Open Research Europe* 1 (2021), 10. <https://doi.org/10.12688/openreseurope.13138.2>.
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2.10 Paola MIGLIORINI

Year	Type	Bibliographic Reference
2021	Scopus/WoS index	1. Masoero, G., Oggiano, P., Migliorini, P. et al. (2021). Litterbag-NIRS to Forecast Yield: a Horticultural Case with Biofertilizer Effectors. <i>J Soil Sci Plant Nutr</i> (2021). https://doi.org/10.1007/s42729-021-00643-5
	Chapters in national volumes	2. Migliorini, P. (2021). L'agroecologia nel contesto internazionale ed europeo. In A. Gentili e G. Zampetti (a cura di), <i>Agroecologia circolare - Dal campo alla tavola</i> . Coltivare biodiversità e innovazione. Edizioni Ambiente.

2.11. Gabriella MORINI

Year	Type	Bibliographic Reference
2021	Scopus/WoS index	<ol style="list-style-type: none">1. Risso, D., Drayna, D., Tofanelli, S., Morini, G. (2021). Open questions in sweet, umami and bitter taste genetics. <i>Current Opinion in Physiology</i>, 20, 174–179. https://doi.org/10.1016/j.cophys.2020.12.0072. Morini, G., Winnig, M., Vennegeerts, T.T., Borgonovo, G., Bassoli, A. (2021). Vanillin Activates Human Bitter Taste Receptors TAS2R14, TAS2R20, and TAS2R39. <i>Frontiers in Nutrition</i>, 8, 396. doi.org/10.3389/fnut.2021.6836273. Bondioli, P., Folegatti, L., Morini, G. (2021). The chemical composition of oyster nut (<i>Telfairia pedata</i>) seeds and oil. <i>OCL – Oilseeds and fats Crops and Lipids</i>, 28(2021) 1. https://doi.org/10.1051/ocl/20200714. Bayer, S., Mayer, A.I., Borgonovo, G., Morini, G., Di Pizio, A., Bassoli, A. (2021). Chemoinformatics View on Bitter Taste Receptor Agonists in Food. <i>J Agric Food Chem</i>. 2021 Nov 24;69(46):13916-13924. doi: 10.1021/acs.jafc.1c05057.

2.12. Maria Giovanna ONORATI

Year	Type	Bibliographic Reference
2021	Articles in class A journals	1. Onorati, M.G. (2021). Enhancing food-related agency in refugees and asylum seekers: A driver to resilience and regenerative empowerment. <i>Mondi Migranti</i> , 2/21, 89-104. Special issue Franca Bimbi & Paolo Gusmeroli (eds.) Food, Migrations, Passages: Foodways which are brought and met. Doi: 10.3280/MM2021-002005
	Chapters in international volumes	2. Onorati, M.G., d'Ovidio, F. (2021). Between consumer practices and values: The factors of change in food consumer habits during the lockdown in Italy. In: I. Cekani, F.D. d'Ovidio, F. Favia (eds.), <i>Up to the Roots: Tourism Sustainability, Health, Food, and Culture</i> , UNICART Selected Papers vol. 2 (pp 13-23). IARC & ETQA, Tirana-Bruxelles. ISBN: 978-2-931089-14-9.

