

**Verbale della Riunione del Collegio dei Docenti del
Corso di Dottorato di Ricerca LERH in data 6 settembre 2017**

L'anno 2017 il giorno 6 settembre, alle ore 15:00, presso il Dipartimento T.E.S.A.F. dell'Università degli Studi di Padova, si è riunito il Collegio dei Docenti del Corso di Dottorato di Ricerca in epigrafe.

La riunione è stata indetta dal Coordinatore Scientifico, prof. Davide Pettenella.

Cognome e Nome	Presente	Assente giustific.	Cognome e Nome	Presente	Assente giustific.
Anfodillo Tommaso		X	Pomarici Eugenio	X	
Boatto Vasco		X	Rossetto Luca	X	
Borga Marco		X	Sartori Luigi		X
Carrer Marco		X	Secco Laura		X
Cavalli Raffaele		X	Semenzato Paolo		X
Curioni Andrea		X	Sitzia Tommaso	X	
D'Agostino Vincenzo		X	Stefani Gianluca		X
Dalla Fontana Giancarlo		X	Tarolli Paolo		X
Defrancesco Edi	X		Tempesta Tiziano		X
Flamini Riccardo	X		Thiene Mara	X	
Friso Dario		X	Trestini Samuele	X	
Galletto Luigi	X		Vettore Augusto		X
Gatto Paola	X		Vincenzi Simone		X
Ghisi Rossella	X		Zanella Augusto		X
Gregoretto Carlo	X				
Grigolato Stefano		X	Linaldeddu Benedetto T.	X	
Guarnieri Alberto	X		Masiero Mauro	X	
Lenzi Mario Aristide	X		Picco Lorenzo	X	
Lingua Emanuele		X			
Lomolino Giovanna		X	Rappres. dei dottorandi		
Marchi Lorenzo		X	Andrighetto Nicola	X	
Marinello Francesco	X		Bernard Martino	X	
Montecchio Lucio	X		Mozzato Daniele	X	
Pasini Gabriella	X		Roder Giulia	X	
Petit Gai	X		Amin Anam		X
Pettenella Davide	X		Gelmini Ylenia	X	
Pirotti Francesco	X		Oss Cazzador Daniele	X	
Pisani Elena	X				
Pividori Mario		x			

Presiede la seduta il Coordinatore del Corso di Dottorato di Ricerca LERH, prof. Davide Pettenella. Assume le funzioni di Segretario il prof. Francesco Marinello.

Il prof. Pettenella informa i presenti che sono stati invitati a partecipare alla riunione, senza diritto di voto, anche il dr. Lorenzo Picco, che entrerà a far parte del Collegio Docenti a partire dal prossimo Ciclo 33° ed i dr. Benedetto Teodoro Linaldeddu e Mauro Masiero, che entreranno a far parte del Collegio dei Docenti a partire dal prossimo Ciclo 34°.

Il prof. Pettenella, constatato il numero legale degli aventi diritto, dichiara aperta la seduta per discutere il seguente

ODG:

- 1) Comunicazioni;
- 2) Ciclo XXXI – ammissione al terzo anno di corso;
- 3) Ciclo XXXII – ammissione al secondo anno di corso;
- 4) Definizione della composizione del Collegio dei Docenti;
- 5) Pratiche studenti: eventuali provvedimenti.

1. Comunicazioni

Il Coordinatore comunica quanto segue:

- tutti i corsi di dottorato dell'ateneo hanno ottenuto un esito positivo nella **valutazione da parte** dell'ANVUR per il 33° ciclo;
- il CdA nella seduta del 25/07 u.s. ha deliberato la ripartizione del **Fondo di funzionamento** annuale dei Corsi di dottorato di ricerca. L'Ateneo ha assegnato per l'anno 2017 al Corso LERH cicli 31-32, e al Corso di TARS ciclo 30 un fondo di **Euro 15.792** per le spese di funzionamento del dottorato. tale fondo dovrà essere utilizzato principalmente per favorire le seguenti iniziative:
 1. La formazione alla ricerca che si realizza anche attraverso la docenza esterna al collegio docenti del Corso, con particolare riferimento alla docenza internazionale.
 2. La mobilità dei dottorandi con particolare riferimento alla partecipazione a corsi intensivi e *summer school* di qualificata rilevanza scientifica.
 3. La mobilità internazionale dei dottorandi prevedendo per coloro che soggiornino all'estero per più di sei mesi una integrazione della borsa, in aggiunta alla maggiorazione che già l'Ateneo eroga;
- il nostro corso di dottorato LERH è stato selezionato nella call per la definizione di una **Collaborative Doctoral Partnership (CDP) con l'European Commission Joint Research Centre (JRC)**. Avremo quindi dei dottorandi che lavoreranno nell'area tematica Bioeconomy and Forest in stretta collaborazione con i ricercatori del JRC di Ispra;
- Grazie all'impegno del collega Grigolato è stato approvato il **progetto Marie Curie H2020-MSCA-RISE-2017 "Carbon smart forestry under climate change – CARE4C"** coordinato dall'Univ. Tecnica di Monaco (TUM). Saremo beneficiari di 6 mesi/uomo *outgoing* (5 mesi/uomo in Sudafrica e 1 mese/uomo in Germania), mentre avremo 15 mesi/uomo di mobilità *ingoing* (Sudafrica, Spagna, Germania, Svizzera). Sono coinvolti gli ambiti della meccanizzazione forestale, dell'analisi impatti ambientali e del *remote sensing*;
- è stato stampato un **dépliant** (in inglese) di presentazione del dottorato secondo il format della documentazione del Dipart. TESAF;
- in merito alle **borse per il dottorato** si segnala quanto segue:
 - nell'ambito della selezione **CARIPARO stranieri** è stata data una borsa al dottorato LERH, mentre quest'anno nessuna borsa è stata garantita al dottorato nell'ambito del programma **China Scholarship Council**, nonostante fosse stato pre-selezionato un candidato promettente. È stata inoltre assegnata una borsa al dottorato per uno studente dell'**Università di Guangzhou**, ma non si sono offerti candidati
 - grazie all'impegno del collega Tarolli è stato firmato un MoU tra l'ateneo con la **Chinese University of Geoscience** di Pechino. Previste per il prossimo AA 2 studenti in co-tutela: uno nel programma LERH e uno nel corso di dottorato di Geoscience;
- Sono stati assegnati i seguenti **premi e riconoscimenti** ai nostri studenti:
 - **Amanda Dupas de Matos** ha vinto una borsa partecipando al Bando Iniziative di Cooperazione Universitaria 2017 per un periodo di 6 mesi presso l'Oregon State

