PERSONAL INFORMATION

Filippo Sevi

ENEA - Italian National Agency for New Technologies, Energy and Sustainable Economic Development
AgriFood Sustainability, Quality and Safety Laboratory
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Sex: M | *Date of birth:* 26/12/1993 | *Nationality:* Italian

Enterprise	University	EPR
☐ Management Level	☐ Full professor	☐ Research Director and 1st level Technologist / First Researcher and 2nd level Technologist / Principal Investigator
☐ Mid-Management Level	☐ Associate Professor	☐ Level III Researcher and Technologist
☐ Employee / worker level	☐ Researcher and Technologist of IV, V, VI and VII level / Technical collaborator	☐ Researcher and Technologist of IV, V, VI and VII level / Technical collaborator

WORK EXPERIENCE

5/07/2023 - Today

Postdoctoral researcher, Laboratory Agri-food Sustainability, Quality and Safety

ENEA Casaccia Research Centre (Rome, Italy)
Microbial and genomic biotechnology for the sustainability of agri-food systems within the project PNRR SUS-MIRRI.IT
Storage and biotechnological exploitation of microbiomes

01/06/2022 – 31/10/2022

Fellowship Department of Biology, Section of Microbiology

University of Copenaghen, Copenaghen (Denmark)
Analysis of the rhizosphere bacterial community of tomato edited plants

26/09/2019 – 31/10/2020

Academic tutoring in Agricultural and Food Microbiology

University Campus Bio-Medico, Rome (Italy)

01/06/2019 – 31/07/2019

Fellowship Instituto de Biología Molecular y Celular de Plantas (IBMCP)

Universitat Politécnica de Valéncia, Valencia (Spain)
Western blot analysis of Sola l 4 allergen content in a traditional tomato varieties collection

01/02/2019 – 01/04/2019

Fellowship (COST Action EUROCAROTEN) Botanical Institut

Universidad de Castilla-La Mancha (Spain)

- GFP location experiments
- HPLC-MS and data integration analysis

EDUCATION AND TRAINING

01/11/2019 – 31/01/2023 **PhD in Food Science**
Institute: University Federico II, Naples
Thesis: CRISPR/Cas9 for the generation of new tomato ideotypes with improved nutritional quality: a multi-omics characterization

01/10/2016 – 15/03/2019 **MSc in Food and Human Nutritional Sciences**, cum laude
Institute: University Campus Bio-Medico, Rome
Thesis: Genome editing to improve fruit nutritional quality in tomato

01/10/2012 – 19/12/2015 **BSc in Agro-Industrial Biotechnology**
Institute: University La Sapienza, Rome

WORK ACTIVITIES

Awards Federalimentare Servizi srl ECOTROPHELIA ITALIA 2018.
Special mention for the high innovative value of the product "Spoontin" as a member of the HealthMates team (University Campus Bio-Medico, Rome).

PERSONAL SKILLS

Mother tongue(s) Italian

Other language(s) ENGLISH

UNDERSTANDING	SPEAKING	WRITING
Listening/ Reading	Spoken interaction/production	
B2	B2	B2

Job-related skills Molecular biology, CRISPR-Cas9, Microbial cell culture, Experimental design, Data analysis

Digital skills Competent with Microsoft Office (Excel, Word, PowerPoint), R language

ADDITIONAL INFORMATION

Publications total number of publications in peer-review journals: 4
total Impact Factor (IF) (average IF/paper): 8.15
total number of citations: 81
H index: 3

Gianoglio S., Comino C., Moglia A., Acquadro A., García-Carpintero V., Diretto G., **Sevi F.**, Rambla J. L., Dono G., Valentino D., Moreno-Giménez E., Fullana-Pericàs M., Conesa M. A., Galmés J., Lanteri S., Mazzucato A., Orzáez D., Granell A. (2022). *In-Depth Characterization of greenflesh Tomato Mutants Obtained by CRISPR/Cas9 Editing: A Case Study With Implications for Breeding and Regulation*. Frontiers in Plant Science, 13, 936089. https://doi.org/10.3389/fpls.2022.936089

De Leo M., Iannuzzi A. M., Germano` M. P., D'Angelo V., Camangi F., **Sevi F.**, Diretto G., De Tommasi

N., Braca A. (2021). *Comparative chemical analysis of six ancient italian sweet cherry (Prunus avium L.) varieties showing antiangiogenic activity. Food Chemistry, 360, 129999. https://doi.org/10.1016/j.foodchem.2021.129999*

Carmona L., Alquézar B., Diretto G., **Sevi F.**, Malara T., Lafuente M. T., Peña L. (2021). *Curing and low-temperature combined post-harvest storage enhances anthocyanin biosynthesis in blood oranges.* Food Chemistry, 342, 128334. https://doi.org/10.1016/j.foodchem.2020.128334

Diretto G., Ahrazem O., Rubio-Moraga Á., Fiore A., **Sevi F.**, Argandoña J., Gómez-Gómez L. (2019). *UGT709G1: A novel uridine diphosphate glycosyltransferase involved in the biosynthesis of picrocrocin, the precursor of safranal in saffron (Crocus sativus).* New Phytologist, 224(2), 725–740. https://doi.org/10.1111/nph.16079