

Curriculum vitae

Daniele Del Rio

Born in Reggio Emilia, Italy 22-06-1976

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Relevant career events:

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| 2000 | Master degree in Food Science and Technology at the University of Parma |
| 2002-2003 | Visiting Scientist at the Plant Products and Human Nutrition Group directed by Prof. A. Crozier, Division of Biochemistry and Molecular Biology, Institute of Biomedical and Life Sciences at the University of Glasgow. |
| 2003 – 2005 | Research Assistant (BIO/09 – Physiology) at the Human Nutrition Unit of the Department of Public Health of the University of Parma. |
| May 2004 | PhD in Food Science. |
| November 2005 – on | Assistant Professor / Lecturer in Human Nutrition (BIO/09 - Physiology) at the University of Parma. |
| January 2011 – on | Coordinator of the Laboratory of Phytochemicals in Physiology, within the Human Nutrition Unit at the Department of Food Science, University of Parma. |
| November 2012 | Co-founder of the LS9 - Bioactives and Health Interlaboratory group within the Department of Food Science at the University of Parma. |
| 2013 - 2014 | Visiting Scientist at the Need for Nutrition Education/Innovation Programme, Cambridge, UK. |
| December 2013 - on | Senior Collaborator, The Need for Nutrition Education/Innovation Programme (NNEdPro), Cambridge, UK. |
| December 2013 - on | Co-founder and Member of the board of directors of the University of Parma Spin-off "Madegus" |
| July 2012 - on | Assistant Professor at the Department of Food Science, University of Parma |
| July 2014 - on | Honorary Visiting Scholar, the British Medical Research Council Human Nutrition Research Unit, Elsie Widdowson Laboratories, Cambridge, UK. |
| July 2014 - on | Visiting Scholar, The Wolfson College - University of Cambridge |

Teaching activities:

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| 2006 – on | Human Nutrition (@ MSc Food Science and Technology); |
| 2009 – 2011 | Human Nutrition (@ BSc Preventive Health Professions). |
| 2013 - 2014 | Fundamentals of Human Nutrition (@ BSc Sports Science). |
| 2014 - on | Human Nutrition (@ MSc Biology) |

Public research grants:

- 2001 - 2003 Co-investigator in the UE IST-2001-33204 project "Healthy Market" for studying the effect of glycaemic load and total antioxidant activity of the diet on the prevention of the complications of the Metabolic Syndrome.
- 2002 - 2003 Co-investigator in the National Ministry of Research Project "Correlations between dietary habits, metabolic parameters and cardiovascular diseases in diabetic and/or insulin resistant patients".
- 2002 - 2006 Co-investigator, Strategic Project MURST-MIPAF - Ministry of University and Scientific Research & Ministry of Agricultural Resources and Forestry of Italy "Cereal-based functional foods".
- 2003 - 2005 Co-investigator, Project MURST – Ministry of University and Scientific Research of Italy "Intake and plasma levels of specific antioxidants in relation to dietary total antioxidant capacity".
- 2004 - 2007 Principal investigator in the UE IST-2004-507019 project "Personalized Information Platform for Life and Health Services".
- 2006 - 2008 Co-investigator in the UE IST-2005-027126 project "Improving Knowledge and Decision Support for Healthy Lifestyles".
- 2011 - 2015 Principal investigator in the AGER (Bank Foundations) Project "Valorisation of winemaking by-products and waste by application of innovative technologies for extraction of natural products of high added value"

Industrial Contracts:

