



INFORMAZIONI PERSONALI

Simone Angeloni

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Sesso Maschio | **Data di nascita** 04/12/1991 | **Nazionalità** Italiana

ESPERIENZA
PROFESSIONALE

03/10/2022–in corso

Tecnico categoria D presso il laboratorio HPLC-MS dell'Università di Camerino

Utilizzo e gestione di strumentazioni presenti nel laboratorio HPLC-MS e GC-MS del Chemistry Interdisciplinary Project (ChIP) dell'Università di Camerino

01/09/2021–31/08/2022

Contratto di lavoro autonomo presso il laboratorio HPLC-MS

Contratto di lavoro autonomo per lo svolgimento dell'attività di "Supporto alle attività di ricerca di UNICAM che prevedano l'utilizzo e la gestione di strumentazioni complesse presenti nel laboratorio di cromatografia liquida e spettrometria di massa", Università di Camerino, Camerino (Italia)

15/07/2020–15/07/2021

Assegno di ricerca presso il Gruppo di chimica degli alimenti di UNICAM

Università di Camerino, Camerino (Italia)

15/01/2020–15/06/2020

Borsa di studio per lo svolgimento di attività scientifiche e supporto alla ricerca

Università di Camerino, Camerino (Italia)

07/03/2019–31/08/2019

Periodo di sei mesi all'estero come Guest Scientist

Leibniz Institute for Food Systems Biology at the Technical University of Munich, Freising (Germania)

30/11/2016–24/03/2020

Dottorato di ricerca in Pharmaceutical Sciences

International School of Advanced Studies, Università di Camerino, Camerino (Italia)

02/2015–08/2015

Tirocinio

Farmacia Ospedaliera – Ospedale di Camerino, Camerino (Italia)

ISTRUZIONE E FORMAZIONE

15/07/2020–15/07/2021

Assegno di ricerca presso il Gruppo di chimica degli alimenti di UNICAM

Università di Camerino, Camerino (Italia)

- Assegno di ricerca in "Study and optimization of cold atmospheric plasma treatment for food safety and quality improvement (PLASMAFOOD)"

15/01/2020–15/06/2020

Borsa di studio per lo svolgimento di attività scientifiche e supporto alla ricerca

Università di Camerino, Camerino (Italia)

-Borsa di studio finalizzata allo svolgimento di attività scientifiche e supporto alla ricerca su "Studio ed identificazione di marker chimici per valutare la shelf life di prodotti avicoli e le performances di differenti packaging"

07/03/2019–31/08/2019

Periodo di sei mesi all'estero come Guest Scientist

Leibniz Institute for Food Systems Biology of the Technical University of Munich, Freising (Germania)

Principali abilità e competenze acquisite durante il periodo all'estero:

- Riconoscimento di aromi comunemente presenti negli alimenti e principalmente nel caffè attraverso la frequentazione di sessioni settimanali di analisi sensoriale.
- Uso di strumentazioni come gas cromatografo accoppiato a un olfattometro e ad un rivelatore a ionizzazione di fiamma (GC-O-FID) e di tecniche preparative come Aroma Extract Dilution Analysis (AEDA) e Solvent Assisted Flavour Evaporation (SAFE)

30/11/2016–24/03/2020

Dottorato di ricerca in Pharmaceutical Sciences

International School of Advanced Studies, Università di Camerino, Camerino (Italia)

Titolo della tesi: "Espresso Coffee preparation: analytical study to improve the quality of the product". Supervisor Prof. Sauro Vittori.

Principali abilità e competenze acquisite durante il dottorato di ricerca:

- Uso di strumentazioni analitiche come HPLC-VWD, HPLC-DAD, HPLC-MS, HPLC-MS/MS, GC-O-FID and GC-MS;
- Sviluppo ed ottimizzazione di nuovi metodi analitici per la quantificazione di vari composti bioattivi (acidi fenolici, alcaloidi, flavonoidi, composti volatili, acrilamide...) in matrici alimentari e vegetali;
- Utilizzo di varie metodiche preparative ed estrattive come estrazione solido-liquida, estrazione liquida-liquida, estrazione assistita dagli ultrasuoni, estrazione in fase solida (SPE), micro-estrazione in fase solida (SPME);

