Silvia Bonardi was born in Noceto (Prama province), Italy, on 25th April 1962.

Nationality: Italian.

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Current main positions

- Since 1st March 2024, she has been Full Professor, SSD MVET 02/B Inspection of Food of Animal Origin. She is affiliated with the Department of Veterinary Science (DVS), University of Parma.
- Since 2012: Member of the Teaching Board of the PhD programme in "Veterinary Medicine Science"
- Since the 2015/2016 academic year: Professor of "Inspection and Control of Food of Animal Origin" for the Bachelor's Degree in Veterinary Medicine (DVS, University of Parma)
- Since the 2018/2019 academic year: Coordinator of the Internship in Inspection of Food of Animal Origin (Bachelor's Degree in Veterinary Medicine)
- From the academic year 2024/2025: Professor of 'Food Technology and Hygiene Control' (Module I) for the Bachelor's Degree in Veterinary Medicine (DVS, University of Parma)
- Since 2020: Member of the EAEVE Committee of the Degree Course in Veterinary Medicine.
- Since 2022: ANCI Emilia-Romagna representative in the Coordination Unit supporting the 2020-2022 Integrated Regional Plan (PRI).
- From 29.09.2023 to present: Member of COST Action 22166 "Safety in the Game Meat Chain" coordinated by the German Federal Institute for Ris
- Section Editor (Microbiology of meat and meat products) for the Italian Journal of Food Safety - ISSN 2239-7132

Awards and recognitions

- 2012: Certificate of Appreciation by 3M Philippines as resource speaker on the topic 'Rapid molecular detection of foodborne pathogens: minimise contamination risk'
- 2014: Supervisor of the postgraduate thesis that won the EUROPASS First Prize, awarded to Dr Irene Alpigiani for her doctoral thesis in National and European Discipline on food production and control entitled 'Association between animal-based welfare measures and the presence of *Yersinia enterocolitica* and *Salmonella* spp. as indicators of food safety in finishing pigs and slaughter plants in Northern Italy'.
- 2016 – International Journal of Microbiology (Elsevier) Highly Cited paper (doi: 10.1016/j.ijfoodmicro.2013.02.012)

- 2018: Supervisor of the degree thesis that won joint first prize awarded by the Italian Society of Preventive Veterinary Medicine (SIVeMP) for the best thesis in veterinary public health and food safety entitled ‘Evaluation of antibiotic resistance to meropenem in microorganisms of human, porcine and bovine origin’ (candidate: Dr Michele Luca D'Errico)

Key career events

- 07.04. 1989: Degree in Veterinary Medicine, University of Parma (110 cum laude)
- 1990-1991: Master's Degree in Zooprophylaxis - Foundation for Animal Health and Zootechnical Initiatives - Brescia (Italy)
- 1991-93: Research fellow at the Experimental Zooprophylactic Institute of Lombardy and Emilia-Romagna (Parma)
- 17.06.1993: Specialisation Diploma in Veterinary Public Health, University of Parma
- February 1994-January 1995: Official Veterinary Officer (deputy) – Parma Local Health Authority, Veterinary Service 05 May 1995: University researcher (VET/04 – Inspection of food of animal origin), Faculty of Veterinary Medicine, Medicine, University of Parma
- From 01.05.1995 to 30.09.2006: Researcher in Inspection of Food of Animal Origin – University of Parma
- 15.07.1997: Specialisation Diploma in Inspection of Food of Animal Origin, University of Pisa
- From 01.10. 2006 to 29.02.2024: Associate Professor in Inspection of Food of Animal Origin - DVS, University of Parma
- 2007-2010: Member of the Teaching Board of the PhD programme in “National and European regulations on food production and control” (cycles XXII-XXV).
- From 2008 to 2016: Secretary of the Specialisation School in ‘Inspection of Food of Animal Origin’ - DVS, University of Parma
- 2012: Liaison Officer for scientific collaboration exchanges between the DSMV of the University of Parma and the Faculty of Veterinary Hygiene and Ecology, University of Veterinary and Pharmaceutical Sciences in Brno (Czech Republic)
- From 2016 to 31/10/2018: Deputy Director of the Specialisation School in ‘Inspection of Food of Animal Origin’ - DVS, University of Parma
- 2017/2018 and 2018/2019 academic years: Contact person for orientation and tutoring for the degree course in Veterinary Medicine, University of Parma.
- 2017 (ASN 2016/2018): Qualification for the position of full professor, competition sector 07/H2 - VETERINARY PATHOLOGY AND INSPECTION OF FOOD OF ANIMAL ORIGIN. Valid from 04/04/2017 to 04/04/2028 (Art. 6, para. 8 sexies of Decree Law No. 198 of 29 December 2022, coordinated with Conversion Law No. 14 of 24 February 2023, containing 'Urgent provisions on terms. Extension of terms for the exercise of legislative powers').
- From 01/11/2018 to 31/12/2024: Director of the Specialisation School in “Inspection of food of animal origin” - DVS, University of Parma.

