

TABLE OF CONTENTS

1. Personal informations	1
2. Background education.....	1
3. Awards	1
4. Patents.....	2
5. Elected Member of International Scientific Organizations	2
6. Publications.....	2
6.1. International Journals	2
6.2. Publications not indexed in ISI.....	8
6.3. Books and book chapters.....	8
6.4. Invited Oral Communications	9
6.5. Oral Communications.....	9
6.6. Proceedings of International Meetings.....	12
6.7. Proceedings of National Meetings.....	13
6.8. Posters in International Meetings	15
6.9. Posters in National Meetings.....	19
6.10. Articles in National Magazines	23
6.11. Teaching Publications	23
6.12. Reviewer activity.....	23
6.13. Activities of Science Divulgarion/Invited Talks.....	23
7. Scientific meetings work.....	24
7.1. Committee member	24
7.2. Session chair.....	24
8. Positions	25
9. Teaching activity.....	25
10. Research projects	26
11. Contracts with industry	27
12. Thesis	27
12.1. Ph.D.....	27
12.1.1. Accomplished.....	27
12.1.2. Under way	28
12.1.3. Master.....	28
12.1.3.1. Concluded	28
12.1.3.2. Under way	28
12.2. Post-doc supervisions.....	28
12.3. Thesis jury member	29
12.3.1. PhD. Thesis	29
12.3.2. Master Thesis	29
12.3.3. Master Thesis	29
13. Other activities	29
14. Other informations	30
14.1. Stays abroad	30
14.2. Language knowledge.....	30
14.3. Main short courses attended	30
15. Participation in Scientific Societies.....	30
Annex with details	Error! Bookmark not defined.
Master thesis concluded, Bolonha system.....	Error! Bookmark not defined.
Master thesis concluded before Bolonha system	Error! Bookmark not defined.
Arguência de Teses de Mestrado 2º Ciclo (Bolonha)	Error! Bookmark not defined.
Presidente de Júri de Teses de Mestrado 2º Ciclo (Bolonha).....	Error! Bookmark not defined.

Curriculum Vitae

1. Personal informations

Name: Jorge Manuel Alexandre Saraiva	Date of birth: 1967/11/05
Marital status: Married, one daughter, one son	Nationality: Portuguese
Home address: R. Escola Primária da Coutada, 9, 3830-134 Ílhavo, Portugal. Work address: Universidade de Aveiro, Dep. de Química, 3810-193 Aveiro. Phone: 234401513; fax: 234370084. Military Situation: “Reserva de Incorporação” during 1995 and “Reserva Territorial” after.	

2. Background education

- Jul. 94 – Ph.D. in Biotechnology (specialisation in Food Science and Engineering) at College of Biotechnology (ESB), Portuguese Catholic University (UCP), Oporto. Title: Effect of environmental aspects on enzyme heat stability and its application in the development of time temperature integrators (approved unanimously - the institution (ESB) Ph.D. evaluation system is only Approved/Not approved, unanimously or by majority).
- Sep. 90 – Master in Food Science and Engineering, 16/20 (option of Engineering and only the examination component, due to progression directly to PhD.) at ESB.
- Sep. 89 – BSc. in Biochemistry, University of Coimbra (grade: 15.4/20 – 1 student graduated with 16/20; 3 with 15/20; 3 with 14/20; 9 with 13/20; 1 with 12/20; 2 with 11/20; in his degree/year/university).

3. Awards

3.1. Awards

1. Mentor and project developer of one the 8 Finalist teams (8 finalists were selected from 500 candidates) of the National Entrepreneurship Award, START2009, in 2009, with an idea for new cryopreservation methodologies for biologic materials.

3.2. Awards of supervised students

1. Supervisor of the Master student (Maria Sílvia Gomes de Sousa awarded by Rotary Clube de Aveiro com o «Prémio Rotary Clube de Aveiro – Américo Reboredo» to best Master student of Food Area of University of Aveiro in 2013).
2. Co-Supervisor of the student M. A. M. Rocha, awarded with the first prize in the *Young Glyco-Scientist Competition* in the congress *7th International Conference on Polysaccharides-Glycoscience* for the best oral communication, with the work: M. A. M. Rocha, **J. Saraiva** and M. A. Coimbra (2011). Isolation and characterization of arabinoxyloligosaccharides from brewers spent grain by microwave-assisted extraction. *7th International Conference on Polysaccharides-Glycoscience*, 02-04 November, Prague, Czech Republic.
3. Co-Supervisor of the student M. da C. Santos, awarded with the best poster work in the área of Food Biotechnology, in the congress *MicroBiotec11*, with the work: M. da C. Santos, A. R., C. Rodrigues, S. Mendo, **J. A. Saraiva**, C. Nunes, M. A. Coimbra (2011). Wine microorganisms inactivation with high hydrostatic pressure treatments. *MicroBiotec11*, 01-03 Dezembro, Universidade do Minho, Braga, Portugal, (PS1-3; n. 541).
4. Supervisor of the Master student (Ângelo Miguel Correia Salvador) awarded by Rotary Clube de Aveiro com o «Prémio Rotary Clube de Aveiro – Américo Reboredo» to best Master student of Food Area of University of Aveiro in 2010.
5. Supervisor of the Master student (Mickael Santos) awarded with the prize “Elevado Mérito” for the second best Master thesis in 2010, by *Instituto de bebidas e Saúde* (IBESA), with the work: Use of high pressure to increase the content of beer wort in *xanto-humol*.
6. Best poster presentation at the 8th International Meeting of the Portuguese Carbohydrate Group - GLUPOR 8, in 2009, with the work: M. A. M. Rocha, D. Patinha, **J. Saraiva**, M. A. Coimbra (2009). Microwave extraction of arabinoxylans and β -glucans from brewers' spent grain. *Glupor-8, 8th International Meeting of the Portuguese Carbohydrate Chemistry Group*, Braga, September 2009, PC39, Book of Abstracts pp. 103.

4. Patents

1. PT_105497Z, PROCESS FOR DESALTING OF FOOD PRODUCTS AND ITS APPLICATIONS. **Jorge M. A. Saraiva**, Ivonne D. Giraldo, Ângelo M. C. Salvador. Submission date: 21 de JANEIRO de 2011. Acceptance date: 23 de JANEIRO de 2012.
2. WO2012069889 (A1), PT20100105401 20101124, INTEGRATED PROCESS FOR EXTRACTING PROTEINS AND ARABINOXYLANS FROM BREWER'S SPENT GRAIN. Manuel António Coimbra, Isabel M. Ferreira, Maria A. M. Rocha, Elsa M. F. Vieira, **Jorge M. A. Saraiva**, Olívia M. de C. Pinho, 2012-05-31.
3. WO2012076933 (A1), PT20100105422 20101209, MODIFIED CELLULOSE PULPS, A METHOD OF HIGH PRESSURE PROCESSING FOR PREPARING SAME AND USES THEREOF Dmitry Evtugin, **Jorge Saraiva**, Andreia Figueiredo, 2012-06-14.

5. Elected Member of International Scientific Organizations

1. Elected Nonthermal Processing Division (NPD) Leader Workgroup (Executive Committee) as Member at Large of Institute of Food Technologists (IFT), USA from 1 September 2013 to 31 August 2015.

6. Member of Organizations/Entities by Invitation

1. Member of Consultive Council of INOVLINHA do Tagusvalley - Tecnopolo do Vale do Tejo, Abrantes, Portugal, since 14 of July de 2014.

7. Publications

7.1. International Journals

For publications bibliometrics: <http://orcid.org/0000-0002-5536-6056>; <http://www.researcherid.com/rid/C-2996-2009>; Scopus Author ID: 35583570500; https://www.researchgate.net/profile/Jorge_Saraiva/stats/; <https://aveiro.academia.edu/JorgeSaraiva>; <http://scholar.google.pt/citations?user=2Dg9WVQAAAAJ&hl=en>

Published/Accepted

96. P. A. R. Fernandes, S. A. Moreira, R. Duarte, D. I. Santos, R. P. Queirós, L. G. Fidalgo, M. D. Santos, I. Delgadillo, **J. A. Saraiva** (2015). Preservation of sliced cooked ham at 25, 30 and 37 °C under moderated pressure (hyperbaric storage) and comparison with refrigerated storage. Accepted in *Food and Bioproducts Processing*.
95. K. G. Zinoviadou, C. M. Galanakis, M. Brnčić, N. Grimi, N. Boussetta, M. J. Mota, **Jorge Saraiva**, A. Patras, B. Tiwari, F. J. Barba (2015). Application of ultrasound for fluid food processing: Implications on food safety, physicochemical and nutritional properties. Accepted in *Food Research International*.
94. M. Santos, M. A. Coimbra; J. Saraiva; S. M. Rocha; M. A. M. Rocha, A. Rodrigues; C. Nunes (2015). High pressure treatments accelerate changes in volatile composition of sulphur dioxide-free wine during bottle storage. Accepted in *Food Chemistry*. DOI: 10.1016/j.foodchem.2015.05.002
93. I. Baptista, R. P. Queirós, A. Cunha, **J. A. Saraiva**, S. M. Rocha, A. Almeida (2015). Inactivation of enterotoxigenic and non-enterotoxigenic *Staphylococcus aureus* strains by high pressure treatments and evaluation of its impact on virulence factors. Accepted in *Food Control*.
92. M. J. Mota, R. P. Lopes, I. Delgadillo, **J. A. Saraiva** (2015). Probiotic yogurt production under high pressure and the possible use of pressure as an on/off switch to stop/start fermentation. Accepted in *Process Biochemistry*. DOI: 10.1016/j.procbio.2015.03.016
91. M. Ferreira, S. Pereira, A. Almeida, R. Queirós, I. Delgadillo, **J. Saraiva**, A. Cunha (2015). Effect of temperature and compression/decompression rates on high-pressure inactivation of *Listeria*. Accepted in *Acta Alimentaria*. DOI: 10.1556/AAlim.2015.3333
90. S. Moreira, P. Fernandes, R. Duarte, D. Santos, L. Fidalgo, M. Santos, R. Queirós, I. Delgadillo, **J. Saraiva** (2015). A first study comparing preservation of a ready-to-eat soup under pressure (hyperbaric

- storage) at 25 °C and 30 °C with refrigeration. Accepted in *Food Science & Nutrition*. DOI: 10.1002/fsn3.212
89. R. V. Duarte, S. A. Moreira, P. A. R. Fernandes, L. G. Fidalgo, M. D. Santos, R. P. Queirós, D. I. Santos, I. Delgadillo, **J. A. Saraiva** (2014). Preservation under pressure (hyperbaric storage) at 25°C, 30°C and 37°C of a highly perishable dairy food and comparison with refrigeration. Accepted in *CyTA - Journal of Food*. DOI: 10.1080/19476337.2014.971876
 88. S. G. Sousa, I. Delgadillo, **J. A. Saraiva** (2015). Human Milk Composition and Preservation: Evaluation of High-Pressure Processing as a Non-Thermal Pasteurisation Technology. Accepted in *Critical Reviews in Food Science and Nutrition* (IF 5.548, second ranked scientific periodical by IF in the category of FOOD SCIENCE & TECHNOLOGY). DOI: 10.1080/10408398.2012.753402
 87. M. D. Santos, R. P. Queirós, L. G. Fidalgo, R. S. Inácio, R. P. Lopes, M. J. Mota, S. G. Sousa, I. Delgadillo, **J. A. Saraiva** (2014). Preservation of a highly perishable food at and above room temperature under mild pressure (hyperbaric storage) as an alternative to refrigeration. Accepted in *LWT - Food Science and Technology*. DOI: 10.1016/j.lwt.2014.06.055
 86. L. G. Fidalgo, **J. A. Saraiva**, S. P. Aubourg, M. Vázquez, J. A. Torres (2015). Enzymatic activity during frozen storage of Atlantic horse mackerel (*Trachurus trachurus*) pre-treated by high pressure processing. *Food and Bioprocess Technology*, 8:493-502. DOI: 10.1007/s11947-014-1420-9.
 85. I. Baptista, R. Queirós, Â. Cunha, **J. A. Saraiva**, S. M. Rocha, A. Almeida (2015). Evaluation of resistance development and viability recovery by toxigenic and non-toxigenic *Staphylococcus aureus* strains after repeated cycles of high hydrostatic pressure. *Food Microbiology*, 46, 515-520. DOI: 10.1016/j.fm.2014.09.016
 84. M. D. Santos, **J. A. Saraiva**, M. T. S. R. Gomes (2015). Pasting of maize and rice starch after high pressure processing: Studies based on an acoustic wave sensor. *Procedia Engineering*, 87, 216 – 219. *Sensors & Actuators: B. Chemical*, 209, 323–327. DOI: 10.1016/j.snb.2014.11.110
 83. P. A. Fernandes, S. A. Moreira, L. G. Fidalgo, M. D. Santos, R. P. Queirós, I. Delgadillo, **J. A. Saraiva** (2014). Food preservation under pressure (hyperbaric storage) as a possible improvement/alternative to refrigeration. *Food Engineering Reviews*, 7(1) 1-10. DOI: 10.1007/s12393-014-9083-x.
 82. R. P. Queirós, D. Rainho, M. D. Santos, L. G. Fidalgo, I. Delgadillo, **J. A. Saraiva** (2014). High pressure and thermal pasteurization effects on sweet cherry juice microbiological stability and physicochemical properties. *High Pressure Research*, 35(1), 69-77. DOI: 10.1080/08957959.2014.990009
 81. R. Casquete, S. M. Castro, M. C. Villalobos, M. J. Serradilla, R. P. Queirós, **J. A. Saraiva**, M. G. Córdoba, and P. Teixeira (2014). High pressure extraction of phenolic compounds from citrus peels. *High Pressure Research*, 34(4), 447-451. DOI: 10.1080/08957959.2014.986474
 80. M. D. Santos, P. Cunha, R. P. Queirós, L. G. Fidalgo, I. Delgadillo, **J. A. Saraiva** (2014). Effect of 300 and 500 MPa pressure treatments on starch water adsorption/desorption isotherms and hysteresis. *High Pressure Research*, 34, 452-459. DOI: 10.1080/08957959.2014.970186.
 79. L. Fonseca, M. D. Santos, R. P. Queirós, I. Abrantes, **J. A. Saraiva** (2014). Laboratory tests on the elimination of the pinewood nematode (*Bursaphelenchus xylophilus*) in *Pinus pinaster* wood by high pressure. *European Journal of Wood and Wood Products (Published as Brief Original)*, 72, 825-827. DOI: 10.1007/s00107-014-0836-2
 78. B. Teixeira, A. M. B. Marques, C. Pires, C. Ramos, I. Batista, **J. A. Saraiva**, M. L. Nunes (2014). Characterization of fish protein films incorporated with essential oils of clove, garlic and origanum: physical, antioxidant and antibacterial properties. *Lebensmittel-Wissenschaft Und-Technologie (LWT)-Food Science and Technology*, 59(1), 533-539. DOI: 10.1016/j.lwt.2014.04.024.
 77. L. Fidalgo, **J. A. Saraiva**, S. P. Aubourg, M. Vázquez, J. A. Torres (2014). Effect of high pressure pre-treatments on enzymatic activity of Atlantic mackerel (*Scomber scombrus*) during frozen storage. *Innovative Food Science and Emerging Technologies*, 23, 18-24. DOI: 10.1016/j.ifset.2014.03.010
 76. E. Coelho, M. Angélica M. Rocha, **J. Saraiva**, M. A. Coimbra (2014). Microwave superheated water extraction of brewers' spent grain arabinoxylans. *Carbohydrate Polymers*, 99, 415-422. DOI:10.1016/j.carbpol.2013.09.003.
 75. S. G. Sousa, I. Delgadillo, **J. A. Saraiva** (2014). Effect of Thermal Pasteurisation and High-Pressure Processing on Immunoglobulin Content and Lysozyme and Lactoperoxidase Activity in Human Colostrum. *Food Chemistry* 151, 79-85. DOI: 10.1016/j.foodchem.2013.11.024