- 2001 - 2002 Research contract from "Biosphere S.p.A." – Evaluation of nutritional characteristics of new types of table sugars added with functional ingredients (Principal investigator).
- 2004 - on Research contract from "Barilla G & R Fratelli" for the routine determination of Glycemic Index of cereal based products (Co-investigator).
- 2007 - on Research contracts from Ferrero Group for a study on the bioavailability of phenolic antioxidants in commercial beverages. (Principal investigator).
- 2007 - 2010 Research contract from Ferrero Group for the characterisation of the procyanidin content of hazelnut skins. (Principal investigator).
- 2010 - 2011 Research contract from SOFAR S.p.A. for carrying out an in vivo study to investigate the catabolism of Sylibum Marianum flavolignans. (Principal investigator).
- 2010 - 2011 Research contract from Ferrero Group for a study on the bioavailability of green tea flavanols in relation to colonic microbiota. (Principal investigator).
- 2010 - 2012 Contract with "Barilla G & R Fratelli" for the development of nutritional activities in the context of the educational programme "GIOCAMPUS". (Scientific coordinator).
- 2012 - 2014 Research contract from Ferrero Group for a study on the bioavailability and biological effects of hazelnut skins in humans. (Principal investigator).

2012 - 2014	Research contract from “Barilla G & R Fratelli” for a study on the absorption and metabolism of cereal phenolics in animal models. (Principal investigator).
2013 - 2014	Research contract from Ferrero Group for a study on the bioavailability and pharmacokinetics of caffeine. (Principal investigator).
2013 - 2015	Research project funded by the National Processed Raspberry Council (U.S.A.). Title: The protective effects of raspberry polyphenol metabolites on the development of diabetes and cardiovascular diseases – a study on their mechanisms of action (Principal investigator).
2014 - 2015	Research contract from “Biofortis Clinical Research” for the study of the bioavailability and metabolism of rosmarinic acid in humans.

Institutional appointments:

Associate Editor of the International Journal of Food Sciences and Nutrition (Informa Healthcare).

Member of the Editorial Board of **Nutrition Metabolism & Cardiovascular Diseases** (Elsevier).

Member of the Editorial Board of **Nutrition & Medicine** (Wurzburg University Press).

Regional secretary of the Italian Human Nutrition Society (SINU).

Member of the Royal Society of Chemistry (RSC)

Member of the Italian Society of Diabetology (SID).

Member of the Italian Physiological Society (SIF).

Member of the “European Nutrition Leadership Programme” (ENLP) Alumni Association.

Expert member in PREVE, EU Support Action (7thFP) identifying ICT research directions for disease prevention.

Member of the Phytochemical Society of Europe.

Member of the Parma University and Parma University Hospital Ethics Committee (September 2014 - June 2014).

Invited lectures at International conferences:

5th Probiotics, Prebiotics & New Foods Meeting, Rome, 13-15 September 2009. Title of the presentation: “Polyphenol catabolism in human: the molecules that really work”.

2nd International Conference on Food-omics, Cesena, 22-24 June 2011. Title of the presentation: “Phenolic compounds as functional ingredients: state of the art and future perspectives”.

6th Probiotics, Prebiotics & New Foods Meeting, Rome, 11-13 September 2011. Title of the presentation: “Dietary phenolics in human health and disease: from molecular mechanisms to preventive and therapeutic opportunities”.

5th International Conference on Polyphenols and Health (ICPH), Sitges, (Barcelona), Spain, 17-20 October 2011. Title of the presentation: "Polyphenols in the prevention of chronic diseases and related complications: in vitro studies with the right molecules".

26th International Conference on Polyphenols, Florence, Italy, 22-26 July 2012. Title of the presentation: "Dietary phenolics in human health: from molecular mechanisms to preventive opportunities".

1st Phenotypic Flexibility Symposium. February 4-6, 2013, El Escorial (Madrid), Spain. Title of the presentation: "Dietary (poly)phenols and human health and disease prevention: new perspectives for an old paradigm".

6th International Conference on Polyphenols and Health (ICPH), Buenos Aires, Argentina, 16-19 October 2013. Member of the Scientific Advisory Board. Title of the presentation: "New insights in the bioactivity of polyphenols: focus on colon-derived microbial metabolites".