University, College of Agricultural Sciences, Food Science and Technology,
Laboratory of Microbiology;

- **Anam Amin** è stata selezionata dalle NU come Youth Delegate per partecipare alla "20th session of the Youth Assembly at the United Nations" a presentare i risultati delle sue ricerche in idrologia;
- **Simone Iacopino** ha vinto una borsa in un programma di collaborazione Erasmus+ con l'Uganda per uno *stage* presso la Makerere University;
- **Eros Borsato** è risultato vincitore di un *travel award* per il *best abstract* sottomesso all'EGU General Assembly 2017;
- Per **lunedì 2 ottobre** alle ore **10.00** in aula **Magna Pentagono** verrà organizzato un **Welcome day** per i nuovi dottorandi dei 4 corsi di Agripolis; alle ore **13.00** circa in **Sala Consiliare** verrà organizzato un momento informale di benvenuto ai nuovi studenti del corso LERH. Tutti i colleghi, i dottorandi e il personale amministrativo del Dipartimento è invitato.
- Dal **4 al 6 ottobre** i dottorandi seguiranno il primo corso di didattica obbligatoria previsto per il ciclo XXXIII "*Choose, design, write and present PhD research projects and results*", presso il Centro Studi Ambiente Alpino a San Vito di Cadore, sotto la supervisione di Pettenella, Secco e Defrancesco. I costi di pernottamento, vitto e viaggio saranno a carico del Corso di Dottorato.
- Per il **3 ottobre**, in parallelo alla valutazione dei dottorandi del 3° anno, il decano del Collegio organizzerà l'**elezione del Coordinatore del Corso di dottorato** i cui risultati potranno essere resi noti durante la successiva riunione del Collegio.

2. Ciclo XXXI – ammissione al terzo anno di Corso

Il Coordinatore informa i presenti che sono pervenute le relazioni annuali dei dottorandi iscritti al 2° anno - ciclo XXXI.

Le audizioni dei dottorandi, della durata di circa 20 minuti ciascuna e nelle quali i dottorandi hanno presentato l'avanzamento del loro lavoro di ricerca, si sono svolte in data 01/09 e 06/09 con inizio alle ore 9:00, **in presenza di alcuni supervisori e colleghi del Collegio.**

Il Coordinatore informa i presenti di aver avuto comunicazione da parte del prof. Stefano Grigolato, supervisore del dottorando **Omar Mologni**, che il titolo della relazione del secondo anno è stato modificato e reso più attinente alla linea di ricerca affrontata rispetto al titolo proposto per la relazione del primo anno. L'attività avviata e svolta nel corso del secondo anno sostanzialmente è conforme a quanto previsto nel corso del primo anno di attività, ma data l'attuale forte attenzione sugli aspetti di sicurezza affrontati, l'attività di studio si è orientata su questo aspetto. Il titolo della relazione del secondo anno proposto è il seguente: "*Steep slope harvesting systems in Central European mountain forests: Productivity and safety analyses of cable logging system and tethered logging system*".

Cambiamenti nel titolo della tesi sono stati richiesti anche dal prof. Davide Pettenella per la tesi di **Alex Pra** (*Estimating timber investment returns from productive forest plantations in southern Europe: a comparative and trend analysis*).

Il Collegio dei Docenti, dopo aver ascoltato le presentazioni dei dottorandi, ha valutato l'attività di ricerca come desunta dalle relazioni annuali presentate e dai giudizi formulati dai supervisori di tesi, approva all'unanimità l'ammissione all'anno successivo (terzo anno di corso) per i dottorandi del ciclo XXXI, assegnando la valutazione di A (ottimo), B (buono), C (sufficiente), D (insufficiente), come di seguito specificato:

... Omissis ...

3. Ciclo XXXII – ammissione al secondo anno di Corso

Il Coordinatore informa i presenti che sono pervenute le relazioni annuali dei dottorandi iscritti al 1° anno - ciclo XXXII.

Le audizioni dei dottorandi, della durata di circa 20 minuti ciascuna e nelle quali i dottorandi hanno presentato l'avanzamento del loro lavoro di ricerca, si sono svolte in data 01/09 e 06/09 con inizio alle ore 9:00.

Il Coordinatore informa i presenti della richiesta del cambiamento nel titolo della tesi da parte della prof. Edi Defrancesco per la tesi di **Emilia Pellegrini** (*Adapting the Italian water governance to Water Framework Directive: multiple agents interplay in agriculture water use*).