74. R. P. Queirós, M. D. Santos, L. G. Fidalgo, M. J. Mota, R. P. Lopes, R. S. Inácio, I. Delgadillo, **J. A. Saraiva** (2014). Hyperbaric preservation of melon juice at and above room temperature and comparison with storage at atmospheric pressure and refrigeration. *Food Chemistry*, 147, 209–214. DOI:10.1016/j.foodchem.2013.09.124
73. I. Khan, K. A. Kurnia, T. E. Sintra, **J. A. Saraiva**, Simão P. Pinho, J. A.P. Coutinho (2014). Assessing the Activity Coefficients of Water in Cholinium-based Ionic Liquids: Experimental Measurements and COSMO-RS Modeling. *Fluid Phase Equilibria*, 361, 16–22. DOI: 10.1016/j.fluid.2013.10.032. **This paper was considered in April 2015 a Fluid Phase Equilibria Top Cited Author during 2014.**
72. E. Vieira, M. A. Rocha, E. Coelho, O. Pinho, **J. A. Saraiva**, I. M.P.L.V.O. Ferreira, M. A. Coimbra (2014). Valuation of brewer's spent grain using a fully recyclable integrated process for extraction of proteins and arabinoxylans. *Industrial Crops and Products*, 52, 136-143. DOI:10.1016/j.indcrop.2013.10.012
71. B. Teixeira, L. Fidalgo, R. Mendes, G. Costa, C. Cordeiro, A. Marques, **J. A. Saraiva**, M. L. Nunes (2014) Effect of high pressure processing in the quality of sea bass (*Dicentrarchus labrax*) fillets: pressurization rate, pressure level and holding time. *Innovative Food Science & Emerging Technologies*, 22, 31 - 39. DOI: 10.1016/J.IFSET.2013.12.005
70. N. Chotyakul, M. Pateiro-Moure, **J. A. Saraiva**, J. Antonio Torres, C. Pérez-Lamela (2014). Simultaneous HPLC-DAD quantification of vitamins A and E content in raw, pasteurized, and UHT cow's milk and their changes during storage. *European Food Research and Technology*, 238, 535-547. DOI: 10.1007/s00217-013-2130-7
69. R. S. Inácio, L. G. Fidalgo, M. D. Santos, R. P. Queirós, **J. A. Saraiva** (2014). Effect of high pressure treatments on microbial loads and physicochemical parameters of Serra cheese produced from raw ewe milk during storage. *International Journal of Food Science and Technology*, 49, 1272–1278. DOI: 10.1111/ijfs.12423
68. J. A. Torres, **J. A. Saraiva**, E. Guerra-Rodríguez, S. P. Aubourg, M. Vázquez (2014). Effect of combining high-pressure processing and frozen storage on the functional and sensory properties of horse mackerel (*Trachurus trachurus*). *Innovative Food Science and Emerging Technologies*, 21, 2–11. DOI: 10.1016/j.ifset.2013.12.001.
67. N. Chotyakul, M. Pateiro-Moure, E. Martínez-Carballo, **J. A. Saraiva**, J. A. Torres, C. Pérez-Lamela (2014). Development of an improved extraction and HPLC method for the measurement of ascorbic acid in cows' milk from processing plants and retail outlets. *International Journal of Food Science and Technology*, 49, 679-688. DOI: 10.1111/ijfs.12350
66. L. G. Fidalgo, M. D. Santos, R. P. Queirós, R. S. Inácio, M. J. Mota, R. P. Lopes, M. S. Gonçalves, R. F. Neto, **J. A. Saraiva** (2014). Hyperbaric storage at and above room temperature of a highly perishable food. *Food and Bioprocess Technology*, 7, 2028 - 2037. DOI: 10.1007/s11947-013-1201-x
65. E. M. C. Alexandre, A. M. Carvalho, **J. A. Saraiva** (2014). Effect of high pressure on green pea seeds germination and plantlets development. *High Pressure Research*, 34(1), 133-146. DOI: 10.1080/08957959.2013.843173.
64. J. A. Torres, M. Vázquez, **J. Saraiva**, J. M. Gallardo, S. P. Aubourg (2013). Lipid hydrolysis and oxidation development in frozen mackerel (*Scomber scombrus*): Effect of a high hydrostatic pressure pre-treatment. *European Journal of Lipid Science and Technology*, 115 (12), 1454-1461. DOI: 10.1016/j.ifset.2012.12.005
63. M. F. Machado R. P. Queirós, M. D. Santos, L. G. Fidalgo, I. Delgadillo, **J. A. Saraiva** (2014). Effect of ionic liquids alkyl chain length on horseradish peroxidase thermal inactivation kinetics and activity recovery after inactivation. *World Journal of Microbiology and Biotechnology*, 30, 487–494. DOI: 10.1007/s11274-013-1466-2
62. B. Teixeira, A. Marques, R. Mendes, A. Gonçalves, L. Fidalgo, M. Oliveira, **J. A. Saraiva**, M. L. Nunes (2014). Effects of high pressure processing on the quality of sea bass (*Dicentrarchus labrax*) fillets during refrigerated storage. *Food and Bioprocess Technology*, 7:1333–1343. DOI: 10.1007/s11947-013-1170-0
61. M. C. Santos, C. Nunes, M. A. M. Rocha, A. Rodrigues, S. M. Rocha, **J. A. Saraiva**, M. A. Coimbra (2013). Impact of high pressure treatments on the physicochemical properties of a sulphur dioxide-free white wine during bottle storage: evidence for Maillard reaction acceleration. *Innovative Food Science and Emerging Technologies*, 20, 51-58. DOI: 10.1016/j.ifset.2013.07.001
60. M. D. Santos, J. Ferreira, L. G. Fidalgo, R. P. Queirós, I. Delgadillo, **J. A. Saraiva** (2014). Changes on maize starch water sorption isotherms caused by high pressure. *International Journal of Food Science and Technology*, 49, 51 - 57. DOI: 10.1111/ijfs.12273
59. L. Fidalgo, **J. A. Saraiva**, S P. Aubourg, M. Vázquez, J. A. Torres (2014). High -pressure effects on the activity of cathepsins B and D of mackerel and horse mackerel muscle. *Czech Journal of Food Sciences*, 32(2), 188–193.

58. M. J. Mota, R. P. Lopes, I. Delgadillo, **J. A. Saraiva** (2013). Microorganisms under High Pressure – Adaptation, Growth and Biotechnological Potential. *Biotechnology Advances*, 31:1426-1434. (IF 2012: 9.599/IF 5 anos: 11.850 and 6/159 scientific periodical in the subject area of BIOTECHNOLOGY & APPLIED MICROBIOLOGY com apenas 20 artigos publicados até agora por autores portugueses). DOI: 10.1016/j.biotechadv.2013.06.007; Audioslides: <http://audioslides.elsevier.com/getvideo.aspx?doi=10.1016/j.biotechadv.2013.06.007>
77. M. C. Santos, C. Nunes, J. Cappelle, F. J. Gonçalves, A. Rodrigues, **J. A. Saraiva**, M. A. Coimbra (2013). Effect of high pressure treatments on the physicochemical and sensorial properties of a sulfur dioxide-free red wine. *Food Chemistry*, 141, 2558–2566. DOI: 10.1016/j.foodchem.2013.05.022 <http://authors.elsevier.com/sd/article/S0308814613006055>
76. N. Narendar, P. A. N. Dias, **J. A. Saraiva**, D. P. Fagg (2013). Synthesis and conductivity of Ba(Ce,Zr,Y)O_{3-δ} electrolytes for PCFCs by new nitrate-free combustion method. *International Journal of Hydrogen Energy*. DOI: 10.1080/08957959.2013.787070
75. C. N. Boeri, F. J. Neto da Silva, J. A. F. Ferreira, A. C. Salvador, **J. A. Saraiva** (2013). Equilibrium moisture content isotherms of codfish (*Gadus morhua*). *Journal of Aquatic Food Product Technology*, 22 (6), 551-563. DOI: 10.1080/10498850.2012.672545
74. Â. C. Salvador, **J. A. Saraiva**, L. G. Fidalgo, I. Delgadillo (2013). Effect of High Pressure on Cod (*Gadus morhua*) Desalting. *High Pressure Research*. DOI: 10.1080/08957959.2013.787070
73. B. Teixeira, A. Marques, C. R., C. Serrano, O. Matos, N. R. Neng, J. M. F. Nogueira, **J. A. Saraiva**, M. Leonor Nunes (2013). Chemical composition and bioactivity of different oregano (*Origanum vulgare*) extracts and essential oil. *Journal of the Science of Food and Agriculture*. DOI:10.1002/jsfa.6089
72. S. P. Aubourg, J. A. Torres, **J. A. Saraiva**, E. Guerra-Rodríguez, M. Vázquez (2013). Effect of high-pressure pretreatments applied before freezing and frozen storage on the functional and sensory properties of Atlantic mackerel (*Scomber scombrus*). *Lebensmittel-Wissenschaft Und-Technologie (LWT)-Food Science and Technology*, 53(1), 100-106. DOI: 10.1016/j.ifset.2013.12.001
71. M. Vázquez, J. A. Torres, J. M. Gallardo, **J. Saraiva**, S. P. Aubourg (2013). Lipid hydrolysis and oxidation development in frozen mackerel (*Scomber scombrus*): Effect of a high hydrostatic pressure pre-treatment. *Innovative Food Science and Emerging Technologies*, 18, 24-30. DOI: 10.1016/j.ifset.2012.12.005
70. M. C. Santos, Ângelo C. Salvador, F. M. Domingues, J. M. Cruz, **J. A. Saraiva** (2013). Use of High Hydrostatic Pressure to Increase the Content of Xanthohumol in Beer Wort. *Food and Bioprocess Technology*, 6(9), 2478-2485. DOI: 10.1007/s11947-012-0952-0; <http://link.springer.com/content/pdf/10.1007%2Fs11947-012-0952-0.pdf>
69. B. Teixeira, A. Marques, C. Ramos, I. Batista, C. Serrano, O. Matos, N. R. Neng, J. M. F. Nogueira, **J. A. Saraiva**, M. L. Nunes (2013). Chemical composition and antibacterial and antioxidant properties of commercial essential oils. *Industrial Crops and Products*, 43, 587–595. DOI: 10.1016/j.indcrop.2012.07.069. **As of November/December 2014, this highly cited paper received enough citations to place it in the top 1% of the academic field of Agricultural Sciences based on a highly cited threshold for the field and publication year (Data from Essential Science Indicators).**
68. B. Teixeira, L. Fidalgo, R. Mendes, G. Costa, C. Cordeiro, A. Marques, **J. A. Saraiva**, M. L. Nunes (2013). Changes of enzymes activity and protein profiles caused by high-pressure processing in sea bass (*Dicentrarchus labrax*) fillets. *Journal of Agricultural and Food Chemistry*, 61(11), 2851-2860. DOI: 10.1021/jf3049643
67. **J. A. Saraiva**, A. P. M. Tavares, A. M. R. B. Xavier (2012). Effect of the inducers veratryl alcohol, xylinine, and ligninosulphonates on activity and thermal stability and inactivation kinetics of laccase from *Trametes versicolor*. *Applied Biochemistry and Biotechnology*, 167(4), 685–693. DOI: 10.1007/s12010-012-9719-3; <http://www.springerlink.com/content/g75201164k7x3665/fulltext.pdf>
66. S. P. M. Ventura, L. D. F. Santos, **J. A. Saraiva**, J. A. P. Coutinho (2012). Effect of several ionic liquids at different concentration on the enzymatic activity of *Candida antarctica* lipase B. *World Journal of Microbiology and Biotechnology*, 28 (6), 2303-2310. DOI: 10.1007/s11274-012-1037-y.
65. B. Teixeira, A. Marques, C. Ramos, I. Batista, C. Serrano, O. Matos, N. R. Neng, J. M. F. Nogueira, **J. A. Saraiva**, M. L. Nunes (2012). European pennyroyal (*Mentha pulegium*) from Portugal: chemical composition of essential oil and antioxidant and antimicrobial properties of extracts and essential oil. *Industrial Crops and Products*, 36, 81-87. DOI: 10.1016/j.indcrop.2011.08.011
64. S.C.T. Oliveira, A. B. Figueiredo, D. V. Evtuguin, **J. A. Saraiva** (2012). High pressure treatment as a tool for engineering of enzymatic reactions in cellulosic fibres. *Bioresource Technology*, 107, 530-534. Short communication. DOI: 10.1016/j.biortech.2011.12.093