Phytochemical Society of Europe Meeting on "Natural Products in Cancer Prevention and Therapy", 25-28 June 2013. Title of the presentation: "Dietary procyanidins and gut microbiota - a virtuous backscratching against colon cancer?".

CoCoTea 2013 - Second international congress on Cocoa, Coffee and Tea; Naples (Italy) 09-11 October 2013. Title of the presentation: "Tea catechin bioavailability and bioactivity: a critical appraisal"

7th International Immunonutrition Workshop, "Eating for Preventing", 1st to the 3rd of May, 2014, Carovigno (Brindisi, Italy). Title of the presentation: "Dietary (poly)phenols: bioavailability, metabolism and immune related effects".

8th World Congress on Polyphenols Applications, June 5-6, 2014 - Lisbon, Portugal. Title of the presentation: "Human/microbial metabolites of dietary polyphenols: new actions in the cardiovascular context".

7th International Conference on Polyphenols and Health (ICPH), Tours, France, 27-30 October 2013. Member of the Scientific Advisory Board.

Invited lectures at national conferences:

- ISTITUTO NAZIONALE DI BIOSTRUTTURE E BIOSISTEMI, VIII CONVEGNO NAZIONALE, Roma, 23-24 ottobre 2008. "Recent advances in polyphenol bioavailability, catabolism and putative mechanism of action".

- 62° Congresso annuale della Società Italiana di Fisiologia, 25-27 Settembre 2011. "Nutrition, gut microbiota and human health: the peculiar case of polyphenols".

- 63° Congresso annuale della Società Italiana di Fisiologia, Verona il 21-23 Settembre 2012. "Glucose intolerance and its complications: new insights on mechanism of action exerted by polyphenols".

- 24° Congresso Nazionale della Società Italiana di Diabetologia, Torino 23-26 maggio 2012. "Quali e quanti antiossidanti nella dieta per il diabete?"

- 65° Congresso annuale della Società Italiana di Fisiologia, Anacapri il 28-30 Settembre 2014. "Diet-microbe interaction in the gut: the peculiar case of dietary (poly)phenols".

Prizes & Rewards: Thomson-Reuters Highly Cited Researcher 2014 (highlycited.com).

Patents: "Composition comprising urolithins and uses thereof for the stimulation of insulin secretion". European Patent - rule 143(1) EPC. Application no. 13306415.4 - 1464

Languages: Italian – mother tongue
English – Fluent (written and spoken)
French – Scholastic (written and spoken)

Publications:

