

Curriculum Vitae

Dott. Ivana Lidia Bonaccorsi



DATI ANAGRAFICI:

Place of Birth: Milazzo (ME)
Date of Birth:
Codice Fiscale:
Address : Via Paradiso, 155 - 98057 Milazzo (ME)
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Work address: Dip SCIFAR (Dip. di Scienze del Farmaco e dei Prodotti per la Salute) – University of Messina
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Qualifications

Assistant Professor of Food Chemistry (SSD Chim10) since 10/12/1998 University of Messina. (Confirmed in role with D.R. on 28/3/02.)

Qualified for the Functions of Associate Professor of Food Chemistry by the National Scientific Committee (ASN) on 21/01/2015.

Education

1997/1998: Scholarship in Chemistry at the Chemistry Department, Virginia Polytechnic Institute, Blacksburg VA, USA under the supervision of Prof. Harold McNair.

1997 Scholarship awarded by Baller s.r.l. for the reduction of pesticides residues in citrus essential oils (six months)

1996 Internship at the QC lab (supervisor: Dr Terence Radford) and at the R&D labs (supervisors: Dr Benjamin Clark and Mr. Charles Stevens) at *The Coca-Cola Company* ATLANTA, GA USA.

1995 Master Degree in Chemistry, University of Messina. Score: 110/110 with Honours.

1990 Classical humanistic high school diploma at Liceo Classico "G.B. Impallomeni" Milazzo (ME).

Courses and Seminars

May. 1997 Seminar "Advanced techniques of the analysis of essential oils", by Dr. Brian Lawrence (R.J. Reynolds Tobacco Company, Winston-Salem, NC, USA).

Apr. 1997 Test Of English as Foreign Language (TOEFL) Total Scores: 590; comprehension spoken: 55; written: 59; reading: 63. Test of Spoken English (TSE): 60

May. 1997 Seminar "Advanced techniques of the analysis of Food and Pharmaceutical Products", by Prof. Harold M. McNair, Virginia Tech, Blacksburg, VA, USA.

1997 Short Course "High Performance Liquid Chromatography: theory and practice". by American Chemical Society, at Virginia Tech Blacksburg VA, USA 29/07-1/08/1997.

1997 Short Course "Bench Top GC/MS". By American Chemical Society, at Virginia Tech Blacksburg VA, USA 19-22/08/1997.

Ago.1997 Practical course on "Turbochrom Professional I - Principles of operation". Perkin-Elmer Corp. Norwalk, CT, USA, 25-29/08/1997.

Nov. 1997 Short Course "Modern Techniques in Gas Chromatography" by the American Chemical Society, Somerset, NJ, USA 17/11/1997 -19/11/1997

1998 Short Course "High Performance Liquid Chromatography: Theory" by the American Chemical Society, New Orleans, LA, USA, 1-5/03/1998.

Mag. 1998 Short Course “Modern FT-NMR Spectroscopy: Principles and Practice” by the American Chemical Society, Blacksburg, VA 17-22 Maggio, 1998.

TEACHING

Member of the Teacher board of the PhD program in Food Chemistry and Safety (since 2002)

Member of the Teacher board of the PhD program in Chemical Sciences (since 2014)

Tutor of numerous thesis for graduate students at the school of Pharmacy of the University of Messina.

Teaching duties at the Università di Messina:

A.Y. 1999/2002 *Preparation and Legislation of Cosmetic Products*, School of Pharmacy;
Functional Foods, School of Pharmacy.

A.Y. 2002/2003 *Functional Foods*, School of Pharmacy.
Control and Validation of Biotechnological Products School of Quality control in the Pharmaceutical and Food Industries.
Chemical Analysis of Foods and Cosmetics School of Environmental Toxicology.
Food Chemistry School of Quality control in the Pharmaceutical and Food Industries..

A.Y. 2003/2006 *Functional Foods*, School of Pharmacy.

