

Adele Papetti, PhD, (23-01-2970)

Assistant Professor Dept. of Drug Sciences,

Lab Chief: Nutraceutical & Food Chem Toxicol Analysis Laboratory

Curriculum vitae

- Education and training
- 1994: Master Degree in Pharmaceutical Chemistry and Technology (Pavia University)
- 1995 State certification exam (pharmacist).
- 1998: post-graduate Degree in Industrial Pharmacy (Pavia University)
- 2001: PhD in Chemistry and Pharmaceutical Technology (Pavia University).
- 2001: post-graduate Degree in Formazione Superiore post-laurea (Pavia University).
- 2001: winner of the competition for research grants at Pavia University, Dept. Medicinal Chemistry
- 2003: winner of the competition for research grants at Pavia University, Dept. Medicinal Chemistry
- 2006: Assistant Professor of Food Chemistry (SSD CHIM/10) at Pavia University.
- 2013: qualified for a function of Associated Professor (SSD CHIM/10)

Positions and honors

- 1995-present: teaching and laboratory assistant and supervisor of students during experimental projects of Schools of: Pharmaceutical Chemistry and Technology, University of Pavia.
- 2003-2009: responsabile della Segreteria Organizzativa per i seguenti eventi residenziali ECM (Educazione Continua in Medicina) organizzati presso la Facoltà di Farmacia (Provider).
- 2003 member of the Organizing Committees of the 10th International Meeting on Recent Developments in Pharmaceutical Analysis (*RDPA 2003*)
- 2006/2007-2009/2010 lectures for "Food and Dietetics", School of Pharmacy, School of Chemistry and Pharmaceutical Technologies, and School of Herbal Techniques, University of Pavia
- 2006/2007-2012/2013 lectures and assistant professor of Practical training for "Analytical Chemistry", School of Chemistry and Pharmaceutical Technologies, University of Pavia
- 2006- present: tutor of 68 thesis for Pharmacy and of 40 Experimental thesis
- 2007-present: lecture for Refresher Courses for Pharmacist (Educazione Continua in Medicina, ECM), Provider Faculty of Pharmacy and University of Pavia.
- 2009/2010-present: lectures for "Food and Cosmetic" in post-graduate Master degree in Cosmetic Sciences, University of Pavia
- 2010/2011 – present: lectures for "Chemistry of healthy food minor components" in post-graduate Master Degree in Nutraceuticals: design, formulation development control and marketing, University of Pavia
- 2010/2011 – present: lectures for "Food Supplements and Dietary Foods for Special Medical Purpose", School of Pharmacy and School of Chemistry and Pharmaceutical Technologies, University of Pavia
- 2011- present: lectures in Special School of Technology, ITS Bergamo (Italy)
- 2013/2014 – present: lectures for "Dietetics", School of Pharmacy, University of Pavia
- 2014/2015 – present: assistant professor of Practical training for "Qualitative Drug Analysis", School of Pharmacy, University of Pavia
- 2015/2016: lectures for "Nutrition and Pharmacology in sports" School of Pharmacy and School of Chemistry Pharmaceutical Technologies, University of Pavia

Adele Papetti is a Member of the Italian Chemical Society (SCI) and a Professional Member of Institute of Food Technologists.

She is a member of the Editorial Board of the journals "Applied Food Biotechnology", "EC Nutrition", and "Journal of Food and Nutrition Research".

Field of research, research support

- 1- Study of the biological properties of food minor components (nutraceuticals and xenobiotics)
- 2-Effect of simulated digestion process on xenobiotics
- 3- Search for new anti-glycative natural agents
- 4-Study of natural pigments: identification, isolation, and stability tests
- 5-Development and validation of chromatographic methods (HPLC-DAD e HPLC-ESI-MSⁿ)
- 6-Vegetable polyphenolic fraction fingerprinting by mass spectrometry

FUNDED PROJECTS (last 16 years)

- 2015-2017 "Development of dynamic bioreactor for mimicking digestion process of xenobiotics" supported by I-Care Europe onlus
- 2011- Pavia University -"Progetto di Ateneo 2000 – Sottoprogetto: Effects of dietary components on amyloid fibrils"
- 2001 Veneto Region (Direzione Regionale Politiche Agricole Strutturali) for the research project: "Antioxidant components of red and spotted red chicory salads"
- 2003 MIUR for the research projects: "Diet components useful in the prevention of caries and other oral cavity infectious diseases" – (Cofin 2003)
- 2005 MIUR for the research projects "Isolation and chemical-physical characterization of food components active against parodontopathogens" (Cofin 2005)
- 2006 EU within the Framework Programme 6 (FP6) - Thematic Priority 5: Food Quality and Safety, 4th Thematic call. Specific Targeted Research Project (STREP): "Towards functional foods for oral healthcare – isolation, identification and evaluation of beverage and food components with anti-caries and/or antigingivitis activities".

