

# Curriculum Vitae

Dulcineia Ferreira

## Address

Agricultural Polytechnic School of Viseu, Department of Food Industries, Campus Politécnico, Repeses, 3500-606 Viseu, Portugal  
Tel: (+351)232 480600, Fax: (+351)232 426536  
E-mail: ferdulcineia@esav.ipv.pt

## Education

2003 PhD in Chemistry, University of Aveiro  
1995 Master in Materials Engineer, University of Aveiro  
1989 Graduation in Chemistry, University of Coimbra

## Professional experience

2006-2008 Vice-President of the Executive Council  
2004-2006 Director of the Agro-Food Industries Department  
2004-2008 Elected member of the Pedagogic Council  
2003-2006 President of the "Assembleia de Representantes"  
2003-2005 President of the Food Chemistry Division of the Portuguese Chemistry Society  
2002-2004 Director of the 1st cycle of studies in the graduation of Agro-Food Industries Engineer  
1998 - Professor *Adjunto*, teaching Chemistry, Organic Chemistry and Food Chemistry  
1996-2000 Assistant, teaching Chemistry and Organic Chemistry  
1996 Since this time is employee of the Agricultural Polytechnic School of Viseu  
1992-1995 Assistant of the Technology Polytechnic School of Viseu teaching Informatics  
1990-1991 Research with a grant in the field of Materials Engineer at University of Aveiro  
1988-1989 Internship at Johnson & Johnson

## Coordination of projects

**2006** Project PTDC/AGR-ALI/74587/2006 "Dried pears, promotion of a traditional food product using scientific methodology" financed by the Foundation of Science, Technology and Higher Education of the Minister of Science, Technology and Higher Education.

**2005-2007** Coordinator in the Agricultural Polytechnic School of Viseu of the project AGRO n° 740 "*Valorisation of regional varieties of pears and apples through biologic production*" financed by the Minister of Agriculture and Rural and Fishery Development.

**2001-2004** Coordinator in the Agricultural Polytechnic School of Viseu of the project AGRO n° 158 "*Valorisation of genetic resources of regional varieties of pears and apples*" financed by the Minister of Agriculture and Rural and Fishery Development.

## Others

Lectures and seminars about (macro)molecular, microstructural and macrostructural changes of sun-dried pears of regional varieties in Portugal, France and Spain.

## Organisation of Scientific Meetings

**2006** Member of the Scientific Committee of the *8<sup>th</sup> National Conference in Food Chemistry organized by the Portuguese Society of Chemistry*

**2005** Member of the Scientific Committee of *MICRO'05 BIOTEC'05* organized by the Portuguese Society of Microbiology

**2003-2005** President of the Organised Committee and member of the Scientific Committee of the *8<sup>th</sup> National Conference in Food Chemistry organized by the Portuguese Society of Chemistry*

## Scientific areas of interest

Polysaccharides and phenolic chemistry. Texture and ultrastructural analyses. Technology of drying processes. Agricultural chemistry. Food chemistry.

## Publications

- Ferreira, D.; Lopes da Silva, J.A.; Pinto, G.; Santos, C.; Delgadillo, I.; Coimbra, M.A. Effect of sun-drying on microstructure and texture of S. Bartolomeu pears (*Pyrus communis* L.). *J. European Food Research and Technology* **2008**, 226 [6], 1545-1552.
- Guiné, R.P.F.; Ferreira, D.M.S.; Barroca, M.J.; Gonçalves, F.M. Study of the drying kinetics of solar-dried pears. *Biosystems Engineering* **2007**, 98, 422-429.
- Guiné, R.P.F.; Ferreira, D.M.S.; Barroca, M.J.; Gonçalves, F.M. Study of the Solar Drying of Pears. *International Journal of Fruit Science* **2007**, 7(2), 101-118.
- Barroca, M.J.M.C.; Guiné, R.P.F.; Pinto, A.; Gonçalves, F. e Ferreira, D.M.S. Chemical and microbiological characterization of Portuguese varieties of pears. *Food and Bioproducts Processing: Trans IchemE* **2006**, 84 (C2) 109-113.
- Coimbra, M. A.; Mafra, I.; Ferreira, D.; Cardoso, S.; Domingues, M. R.; Nunes, F.; Barros, A.; Delgadillo, I. Estrutura de Polissacarídeos – Os Polissacarídeos das Paredes Celulares dos Frutos e as Propriedades Que Estes Conferem aos Alimentos em *Química de Polímeros*; Sociedade Portuguesa de Química: Lisboa, 2003; Capítulo I.
- Ferreira, D. Estudo das Transformações Bioquímicas e Químicas da Pêra de S. Bartolomeu Durante o Processo de Secagem – Recurso Endógeno da Região de Viseu. *PhD dissertation*; Universidade de Aveiro, 2003; 244 pp.
- Ferreira, D.; Guyot, S.; Marnet, N.; Delgadillo, I.; Renard, C.M.G.C.; Coimbra, M. A. Composition of phenolic compounds in a Portuguese pear (*Pyrus communis* L. var. S. Bartolomeu) and changes after sun-drying. *J. Agric. Food Chem.* **2002**, 50, 4537-4544.
- Barros, A. S.; Mafra, I.; Ferreira, D.; Cardoso, S.; Reis, A.; Lopes da Silva, J. A.; Delgadillo, I.; Rutledge, D. N.; Coimbra, M. A. Determination of the degree of methylesterification of pectic polysaccharides by FT-IR using an outer product PLS1 regression. *Carbohydr. Polym.* **2002**, 50, 85-94.
- Ferreira, D.; Barros, A.; Coimbra, M. A.; Delgadillo, I. Use of FT-IR spectroscopy to follow the effect of processing in cell wall polysaccharides extracts of a sun-dried pear. *Carbohydrate Polymers* **2001**, 45, 175-182.