Food Chemistry School of Pharmacy and for the School of Biotechnology.

A.Y. 2006/2009 *Functional Foods*, School of Pharmacy.

Food Chemistry School of Pharmacy

General and Inorganic Chemistry School of Pharmacy

A.Y. 2009/2012 *Functional Foods*, School of Pharmacy.

Food Chemistry School of Pharmacy

A.Y.2012//2014 *Chemistry and Technology of Citrus derivatives*, School of Chemistry
Functional Foods, School of Pharmacy.

Food Chemistry School of Pharmacy

Nutraceuticals and Functional Food, Post Graduate Course in Nutraceuticals (NUTRA-LiFE-HI).

A.Y. 2014/15 *Chemistry and Technology of Citrus derivatives*, School of Chemistry

Functional Foods, School of Pharmacy.

Food Chemistry School of Pharmacy

Academic Institutional duties

2008 Elected representative of the Chemistry area for the evaluation of research fellows (D.R. N° 2646/2008).

2012 Member of the paritetic committee of the Department SCIFAR
Representative for Horizon 2020 of the Department SCIFAR

Referee of International Journals: Journal of Agricultural and Food Chemistry; Natural Products Communication; Journal of Essential Oil Research; Journal of Essential Oil Bearing Plants; Journal of Separation Science, Journal of Chromatography A, Revista Brasileira de Pharmacognosia, Arabian Journal of Chemistry, Food Control; Journal of Functional Foods; LWT - Food Science and Technology; IJFST-International Journal of Food Science and Technology; Nutrition Research; Separation and Purification Technology; Trends in Analytical Chemistry; Beverages; Food Additives and Contaminants; Phytochemical Analysis

SCIENTIFIC ACTIVITY:

Dr. Bonaccorsi research interests mainly focus on:

- development of advanced chromatographic and spectroscopic techniques for the analysis of real samples: rapid RP-HPLC methods for the analyses of the non-volatile fraction of Citrus essential oils; determination of carotenoids in citrus essential oils and juices, in olive oils and in other fruits; studies on the composition of the volatile fraction of numerous citrus essential oils, by GC, GC-MS, MDGC and by esGC; evaluation of bioactives in food matrices; studies of vegetable oil composition by comprehensive GC (GCxGC).
- determination of contaminants of citrus oils (pesticides and plasticizers)
- method development for the assessment of genuineness parameters by GC-C-IRMS and by enantioselective separations (esGC and MDGC) on natural complex matrices.

Dr Bonaccorsi is author of 50 scientific papers published on national and international scientific journals. She is co-author of numerous book chapters on the composition of citrus peel, leaves and flowers oils. She has been lecturer at numerous national and international congresses and symposia. (See list below). She is co-editor of a scientific book entirely dedicated to bergamot essential oil and other products. She actually supervise four post graduate fellows operating within a national operative project (PON) entitled Smart Cities and Communities – BE&SAVE aimed to the re-evaluation of the food waste as sources of bioactive molecules.

