

Europass Curriculum Vitae



Personal information

First name(s) / Surname(s) **Roberto Larcher**

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Nationality Italian

Date of birth 21/02/1964

Gender Male

Occupational field **Chief of the of the Analytical Chemistry Laboratory E. Mach Foundation - San Michele all'Adige Institute (Italy)**

Work experience chief of the analytical laboratory, consultant in chemical analysis of food and beverages

Dates since September 2004

Occupation or position held chief of the analytical laboratory, Oenological and Agri-Food Chemistry

Main activities and responsibilities management of analytical activity, technician's coordinator, scientific consultant

Name and address of employer Institute of San Michele all'Adige (Italy); www.fmach.it

Type of business or sector chemical analysis of food, wine and beverages consultant, agrarian analysis

Work experience lecturer of "Wine quality control" and "Wine products quality control Laboratory" at the University of Trento (Italy), Degree in Viticulture and Winemaking.

Dates since 1997

Occupation or position held lecturer

Main activities and responsibilities lecturer on "Wine quality control" and "Wine quality control in Laboratory"

Name and address of employer University of Trento (Italy), Degree in Viticulture and Winemaking

Type of business or sector University

Work experience scientist and researcher in chemical analysis of food and beverages

Dates from September 1997 to September 2004

Occupation or position held chemical researcher

Main activities and responsibilities development of analytical chemical methods for the quality control of agrarian products, food and beverages. Publication of technical and scientific papers.

Name and address of employer Institute of San Michele all'Adige (Italy)

Type of business or sector chemical analysis, wine and beverages consultant, agrarian analysis

Work experience chemical analyst at the Frauds Repression Department of the Italian Ministry of Agriculture.

Dates fro August 1992 to September 1997

Occupation or position held analytical chemist

Main activities and responsibilities	food authentication studies. Development of analytical methods for food traceability and agrarian products control.
Name and address of employer	Frauds Repression Office of the Italian Ministry of Agriculture, San Michele all' Adige (Italy)
Type of business or sector	chemical analysis, wine and beverages consultant
Education and training	
Dates	1983 - 1989 (score 110/110 <i>cum laude</i>)
Title of qualification awarded	MSc in Chemistry
Principal subjects/occupational skills covered	organic and analytical chemistry. Instrumental chemistry.
Name and type of organisation providing education and training	University of Padua (Italy)
Present research activity	The studies are mainly aimed at the Food & Beverages characterisation using ICP-OES/MS, GC/MSMS, LC/MSMS e IC/PAD, focussing on basic composition, volatile and aroma compounds, light nitrogen compounds, mineral profiling and traceability, adjuvants characterisation, and at the transformation technology of agrarian products. Author of about 60 IF papers, 200 technical papers, and over 30 Bachelor and Master Thesis.

Papers (ISI)