2.13. Nicola PERULLO

Year	Type	Bibliographic Reference
2021	Scopus/WoS index	<ol style="list-style-type: none"> Perullo N. (2021). Introduction. <i>Rivista di Estetica</i>, 78, 3/2021, The Senses of Smell: Scents, Odors and Aromatic Spaces, 3-7. ISSN 0035-6212; ISBN 9791259930262 Perullo N., Tonatto, D. (2021). Re-humanizing smell: A conversation. <i>Rivista di Estetica</i>, 78, 3/2021, The Senses of Smell: Scents, Odors and Aromatic Spaces, 63-76. ISSN 0035-6212; ISBN 9791259930262
	International books	<ol style="list-style-type: none"> Perullo, N. (2020). <i>Epistemology. Wine as Experience</i>. Columbia University Press. ISBN: 978-0-231-19751-9
	National books	<ol style="list-style-type: none"> Perullo N. (2021). <i>L'altro gusto. Per un'estetica dell'esperienza gustativa</i>. Edizioni ETS. ISBN: 9788846760326 Perullo N. (2021). <i>Epistenologia. Il vino come filosofia</i>. Mimesis, Milano.
	National edited volumes	<ol style="list-style-type: none"> Mancioppi, E., Perullo, N. (eds.) (2021). <i>Rivista di Estetica, The Senses of Smell: Scents, Odors and Aromatic Spaces. LXI</i>, 78, 3/2021, ISSN: 0035-6212; ISBN: 979125993026 Perullo, N. (eds.) (2021). <i>Tim Ingold, Corrispondenze</i>. Raffaello Cortina Editore, Milano.
	Chapters in international volumes	<ol style="list-style-type: none"> Perullo N. (2021). ECOLOGICAL AESTHETICS AND HAPTIC EXPERIENCE. In: <i>International Lexicon Of Aesthetics</i>. Milano-Londra, Mimesis International, ISBN 9788857582467. doi: 10.7413/18258630108 Perullo, N. (2021). Improvisation in cooking and tasting. In A. Bertinetto, M. Ruta (a cura di), <i>The Routledge Handbook of Philosophy and Improvisation in the Arts</i> (pp. 671-684). LONDON and NEW YORK :Routledge ISBN 9780367203641
	Chapters in national volumes	<ol style="list-style-type: none"> Perullo, N. (2021). Il gusto senza io. In F. Pucci Donati (eds), <i>A banchetto con gli amici. Scritti per Massimo Montanari</i> (pp. 623-632). ISBN 978-88-3313-834-3 Perullo, N. (2021). Dall'estetica-di all'estetica-con. Vico, Wittgenstein e Derrida: percorsi stilistici e auto-biografici. In A. Siani (eds), <i>Ragione estetica ed ermeneutica del senso. Studi in memoria di Leonardo Amoroso</i> (pp. 41-51). ETS, Pisa, 2021, ISBN 978-884676164-4 Perullo, N. (2021). La vita in corrispondenza. Ingold e l'antropologia come arte e come filosofia fatta a mano. In N. Perullo (eds), <i>Tim Ingold, Corrispondenze</i> (pp. IX-XXXV). Raffaello Cortina Editore, Milano.

2.14. Andrea PIERONI

Year	Type	Bibliographic Reference
2021	Scopus/WoS index	<ol style="list-style-type: none"> 1. Mattalia, G., Stryamets, N., Grygorovych, A., Pieroni, A., Söukand, P. (2021). Borders as crossroads: the diverging routes of herbal knowledge of Romanians living on the Romanian and Ukrainian sides of Bukovina. <i>Frontier in Pharmacology</i>, 11 (2021), 598390. https://doi.org/10.3389/fphar.2020.598390 2. Pieroni, A., Hovsepyan, R., Manduzai, A.K., Söukand, R. (2021). Wild food plants traditionally gathered in central Armenia: archaic ingredients or future sustainable foods? <i>Environment, Development and Sustainability</i> 23 (2021), 2358–2381. https://doi.org/10.1007/s10668-020-00678-1 3. Stryamets, N., Fontefrancesco, M.F., Mattalia, G., Prakofjewa, J., Pieroni, A., Kalle, R., Stryamets, G., Söukand, R. (2021). Just beautiful green herbs: use of plants in cultural practices in Bukovina and Roztochya, Western Ukraine. <i>J Ethnobiology Ethnomedicine</i> 17, 12 (2021). https://doi.org/10.1186/s13002-021-00439-y 4. Majeed, M., Bhatti, K.H., Pieroni, A., Söukand, R., Bussmann, R.W., Khan, A.M., Chaudhari, S.K., Amjad, M.S. (2021). Gathered wild food plants among diverse religious groups in Jhelum District, Punjab, Pakistan. <i>Foods</i>, 10 (2021), 594. https://doi.org/10.3390/foods10030594 5. Aziz, M.A., Ullah, Z., Al-Fatimi, M., De Chiara, M., Söukand, R., Pieroni, A. (2021). On the trail of an ancient Middle Eastern ethnobotany: Traditional wild food plants gathered by Ormuri speakers in Kaniguram, NW Pakistan. <i>Biology</i>, 10 (2021), 302. https://doi.org/10.3390/biology10040302 6. Pieroni, A. (2021). Wild foods: a topic for food pre-history and history or a crucial component of future sustainable and just food systems? (Editorial). <i>Foods</i>, 10 (2021), 827. https://doi.org/10.3390/foods10040827 7. Mattalia, G., Söukand, R., Corvo, P., Pieroni, A. (2021). We became rich and we lost everything: Ethnobotany of remote mountain villages of Abruzzo and Molise, Central Italy. <i>Human Ecology</i>, 49 (2021), 217–224. https://doi.org/10.1007/s10745-020-00209-6 8. Abdullah, Khan, S.M., Pieroni, A., Haq, A., Ul Haq, Z., Ahmad, Z., Sakhi, S., Hashem, A., Al-Arjani, A.B.F., Alqarawi, A.A., Abd_Allah, E.F. (2021). A Comprehensive Appraisal of the Wild Food Plants and Food System of Tribal Cultures in the Hindu Kush Mountain Range; A Way Forward for Balancing Human Nutrition and Food Security. <i>Sustainability</i>, 13 (2021), 5258. https://doi.org/10.3390/su13095258 9. Mullalija, B., Mustafa, N., Hajdari, A., Quave, C.L., Pieroni, A. (2021). Ethnobotany of rural and urban Albanians and Serbs in the Anadrini region, Kosovo. <i>Genetic Resources and Crop Evolution</i>, 68 (2021), 1825–1848. https://doi.org/10.1007/s10722-020-01099-9 10. Abbas, Z., Kousar, S., Aziz, M.A., Pieroni, A., Aldosari, A., Bussmann, R.W., Raza, G., Abbasi, A.M. (2021). Comparative assessment of medicinal plant utilization among Balti and Shina communities in the periphery of Deosai National Park, Pakistan. <i>Biology</i>, 10 (2021), 434. https://doi.org/10.3390/biology10050434