1. **Del Rio D**, Serafini M, Pellegrini N. Selected methodologies to assess oxidative/antioxidant status in vivo: a critical review. *Nutrition, Metabolism and Cardiovascular Diseases* 2002; 12: 343-351.
2. **Del Rio D**, Pellegrini N, Colombi B, Bianchi M, Serafini M, Torta F, Tegoni M, Musci M, Brighenti F. A rapid fluorimetric method to detect total plasma malondialdehyde with mild derivatization conditions. *Clinical Chemistry* 2003; 49: 690-692.
3. Pellegrini N, **Del Rio D**, Colombi B, Bianchi M, Brighenti F. Application of the ABTS radical cation assay to a flow injection system for the evaluation of antioxidant activity of some pure compounds and beverages. *Journal of Agricultural and Food Chemistry* 2003; 51: 260-264.
4. Pellegrini N, Serafini M, Colombi B, **Del Rio D**, Salvatore S, Bianchi M, Brighenti F. Total antioxidant activity of plant foods, beverages and oils consumed in Italy assessed by three different *in vitro* assays. *Journal of Nutrition* 2003; 133: 2812-2819.
5. **Del Rio D**, Stewart AJ, Mullen W, Burns J, Lean MJ, Brighenti F, Crozier A. HPLC-MSⁿ Analysis of Phenolic Compounds and Purine Alkaloids in Green and Black Tea. *Journal of Agricultural and Food Chemistry* 2004; 52: 2807-2815.
6. Bianchi M, **Del Rio D**, Pellegrini N, Sansebastiano G, Neviani E, Brighenti F. A Fluorescence-Based Method For The Detection Of Adhesive Properties Of Lactic Acid Bacteria To Caco-2 Cells. *Letters In Applied Microbiology* 2004; 39: 301-305.
7. Serafini M, **Del Rio D**. Understanding the association among dietary antioxidants, redox status and disease: is the Total Antioxidant Capacity the right tool? *Redox Report* 2004; 9: 145-152.
8. Serafini M, **Del Rio D**, Crozier A, Benzie IFF. Effect of changes in fruit and vegetable dietary intake on plasma antioxidant defences in human. *American Journal of Clinical Nutrition* 2004; 81: 531-532.
9. Brighenti F, Valtueña S, Pellegrini N, Ardigò D, **Del Rio D**, Salvatore S, Piatti P, Serafini M, Zavaroni I. Total antioxidant capacity of the diet is inversely and independently related to plasma concentration of high-sensitivity c-reactive protein in adult Italian subjects. *British Journal of Nutrition* 2005; 93: 619-625.
10. **Del Rio D**, Stewart AJ, Pellegrini N. A review of recent studies on malondialdehyde as toxic molecule and biological marker of oxidative stress. *Nutrition Metabolism & Cardiovascular Diseases* 2005; 15: 316-328.