Total number of referred publications, H index, Number of citations

Referred publications: 57

H index: 20 (Scopus Database, update 26th February, 2018)

Number of citation: 1460 (Scopus Database, update 26th February, 2018)

Scientific publications

G. Gazzani, **A. Papetti**, M. Daglia, E. De Lorenzi.

"Oxidation of edible oils induced by thermal treatment".

Journal of Food Science and Nutrition, 26, 72-79, 1997.

M. Daglia, **A. Papetti**, C. Dacarro, G. Gazzani.

"Isolation of an antibacterial component from roasted coffee".

Journal of Pharmaceutical and Biomedical Analysis, 18, 219-225, 1998.

DOI: 10.1016/S0731-7085(98)00177-0

G. Gazzani, **A. Papetti**, G. Massolin, M. Daglia.

"Anti- and prooxidant activity of water soluble components of some common diet vegetables and the effect of thermal treatment".

Journal of Agricultural and Food Chemistry, 46, 4118-4122, 1998.

DOI: 10.1021/jf980300o

G. Gazzani, **A. Papetti**, M. Daglia, F. Bertè, C. Gregotti.

"Protective activity of water soluble components of some common diet vegetables on rat liver microsome and the effect of thermal treatment".

Journal of Agricultural and Food Chemistry, 46, 4123-4127, 1998.

DOI: 10.1021/jf980301g

G. Gazzani, M. Daglia, **A. Papetti**, C. Gregotti.

"*In vitro* and *ex vivo* anti- and prooxidant components of *Cichorium intybus*".

Journal of Pharmaceutical and Biomedical Analysis, 23, 127-133, 2000.

DOI: 10.1016/S0731-7085(00)00282-X

M. Daglia, **A. Papetti**, C. Gregotti, F. Bertè, G. Gazzani.

"*In vitro* antioxidant and *ex vivo* protective activities of green and roasted coffee".

Journal of Agricultural and Food Chemistry, 48, 1449-1454, 2000.

DOI: 10.1021/jf990510g

M. Daglia, R. Tarsi, **A. Papetti**, P. Grisoli, C. Dacarro, C. Pruzzo, G. Gazzani.

"Antiadhesive effect of green and roasted coffee on *Streptococcus mutans*' adhesive properties on saliva-coated hydroxyapatite beads".

Journal of Agricultural and Food Chemistry, 50, 1225-1229, 2002.

DOI: 10.1021/jf010958t

M. Racchi, M. Daglia, C. Lanni, **A. Papetti**, S. Govoni, G. Gazzani.

"Antiradical activity of water soluble components of common diet vegetables".

Journal of Agricultural and Food Chemistry, 50, 1272-1277, 2002.

DOI: 10.1021/jf010961c

A. Papetti, M. Daglia, G. Gazzani.

"Anti- and pro-oxidant water soluble activity of *Cichorium* genus vegetables and effect of thermal treatment".

Journal of Agricultural and Food Chemistry, 50, 4696-4704, 2002.

DOI: 10.1021/jf020123y

A. Papetti, M. Daglia, G. Gazzani.

"Anti- and pro-oxidant activity of water soluble compounds in *Cichorium intybus* var. *silvestre* (Treviso red chicory)".

Journal of Pharmaceutical and Biomedical Analysis, 30, 939-945, 2002.

DOI: 10.1016/S0731-7085(02)00473-9

M. Daglia, R. Tarsi, **A. Papetti**, P. Grisoli, C. DAcarro, C. Pruzzo, G. Gazzani.

"Radiant smiles thanks to coffee?".

Agro Food Industry Hi-Tech, 13(2), 3, 2002.

ISSN: 11206012

M. Daglia, M. Racchi, **A. Papetti**, C. Lanni, S. Govoni, G. Gazzani.

"*In vitro* and *ex vivo* antihydroxyl radical activity of green and roasted coffee".

Journal of Agricultural and Food Chemistry, 52, 1700-1704, 2004.