63. S. P. M. Ventura, L. D. F. Santos, **J. A. Saraiva**, J. A. P. Coutinho (2012). Ionic Liquids Microemulsions: The Key to *Candida antarctica* Lipase B Superactivity. *Green Chemistry*, **14**, 1620-1625. Cover page paper of this volume. <http://pubs.rsc.org/en/content/articlepdf/2012/gc/c2gc35197h>
62. M. C. Santos, C. Nunes, **J. A. Saraiva**, M. A. Coimbra (2012). Chemical and physical methodologies for the replacement/reduction of sulphurdioxide use during winemaking: review of their potentialities and limitations. *European Food Research and Technology*, **234** (1), 1-12. DOI: 10.1007/s00217-011-1614-6;
61. I. Correia, A. Nunes, **J. A. Saraiva**, A. S. Barros, I. Delgadillo (2011). High pressure treatments largely avoid/revert decrease of cooked sorghum protein digestibility when applied before/after cooking. *Lebensmittel-Wissenschaft Und-Technologie(LWT)-Food Science and Technology*, **44**(4), 1245-1249. A Research Note. DOI: 10.1016/j.lwt.2010.10.021
60. S. M. Castro, **J. A. Saraiva**, F. M. J. Domingues, I. Delgadillo (2011). Effect of mild pressure treatments and thermal blanching on yellow bell peppers (*Capsicum annuum* L.). *Lebensmittel-Wissenschaft Und-Technologie-Food Science and Technology*, **44**(2), 363-369. DOI: 10.1016/j.lwt.2010.09.020;
<http://top25.sciencedirect.com/subject/agricultural-and-biological-sciences/1/journal/lwt---food-science-and-technology/00236438/archive/30>
59. C. N. Boeri, F. J. Neto da Silva, J. A. F. Ferreira, A. C. Salvador, **J. A. Saraiva** (2011). Predicting the drying kinetics of salted codfish: semi-empirical diffusive and neural network models. *International Journal of Food Science and Technology*, **46**(3), 509–515. DOI: 10.1111/j.1365-2621.2010.02513.x; <http://onlinelibrary.wiley.com/doi/10.1111/j.1365-2621.2010.02513.x/pdf>
58. A. R. F. C. Ferreira, A. B. Figueiredo, D. V. Evtuguin, **J. A. Saraiva** (2011). High pressure pre-treatments promote higher rate and degree of enzymatic hydrolysis of cellulose. *Green Chemistry*, **13**, 2764-2467. DOI: 10.1039/C1GC15500H; <http://pubs.rsc.org/en/content/articlepdf/2011/gc/c1gc15500h>
57. **J. A. Saraiva**, I. M. Rodrigues (2011). Inhibition of potato tubers sprouting by pressure treatments. *International Journal of Food Science and Technology*, **46**(1), 61–66. DOI: 10.1111/j.1365-2621.2010.02455.x; [Full Text PDF](#)
56. A. Figueiredo, D. Evtuguin, **J. Saraiva** (2010). Effect of high pressure treatment on structure and properties of cellulose in eucalypt pulps. *Cellulose*, **17**(6), 1193-1202. DOI 10.1007/s10570-010-9454-2; [Full Text PDF](#)
55. A. C. Salvador, M. da C. Santos, **J. A. Saraiva** (2010). Effect of the ionic liquid [bmim]Cl and high pressure on activity of cellulase. *Green Chemistry*, **12**, 632-635. DOI: 10.1039/B918879G First published paper, concerning the combined effect of an ionic liquid and high pressure on the activity of one enzyme. <http://pubs.rsc.org/en/content/articlepdf/2010/gc/b918879g>
54. S. M. Cardoso, I. Mafra, A. Reis, C. Nunes, **J. A. Saraiva**, M. A. Coimbra (2010). Naturally fermented black olives: effect on cell wall polysaccharides and on enzyme activities of Taggiasca and Conservolea varieties. *Lebensmittel-Wissenschaft Und-Technologie-Food Science and Technology*, **43**(1), 153-160. DOI: 10.1016/j.lwt.2009.06.001
53. C. L. Cardoso, R. O. Mendes, **J. A. Saraiva**, P. R. Vaz-Pires, M. L. Nunes (2010). Quality characteristics of high pressure-induced hake (*Merluccius capensis*) protein gels with and without MTGase. *Journal of Aquatic Food Product Technology*, **19**(3), 193-213. DOI: 10.1080/10498850.2010.506255
52. E. H. da R. Ferreira, A. Rosenthal, V. Calado, **J. Saraiva**, S. Mendo (2009). *Byssoschlamys nivea* inactivation in pineapple juice and nectar using high pressure cycles. *Journal of Food Engineering*, **95** 664–669. DOI: 10.1016/j.jfoodeng.2009.06.053
51. E. S. Santos, M. M. Abreu, C. Nabais, **J. A. Saraiva** (2009). Trace elements and activity of antioxidative enzymes in *Cistus ladanifer* L. growing on an abandoned mine area. *Ecotoxicology*, **18**(7), 860-868. DOI: 10.1007/s10646-009-0329-y; [Full Text PDF](#)
50. C. Nunes, G. Pinto, C. Santos, J. A. Lopes da Silva, **J. Saraiva**, M. A. Coimbra (2009). Effect of ripening on microstructure and texture of "Ameixa d'Elvas" candied plums. *Food Chemistry*, **115**(3), 1094-1101. DOI: 10.1016/j.foodchem.2008.12.089
49. S. M. Cardoso, I. Mafra, A. Reis, A. S. Barros, C. Nunes, D. M. R. Georget, A. C. Smith, **J. Saraiva**, K. W. Waldron, M. A. Coimbra (2009). Traditional and industrial oven-dry processing of olive fruits: influence on textural properties, cell wall polysaccharide composition, and enzymatic activity. *European Food and Research Technology*, **229**(3), 415-425. DOI: 10.1007/s00217-009-1074-4; [Full Text PDF](#)
48. R. Ramirez, **J. Saraiva**, C. Pérez Lamela, J. A. Torres (2009). Reaction kinetics analysis of chemical changes in pressure-assisted thermal processing. *Food Engineering Reviews*, **1**, 16–30. DOI: 10.1007/s12393-009-9002-8; [Full Text PDF](#)

47. A. C. Sarmiento, C. S. Oliveira, C. Pereira, V. I. Esteves, A. J. G. Moir, **J. Saraiva**, E. Pires, M. Barros (2009). Unfolding of cardosin A in organic solvents and detection of intermediaries. *Journal of Molecular Catalysis B: Enzymatic*, 57(1-4), 115-122. DOI: 10.1016/j.molcatb.2008.08.004
46. C. Nunes, A. E. Rato, A. S. Barros, **J. A. Saraiva**, M. A. Coimbra (2009). Search for maturation parameters suitable for the establishment of the harvesting moment of plums. A case study of candied plums. *Food Chemistry*, 112, 570–574
45. C. Nunes, M. A. Coimbra, **J. Saraiva**, S. M. Rocha (2008). Study of the volatile components of a candied plum and estimation of their contribution to the aroma. *Food Chemistry*, 111, 897–905. DOI: 10.1016/j.foodchem.2008.05.003
44. C. Nunes, G. P. Santos, J. A. Lopes-da-Silva, **J. A. Saraiva**, M. A. Coimbra (2008). Effect of candying on microstructure and texture of plums (*Prunus domestica* L.). *Food Science and Technology (LWT)*, 41, 1776-1783. DOI: 10.1016/j.lwt.2008.02.006
43. C. Nunes, **J. A. Saraiva**, M. A. Coimbra (2008). Effect of candying on cell wall polysaccharides of plums (*Prunus domestica* L.) and influence of cell wall enzymes. *Food Chemistry*, 111, 538–548. DOI: 10.1016/j.foodchem.2008.04.016
42. C. Nunes, S. Guyot, N. Marnet, A. S. Barros, **J. A. Saraiva**, C. M. G. C. Renard, M.A. Coimbra (2008). Characterization of plums (*Prunus domestica* L.) procyanidins by thiolytic depolymerisation. *Journal of Agricultural and Food Chemistry*, 56, 5188–5196. DOI: 10.1021/jf8006135
41. S. M. Castro, **J. A. Saraiva**, J. A. Lopes-da-Silva, I. Delgadillo, A. Van Loey, C. Smout, M. Hendrickx (2008). Effect of thermal blanching and of high pressure treatments on sweet green and red bell pepper fruits (*Capsicum annuum* L.). *Food Chemistry*, 107(4), 1436–1449. DOI: 10.1016/j.foodchem.2007.09.074
40. S. M. Castro, A. Van Loey, **J. A. Saraiva**, C. Smout, M. Hendrickx (2007). Effect of temperature, pressure and calcium soaking pre-treatments and pressure shift freezing on the texture and texture evolution of frozen green bell peppers (*Capsicum annuum*). *European Food Research and Technology*, 226, 1-2, 33-43. DOI: 10.1007/s00217-006-0505-8;
39. **J. A. Saraiva**, C. S. Nunes, M. A. Coimbra (2007). Purification and characterization of olive (*Olea europaea* L.) peroxidase - Evidence for the occurrence of a pectin binding peroxidase. *Food Chemistry*, 101(4), 1571-1579. DOI: 10.1016/j.foodchem.2006.04.012
38. S. M. Castro, A. Van Loey, **J. A. Saraiva**, C. Smout, M. Hendrickx (2006). Inactivation of pepper (*Capsicum annuum*) pectin methylesterase by combined high-pressure and temperature treatments. *Journal of Food Engineering*, 75(1), 50-58. DOI: 10.1016/j.jfoodeng.2005.03.050
37. C. Nunes, S. M. Rocha, **J. Saraiva**, M. A. Coimbra (2006). Simple and solvent-free methodology for simultaneous quantification of methanol and acetic acid content of plant polysaccharides based on headspace solid phase microextraction-gas chromatography (HS-SPME-GG-FID). *Carbohydrate Polymers*, 64(2), 306-311. DOI: 10.1016/j.carbpol.2005.11.039
36. I. Mafra, A. S. Barros, C. Nunes, R. Vitorino, **J. Saraiva**, A. C. Smith, K. W. Waldron, I. Delgadillo, M. A. Coimbra (2006). Ripening-related changes in the cell walls of olive (*Olea europaea* L.) pulp of two consecutive harvests. *Journal of the Science of Food and Agriculture*, 86(6), 988-998. DOI: 10.1002/jsfa.2447;
35. C. S. Nunes, S. M. Castro, **J. A. Saraiva**, M. A. Coimbra, M. E. Hendrickx, A. M. Van Loey (2006). Thermal and high-pressure stability of purified pectin methylesterase from plums (*Prunus domestica*). *Journal of Food Biochemistry*, 30(2), 138-154. DOI: 10.1111/j.1745-4514.2006.00057.x;
34. S. M. Castro, A. Van Loey, **J. A. Saraiva**, C. Smout, M. Hendrickx (2006). Identification of pressure/temperature combinations for optimal pepper (*Capsicum annuum*) pectin methylesterase activity. *Enzyme and Microbial Technology*, 38(6), 831-838. DOI: 10.1016/j.enzmtec.2005.08.009
33. S. M. Castro, A. Van Loey, **J. A. Saraiva**, C. Smout, M. Hendrickx (2005). Process stability of *Capsicum annuum* pectin methylesterase in model systems, pepper puree and intact pepper tissue. *European Food Research and Technology*, 221(3-4), 452-458. DOI: 10.1007/s00217-005-1205-5;
32. M. F. Machado, **J. M. Saraiva** (2005). Thermal stability and activity regain of horseradish peroxidase in aqueous mixtures of imidazolium-based ionic liquids. *Biotechnology Letters*, 27(16), 1233-1239. DOI: 10.1007/s10529-005-0023-y;
31. S. M. Castro, A. Van Loey, **J. A. Saraiva**, C. Smout, M. Hendrickx (2004). Activity and process stability of purified green pepper (*Capsicum annuum*) pectin methylesterase. *Journal of Agricultural and Food Chemistry*, 52(18), 5724-5729. DOI: 10.1021/jf0352071
30. S. Castro, **J. Saraiva**, I. Delgadillo, A. Sousa (2003). Effect of pressure and blanching treatments on endogenous enzymatic activity and vitamin C content of bell pepper fruit. *High Pressure Research*, 23(1-2), 97-100. DOI: 10.1080/0895795031000114584;

29. M. F. Machado, **J. Saraiva** (2002). Inactivation and reactivation kinetics of horseradish peroxidase in phosphate buffer and buffer-dimethylformamide solutions. *Journal of Molecular Catalysis B-Enzymatic*, 19, 451-457. DOI: 10.1016/S1381-1177(02)00198-4
28. **J. Saraiva**, R. Vitorino, C. Nunes, and M. A. Coimbra (2002). Effect of high pressure treatments on protease and beta-galactosidase activities of table olives. *High Pressure Research*, 22(3-4), 669-672. DOI: 10.1080/08957950212422;
27. M. A. Lemos, J. C. Oliveira, **J. A. Saraiva** (2001). Effect of water content on the thermal inactivation kinetics of horseradish peroxidase freeze-dried from alkaline pH. *Food Science and Technology International*, 7(5), 393-398. DOI: 10.1106/E9NW-1TB4-KU4W-8X7M
26. M. A. Lemos, J. C. Oliveira, **J. A. Saraiva** (2000). Influence of pH on the thermal inactivation kinetics of horseradish peroxidase in aqueous solution. *Lebensmittel-Wissenschaft Und-Technologie-Food Science and Technology*, 33(5), 362-368. DOI: 10.1006/fstl.2000.0694
25. **J. Saraiva**, J. C. Oliveira, O. Susana, M. Hendrickx (1996). Inactivation kinetics of horseradish peroxidase in organic solvents of different hydrophobicity at different water contents. *International Journal of Food Science and Technology*, 31, 233-240. DOI: 10.1046/j.1365-2621.1996.00343.x
24. **J. Saraiva**, J. C. Oliveira, M. Hendrickx (1996). Analysis of the kinetic patterns of horseradish peroxidase thermal inactivation in sodium phosphate buffer solutions of different ionic strength. *International Journal of Food Science and Technology*, 31, 223-231. DOI: 10.1046/j.1365-2621.1996.00342.x
23. **J. Saraiva**, J. Oliveira, M. Hendrickx (1996). Thermal Inactivation Kinetics of Suspensions of *Bacillus amyloliquefaciens* α -Amylase in Hydrophobic Organic Solvents. *Lebensmittel-Wissenschaft und-Technologie*, 29(4), 310-315.
22. **J. Saraiva**, J. C. Oliveira, M. Hendrickx, F. A. R. Oliveira, P. Tobback (1996). Analysis of the Inactivation Kinetics of Freeze-dried α -Amylase from *Bacillus amyloliquefaciens* at Different Moisture Contents. *Lebensmittel-Wissenschaft und-Technologie*, 29(3), 260-266.
21. M. Hendrickx, **J. Saraiva**, J. Lyssens, J. Oliveira, P. Tobback (1992). The influence of water activity on thermal stability of horseradish peroxidase. *International Journal of Food Science and Technology*, 27, 33-40.