11. Salvatore S, Pellegrini N, Brenna OV, **Del Rio D**, Frasca G, Brighenti F, Tumino R. Antioxidant Characterization of Some Sicilian Edible Wild Greens. *Journal of Agricultural and Food Chemistry* 2005; 52: 9465–9471.
12. Brighenti F, Benini L, **Del Rio D**, Casiraghi C, Pellegrini N, Scazzina F, Jenkins DJ, Vantini I. Colonic fermentation of indigestible carbohydrates contributes to the *second meal effect*. *American Journal of Clinical Nutrition* 2006; 83: 817-822.
13. Mandrioli J, **Del Rio D***, Zini A, Nichelli P, Merelli E, Beltrami D, Cesari C, Pellegrini N, Brighenti F, Sola P Total antioxidant capacity of cerebrospinal fluid is decreased in patients with motor neuron disease. *Neuroscience Letters* 2006; 401: 203-208. * Corresponding Author.
14. Valtueña S, Pellegrini N, Ardigò D, **Del Rio D**, Numeroso F, Scazzina F, Monti L, Zavaroni I, Brighenti F. Dietary Glycemic Index and liver steatosis in non-diabetic subjects. *American Journal of Clinical Nutrition* 2006 84:136-42.
15. Zini A, **Del Rio D**, Stewart AJ, Mandrioli J, Merelli E, Sola P, Nichelli P, Serafini M, Brighenti F, Edwards CA, Crozier A. Do flavan-3-ols from green tea reach the human brain? *Nutritional Neuroscience* 2006; 9: 57-61.
16. Pellegrini N, Colombi B, Salvatore S, Brenna O, Galaverna G, **Del Rio D.**, Bianchi M, Bennett R, Brighenti F. The evaluation of antioxidant capacity of some vegetable foods: efficiency of extraction of a sequence of solvents. *Journal Of The Science Of Food And Agriculture* 2007; 87: 103-111
17. Pellegrini N, Salvatore S, Valtuena S, Bedogni G, Porrini M, Pala V, **Del Rio D**, Sieri S, Miglio C, Krogh V, Zavaroni I, Brighenti F. Development and Validation of a Food Frequency Questionnaire for the Assessment of Dietary Total Antioxidant Capacity. *Journal of Nutrition* 2007; 137: 93-98.
18. Pellegrini N, Serafini M, Salvatore S, **Del Rio D**, Bianchi M, Brighenti F. Total antioxidant capacity of spices, dried fruits, nuts, pulses, cereals and sweets consumed in Italy assessed by three different in vitro assays. *Molecular Nutrition & Food Research* 2006; 50:1030-1038.
19. Siebenhandl S, Grausgruber H, Pellegrini N, **Del Rio D**, Fogliano V, Pernice R, Berghofer E. Phytochemical profile of main antioxidants in different fractions of purple and blue wheat, and black barley. *Journal of Agricultural and Food Chemistry* 2007; 55: 8541-7.
20. Valtueña S, **Del Rio D**, Pellegrini N, Ardigò D, Franzini L, Salvatore S, Piatti PM, Riso P, Zavaroni I, Brighenti F. The total antioxidant capacity of the diet is an independent predictor of plasma β -carotene. *European Journal of Clinical Nutrition* 2007; 61: 69-76.
21. Scazzina F, **Del Rio D**, Serventi L, Carini E, Vittadini E.. Development of nutritionally enhanced tortillas. *Food Biophysics* 2008, 3 (2): 235-240.
22. Valtueña S, Pellegrini N, Franzini L, Bianchi Ma, Ardigò D, **Del Rio D**, Piatti PM, Scazzina F, Zavaroni I, Brighenti F. Food selection based on Total Antioxidant Capacity is able to modify antioxidant intake, systemic inflammation and liver function without altering markers of oxidative stress. *American Journal Of Clinical Nutrition* 2008, 87: 1290-7.
23. Scazzina F, **Del Rio D**, Pellegrini N, Brighenti F. Sourdough bread: starch digestibility and postprandial glycemic response. *Journal of Cereal Science* 2009, 49: 419-421.
24. **Del Rio D**, Valtueña S, Pellegrini N, Bianchi M, Ardigò D, Franzini L, Scazzina F, Monti L, Zavaroni I, Brighenti F. Cross-over intervention with total antioxidant capacity-based diets: effects on circulating β -carotene. *European Journal of Clinical Nutrition*. 2009 Oct;63(10): 1220-5.
25. Pellegrini N, Valtueña S, Ardigò D, Brighenti F, Franzini L, **Del Rio D**, Scazzina F, Piatti PM, Zavaroni I. Intake of the plant lignans matairesinol, secoisolariciresinol, pinoresinol, and lariciresinol in relation to vascular inflammation and endothelial dysfunction in middle age-elderly men and post-menopausal women living in Northern Italy. *Nutrition, Metabolism and Cardiovascular Diseases*. 2010 Jan;20(1):64-71.
26. **Del Rio D**, Costa LG, Lean MEJ, Crozier A. Polyphenols and health: what compounds are involved? *Nutrition, Metabolism and Cardiovascular Diseases*. 2010 20(1):1-6.