24/06/2016

Abilitazione alla professione di Farmacista

Università di Camerino, Camerino (Italia)

10/2010–08/04/2016

Laurea Magistrale in Farmacia

Università di Camerino, Camerino (Italia)

COMPETENZE PERSONALI

Lingua madre Italiano

Altre lingue

	COMPRENSIONE		PARLATO		PRODUZIONE SCRITTA
	Ascolto	Lettura	Interazione	Produzione orale	
Inglese	B2	B2	B2	B2	B2
Tedesco	A1	A1	A1	A1	A1

Levels: A1 and A2: Basic user - B1 and B2: Independent user - C1 and C2: Proficient user
Common European Framework of Reference for Languages - Self-assessment grid

Competenze organizzative e gestionali

Ottime capacità organizzative e di lavorare in gruppo acquisite dopo 7 anni di lavoro presso gruppi di ricerca e laboratori chimici

Competenze digitali

AUTOVALUTAZIONE				
Elaborazioni delle informazioni	Comunicazione	Creazione di contenuti	Sicurezza	Risoluzione di problemi

Utente autonomo	Utente autonomo	Utente autonomo	Utente autonomo	Utente autonomo
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Competenze digitali – Scheda per l'autovalutazione

Licenza di guida B

ULTERIORI INFORMAZIONI

- Riconoscimenti e premi**
- Borsa per il Dottorato di Ricerca, curricula in Pharmaceutical Sciences. Topic "Espresso Coffee preparation: analytical study to improve the quality of the product", Università di Camerino.
 - "DSM-SCI fellowships" per la partecipazione dei giovani ricercatori alla conferenza 5 MS Food Day 2017, Bologna, Italia.
 - Borsa di studio finalizzata allo svolgimento di attività scientifiche e supporto alla ricerca su "Studio ed identificazione di marker chimici per valutare la shelf life di prodotti avicoli e le performances di differenti packaging", Università di Camerino.
 - Assegno di ricerca in "Study and optimization of cold atmospheric plasma treatment for food safety and quality improvement (PLASMAFOOD)", Università di Camerino.
 - Best Speaker Award alla conferenza "2nd International Electronic Conference on Foods, 15–30 October 2021", online, foods2021.sciforum.net, con la seguente presentazione "Coffee Silverskin and Spent Coffee Ground: Chemical Characterization and Extract Evaluation".
 - Top Cited Article 2020-2021, "An analytical method for the simultaneous quantification of 30 bioactive compounds in spent coffee ground by HPLC-MS/MS" in JOURNAL OF MASS SPECTROMETRY (INCORP BIOLOGICAL MASS SPECTROMETRY).
 - "GICA FELLOWSHIPS" per la partecipazione dei giovani ricercatori alla conferenza 7 MS Food Day 2022, Firenze, Italia.

Appartenenza a

gruppi / associazioni Società Chimica Italiana (SCI), sezione Marche, Divisione di Spettrometria di massa e Divisione di Chimica degli Alimenti

Appartenenza a

gruppi / associazioni Società Italiana di Nutraceutica (SINut)