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11. Khan, S., Hussain, W., Shah, S.S., Hussain, H., Altyar, A.E., Ashour, M.L., Pieroni, A. (2021). Overcoming Tribal Boundaries: The Biocultural Heritage of Foraging and Cooking Wild Vegetables among Four Pathan Groups in the Gadoon Valley, NW Pakistan. *Biology*, 10 (2021), 537. <https://doi.org/10.3390/biology1006053710>
 12. Sõukand, R., Prakofjewa, J. & Pieroni, A. (2021). The trauma of no-choice: Wild food ethnobotany in Yaghnoobi and Tajik villages, Varzob Valley, Tajikistan. *Genetic Resources and Crop Evolution*, 223 (2021). <https://doi.org/10.1007/s10722-021-01200-w>
 13. Manduzai, A.K., Abbasi, A.M., Khan, S.M., Abdullah, A., Prakofjewa, J., Amini, M.H., Amjad, M.S., Cianfaglione, K., Fontefrancesco, M.F., Soukand, R., Pieroni, A. (2021). The Importance of Keeping Alive Sustainable Foraging Practices: Wild Vegetables and Herbs Gathered by Afghan Refugees Living in Mansehra District, Pakistan. *Sustainability*, 13, 1500. <https://doi.org/10.3390/su13031500>
 14. Pieroni, A., Fontefrancesco, M.F., Vandebroek, I. (2021) Editorial: Traditional Food Knowledge: New Wine Into Old Wineskins? *Front. Sustain. Food Syst.* 5:704514. doi: 10.3389/fsufs.2021.704514
 15. Zocchi, D.M.; Fontefrancesco, M.F.; Corvo, P.; Pieroni, A. (2021). Recognising, Safeguarding, and Promoting Food Heritage: Challenges and Prospects for the Future of Sustainable Food Systems. *Sustainability* 2021, 13, 9510. <https://doi.org/10.3390/su13179510>
 16. Mendoza, J-N., Mattalia, G., Pruse, B., Kochalski, S., Ciriaco, A., Pieroni, A., Sõukand, R. (2021). “Wild fish are a blessing”: changes in fishing practices and folk fish cuisine around Laguna Lake, Northern Philippines. *Journal of Ethnic Foods*, 8 (2021), 31. <https://doi.org/10.1186/s42779-021-00106-3>
 17. Sulaiman, N., Pieroni, A., Sõukand, R., Whitney, C., Polesny, Z. (2021). Socio–Cultural Significance of Yerba Maté among Syrian Residents and Diaspora. *Economic Botany*, 75 (2021), 97–111. <https://doi.org/10.1007/s12231-021-09523-6>
 18. Mattalia, G., Belichenko, O., Kalle, R., Kolosova, V., Kuznetsova, N., Prakofyeva, Y., Stryamets, N., Pieroni, A., Volpato, G., Sõukand, R. (2021). Multifarious trajectories in plant-based ethnoveterinary knowledge in Northern and Southern Eastern Europe. *Frontiers in Veterinary Science* 8 (2021), 710019. <https://doi.org/10.3389/fvets.2021.710019>
 19. Sõukand, R., Prakofjewa, J. & Pieroni, A. (2021). The trauma of no-choice: Wild food ethnobotany in Yaghnoobi and Tajik villages, Varzob Valley, Tajikistan. *Genetic Resources and Crop Evolution* 68, 3399–3411 (2021). <https://doi.org/10.1007/s10722-021-01200-w>
 20. Mattalia, G., Stryamets, N., Balázs, Á., Molnár, D.G., Gliga, A., Pieroni, A., Sõukand, R., Reyes-García, V. (2021). Hutsuls’ perceptions of forests and uses of forest resource in Ukrainian and Romanian Bukovina. *International Forestry Review* Vol.23(3), 2021.
 21. Aziz, M.A, Ullah, Z., Adnan, M., Sõukand, R., & Pieroni, A. (2021). The Fading Wild Plant Food–Medicines in Upper Chitral, NW Pakistan. *Foods*, 10(10), 2494.
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22. Islam, T., Pieroni, A., Uddin, S.B., Faruque, M.O. (2021). Medical ethnobotany of the Marma community of Rangamati district of Bangladesh. *Nordic Journal of Botany* (2021), e03247. <https://doi.org/10.1111/njb.03247>
23. Aziz, M.A., Pieroni, A., Abidullah, S., Nedelcheva, A. (2021). A rich fading biocultural diversity? A review of traditional herbal teas used by minorities in the Balkans *Turkish Journal of Botany*, (2021) 45: 713-722. <https://doi:10.3906/bot-2111-25>
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Articles in prestigious international scientific journals not indexed