27. Rouanet JM, Décordé K, **Del Rio D**, Auger C, Borges G, Cristol JP, Lean MEJ, Crozier A. Berry juices, teas, antioxidants and the prevention of atherosclerosis in hamsters. *Food Chemistry* 2010, 118:266–271.
28. Pellegrini N, Miglio C, **Del Rio D**, Salvatore S, Serafini M, Brighenti F. Effect of domestic cooking methods on the total antioxidant capacity of vegetables. *International Journal of Food Sciences and Nutrition*. 2009;60 Suppl 2:12-22.
29. Cordero C, Canale F, **Del Rio D**, Bicchi C. Identification, quantitation, and method validation for flavan-3-ols in fermented ready-to-drink teas from the Italian market using HPLC-UV/DAD and LC-MS/MS. *Journal of Separation Science*. 2009 Nov;32(21):3643-51.
30. **Del Rio D**, Calani L, Scazzina F, Jechiu L, Cordero C, Brighenti F. Bioavailability of catechins from ready-to-drink tea. *Nutrition*. 2010, 26(5):528-33.
31. Versari A, Parpinello GP, Scazzina F, **Del Rio D**. Prediction of total antioxidant capacity of red wine by Fourier transform infrared spectroscopy. *Food Control*. 2010; 21 (5): 786-789.
32. Laghi L, Parpinello GP, **Del Rio D**, Calani L, Mattioli, AU, Versari, A. Fingerprint of enological tannins by multiple techniques approach. *Food Chemistry* 2010; 121:3; 783-788.
33. **Del Rio D**, Calani L, Cordero C, Salvatore S, Pellegrini N, Brighenti F. Bioavailability and catabolism of green tea flavan-3-ols in humans. *Nutrition* 2010, 26(11-12): 1110–1116.
34. **Del Rio D**, Borges G, Crozier A. Berry flavonoids and phenolics: bioavailability and evidence of protective effects. *British Journal of Nutrition*. 2010, 104, S67–S90.
35. Bianchi MA, Scazzina F, **Del Rio D**, Valtueña S, Pellegrini N, Franzini L, Callegari ML, Pellacani C, Buschini A, Zavaroni I, Brighenti F. A High Total Antioxidant Capacity diet is able to increase stool weight and bowel antioxidant status in humans *British Journal of Nutrition*. 2010, 104(10):1500-7.
36. **Del Rio D**, Stalmach A., Calani L, Crozier A. Bioavailability of Coffee Chlorogenic Acids and Green Tea Flavan-3-ols. *Nutrients* 2010, 2(8), 820-833.
37. **Del Rio D**, Agnoli C, Pellegrini N, Krogh V, Brighenti F, Mazzeo T, Masala G, Bendinelli B, Berrino F, Sieri S, Tumino R, Rollo PC, Gallo V, Sacerdote C, Mattiello A, Chiodini P, Panico S. Total antioxidant capacity of the diet and risk of stroke in the EPICOR prospective cohort study. *Journal of Nutrition* 2011, 141(1):118-23.
38. Verzelloni E, Tagliazucchi D, **Del Rio D**, Calani L, Conte A. Antiglycative and antioxidative properties of coffee fractions. *Food Chemistry* 124 (2011) 1430–1435.
39. Crozier A, **Del Rio D**, Clifford, MN. Bioavailability of dietary flavonoids and phenolic compounds. *Molecular Aspects of Medicine* 31(6) (2010), 446-467.
40. N'Dri D, Calani L, Mazzeo T, Scazzina F, Rinaldi M, **Del Rio D**, Pellegrini N, Brighenti F. Effects of Different Maturity Stages on Antioxidant Content of Ivorian Gnagnan (*Solanum indicum* L.) Berries. *Molecules* 2010, 15(10), 7125-7138.
41. Verzelloni E, Pellacani C, Tagliazucchi D, Tagliaferri D, Calani L, Costa LG, Brighenti F, Borges G, Crozier A, Conte A, **Del Rio D**. Antiglycative and neuroprotective activity of colon-derived polyphenol catabolites. *Molecular Nutrition & Food Research* 2011, 55:S35-43.
42. Bianchi F, Dall'Asta M, **Del Rio, D**, Mangia A, Musci M, Scazzina F. Development of a headspace solid-phase microextraction gas chromatography-mass spectrometric method for the determination of short-chain fatty acids from intestinal fermentation. *Food Chemistry* 2011, 129 (1), 200-205.
43. Franzini L, Ardigò D, Valtueña S, Pellegrini N, **Del Rio D**, Bianchi M, Scazzina F, Piatti PM, Brighenti F, Zavaroni I. Food selection based on high Total Antioxidant Capacity improves endothelial function in apparently healthy subjects. *Nutrition, Metabolism and Cardiovascular Diseases* 2012, 22(1):50-7.
44. Dall'Asta, M, Calani, L, Tedeschi M, Jechiu, L, Brighenti, F, **Del Rio D**. Identification of microbial metabolites derived from in vitro fecal fermentation of different polyphenolic food sources. *Nutrition* 2012, 28(2):197-203.