- Bertoldi, D.; Barbero, A.; Camin, F.; Caligiani, A.; Larcher, R. (2016). Multielemental fingerprinting and geographic traceability of Theobroma cacao beans and cocoa products. *FOOD CONTROL*, 65: 46-53. doi: 10.1016/j.foodcont.2016.01.013 handle: <http://hdl.handle.net/10449/28566>
- Domingos, S.; Fino, J.; Cardoso, V.; Sánchez, C.; Ramalho, J.C.; Larcher, R.; Paulo, O.S.; Oliveira, C.M.; Goulao, L.F. (2016). Shared and divergent pathways for flower abscission are triggered by gibberellic acid and carbon starvation in seedless *Vitis vinifera* L. *BMC PLANT BIOLOGY*, 16 (1): 38. doi: 10.1186/s12870-016-0722-7 handle: <http://hdl.handle.net/10449/29021>
- Petrillo, M.; Cherubini, P.; Fravolini, G.; Ascher, J.; Schärer, M.; Synal, H.-.; Bertoldi, D.; Camin, F.; Larcher, R.; Egli, M. (2016). Time since death and decay rate constants of Norway spruce and European larch deadwood in subalpine forests determined using dendrochronology and radiocarbon dating. *BIOGEOSCIENCES DISCUSSIONS*, 13: 1537-1552. doi: 10.5194/bg-13-1537-2016 handle: <http://hdl.handle.net/10449/32202>
- Villegas, T.R.; Tonidandel, L.; Fedrizzi, B.; Larcher, R.; Nicolini, G. (2016). Novel technological strategies to enhance tropical thiol precursors in winemaking by-products. *FOOD CHEMISTRY*. doi: 10.1016/j.foodchem.2016.03.074 handle: <http://hdl.handle.net/10449/32981>
- Malacarne, M.; Nardin, T.; Bertoldi, D.; Nicolini, G.; Larcher, R. (2016). Verifying the botanical authenticity of commercial tannins through sugars and simple phenols profiles. *FOOD CHEMISTRY*, 206: 274-283. doi: 10.1016/j.foodchem.2016.03.038 handle: <http://hdl.handle.net/10449/33066>
- Barnaba, C.; Dellacassa, E.; Nicolini, G.; Nardin, T.; Malacarne, M.; Larcher, R. (2016). Free and glycosylated simple phenol profiling in Apulian Italian wines. *FOOD CHEMISTRY*. doi: 10.1016/j.foodchem.2016.03.040 handle: <http://hdl.handle.net/10449/33007>
- Bontempo, L.; Camin, F.; Ziller, L.; Perini, M.; Nicolini, G.; Larcher, R. (2015). Isotopic and elemental composition of selected types of Italian honey. *MEASUREMENT*. doi: 10.1016/j.measurement.2015.11.022 handle: <http://hdl.handle.net/10449/25640>
- Petrillo, M.; Cherubini, P.; Sartori, G.; Abiven, S.; Ascher, J.; Bertoldi, D.; Camin, F.; Barbero, A.; Larcher, R.; Egli, M. (2015). Decomposition of Norway spruce and European larch coarse woody debris (CWD) in relation to different elevation and exposure in an Alpine setting. *IFOREST*, 9: 154-164. doi: 10.3832/for1591-008 handle: <http://hdl.handle.net/10449/26201>
- Longobardi, F.; Casiello, G.; Cortese, M.; Perini, M.; Camin, F.; Catucci, L.; Agostiano, A. (2015). Discrimination of geographical origin of lentils (*Lens culinaris* Medik.) using isotope ratio mass spectrometry combined with chemometrics. *FOOD CHEMISTRY*, 188: 343-349. doi: 10.1016/j.foodchem.2015.05.020 handle: <http://hdl.handle.net/10449/26254>
- Carafa I., Nardin T., Larcher R., Viola R., Tuohy K., Franciosi E. (2015). Identification and characterization of wild lactobacilli and pediococci from spontaneously fermented Mountain Cheese. *FOOD MICROBIOLOGY*, 48: 123-132, doi: 10.1016/j.fm.2014.12.003
- Larcher, R.; Tonidandel, L.; Roman, T.; Nardin, T.; Fedrizzi, B.; Nicolini, G. (2015). Pre-fermentation addition of grape tannin increases the varietal thiols content in wine. *Food chemistry*, 166 (1): 56-61. doi: 10.1016/j.foodchem.2014.05.149 handle: <http://hdl.handle.net/10449/23661>
- Camin, F.; Bertoldi, D.; Santato, A.; Bontempo, L.; Perini, M.; Ziller, L.; Stroppa, A.; Larcher, R. (2015). Validation of methods for H, C, N and S stable isotopes and elemental analysis of cheese: results of an international collaborative study. *Rapid Communications in Mass Spectrometry*, 29 (5): 415-423. doi: 10.1002/rcm.7117 handle: <http://hdl.handle.net/10449/24610>
- Guzzon, R.; Larcher, R. (2015). The application of flow cytometry in microbiological monitoring during winemaking: two case studies. *Annals of Microbiology*. doi: 10.1007/s13213-014-1025-6 handle: <http://hdl.handle.net/10449/24711>
- Guzzon, R.; Widmann, G.; Bertoldi, D.; Nardin, T.; Callone, E.; Nicolini, G.; Larcher, R. (2015). Silicification of wood adopted for barrel production using pure silicon alkoxides in gas phase to avoid microbial colonisation. *Food microbiology*, 45 (Part A): 135-146. doi: 10.1016/j.fm.2013.12.002 handle: <http://hdl.handle.net/10449/23332>