24. Sōukand, R., Kalle, R., Fontefrancesco, M.F., Pieroni, A. (2021). Building a safety buffer for European food security: the role of small-scale food production and local ecological and gastronomic knowledge in light of COVID-19. *Open Research Europe* 1 (2021), 10. <https://doi.org/10.12688/openreseurope.13138.2>.
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International edited volumes

25. Pieroni, A., Fontefrancesco, M. F., Vandebroek, I., eds. (2021). *Traditional Food Knowledge: New Wine Into Old Wineskins?* Lausanne: Frontiers Media SA. ISBN: 978-2-88971-831-3. doi: 10.3389/978-2-88971-831-3.
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Chapters in international volumes

26. Pieroni, A., Fontefrancesco, M. F., Vandebroek, I. (2021). Editorial: *Traditional Food Knowledge: New Wine Into Old Wineskins?*. In A. Pieroni, M.F. Fontefrancesco, I. Vandebroek (Eds.), *Traditional Food Knowledge: New Wine Into Old Wineskins?* (pp. 4-5). Lausanne: Frontiers Media SA.
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2.15. Maria PIOCHI

Year	Type	Bibliographic Reference
2021	Scopus/WoS index	<ol style="list-style-type: none">1. Piochi, M., Dinnella, C., Spinelli, S., Monteleone, E., Torri, L. (2021). Individual differences in responsiveness to oral sensations and odours with chemesthetic activity: relationships between sensory modalities and impact on the hedonic response. <i>Food Quality and Preference</i>, Vol. 88, p. 104-112. https://doi.org/10.1016/j.foodqual.2020.104112.2. Piochi, M., Chiavaro, E., Cichelli, A., Torri, L., Cerretani, L. (2021). Sensory Properties of Iodine-Biofortified Potatoes. <i>Italian Journal of Food Science</i>, 33 (1), 52–60. https://doi.org/10.14674/ijfs.v33i1.1951.3. Piochi, M.; Cabrino, G.; Torri, L. (2021). Check-All-That-Apply (CATA) Test to Investigate the Consumers' Perception of Olive Oil Sensory Properties: Effect of Storage Time and Packaging Material. <i>Foods</i>, 10, 1551. https://doi.org/10.3390/foods100715514. Torri L., Aprea E., Piochi M., Cabrino G., Endrizzi I., Colaianni A., Gasperi F. (2021). Relationship between sensory attributes, (dis) liking and volatile organic composition of Gorgonzola PDO cheese. <i>Foods</i>, Vol. 10, p. 2791, https://doi.org/10.3390/foods101127915. Puleo, S.; Braghieri, A.; Pacelli, C.; Bendini, A.; Toschi, T.G.; Torri, L.; Piochi, M.; Di Monaco, R. Food Neophobia, Odor and Taste Sensitivity, and Overall Flavor Perception in Food. <i>Foods</i> 2021, 10, 3122. https://doi.org/10.3390/foods10123122

