

Curriculum Vitae

INFORMAZIONI PERSONALI

Nome ALESSIO
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FORMAZIONE TITOLI

2010 Laurea magistrale con il massimo dei voti cum laude in Scienze e Tecnologie Agrarie ad indirizzo imprenditorialità del sistema agroalimentare presso la Facoltà di Agraria dell'Università degli Studi di Palermo. 23/07/2010.

2012 Abilitazione all'esercizio della professione di Dottore Agronomo sezione "A-senior" Università degli Studi di Palermo.
2014 Dottore di Ricerca in AGR03 "Frutticoltura Mediterranea" – (XXIV Ciclo) presso Università degli Studi di Palermo

ATTIVITA' DIDATTICA

- BIOTECNOLOGIE E VIVAISMO PER LE SPECIE LEGNOSE (30 ore) AA 2023/2024, 3CFU, sede PA
- COLTIVAZIONI ARBOREE (76 ore) AA 2023/2024,9 CFU, sede CL
- LABORATORIO DI ANALISI SENSORIALE (30 ore) AA 2023/2024, 3 CFU, sede PA
- BIOTECNOLOGIE E VIVAISMO PER LE SPECIE LEGNOSE (30 ore) AA 2023/2024, 3 CFU, sede PA
- LABORATORIO DI ANALISI SENSORIALE (30 ore) AA 2022/2023, 3CFU, sede PA
- BIOTECNOLOGIE E VIVAISMO PER LE SPECIE LEGNOSE (30 ore) AA 2023/2024,3 CFU, sede CL

PUBBLICAZIONE

1. Alessio, A., Eugenia, G., Casales, F. G., Gimenez, M. J., Alessandra, G., Gugino, I. M., Giuseppe, S. 2024. Extending shelf-life of fresh-cut apples using manna from ash tree (*Fraxinus angustifolia*) as natural antioxidant agent in comparison with calcium ascorbate. *Postharvest Biology and Technology*, 214, 112986.
2. Sortino, G., Guccione, E., Casales, F. G., de Chiara, M. L. V., Passafiume, R., Gallotta, A., Allegra, A. 2024. Application of *Opuntia ficus-indica* Mucilage and Aloe Gel-Based Edible Coating to Enhance Postharvest Quality and Microbiological Aspects of Fresh Figs (*Ficus carica* L.). *Horticulturae*, 10(5), 482.
3. Allegra, A., Casales F. G., Giménez M. J., Inglese P., Gallotta A., Passafiume R., Sortino G. 2024. Effect of antioxidant agents on sensory profile of some aromatic fresh-cut peaches. *Journal of Agriculture and Food Research*, 15, 100919.
4. Sortino G., Inglese P., Guccione E., Allegra A. 2023. Color and sensory changes in fresh cut pear during storage comparing Coscia and Butirra, cultivated in southern Italy. *ACTA HORTICULTURAE (IHC2022): International Symposium on Postharvest Technologies to Reduce Food Losses 1364* (pp. 403-408).
5. Allegra A., Inglese P., Farina V., Guccione E., Sortino G. 2023. Effects of xanthan gum and calcium ascorbate treatments on color and nutritional quality of fresh cut pear fruit. *ACTA HORTICULTURAE (IHC2022): International Symposium on Postharvest Technologies to Reduce Food Losses 1364* (pp. 351-358).
6. Roppolo P., Tinebra I., Passafiume R., Allegra A., Sortino G., Inglese P., Farina V. 2023. Tray-drying is a new way to valorise white-fleshed peach fruit. *AIMS Agriculture & Food*, 8(4).
7. Guccione E., Allegra A., Farina V., Inglese P., Sortino G. 2023. Use of xanthan gum and calcium ascorbate to prolong cv. Butirra pear slices shelf life during storage. *Advances in Horticultural Science*, 37(1), 59-66.
8. Gullo G., Dattola A., Vonella V., Allegra A., Zappia R. 2022. Morphological, qualitative, and nutraceutical differences between fruits of *Actinidia deliciosa* (A. Chev.) C.F. Liang & A.R. Ferguson and *A. chinensis* Planch varieties. *Ejhs (European Journal Of Horticultural Science)* ISSN 1611-4426, <https://doi.org/10.17660/eJHS.2022/039> [Journal ranking Q2]. <https://doi.org/10.17660/eJHS.2022/039>
20 ottobre 2014, Santo Stefano di Quisquina (AG).
9. Sortino, G., P. Inglese, V. Farina, G. Gullo and A. Allegra 2022. The role of mucilage of *Opuntia ficus-indica* on sweet cherry fruit during storage. *ACTA HORTICULTURAE*. <https://doi.org/10.17660/ActaHortic.2022.1343.40>
10. Allegra A., P. Inglese, G. Gullo, G. Sortino 2022. Use of xanthan gum as edible coating to prolong shelf life of cactus pear fruit. *ACTA HORTICULTURAE*. <https://doi.org/10.17660/ActaHortic.2022.1343.41>
11. Liguori, G., Greco, G., Gaglio, R., Settanni, L., Inglese, P., Allegra, A. 2022. Influence of Cactus Pear Mucilage-Based Edible Coating on Marketability and Edibility Parameters of Minimally Processed Loquat Fruits. *Agronomy*, 12(9), 2120. <https://doi.org/10.3390/agronomy12092120>
12. Sortino G., Allegra A., Gallotta A., Saletta F., Passafiume R., Gaglio R., Inglese P., Farina V. 2022. Effects of combinational use of controlled atmosphere, cold storage and edible coating applications on shelf life and quality attributes of fresh-cut persimmon fruit. *CHEMICAL AND BIOLOGICAL TECHNOLOGIES IN AGRICULTURE* . [Journal ranking Q1]. <https://doi.org/10.1186/s40538-022-00324-0>