15. Franciosi, E.; Carafa, I.; Nardin, T.; Schiavon, S.; Poznanski, E.; Cavazza, A.; Larcher, R.; Tuohy, K. (2015). Biodiversity and γ -aminobutyric acid production by lactic acid bacteria isolated from traditional Alpine raw cow's milk cheeses. *Biomed Research International*: 1-11. handle: <http://hdl.handle.net/10449/24677>
16. Duhamel, N.; Piano, F.; Davidson, S.J.; Larcher, R.; Fedrizzi, B.; Barker, D. (2015). Synthesis of alkyl sulfonic acid aldehydes and alcohols, putative precursors to important wine aroma thiols. *Tetrahedron letters*. doi: 10.1016/j.tetlet.2015.02.084 handle: <http://hdl.handle.net/10449/24775>
17. Perini, M.; Guzzon, R.; Simoni, M.; Malacarne, M.; Larcher, R.; Camin, F. (2014). The effect of stopping alcoholic fermentation on the variability of H, C and O stable isotope ratios of ethanol. *Food control*, 40: 368-373. doi: 10.1016/j.foodcont.2013.12.015 handle: <http://hdl.handle.net/10449/22954>
18. Arobba, D.; Bulgarelli, F.; Camin, F.; Caramiello, R.; Larcher, R.; Martinelli, L. (2014). Palaeobotanical, chemical and physical investigation of the content of an ancient wine amphora from the northern Tyrrhenian sea in Italy. *Journal of archaeological science*, 45 (1): 226-233. doi: 10.1016/j.jas.2014.02.024 handle: <http://hdl.handle.net/10449/23231>
19. Guzzon, R.; Franciosi, E.; Larcher, R. (2014). A new resource from traditional wines: characterisation of the microbiota of "Vino Santo" grapes as a biocontrol agent against *Botrytis cinerea*. *European Food Research and Technology*, 239 (1): 117-126. doi: 10.1007/s00217-014-2195-y handle: <http://hdl.handle.net/10449/23656>
20. De Rosso, M.; Tonidandel, L.; Larcher, R.; Nicolini, G.; Dalla Vedova, A.; De Marchi, F.; Gardiman, M.; Giust, M.; Flamini, R. (2014). Identification of new flavonols in hybrid grapes by combined liquid chromatography–mass spectrometry approaches. *Food chemistry*, 163 (1): 244-251. doi: 10.1016/j.foodchem.2014.04.110 handle: <http://hdl.handle.net/10449/23660>
21. Bertoldi, D.; Santato, A.; Paolini, M.; Barbero, A.; Camin, F.; Nicolini, G.; Larcher, R. (2014). Botanical traceability of commercial tannins using the mineral profile and stable isotopes. *Journal of Mass Spectrometry*, 49 (9): 792-801. doi: 10.1002/jms.3457 handle: <http://hdl.handle.net/10449/23992>
22. Bertoldi, D.; Roman, T.; Larcher, R.; Santato, A.; Nicolini, G. (2013). Arsenic present in the soil-vine-wine chain in vineyards situated in an old mining area in Trentino, Italy. *Environmental Toxicology & Chemistry*, 32 (4): 773-779. doi: 10.1002/etc.2119 handle: <http://hdl.handle.net/10449/21680>
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24. Guzzon, R.; Nardin, T.; Micheletti, O.; Nicolini, G.; Larcher, R. (2013). Antimicrobial activity of ozone: effectiveness against the main wine spoilage microorganisms and evaluation of impact on simple phenols in wine. *Australian journal of grape and wine research*, 19: 180-188. doi: 10.1111/ajgw.12018 handle: <http://hdl.handle.net/10449/22014>
25. Larcher, R.; Tonidandel, L.; Nicolini, G.; Fedrizzi, B. (2013). First evidence of the presence of S-cysteinylated and S-glutathionylated precursors in tannins. *Food chemistry*, 141 (2): 1196-1202. doi: 10.1016/j.foodchem.2013.04.037 handle: <http://hdl.handle.net/10449/22127>
26. Guzzon, R.; Roman, T.; Pedron, M.; Malacarne, M.; Nicolini, G.; Larcher, R. (2013). Simultaneous yeast–bacteria inoculum: a feasible solution for the management of oenological fermentation in red must with low nitrogen content. *Annals of Microbiology*, 63 (236): 805-808. doi: 10.1007/s13213-012-0499-3 handle: <http://hdl.handle.net/10449/21172>
27. Larcher, R.; Nicolini, G.; Tonidandel, L.; Roman, T.; Malacarne, M.; Fedrizzi, B. (2013). Influence of oxygen availability during skin-contact maceration on the formation of precursors of 3-mercaptohexan-1-ol in Müller-Thurgau and Sauvignon Blanc grapes. *Australian journal of grape and wine research*, 19 (3): 342-348. doi: 10.1111/ajgw.12039 handle: <http://hdl.handle.net/10449/22289>
28. Cavazza, A.; Guzzon, R.; Malacarne, M.; Larcher, R. (2013). The influence of the copper content in grape must on alcoholic fermentation kinetics and wine quality: a survey on the performance of 50 commercial active dry yeasts. *Vitis*, 52 (3): 149-155. handle: <http://hdl.handle.net/10449/22321>
29. Malacarne, M.; Bergamo, L.; Bertoldi, D.; Nicolini, G.; Larcher, R. (2013). Use of Fourier transform infrared spectroscopy to create models forecasting the tartaric stability of wines. *Talanta*, 117: 505-510. doi: 10.1016/j.talanta.2013.08.036 handle: <http://hdl.handle.net/10449/22834>
30. Santato, A.; Bertoldi, D.; Perini, M.; Camin, F.; Larcher, R. (2012). Using elemental profiles and stable isotopes to trace the origin of green coffee beans on the global market. *Journal of Mass Spectrometry*, 47 (9): 1132-1140. doi: 10.1002/jms.3018 handle: <http://hdl.handle.net/10449/21364>
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33. Larcher, R.; Puecher, C.; Rohregger, S.; Malacarne, M.; Nicolini, G. (2012). 4-Ethylphenol and 4-ethylguaiacol depletion in wine using esterified cellulose. *Food chemistry*, 132 (4): 2126-2130. doi: 10.1016/j.foodchem.2011.12.012 handle: <http://hdl.handle.net/10449/20617>
34. De Rosso, M.; Tonidandel, L.; Larcher, R.; Nicolini, G.; Ruggeri, V.; Dalla Vedova, A.; De Marchi, F.; Gardiman, M.; Flamini, R. (2012). Study of anthocyanic profiles of twenty-one hybrid grape varieties by liquid chromatography and precursor-ion mass spectrometry. *Analytica chimica acta*, 732: 120-129. doi: 10.1016/j.aca.2011.10.045 handle: <http://hdl.handle.net/10449/20483>
35. Bontempo, L.; Camin, F.; Manzocco, L.; Nicolini, G.; Wehrens, R.; Ziller, L.; Larcher, R. (2011). Traceability along the production chain of Italian tomato products on the basis of stable isotopes and mineral composition. *Rapid communications in mass spectrometry*, 25 (7): 899-909. doi: 10.1002/rcm.4935 handle: <http://hdl.handle.net/10449/19847>
36. Bertoldi, D.; Bontempo, L.; Larcher, R.; Nicolini, G.; Voerkelius, S.; Lorenz, G.D.; Ueckermann, H.; Froeschl, H.; Baxter, M.J.; Hoogewerff, J.; Brereton, P. (2011). Survey of the chemical composition of 571 European bottled mineral waters. *Journal of food composition and analysis*, 24 (3): 376-385. doi: 10.1016/j.jfca.2010.07.005 handle: <http://hdl.handle.net/10449/19877>