7.2. Publications not indexed in ISI

2. M. Kolomeytseva, J. Silva, S. M. A. Castro, **J. A. Saraiva**, P. Teixeira (2014). High Hydrostatic Pressure Applied to Ready-to-eat Meat Products. *Frontiers in Food Science and Technology* (FFST), 1(1), 14-23.
1. C. P. Lamela, R. Ramirez, M. Lozano, R. C. López, **J. A. Saraiva**, P. Sanz, L. Otelo, J. A. Torres (2009). Una nueva red de investigadores en tecnologías de alta presión hidrostática busca obtener alimentos de mayor calidad. *Investigación, Cultura, Ciencia y Tecnología*, 2, 8-19.

7.3. Books and book chapters

Chapters

1. L. G. Fidalgo, M. D. Santos, S. A. Moreira, R. P. Queirós, R. V. Duarte, I. Delgadillo, **J. A. Saraiva**. Effects of high pressure at low temperature, in *High Pressure Processing of Foods, 2e*, Wiley: Editors Christopher J. Doona, Florence E. Feeherry and Ahmed Yousef, 2015. In press.
2. R. P. Lopes, M. J. Mota, I. Delgadillo, **J. A. Saraiva**. Pasteurization - Effect on Sensory Quality and Nutrient Composition, in *Encyclopedia of Food and Health*, Elsevier: Editors Benjamin Caballero, Paul Finglas and Fidel Toldra, 2015. In press
3. A. Nunes, I. Correia, **J. A. Saraiva**, A. Barros, I. Delgadillo. Use high pressure to improve digestibility of cooked sorghum protein, in *Improving Food Quality with Novel Food Processing Technologies*, CRC Press, Editors: Ozlem Tokusoglu and Barry G. Swanson, Taylor and Francis, 2015. Pp. 155-182. ISBN: 13:978-1-4665-0724.
4. S. M. Castro, **J. A. Saraiva**, I. Delgadillo. Mild pressure treatments as an alternative to conventional thermal blanching. A case study on pepper fruits (*Capsicum Annuum* L.), in *Improving Food Quality with Novel Food Processing Technologies*, CRC Press, Editors: Ozlem Tokusoglu and Barry G. Swanson, Taylor and Francis, 2015. Pp. 183-194. ISBN: 13:978-1-4665-0724.
5. S. M. Castro, **J. A. Saraiva**. Chapter 4, High Pressure Processing of Fruits and Fruit Products, in *Emerging Technologies for Food Processing*, 2nd Edition, Academic Press, Editor: Da-Wen Sun, 2014. pp. 65-76, ISBN: 978-0-12-411479-1, doi:10.1016/B978-0-12-411479-1.00004-8.

6. **J. A. Saraiva**, C. S. Nunes, Manuel A. Coimbra. Purification and Characterization of Olive (*Olea europaea* L.) Peroxidases, in *Olives and Olive Oil in Health and Disease Prevention*, Oxford: Academic Press, Editors: Victor R. Preedy and Ronald Ross Watson, 2010, pp. 325-332, ISBN: 978-0-12-374420-3.

Books

- 51. **J. Saraiva**, P. Baptista. Higiene Pessoal na Indústria Alimentar, Forvisão – Consultoria em Formação Integrada, 2003, Guimarães, Portugal.
- 52. P. Baptista, J. Noronha, J. Oliveira, **J. Saraiva**. Modelos Genéricos de HACCP, Forvisão – Consultoria em Formação Integrada, 2003, Guimarães, Portugal.

7.4. Invited Oral Communications highlighted here but also included in the general list of oral communications

5. **J. A. Saraiva**, Storage of foods under mild pressure (hyperbaric storage) at variable (uncontrolled) room temperature – a possible new preservation concept and an alternative to refrigeration (2014), *3rd International Conference and Exhibition on Food Processing & Technology, 187th OMICS Group Conference*, July 21-23, Las Vegas, USA. **Invited oral communication**
4. **J. Saraiva** (2014). Can high pressure create novel foods with new sensorial and functional properties, apart from being a food preservation technology? *XII Encontro de Química dos Alimentos*. 10-12 September, Lisbon, Portugal. (**Keynote lecture**).
3. **J. Saraiva** (2013). High pressure technology: 20 years of increasingly food commercial successes and future food and biotechnological potential applications. *Portuguese Congress of Microbiology and Biotechnology (MicroBiotec'13)*. 6-8 December, Aveiro, Portugal, **Keynote Lecture KL09**.
- 56. **J. Saraiva** (2014). Use of pressure for new/improved biocatalytic processes and inactivation of enzymes. *Enzitec 2014*. 14-16 April, Rio de Janeiro, Brazil. (**Keynote lecture**).
- 57. **J. A. Saraiva** (2013). High pressure – a new paradigm for food preservation/processing and biotechnological applications? *XXIII Encontro Nacional da Sociedade Portuguesa de Química (EN-SPQ)*. 12-14 June, Aveiro, Portugal, C1.6 pp 56.

7.5. Oral Communications

49. Mickael C. Santos, Michael Jourdes, Pierre-Louis Teissedre, Ana Rodrigues, Osvaldo Amado, Cláudia Nunes, Jorge A. Saraiva, Manuel A. Coimbra (2014). Impact of high pressure treatments on the phenolic composition of a red wine during bottle storage: occurrence of aged-like characteristics, *XX Luso-Galego de Química*, 26-28 November, Porto, Portugal.
48. A. M. Salgueiro, D. V. Evtuguin, **J. A. Saraiva**, F. Almeida (2014), Sorption isotherms of recycled cellulosic fibres modified by ultra high pressure pre-treatment, *12th International Chemical and Biological Engineering Conference (CHEMPOR 2014)*, 10th and 12th of September, Porto, Portugal.
47. M. J. Mota, R. P. Lopes, I. Delgadillo, **J. A. Saraiva**, Production of probiotic yogurt under high pressure conditions – A case-study of microbial fermentation under pressure (2014), *12^o Encontro de Química dos Alimentos*, 10-12 September, Lisbon, Portugal.
46. **J. A. Saraiva**, Can high pressure create novel foods with new sensorial and functional properties, apart from being a food preservation technology? (2014), *12^o Encontro de Química dos Alimentos*, 10-12 September, Lisbon, Portugal. **Invited keynote communication**
45. **J. A. Saraiva**, Storage of foods under mild pressure (hyperbaric storage) at variable (uncontrolled) room temperature – a possible new preservation concept and an alternative to refrigeration (2014), *3rd International Conference and Exhibition on Food Processing & Technology, 187th OMICS Group Conference*, July 21-23, Las Vegas, USA. **Invited oral communication**
44. R. P. Lopes, M. J. Mota, **J. A. Saraiva**, Effect of high pressure on yogurt production and the possibility of using pressure as an on/off switch to stop/restart fermentation as with refrigeration (2014), *8th International Conference on High Pressure Biosciences and Biotechnology (HPBB)*, 15th-18th July 2014, Nantes, France.

43. **J. Saraiva**, Use of pressure for new/improved biocatalytic processes and inactivation of enzymes (2014), *XI Seminário Brasileiro de Tecnologia Enzimática – ENZITEC*. 14-16 April, Rio de Janeiro, Brazil. **Invited oral communication**
- 182. S. Aubourg, M. Vázquez, M. Trigo, C. Nine, **J. Saraiva**, A. Torres (2013). Inhibición de la alteración lipídica en jurel atlántico (*trachurus trachurus*) congelado: efecto de un tratamiento previo por altas presiones hidrostáticas. *XIX Congreso Nacional de Ciencias Y Tecnología de los Alimentos*. 27-30 October, Antofagasta, Chile.
- 191. **J. A. Saraiva**, E. M. C. Alexandre, I. M. Rodrigues (2013). Inhibition of potato sprouting by combined high pressure and thermal treatments, *51st European High Pressure Research Group International Meeting (EHPRG 51)*. 1-6 September, London, UK, pg. 68.
- 200. M. C. Santos, M. A. M. Rocha, C. Nunes, **J. A. Saraiva**, S. M. Rocha, M. A. Coimbra (2013). Impact of high pressure treatments on the volatile composition of sulphur dioxide-free wines. *51st European High Pressure Research Group International Meeting (EHPRG 51)*. 1-6 September, London, UK, pp 57-58.
- 21. M. da C. Santos, C. Nunes, A. Rodrigues, S. M. Rocha, **J. A. Saraiva**, M. A. Coimbra (2013). Potencial envelhecimento de vinhos por tratamentos de alta pressão hidrostática. *9º Simpósio da vitivinicultura do Alentejo*. 15-17 May, Évora, Portugal, pp15.
- 22. S. Aubourg, M. Vázquez, M. Trigo, C. Nine, **J. Saraiva**, A. Torres (2013). Lipid damage inhibition in frozen mackerel (*Scomber scombrus*): Effect of a previous high hydrostatic pressure treatment. *43rd WEFTA Conference*. 9-11 October, Tromsø, Norway.
- 23. I. Correia, A. Nunes, **J. A. Saraiva**, A. S. Barros, I. Delgadillo (2012). Improvement of cooked sorghum protein digestibility by high pressure. *7th International Conference on High Pressure Bioscience and Biotechnology*. 29 October - 2 November, Girona, Spain, L2-18 pp86.
- 24. S. G. Sousa, I. Delgadillo, **J. A. Saraiva** (2012). Effect of Thermal Pasteurisation and High-Pressure Processing on Immunoglobulin Content and Lysozyme and Lactoperoxidase Activity in Human Colostrum and Milk. *International Nonthermal Food Processing Workshop – FIESTA 2012*. 16-17 October, Melbourne, Australia.
- 25. S. G. Sousa, I. Delgadillo, **J. A. Saraiva** (2012). Effect of Holder Pasteurisation and High-Pressure Processing on Immunoglobulin Content and Lysozyme and Lactoperoxidase Activity in Human Colostrum and Mature Milk. *1st International Congress of the European Milk Bank Association (EMBA)*. 5-6 October, Lisbon, Portugal, O3 pp21.
- 26. S. Pinto, **J. Saraiva**, J. A. Lopes da Silva (2012). Immobilization of trypsin in electrospun polycaprolactone nanofibers. *BioSpain 2012/BIOTEC 2012 6th International Meeting on Biotechnology*. 19-21 September, Bilbao, Spain, S-9 OC3.
- 27. F. Vieira, C. O. Ferreira, C. Marques, L. Fidalgo, M. Santos, S.G. Sousa, **J. A. Saraiva**, I. Delgadillo (2012). Efeito da pasteurização térmica e por alta pressão e posterior conservação em parâmetros físico- químicos de sumo de maçã. *11º Encontro de Química dos Alimentos*. 16-19 September, Bragança, Portugal, CO32.
- 28. J. Cappelle, M. C. Santos, **J. A. Saraiva**, C. Nunes, M. A. Coimbra (2012). Efeito da alta pressão hidrostática nos compostos fenólicos do vinho tinto. *11º Encontro de Química dos Alimentos*. 16-19 September, Bragança, Portugal, CO20 pp. 30.
- 29. M. C. Santos, A. Rodrigues, C. Nunes, **J. A. Saraiva**, M. A. Coimbra (2012). Effect of high pressure treatments on chemical and sensorial properties of white wine: wine browning occurrence. *Macrowine 2012- Macrovision of viticulture, wine making and markets*. 18-21 June, Bordeaux, France, 4.O3.
- 30. B. Teixeira, L. Fidalgo, R. Mendes, A. Marques, **J. A. Saraiva**, M. L. Nunes (2012). Enzymes activity of sea bass *Dicentrarchus labrax* fillets treated with high pressure technology. *IMMR'12 - International Meeting on Marine Resources*. 24-25 May, Peniche, Portugal, pp61.
- 31. A. Nunes, S. Santos, M. C. Santos, **J. Saraiva**, I. Delgadillo (2011). Extra virgin olive oil flavoured with lemon peel using high hydrostatic pressure. *XXII Encontro Nacional SPQ*. 3-6 July, Braga, Portugal, pp34.
- 32. M. A. M. Rocha, **J. Saraiva**, M. A. Coimbra (2011). Isolation and characterization of arabinoxyloligosaccharides from brewers spent grain by microwave-assisted extraction. *7th International Conference on Polysaccharides-Glycoscience*. 02-04 November, Prague, Czech Republic.
- 33. A. R. F. C. Ferreira, A. B. Figueiredo, D. V. Evtuguin, **J. A. Saraiva** (2011). Enhancement of rate and extension of enzymatic hydrolysis of cellulose by high pressure pre-treatments. *MicroBiotec11*, 1-3 December, Braga, Portugal, n. 461.
- 34. B. Teixeira, A. Marques, C. Pires, C. Ramos, I. Batista, J. A. Saraiva, M. L. Nunes (2011). Potential Applications of Biodegradable Films Prepared with Fish Proteins and Essential Oils to Preserve Food Products. *6th CIGR Section VI International Symposium "Towards a Sustainable Food Chain" Food Process, Bioprocessing and Food Quality Management*. 18-20 April, Nantes, France.