- From 2019 to 2023: Member of the DVS Council, University of Parma
- From 2019 to 2023: Member of the Management Committee of COST Action 18105 ‘Risk-based meat inspection and integrated meat safety assurance’
- From 2022 to 2025: University of Parma Scientific Responsible in the collaboration agreement with the Experimental Zooprophylactic Institute of Lombardy and Emilia-Romagna pursuant to Article 15 of Law No. 241/1990
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Teaching courses

Veterinary Medicine Degree Course (Single-cycle Master Degree)

- From 2015 to present: Inspection and control of food of animal origin (112 hours, 8 credits)
- From 2024 to present: Food technology and hygiene control – Module 1 (56 hours, 4 credits)
- 2011 - 2021: Food technology and hygiene control - Module 1
- 2013-2018: Microbiological control of food of animal origin
- 2007-2010: Food hygiene and technology

Bachelor's Degree in Dairy Business Technology and Management

- 2024: Hygiene and quality of dairy products – Module 1

Bachelor's Degree in Animal Science and Animal Production Technologies

- 2013-2015: Inspection of food of animal origin
- 2007-2010: Production and processing of milk and dairy products
- 2007-2010: Microbiological control of food and related regulations

Bachelor's Degree in Animal Production Technologies and Food Safety

- 2004-2006: Microbiology and biotechnology applied to food quality control
- 2004-2006: Hygiene and quality of milk and dairy products
- 2005-2006: Risk management and HACCP in the food chain

Bachelor's Degree in Medical, Veterinary and Pharmaceutical Biotechnology

- 2007-2010: Quality and health of animal products
- 2011-2012: Biotechnology applied to food quality and safety

Bachelor's Degree in Biotechnology for Health

- 2003-2006: Foodborne diseases

Other teaching activities

- In May 2012: Erasmus teaching mobility Brno (Czech Republic) at the Faculty of Veterinary Hygiene and Ecology, University of Veterinary and Pharmaceutical Sciences in Brno.
- Since 2003 to present, lecturer at Specialisation Schools at the University of Parma (Veterinary Law and Legislation; Veterinary Public Health; Swine Pathology; Animal Health; Livestock Breeding and Production; Inspection of Food of Animal Origin).
- Since 2017, lecturer at the Specialisation Schools in Inspection of Food of Animal Origin at the University of Sassari and in Level II Master programmes (2016-2023: International Master's in Food Technology, MITA, jointly based at the University of Parma and the University of Buenos Aires; 2017-2019: Master Degree in "MED&FOOD: Management, Qualification, Control and Enhancement of Mediterranean Food Production Excellence" based at the University of Bari; 2023 - 2025: Master Degree in "Advanced Microbiological Diagnostics" based at the University of Pavia).

Research funding

Silvia Bonardi has been the Principal Investigator in studies funded by public bodies (PRIN, MURST, IZS, University of Parma) and private entities (Cariparma Foundation, 3M Health Care).

Among the most important research projects:

- 1999-2000: Pork and pork products: microbial markers in the assessment of hygiene and health characteristics (MURST 1999)
- 2002-2004: Epidemiological study of verocytotoxic *Escherichia coli* (VTEC) O157 and non-O157 in slaughtered cattle (University of Parma)
- 2005-2006: Epidemiological investigation and assessment of the pathogenicity of *Salmonella* spp. strains isolated from slaughtered pigs (University of Parma)
- 2006-2007: Food safety. Study of application tools for risk assessment, management and communication (Current research IZS/VE 18/04)
- 2008-2009: Study of contamination by Shiga toxin-producing *Escherichia coli* in raw cow's milk and lactating cows (PRIN 2007)
- 2011-2012: Co-leader of the project: Research into verocytotoxic *Escherichia coli* (VTEC) in cattle intended for slaughter and in cattle farms in the province of Cremona (Cremona Local Health Authority)
- 01.09.2011-29.02.2012: Testing of a prototype instrument for the detection of *Salmonella* in food products (3M Health Care)