N°	Published Papers by IVANA BONACCORSI
1	M. Saitta, G. Di Bella, I. Bonaccorsi, E. Dellacassa, Giacomo Dugo Contamination of Citrus Essential Oils: The Presence of Phosphorated Plasticizers. <i>J. Essent. Oil Res.</i> , 9 (6), 613-618 (1997). ISSN 1041-2905
2	Angelo Starrantino, Giorgio Terranova, Paola Dugo, Ivana Bonaccorsi and Luigi Mondello. On the Genuineness of Citrus Essential Oils. Part. II. Chemical Characterization of the Essential Oil of New Hibryds of Lemon obtained in Sicily. <i>Flavour Frag. J.</i> 12 , 153-161 (1997). ISSN 0882-5734
3	A. Verzera, I. Bonaccorsi, A. Trozzi, I. Stagno d'Alcontres La composizione chimica delle cere del limone. <i>Essenz. Deriv. Agrum.</i> , 67 , 378-391 (1997).
4	L. Mondello, M. Catalfamo, P. Dugo, I. Bonaccorsi, G. Dugo Sviluppo di un sistema Gascromatografico Multidimensionale Automatico per l'Analisi di Miscele Complesse. <i>Lab 2000</i> 1 , 60-62 (1998)
5	I. Bonaccorsi, A. Cotroneo, J.U. Chowdhury, M. Yusuf Studies on essential oils bearing plants of Bangladesh. Part VII. Composition of the rhizomes of <i>Acorus calamus</i> L. (Sweet Flag). <i>Essenz. Deriv. Agrum.</i> , 67 (4), 392-402 (1997).
6	L.Mondello, A.Verzera, I.Bonaccorsi, J.U. Chowdhury, M.Yusef and J. Begum. Studies in the Essential Oil Bearing Plants of Bangladesh. Part V. Composition of the Leaf Oils of <i>Eucalyptus citriodora</i> Hook and <i>E. alba</i> Reinw. ex Blume. <i>J. Essent. Oil Res.</i> 10 , 185-188 (1998). ISSN 1041-2905
7	P. Dugo, A. Cotroneo, I. Bonaccorsi, L. Mondello On the Genuineness of Citrus Essential Oils. Part LVII. The Composition of Distilled Lime Oil. <i>Flavour Fragr. J.</i> , 13 , 93-97 (1998). ISSN 0882-5734.
8	L. Mondello, M. Catalfamo, A.R. Proteggente, I. Bonaccorsi, G. Dugo Multidimensional Capillary GC-GC for the Analysis of Real Complex Samples. Part III. Enantiomeric Distribution of Monoterpene Hydrocarbons and Monoterpene Alcohols of Mandarin Oils. <i>J. Agric. Food Chem.</i> , 46 (1), 54-61 (1998). ISSN 0021-8561
9	I.L. Bonaccorsi. H.M. McNair, L.A. Brunner, P. Dugo, G. Dugo Fast HPLC for the Analysis of Oxygen Heterocyclic Compounds of Citrus Essential Oils. <i>J. Agric. Food Chem.</i> 47 (10), 4237-4239 (1999). ISSN 0021-8561
10	L. Mondello, G. Zappia, I. Bonaccorsi, G. Dugo, G.mo Dugo, H.M. McNair. Fast GC for the Analysis of Natural Matrices. Preliminary Note: The Determination of Fatty Acids Methyl Esters in Natural Fats. <i>J. Microcolumn Sep.</i> 12 , 41-47 (2000). ISSN 1040-7685
11	G. Dugo, K.D. Bartle, I. Bonaccorsi, M. Catalfamo, A. Cotroneo, P. Dugo, G. Lamonica, H. McNair, L. Mondello, P. Previti, I. Stagno d'Alcontre, A. Trozzi, A. Verzera. Advanced Analitical Techniques for the Analysis of Citrus Essential oils. Part I. Volatile fraction: HRGC/MS Analysis. <i>Essenz. Deriv. Agrum.</i> , 69 , 79-111 (1999)
12	G. Dugo, K.D. Bartle, I. Bonaccorsi, M. Catalfamo, A. Cotroneo, P. Dugo, G. Lamonica, H. McNair, L. Mondello, P. Previti, I. Stagno d'Alcontre, A. Trozzi, A. Verzera. Advanced Analitical Techniques for the Analysis of Citrus Essential oils. Part II. <i>Essenz. Deriv. Agrum.</i> , 69 (4), 159-217 (1999)
13	G. Dugo, K.D. Bartle, I. Bonaccorsi, M. Catalfamo, A. Cotroneo, P. Dugo, G. Lamonica, H. McNair, L. Mondello, P. Previti, I. Stagno d'Alcontre, A. Trozzi, A. Verzera. Advanced Analitical Techniques for the Analysis of Citrus Essential oils. Part III. Oxygen heterocyclic compounds: HPLC, HPLC/MS, OPLC, SFC, Fast HPLC analisys. <i>Essenz. Deriv. Agrum.</i> 69 , 251-283 (1999)
14	I.L. Bonaccorsi, G. Dugo, H.M. McNair and P. Dugo. Rapid HPLC methods for the analysis of the oxygen heterocyclic fraction in citrus essential oils. <i>Ital. J. Food Sci.</i> 12 (4), 485-491 (2000). ISSN 1120-1770 (April 2000,