13. Sortino G., Inglese P., Farina V., Passafiume R., Allegra A. 2022 - The use of *Opuntia ficus-indica* mucilage and *Aloe arborescens* as edible coating to improve physical, chemical and microbiological properties of 'Hayward' kiwifruit slices. *HORTICULTURAE* 2022, 8, 219. <https://doi.org/10.3390/horticulturae8030219>
14. Passafiume Roberta, Tinebra Ilenia, Gaglio Raimondo, Settanni Luca, Sortino Giuseppe, Allegra Alessio, Farina Vittorio. 2022. Fresh-Cut Mangoes: How to Increase Shelf Life by Using Neem Oil Edible Coating. *Coatings* 2022, 12, 664. <https://doi.org/10.3390/coatings12050664>.
15. Sortino G., Farina V., De Chiara M.L, Inglese P., Allegra A., -2022 - Genotype influence on shelf life behaviour of minimal processing loquat (*Eriobotrya japonica* Lindl.) fruit: the role of sugar, acid organics and phenolics compounds. *CHEMICAL AND BIOLOGICAL TECHNOLOGIES IN AGRICULTURE* 9, 8 (2022). <https://doi.org/10.1186/s40538-021-00282-z> [
16. Allegra, A.; Inglese, P.; Guccione, E.; Farina, V.; Sortino, G. 2022. Calcium Ascorbate Coating Improves Postharvest Quality and Storability of Fresh-Cut Slices of Coscia and Abate Fétel Pears (*Pyrus communis* L.). *HORTICULTURAE*, 8, 227. <https://doi.org/10.3390/horticulturae8030227>
17. Ingrassia M., Columba P., Chironi S., Allegra A., Sortino G. 2021- Study on consumer preferences for quality attributes of fig fruit after storage at home temperature. VI ISHS International Symposium on Fig, Rovinj, Croatia, 2nd to 5th September 2019. *ACTA HORTICULTURAE* 135-140. DOI: 10.17660/ActaHortic.2021.1310.21.
18. Sortino G., Farina V., Inglese P., Gallotta A., Allegra A. -2020 Postharvest quality and sensory attributes of organically grown *Ficus carica* L. VI ISHS International Symposium on Fig, Rovinj, Croatia, 2nd to 5th September 2019. *ACTA HORTICULTURAE*. 1310, 75-80. 10.17660/ActaHortic.2021.1310.12
19. Allegra A., Farina V., Gallotta A., Inglese P., G. Sortino -2021. The use the MAP for maintaining quality of fig fruits cv 'Bifara'. VI ISHS International Symposium on Fig, Rovinj, Croatia, 2nd to 5th September 2019. *ACTA HORTICULTURAE* 1310, 81-86. 10.17660/ActaHortic.2021.1310.13. [Journal ranking Q3].
20. Allegra A., Farina V., Gallotta A., Inglese P., Sortino G. -2021- Qualitative traits and shelf life of fig fruit (cv. Melanzana) treated with Aloe Vera gel coating. VI ISHS International Symposium on Fig, Rovinj, Croatia, 2nd to 5th September 2019. *ACTA HORTICULTURAE* 1310, 87-92. 10.17660/ActaHortic.2021.1310.14.
21. Sortino G., Saletta F., Puccio S., Scuderi D., Allegra, A., Inglese P., Farina V. -2020- Extending the shelf-life of white peach fruit with 1-methylcyclopropene and *Aloe arborescens* edible coating. *AGRICULTURE*, 10(5), 151. 10.3390/agriculture10050151
22. Sortino G., A. Allegra, V. Farina., P. Inglese A. Gallotta -2020. Non-destructive determination of Big Bang nectarine quality and harvest maturity *ACTA HORTICULTURAE* <https://doi.org/10.17660/ActaHortic.2021.1314.58> [
23. Gallotta A., A. Allegra, V. Farina, P. Inglese , Sortino G. 2020. The effect of two growth bio-regulators on the physiological, phenological and qualitative parameters of peach tree production. *ACTA HORTICULTURAE*. <https://doi.org/10.17660/ActaHortic.2021.1314.56>
24. Sortino G, Inglese P, Allegra A. 2019- Effect of 1-methylcyclopropene on cactus pear fruit at different maturity stages during storage. *ACTA HORTICULTURAE* 1247:221–8. [Journal ranking Q3]. <http://dx.doi.org/10.17660/actahortic.2019.1247.30>
25. Allegra, A., Gallotta, A., Carimi, F., Mercati, F., Inglese, P., Martinelli, F. 2018. Metabolic profiling and post-harvest behavior of "Dottato" fig (*Ficus carica* L.) fruit covered with an edible coating from *O. ficus-indica*. *Frontiers in Plant Science*, 9, 1321. <http://10.3389/fpls.2018.01321>[Journal ranking SCOPUS Q1 and ISI Q1]