Il Collegio dei Docenti, dopo aver ascoltato le presentazioni dei dottorandi, ha valutato l'attività di ricerca come desunta dalle relazioni annuali presentate e dai giudizi formulati dai supervisor di tesi, approva all'unanimità l'ammissione all'anno successivo (secondo anno di corso) per i dottorandi del ciclo XXXII, assegnando la valutazione di A (ottimo), B (buono), C (sufficiente), D (insufficiente), come di seguito specificato:

... Omissis ...

4. Definizione della composizione del Collegio dei Docenti

Il Coordinatore comunica ai presenti di aver ricevuto la richiesta di adesione al Collegio del Docente del Corso di Dottorato da parte del dott. **Matteo Marangon**.

Valutata l'opportunità di un allargamento del Collegio, valutata la produzione scientifica del candidato (vd. Allegati n. 1), valutati i criteri dell'accreditamento, dopo ampia discussione, il Collegio Docenti approva all'unanimità la proposta. L'allargamento del Collegio verrà formalizzato con le procedure di autorizzazione del ciclo XXXIV.

5. Pratiche studenti: eventuali provvedimenti

Il Coordinatore comunica che è pervenuta al Collegio dei Docenti la richiesta di nulla osta per poter svolgere **attività lavorativa esterna al dottorato** da parte del dottorando **Daniele Oss Cazzador** (Ciclo 32°) – dottorando con borsa di Ateneo, co-finanziata dal dip.to TESAF - che chiede di poter svolgere attività lavorative al di fuori dell'ambito del Corso di Dottorato. Visto il parere favorevole espresso dal prof. Mario Aristide Lenzi, supervisore del dottorando, il quale assicura che tale attività non interferirà con l'attività di ricerca del dottorando e che non preclude il corretto completamento dell'attività di ricerca,


Il Collegio Docenti approva all'unanimità di concedere il nulla osta.

La seduta è tolta alle ore 15.50.

Le deliberazioni prese in questa seduta sono state redatte, lette, approvate e sottoscritte seduta stante.



Il Coordinatore del Corso
Prof. Davide Pettenella

Il Segretario
Prof. Francesco Marinello


Allegato 1

CV dr. Matteo Marangon

QUALIFICATIONS

PhD in Oenology (class of Food Science and Technology)

University of Padova, Italy, Jan 2005 – Jan 2008

Thesis title: Biochemical and functional characterisation of the proteins of white wines and studies on methods to prevent their instability

Advisor: Prof. Andrea Curioni

Committee: Prof. A. Bavaresco, Prof. M. Esti, Prof. E. De Franceschi

Masters of Science, Agricultural Sciences and Technologies *Summa cum laude*

University of Padova, Italy, Dec 2002 – Jun 2004

Dissertation title: "Root morphophysiological characters involved on water-nutritional stress response in sugar beet (*Beta vulgaris* L.) genotypes"

Supervisor: Prof. Massimo Saccomani

Bachelor of Science (Hons), Agricultural Sciences and Technologies

University of Padova, Italy, Sep 1999 – Dec 2002

Supervisor: Prof. Alessandra Bottacin

Honours, grants, awards and specific training

2015 - Finalist of the International OENOPPIA AWARD 2015.

2014 - Certificate in "Preparing to Teach in the Lifelong Learning Sector (PTLLS)"

2013 - Poster Prize at the 15th Australian Wine Industry Technical Conference, Sydney

Poster title: Proctase - a viable alternative to bentonite for protein stabilisation of white wines

2011 - Recipient of the Viticulture and Oenology Science and Innovation Awards for Young People in Agriculture, Fisheries and Forestry.

Grant of 22,000 AUD from the Australian Government, Department of Agriculture, Fisheries and Forestry to adopt an innovative technique to increase the understanding of wine composition on the potential formation of protein haze during storage

2009 - Recipient of the French-Australian Science and Technology Program (FAST). Grant of 120,000 AUD from the Australian and French Governments to study the mechanism of haze formation in white wines

2009 - Poster Prize at the 6th Symposium In Vino Analytica Scientia, Angers (France). Poster title: Crystallization and preliminary X-ray diffraction studies of four thaumatin-like protein isoforms from *Vitis vinifera* grape juice.

professional experience and academic responsibilities

1st September 2016 – Current

Researcher (RTD type B) and Lecturer

Università degli studi di Padova – DAFNAE - Legnaro (PD), Italy

Key responsibilities: Conducting high quality research in the field of food science and technology including Oenology and transformation of food products, lecturing at post-graduate level in the new Master in Italian Food and Wine, developing research programs and apply for grants, writing peer and non-peer reviewed articles, presenting at conferences, mentoring post-graduate and undergraduate students in conducting their research projects.

1st Jan 2014 – 31st August 2016

Lecturer and MSc Viticulture & Oenology Programme Leader

Plumpton College/University of Brighton, United Kingdom

Key responsibilities: developing the curriculum and leading a new Master of Science (MSc) in Viticulture & Oenology, lecturing at post-graduate and undergraduate level, developing research programs and apply for grants, writing peer and non-peer reviewed articles, presenting at conferences, conducting extension work

within the local wine industry, mentoring 6 post-graduate and 20 undergraduate students in conducting their research projects.

1st Jan 2013 – 31st Dec 2013

Senior Research Scientist

The Australian Wine Research Institute, Adelaide, South Australia

Advisor: Dr. Paul A. Smith

Key research responsibilities: conducting research on the wine macromolecules and on the effect of colloidal formation on wine colour, stability, texture, filterability. Designing research programs, supervising students and technical personnel.