	Chirotti Editore, Pinerolo, Italia).
15	A. Verzera, C. Russo, G. La Rosa, I. Bonaccorsi, A. Cotroneo Influence of Cultivar on Lemon Oil Composition <i>J. Essent. Oil Res.</i> , 13, 343-347 (2001) ISSN 1041-2905
16	D. Lorenzo, E. Dellacassa, I. Bonaccorsi, L. Mondello Uruguayan Essential Oils. Composition of Leaf Oil of <i>Myrcianthes cisplatensis</i> (Camp.) Berg. (Guayabo Colorado) (Myrtaceae). <i>Flavour Fragr. J.</i> , 16, 97-99 (2001) ISSN 0882-5734.
17	G. Dugo, L. Mondello, A. Cotroneo, I. Bonaccorsi, G. Lamonica Study on the Enantiomeric Distribution of Volatile Components of Citrus essential Oils by Multidimensional Gas Chromatography (MDGC). <i>Perfumer & Flavorist</i> , 26(1), 20-35 (2001)
18	A. Verzera, S. Campisi, M. Zappalà, and I. Bonaccorsi. SPME-GC-MS analysis of honey volatile components for the characterization of different floral origin. <i>American Laboratory</i> , 18-21, July 2001. ISSN 0044-7749
19	A. Verzera, M. Zappalà, I. Bonaccorsi, A. Trozzi, A. Cotroneo Analisi HPLC di caroteni e xantofille in diverse matrici alimentari <i>Rivista Italiana EPPOS</i> , 33, 29-34 (2002)
20	A. Verzera, M. Zappalà, I. Bonaccorsi, A. Cotroneo I Carotenoidi dei succhi di arancia dolce bionda e pigmentata <i>Ingredienti Alimentari</i> , 1(4), 32-37 (2002)
21	I. Bonaccorsi, A. Verzera, A. Trozzi, M. Zappalà, P. Dugo and L. Mondello. Carotenoid Profile of Sweet Orange and Mandarin Essential Oils. <i>Ital. J. Food Sci.</i> , 15(1), 133-139 (2003). ISSN 1120-1770 (January 2003, Chirotti Editore, Pinerolo, Italia). (Assolvimento agli obblighi previsti dall'art. 1 del D.L. gs.L. gt. 31 agosto 1945 n. 660)
22	M. Saitta, V. Lo Turco, D. Pollicino, G. Dugo, I. Bonaccorsi, P. Amirante Oli di Oliva da pasta denocciolata ottenuta da cv Coratina e Paranzana <i>Rivista Ital. Sostanze Grasse</i> 1(80), 27-34 (2003)
23	Dugo P, Mondello L, Zappia G, Bonaccorsi I., Cotroneo A, Russo MT. The composition of the volatile fraction and the enantiomeric distribution of five volatile components of faustrime oil (<i>Monocitrus australatica</i> x <i>Fortunella</i> sp x <i>Citrus aurantifolia</i>). <i>Journal of Essential Oil Research</i> . vol. 16, pp. 328-333 (2004).
24	G. Dugo, P. Q. Tranchida, A. Cotroneo, P. Dugo, I. Bonaccorsi, P. Marriott, R. Shellie and L. Mondello. Advanced and Innovative Chromatographic Techniques for the Study of Citrus Essential Oils. <i>Flav. Fragr. J.</i> , 20, 249-264 (2005). ISSN 0882-5734 (John Wiley & Sons LTD, Devon, England, UK).
25	Ivana Bonaccorsi, Paola Dugo, Alessandra Trozzi, Antonella Cotroneo, Giovanni Dugo. Characterization of Mandarin (<i>Citrus deliciosa</i> Ten.) Essential Oil. Determination of Volatiles, Non-Volatiles, Physico-Chemical Indices and Enantiomeric Ratios. <i>Nat. Prod. Commun.</i> , 4, 1595-1600 (2009) ISSN 1934-578.