45. **Del Rio D**, Calani L, Dall'Asta M, Brighenti F. Polyphenolic composition of hazelnut skin. *Journal of Agricultural and Food Chemistry* 2011, 59, 9935-9941.
46. Scazzina F, **Del Rio D**, Benini L, Melegari C, Pellegrini N, Marcazzan E, Brighenti F. The effect of breakfasts varying in glycemic index and glycemic load on dietary induced thermogenesis and respiratory quotient. *Nutr Metab Cardiovasc Dis.* 2012 21,121-125.
47. Calani L, **Del Rio D***, Callegari ML, Morelli L, Brighenti F. Updated bioavailability and 48h excretive profile of flavan-3-ols from green tea in humans. *International Journal of Food Sciences and Nutrition* 2012, 63, 513-521. * Corresponding Author.
48. Brighenti F, **Del Rio D**, Tuohy K, Vodovotz Y. Moving with the times. *International Journal of Food Sciences and Nutrition* 2012, 63, 257–258.
49. Dall'Asta M, Derlindati E, Ardigò D, Zavaroni I, Brighenti, F, **Del Rio D**. Macrophage polarization: the answer to the diet/inflammation conundrum? *Nutrition, Metabolism and Cardiovascular Diseases* 2012, 22, 387-392.
50. **Del Rio D**, Rodriguez-Mateos A, Spencer JPE, Tognolini M, Borges G. and Crozier A. Dietary (Poly)phenolics in Human Health: Structures, Bioavailability and Evidence of Protective Effects Against Chronic Diseases. *Antioxidant & Redox Signaling* 2013 10;18(14):1818-92.
51. Tognolini M, Giorgio C, Mohamed IH, Barocelli E , Calani L, Reynaud E, Dangles O, Borges G, Crozier A, Brighenti F, **Del Rio D**. Perturbation of the EphA2-EphrinA1 system in human prostate cancer cells by colonic (poly)phenol catabolites. *Journal of Agricultural and Food Chemistry* 2012, 60(36):8877-84.
52. Carillon J, **Del Rio D**, Teissèdre PL, Cristol JP, Lacan D, Rouanet JM. Antioxidant capacity and angiotensin I converting enzyme inhibitory activity of a melon concentrate rich in superoxide dismutase. *Food Chemistry* 2012 135, 1298-1302.
53. Delucchi F, Berni R, Frati C, Cavalli S, Graiani G, Sala R, Chaponnier C, Gabbiani G, Calani L, **Del Rio D**, Bocchi L, Lagrasta C, Quaini F, Stilli D. Resveratrol Treatment Reduces Cardiac Progenitor Cell Dysfunction and Prevents Morpho-Functional Ventricular Remodeling in Type-1 Diabetic Rats. *PLoS One* 2012, 7(6): e39836.
54. Calani L, Dall'Asta M, Derlindati E, Scazzina F, Bruni R, **Del Rio D**. Colonic metabolism of polyphenols from coffee, green tea and hazelnut skins. *Journal of Clinical Gastroenterology* 2012, 46 Suppl:S95-9.
55. Derlindati E, Dall'Asta M, Ardigò D, Brighenti F, Zavaroni I, Crozier A, **Del Rio D**. Quercetin-3-O-glucuronide affects gene expression profile of M1 and M2a human macrophages exhibiting anti-inflammatory effects. *Food & Function* 2012, 3(11):1144-52.
56. Calani L, Brighenti F, Bruni R, **Del Rio D**. Absorption and metabolism of milk thistle flavonolignans in humans. *Phytomedicine* 2012 20, 40-46.
57. Zia-UI-Haq M, Ahmad S, Calani S, Mazzeo T, **Del Rio D**, Pellegrini N, De Feo V. Compositional Study and Antioxidant Potential of Ipomoea hederacea Jacq. and Lepidium sativum L. Seeds. *Molecules* 2012, 17(9):10306-21.
58. Mena P, Calani L, Dall'Asta C, Galaverna G, Garcia-Viguera C, Bruni R, Crozier A, **Del Rio D**. Rapid comprehensive evaluation of (poly)phenolic compounds in pomegranate juice by UHPLC-MSn. *Molecules* 2012, 17(12),14821-40.
59. Ruotolo R, Calani L, Fietta E, Brighenti F, Crozier A, Meda C, Maggi A, Ottonello S, **Del Rio D**. Anti-estrogenic activity of a human resveratrol metabolite. *Nutr Metab Cardiovasc Dis.* 2013, 23(11):1086-92.
60. Dall'Erta A, Cirlini M, Dall'Asta M, **Del Rio D**, Galaverna G, Dall'Asta C. Masked mycotoxins are efficiently hydrolysed by human colonic microbiota releasing their aglycones. *Chemical Research in Toxicology* 2013 18;26(3):305-12.
61. Pellati F, Righi D, Bruni R, Guerrini A, Tognolini M, **Del Rio D**, Rossi D. Metabolite profiling of polyphenols in a Terminalia chebula Retzius ayurvedic decoction and evaluation of its chemopreventive activity. Metabolite profiling of polyphenols in a Terminalia chebula