- 35. E. H. R. Ferreira, A. Rosenthal, V. Calado, **J. Saraiva**, S. Mendo, P. R. Massaguier (2010). Thermal inactivation of *Byssoschlamys nivea* in pineapple nectar combined with preliminary high pressure treatments. *XVIIth World Congress of the International Commission of Agricultural and Biosystems Engineering (CIGR)*. 13-17 June, Québec City, Canada, ID: CSBE101045.
- 36. J. A. Torres, N. Chotyakul, G. Velazquez, **J. A. Saraiva**, C. Pérez Lamela (2010). Integration of statistics and food process engineering: Assessing the uncertainty of thermal processing and shelf-life estimations. *VI Congreso Español de Ingeniería de Alimentos*. 6-8 October, Logroño, La Rioja, Spain, ISBN 978-84-7359-654-1.
- 37. H. F. D. Almeida, **J. M. A. Saraiva**, A. J. B. F. M. Calado, A. M. R. B. Xavier (2010). Estudo da estabilidade térmica e bática da levedura *Pichia stipitis*. *XVI Encontro Luso-Galego de Química*. 10-12 November, Aveiro, Portugal, Oral QAL-5, pp. 101.
- 38. M. N. Melo, D. D. Costa, M. C. Santos, V. Oliveira, **J. A. Saraiva**, Â. Cunha, A. Almeida (2010). Conteúdo em flavonóides e fenóis totais e actividade antioxidante de extractos de lúpulo obtidos sob alta pressão. *XVI Encontro Luso-Galego de Química*. 10-12 November, Aveiro, Portugal, Oral QAL-2, pp. 98.
- 39. A. C. Salvador, M. da C. Santos, **J. A. Saraiva** (2010). High pressure as a new reaction condition for enzymes activity – case study on cellulase in the presence of an ionic liquid. *XVI Encontro Luso-Galego de Química*. 10-12 November, Aveiro, Portugal, Oral BQ-8 pp. 46.
- 40. M. da C. Santos, F. M. Domingues, J. M. Cruz, **J. A. Saraiva** (2010). Use of high pressure to increase the content of xanthohumol in beer wort. *2nd Edition of the Portuguese Young Chemists Meeting (2PYCheM)*, 21-23 April, Aveiro, Portugal, Oral 13.
- 41. B. Teixeira, A. Marques, C. Ramos, C. Serrano, O. Matos, **J. Saraiva**, M. L. Nunes (2009). Antimicrobial and antioxidant activities of essential oils and extracts: Oregano, Cumin, European Pennyroyal, Winter Savory and Bay Laurel. *3rd Joint Trans-Atlantic Fisheries Technology Conference*. 15-18 September, Copenhagen, Denmark, pp. 3415-18.
- 42. E. S. Santos, M. M. Abreu, **J. Saraiva**, C. Nabais (2009). Comportamentos ecofisiológicos de *Cistus ladanifer* L. provenientes de áreas não contaminadas em elementos vestigiais. *Encontro Anual da Sociedade Portuguesa da Ciência do Solo*. 8-10 July, Faro, Portugal, Oral 10 pp.114
- 43. Â. M. C. Salvador, M. C. Santos, **J. A. Saraiva** (2009). Effect of the ionic liquid [BMIM]Cl on hydrolysis of carboxymethyl cellulose by cellulase. *9º Encontro Nacional de Química-Física/1ª Iberian Meeting on Ionic Liquids*. 15-16 June, Aveiro, Portugal, OC09 pp. 52.
- 44. C. Marques, **J. Saraiva** (2009). Efeito de tratamentos de alta pressão na cinética e inactivação térmica e reactivação da peroxidase. *9º Encontro de Química dos Alimentos*. 29 April - 02 May, Angra do Heroísmo, Portugal.
- 45. **J. Saraiva**, J. A. Torres (2009). Chemical changes in foods processed by pressure-assisted thermal processing (PATP). *COST 927 Action, Thermally processed foods: possible health implications - Analytical and chemical aspects related to thermally processed foods*. 16-17 April, Aveiro, Portugal.
- 46. C. Nunes, **J. A. Saraiva**, S. M. Rocha, M. A. Coimbra (2009). Effect of candying on volatiles and cell wall polysaccharides of “Ameixa d’Elvas” plums. *COST 927 Action, Thermally processed foods: possible health implications - Analytical and chemical aspects related to thermally processed foods*. 16-17 April, Aveiro, Portugal.
- 47. M. A. Coimbra, C. Nunes, E. Coelho, A. Barros, I. Delgadillo, J. A. Lopes-da-Silva, C. Santos, **J.A. Saraiva**, S.M. Rocha (2007). Assessing the quality of fresh fruits produce. *EFFoST 2007, Food – New options for the industry*. 14-16 November, Lisbon, Portugal.
- 48. E. S. Santos, C. Nabais, M. Abreu, **J. Saraiva** (2007). Respostas antioxidativas à acumulação de As, Pb e Zn em *Cistus ladanifer* L. na Mina de São Domingos: Implicações na fitorremediação. *13º Congresso da Associação Portuguesa para o Desenvolvimento Regional (APDR)/1º Congresso de Gestão e Conservação da Natureza/1º Congresso Lusófono de Ciência Regional*. 5-7 July, Açores, Portugal.
- 49. S. M. Castro, A. Van Loey, **J. Saraiva**, C. Smouth, M. Hendrickx (2007). Effect of thermal and high pressure pre-treatments and of high pressure shift freezing on green peppers firmness. *8º Encontro de Química dos Alimentos*. 3-7 March, Beja, Portugal.
- 50. E. S. Santos, M. M. Abreu, **J. Saraiva**, C. Nabais (2006) *Cistus ladanifer* in mining revegetation an ecophysiological study. *FOREST Alpha Meeting*. 3-7 July, Madrid, Spain.
- 51. M. F. Machado, **J. A. Saraiva** (2006). Thermal Inactivation and Activity Regain of Horseradish Peroxidase in Aqueous Mixtures of Imidazolium-Based Ionic Liquids. *Peroxidase 2006*. 6-9 July, Aveiro, Portugal.
- 52. C. Nunes, S. M. Rocha, **J. Saraiva**, M. A. Coimbra (2005). A Simple and solvent-free chromatographic methodology for simultaneous determination of methanol and acetic acid content of polysaccharides. *4º Encontro Nacional de Cromatografia*. 20-23 September, Évora, Portugal.

- 53. N. Ferreira, **J. Saraiva**, S. Mendo (2005). Pressure-induced thermotolerance of *Salmonella enteritidis*. *Micro'05/Biotec'05*. 30 November-03 December, Oporto, Portugal.
- 54. M. F. Machado, **J. Saraiva** (2005). Modelling the kinetics of thermal inactivation of apple polyphenoloxidase. *Enpromer 2005*. 14-18 August, Rio de Janeiro, Brazil.
- 55. S. Castro, A. Van Loey, **J. Saraiva**, C. Smout, M. Hendrickx (2005). Effect of thermal and combined thermal/high-pressure treatments on the stability and activity of purified pepper pectin methylesterase. *2005 Institute of Food Technologists (IFT) Meeting*. 16-20 July, New Orleans, USA.
- 56. C. Nunes, S. M. Rocha, **J. Saraiva**, M. A. Coimbra (2005). Headspace solid phase microextraction-gas chromatography as a simple and clean methodology for determination of methylesterification and acetylation of polysaccharides. *6th International Meeting of Portuguese Carbohydrate Group, 3rd Iberian Carbohydrate Meeting*. 11-15 September, Coimbra, Portugal.
- 57. S. Castro, A. Van Loey, **J. Saraiva**, M. Hendrickx (2005). The effect of combined temperature-pressure treatments on pepper (*Capsicum annuum*) pectin methylesterase in model systems. *7º Encontro de Química dos Alimentos*. 13-16 April, Viseu, Portugal.
- 58. C. Nunes, J. A. Silva, C. Santos, **J. Saraiva**, M. Coimbra (2005). Estudo das modificações físico-químicas ocorridas durante a confitagem da Ameixa d'Elvas. *7º Encontro de Química dos Alimentos*. 13-16 April, Viseu, Portugal.
- 59. **J. Saraiva**, L. G. Lourenço, N. Jorge (2003). Efeito de cálcio e tratamentos de pressão na hidrólise de amido pela enzima α -amilase. *6º Encontro de Química dos Alimentos*. 22-25 June, Lisboa, Portugal.

7.6. Proceedings of International Meetings

- 23. A. M. Salgueiro, D. V. Evtuguin, **J. A. Saraiva**, F. Almeida (2014). Sorption isotherms of recycled cellulosic fibres modified by ultra high pressure pre-treatment, *12th International Chemical and Biological Engineering Conference (CHEMPOR 2014)*, 10th and 12th of September, Porto, Portugal.
- 22. A. M. Salgueiro, D. V. Evtuguin, **J. A. Saraiva**, F. Almeida (2014). Structural changes in recycle pulp induced by high pressure treatment, *13th European Workshop on Lignocellulosics and Pulp (EWLP-2014)*, 24-27 June, Seville, Spain.
- 21. M. D. Santos, J. A. Saraiva, M. T. S. R. Gomes (2014). Effect of high pressure in starch viscoelastic properties studied with an acoustic wave sensor. *EUROSENSORS 2014*, the XXVIII edition of the conference series, *Procedia Engineering*, 87, 216-219, 07-10 September, Brescia, Italy.
- 83. M. A. M. Rocha, **J. Saraiva**, M. A. Coimbra (2011). Microwave-Assisted Extraction of Brewers Spent Grain Arabinoxylans. *7th International Conference on Polysaccharides-Glycoscience*. 2-4 November, Prague, Czech Republic.
- 84. E. H. F. da Rocha, A. Rosenthal, V. Calado, **J. M. Saraiva**, S. Mendo, Pilar Massager (2011). Thermal inactivation of *Byssoschlamys nivea* in pineapple juice combined with preliminary high pressure treatments. *11th International Congress on Engineering and Food (ICEF)*. 22-26 May, Athens, Greece.
- 85. M. da C. Santos, A. Rodrigues, C. Rodrigues, S. Mendo, **J. A. Saraiva**, C. Nunes, M. A. Coimbra (2011). Effect of high pressure on microorganism's growth, antioxidant activity, and wine colour. *XXXIV World Congress of Vine and Wine*. 20-27 June, Oporto, Portugal, PO279.
- 86. **J. A. Saraiva**, I. M. Rodrigues, S. T. Pinheiro, N. D. Jorge (2011). Effect of thermal and sequentially combined pressure/thermal treatments on inhibition of potato tubers sprouting. *2011 CIGR Section VI International Symposium*. 18-20 April, France.
- 87. M. da C. Santos, A. Rodrigues, C. Rodrigues, N. Teixeira, V. de Freitas, **J. A. Saraiva**, C. Nunes, M. A. Coimbra (2011). Effect of high hydrostatic pressure on antioxidant activity, colour, and anthocyanin content of red wine. *2nd International Conference Wine Active Compounds*. 24-26 March, Beaune, France, pp 59-60.
- 88. E. H. R. Ferreira, A. Rosenthal, V. Calado, **J. Saraiva**, S. Mendo, P. R. Massager (2010). Thermal inactivation of *Byssoschlamys Nivea* in pineapple nectar combined with preliminary high pressure treatments. *XVII World Congress of the International Commission of Agricultural and Biosystems Engineering (CIGR)*, 13-17 June, Québec city, Canada.
- 89. J. A. Torres, N. Chotyakul, G. Velazquez, **J. A. Saraiva**, C. Pérez Lamela (2010). Integration of statistics and food process engineering: Assessing the uncertainty of thermal processing and shelf-life estimations. *VI Congreso Español de Ingeniería de Alimentos*. 6-8 October, Logroño, La Rioja, Spain, ISBN 978-84-7359-654-1.
- 90. C. Nunes, S. M. Rocha, **J. A. Saraiva**, J. A. Lopes da Silva, S. Mendo, M. A. Coimbra (2009). Desenvolvimento de tecnologias para a redução do teor de sulfuroso em vinhos. *Unbottled - 1º Congresso Internacional dos Vinhos do Dão*. Viseu, Portugal, CD-ROM Proceedings, 24.pdf.