- 2013-2014: Investigation into the prevalence of *Salmonella* spp., *Yersinia enterocolitica* and *Yersinia pseudotuberculosis* in pigs slaughtered in the province of Parma (Cariparma Foundation)
- 2016-2017: Surveillance of hospital infections caused by carbapenem-resistant bacteria and potential transmission from pigs to humans in the province of Parma (Cariparma Foundation)
- 2018-2019: Epidemiological survey on the prevalence of *Salmonella, Yersinia enterocolitica* and *Yersinia pseudotuberculosis* infection in wild boars slaughtered in the province of Parma (Institutional agreement between the University of Parma and the Emilia-Romagna Region).
- 2018-2020: Research and characterisation of carbapenem-resistant bacteria in hospitalised patients, cattle and cow's milk in the province of Parma (Cariparma Foundation)
- 2019-2021: Resistance to carbapenems in microorganisms isolated from hospitalised patients and food-producing animals (University of Parma)
- 2019-2021: Spread of antibiotic resistance factors in the environment: correlation with the territory and identification of wild/synanthropic animal species to be used as surveillance sentinels - (IZSLER 02/19 – PRC2019002)
- 2022-2023: Development of a biosensor for the rapid detection of *Salmonella* in pig carcasses (Emilia-Romagna Region)
- 2022-2024: Monitoring of Shiga toxin-producing *Escherichia coli* (STEC) in cattle at slaughter and strategies to protect human health (University of Parma)
- 2025-2027: Shiga toxin-producing *Escherichia coli* (STEC) in beef: spread and characterisation of pathogenic traits for risk assessment purposes (Acronym: BeefSTEC) (Current research project IZSLER 2025 – IZS LER 03/25 – RC)

International conferences (invited speaker)

- 3–6 September 2012: 'Rapid Molecular Detection of Foodborne Pathogens: Minimize Contamination Risk' – 3M Food Safety Department Educational Seminars. Manila (Philippines) and Kuala Lumpur (Malaysia)
- 24-28 June 2013: "Comparative analysis of test methods for *Salmonella* and *Listeria* and *E. coli* O157 in meat – Detection of Salmonella enterica in meat using the 3M Molecular Detection System and the ISO 6579:2002 method" - 3M Food Safety Department Educational Seminars. Bangkok (Thailand), Shanghai and Zhenghzou (China)
- 16/05/2013: 'An approach to establish the potential association between animal-based welfare measures and *Yersinia enterocolitica* shedding in porcine tissues - *Yersinia enterocolitica* infection in finishing pigs' - International Association of Food Protection – European Symposium – Marseille, France

- 04/04/2014: “The relationship between the presence of welfare indicators in pigs and the presence of *Yersinia enterocolitica* in porcine tissues: part *i*) *Yersinia enterocolitica* infection in finishing pigs” All-Island State Veterinarians’ Conference - Dublin, Ireland
- 09/05/2017: Webinar “Pathogen detection in Food: European Regulations on Food Safety” – 3M United Kingdom, Berkshire
- 20/06/2017: “University of Parma experience with the 3M Molecular Detection System for food safety assurance” Hochschule Ostwestfalen-Lippe (Germany) - Symposium Schnellmethoden und Automatisierung in der Lebensmittelmikrobiologie
- 07/04/2022 - Food Chain Information: What is still missing? COST Action 18105 RIBMINS- Cordoba meeting (Spain)
- 01/07/2022 - Food Chain Information: What is still missing? COST Action 18105 RIBMINS- Uppsala meeting (Sweden)
- 29/03/2023 - Management of Shiga toxin-producing *Escherichia coli* (STEC) in cattle in the European Union. COST Action 18105 RIBMINS – Congress in Bucharest (Romania)
- 28/05/2025 - Pathogenic potential of Shiga toxin-producing *Escherichia coli* isolated from red deer (*Cervus elaphus*). COST Action 22166 SafeGameMeat- Porto (Portugal)

- Since 2002, she has been a reviewer for several international journals in the first quartile (Food Microbiol, Int J Food Microbiol, Frontiers in Microbiol, Vet Rec, Zoonoses Public Health, Vet Microbiol, J Appl Microbiol).