Articoli scientifici

1. **Angeloni, S.**, Navarini, L., Sagratini, G., Torregiani, E., Vittori, S., & Caprioli, G. (2018). Development of an extraction method for the quantification of lignans in espresso coffee by using HPLC-MS/MS triple quadrupole. *Journal of Mass Spectrometry*, 53(9), 842-848. <https://doi.org/10.1002/jms.4251>.
2. **Angeloni, S.**, Navarini, L., Khamitova, G., Sagratini, G., Vittori, S., & Caprioli, G. (2020). Quantification of lignans in 30 ground coffee samples and evaluation of their extraction yield in espresso coffee by HPLC-MS/MS triple quadrupole. *International journal of food sciences and nutrition*, 71(2), 193-200. <https://doi.org/10.1080/09637486.2019.1624693>.
3. Khamitova, G., **Angeloni, S.**, Borsetta, G., Xiao, J., Maggi, F., Sagratini, G., Vittori, S., & Caprioli, G. (2020). Optimization of espresso coffee extraction through variation of particle sizes, perforated disk height and filter basket aimed at lowering the amount of ground coffee used. *Food Chemistry*, 314, 126220. <https://doi.org/10.1016/j.foodchem.2020.126220>.
4. Nzekoue, F. K., **Angeloni, S.**, Navarini, L., Angeloni, C., Freschi, M., Hrelia, S., Vitali, L. A., Sagratini, G., Vittori, S., & Caprioli, G. (2020). Coffee silverskin extracts: Quantification of 30 bioactive compounds by a new HPLC-MS/MS method and evaluation of their antioxidant and antibacterial activities. *Food Research International*, 133, 109128. <https://doi.org/10.1016/j.foodres.2020.109128>.
5. Khamitova, G., **Angeloni, S.**, Fioretti, L., Ricciutelli, M., Sagratini, G., Torregiani, E., Vittori, S., & Caprioli, G. (2020). The impact of different filter baskets, heights of perforated disc and amount of ground coffee on the extraction of organics acids and the main bioactive compounds in espresso coffee. *Food Research International*, 133, 109220. <https://doi.org/10.1016/j.foodres.2020.109220>.
6. **Angeloni, S.**, Nzekoue, F. K., Navarini, L., Sagratini, G., Torregiani, E., Vittori, S., & Caprioli, G. (2020). An analytical method for the simultaneous quantification of 30 bioactive

compounds in spent coffee ground by HPLC-MS/MS. *Journal of Mass Spectrometry*, 55(11), e4519. <https://doi.org/10.1002/jms.4519>.

7. **Angeloni, S.**, Navarini, L., Khamitova, G., Maggi, F., Sagratini, G., Vittori, S., & Caprioli, G. (2020). A new analytical method for the simultaneous quantification of isoflavones and lignans in 25 green coffee samples by HPLC-MS/MS. *Food Chemistry*, 325, 126924. <https://doi.org/10.1016/j.foodchem.2020.126924>

8. Gigliobianco, M. R., Campisi, B., Peregrina, D. V., Censi, R., Khamitova, G., **Angeloni, S.**, Caprioli, G., Zannotti, M., Ferraro, S., Giovannetti, R., Angeloni, C., Lupidi, G., Pruccoli, L., Tarozzi, A., Voinovich, D., Di Martino, P. (2020). Optimization of the Extraction from Spent Coffee Grounds Using the Desirability Approach. *Antioxidants*, 9(5), 370. <https://doi.org/10.3390/antiox9050370>.

9. Kamgang Nzekoue, A. F., **Angeloni, S.**, Caprioli, G., Cortese, M., Maggi, F., Marconi, U. M. B., Perali, A., Ricciutelli, M., Sagratini, G., & Vittori, S. (2020). Fiber-sample distance, an important parameter to be considered in headspace solid-phase microextraction (HS-SPME) applications. *Analytical Chemistry*, 92(11), 7478–7484. <https://doi.org/10.1021/acs.analchem.9b05386>.

10. Schouten, M. A., Genovese, J., Tappi, S., Di Francesco, A., Baraldi, E., Cortese, M., Caprioli, G., **Angeloni, S.**, Vittori, S., Rocculi, P., & Romani, S. (2020). Effect of innovative pre-treatments on the mitigation of acrylamide formation in potato chips. *Innovative Food Science & Emerging Technologies*, 64, 102397. <https://doi.org/10.1016/j.ifset.2020.102397>.

11. **Angeloni, S.**, Scortichini, S., Fiorini, D., Sagratini, G., Vittori, S., Neiens, S. D., Steinhaus, M., Zheljazkov, V. D., Maggi, F., & Caprioli, G. (2020). Characterization of Odor-Active Compounds, Polyphenols, and Fatty Acids in Coffee Silverskin. *Molecules*, 25(13), 2993. <https://doi.org/10.3390/molecules25132993>.

12. Kamgang Nzekoue, F., Khamitova, G., **Angeloni, S.**, Sempere, A. N., Tao, J., Maggi, F., Xiao, J., Sagratini, G., Vittori, S., & Caprioli, G. (2020). Spent coffee grounds: a potential commercial source of phytosterols. *Food Chemistry*, 325, 126836. <https://doi.org/10.1016/j.foodchem.2020.126836>.