- 91. A. L. Magalhães, C. P. Passos, **J. A. Saraiva**, M. A. Coimbra, C. M. Silva (2008). High pressure treatment of grape seed to Enhance the yield of oil extraction. *10th International Chemical and Biological Engineering Conference (ChemPor 2008)*. 4-6 September, Braga, Portugal.
- 92. C. Nunes, J. A. Lopes da Silva, C. Santos, **J. Saraiva**, M. A. Coimbra (2005). Effect of “Ameixa d’Elvas” plums candying on microstructure, texture and cell wall pectic polysaccharides composition. *Intradfood2005 (EFFoST) – Innovations in Traditional Foods*. 25-28 October, Valencia, Spain.
- 93. M. F. Machado, **J. Saraiva** (2005). Modelling the kinetics of thermal inactivation of apple polyphenoloxidase. *Enpromer 2005*. 14-18 August, Rio de Janeiro, Brazil.
- 94. S. M. Castro, A. Van Loey, **J. Saraiva**, C. Smout, M. Hendrickx (2004). Pepper pectin methylesterase catalysed conversion reaction. The Effect of thermal and high-pressure treatments. *3rd Conference High Pressure Bioscience and Biotechnology*. 26-30 September, Rio de Janeiro, Brazil.
- 95. S. M. Castro, A. Van Loey, **J. Saraiva**, C. Smout, M. Hendrickx (2004). Stability studies of pectin methylesterase from Green Bell Pepper (*Capsicum annuum*). *10th PhD Symposium in Applied Biological Sciences, Communications in Agricultural and Applied Biological Sciences*. Publishers, Boeckx, Bossier, G. Smagghe, W. Steurbaut, E. Van Damme, E. Vandamme, N. Verhoest, Ghent, Belgium, Vol 69(2), pp 65-68, ISSN 1379-1176.
- 96. S. M. Castro, A. Van Loey, **J. Saraiva**, C. Smout, M. Hendrickx (2003). Thermal inactivation of pectin methylesterase from peppers (*Capsicum annum*). *9th PhD Symposium on Applied Biological Sciences, Communications in Agricultural and Applied Biological Sciences* (formerly known as *Mededelingen Faculteit Landbouwkundige en Toegepaste biologische Wetenschappen*). Publishers, L. Martens, W. Steurbaut, M. Stevens, O. Van Cleemput, E. Vandamme, Leuven, Belgium, Vol 68(3), pp 75-78, ISSN 1379-1176.
- 97. M. F. Machado, **J. Saraiva** (2002). Thermal Inactivation kinetics of horseradish peroxidase in phosphate buffer and water-miscible organic solvent mixtures. *VI International Plant Peroxidase Symposium*. Murcia, Spain, edited by M. Acosta, J. N. Rodríguez-López and M. A. Pedreño, pp292-297.
- 98. M. F. Machado, **J. Saraiva** (2001). Analysis of the inactivation and reactivation kinetics of horseradish peroxidase in mixtures of phosphate buffer/dimethylformamide. *Eighth International Chemical Engineering Conference (CHEMPOR’2001)*. Oporto, Portugal, edited by F. Ramôa Ribeiro and J.J.C. Cruz Pinto, Vol. 2, pp. 1171-1177, ISBN 972-789-041-5.
- 99. S. Botelho, A. Ramos, **J. Saraiva**, A. Xavier (2001). Inactivation kinetics of *Trametes versicolor* laccase induced with liginosulphonate. *Eighth International Chemical Engineering Conference (CHEMPOR’2001)*. Oporto, Portugal, edited by F. Ramôa Ribeiro and J.J.C. Cruz Pinto, Vol. 2, pp. 1159-1162, ISBN 972-789-041-5.
- 100. M. A. Lemos, J. C. Oliveira, **J. A. Saraiva** (1997). Influence of the concentration of enzyme, phosphate ions and calcium chloride on the heat-resistance of horseradish peroxidase. *Seventh International Congress on Engineering and Food (ICEF7)*. Brighton, United Kingdom, edited by Ronald Jowitt, Sheffield Academic Press, number 1, pp B29.
- 101. S. De Cordt, **J. Saraiva**, M. Hendrickx, G. Maesmans, P. Tobback (1993). Changing the thermostability of *Bacillus licheniformis* α -amylase. *Stability and Stabilization of Enzymes*. November 22-25, Maastricht, edited by W.J.J. van den Tweel, Harder, A. and R.M. Buitelar, Elsevier Science Publishers, pp 261.
- 102. **J. Saraiva**, S. De Cordt, M. Hendrickx, J. Oliveira, P. Tobback (1993). Inactivation of α -amylase from *Bacillus amyloliquefaciens* at low moisture contents. *Stability and Stabilization of Enzymes*. November 22-25, Maastricht, edited by W.J.J. van den Tweel, Harder, A. and R.M. Buitelar, Elsevier Science Publishers pp 459.

7.7. Proceedings of National Meetings

- 25. Mauro D. Santos, Liliana G. Fidalgo, Rui P. Queirós, Fátima Machado, Jorge Oliveira, Ângela Cunha, Adelaide Almeida, J. A. Lopes da Silva, Ivonne Delgadillo, Jorge A. Saraiva (2014). Shelf-life extension of a ready-to-eat duck rice meal processed by high pressure 12º Encontro de Química dos Alimentos, 10-12 September, Lisboa, Portugal, 197-200.
- 24. Liliana G. Fidalgo, Mauro D. Santos, Rui P. Queirós, Leonel Conceição, Amândio Santos, Ângela Cunha, Adelaide Almeida, J. A. Lopes da Silva, Ivonne Delgadillo, Jorge A. Saraiva (2014). High pressure processing of ready-to-eat boiled eggs to extend shelf-life. 12º Encontro de Química dos Alimentos, 10-12 September, Lisboa, Portugal, 185-189.

23. Mickael C. Santos, Cláudia Nunes, Jorge A. Saraiva, Manuel A. Coimbra (2014). Evidence of the formation of Maillard volatile compounds in model wine solutions promoted by high pressure treatments. 12º Encontro de Química dos Alimentos, 10-12 September, Lisboa, Portugal, PP76-79.
- 101. M. da C. Santos, C Nunes, A. Rodrigues, S. M. Rocha, **J. A. Saraiva**, M. A. Coimbra (2013). Potencial envelhecimento de vinhos por tratamentos de alta pressão hidrostática. 9º Simpósio da vitivinicultura do Alentejo. 15-17 May, Évora, Portugal, Vol 1, pp83-91.
- 102. F. Vieira, C. O. Ferreira, C. Marques, L. Fidalgo, M. Santos, S. Sousa, **J. Saraiva**, I. Delgadillo (2012). Efeito da pasteurização térmica e por alta pressão e posterior conservação em parâmetros físico-químicos de sumo de maçã. 11º Encontro química dos alimentos. 16-19 September, Bragança, Portugal.
- 103. A. C. G. Santos, M. F. Machado, J. A. B. P. Oliveira, **J. A. Saraiva** (2012). Study of four different methodologies for modeling first-order reaction kinetics. 11º Encontro química dos alimentos. 16-19 September, Bragança, Portugal.
- 104. S. G. Sousa, I. Delgadillo, **J. A. Saraiva** (2012). Effect of thermal pasteurisation and high-pressure processing on immunoglobulin content and antimicrobial enzyme activity of human milk. 11º Encontro química dos alimentos. 16-19 September, Bragança, Portugal.
- 105. **J. A. Saraiva**, I. Delgadillo, M. Santos, L. Fidalgo, S. Sousa, F. Vieira, M. Oliveira, R. Queirós (2012). Applications and potentials of high pressure technology and the multidisciplinary technological platform for research and industrial development of U. of Aveiro. 11º Encontro química dos alimentos. 16-19 September, Bragança, Portugal.
- 106. L. Fidalgo, M. J. Mota, I. Delgadillo, **J. A. Saraiva** (2012). Study of the enzymatic activity, soluble protein, pH and TMA during cod fish (*Gadus morhua*) desalting. 11º Encontro química dos alimentos. 16-19 September, Bragança, Portugal.
- 107. E. S. Santos, M. M. Abreu, **J. Saraiva**, C. Nabais (2009). Comportamentos ecofisiológicos de *Cistus ladanifer* L. provenientes de áreas não contaminadas em elementos vestigiais. Encontro Anual da Sociedade Portuguesa da Ciência do Solo. 8-10 July, Faro, Portugal.
- 108. C. Marques, **J. A. Saraiva** (2009). Efeito de tratamentos de alta pressão na cinética e inativação térmica e reativação da peroxidase. *Proceedings of the 9º Encontro de Química de Alimentos – Qualidade e Sustentabilidade: uma abordagem integrada*. 29 April – 2 May, Angra do Heroísmo, Açores, CD-ROM (6 pages).
- 109. S. Castro, **J. A. Saraiva**, J. A. L. da Silva, I. Delgadillo, A. van Loey, C. Smout, M. Hendrickx (2009). High pressure treatments as an alternative to conventional thermal blanching - A case study on sweet green and red bell pepper fruits (*Capsicum annuum* L.). *Proceedings of the 9º Encontro de Química de Alimentos – Qualidade e Sustentabilidade: uma abordagem integrada*. 29 April – 2 May, Angra do Heroísmo, Açores, CD-ROM (4 pages).
- 110. P. Cunha, **J. A. Saraiva** (2009). Efeito de tratamentos de alta pressão na ligação da água e nas isotérmicas de sorção de amido de milho. *Proceedings of the 9º Encontro de Química de Alimentos – Qualidade e Sustentabilidade: uma abordagem integrada*. 29 April – 2 May, Angra do Heroísmo, Açores, CD-ROM (4 pages).
- 111. C. Nunes, S. M. Rocha, **J. A. Saraiva**, J. A. Lopes da Silva, S. Mendo, M. A. Coimbra (2009). Efeito da adição de sesquiterpenóides e quitosana e aplicação de alta pressão hidrostática na proliferação de leveduras e actividade antioxidante de vinho branco. *Proceedings of the 9º Encontro de Química de Alimentos – Qualidade e Sustentabilidade: uma abordagem integrada*. 29 April – 2 May, Angra do Heroísmo, Açores, CD-ROM (4 pages).
- 112. E. S. Santos, C. Nabais, M. Abreu, **J. Saraiva** (2007). Respostas antioxidativas à acumulação de As, Pb e Zn em *Cistus ladanifer* L. na Mina de São Domingos: Implicações na fitorremediação. 13º Congresso da Associação Portuguesa para o Desenvolvimento Regional (APDR)/1º Congresso de Gestão e Conservação da Natureza/1º Congresso Lusófono de Ciência Regional. 5-7 June, Açores, Portugal.
- 113. S. M. Castro, A. Van Loey, **J. Saraiva**, C. Smouth, and M. Hendrickx (2007). Effect of thermal and high pressure pre-treatments and of high pressure shift freezing on green peppers firmness. 8º Encontro de Química dos Alimentos. 3-7 March, Beja, Portugal.
- 114. I. Rodrigues, **J. Saraiva** (2007). Efeito de tratamentos individuais e combinados de pressão e temperatura no abrolhamento de tubérculos de batata (*Solanum tuberosum*). 8º Encontro de Química dos Alimentos. 3-7 March, Beja, Portugal.
- 115. C. Nunes, **J. Saraiva**, M. A. Coimbra (2007). Os polissacarídeos das paredes celulares da ameixa D'Elvas e actividade de enzimas associadas à sua degradação como parâmetros de avaliação da maturação para a confitagem. 8º Encontro de Química dos Alimentos. 3-7 March, Beja, Portugal.
- 116. S. Castro, A. Van Loey, **J. Saraiva**, M. Hendrickx (2005). The effect of combined temperature-pressure treatments on pepper (*Capsicum annuum*) pectin methylesterase in model systems. 7º Encontro de Química dos Alimentos. 13-16 April, Viseu, Portugal.

- 117. C. Nunes, J. A. L. Silva, C. Santos, **J. Saraiva**, M. A. Coimbra (2005). Estudo das modificações físico-químicas ocorridas durante a confitagem da Ameixa d'Elvas. *7º Encontro de Química dos Alimentos*. 13-16 April, Viseu, Portugal.
- 118. **J. Saraiva**, L. G. Lourenço, N. Jorge (2003). Efeito de cálcio e tratamentos de pressão na hidrólise de amido pela enzima α -amilase. *6º Encontro de Química dos Alimentos*. 22-25 June, Lisboa, Portugal.
- 119. S. Castro, **J. Saraiva**, I. Delgadillo (2003). Efeito de tratamentos de branqueamento e pressão na actividade endógena de peroxidase e polifenoloxidase e no conteúdo em vitamina C de pimento verde (*Capsicum annuum*). *6º Encontro de Química dos Alimentos*. 22-25 June, Lisboa, Portugal.
- 120. R. M. P. Vitorino, C. S. C. Nunes, **J. A. Saraiva**, M. A. Coimbra (2001). Efeito de tratamentos de alta pressão na actividade enzimática endógena de azeitonas. *5º Encontro de Química dos Alimentos*. 8-11 May, Oporto, Portugal.
- 121. S. Fonseca, **J. A. Saraiva**, M. A. Coimbra (2001). Efeito de tratamentos de alta pressão na cor e carga microbiológica de Pesto. *5º Encontro de Química dos Alimentos*. 8-11 May, Oporto, Portugal.
- 122. **J. M. A. Saraiva**, C. S. C. Nunes, M. A. Coimbra (1999). Actividade enzimática da peroxidase e da polifenol oxidase na polpa de azeitonas de mesa antes e após o processamento. *4º Encontro de Química dos Alimentos*. 1-4 June, Coimbra, Portugal.

7.8. Posters in International Meetings

Submitted

- 72. Luana Fernandes, Susana I. P. Casal, José A. Pereira, Jorge A. Saraiva, Elsa Ramalhosa (2014). Influência do solvente de extração no conteúdo em compostos bioativos e atividade antioxidante de perpétuas roxas (*Gomphrena globosa* L.). XX Encontro Luso- Galego de Química 26-28 November, Porto, Portugal.
- 71. Mauro D. Santos, Jorge A. Saraiva, Maria Teresa S.R. Gomes (2014). Effect of high pressure in starch viscoelastic properties studied with an acoustic wave sensor. Eurosenors2014, 7-10 September, Brescia, Italy.
- 70. Pedro A. Fernandes, Ricardo V. Duarte, Sílvia A. Moreira, Liliana G. Fidalgo, Mauro D. Santos, Rui P. Queirós, Diana I. Santos, Jorge A. Saraiva (2014). Cooked Ham Hyperbaric Storage at different room temperatures - a Case Study. *IUFoST 2014*. 17-21 August, Montreal, Canada. (This poster was selected for oral presentation at the poster session)
- 69. Casquete, R., Castro, S. M., Villalobos, M.C., Serradilla, M.J., Queirós, R., Saraiva, J., Córdoba, M.G. , Teixeira, P. (2014). High pressure extraction of phenolic compounds from citrus peels. *8th International Conference on High Pressure Biosciences and Biotechnology (HPBB 2014)*. 15-18 July, Nantes, France.
- 68. Liliana G. Fidalgo, Mauro D. Santos, Rui P. Queirós, Fátima Machado, Jorge Oliveira, Ângela Cunha, Adelaide Almeida, José A. Lopes da Silva, Ivonne Delgadillo, Jorge A. Saraiva (2014). Microbiological quality evaluation of ready-to-eat boiled rice products pasteurised by high pressure processing. *8th International Conference on High Pressure Biosciences and Biotechnology (HPBB 2014)*. 15-18 July, Nantes, France.
- 67. Sílvia A. Moreira, Pedro Fernandes, Ricardo V. Duarte, Liliana G. Fidalgo, Mauro Santos, Rui Queirós, Diana I. Santos, Ivonne Delgadillo, Jorge A. Saraiva (2014). Food storage under pressure at and above room temperature versus refrigeration – a case-study on a RTE soup. *8th International Conference on High Pressure Biosciences and Biotechnology (HPBB 2014)*. 15-18 July, Nantes, France.
- 66. Mauro D. Santos, Liliana G. Fidalgo, Rui Queirós, Helena Gomes, Pilar Morais Ângela Cunha, Adelaide Almeida, J. A. Lopes da Silva, Ivonne Delgadillo, Jorge A. Saraiva (2014). Shelf-life study of sugar infused strawberries treated by high pressure processing. *8th International Conference on High Pressure Biosciences and Biotechnology (HPBB 2014)*. 15-18 July, Nantes, France.
- 65. A. M. Salgueiro, D. V. Evtuguin, **J. A. Saraiva**, F. Almeida (2014). Structural changes in recycle pulp induced by high pressure treatment, *13th European Workshop on Lignocellulosics and Pulp (EWLP-2014)*, 24-27 June, Seville, Spain.
- 64. S. Reis, A. Almeida, J. Saraiva (2014). Inactivation of phage T4 by High Pressure Processing. *Trends in Environmental Microbiology for Public Health (TEMPH 2014)*, 18-21 September, Lisbon Portugal.