26	Dugo Giovanni, Bonaccorsi Ivana, Ragonese Carla, Russo Marina, Donato Paola, Santi Luca, Luigi Mondello. Analytical Characterization of mandarin (<i>Citrus deliciosa</i> Ten) Essential Oil. <i>Flavour Fragr. J.</i> 2011, 26, 34–46.
27	Giovanni Dugo, Danilo Sciarrone, Rosaria Costa, Ivana Bonaccorsi, Paola Dugo, Luigi Mondello, Luca santi, Hussein A. Fakhry Characterization of oils from the Fruits, Leaves and Flowers of the Bitter Orange Tree. <i>J. Essent. Oil Res.</i> , 23, 1-15, 2011.
28	I. Bonaccorsi, D. Sciarrone, A. Cotroneo, L. Mondello, P. Dugo, G. Dugo Enantiomeric distribution of key volatile components in Citrus essential oils. <i>Revista Brasileira de Farmacognosia</i> , 21(5), 841-849, 2011. ISSN 0102-695X
29	Ivana Bonaccorsi, Danilo Sciarrone, Luisa Schipilliti, Alessandra Trozzi, Hussein A. Fakhry, and Giovanni Dugo. Composition of Egyptian Neroli Oil. <i>Nat. Prod. Commun.</i> In press.
30	L. Tedone, I. Bonaccorsi, P. Dugo, A. Cotroneo, Luigi Mondello. Reliable identification and quantification of volatile components of Sage essential oil using ultra HRGC. <i>Natural Product Communications</i> 6(3) , 417- (2011)
31	Marina Russo, Francesco Cacciola, Ivana Bonaccorsi, Paola Dugo, Luigi Mondello Determination of flavanones in citrus juices by means of one- and two-dimensional liquid chromatography <i>J. Sep.Sci.</i> , 34 , 681-687 (2011).
32	Ivana Bonaccorsi, Paola Dugo, Luigi Mondello, Danilo Sciarrone, Giovanni Dugo, Luis Hro-Guzman. Analytical characterization of industrial essential oils from fruits and leaves of <i>C. aurantifolia</i> Tan. and <i>C. latifolia</i> Swing. <i>J. Essent. Oil Res.</i> 2011. vol. 23, p. 68-79, ISSN: 1041-2905
33	B. Chiofalo, P. Dugo, I. Bonaccorsi, L. Mondello Comparison of major lipids components in Human and Donkey Milk. New perspectives for a hypoallergenic diet in humans. <i>Immunopharmacology and Immunotoxicology</i> , 2011, 1–12, ISSN 0892-3973 print/ISSN 1532-2513. DOI: 10.3109/08923973.2011.555409
34	P.Q. Tranchida, I. Bonaccorsi, P. Dugo, L. Mondello, G. Dugo Analysis of Citrus essential oils: state of the art and future perspectives <i>Flavour Fragr. J.</i> vol. 27, p. 98-123, ISSN: 0882-5734doi: 10.1002/ffj.2089
35	Schipilliti L., Dugo P., Bonaccorsi I., Mondello L. Headspace-Solid Phase Microextraction (HS-SPME) coupled to Gas Chromatography-Combustion–Isotope Ratio Mass Spectrometer (GC-C-IRMS) and to enantioselective Gas Chromatography (es-GC) for strawberry flavoured food quality control. <i>J. Chromatogr. A</i> (2011), oi:10.1016/j.chroma.2011.07.072
36	Bonaccorsi I., Sciarrone D., Schipilliti L., Dugo P., Mondello L., Dugo G. Multidimensional Enantio-Gas Chromatography/Mass Spectrometry and Gas Chromatography-Combustion-Isotopic Ratio Mass Spectrometry for the Authenticity Assessment of lime Essential Oils (<i>C. aurantifolia</i> Swingle and <i>C. latifolia</i> Tanaka) <i>J. Chromatogr. A</i> (2011), doi:10.1016/j.chroma.2011.10.038
37	Marina Russo, Germana Torre, Caterina Carnovale, Ivana Bonaccorsi, Luigi Mondello, Paola Dugo A new HPLC method developed for the analysis of oxygen heterocyclic compounds in Citrus essential oils. <i>J. Essent. Oil Res.</i> 2012 vol. 24, p. 119-129, ISSN: 1041-2905, doi: 10.1080/10412905.2012.659523
38	G. Dugo, I. Bonaccorsi, D. Sciarrone, L. Schipilliti, M. Russo, V. Raymo, A. Cotroneo, P. Dugo, L. Mondello Characterization of cold-pressed and processed bergamot oils by using GC-FID, GC-MS, GC-C-IRMS, enantio-GC, MDGC, HPLC, and HPLC-MS-IT-TOF <i>J. Essent. Oil Res.</i> 2012 vol. 24, p. 93-117, ISSN: 1041-2905, doi: 10.1080/10412905.2012.659526

