



Marco Arlorio, with 28 years of activity in the field of the Food Chemistry, covers a position of Full Professor of Food Chemistry at Dipartimento di Scienze del Farmaco, Università del Piemonte Orientale (UPO, Novara, Italy).

Prof. Arlorio is to date the Chair of the Food Chemistry Division, EuChemS (Brussels, Belgium), since 2015 and member of the Executive Board of EuChemS (since 2018). In the past he was a Member of the Executive Board of the SAFE Consortium (Brussels, Belgium). Starting from 2020, he was appointed as Member of the

Scientific Advisory Committee of ILSI Europe (Brussels, Belgium).

He teaches at Academic level Food chemistry, Food biotechnology, Food analysis, Chemistry of functional foods and nutraceutical products.

Principal Investigator of many National and International Projects (recently leading the WP18 "INTELLItrace", EU Food Integrity Project: <https://secure.fera.defra.gov.uk/foodintegrity/>). Chairperson or member of Scientific Committees of many International Congresses (Series) in food area (EuroFoodChem; CoCoTea; Pigments in Food; In Vino Analytica Scientia, and others).

Main research interests are focused on food quality and food safety assessment, particularly regarding the developing of new analytical methods and new strategic approaches dedicated to the profiling and characterization of foods and food ingredients. Another interest is related to the development and characterization of functional ingredients for food and food supplements.

Principal research interests are: food authenticity and analytical traceability; detection/tracking of hidden ingredients in food (mainly allergens); bioactive compounds in food/food ingredients (particularly antioxidant polyphenols, prebiotic compounds, biogenic amines); ingredient design (particularly regarding the valorisation of by-products and food wastes); stability of food ingredients and shelf life; thermal impact and neo-formed compounds in foods.

The outcome from the research is supported by more than 350 scientific contributions (papers published on peer reviewed International Journals in Food Science area, Proceedings, Oral and Poster communications Abstracts, Chapters in books).

Lecture: *Recovery and characterization of functional ingredients and bioactive compounds from Theobroma cocoa bean shells: an overview among chemistry, technology and nutrition*