



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 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.

2. UNISG Professors

2.1. Lorenzo BAIRATI

Year	Type	Bibliographic Reference
2021	Articles in class A journal	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.

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.
	Chapters in international volumes	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.). 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.
	Chapters in national volumes	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

2.5. Simone CINOTTO

Year	Type	Bibliographic Reference
		<i>Updating</i>

2.6. Paolo CORVO

Year	Type	Bibliographic Reference
2021	Scopus/WoS index	1. 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
	National edited volumes	2. Corvo P., Fontefrancesco M.F. (a cura di) (2021). <i>Il cibo nel futuro</i> . Milano: Carocci Editore.
	Chapters in national volumes	3. 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.
		4. 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.
		5. 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.
		6. Corvo, P., Tesauro, F. (2021). Gusto e società nell'eclettismo 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
		<i>Updating</i>

2.8. Michele Antonio FINO

Year	Type	Bibliographic Reference
		<i>Updating</i>

2.9. Michele Filippo FONTEFRANCESCO

Year	Type	Bibliographic Reference
2021	Scopus/WoS index	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
	Articles in class A journals	5. 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.
		6. 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.
	National edited volumes	7. 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.
		8. Corvo P., Fontefrancesco M.F. (a cura di) (2021). Il cibo nel futuro. Milano: Carocci Editore.
		9. Fontefrancesco, M.F. (a cura di), (2021). Narrazioni e voci dai luoghi della pandemia. <i>Narrare i Gruppi</i> , 16 (1).

**Chapters in
national
volumes**

10. 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.
 11. 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.
 12. 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.
 13. 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.
 14. 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.
 15. 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.
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2.10. Paola MIGLIORINI

Year	Type	Bibliographic Reference
		<i>Updating</i>

2.12. Gabriella MORINI

Year	Type	Bibliographic Reference
2021	Scopus/WoS index	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.2020.12.007 2. Morini, G., Winnig, M., Vennegeerts, T.T., Borgonovo, G., Bassoli, A. (2021). Vanillin Activates Human Bitter Taste Receptors TAS2R14, TAS2R39. <i>Frontiers in Nutrition</i>, 8, 396. doi.org/10.3389/fnut.2021.683627 3. 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/2020071

2.13. 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 special issue eds. Franca Bimbi & Paolo Gusmeroli Food, Migrations, Passages: Foodways which are brought and met.
	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: AA.VV., <i>UNICART Selected Papers vol. 2 - "Economy, Tourism, Society, and Culture: the Roots and the Tree"</i> (pp 0-16). IARC & ETQA, Tirana-Bruxelles. ISBN: 978-2-931089-14-9

2.14. Nicola PERULLO

Year	Type	Bibliographic Reference
2021	National books	1. Perullo N. (2021). <i>L'altro gusto. Per un'estetica dell'esperienza gustativa</i> . Edizioni ETS. ISBN: 9788846760326
		2. Perullo N. (2021). <i>Epistenologia. Il vino come filosofia</i> . Mimesis, Milano.
	Chapters in international volumes	3. 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

2.15. Andrea PIERONI

Year	Type	Bibliographic Reference
2021	Scopus/WoS index	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 Yaghnobi 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
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2.16. Maria PIOCHI

Year	Type	Bibliographic Reference
2021	Scopus/WoS index	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/foods10071551

2.17. Gabriele PROGLIO

Year	Type	Bibliographic Reference
		<i>Updating</i>

2.18. Donatella SACCONE

Year	Type	Bibliographic Reference
2021	Scopus/WoS index	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/s10198-021-01311-2

2.19. Luisa TORRI

Year	Type	Bibliographic Reference
2021	Scopus/WoS index	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 Thymus vulgaris 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

3.UNISG Research Fellows

3.1. Paolo GRUPPUSO

Year	Type	Bibliographic Reference
		<i>Updating</i>

3.2. Natalia RASTORGUEVA

Year	Type	Bibliographic Reference
		<i>Updating</i>

3.3. Raivo KALLE

Year	Type	Bibliographic Reference
2021	Scopus/WoS index	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

3.4. Gabriele VOLPATO

Year	Type	Bibliographic Reference
		<i>Updating</i>

4.PhD Students

4.1. Muhammad Abdul AZIZ

Year	Type	Bibliographic Reference
2021	Scopus/WoS index	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/biology10040302 2. 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/foods10030594 3. 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

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.

4.3. Ashley Thuthao Keng DAM

Year	Type	Bibliographic Reference
		<i>Updating</i>

4.4. Elena MANCIOPPI

Year	Type	Bibliographic Reference
2021	Chapters in national volumes	1. Mancioppi, E., Perullo, N. (2021). Per un'estetica dell'aromatico. In N. Perullo, L'altro gusto. Per un'estetica dell'esperienza gustativa (pp. 171-186). Edizioni ETS.

4.5. 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.

4.6. Dauro Mattia ZOCCHI

Year	Type	Bibliographic Reference
2021	National edited volumes	1. 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.
	Chapters in national volumes	2. 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.
		3. 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.
		4. 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.