39	Paola Dugo, Marina Russo, Mariagiovanna Sarò, Caterina Carnovale, Ivana Bonaccorsi and Luigi Mondello Multidimensional liquid chromatography for the determination of chiral coumarins and furocoumarins in citrus essential oils <i>J. Sep. Sci.</i> 2012, 35, 1828–1836
40	Schipilliti Luisa, Dugo Paola, Ivana Bonaccorsi, Mondello Luigi. Authenticity control on lemon essential oils employing Gas chromatography-Combustion-Isotope ratio Mass Spectrometry (GC-C-IRMS) 2012 <i>Food Chem.</i> vol. 131, p. 1523-1530
41	Marina Russo, Francesco Cacciola, Ivana Bonaccorsi, Paola Dugo, Luigi Mondello. Determination of flavanones in Citrus juices by means of one- and two-dimensional liquid chromatography. <i>J. Sep. Sci.</i> 2011, 34, 681–687
42	Tranchida P., Salivo S., Franchina F., Bonaccorsi I., Dugo P., Mondello L. Qualitative and quantitative analysis of the unsaponifiable fraction of vegetable oils by using comprehensive 2D GC with dual FID/MS detection. 2013 <i>Analytical and Bioanalytical Chemistry</i> 405 (13), pp. 4655-4663
43	Marina Russo, Ivana Bonaccorsi*, Germana Torre, Antonella Cotroneo, Paola Dugo and Luigi Mondello Determination of Bioactive Compounds in the Juice of Pummelo (<i>C. grandis</i> Osbeck) <i>Nat Prod Commun.</i> 2013;8(2):171-4.
44	Peter Q Tranchida; Mariosimone Zoccali; Ivana Bonaccorsi; Paola Dugo; Luigi Mondello; Giovanni Dugo. The off-line combination of high performance liquid chromatography and comprehensive two-dimensional gas chromatography-mass spectrometry: a powerful approach for highly-detailed essential oil analysis. <i>Journal of Chromatography A</i> doi: 10.1016/j.chroma.2013.07.042
45	Dugo, G., Franchina, F.A., Scandinaro, M.R., Bonaccorsi, I., Cicero, N., Tranchida, P.Q. Mondello, L. Elucidation of the volatile composition of marsala wines by using comprehensive two-dimensional gas chromatography <i>Food Chemistry</i> , 2014, 142: 262-268.
46	Donato, P., Bonaccorsi, I., Russo, M., Dugo, P. Determination of new bioflavonoids in bergamot (<i>Citrus bergamia</i>) peel oil by liquid chromatography coupled to tandem ion trap-time-of-flight mass spectrometry. <i>Flavour and Fragrance Journal</i> , 2014, 29(2):131-136
47	Tranchida P.Q., Salivo S., Bonaccorsi I., Rotondo A., Dugo, P., Mondello, L. Analysis of the unsaponifiable fraction of lipids belonging to various milk-types by using comprehensive two-dimensional gas chromatography with dual mass spectrometry/flame ionization detection and with the support of high resolution time-of-flight mass spectrometry for structural elucidation <i>Journal of Chromatography A</i> . 1313, 25 2013, 194-201
48	Russo, M., Bonaccorsi, I., Torre, G., Sarò, M., Dugo, P., Mondello, L. Underestimated sources of flavonoids, limonoids and dietary fibre: Availability in lemon's by-products. <i>Journal of Functional Foods</i> 9, 2014, 18-26
49	Russo, M., Bonaccorsi, I., Inferrera, V., Dugo, P., Mondello, L. Underestimated sources of flavonoids, limonoids and dietary fiber: Availability in orange's by-products. <i>Journal of Functional Foods</i> 12, 2015, 150-157
50	Schipilliti, L. Bonaccorsi, I., Cotroneo, A., Dugo, P., Mondello, L. Carbon isotope ratios of selected volatiles in <i>Citrus sinensis</i> and in orange-flavoured food. <i>Journal of the Science of Food and Agriculture</i> (in press 2015)