Key teaching and extension responsibilities: lecturing in Oenological topics within the BSc and MSc in Wine Science at Adelaide University (Australia), conducting extension activities including seminars and webinars in Australia, Chile, New Zealand, Italy and France.

Other academic responsibilities: mentoring and supervising PhD students, writing research grants and peer and non-peer reviewed articles, peer-reviewing for several international journals.

1st Jan 2011 – 31st Dec 2012

Research Scientist

The Australian Wine Research Institute, Adelaide, South Australia

Advisor: Dr. Paul A. Smith

Key research responsibilities: conducting research on the mechanism of protein haze formation in wines, on wine macromolecules, on protein crystallography and on new techniques to achieve wine protein stabilisation. Designing research programs, supervising students and technical personnel.

Key teaching and extension responsibilities: guest lecturer in Oenological topics within the BSc and MSc in Wine Science at Adelaide University (Australia), conducting extension activities including seminars and webinars in Australia, Italy and France.

Other academic responsibilities: mentoring and supervising PhD students, writing research grants and peer and non-peer reviewed articles, peer-reviewing for several international journals.

11th Aug 2008 – 31st Dec 2010

Postdoctoral Research Fellow

The Australian Wine Research Institute, Adelaide, South Australia

Advisor: Dr. Elizabeth J. Waters

Key responsibilities: conducting research on the mechanism of protein haze formation in wines and on new techniques to achieve wine protein stabilisation. Liaise with partner Universities and Industry to conduct research, writing research proposals.

Key teaching and extension responsibilities: conducting extension activities including seminars and webinars in Australia, Italy and France.

Other academic responsibilities: mentoring and supervising PhD students, writing research grants and peer and non-peer reviewed articles, peer-reviewing for several international journals.

Jul 2009 - Jan 2012 (6 months in total)

Visiting Researcher

INRA SupAgro – Montpellier, France

Advisor: Prof. Aude Vernhet

Key responsibilities: conducting experimental work funded by FAST grant scheme including 5 research stages in France to characterize protein aggregation in white wines by Dynamic Light Scattering technique.

Undergraduate and Post graduate students' project supervision

Supervision or co-supervision of undergraduate (about 40 projects) and postgraduate students in their final research projects in viticulture and oenology and in food science and technology.

External examiner for MSc and PhD thesis for several Universities including Lincoln University (New Zealand), Auckland University (New Zealand), Stellenbosch University (South Africa), Pontificia Univesidad Catolica de Valparaiso (Chile), Adelaide University (Australia), Padua University (Italy), Leeds University (UK).

PROFESSIONAL ASSOCIATIONS AND MEMBERSHIP

Member of the American Chemical Society (ACS) 2017

Member of the Società Italiana di Scienze e Tecnologie Alimentari (SISTAL) 2016, 2017

Member of the Australian Society of Oenology and Viticulture (ASVO) 2013

Member of the UK Vineyard Association (UKVA) 2014-2016

Member of the South East Vineyard Association (SEVA) 2014-2016

Member of the Scientific Committee for the International Cool Climate Wine Symposium 2016

Peer reviewing for: *Journal of Agricultural and Food Chemistry, Food Chemistry, Australian Journal of Grape and Wine Research, American Journal of Enology and Viticulture, Analytica Chimica Acta, International Journal of Food Science and Technology, Journal of Food Engineering, BMC Microbiology, Journal of Proteomics, Food Analytical Methods, Innovative Food Science and Emerging Technologies, Journal of the Science of Food and Agriculture, PloSOne, Biotechnology Progress, Macromolecules, Italian Journal of Food Science, Food Hydrocolloids*

CURRENT AND PAST RESEARCH PROJECTS

1. Modification of the grapevine physiology by elicitors as a tool to modulate grape composition and wine quality. *Funded by DAFNAE (2017 - prot. BIRD179194).*
2. Effect of dosage composition and of carboxymethyl cellulose (CMC) on the foam characteristics, wine quality attributes and stability of traditional method sparkling wines. *Funded by private company (2016 - Campden BRI).*
3. Study of the mechanism of protein unfolding and aggregation in wines, phenomena causing wine turbidity during storage in the bottle. To understand how the proteins cause turbidity they had to be purified (via chromatographic techniques) and extensively characterized with techniques like electrophoresis, HPLC, proteomic analysis, differential scanning calorimetry, dynamic light scattering, crystallization, X-ray diffraction, solution of protein 3D structures. Purified proteins, as well as other wine components (like polysaccharides and phenolics) were then used in reconstitution experiments to understand the mechanism of haze formation in wines. *Funded by Australian Wine Research Institute (2008-2013)*
4. Search for alternatives to bentonite fining for avoiding wine hazing: Alternative fining agent (as carrageenan or metal oxide) to remove the wine proteins, or alternative processes (as flash pasteurization or enzymatic treatments) have been proposed and their efficacy assessed. This type of project is generally carried out via proof of concept in a small laboratory scale, followed by experimental winemaking and/or larger trials with industry partners. Experimental wines are generally analyzed for protein stability as well as for their physicochemical and sensorial attributes. *Funded by Australian Wine Research Institute (2008-2013)*
5. Study of the role of wine components (mainly wine colloids) in modulating some of the characteristics of the final product as foam (for sparkling wines), texture, filterability, tartrate stability. *Funded by Australian Wine Research Institut. (2008-2013)*
6. Study of the effect (foam, quality, compositions, sensory) of re-fermenting traditional method sparkling wine with newly developed hybrid yeast strains. *Funded by UK wine industry- (2015-2017)*
7. Study of climate change adaptation and mitigation strategies for different European wine regions. *Funded by the LIFE+ADVICLIM European project. (2014-2018)*
8. Physiological studies on grapevine growth parameters in spacing trials, clones/rootstock combination trials, resistant varieties trials. Parameters as plant vigor, physiology and grape composition are assessed in the field, maturity of grapes checked and wines made in small scale to evaluate the oenological performances of the trials.
9. Light Emitting Diode (LED) lights effect on grapevine physiology in controlled environment.
10. Frost protection research. Study of the effect of different frost protection techniques on grapevine viability. This is a particularly important topic for cool climate growing regions and climatic variability and climate change are going to increase this risk in some growing regions.
11. Study of the effect of wind and windbreakers on the physiology and grape quality of Pinot Noir clones of grapes for the production of traditional method sparkling wines in a cool climate region. *Funded by UK private company (Rathfinny Estate, 2016-2017).*
12. Testing of different breeds of sugar beet in laboratory condition for screening of their potential productivity. This project was carried out during my Masters' degree in the laboratory of Prof. Massimo Saccomani (University of Padova).