2.16. Gabriele PROGLIO

Year	Type	Bibliographic Reference
2021	National books	1. Proglione, G. (2021). I fatti di Genova. Una storia orale del G8. Donzelli, Roma.
	International edited volumes	2. Proglione, G. et al (a cura di) (2021). The Black Mediterranean. Bodies, Borders and Citizenships. Palgrave, London & New York.
	Chapters in international volumes	3. Proglione, G. (2021). Fanon in the Black Mediterranean. In G. Proglione et al, The Black Mediterranean. Bodies, Borders and Citizenships (pp. 57-81). Palgrave, London & New York.

2.17. Donatella SACCONI

Year	Type	Bibliographic Reference
2021	Scopus/WoS index	<ol style="list-style-type: none">1. Candelise, C., Saccone, D., Vallino, E. (2021). An empirical assessment of the effects of electricity access on food security. <i>World Development</i>, 141, p. 105390. doi: https://doi.org/10.1016/j.worlddev.2021.105390.2. Saccone D. (2021), Can the Covid19 pandemic affect the achievement of the ‘Zero Hunger’ goal? Some preliminary reflections. <i>European Journal of Health Economics</i>, 729. https://doi.org/10.1007/s10198-021-01311-23. Marson M., Migheli M., Saccone D. (2021). New evidence on the link between ethnic fractionalisation and economic freedom. <i>Economics of Governance</i>, 22, 257-292. https://doi.org/10.1007/s10101-021-00259-6
	Articles in prestigious international scientific journals not indexed	<ol style="list-style-type: none">4. Della Posta, P., Oliveri, F., Saccone D., Vallino, E. (2021). Migrations, populism and the crisis of globalization: an introduction. <i>Scienza e Pace</i>, XII(1), pp. i-xiv.