DOI: 10.1021/jf030298n

M. Daglia, **A. Papetti**, G. Gazzani

"Green and roasted coffee antiradical activity stability in chemical systems"

Czech Journal of Food Science, 22, 191-194, 2004.

ISSN [1212-1800](#)

M. Daglia, C. Aceti, S. Giorgetti, **A. Papetti**, G. Gazzani.

“Purification and characterization of *Cichorium intybus* var. *silvestre* lipoxigenase”.

Journal of Agricultural and Food Chemistry, 53, 6448-6454, 2005.

DOI: 10.1021/jf058022y

A. Papetti, M. Daglia, C. Aceti, M. Quaglia, C. Gregotti, G. Gazzani.

“Isolation of an in vitro and ex vivo antiradical melanoidin from roasted barley”.

Journal of Agricultural and Food Chemistry, 54, 1209-1216, 2006.

DOI: 10.1021/jf058133x

A. Papetti, M. Daglia, P. Grisoli, C. Dacarro, C. Gregotti, G. Gazzani.

“Anti- and pro-oxidant water soluble activity of *Cichorium* genus vegetables and effect of thermal treatment in biological systems”.

Food Chemistry, 97, 157-165, 2006.

DOI: 10.1016/j.foodchem.2005.03.036

A. Papetti, C. Pruzzo, M. Daglia, P. Grisoli, A. Baccaglia, B. Repetto, C. Dacarro, G. Gazzani.

“Effect of barley coffee on the adhesive properties of oral streptococci”.

Journal of Agricultural and Food Chemistry, 55, 278-284, 2007.

DOI: 10.1021/jf062090i

M. Daglia, **A. Papetti**, P. Grisoli, C. Aceti, C. Dacarro, G. Gazzani

“Antibacterial activity of red and white wine against oral streptococci”

Journal of Agricultural and Food Chemistry, 55, 5038-5042, 2007.

DOI: 10.1021/jf070352q

S. Rossi, M. Marciello, G. Sandri, F. Ferrari, M.C. Bonferoni, **A. Papetti**, C. Caramella, C. Dacarro, P. Grisoli

“Wound dressings based on chitosans and hyaluronic Acid for the release of chlorhexidine diacetate in skin ulcer therapy”.

Pharmaceutical Development and Technology, 12, 415-422, 2007.

DOI: 10.1080/10837450701366903

M. Daglia, **A. Papetti**, C. Aceti, B. Sordelli, V. Spini, G. Gazzani

“Isolation and determination of α -dicarbonyl compounds by RP-HPLC-DAD in green and roasted coffee”

Journal of Agricultural and Food Chemistry, 55, 8877-8882, 2007.

DOI: 10.1021/jf071917l

M. Daglia, **A. Papetti**, C. Aceti, B. Sordelli, V. Spini, G. Gazzani

“Isolation, identification, and quantification of roasted coffee antibacterial compounds”

Journal of Agricultural and Food Chemistry, 55, 10208-10213, 2007.

DOI: 10.1021/jf0722607

A. Papetti, M. Daglia, C. Aceti, B. Sordelli, V. Spini, C. Carazzone, G. Gazzani

“Hydroxycinnamic acid derivatives occurring in *Cichorium endivia* vegetables”

Journal of Pharmaceutical and Biomedical Analysis, 48, 472-476, 2008.

DOI: 10.1016/j.jpba.2008.04.014.

M. Daglia, **A. Papetti**, C. Aceti, B. Sordelli, C. Gregotti, G. Gazzani

“Isolation of high molecular weight components and contribution to the protective activity of coffee against lipid peroxidation in a rat liver microsome system”

Journal of Agricultural and Food Chemistry, 56, 11653-11660, 2008.
DOI: 10.1021/jf802018c.

M. Daglia, M. Stauder, **A. Papetti**, C. Signoretto, G. Giusto, P. Canepari, C. Pruzzo, G. Gazzani
"Isolation of red wine components with anti-adhesion and anti-biofilm activity"
Food Chemistry, 119, 1182-1188, 2010.
DOI: 10.1016/j.foodchem.2009.08.037

M. Stauder, **A. Papetti**, M. Daglia, L. Vezzulli, G. Gazzani, P. Varaldo, C. Pruzzo
"Inhibitory activity by barley coffee components towards *Streptococcus mutans* biofilm"
Current Microbiology, 61, 417-421, 2010.
DOI: 10.1007/s00284-010-9630-5.