63. I. Baptista, R. P. Queirós, Â. Cunha, S. M. Rocha, **J. A. Saraiva**, A. Almeida (2014). Evaluation of resistance development and viability recovery by toxigenic and non-toxigenic *Staphylococcus aureus* strains after repeated cycles of high hydrostatic pressure. *Trends in Environmental Microbiology for Public Health (TEMPH 2014)*, 18-21 September, Lisbon Portugal.
- 83. L. Fonseca, M. Santos, R. Queirós, **J. Saraiva**, I. Abrantes (2013). High pressurization of *Bursaphelenchus xylophilus* infected wood. *ONTA XLV Annual meeting*. 20-25 October, La Serena, Chile, pp 50.
- 84. C. Moreirinha, **J. Saraiva**, A. Almeida, I. Delgadillo (2013). Monitoring microbial changes in fish after HPP by Infrared spectroscopy. *V International Conference on Environmental, Industrial and Applied Research - BioMicroWorld2013*. 2-4 October, Madrid, Spain, pp. 243.
- 85. S. M. Castro, L. Noronha, R. Queirós, J. Silva, **J. Saraiva**, P. Teixeira (2013). The effect of high pressure on microbiological quality of *Alheiras*. *Eighteenth International Symposium on Problems of Listeriosis (ISOPOL XVIII)*. 19-22 September, Goa, India.
- 86. M. C. Santos, C. Nunes, J. Cappelle, F. J. Gonçalves, A. Rodrigues, **J. A Saraiva**, M. A Coimbra (2013). Impact of high pressure treatments on the anthocyanin content of sulphur dioxide-free wines. *7th International Workshop on Anthocyanins (IWA 2013)*. 9-11 September, Porto, Portugal, P70, pp 133.
- 87. R. S. Inácio, L. Fidalgo, M. D. Santos, R. Queirós, **J. A. Saraiva** (2013). Effect of high pressure processing on a sheep cheese produced with raw milk throughout storage. *51st European High Pressure Research Group International Meeting (EHPRG 51)*. 1 - 6 September, London, UK, P58, pp 118.
- 88. I. Baptista, A. Cunha, **J. A. Saraiva**, S. M. Rocha, A. Almeida (2013). High Pressure Processing in the inactivation of *Staphylococcus aureus* enterotoxigenic bacterial strains. *5th Congress of European Microbiologists (FEMS 2013)*. 21 - 25 July, Leipzig, Germany.
- 89. S. P. Aubourg, M. Lavilla, E. Guerra-Rodríguez, M. Vázquez, L. Fidalgo, **J. Saraiva**, Í. M. de Marañón, J. A. Torres (2013). High pressure processing effects on the sensory attributes of small pelagic fish species. *IFT Annual Meeting & Food Expo (IFT13)*. 13 - 17 July, Chicago, USA, 037-16.
- 90. M. Santos, J. Ferreira, P. Cunha, I. Delgadillo, **J. A. Saraiva** (2013). Effect of high pressure treatments on maize starch water sorption isotherms. *IFT Annual Meeting & Food Expo (IFT13)*. 13 - 17 July, Chicago, USA, 037-15.
- 91. B. Teixeira, L. Fidalgo, M. Oliveira, R. Mendes, A. Marques, **J. A. Saraiva**, M. L. Nunes (2013). Application of high pressure treatments to sea bass (*Dicentrarchus labrax*) fillets. *IFT Annual Meeting & Food Expo (IFT13)*. 13 - 17 July, Chicago, USA, 037-17.
- 92. E. Coelho, M. A. M. Rocha, **J. A. Saraiva**, T. Brandão, M. A. Coimbra (2013). Microwave superheated water extraction of brewers' spent grain arabinoxylans. *34th European Brewery Convention*. 26 - 30 May, Luxemburg, P008, pp 46.
- 93. S. G. Sousa, I. Delgadillo, **J. A. Saraiva** (2013). Effect of Holder Pasteurisation and High-Pressure Processing on Immunoglobulin Content and Lysozyme and Lactoperoxidase Activity in Human Colostrum and Mature Milk. *8th International Breastfeeding and Lactation Symposium*. 12 - 13 April, Copenhagen, Denmark.
- 94. L. Fidalgo, **J. A. Saraiva**, S. P. Aubourg, M. Vázquez, J. A. Torres (2012). Effect of high hydrostatic pressure on the activity of cathepsins B and D of mackerel (*Scomberomorus maculatus*) and horse mackerel (*Trachurus trachurus*). *CRF'12 – 7th International Conference on Chemical Reactions in Foods*. 14 - 16 November, Prague, Czech Republic, A2.
- 95. S. G. Sousa, I. Delgadillo, **J. A. Saraiva** (2012). Effect of Thermal Pasteurisation and High-Pressure Processing on Immunoglobulin Content and Lysozyme and Lactoperoxidase Activity in Human Colostrum and Milk - Poster selected for the best poster competition. *International Nonthermal Food Processing Workshop – FIESTA 2012*. 16 - 17 October, Melbourne, Australia.
- 96. S. Pinto, **J. A. Saraiva**, J. A. Lopes da Silva (2012). Immobilization of trypsin in electrospun polycaprolactone nanofibers, *BioSpain 2012/BIOTEC 2012 - 6th International Meeting on Biotechnology*. 19 - 21 September, Bilbao, Spain.
- 97. S. P. M. Ventura, L. D. F. Santos, **J. A. Saraiva**, J. A. P. Coutinho (2012). Ionic liquids microemulsions: The key to *Candida antarctica* lipase B superactivity. *4° International IUPAC Conference on Green Chemistry*. 25 - 29 August, Foz do Iguaçu, Brazil.
- 98. E. G. Rodríguez, C. Nine, M. Trigo, M. Vázquez, **J. Saraiva**, J. A. Torres, S. P. Aubourg (2012). Lipid hydrolysis inhibition in frozen pelagic fish by previous high hydrostatic pressure treatment. *XXI International Material Research Congress*. 12-17 August, Cancun, Mexico.
- 99. E. G. Rodríguez, M. Vázquez, **J. Saraiva**, J. A. Torres, S. P. Aubourg (2012). Effect of high pressure processing pretreatment on the structure of myofibrillar system in frozen fish. *XXI International Material Research Congress*. 12-17 August, Cancun, Mexico.

- 100. I. Correia, A. Nunes, **J. Saraiva**, A. S. Barros, I. Delgadillo (2011). Improvement of cooked sorghum protein digestibility by high pressure treatments. *iFOOD2011 – Innovation Food Conference*. 11 - 14 October, Quakenbrück, Osnabrück, Germany.
- 101. M. da C. Santos, A. Rodrigues, C. Rodrigues, S. Mendo, **J. A. Saraiva**, C. Nunes, M. A. Coimbra (2011). Effect of high pressure on microorganism's growth, antioxidant activity, and wine colour. *XXXIV World Congress of Vine and Wine*. 20-27 June, Oporto, Portugal, PO279.
- 102. **J. A. Saraiva**, I. M. Rodrigues, S. T. Pinheiro, N. D. Jorge (2011). Effect of Thermal and Sequentially Combined Pressure/Thermal Treatments on Inhibition of Potato Tubers Sprouting. *CIGR Section VI International Symposium on Towards a Sustainable Food Chain Food Process, Bioprocessing and Food Quality Management*. 18-20 April, Nantes, France.
- 103. M. da C. Santos, A. Rodrigues, C. Rodrigues, N. Teixeira, V. de Freitas, **J. A. Saraiva**, C. Nunes, M. A. Coimbra (2011). Effect of high hydrostatic pressure on antioxidant activity, colour, and anthocyanin content of red wine. *2nd International Conference Wine Active Compounds*. 24 - 26 March, Beaune, France, Poster 10, pp 70.
- 104. P. C. Freire, A. T. P. C. Gomes, **J. A. Saraiva**, A. C. Tomé (2010). Uso de alta pressão para optimização da síntese de uma nova porfirina com aplicação na fotoinactivação de microrganismos. *XVI Encontro Luso-Galego de Química*. 10 - 12 November, Aveiro, Portugal, Poster CP-44, pp 172.
- 105. I. R. Gomes, A. A. Pinto, M. da C. Santos, Â. C. Salvador, M. F. Oliveira, C. F. Martins, C. F. Marques, R. Medde, **J. A. Saraiva** (2009). The combined effect of high pressure and temperature on V_{max} and K_M of the enzyme horseradish peroxidase. *Book of Abstracts of MicroBiotec09, Poster Session: S7 – Industrial and Food Microbiology and Biotechnology*. 28 - 30 November, Vilamoura, Portugal, Ref. 305, pp. 273.
- 106. A. Marques, B. Teixeira, E. Dias, P. Anacleto, **J. Saraiva**, M. L. Nunes (2009). Shelf Life Extension of Farmed Seabass Fillets Preserved With Oregano. *3rd Joint Trans-Atlantic Fisheries Technology Conference*. Copenhagen, Denmark, pp. 110.
- 107. C. Cardoso, R. Mendes, A. Salvador, **J. Saraiva**, P. Vaz-Pires, M.L. Nunes (2009). Influence of high hydrostatic pressure on the quality parameters of hake (*Merluccius capensis*) gels. *International Meeting on Marine Resources 09*. 16-18 November, Peniche, Portugal.
- 108. M. A. M. Rocha, D. Patinha, **J. Saraiva**, M. A. Coimbra (2009). Microwave extraction of arabinoxylans and β -glucans from brewers' spent grain. *Glupor-8, 8th International Meeting of the Portuguese Carbohydrate Chemistry Group*. September, Braga, Portugal, PC39, Book of Abstracts pp. 103.
- 109. I. Rodrigues, **J. A. Saraiva** (2007). Effect of single and combined pressure and short duration thermal treatments on potato (*Solanum tuberosum*) tubers sprouting. *EFFoST 2007, Food – New options for the industry*. 14 - 16 November, Lisbon, Portugal.
- 110. S. Castro, **J. A. Saraiva**, I. Delgadillo, A. van Loey, C. Smout, M. Hendrickx (2007). Comparative study of the effect of thermal blanching and low intensity pressure treatments on quality of bell peppers. *EFFoST 2007, Food – New options for the industry*. 14 - 16 November, Lisbon, Portugal.
- 111. A. L. Magalhães, C. P. Passos, **J. A. Saraiva**, M. A. Coimbra, C. M. Silva (2008). High pressure treatment of grape seed to Enhance the yield of oil extraction. *10th International Chemical and Biological Engineering Conference (ChemPor 2008)*. 4 - 6 September, Braga, Portugal.
- 112. C. Nunes, S. M. Rocha, **J. Saraiva**, M. A. Coimbra (2006). Assessment to the identification of the would-be impact odourants of “Ameixa d’Elvas” - a traditional Portuguese candied plum. *13th World Congress of Food & Technology, of the International Union of Food Science and Technology (IUFOST)*. 17 - 21 September, Nantes, France.
- 113. S. Macedo, P. Graça, **J. Saraiva**, I. Delgadillo (2006). University students perception of vegetables quality. *1st World Congress on Public Helth Nutrition*. 28 - 30 September, Barcelona, Spain.
- 114. E. Santos, C. Nabais, M. M. Abreu, **J. Saraiva** (2006). Utilização de *Cistus ladanifer* na fitoestabilização de áreas mineiras. *2º Congresso Ibérico de Ecologia*. 18 - 21 July, Lisbon, Portugal.
- 115. **J. A. Saraiva**, C. S. Nunes, M. A. Coimbra (2006). Purification and characterization of a possible pectin binding peroxidase from olive (*Olea europaea* L.). *Peroxidase 2006*. 6 - 9 July, Aveiro, Portugal.
- 116. S. M. Castro, A. van Loey, **J. Saraiva**, C. Smout, M. Hendrickx (2005). Texture degradation kinetics of sweet bell peppers: the effect of preheating, high-pressure and/or calcium pre-treatments. *Innovations in Traditional Foods - Intradfood2005 (EFFoST)*. 22 - 28 October, Valencia, Spain.
- 117. C. Nunes, C. Santos, **J. Saraiva**, M. A. Coimbra (2004). Cell wall analyses of plums with different texture properties after processing. *Plant Cell Wall Polysaccharides - Structure, Enzymic Degradation, and Significance in Food Processing*. 13 October, Leuven, Belgium.
- 118. S. M. Castro, A. Van Loey, **J. Saraiva**, C. Smout, M. Hendrickx (2004). Pepper pectin methylesterase catalysed conversion reaction. The Effect of thermal and high-pressure treatments. *Plant Cell Wall*

