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Curriculum

On 1971 he graduated in Chemistry at the University of Bari. From 1975 to 1981 he worked as visiting researcher at the Institute of Agricultural Industry, University of Bari. In 1981 he became Confirmed Researcher at the same Institute. From 1992 to 2000, after a national competitive examination, he became Associate Professor of "Chemical, Physical and Sensory Analyses of Food Products" initially at the Agricultural Faculty of University of Molise, and then at the Agricultural Faculty of University of Foggia. He is today Full Professor of Food Science and Technology (S.S.D. AGR/15) at the Agricultural Faculty of University of Bari. He is coordinator of the Section of "Food Science and Technology" of Department Di.B.C.A. and coordinator of the degree course on Food Science and Technology at the University of Bari. He is founder member and component of directorial committee of the "Italian Society of Food Science and Technology (SISTAL)". He has been scientific coordinator of many research projects (FIRB, PRIN, C.N.R.). He is author of beyond 150 scientific papers, published on national and international journals and conference proceedings.

Research Activities

The main research interests concern: the evaluation of neo-formation products during refining of vegetable oils; the measure of the oxidation level of edible fats and oils; the study of the pro-oxidant properties of some classes of compounds derived from the oxidation and hydrolysis of triacylglycerols.

Current Teaching

He teaches in the following academic courses: "Food Technology", "Chemical, Physical and Sensory Analysis of food products", "Food Chemistry".

Recent Publications

- Gomes T.**, Delcuratolo D., Paradiso V.M., Nasti R., 2010. The oxidative state of olive oil used in bakery products with special reference to *focaccia*. In: Victor R. Preedy and Ronald Ross Watson (Eds.), "Olives and Olive Oil in Health and Disease Prevention". Oxford: Academic Press, pp. 745-753. ISBN: 978-0-12-374420-3.
- Gomes T.**, Paradiso V.M., Delcuratolo D., 2010. Non-conventional parameters for quality evaluation of refined olive oil and olive oil commercial classes. In: Victor R. Preedy and Ronald Ross Watson (Eds.), "Olives and Olive Oil in Health and Disease Prevention". Oxford: Academic Press, pp. 139-154. ISBN: 978-0-12-374420-3.
- Caponio F., Summo C., Pasqualone A., Paradiso V.M., **Gomes T.**, 2009. Influence of processing and storage time on the lipidic fraction of taralli. *J. Food Sci.*, 74: 701-706.
- Caponio F., Summo C., Paradiso V.M., Pasqualone A., **Gomes T.**, 2009. Evolution of the oxidative and hydrolytic degradation of biscuits' fatty fraction during storage. *J. Sci. Food Agric.*, 89: 1392-1396.
- Gomes T.**, Delcuratolo D., Paradiso V.M., 2008. Pro-oxidant action of polar triglyceride oligopolymers in edible vegetable oils". *Eur. Food Res. Technol.*, 226: 1409-1414.