13. Zengin, G., Sinan, K. I., Mahomoodally, M. F., **Angeloni, S.**, Mustafa, A. M., Vittori, S., Maggi, F., & Caprioli, G. (2020). Chemical Composition, Antioxidant and Enzyme Inhibitory Properties of Different Extracts Obtained from Spent Coffee Ground and Coffee Silverskin. *Foods*, 9(6), 713. <https://doi.org/10.3390/foods9060713>.

14. Schouten, M. A., Tappi, S., **Angeloni, S.**, Cortese, M., Caprioli, G., Vittori, S., & Romani, S. (2020). Acrylamide formation and antioxidant activity in coffee during roasting—A systematic study. *Food Chemistry*, 343, 128514. <https://doi.org/10.1016/j.foodchem.2020.128514>.

15. Zengin, G., Sinan, K. I., Ak, G., **Angeloni, S.**, Maggi, F., Caprioli, G., Kaplan, A., Çakılcıoğlu, U., Akan, H., Jugreet, S., & Mahomoodally, M. F. (2021). Preliminary investigation on chemical composition and bioactivity of differently obtained extracts from *Symphytum aintabicum* Hub.-Mor. & Wickens. *Biochemical Systematics and Ecology*, 94, 104203. <https://doi.org/10.1016/j.bse.2020.104203>.

16. Mustafa, A. M., **Angeloni, S.**, Nzekoue, F. K., Abouelenein, D., Sagratini, G., Caprioli, G., & Torregiani, E. (2020). An Overview on Truffle Aroma and Main Volatile Compounds. *Molecules*, 25(24), 5948. <https://doi.org/10.3390/molecules25245948>.

17. **Angeloni, S.**, Zengin, G., Sinan, K. I., Ak, G., Maggi, F., Caprioli, G., Kaplan, A., Bahşi, M., Çakılcıoğlu, U., Bouyahya, A., Jugreet, S., & Mahomoodally, M. F. An insight into *Verbascum bombyciferum* extracts: Different extraction methodologies, biological abilities and chemical profiles. *Industrial Crops and Products*, 161, 113201. <https://doi.org/10.1016/j.indcrop.2020.113201>.

18. **Angeloni, S.**, Spinozzi, E., Maggi, F., Sagratini, G., Caprioli, G., Borsetta, G., Ak, G., Sinan, K. I., Zengin, G., Arpini, S., Mombelli, G., & Ricciutelli, M. (2021). Phytochemical Profile and Biological Activities of Crude and Purified *Leonurus cardiaca* Extracts. *Plants*, 10(2), 195. <https://doi.org/10.3390/plants10020195>.

19. **Angeloni, S.**, Freschi, M., Marrazzo, P., Hrelia, S., Beghelli, D., Juan-García, A., Juan, C., Caprioli, G., Sagratini, G., & Angeloni, C. (2021). Antioxidant and anti-inflammatory profiles of spent coffee ground extracts for the treatment of neurodegeneration. *Oxidative Medicine and Cellular Longevity*, 2021. <https://doi.org/10.1155/2021/6620913>.

20. Zengin, G., Mahomoodally, M. F., Sinan, K. I., Sadeer, N., Maggi, F., Caprioli, G., **Angeloni, S.**, Mollica, A., Stefanucci, A., Ak, G., Çakılcıoğlu, U., Polat, R., & Akan, H. (2021). Evaluation of chemical constituents and biological properties of two endemic *Verbascum* species. *Process Biochemistry*, 108, 110–120. <https://doi.org/10.1016/j.procbio.2021.06.007>.

21. Kurt-Celep, İ., Zengin, G., Sinan, K. I., Ak, G., Elbasan, F., Yıldıztağay, E., Maggi, F., Caprioli, G., **Angeloni, S.**, Sharmeen J. B., & Mahomoodally, M. F. (2021). Comprehensive evaluation of two *Astragalus* species (*A. campylosema* and *A. hirsutus*) based on biological, toxicological properties and chemical profiling. *Food and Chemical Toxicology*, 154, 112330. <https://doi.org/10.1016/j.fct.2021.112330>.