M. Stauder, **A. Papetti**, D. Mascherpa, A. Schito, G. Gazzani, C. Pruzzo, M. Daglia
"Anti-adhesion and anti-biofilm activities of high molecular weight coffee components against *Streptococcus mutans*"
Journal of Agricultural and Food Chemistry, 58, 11662-11666, 2010.
DOI: 10.1021/jf1031839.

M. Daglia, **A. Papetti**, D. Mascherpa, P. Grisoli, G. Giusto, P. Lingström, J. Pratten, C. Signoretto, D.A. Spratt, M. Wilson, E. Zaura, G. Gazzani
"Plant and Fungal Food Components with Potential Activity on the Development of Microbial Oral Diseases"
Journal of Biomedicine and Biotechnology, 2011, Article ID 274578.
DOI: 10.1155/2011/274578.

L. Canesi, C. Borghi, M. Stauder, P. Lingström, **A. Papetti**, J. Pratten, C. Signoretto, D.A. Spratt, M. Wilson, E. Zaura, C. Pruzzo
"Effects of fruit and vegetable low molecular mass fractions on gene expression in gingival cells challenged with *Prevotella intermedia* and *Actinomyces naeslundii*"
Journal of Biomedicine and Biotechnology, 2011, Article ID 230630.
DOI: 10.1155/2011/230630.

C. Signoretto, A. Marchi, A. Bertocelli, G. Burlacchini, F. Tessarolo, I. Caola, E. Pezzati, E. Zaura, **A. Papetti**, P. Lingström, J. Pratten, D.A. Spratt, M. Wilson, P. Canepari
"Effects of mushroom and chicory extracts on the physiology and shape of *Prevotella intermedia*, a periodontopathogenic bacterium"
Journal of Biomedicine and Biotechnology, 2011, Article ID 635348.
DOI: 10.1155/2011/635348.

E. Zaura, M.J. Buijs, M.A. Hoogenkamp, L. Ciric, **A. Papetti**, C. Signoretto, M. Stauder, P. Lingström, J. Pratten, D. Spratt, M. Wilson
"The effects of fractions from shiitake mushroom on composition and cariogenicity of dental plaque microcosms in an in vitro caries model"
Journal of Biomedicine and Biotechnology, 2011, Article ID 135034.
DOI: 10.1155/2011/135034.

L. Ciric, A. Tymon, E. Zaura, P. Lingström, M. Stauder, **A. Papetti**, C. Signoretto, J. Pratten, M. Wilson and D. Spratt
"In vitro assessment of shiitake mushroom (*Lentinula edodes*) extract for its anti-gingivitis activity"
Journal of Biomedicine and Biotechnology, 2011, Article ID 507908.
DOI: 10.1155/2011/507908.

A. Papetti

“Isolation and characterization of antimicrobial food components”

Current Opinion in Biotechnology, 23, 168-173, 2012.

DOI: 10.1016/j.copbio.2011.09.001.

G. Gazzani, M. Daglia, **A. Papetti**

“Food components with anticaries activity”

Current Opinion in Biotechnology, 23, 153-159, 2012.

DOI: 10.1016/j.copbio.2011.09.003.

D.A. Spratt, M. Daglia, **A. Papetti**, M. Stauder, D. O’Donnell, L. Ciric, A. Tymon, B. Repetto, C. Signoretto, Y. Hourri-Haddad, M. Feldman, D. Steinberg, S. Lawton, P. Lingström, J. Pratten, E. Zaura, G. Gazzani, C. Pruzzo, M. Wilson

“Evaluation of plant and fungal extracts for their potential antigingivitis and anticaries activity”

Journal of Biomedicine and Biotechnology, 2012:510198, Epub 2012 Feb 19.

DOI: 10.1155/2012/510198

D. Mascherpa, C. Carazzone, G. Marrubini, G. Gazzani, and **A. Papetti**

“Identification of Phenolic Constituents in *Cichorium endivia* Var. *crispum* and Var. *latifolium* Salads by High-Performance Liquid Chromatography with Diode Array Detection and Electrospray Ionization Tandem Mass Spectrometry”.

Journal of Agricultural and Food Chemistry, 60, 12142–12150, 2012.

DOI: 10.1021/jf3034754.

A. Papetti, D. Mascherpa, C. Carazzone, M. Stauder, D.A. Spratt, M. Wilson, J. Pratten, L. Ciric, P. Lingström, E. Zaura, E. Weiss, I. Ofek, C. Signoretto, C. Pruzzo, G. Gazzani

“Identification of organic acids in *Cichorium intybus* inhibiting virulence-related properties of oral pathogenic bacteria”

Food Chemistry, 138, 1706-1712, 2013.