Book Chapters (7)

1) Paola Dugo, Luigi Mondello, Ivana Bonaccorsi, Anna Rita Proteggente, Maurizio Catalfamo and Giovanni Dugo.

Characterization of lime essential oil by physicochemical indices, GC/FID, GC/MS, HPLC and multidimensional GC.

Recent Res. Devel. in Agricultural & Food Chem., 2 (1998). Research Signpost Editor, Trivandrum, India. ISBN 81-86481-76-1 (1998, Research Signpost, Trivandrum, India).

2) G. Dugo, L. Mondello, I. Bonaccorsi

Composition of Petitgrain Oils. In: "*The Genus Citrus*", 425-460 G. Dugo and A. Di Giacomo Eds., Francis and Taylor, London (2002)

3) G. Dugo, A. Cotroneo, A. Verzera, I. Bonaccorsi

Composition of volatile fraction of cold-pressed citrus peel oils. In: "*The Genus Citrus*", 201-317 G. Dugo and A. Di Giacomo Eds., Francis and Taylor, London (2002)

4) L. Peyron and I. Bonaccorsi

Extracts from the bitter orange flowers (*Citrus aurantium* L.): composition and adulteration. In: "*The Genus Citrus*", 413-424 G. Dugo and A. Di Giacomo Eds., Francis and Taylor, London (2002)

5) Giovanni Dugo, Antonella Cotroneo, Ivana Bonaccorsi, Alessandra Trozzi.

Composition of the Volatile Fraction of Citrus Peel Oils. In: *Citrus Oils: Composition, Advanced Analytical Techniques, Contaminants, and Biological Activity*. Giovanni Dugo and Luigi Mondello Eds. Taylor & Francis Group, LLC
CRC Press, (2010). ISBN: 978-1-4398-0028-7

6) Giovanni Dugo, Antonella Cotroneo, Ivana Bonaccorsi

Composition of Petitgrain Oils. In: *Citrus Oils: Composition, Advanced Analytical Techniques, Contaminants, and Biological Activity*. Giovanni Dugo and Luigi Mondello Eds. Taylor & Francis Group, LLC
CRC Press, (2010). ISBN: 978-1-4398-0028-7