22. **Angeloni, S.**, Mustafa, A. M., Abouelenein, D., Alessandrini, L., Acquaticci, L., Nzekoue, F. K., Petrelli, R., Sagratini, G., Vittori, S., Torregiani, E., & Caprioli, G. (2021). Characterization of the aroma profile and main key odorants of espresso coffee. *Molecules*, 26(13), 3856. <https://doi.org/10.3390/molecules26133856>.
23. Abouelenein, D., Mustafa, A. M., **Angeloni, S.**, Borsetta, G., Vittori, S., Maggi, F., Sagratini, G., & Caprioli, G. (2021). Influence of freezing and different drying methods on volatile profiles of strawberry and analysis of volatile compounds of strawberry commercial jams. *Molecules*, 26(14), 4153. <https://doi.org/10.3390/molecules26144153>.
24. Mustafa, A. M., **Angeloni, S.**, Abouelenein, D., Acquaticci, L., Xiao, J., Sagratini, G., Maggi, F., Vittori, S., & Caprioli, G. (2022). A new HPLC-MS/MS method for the simultaneous determination of 36 polyphenols in blueberry, strawberry and their commercial products and determination of antioxidant activity. *Food Chemistry*, 367, 130743. <https://doi.org/10.1016/j.foodchem.2021.130743>.
25. Mahomoodally, M. F., Zengin, G., Sinan, K. I., Ak, G., Sadeer, N. B., **Angeloni, S.**, Mustafa, A. M., Caprioli, G., Maggi, F., Cakilcioglu, U., Kaplan, A., Babacan, E. Y., Bouyahya, A., & Darendelioglu, E. (2021). Two medicinal plants (*Alkanna trichophila* and *Convolvulus galaticus*) from Turkey: Chemical characterization and biological perspectives. *Chemistry & Biodiversity*, 18(10), e2100356. <https://doi.org/10.1002/cbdv.202100356>.
26. Nzekoue, F. K., Borsetta, G., Navarini, L., Abouelenein, D., Xiao, J., Sagratini, G., Vittori, S., Caprioli, G., & **Angeloni, S.** (2022). Coffee silverskin: Characterization of B-vitamins, macronutrients, minerals and phytosterols. *Food Chemistry*, 372, 131188. <https://doi.org/10.1016/j.foodchem.2021.131188>.
27. Schouten, M. A., Tappi, S., Glicerina, V., Rocculi, P., **Angeloni, S.**, Cortese, M., Caprioli, G., Vittori, S., & Romani, S. (2022). Formation of acrylamide in biscuits during baking under different heat transfer conditions. *LWT*, 153, 112541. <https://doi.org/10.1016/j.lwt.2021.112541>.
28. Ramadan, S., Sabry, M. M., Saad, M. A., **Angeloni, S.**, Sabry, O. M., Caprioli, G., & El Zalabani, S. M. (2021). Dismantling Parkinson's disease with herbs: MAO-B inhibitory activity and quantification of chemical constituents using HPLC-MS/MS of Egyptian local market plants. *Natural Product Research*, 1-6. <https://doi.org/10.1080/14786419.2021.2013836>.
29. Lachenmeier, D. W., Schwarz, S., Rieke-Zapp, J., Cantergiani, E., Rawel, H., Martín-Cabrejas, M. A., Martuscelli, M., Gottstein, V., & **Angeloni, S.** (2021). Coffee By-Products as Sustainable Novel Foods: Report of the 2nd International Electronic Conference on Foods—“Future Foods and Food Technologies for a Sustainable World”. <https://doi.org/10.3390/foods11010003>.
30. Abouelenein, D., **Angeloni, S.**, Caprioli, G., Genovese, J., Mustafa, A. M., Nzekoue, F. K., Petrelli, R., Rocculi, P., Sagratini, G., Tappi, S., Torregiani, E., & Vittori, S. (2021). Effect of Plasma Activated Water on Selected Chemical Compounds of Rocket-Salad (*Eruca sativa* Mill.) Leaves. *Molecules*, 26(24), 7691. <https://doi.org/10.3390/molecules26247691>.
31. Ali, A. M. A., Yagi, S., Qahtan, A. A., Alatar, A. A., **Angeloni, S.**, Maggi, F., Caprioli, G., Abdel-Salam, E. M., Sinan, K. I., & Zengin, G. (2022). Evaluation of the chemical constituents, antioxidant and enzyme inhibitory activities of six Yemeni green coffee beans varieties. *Food Bioscience*, 46, 101552. <https://doi.org/10.1016/j.fbio.2022.101552>.
32. Mustafa, A. M., Mazzara, E., Abouelenein, D., **Angeloni, S.**, Nunez, S., Sagratini, G., Lopez, V., Cespi, M., Vittori, S., Caprioli, G., & Maggi, F. (2022). Optimization of Solvent-Free Microwave-Assisted Hydrodiffusion and Gravity Extraction of *Morus nigra* L. Fruits Maximizing Polyphenols, Sugar Content, and Biological Activities Using Central Composite Design. *Pharmaceuticals*, 15(1), 99. <https://doi.org/10.3390/ph15010099>.
33. Al-Madhagy, S. A., Gad, S. S., Mostafa, E. S., **Angeloni, S.**, Saad, M. A., Sabry, O. M., Caprioli, G., & El-Hawary, S. S. (2022). A new arsenal of polyphenols to make Parkinson's disease extinct: HPLC-MS/MS profiling, very interesting MAO-B inhibitory activity and antioxidant activity of *Otostegia fruticosa*. *Natural Product Research*, 1-6. <https://doi.org/10.1080/14786419.2022.2044811>.
34. Zengin, G., Mahomoodally, M. F., Sinan, K. I., Bakar, K., Jugreet, S., Yildiztugay, E., **Angeloni, S.**, Mustafa, A. M., & Caprioli, G. (2022). A comparative study of chemical profiling and biological effects of *Doronicum orientale* extracts. *Chemistry & Biodiversity*, 19(4), e202200076. <https://doi.org/10.1002/cbdv.202200076>.
35. Piatti, D., **Angeloni, S.**, Caprioli, G., Maggi, F., Ricciutelli, M., Arnoldi, L., & Sagratini, G. (2021, December). Sea Fennel (*Crithmum maritimum* L.): A Promising Biosaline Crop. Extraction, Purification and Chemical Characterization of Polar Extracts. In *Biology and Life Sciences Forum* (Vol. 11, No. 1, p. 61). MDPI. <https://doi.org/10.3390/IECPS2021-12033>.
36. Ocal, M., Celik Altunoglu, Y., Celik Altunoglu, Y., **Angeloni, S.**, Mustafa, A. M., Caprioli, G., Zengin, G., Paksoy, M., Y., & Baloglu, M. C. Comparative content, biological and anticancer activities of *Heracleum humile* extracts obtained by ultrasound-assisted extraction method. *Chemistry & Biodiversity*. <https://doi.org/10.1002/cbdv.202101040>.