2.18. Luisa TORRI

Year	Type	Bibliographic Reference
2021	Scopus/WoS index	<ol style="list-style-type: none"> 1. Piochi, M., Dinnella, C., Spinelli, S., Monteleone, E., Torri, L. (2021). Individual differences in responsiveness to oral sensations and odours with chemesthetic activity: relationships between sensory modalities and impact on the hedonic response. <i>Food Quality and Preference</i>, Vol. 88, p. 104-112. https://doi.org/10.1016/j.foodqual.2020.104112. 2. Piochi, M., Chiavaro, E., Cichelli, A., Torri, L., Cerretani, L. (2021). Sensory Properties of Iodine-Biofortified Potatoes. <i>Italian Journal of Food Science</i>, 33 (1), 52–60. https://doi.org/10.14674/ijfs.v33i1.1951. 3. Almasi, L., Radia, M., Amiri, S., Torri, L. (2021). Fully dilutable <i>Thymus vulgaris</i> essential oil: acetic or propionic acid microemulsions are potent fruit disinfecting solutions. <i>Food Chemistry</i>, Vol. 343, p. 128411. https://doi.org/10.1016/j.foodchem.2020.128411 4. Spinelli, S., Prescott, J., Pierguidi, L., Dinnella, C., Arena, E., Braghieri, A., Di Monaco, R., Gallina Toschi, T., Endrizzi, I., Proserpio, C., Torri, L., Monteleone, E. (2021). Phenol-Rich Food Acceptability: The Influence of Variations in Sweetness Optima and Sensory-Liking Patterns. <i>Nutrients</i>, 13, 866. https://doi.org/10.3390/nu13030866 5. Migliavada, R., Ricci, F.Z., Torri, L. (2021). A three-year longitudinal study on the use of pre-ordering in a university canteen. <i>Appetite</i>, vol. 163; p. 105203. doi: 10.1016/j.appet.2021.105203 6. Pagliarini, E., Proserpio, C., Spinelli, S., Lavelli, V., Laureati, M., Arena, E., Di Monaco, R., Menghi, L., Gallina Toschi, T., Braghieri, A., Torri, L., Monteleone, E., Dinnella, C. (2021). The role of sour and bitter perception in liking, familiarity and choice for phenol-rich plant-based foods. <i>Food Quality And Preference</i>, vol. 93; p. 104250. doi: 10.1016/j.foodqual.2021.104250 7. Piochi, M.; Cabrino, G.; Torri, L. (2021). Check-All-That-Apply (CATA) Test to Investigate the Consumers' Perception of Olive Oil Sensory Properties: Effect of Storage Time and Packaging Material. <i>Foods</i>, 10, 1551. https://doi.org/10.3390/foods10071551 8. Nartea, A., Falcone, P.M., Torri, L., Ghanbarzadeh, B., Frega, N.G., Pacetti, D. (2021). Modeling Softening Kinetics at cellular scale and Phytochemicals Extractability in Cauliflower under Different Cooking Treatments. <i>Foods</i>, vol. 10, p. 1969. https://doi.org/10.3390/foods10091969 9. Torri L., Aprea E., Piochi M., Cabrino G., Endrizzi I., Colaianni A., Gasperi F. (2021). Relationship between sensory attributes, (dis) liking and volatile organic composition of Gorgonzola PDO cheese. <i>Foods</i>, Vol. 10, p. 2791, https://doi.org/10.3390/foods10112791 10. Puleo, S.; Braghieri, A.; Pacelli, C.; Bendini, A.; Toschi, T.G.; Torri, L.; Piochi, M.; Di Monaco, R. Food Neophobia, Odor and Taste Sensitivity, and Overall Flavor Perception in Food. <i>Foods</i> 2021, 10, 3122. https://doi.org/10.3390/foods10123122

3.UNISG Research Fellows

3.1. Andrea DEVECCHI

Year	Type	Bibliographic Reference
2021	Scopus/WoS index	1. Devecchi, A., Demasi, S., Saba, F., Rosato, R., Gambino, R., Ponzio, V., De Francesco, A., Massarenti, P., Bo, S., and Scariot, V. (2021). Compositional Characteristics and Antioxidant Activity of Edible Rose Flowers and Their Effect on Phenolic Urinary Excretion. Polish Journal of Food and Nutrition Sciences, pp.383-392. https://doi.org/10.31883/pjfns/142639

3.2. Paolo GRUPPUSO

Year	Type	Bibliographic Reference
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3.3. Natalia RASTORGUEVA

Year	Type	Bibliographic Reference
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3.4. Raivo KALLE

Year	Type	Bibliographic Reference
2021	Scopus/WoS index	<ol style="list-style-type: none"> 1. Kalle, R., & Sõukand, R. (2021). The name to remember: Flexibility and contextuality of preliterate folk plant categorization from the 1830s, in Pernau, Livonia, historical region on the eastern coast of the Baltic Sea. <i>Journal of Ethnopharmacology</i>, 264, 113254. https://doi.org/10.1016/j.jep.2020.113254 2. Prüse, B., Kalle, R., Buffa, G., Simanova, A., Mežaka, I., Sõukand, R. (2021). We need to appreciate the common synanthropic plants before they become rare: Case study in Latgale (Latvia). <i>Ethnobiology and Conservation</i>. 3. Stryamets, N., Fontefrancesco, M.F., Mattalia, G., Prakofjewa, J., Pieroni, A., Kalle, R., Stryamets, G., Sõukand, R. (2021). Just beautiful green herbs: use of plants in cultural practices in Bukovina and Roztochya, Western Ukraine. <i>J Ethnobiology Ethnomedicine</i> 17, 12 (2021). https://doi.org/10.1186/s13002-021-00439-y 4. Mattalia, G., Belichenko, O., Kalle, R., Kolosova, V., Kuznetsova, N., Prakofyeva, Y., Stryamets, N., Pieroni, A., Volpato, G., Sõukand, R. (2021). Multifarious trajectories in plant-based ethnoveterinary knowledge in Northern and Southern Eastern Europe. <i>Frontiers in Veterinary Science</i> 8 (2021), 710019. https://doi.org/10.3389/fvets.2021.710019
	Chapters in national volumes	<ol style="list-style-type: none"> 5. Kalle, R. (2021). Eesti Maitsealaegas. Toit, Teadmised ja Lood Gastronoomilisest Pärandist. Bra: University of Gastronomic Sciences.

