

CV Profile

1 *Daniela Souza Ferreira*

Research interests

- Development of functional beverage
- Extraction and appliance of antioxidant compounds.
- Implementation of quality control tools in food industry
- Quality control using near infrared spectroscopy and chemometric
- Hygienic design of equipment of food industry

Education

PhD: Food Science (01/03/2009- 01/03/2013)

Master's Degree: Food Science (01/03/2005- 01/07/2008)

Undergraduate Degree: Food Engineering (01/02/1997- 01/02/2002)

Sector of activity

- *Food Industry*
- *Research and Development of Food*

Experience

- Assistant professor at Department of Nutrition and Food and the Department of Food Technology, School of Food Engineering of the University of Campinas (UNICAMP). Advisor of master's in Food Technology, leader of Research Project in Food Safety and Food Analysis (NIR and chemometric), advisor of scientific initiation, internship and participated as committee of the dissertation, MBA and thesis defense. 11 papers and 2 book chapters published – 48 months.

- Researcher at the ITAL (Institute of Food Technology), Innovation Project Coordinator (supported by FAPESP/PIPE), development of functional açai beverage, dealing with phenolic compounds by HPLC/DAD, antioxidant activity, microbiology, sensory analysis (ADQ) and new technology of extraction – 36 months

- Food engineer, manufacturing of ice cream, special breads, confectionary – 4 months

The main topics of your academic work are: experimental design in extraction process, food technology, food analysis by near infrared spectroscopy (NIR) and MIR, chemometrics, analysis of antioxidant compounds, encapsulation, natural pigments, quality control and food safety.

Contact information

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