26. Valentini, V., Allegra, A., Adduci, F., Labella, C., Paolino, R., Cosentino, C. 2018. Effect of cactus pear (*Opuntia ficus-indica* (L.) Miller) on the antioxidant capacity of donkey milk. *International Journal of Dairy Technology*, 71(3), 579-584. <http://doi.org/10.1111/1471-0307.12477> [Journal ranking SCOPUS Q1 and ISI Q1]
27. Gallotta A., Allegra A., Inglese P., Sortino G., 2018 -Fresh-cut storage of fruit and fresh-cuts affects the behaviour of minimally processed 'Big Bang®' nectarines (*Prunus persica* L. Batsch) during shelf life. *Food Packaging And Shelf Life*, 15, 62-68. <https://doi.org/10.1016/j.fpsl.2017.11.004>. [Journal ranking Q1].
28. Sortino G., Farina V. Gallotta A. Allegra A. -2018- Effect of low SO₂ postharvest treatment on quality parameters of Italia table grape during prolonged cold storage. *ACTA HORT.* 1194:695–700. <https://doi.org/10.17660/actahortic.2018.1194.99>. [Journal ranking Q3].
29. Sortino G., Allegra A., Farina V., P. Inglese. 2017. Postharvest quality and sensory attributes of 'Pesca di Bivona' peaches (*Prunus persica* L.) during storage. *BULGARIAN JOURNAL OF AGRICULTURAL SCIENCE*, 23, (6), 939–946 [Journal ranking Q3]
30. Sortino G., Allegra A., Passafiume R., Gianguzzi G., Gullo G., Gallotta A. 2017 - Postharvest application of sulphur dioxide fumigation to improve quality and storage ability of "Red Globe" grape cultivar during long cold storage. *CHEMICAL ENGINEERING TRANSACTIONS* 58, 403-408. DOI: 10.3303/CET1758068 [Journal ranking Q2].
31. Sortino G., Gallotta A., Farina V., Allegra A, 2017- Shelf-life and quality of fresh-cut peach cv 'Ruby Rich' at different maturity stage. *CHEMICAL ENGINEERING TRANSACTIONS* 58, 409-414. DOI : 10.3303/ CET1758069 [Journal ranking Q2].
32. Chironi S., Sortino G., Allegra A., Saletta F., Caviglia V., Ingrassia M., 2017- Consumer assessment on sensory attributes of fresh table grapes cv 'Italia' and 'Red Globe' after long cold storage treatment. *CHEMICAL ENGINEERING TRANSACTIONS*, 58, 421-426 DOI: 10.3303/CET1758071 [Journal ranking Q2].
33. Allegra A. Sortino G., Inglese P, Settanni L., Todaro A, Gallotta A. 2017 -The effectiveness of *O. ficus-indica* mucilage edible coating on post-harvest maintenance of 'Dottato' fig (*Ficus carica* L.) fruit. *FOOD PACKAGING AND SHELF LIFE*, 12, 135-141. <https://doi.org/10.1016/j.fpsl.2017.04.010> [Journal ranking Q1].
34. Allegra A., Colelli, G. 2017. The effect of passive atmosphere on quality of 'Dottato'breba fig stored at low temperature. *ACTA HORT.* 1173 pp. 315-318. [Journal ranking Q3]. <http://dx.doi.org/10.17660/ActaHortic.2017.1173.54>
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37. Allegra A., Inglese P., Sortino G., Settanni L., Todaro A., Liguori G. 2016- The influence of *Opuntia ficus-indica* mucilage edible coating on the quality of 'Hayward' kiwifruit slices. *POSTHARVEST BIOLOGY AND TECHNOLOGY*, 120,40-51.

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39. Allegra A., Barone E., Inglese P., Todaro A., Sortino G. -2015-Variability of sensory profile and quality characteristics for 'Pesca di Bivona' and 'Pesca di Leonforte' peach (*Prunus persica* Batsch) fresh-cut slices during storage. *POSTHARVEST BIOLOGY AND TECHNOLOGY* 110 pp.61-69. DOI: <http://dx.doi.org/10.1016/j.postharvbio.2015.07.020>. WOS: 000362919300009.

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43. A. Todaro, P. Inglese, V. Farina, A. Allegra- 2015- Changes in ascorbic acid content in fresh cut Sicilian yellow-flesh peaches *ACTA HORT.* 1084, 777-780 DOI. 10.17660/ActaHortic.2015.1084.105.