3.5. Gabriele VOLPATO

Year	Type	Bibliographic Reference
2021	Scopus/WoS index	1. Mattalia, G., Belichenko, O., Kalle, R., Kolosova, V., Kuznetsova, N., Prakofyeva, Y., Stryamets, N., Pieroni, A., Volpato, G., Sökand, R. (2021). Multifarious trajectories in plant-based ethnoveterinary knowledge in Northern and Southern Eastern Europe. <i>Frontiers in Veterinary Science</i> 8 (2021), 710019. https://doi.org/10.3389/fvets.2021.710019

4.PhD Students

4.1. Muhammad Abdul AZIZ

Year	Type	Bibliographic Reference
2021	Scopus/WoS index	<ol style="list-style-type: none">1. Aziz, M.A., Ullah, Z., Al-Fatimi, M., De Chiara, M., Söukand, R., Pieroni, A. (2021). On the trail of an ancient Middle Eastern ethnobotany: Traditional wild food plants gathered by Ormuri speakers in Kaniguram, NW Pakistan. <i>Biology</i>, 10 (2021), 302. https://doi.org/10.3390/biology100403022. Majeed, M., Bhatti, K.H., Pieroni, A., Söukand, R., Bussmann, R.W., Khan, A.M., Chaudhari, S.K., Aziz, M.A., Amjad, M.S. (2021). Gathered wild food plants among diverse religious groups in Jhelum District, Punjab, Pakistan. <i>Foods</i>, 10 (2021), 594. https://doi.org/10.3390/foods100305943. Abbas, Z., Kousar, S., Aziz, M.A., Pieroni, A., Aldosari, A., Bussmann, R.W., Raza, G., Abbasi, A.M. (2021). Comparative assessment of medicinal plant utilization among Balti and Shina communities in the periphery of Deosai National Park, Pakistan. <i>Biology</i>, 10 (2021), 434. https://doi.org/10.3390/biology100504344. Aziz, M.A, Ullah, Z., Adnan, M., Söukand, R., & Pieroni, A. (2021). The Fading Wild Plant Food–Medicines in Upper Chitral, NW Pakistan. <i>Foods</i>, 10(10), 2494.5. Aziz, M.A., Pieroni, A., Abidullah, S., Nedelcheva, A. (2021). A rich fading biocultural diversity? A review of traditional herbal teas used by minorities in the Balkans <i>Turkish Journal of Botany</i>, (2021) 45: 713-722. https://doi:10.3906/bot-2111-25

4.2. Maddalena BORSATO

Year	Type	Bibliographic Reference
2021	Chapters in national volumes	1. Borsato, M., Perullo, N. (2021). Per un'estetica del dolce. In N. Perullo, L'altro gusto. Per un'estetica dell'esperienza gustativa (pp. 189-206). Edizioni ETS.*
	Articles in prestigious international scientific journals not indexed	2. Borsato M. (2021). Baking as a means of non-verbal expression. An aesthetic inquiry on conventual pastry. Contemporary Aesthetics, Volume 19 (2021).

4.3. Elena MANCIOPPI

Year	Type	Bibliographic Reference
2021	Scopus/WoS index	1. Mancioffi, E., 2021. Towards a sociopolitical aesthetics of smell. <i>Rivista di Estetica</i> , LXI, 78, 3/2021, 131-151.
	National edited volumes	2. Mancioffi, E., Perullo, N. (eds.), 2021. <i>Rivista di Estetica, The Senses of Smell: Scents, Odors and Aromatic Spaces</i> . LXI, 78, 3/2021, ISSN: 0035-6212; ISBN: 979125993026
	Chapters in national volumes	3. Mancioffi, E., Perullo, N. (2021). Per un'estetica dell'aromatico. In N. Perullo, <i>L'altro gusto. Per un'estetica dell'esperienza gustativa</i> (pp. 171-186). Edizioni ETS.*

4.4. Riccardo MIGLIAVADA

Year	Type	Bibliographic Reference
2021	Scopus/WoS index	1. Migliavada, R., Ricci, F.Z., Torri, L. (2021). A three-year longitudinal study on the use of pre-ordering in a university canteen. <i>Appetite</i> , vol. 163; p. 105203. doi: 10.1016/j.appet.2021.105203
	Chapters in national volumes	2. Migliavada, R. (2021). Evoluzione del mangiar fuori e nuovi scenari per la ristorazione collettiva. In P. Corvo e M. F. Fontefrancesco (a cura di). <i>Il cibo nel futuro</i> . (pp.52-64). Carocci editore.