DOI: 10.1016/j.foodchem.2012.10.148.

C. Carazzone, D. Mascherpa, G. Gazzani, **A. Papetti**

“Identification of phenolic constituents in red chicory salads (*Cichorium intybus*) by high-performance liquid chromatography with diode array detection and electrospray ionisation tandem mass spectrometry”

Food Chemistry 138, 1062-1071, 2013.

DOI: 10.1016/j.foodchem.2012.11.060.

B. Conti, B. Colzani, **A. Papetti**, D. Mascherpa, R. Dorati, I. Genta, C. Pruzzo, C. Signoretto, E. Zaura, P. Lingström, I. Ofek, M. Wilson, D.A. Spratt, G. Gazzani

“Adhesive microbeads for the targeting delivery of anticaries agents of vegetable origin”

Food Chemistry 138, 898-904, 2013.

DOI: 10.1016/j.foodchem.2012.11.097.

A. Papetti, D. Mascherpa, G. Marrubini, G. Gazzani

“Effect of in vitro digestion on free alfa-dicarbonyl compounds in balsamic vinegar”

Journal of Food Science 78, C514-519, 2013.

DOI: 10.1111/1750-3841.12062.

L. Canesi, E. Pezzati, M. Stauder, C. Grande, M. Bavestrello, **A. Papetti**, L. Vezzulli, C. Pruzzo

“*Vibrio cholerae* interactions with *Mytilus galloprovincialis* hemocytes mediated by serum components”.

Frontiers in Microbiology, 14, 371, 2013.

DOI: 10.3389/fmicb.2013.00371.

C. Signoretto, A. Marchi, A. Bertoncelli, G. Burlacchini, A. Milli, F. Tessarolo, I. Caola, **A. Papetti**, C. Pruzzo, E. Zaura, P- Lingström, I. Ofek, D.A. Spratt, J. Pratten, M. Wilson, P. Canepari

“Effects of mushroom and chicory extracts on the shape, physiology and proteome of the cariogenic bacterium *Streptococcus mutans*”

BMC Complementary and Alternative Medicine, 13: 117, 2013.

DOI: 10.1186/1472-6882-13-117

C. Signoretto, A. Marchi, A. Bertoncelli, G. Burlacchini, **A. Papetti**, C. Pruzzo, E. Zaura, P- Lingström, I. Ofek, J. Pratten, D.A. Spratt, M. Wilson, P. Canepari

“The anti-adhesive mode of action of a purified mushroom (*Lentinus edodes*) extract with anticaries and antigingivitis properties in two oral bacterial pathogens”

BMC Complementary and Alternative Medicine, 14: 75, 2014.

DOI: 10.1186/1472-6882-14-75.

A. Papetti, C. Milanese, C. Zanchi, G. Gazzani

“HPLC-DAD-ESI/MSⁿ characterization of environmentally friendly polyphenolic extract from *Raphanus sativus* L. var. “Cherry Belle” skin and stability of its red components”

Food Research International, 65, 238-246, 2014.

DOI: 10.1016/j.foodres.2014.04.046

A. Papetti, D. Mascherpa, G. Gazzani

“Free α -dicarbonyl compounds in coffee, barley coffee and soy sauce and effects of *in vitro* digestion”

Food Chemistry, 164, 259-265, 2014.

DOI: 10.1016/j.foodchem.2014.05.022

A. Papetti, G. Marrubini

“Antioxidant properties of minimally processed (ready-to-eat) Italian *Cichorium* genus salads”

Applied Food Biotechnology, 1, 31-37, 2014.

M.M. Natic, D.C. Dabic, **A. Papetti**, M.M. Fotiric Akšić, V. Ognjanov, M. Ljubojevic, Z. Lj Tešić.

“Analysis and characterisation of phytochemicals in mulberry (*Morus alba* L.) fruits grown in Vojvodina, North Serbia”

Food Chemistry, 171, 128-136, 2015.

DOI: 10.1016/j.foodchem.2014.08.101

G. Marrubini, P. Appelblad, G. Gazzani, **A. Papetti**

“Determination of free quinic acid in food matrices by Hydrophilic Interaction Liquid Chromatography with UV detection”

Journal of Food Composition and Analysis, 44, 80-85, 2015.