List of Publications

peer-reviewed articles in international journals

1. CRUMPTON M, RICE C J, ATKINSON A, TAYLOR G, MARANGON M (2017). The effect of sucrose addition at dosage stage on the foam attributes of a bottle-fermented English Sparkling Wine. *Journal of the Science of Food and Agriculture*. In press.
2. SALAZAR F N, MARANGON M, LABBE' M, LIRA E, RODRIGUEZ-BENCOMO J J, LOPEZ F (2017). Comparative study of sodium bentonite and sodium-activated bentonite fining during white wine fermentation: its effect on protein content, protein stability, lees volume, and volatile compounds. *European Food Research and Technology*. In press. doi:10.1007/s00217-017-2917-z

3. GAZZOLA D, VINCENZI S, **MARANGON M**, PASINI G, CURIONI A. (2016). Grape seed extract: the first plant-based fining agent endogenous to grapes. *Australian Journal of Grape and Wine Research*, 23(2), 215-225.
4. VAN SLUYTER S C, McRAE, J M, FALCONER, R J, SMITH, P A, BACIC, A, WATERS E J, **MARANGON M**. (2015) Wine Protein Haze: Mechanisms of Formation and Advances in Prevention. *Journal of Agricultural and Food Chemistry*, 63(16), 4020-4030.
5. **MARANGON M**, VAN SLUYTER S C, WATERS E J, MENZ R I (2014). Structure of haze forming proteins in white wines: *Vitis vinifera* thaumatin-like proteins. *PlosOne*, 9(12), e113757.
6. LUCCHETTA M, POCOCK K F, WATERS E J, **MARANGON M** (2013). The use of zirconium dioxide during fermentation as an alternative to protein fining with bentonite for white wines. *American Journal of Enology and Viticulture*, 64 (3), 400–404.
7. **MARANGON M**, STOCKDALE V J, MUNRO P, TRETHERWEY T, SCHULKIN A, HOLT H E, SMITH P A (2013). Addition of carrageenan at different stages of winemaking for white wine protein stabilization. *Journal of Agricultural and Food Chemistry*, 61, 6516–6524.
8. DIANA GAZZOLA, VAN SLUYTER S C, CURIONI A, WATERS E J, **MARANGON M** (2012). Roles of Proteins, Polysaccharides and Phenolics in Haze Formation in White Wine via Reconstitution Experiments. *Journal of Agricultural and Food Chemistry*, 60 (42), 10666–10673.
9. **MARANGON M**, VAN SLUYTER S C, ROBINSON E M C, MUHLACK R, HOLT H, HAYNES P A, GODDEN P W, SMITH P A, WATERS E J (2012) Degradation of white wine haze proteins by Aspergillopepsin I and II during juice flash pasteurization. *Food Chemistry*, 135 (2012), 1157-1165.
10. **MARANGON M**, LUCCHETTA M, DUAN D, STOCKDALE V J, HART A, ROGERS P J, WATERS E J (2012). Protein removal from a Chardonnay juice by addition of carrageenan and pectin. *Australian Journal of Grape and Wine Research*, 18 (2), 194-202.
11. **MARANGON M**, SAUVAGE F-X, WATERS E J, VERNHET A (2011). Effects of Ionic Strength and Sulfate upon Thermal Aggregation of Grape Chitinases and Thaumatin-like Proteins in a Model System. *Journal of Agricultural and Food Chemistry*, 59 (6), 2652–2662.
12. **MARANGON M**, VAN SLUYTER S C, NEILSON K A, CHAN C, HAYNES P A, WATERS E J FALCONER R J (2011). Roles of Grape Thaumatin-like Protein and Chitinase in White Wine Haze Formation. *Journal of Agricultural and Food Chemistry*, 59 (2), 733–740.
13. **MARANGON M**, LUCCHETTA M, WATERS E J (2011). Protein stabilization of white wines using zirconium dioxide enclosed in a metallic cage. *Australian Journal of Grape and Wine Research*, 17 (1), 28-35.
14. VINCENZI S, **MARANGON M**, TOLIN S, CURIONI A (2011). Protein evolution in a white wine during the early stages of winemaking and its relations with wine stability. *Australian Journal of Grape and Wine Research*, 17 (1), 20-27.
15. FALCONER R J, **MARANGON M**, VAN SLUYTER S C, NEILSON K A, CHAN C, WATERS E J (2010). Thermal Stability of Thaumatin-like protein, Chitinase and Invertase Isolated from Sauvignon Blanc and Semillon Juice, and their Role in Haze Formation in Wine. *Journal of Agricultural and Food Chemistry*, 58 (2), 975–980.
16. **MARANGON M**, VINCENZI S, LUCCHETTA M, CURIONI A (2010). Heating and reduction affect the reaction with tannins of wine protein fractions differing in hydrophobicity. *Analytica Chimica Acta* 660 (1-2), 110–118.
17. VAN SLUYTER S C, **MARANGON M**, STRANKS S D, NEILSON K A, HAYNES P A, HAYASAKA Y, MENZ R I, WATERS E J (2009). Two-Step Purification of Pathogenesis-Related Proteins from Grape Juice and Crystallization of Thaumatin-like Proteins. *Journal of Agricultural and Food Chemistry*, 57 (23), 11376–11382.
18. **MARANGON M**, VAN SLUYTER S C, HAYNES P A, WATERS E J (2009). Grape and Wine Proteins: their Fractionation by Hydrophobic Interaction Chromatography and Identification by Chromatographic and Proteomic Analysis. *Journal of Agricultural and Food Chemistry*, 57 (10), 4415–4425.