- Retzius ayurvedic decoction and evaluation of its chemopreventive activity. *Journal of Ethnopharmacology* 2013 20;147(2):277-85.
62. Calani L, Beghè D, Mena P, **Del Rio D**, Bruni R, Fabbri A, Dall'Asta C, Galaverna G. uHPLC-MSn (poly)phenolic profiling and chemometric analysis of juices from ancient *Punica granatum* L. cultivars: a non-targeted approach. *Journal of Agricultural and Food Chemistry* 2013 12;61(23):5600-9.
 63. Dall'Asta M, Derlindati E, Curella V, Mena P, Calani L, Ray S, Zavaroni I, Brighenti F, **Del Rio D**. Effects of naringenin and its phase II metabolites on in vitro human macrophage gene expression. *International Journal of Food Sciences and Nutrition* 2013 Nov;64(7): 843-849.
 64. Dellafiara L, Mena P, Cozzini P, Brighenti F, **Del Rio D**. Modelling a possible bioactivity of ellagitannin-derived metabolites. In silico tools to evaluate their potential xenoestrogenic behavior. *Food & Function* 2013 25;4(10):1442-51.
 65. Bresciani L, Calani L, Bruni R, Brighenti F, **Del Rio D**. Phenolic Composition, Caffeine Content and Antioxidant Capacity of Coffee Silverskin. *Food Research International* 2014 , 61; 196-201.
 66. Escudero-López B, Calani L, Fernández-Pachón MS, Ortega A, Brighenti F, Crozier A, **Del Rio D**. Absorption, metabolism and excretion of fermented orange juice (poly)phenols in rats. *Biofactors* 2014 40(3);327-335.
 67. Bresciani L, Calani L, Bocchi L, Delucchi F, Savi M, Ray S, Brighenti F, Stilli D, **Del Rio D**. Bioaccumulation of Resveratrol Metabolites in Myocardial Tissue is Dose-Time Dependent and Related to Cardiac Hemodynamics in Diabetic Rats. *Nutr. Metab. Cardiovasc. Dis.* 2014, 24(4): 408-415.
 68. Mena P, Ascacio-Valdés JA, Gironés-Vilaplana A, **Del Rio D**, Moreno DA, García-Viguera C. Assessment of pomegranate wine lees as a valuable source for the recovery of (poly)phenolic compounds. *Food Chem.* 2014 15;145:327-34.
 69. Romain C, Bresciani L, Gaillet S, Feillet-Coudray C, Calani L, Bonafos B, Vid J, Rugani N, Ramos J, **Del Rio D**, Cristol JP, Rouanet JM. Moderate chronic administration of Vineatrol-enriched red wines improves metabolic, oxidative and inflammatory markers in hamsters fed a high-fat diet. *Molecular Nutrition & Food Research* 2014 58; 1212-1225.
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