37. Zengin, G., Uba, A. I., Ocal, M., Sharifi-Rad, M., Caprioli, G., **Angeloni, S.**, Altunoglu, Y. C., Baloglu, M., C., & Yildiztugay, E. (2022). Integration of in vitro and in silico approaches to assess three Astragalus species from Turkey flora: A novel spotlight from lab bench to functional applications. *Food Bioscience*, 101858. <https://doi.org/10.1016/j.fbio.2022.101858>.
38. Uba, A. I., Zengin, G., Montesano, D., Cakilcioglu, U., Selvi, S., Ulasan, M. D., Caprioli, G., Sagratini, G., **Angeloni, S.**, Jugreet, S., Hasan, M., M., & Mahoomodally, M. F. (2022). Antioxidant and Enzyme Inhibitory Properties, and HPLC–MS/MS Profiles of Different Extracts of *Arabis carduchorum* Boiss.: An Endemic Plant to Turkey. *Applied Sciences*, 12(13), 6561. <https://doi.org/10.3390/app12136561>.
39. Di Nicolantonio, L., Gigliobianco, M. R., Peregrina, D. V., **Angeloni, S.**, Ilorini, L., Martino, P. D., & Censi, R. (2022). Impact of the Interactions between Fragrances and Cosmetic Bases on the Fragrance Olfactory Performance: A Tentative to Correlate SPME-GC/MS Analysis with That of an Experienced Perfumer. *Cosmetics*, 9(4), 70. <https://doi.org/10.3390/cosmetics9040070>.
40. Piatti, D., **Angeloni, S.**, Maggi, F., Caprioli, G., Ricciutelli, M., Arnoldi, L., Bosisio, S., Mombelli, G., Drenaggi, E., & Sagratini, G. (2023). Comprehensive characterization of phytochemicals in edible sea fennel (*Crithmum maritimum* L., Apiaceae) grown in central Italy. *Journal of Food Composition and Analysis*, 115, 104884. <https://doi.org/10.1016/j.jfca.2022.104884>.
41. Mustafa, A. M., Abouelenein, D., **Angeloni, S.**, Maggi, F., Navarini, L., Sagratini, G., Santanatoglia, A., Torregiani, E., Vittori, S., & Caprioli, G. (2022). A New HPLC-MS/MS Method for the Simultaneous Determination of Quercetin and Its Derivatives in Green Coffee Beans. *Foods*, 11(19), 3033. <https://doi.org/10.3390/foods11193033>.
42. Mustafa, A. M., Abouelenein, D., Acquaticci, L., Alessandrini, L., **Angeloni, S.**, Borsetta, G., Caprioli, G., Nzekoue, F. K., Sagratini, G., Vittori, S. (2022). Polyphenols, Saponins and Phytosterols in Lentils and Their Health Benefits: An Overview. *Pharmaceuticals*, 15(10), 1225. <https://doi.org/10.3390/ph15101225>.
43. Al-Madhagy, S. A., Gad, S. S., Mostafa, E. S., **Angeloni, S.**, Saad, M. A., Sabry, O. M., Caprioli, G., El-Hawary, S. S. (2022). A new firewall in the fight against breast cancer: in-vitro and in-silico studies correlating chemistry to apoptotic activity of *Otostegia fruticosa*. *Natural Product Research*, 1-6. <https://doi.org/10.1080/14786419.2022.2130306>.
44. Perinelli, D. R., Mustafa, A. M., **Angeloni, S.**, Sagratini, G., Caprioli, G., Cespi, M., & Bonacucina, G. (2022). Surface and emulsifying properties of raw ethanolic extracts from legumes containing soyasaponins and proteins. *Sustainable Chemistry and Pharmacy*, 30, 100872. <https://doi.org/10.1016/j.scp.2022.100872>.
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Speaker su invito