BOOK CHAPTERS

19. **MARANGON M**, NESBITT A, MILANOWSKI T (2016). Global Climate Change and Wine Safety". In: *Wine Safety, Consumer Preferences, and Human Health*. Editors: M. Victoria Moreno-Arribas & Begoña Bartolomé Suáldea. Springer International Publishing, pp 97-116.

Non peer reviewed articles

20. ROBINSON E, SCRIMGEOUR N, **MARANGON M**, MUHLACK R, SMITH P, GODDEN P (2013). Proctase as a bentonite alternative – what’s the latest? *Grapegrower and winemaker*, 590, 49–52.

21. ROBINSON E, SCRIMGEOUR N, MARANGON M, MUHLACK R, SMITH P, GODDEN P (2012). Proctase as a bentonite alternative – what's the latest? *AWRI Technical Review*, No. 201, 6–10.
22. ROBINSON E, SCRIMGEOUR N, MARANGON M, MUHLACK R, SMITH P, GODDEN P, JOHNSON D (2012). Beyond Bentonite. *Wine & Viticulture Journal*, 27(6), 24–30.
23. MARANGON M, POCOCK K F, WATERS E J (2012). The addition of bentonite at different stages of white winemaking: effect on protein stability. *Grapegrower and winemaker* 580, 71–73.
24. MARANGON M, VAN SLUYTER S C, ROBINSON E, SCHMIDT S C, SMITH P A, GODDEN P, WATERS E J (2011). A promising enzyme for the stabilisation of white wines. New alternative to bentonite. *Grapegrower and winemaker* 573, 78–80.
25. MARANGON M, WATERS E J (2011). Is Proctase the right enzyme for protein stabilisation of white wines? *AWRI Technical Review* No. 192, 11–13.
26. MARANGON M, VAN SLUYTER S C, WATERS E J, HERDERICH M J, PRETORIUS I S (2010). Recent advances help us understand protein haze more clearly. *Australian and New Zealand Wine Industry Journal*, 25(2), 24–27.
27. WATERS E J, MARANGON M, VAN SLUYTER S C (2009). A review of protein instability. *AWRI Technical Review* No. 183, 17–22.

International conferences' proceedings (extended abstracts)

28. MARANGON M (2016). Effective bentonite use and Proctase performance review. In: Proceedings of the ASVO Seminar 2012 – Adelaide (SA), 21-22 November 2012, Efficiency and Sustainability in the Winery. Edited by Paul R. Petrie.
29. MARANGON M, SMITH P A (2014). Clarifying the mechanism of protein haze formation in white wines. Third International Conference on Wine Active Compounds 2014 – Beaune (France), 26-28 March 2014.
30. MARANGON M, VAN SLUYTER S C, ROBINSON E M C, SCRIMGEOUR N, MUHLACK R, HOLT H, WATERS E J, GODDEN P W, SMITH P A (2013). Proctase - a viable alternative to bentonite for protein stabilisation of white wines. Proceedings of the 15th Australian Wine Technical Conference – Sydney (New South Wales), 13-18 July 2013 (pp 85-89).
31. MARANGON M, VAN SLUYTER S C, WARNOCK N, SCHMIDT S C, ROBINSON E M C, SMITH P A, GODDEN P, WATERS E J (2012) Is Proctase the right enzyme for protein stabilisation of white wines? In: *ŒNO 2011, Actes de Colloques du 9^e Symposium International d'Œnologie de Bordeaux* (pp. 789-793). ISBN 978-2-10-057596-1. Dunod, Paris (France).
32. MARANGON M, LUCCHETTA M, WATERS E J (2011). The use of zirconium dioxide enclosed in a metallic cage for the stabilisation of Chardonnay white wine. Proceedings of the Macrowine 2010, third international Symposium on Macromolecules and Secondary Metabolites of Grapevine and Wines. In: *Quaderni di scienze viticole ed enologiche 2009-2010* (pp. 169–172). ISSN 1970-6545.
33. VINCENZI S, MARANGON M, CURIONI A (2007). Changes in total and individual proteins from grape to wine: effects on the heat test stability. In: *ŒNO 2007, 8^e Symposium International d'Œnologie de Bordeaux* (pp. 582–585). ISBN: 978-2-92588-310-7. Vigne et Vin Publications Internationales éditeur, Villenave d'Ornon cedex (FRANCE).
34. FRANCESCHI D, REBECCA S, VINCENZI S, MARANGON M, CURIONI A (2006). Inhibition of bitartrate crystallization by wine macromolecules can be studied in reconstitution experiments. In: *Macromolecules and Secondary Metabolites of Grapevine and Wine*. (pp. 421–424). ISBN: 978-2-7430-0965-6. PARIS: Lavoisier (FRANCE).
35. VINCENZI S, MARANGON M, CURIONI A (2006). Chitinases and thaumatin-like proteins from grapes and their effects on wine stability. In: *Macromolecules and Secondary Metabolites of Grapevine and Wine*. (pp. 177–182). ISBN: 978-2-7430-0965-6. PARIS: Lavoisier (FRANCE).