- Languages: Italian (native language), English (advanced level), German (elementary level), French (beginner level)

- ORCID: 0000-0003-3079-9290.
- Scopus: H INDEX: 23; Publications surveyed: 84; Number of citations: 1,596.
- Google Scholar: H INDEX: 27; Number of citations: 2,560.

Parma, 5th January 2026

Twenty recent significant publications

1. Belluco S., Fredriksson-Ahomaa M., Gomes-Neves E., Jenson, I., Kautto A.H., Laukkanen-Ninios R., Vågsholm I., **Bonardi S.** (2025). Managing Shiga toxin-producing *Escherichia coli* (STEC) risk in beef: how lack of data impairs risk analysis. International Journal of Food Microbiology, 443; 111438. doi: 10.1016/j.ijfoodmicro.2025.111438
2. **Bonardi S**, Conter M, Andriani L, Bacci C, Magagna G, Rega M, Lamperti L, Loiudice C, Pierantoni M, Filipello V. Emerging of Shiga toxin-producing *Escherichia coli* O177:H11

and O177:H25 from cattle at slaughter in Italy. (2024) International Journal of Food Microbiology 423:110846. doi: 10.1016/j.ijfoodmicro.2024.110846.

3. Cota J. B., Langkabel N., Barco L., Olsen A., **Bonardi S**., Vieira-Pinto M., Roasto M., Huneau-Salaün A., Sandberg M., Alvseike O., Kautto A. H., Blagojevic B., Majewski M., Laukkanen-Ninios R., Nagel-Alne G. E., Le Bouquin-Leneveu S., Fredriksson-Ahomaa M., Kaukonen E. (2024). Comparison of European surveillance and control programs for *Salmonella* in broiler and turkey chains. Food Control doi:10.1016/j.foodcont.2024.110656
4. Olsen A., **Bonardi S.**, Barco L., Sandberg M., Langkabel N., Roasto M., Majewski M., Brugger B., Kautto A. H., Blagojevic B., Cota J.B., Nagel-Alne G. E., Huneau A., Laukkanen-Ninios R., Lebouquin-Leneveu S., Alvseike O., Fredriksson-Ahomaa M., Vieira-Pinto M., Kaukonen E. (2024). A comparison of European surveillance programs for *Campylobacter* in broilers, Food Control, 155, 110059. doi: 10.1016/j.foodcont.2023.110059
5. Bolzoni L., Conter M., Lamperti L., Scaltriti E., Morganti M., Poeta A., Vecchi M., Paglioli S., Rampini A., Ramoni P., De Vita D., Bacci C., Rega M., Andriani L., Pongolini S., **Bonardi S.** (2024). *Salmonella* in horses at slaughter and public health effects in Italy. International Journal of Food Microbiology, 408:110429. doi: 10.1016/j.ijfoodmicro.2023.110429.
6. Alban L., Antunovic B., Belous M., **Bonardi S.,** Garcia-Gimeno R.M., Jenson I., Kautto A.H., Majewski M., Oorburg D., Sakaridis I., Sirbu A., Vieira-Pinto M., , Vågstrom I., Berzins A, Petersen J.V. (2023) Mapping ways of detecting and handling antimicrobial residues in pigs and pig meat in- and outside Europe. Food Control, 153, 109899, doi: 10.1016/j.foodcont.2023.109899
7. Mati Roasto, **Silvia Bonardi**, Mihkel Mäesaar, Lis Alban, Eduarda Gomes-Neves, Madalena Vieira-Pinto, Ivar Vågsholm, Terje Elia, Lene Lund Lindegaard, Bojan Blagojevich. (2023). *Salmonella enterica* prevalence, serotype diversity, antimicrobial resistance and control in the European pork production chain. Trends in Food Science & Technology 131, 210-219. doi: 10.1016/j.tifs.2022.12.007
8. **Bonardi S.**, Cabassi C.S., Fiaccadori E., Cavirani S., Parisi A., Bacci C., Lamperti L., Rega M., Conter M., Marra F., Crippa C., Gambi L., Spadini C., Iannarelli M., Paladini C., Filippin N., Pasquali F. (2023). Detection of carbapenemase- and ESBL-producing *Klebsiella pneumoniae* from bovine bulk milk and comparison with clinical human isolates in Italy. International Journal of Food Microbiology, 387:110049. doi: 10.1016/j.ijfoodmicro.2022.110049.
9. **Bonardi, S**., Cabassi, C.S., Manfreda, G., Parisi, A., Fiaccadori, E., Sabatino, A., Cavirani, S., Bacci, C., Rega, M., Spadini, C., Iannarelli, M., Crippa, C., Ruocco, F., Pasquali, F. (2022). Survey on Carbapenem-Resistant Bacteria in Pigs at Slaughter and Comparison with Human Clinical Isolates in Italy. Antibiotics, 202211, 777. doi: 10.3390/antibiotics11060777
10. **Bonardi S**., Blagojevic B., Belluco S., Roasto M., Gomes-Neves E., Vågsholm I. (2021). Food chain information in the European pork industry: Where are we? Trends in Food Science and Technology, 118, 833–839. doi: 0.1016/j.tifs.2021.10.030
11. Arnaboldi S. , Righi F., Carta V., **Bonardi S.**, Pavoni E., Bianchi A., Losio M. N., Filipello V. (2021). Hepatitis E Virus (HEV) Spread and Genetic Diversity in Game Animals in Northern Italy. Food Environmental Virology, 13(2):146-153. doi: 10.1007/s12560-021-09467-z