4.5. Dauro Mattia ZOCCHI

Year	Type	Bibliographic Reference
2021	Scopus/WoS index	1. Zocchi, D.M.; Fontefrancesco, M.F.; Corvo, P.; Pieroni, A. (2021). Recognising, Safeguarding, and Promoting Food Heritage: Challenges and Prospects for the Future of Sustainable Food Systems. <i>Sustainability</i> 2021, 13, 9510. https://doi.org/10.3390/su13179510
	National edited volumes	2. Zocchi, D. M., Fontefrancesco, M.F. (a cura di) (2021). <i>The Ark of Taste in Tanzania. Food, Knowledge, and Stories of the Gastronomic Heritage</i> . Bra: Slow Food Editore. 3. Fontefrancesco M, Zocchi D. (a cura di) (2021). <i>Atlante delle filiere: Analisi e prospettive per il rilancio delle filiere marginali sul territorio nazionale</i> . Bra: Università degli Studi di Scienze Gastronomiche. ISBN: 9791280673008 4. Fontefrancesco M, Zocchi D. (a cura di) (2021). <i>La condizione delle filiere corte: studio pilota sul territorio italiano</i> . Bra: Associazione Filiera Futura. ISBN: 978-88-94850-10-9
	Chapters in international volumes	5. Charles, B., Mukiibi, E., Zocchi, D. M. (2021). Slow Food and NUS. Protecting and Promoting Endangered Food Products. In S. Padulosi, E.D.O. King, D. Hunter, M.S. Swaminathan (Eds), <i>Orphan Crops for Sustainable Food and Nutrition Security. Promoting Neglected and Underutilized Species</i> . London: Routledge, 9. 6. Zocchi, D.M., Fontefrancesco, M.F. (2021). Traditional Products and New Developments in the Restaurant Sector in East Africa. The Case Study of Nakuru County, Kenya". In A. Pieroni, M.F. Fontefrancesco, I. Vandebroek (Eds), <i>Traditional Food Knowledge: New Wine Into Old Wineskins?</i> (pp. 6-22). Lausanne: Frontiers Media SA. 7. Fontefrancesco, M.F., Zocchi, D. M. (2021). Reviving Traditional Food Knowledge Through Food Festivals. The Case of the Pink Asparagus Festival in Mezzago, Italy. In A. Pieroni, M.F. Fontefrancesco, I. Vandebroek (Eds), <i>Traditional Food Knowledge: New Wine Into Old Wineskins?</i> (pp. 23-32). Lausanne: Frontiers Media SA.
	Chapters in national volumes	8. Zocchi, D.M., Fontefrancesco, M.F. (2021). L'importanza delle filiere alternative: la lezione della ristorazione nella Contea di Nakuru, Kenia. In P. Corvo & M.F. Fontefrancesco (a cura di), <i>Il cibo nel futuro</i> (pp. 106-115). Milano: Carocci Editore. 9. Zocchi, D.M., Fontefrancesco, M.F. (2021). Introduction. In D.M. Zocchi, & M.F. Fontefrancesco (a cura di), <i>The Ark of Taste in Tanzania. Food, Knowledge, and Stories of the Gastronomic Heritage</i> (pp. 7-9). Bra: Università degli Studi di Scienze Gastronomiche. 10. Fontefrancesco, M.F., Zocchi, D.M. (2021). A pillar for any menu. Perspectives and constraints in the diffusion of traditional foods in the restaurant sector. In D.M Zocchi & M.F. Fontefrancesco (a cura di), <i>The Ark of Taste in Tanzania. Food, Knowledge, and Stories of the Gastronomic Heritage</i> (pp. 30-35). Bra: Università degli Studi di Scienze Gastronomiche.