INTERNATIONAL conferences' proceedings (abstracts)

36. MARANGON M, VAN SLUYTER S C, WATERS E J, MANZ R I (2017). Structural studies on three *Vitis vinifera* thaumatin-like proteins and their hazing potential in white wines. 254th American Chemical Society National Meeting & Exposition, August 20-24, 2017 - Washington, DC (USA).
37. CURIONI A, VEGRO M, VINCENZI S, PASINI G, MARANGON M (2017). Quantification of wine mannoproteins by a competitive indirect enzyme-linked immunosorbent assay. 10th Symposium In Vino Analytica Scientia. Salamanca (Spain), 17-20 July 2017.
38. ARAPITSAS P, CURIONI A, GAMBUTI A, GERBI V, GIACOSA S, MARANGON M, MATTIVI F, MOIO L, PARPINELLO G, PIOMBINO P, RICCI A, RÍO SEGADE S, ROLLE L, SIMONATO B, TORNIELLI G, VERSARI A, VINCENZI S, UGLIANO M (2017). The diversity of tannins in Italian red wines: chemical and sensory characteristics. 10th Symposium In Vino Analytica Scientia. Salamanca (Spain), 17-20 July 2017.

39. CRUMPTON M, RICE C, ATKINSON A, TAYLOR G, **MARANGON M** (2016). The effect of carboxymethyl cellulose (CMC) addition at dosage stage on the foam attributes of traditional method English Sparkling Wine. International Cool Climate Wine Symposium 2016 - Brighton (UK), 26-28th May 2016.
40. CRUMPTON M, RICE C, ATKINSON A, TAYLOR G, **MARANGON M** (2016). The effect of sucrose addition at dosage stage on the foam attributes of traditional method English Sparkling Wine. International Cool Climate Wine Symposium 2016 - Brighton (UK), 26-28th May 2016.
41. **MARANGON M** (2016). Managing the risk of protein haze formation in white wines. XXVII^e Congrès Anual i La Nit de l'Enologia 2016, Tarragona (Spain), 15th April 2016.
42. FOSS C, **MARANGON M**, GUERIN E, PETRIKOVA R (2016). Climate change in UK wine production. ClimWine conference Bordeaux (France), 11-13 April 2016.
43. **MARANGON M**, VAN SLUYTER S C, ROBINSON E M C, SCRIMGEOUR N, MUHLACK R, HOLT H, WATERS E J, GODDEN P W, SMITH P A (2015). Protease mixture as a viable haze preventing strategy in white wines. Enoforum 2015 – Vicenza (Italy), 5-7 May 2015.
44. **MARANGON M**, VAN SLUYTER S C, WATERS E J, MENZ R I (2015). The hazing potential of different *Vitis vinifera* thaumatin-like proteins. Enoforum 2015 – Vicenza (Italy), 5-7 May 2015.
45. **MARANGON M** (2014). Managing the risk of protein haze formation in white wines. Advances in Cider and Wine Making Technology, Pershore College, Evesham, Worcs (UK), 16 April 2014.
46. **MARANGON M**, SMITH P A (2014). Clarifying the mechanism of protein haze formation in white wines. Third International Conference on Wine Active Compounds 2014 – Beaune (France), 26-28 March 2014.
47. **MARANGON M**, SMITH P A (2013). What is the latest in the mechanism of protein haze formation in white wines? 15th Australian Wine Technical Conference – Sydney (New South Wales), 13-18 July 2013.
48. **MARANGON M**, VAN SLUYTER S C, ROBINSON E M C, SCRIMGEOUR N, MUHLACK R, HOLT H, WATERS E J, GODDEN P W, SMITH P A (2013). Proctase - a viable alternative to bentonite for protein stabilisation of white wines. 15th Australian Wine Technical Conference – Sydney (New South Wales), 13-18 July 2013.
49. SALAZAR F N, SILVA C, **MARANGON M**, QUIROZ W, LOBOS M, LIRA E, LÓPEZ F (2013). Characterisation and Oenological Interest of Nine Commercial Bentonites. 8th Symposium In Vino Analytica Scientia, Reims (France), 2-5 July 2013.
50. **MARANGON M** (2013). Managing the risk of protein haze formation in white wines. WinEng 2013 – Taste of the Future conference, Serafino's Winery, McLaren Vale (South Australia), 5-6 June 2013.
51. **MARANGON M**, GAZZOLA D, VAN SLUYTER S C, CURIONI A, WATERS E J, VERNHET A, SMITH P A (2012). Study of the heat induced aggregation behavior of wine macromolecules by means of scanning ion occlusion sensing and dynamic light scattering techniques. 244th ACS National Meeting, Philadelphia (Pennsylvania), 19-23 August 2012.
52. GAZZOLA D, VAN SLUYTER S C, SMITH P A, WATERS E J, CURIONI A, **MARANGON M** (2012). Wine thaumatin-like protein isoforms show different aggregation behaviours. Macrowine 2012 - Macrovision of viticulture, wine making and markets, Bordeaux (France), 18-21 June 2012.
53. **MARANGON M**, DOCO T, WILLIAMS P, SMITH P A, WATERS E J, VERNHET A (2011). Factors involved in the thermal aggregation of grape pathogenesis-related proteins. Crush 2011, Adelaide (South Australia), 28-30 September 2011.
54. **MARANGON M**, WATERS E J (2011). Recent advances on the study of protein instability in white wines. 7th Symposium In Vino Analytica Scientia, Graz (Austria), 21-23 July 2011.
55. **MARANGON M**, VAN SLUYTER S C, WARNOCK N, ROBINSON E, SMITH P A, GODDEN P, WATERS E J (2011). Is proctase the right enzyme for protein stabilisation of white wines? OENO 2011 - 9th International Symposium of Oenology, Bordeaux (France), 15-17 June 2011.
56. **MARANGON M**, VAN SLUYTER S C, CHAN C, WATERS E J, FALCONER R J (2010). The different behaviors of thaumatin-like proteins and chitinases during white wine haze formation. 14th Australian Wine Technical Conference – Adelaide (South Australia), 3-8 July 2010.
57. **MARANGON M**, LUCCHETTA M, WATERS E J (2010). Protein stabilization of white wines using zirconium dioxide enclosed in a metallic cage. 14th Australian Wine Technical Conference – Adelaide (South Australia), 3-8 July 2010.
58. **MARANGON M**, SAUVAGE F-X, WATERS E J, VERNHET A (2010). Effect of ionic strength and sulfate upon thermal aggregation of grape chitinases and thaumatin-like proteins in model system. Macrowine 2010 - Third International Symposium on Macromolecules and Secondary Metabolites of Grapevine and Wines - Torino (Italy), 16-18 June 2010.
59. **MARANGON M**, VAN SLUYTER S C, CHAN C, WATERS E J, FALCONER R J (2010). The different behaviors of thaumatin-like proteins and chitinases during white wine haze formation. Macrowine 2010 - Third International Symposium on Macromolecules and Secondary Metabolites of Grapevine and Wines - Torino (Italy), 16-18 June 2010.