37. Bertoldi, D.; Larcher, R.; Bertamini, M.; Otto, S.; Concheri, G.; Nicolini, G. (2011). Accumulation and distribution pattern of macro- and microelements and trace elements in *Vitis vinifera* L. cv. Chardonnay berries. *Journal of agricultural and food chemistry*, 59 (13): 7224-7236. doi: 10.1021/jf2006003 handle: <http://hdl.handle.net/10449/20137>
38. Bontempo, L.; Larcher, R.; Camin, F.; Hölzl, S.; Rossmann, A.; Horn, P.; Nicolini, G. (2011). Elemental and isotopic characterisation of typical Italian alpine cheeses. *International dairy journal*, 21 (6): 441-446. doi: 10.1016/j.idairyj.2011.01.009 handle: <http://hdl.handle.net/10449/19888>
39. Asfaha, D.G.; Quételet, C.R.; Thomas, F.; Horacek, M.; Wimmer, B.; Heiss, G.; Dekant, C.; Deters-Itzelsberger, P.; Hoelzl, S.; Rummel, S.; Brach-Papa, C.; Van Bockstaele, M.; Jamin, E.; Baxter, M.; Heinrich, K.; Kelly, S.; Bertoldi, D.; Bontempo, L.; Camin, F.; Larcher, R.; Perini, M.; Rossmann, A.; Schellenberg, A.; Schlicht, C.; Froeschl, H.; Hoogewerff, J.; Ueckermann, H. (2011). Combining isotopic signatures of n(87Sr)/n(86Sr) and light stable elements (C, N, O, S) with multi-elemental profiling for the authentication of provenance of European cereal samples. *Journal of cereal science*, 53 (2): 170-177. doi: 10.1016/j.jcs.2010.11.004 handle: <http://hdl.handle.net/10449/19876>
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44. Camin, F.; Larcher, R.; Nicolini, G.; Bontempo, L.; Bertoldi, D.; Perini, M.; Schlicht, C.; Schellenberg, A.; Thomas, F.; Heinrich, K.; Voerkelius, S.; Horacek, M.; Ueckermann, H.; Froeschl, H.; Wimmer, B.; Heiss, G.; Baxter, M.; Rossmann, A.; Hoogewerff, J. (2010). Isotopic and elemental data for tracing the origin of European olive oils. *Journal of agricultural and food chemistry*, 58 (1): 570-577. doi: 10.1021/jf902814s handle: <http://hdl.handle.net/10449/19426>
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Books Chapters