Angeloni S. Coffee silverskin and spent coffee ground: chemical characterization and extract evaluation. Invited speaker. Live Session - "Coffee By-products as Sustainable Novel Foods" at the 2nd International Electronic Conference on Foods - "Future Foods and Food Technologies for a Sustainable World". 15 ottobre 2021. E-conference. <https://foods2021.sciforum.net/#recordings>.

Comunicazioni orali in
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- G. Khamitova, **S. Angeloni**, G. Caprioli, G. Sagratini, S. Vittori. *Effects of espresso machine variables on espresso coffee composition*. OC, Book of Abstract p. 22. 1° International Conference organized by International Hub for Coffee Research and Innovation, 2017, November 30 – December 1. Conference room “Franco Ugo Rollo”, School of Biosciences and Veterinary Medicine, Via Gentile III da Varano, Camerino, Italy.
- **S. Angeloni**, G. Caprioli, G. Khamitova, L. Navarini, G. Sagratini and Sauro Vittori. A new analytical method for the quantification of three Lignans in Coffee by HPLC-MS/MS Triple Quadrupole. OC, Book of Abstract p. 14. 6th MS J-DAY, 2018, May 28. Aula Magna room, Dipartimento di Chimica e Tecnologie del Farmaco, Sapienza, Università di Roma, Piazzale Aldo Moro, Roma, Italy.
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- **Simone Angeloni**, Giovanni Caprioli, Gulzhan Khamitova, Manuela Cortese, Massimo Ricciutelli, Luciano Navarini, Gianni Sagratini, Sauro Vittori. *Development of a new analytical method to quantify lignans in coffee by HPLC-MS/MS*. PO n°13, Book of Abstract pp. 186, 187. 5th MS Food Day, 2017, October 11-13. Regione Emilia-Romagna, Sala A, V.Le della Fiera 8, Bologna, Italy.
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188, 189. 5th MS Food Day, 2017, October 11-13. Regione Emilia-Romagna, Sala A, V.Le della Fiera 8, Bologna, Italy.