60. **MARANGON M, LUCCHETTA M, WATERS E J (2010)**. Protein stabilization of white wines using zirconium dioxide enclosed in a metallic cage. Macrowine 2010 - Third International Symposium on Macromolecules and Secondary Metabolites of Grapevine and Wines - Torino (Italy), 16-18 June 2010.
61. **FALCONER R J, MARANGON M, VAN SLUYTER S C, CHAN C, WATERS E J (2010)**. Thermal Stability of Thaumatin-like protein and Chitinase Isolated from Grape Juice, and their Role in Haze Formation in Wine. 35th Lorne Conference on Protein Structure and Function, Lorne February 2010.
62. **MARANGON M, VINCENZI S, LUCCHETTA M, CURIONI A (2009)**. Proteins and tannins of white wine: is hydrophobicity the driving force for their interactions? 6th Symposium In Vino Analytica Scientia. Angers (France), July 2009.
63. **MARANGON M, VAN SLUYTER S C, STRANKS S D, SUTTON D, WATERS E J, MENZ R I (2009)**. Crystallization and preliminary X-ray diffraction studies of four thaumatin-like protein isoforms from *Vitis vinifera* grape juice. 6th Symposium In Vino Analytica Scientia. Angers (France), July 2009.
64. **MARANGON M, VINCENZI S, CURIONI A (2008)**. Addition of tannins to wine protein fractions differing in hydrophobicity results in different turbidity values, which can be affected by protein heating and sulphate. Macrowine 2008 - Second International Symposium on Macromolecules and Secondary Metabolites of Grapevine and Wines - Montpellier (France), June 2008.
65. **VAN SLUYTER S C, MARANGON M, HAYNES P A, PETTOLINO F, BACIC A, WATERS E J (2007)**. Fractionation of grape juice proteins by hydrophobic interaction chromatography. 5th Symposium In Vino Analytica Scientia 2007. Melbourne, July 2007.
66. **VINCENZI S, MARANGON M, CURIONI A (2007)**. Effects of wine fractions with different molecular weight on the behaviour of the foam of a sparkling wine produced with the bulk method. 5th Symposium In Vino Analytica Scientia 2007. Melbourne, July 2007.
67. **VINCENZI S, MARANGON M, COVIELLO T, FAVARON F, CURIONI A (2007)**. Scleroglucan-Protein interaction: a tool for protein removal from wine? 5th Symposium In Vino Analytica Scientia. Melbourne, July 2007.
68. **VINCENZI S, MARANGON M, FRANCESCHI D, CURIONI A (2007)**. Changes in total and individual proteins from grape to wine: effects on the heat test stability. OENO 2007 - 8th International Symposium of Enology of Bordeaux. Bordeaux, June 2007.
69. **FAVARON F, SELLA L, ODORIZZI S, MARANGON M, LUCCHETTA M (2006)**. Some possible mechanism deployed by fungal pathogens to prevent the effects of plant PR-proteins. Congresso Si.Pa.V. (Italian Society of Agricultural Pathology). Foggia, September 2006.
70. **MARANGON M (2006)**. Selection of fungal proteases for grape protein degradation. In: Proceedings of the 11th Workshop on the Developments in the Italian PhD Research in Food Science and Technology. Mosciano Sant'Angelo (TE), September 2006. (pp. 381-382).