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3. Nicolini, G., Larcher, R., & Malacarne, M. (2010). Marzemino: risultanze e problematiche enologiche. In (pp. 37-59). Rovereto (TN) : Museo di arte moderna e contemporanea di Trento e Rovereto.
4. Flamini, R., & Larcher, R. (2008). Grape and wine contaminants: ochratoxin A, biogenic amines, trichloroanisole and ethylphenols. In Hyphenated techniques in grape and wine chemistry (pp.129-172). Chichester : Wiley.
5. Larcher, R., & Nicolini, G. (2008). Elements and inorganic anions in winemaking: analysis and applications. In Hyphenated techniques in grape and wine chemistry (pp.289-333). Chichester : Wiley.
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7. Larcher, R., Nicolini, G., Bertoldi, D., & Bontempo, L. (2005). Azotati a basso peso molecolare in formaggi tipici. In Caratterizzazione di formaggi tipici dell'arco alpino: il contributo della ricerca = Characterisation of typical cheeses from alpine region: the contribution of research (pp.131-142). San Michele all'Adige (TN) : Istituto agrario di San Michele all'Adige.
8. Bontempo, L., Larcher, R., & Nicolini, G. (2005). Studi di evoluzione di composti azotati in formaggi del Trentino. In Caratterizzazione di formaggi tipici dell'arco alpino: il contributo della ricerca = Characterisation of typical cheeses from alpine region: the contribution of research (pp.209-215). San Michele all'Adige (TN) : Istituto agrario di San Michele all'Adige.