- **Simone Angeloni**, Giovanni Caprioli, Manuela Cortese, Gulzhan Khamitova, Luciano Navarini, Massimo Ricciutielli, Gianni Sagratini, Sauro Vittori. *New method for lignans quantification in espresso coffee*. P, Book of Abstract p. 41. 1st International Conference organized by International Hub for Coffee Research and Innovation, 2017, November 30 – December 1. Conference room “Franco Ugo Rollo”, School of Biosciences and Veterinary Medicine, Via Gentile III da Varano, Camerino, Italy.
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- **S. Angeloni**, G. Caprioli, G. Khamitova, L. Navarini, G. Sagratini, S. Vittori. *A new analytical method for the quantification of three lignans in espresso coffee by using HPLC-MS/MS triple quadrupole*. ThP-80, Book of Abstract p.139. XXII International Mass Spectrometry Conference, Florence, Italy, August 26-31, 2018.
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Conferenze

- 5th MS Food Day. 11-13 ottobre, 2017. Bologna, Italia.
- The Quality of Coffee: a never-ending research. 30 novembre - 1 dicembre, 2017. Università di Camerino. Camerino, Italia.
- 6th MS J-DAY - I GIOVANI E LA SPETTROMETRIA DI MASSA. 28 maggio, 2018. Sapienza, Università di Roma, Roma, Italia.
- VIII Congresso Nazionale SINut. 15-16 giugno, 2018. Bologna, Italia.
- XXII International Mass Spectrometry Conference. 26-31 agosto, 2018. Firenze, Italia.
- CHIMALI 2018, the XII Italian Food Chemistry Congress. 24-27 settembre, 2018. Camerino, Italia.
- Fifth International Conference on Cocoa Coffee and Tea 2019. 26-28 giugno, 2019. Bremen, Germania.

- 6th MS Food Day. 25-27 settembre, 2019. Camerino, Italia.
- 4th International Symposium on Phytochemicals in Medicine and Food (4-ISPMF). 30 novembre – 5 dicembre, 2020, Xi'an, Cina.
- Alimenti e nutraceutici: salute e prevenzione attraverso il cibo, Camerino 13 luglio 2021, Evento online.
- 28th Conference ASIC 2021. 28 giugno – 1 luglio 2021. Montpellier, France.
- Live Session - "Coffee By-products as Sustainable Novel Foods" at the 2nd International Electronic Conference on Foods - "Future Foods and Food Technologies for a Sustainable World". 15 ottobre 2021. E-conference.
- XII Congresso Nazionale SINut. 15-17 settembre, 2022. Bologna, Italia.
- 7th MS Food Day. 5-7 ottobre, 2022. Firenze, Italia.
- XV CORSO NAZIONALE SIBO (Società Italiana Banche degli Occhi). PALAZZO DEL PODESTÀ – FABRIANO. 13 Maggio 2023.
- XII Congress. EuroFoodChem. June 14-16, 2023. Belgrade. Serbia.
- GRUPPO DI DISCUSSIONE SU METODI ANALITICI NELLA CHIMICA DEGLI ALIMENTI. Fai della Paganella, 9-10 ottobre 2023.

Corsi e scuole

- 22° Corso di Spettrometria di Massa 2018. 12-16 marzo, 2018. Siena, Italia.
- Short Course in FOODOMICS & MASS SPECTROMETRY. 25-26 agosto, 2018. Università di Firenze, Firenze, Italia.
- 4th MS Food Safety School. 21-22 novembre, 2019. Foggia, Italia.
- Using MS-DIAL to generate accurate comprehensive LC-MS/MS metabolomics datasets. Bits and Bites Metabolomics 2023. May 25, 2023. West Coast Metabolomics Center. UC Davis. Davis, CA, USA.
- Identification of unknown compounds in untargeted metabolomics using freely available software. Bits and Bites Metabolomics 2023. September 7, 2023. West Coast Metabolomics Center. UC Davis. Davis, CA, USA.
- Mass Spectrometry for Metabolomics. Bits and Bites Metabolomics 2023. October 5, 2023. West Coast Metabolomics Center. UC Davis. Davis, CA, USA.
- Introduction to Metaboanalyst. Bits and Bites Metabolomics 2023. November 2, 2023. West Coast Metabolomics Center. UC Davis. Davis, CA, USA.

Data
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Firma