DOI: 10.1016/j.jfca.2015.06.004

M. Snoussi, E. Noumi, N. Trabelsi, G. Flamini, **A. Papetti**, V. De Feo

Mentha spicata essential oil: chemical composition, antioxidant and antibacterial activities against planktonic and biofilm cultures of *Vibrio* spp. strains.

Molecules, 20, 14402-14424, 2015.

DOI: 10.3390/molecules200814402

M. Snoussi, A. Dehamani, E. Noumi, G. Flamini, **A. Papetti**

“Chemical composition and antibiofilm activity of *Petroselinum crispum* and *Ocimum basilicum* essential oils against *Vibrio* spp. strains”.

Microbial Pathogenesis, 90, 13-21, 2016.

DOI: 10.1016/j.micpath.2015.11.004

R. Benzekri, L. Bouslama, **A. Papetti**, M. Snoussi, I. Benslimene, M. Hamami, F. Limam.
"Isolation and identification of an antibacterial compound from *Diplotaxis harra* (Forssk.) Boiss."
Industrial Crops and Products, 80, 228-234, 2016.
DOI: 10.1016/j.indcrop.2015.11.059

A.V. Pavlović, **A. Papetti**, D.C. Dabić Zagorac, U.M. Gašić, D.M. Mišić, Z. Lj Tešić, M.M. Natic
"Phenolics composition of leaf extracts of raspberry and blackberrycultivars grown in Serbia"
Industrial Crops and Products, 87, 304-314, 2016.
DOI: 10.1016/j.indcrop.2016.04.052

M. Snoussi, N. Trabelsi, A. Dehmeni, R. Benzekri, L. Bouslama, B. Hajlaoui, A. Al-sieni, **A. Papetti**
"Phytochemical analysis, antimicrobial and antioxidant activities of *Allium roseum* var. *odoratissimum*
(Desf.) Coss extracts".
Industrial Crops and Products, 87, 533-542, 2016.
DOI: 10.1016/j.indcrop.2016.05.048

G. Brusotti, **A. Papetti**, M. Serra, C. Temporini, E. Marini, S. Orlandini, A.K. Sanda, P. Watcho, P.
Kamtchouing.
"Allanblackia floribunda Oliver: An aphrodisiac plant with vasorelaxant properties".
Journal of Ethnopharmacology, 192, 480-485, 2016.
DOI: 10.1016/j.jep.2016.09.033.

G. Marrubini, **A. Papetti**, E. Genorini, A. Ulrici
"Determination of the Sugar Content in Commercial Plant *Milks* by Near Infrared Spectroscopy and Luff-
Schoorl Total Glucose Titration"
Food Analytical Methods, 10(5), 1556-1567, 2017.
DOI: 10.1007/s12161-016-0713-1

M. Maietta, R. Colombo, R. Lavecchia, M. Sorrenti, A. Zuorro, **A. Papetti**
"Artichoke (*Cynara cardunculus* L. var. *scolymus*) waste as a natural source of carbonyl trapping and
antiglycative agents"
Food Research International, 100, 780-790, 2017.
DOI: 10.1016/j.foodres.2017.08.007

A. Papetti, M. Maietta, F. Corana, G. Marrubini, G. Gazzani
"Polyphenolic profile of green/red spotted Italian Cichorium intybus salads by RP-HPLC-PDA-ESI-MSⁿ"
Journal of Food Composition and Analysis, 63, 189-197, 2017.
DOI: 10.1016/j.jfca.2017.08.010

R. Benzekri, L. Bouslama, **A. Papetti**, A. Smaoui, M. Hammami, F. Limam
"Anti HSV-2 activity of *Peganum harmala* (L.) and isolation of the active compound"
Microbial Pathogenesis, 114, 291-298, 2018.
DOI: 10.1016/j.micpath.2017.12.017

F.S. Robustelli della Cuna, C. Boselli, **A. Papetti**, B. Mannucci, J. Calevo, A. Tava
"Composition of volatile fraction from inflorescences and leaves of *Dendrobium moschatum* (Orchidaceae)"
Natural Products Communication, 13(1), 93-96, 2018.
DOI:

M. Maietta, R. Colombo, F. Corana, **A. Papetti**

Cretan tea (*Origanum dictamnus* L.) as a functional beverage: investigation on antiglycative and carbonyl trapping activities

Food & Function, 2018,

DOI: 10.1039/C7FO01930K