12. **Silvia Bonardi**, Rosario Pitino (2019). Carbapenemase-producing bacteria in food-producing animals, wildlife and environment: a challenge for human health. Italian Journal of Food Safety, 8: 7956, 77-92. doi: 10.4081/ijfs.2019.7956
13. **Silvia Bonardi**, Luca Bolzoni, Renato Giulio Zanoni, Marina Morganti, Margherita Corradi, Stefano Gilioli, Stefano Pongolini (2019). Limited exchange of *Salmonella* among domestic pigs and wild boars in Italy. EcoHealth. doi.org/10.1007/s10393-019-01418-2
14. **Bonardi S.,** Le Guern, A.S., Savin, C., Pupillo G., Bolzoni L., Cavalca, M., Pongolini, S. (2018). Detection, virulence and antimicrobial resistance of *Yersinia enterocolitica* in bulk tank milk in Italy. International Dairy Journal, 84, 46-53. doi : 10.1016/j.idairyj.2018.04.003
15. **Bonardi S.,** Bruini I., Bolzoni L., Cozzolino P., Pierantoni M., Brindani F., Bellotti P. Renzi M., Pongolini S. (2017). Assessment of *Salmonella* survival in dry-cured Italian salami. International Journal of Food Microbiology, 262: 99-106. doi: 10.1016/j.ijfoodmicro.2017.09.016.
16. **Bonardi S.** (2017). *Salmonella* in the pork production chain and its impact on human health in the European Union. Epidemiology and Infection, 145: 1513-1526. doi: 10.1017/S095026881700036X.
17. **Bonardi S**., Bruini I., D'Incau M., Van Damme I., Carniel E., Brémont S., Cavallini P., Tagliabue S., Brindani F. (2016). Detection, seroprevalence and antimicrobial resistance of *Yersinia enterocolitica* and *Yersinia pseudotuberculosis* in pigs at slaughter in Northern Italy. International Journal of Food Microbiology, 235: 125-132.
18. **Bonardi S**, Alpigiani I, Bruini I, Barilli E, Brindani F, Morganti M, Cavallini P, Bolzoni L, Pongolini S. (2016). Detection of *Salmonella enterica* in pigs at slaughter and comparison with human isolates in Italy. International Journal of Food Microbiology, 218:44-50**.** doi: 10.1016/j.ijfoodmicro.2015.11.005
19. **Bonardi S.,** I. Alpigiani, R. Tozzoli, A. Vismarra, V. Zecca, C. Greppi, C. Bacci, I. Bruini, F. Brindani (2015). Shiga toxin-producing *Escherichia coli* O157, O26 and O111 in cattle faeces and hides in Italy. Veterinary Record Open, 2(1): e000061. doi: 10.1136/vetreco-2014-000061
20. **Silvia Bonardi**, Luca Bassi, Franco Brindani, Mario D'Incau, Lisa Barco, Elena Carra, Stefano Pongolini. (2013). Prevalence, characterization and antimicrobial susceptibility of *Salmonella enterica* and *Yersinia enterocolitica* in pigs at slaughter in Italy. International Journal of Food Microbiology, 163, 248-257. doi: 10.1016/j.ijfoodmicro.2013.02.012