7) Giovanni Dugo, Louis Peyron, Ivana Bonaccorsi

Extracts from the Bitter Orange Flowers (*Citrus aurantium* L.): Composition and Adulteration. In: *Citrus Oils: Composition, Advanced Analytical Techniques, Contaminants, and Biological Activity*. Giovanni Dugo and Luigi Mondello Eds. Taylor & Francis Group, LLC
CRC Press, (2010). ISBN: 978-1-4398-0028-7

EDITOR Activity

1) Bergamot (*C. Bergamia*). Essential oil and other products. Editors: Giovanni Dugo and Ivana Bonaccorsi. Taylor & Francis Group, LLC CRC Press, (2013)

Congress Communications by IVANA BONACCORSI:

National Symposia and workshops (16)

International Symposia (27)

- 1) I. Bonaccorsi, Giacomo Dugo, M. Saitta and G. Di Bella.
“Contamination of Citrus essential oils: The presence of phosphorated plasticizers”.
International Citrus Symposium, Orlando, Florida, USA, January 29-February 1, 1996.
- 2) P. Dugo, A.R. Proteggente, I. Bonaccorsi, A. Verzera
Coumarins and Psoralens content of Calabrian Bergamot essential oils.
16 èmes Journèes Internationales Huiles Essentielles, Digne les Bains, France, 3-4-5-6 Septembre 1997.
- 3) I. Bonaccorsi, H.M. McNair, L.A. Brunner, G. Dugo and L. Mondello.
HPLC Methodology for the Determination of Organophosphorus and Organochlorine Pesticides in Citrus Juice.
PITTCO '98, New Orleans, LA, USA, 1-5 March 1998.
- 4) I. Bonaccorsi, H.M. McNair, L.A. Brunner, P. Dugo and G. Dugo.
Determination of the non-volatile components in Citrus essential oils by HPLC using different stationary phases.
PITTCO '98, New Orleans, LA, USA, 1-5 March 1998.
- 5) I. Bonaccorsi, H.M. McNair, L.A. Brunner.
Ruggedness testing for HPLC analysis of five antiepileptics.
PITTCO '98, New Orleans, LA, USA, 1-5 March 1998.
- 6) H.M. McNair, L.A. Brunner, L. Mondello, I. Bonaccorsi, P. Dugo.
HPLC Methodology for Determination of Organophosphorus and Organochlorine Pesticides in Citrus Juice.
COLACRO VII 7th Latin American Congress On Chromatography and Related Techniques, Aguas de Sao Pedro, Sao Paulo, Brazil, 25-27 March 1998.
- 7) H. M. McNair, L. A. Brunner, P. Dugo, I. Bonaccorsi, G. Dugo
Determination of the non-volatile components in Citrus essential oils by HPLC using different stationary phases.
COLACRO VII 7th Latin American Congress On Chromatography and Related Techniques, Aguas de Sao Pedro, Sao Paulo, Brazil, 25-27 March 1998.
- 8) L. Mondello, M. Catalfamo, G. Dugo, P. Dugo, I. Bonaccorsi.
Analysis of High Boiling Compounds by an Innovative Multidimensional GC-GC System.
20th International Symposium on Capillary Chromatography, Palazzo dei Congressi Riva del Garda, Italy, 25-29 May 1998.
- 9) P. Dugo, L. Mondello, I. Bonaccorsi, H.M. McNair, E. Sebastiani, and G. Dugo.
Characterization of the Oxygen Heterocyclic Compounds of Citrus Essential Oils by HPLC/MS with APCI⁺ Interface.
22ND International Symposium on Chromatography, Roma, September 13-18, 1998.
- 10) I.L. Bonaccorsi, H.M. McNair, K.M. Trivedi, G. Slack and Giacomo Dugo.
“Two proposed common techniques for the determination of Pesticides residues in Citrus Fruit Juice: HPLC-PDA and GC-FID”.

Trace Pesticides in Citrus Juices by HPLC and GC at RCDG's CHROMFARE '98 on October 15 Washington DC USA. Comunicazione Orale a Invito

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