- Polysaccharides – Structure, Enzyme Degradation, and Significance in Food Processing*. 13 October, Leuven, Belgium.
- 119. S. M. Castro, A. Van Loey, **J. Saraiva**, C. Smout, M. Hendrickx (2004). Pepper pectin methylesterase catalysed conversion reaction. The Effect of thermal and high-pressure treatments. *3rd Conference High Pressure Bioscience and Biotechnology*. 26 - 30 September, Rio de Janeiro, Brazil.
 - 120. S. M. Castro, A. Van Loey, **J. Saraiva**, C. Smout, M. Hendrickx (2004). Stability studies of pectin methylesterase from Green Bell Pepper (*Capsicum annuum*). *10th PhD Symposium in Applied Biological Sciences*. 29 September, Ghent, Belgium.
 - 121. M. F. Machado, **J. Saraiva** (2004). Thermal stability of peroxidase in aqueous mixtures of imidazolium-based ionic liquids with chloride anion. *6th International Conference on Protein Stabilization (ProtStab2004)*. 26 - 29 September, Bratislava, Slovakia.
 - 122. C. Nunes, C. Santos, **J. Saraiva**, M. A. Coimbra (2004). Cell wall analyses of plums with different texture properties after processing. *X Cell Wall Meeting*. 29 August - 3 September, Sorrento, Italy.
 - 123. **J. Saraiva**, A. Carvalho, F. Machado (2004). Effect of a 50 Mpa pressure treatment on green pea seeds germination. *XLII European High Pressure Research Group Meeting*. 1 - 4 September, Lausanne Switzerland.
 - 124. S. M. Castro, A. Van Loey, **J. Saraiva**, C. Smout, M. Hendrickx (2003). Thermal inactivation of pectin methylesterase from peppers (*Capsicum annum*). *9th PhD Symposium on Applied Biological Sciences, Communications in Agricultural and Applied Biological Sciences (formerly known as Mededelingen Faculteit Landbouwkundige en Toegepaste biologische Wetenschappen)*. 16 October, Leuven, Belgium.
 - 125. **J. Saraiva**, N. Lopes, C. Nunes, A. D. Cardoso, M. A. Coimbra (2003). Proteolytic, cellulase, and laccase activities in the pulp, skin, seeds, and stems of mature grapes of Touriga Francesa. *Third Symposium In Vino Analytica Scientia*. 10 - 12 July, Aveiro, Portugal.
 - 126. S. Castro, **J. Saraiva**, I. Delgadillo, A. Sousa (2002). Effect of blanching and pressure treatments on endogenous enzymatic activity and protein and vitamin C contents of bell pepper fruit. *XL European High Pressure Research Group Meeting*. 4 - 7 September, Edinburgh, Scotland.
 - 127. M. F. Machado, **J. Saraiva** (2002). Thermal Inactivation kinetics of horseradish peroxidase in phosphate buffer and water-miscible organic solvent mixtures. *VI International Plant Peroxidase Symposium*. 3 - 7 July, Murcia, Spain.
 - 128. S. Fonseca, **J. M. A. Saraiva** (2002). Efeito de tratamentos de alta pressão na cor e carga microbiológica de Pesto. *Food Safety*. 24 - 25, May, Oporto, Portugal.
 - 129. M. F. Machado, **J. Saraiva** (2001). Analysis of the inactivation and reactivation kinetics of horseradish peroxidase in mixtures of phosphate buffer/dimethylformamide. *Eighth International Chemical Engineering Conference (CHEMPOR'2001)*. 12 - 14 September, Aveiro, Portugal.
 - 130. S. Botelho, A. Ramos, **J. Saraiva**, A. Xavier (2001). Inactivation kinetics of *Trametes versicolor* laccase induced with lignosulphonate. *Eighth International Chemical Engineering Conference (CHEMPOR'2001)*. 12 - 14 September, Aveiro, Portugal.
 - 131. **J. M. A. Saraiva**, R. M. P. Vitorino, C. S. C. Nunes, M. A. Coimbra (2001). Effect of high pressure treatments and post-treatment storage on the enzymatic activities of proteases and β -glucosidase of table olives. *XXXIX European High Pressure Research Group Meeting*. 16 - 19 September, Santander, Spain.
 - 132. M. F. Machado, **J. Saraiva** (2001). Analysis of the reactivation kinetics of horseradish peroxidase thermal inactivated in buffer and a mixture of buffer/dimethylformamide. *The 5th International Symposium on Biocatalysis and Biotransformation (BIOTRANS'2001)*. 2 - 7 September, Darmstadt, Germany.
 - 133. I. Mafra, A. Reis, A. Barros, C. Nunes, S. Guedes, R. Vitorino, **J. Saraiva**, M. A. Coimbra (2000). Ripening-related changes of olive fruit cell wall polysaccharides and associated enzymes in two consecutive harvests. *10th Plant Polysaccharides International Symposium*. 23 - 26 August, Wageningen, Netherlands.
 - 134. **J. Saraiva**, J. C. Oliveira, M. Hendrickx, F. A. R. Oliveira, N. Lopes (2000). Inactivation Kinetics of Dehydrated α -amylase from *Bacillus amyloliquefaciens* at Different Water Contents. *2nd. International Conference on Protein Stabilisation/Biomelecule Stabilisation*. 9 - 12 April, Lisbon, Portugal.
 - 135. **J. Saraiva**, N. Lopes, C. Nunes, M. A. Coimbra (2000). Thermal Stability of Horseradish Peroxidase in Mixtures of Phosphate Buffer and Dimethylformamide. *2nd. International Conference on Protein Stabilisation/Biomelecule Stabilisation*. 9 - 12 April, Lisbon, Portugal.
 - 136. J. C. Oliveira; M. A. Lemos, **J. A. Saraiva** (1999). Effect of pH on the kinetic parameters of peroxidase thermal inactivation in aqueous solution. *Institute of Food Technologists Annual Meeting*. Chicago, USA.

- 137. **J. M. A. Saraiva**, C. S. C. Nunes, M. A. Coimbra (1999). Peroxidase and polyphenol oxidase activities in fresh and processed olive pulps. *Plant Proteins and the Mechanical Properties of Cell Walls*. 10 - 12 April, Alicante, Spain.
- 138. **J. M. A. Saraiva**, C. S. C. Nunes, M. A. Coimbra (1999). Actividade enzimática da peroxidase e da polifenol oxidase na polpa de azeitonas de mesa antes e após o processamento. *XIII Encontro Luso-Galaico de Química*. 16 - 18 November, Vigo, Spain.
- 139. M. A. Lemos, J. C. Oliveira, **J. Saraiva** (1995). Development of a time-temperature integrator (TTI) based on manipulating the thermal inactivation of horseradish peroxidase by pH changes, applicable to assess microbial lethality of pasteurisation processes. *9th Word Congress of Food Science and Technology*. 30 July - 4 August, Budapest, Hungary.
- 140. **J. Saraiva**, J. Oliveira (1995). On the nature of the kinetic behaviour of horseradish peroxidase thermal inactivation in solution. *9th Word Congress of Food Science and Technology*. 30 July - 4 August, Budapest, Hungary.
- 141. **J. Saraiva**, J. C. Oliveira, M. A. Lemos, M. Hendrickx (1995). Influence of water content on horseradish peroxidase thermal inactivation at water-depletion conditions. *9th Word Congress of Food Science and Technology*. 30 July - 4 August, Budapest, Hungary.
- 142. **J. Saraiva**, J. C. Oliveira (1994). On the nature of the kinetic behaviour of horseradish peroxidase thermal inactivation in solution. *2º Congresso Ibérico de Biotecnologia (BIOTEC 94)*. 1 - 4 October, Faro, Portugal.
- 143. M. A. Lemos, J. C. Oliveira, **J. Saraiva**, M. Hendrickx (1994). Influence of water content on horseradish peroxidase thermal inactivation at water-depletion conditions. *2º Congresso Ibérico de Biotecnologia (BIOTEC 94)*. 1 - 4 October, Faro, Portugal.
- 144. **J. Saraiva**, J. Oliveira, R. Costa, M. Sarmiento (1993). Use of vitamin kinetics as a function of water activity for development of quality indicators in drying. *Third Conference of Food Engineering (CoFE-93)*, 21 - 24 February, Chicago, Illinois, USA.

7.9. Posters in National Meetings

- 64. Catarina Moreirinha, Jorge Saraiva, Adelaide Almeida, Ivonne Delgadillo (2014). Mid infrared spectroscopy for monitoring fish pathogenic bacteria changes after HPP treatments, *12º Encontro de Química dos Alimentos*, September 10-12, Lisboa, Portugal, S4-PP09.
- 63. Mickael C. Santos, Cláudia Nunes, Jorge A. Saraiva, Manuel A. Coimbra (2014). Evidence of the formation of maillard volatile compounds in model wine solutions promoted by high pressure treatments, *12º Encontro de Química dos Alimentos*, September 10-12, Lisboa, Portugal, S3-PP20.
- 62. Sónia Lourenço, Jorge Saraiva, Andreia M. Coelho, Ivonne Delgadillo (2014). Processing of wild lobster (*Palinurus delagoae*): biochemical changes, *12º Encontro de Química dos Alimentos*, September 10-12, Lisboa, Portugal, S3-PP27.
- 61. Mauro D. Santos, Liliana G. Fidalgo, Rui P. Queirós, Fátima Machado, Jorge Oliveira, Ângela Cunha, Adelaide Almeida, J. A. Lopes da Silva, Ivonne Delgadillo, Jorge A. Saraiva (2014). Shelf-life extension of a ready-to-eat duck rice meal processed by high pressure, *12º Encontro de Química dos Alimentos*, September 10-12, Lisboa, Portugal, S6-PP13.
- 60. Liliana G. Fidalgo, Mauro D. Santos, Rui P. Queirós, Leonel Conceição, Amândio Santos, Ângela Cunha, Adelaide Almeida, J. A. Lopes da Silva, Ivonne Delgadillo, Jorge A. Saraiva (2014). High pressure processing of ready-to-eat boiled eggs to extend shelf-life, *12º Encontro de Química dos Alimentos*, September 10-12, Lisboa, Portugal, S6-PP08.
- 59. Mauro D. Santos, Liliana G. Fidalgo, Rui P. Queirós, Ana Portela, João Vieira, Ângela Cunha, Adelaide Almeida, J. A. Lopes da Silva, Ivonne Delgadillo, Jorge A. Saraiva (2014). Shelf-life extension of Caldo Verde soup at 4 °C by high pressure processing. *4PYCheM - 4th Portuguese Young Chemists Meeting*. 29 April-1 May, Coimbra, Portugal.
- 58. Ricardo V. Duarte, Mauro D. Santos, Liliana G. Fidalgo, Rui P. Queirós, Diana I. Santos, Sílvia A. Moreira, Pedro A. Fernandes, Ivonne Delgadillo, Jorge A. Saraiva (2014). Food storage under pressure, hyperbaric storage, at and above room temperature, as an alternative to refrigeration using whey cheese, Requeijão as a case study. *4PYCheM - 4th Portuguese Young Chemists Meeting*. 29 April-1 May, Coimbra, Portugal.
- 57. Liliana G. Fidalgo, Mauro D. Santos, Rui P. Queirós, Helena Gomes, Pilar Morais, Ângela Cunha, Adelaide Almeida, J. A. Lopes da Silva, Ivonne Delgadillo, Jorge A. Saraiva (2014). High pressure

- processing applied on strawberry pulp: effect on microbiological and physicochemical parameters during refrigerated storage. *4PYChem - 4th Portuguese Young Chemists Meeting*. 29 April-1 May, Coimbra, Portugal.
- 151. I. Baptista, R. Queirós, A. Cunha, **J. Saraiva**, R. M. Rocha, A. Almeida (2013). High pressure processing in the inactivation of enterotoxigenic staphylococcus aureus. *MicroBiotec '13*. 6-8 December, Aveiro, Portugal, 2013, P041, pg. 72
 - 152. C. Moreirinha, A. Barros, **J. Saraiva**, A. Almeida, I. Delgadillo (2013). Identification of fish bacteria by mid infrared spectroscopy using multivariate analysis, “*MicroBiotec '13*”, 6-8 December Aveiro, Portugal, 2013, P043, pg. 74.
 - 153. L. G. Fidalgo, M. D. Santos, R. P. Queirós, R. P. Lopes, R. S. Inácio, M. J. Mota, M. S. Gonçalves, R. Neto, I. Delgadillo, **J.A. Saraiva** (2013). Food storage under pressure at variable room temperature – Can this be a novel food preservation methodology?. *MicroBiotec '13*. 6-8 December, Aveiro, Portugal, 2013, P038, pg. 69.
 - 154. L. G. Fidalgo, M. D. Santos, R. P. Queirós, A. Portela, J. Vieira, A. Cunha, A. Almeida, J.A. Lopes da Silva, I. Delgadillo, **J.A. Saraiva** (2013). Extended shelf life under refrigeration from 7 to 21 days of a ready-to-eat meal by high pressure pasteurization. *MicroBiotec '13*. 6-8 December, Aveiro, Portugal, 2013, P036, pg. 67.
 - 155. R. S. Inácio, L. G. Fidalgo, M. D. Santos, R. P. Queirós, **J. A. Saraiva** (2013). High pressure processing to increase microbial safety of Serra da Estrela cheese. *MicroBiotec '13*. 6-8 December Aveiro, Portugal, 2013, P042, pg. 73.
 - 156. J.A. Lopes da Silva, S. Pinto, J. Gomes, **J. Saraiva** (2013). Polymer electrospun nanofibrous mats for enzyme immobilization and biocatalytic applications. *MicroBiotec '13*. 6-8 December, Aveiro, Portugal, 2013, P287, pg. 370.
 - 157. S. Pereira, M. Ferreira, R. Queirós, A. Almeida, **J. Saraiva**, A. Cunha (2013). Effect of pressurization rate, temperature and pH on the efficiency of inactivation of *listeria innocua* by high pressure. *MicroBiotec '13*. 6-8 December, Aveiro, Portugal, 2013, P026, pg. 57.
 - 158. M. D. Santos, L. G. Fidalgo, R. P. Queirós, L. Conceição, A. Santos, A. Cunha, A. Almeida, J.A. Lopes da Silva, I. Delgadillo, **J.A. Saraiva** (2013). High pressure processing extends the shelf life of ready-to-eat boiled eggs from 7 to 34 days under refrigeration. *MicroBiotec '13*. 6-8 December, Aveiro, Portugal, 2013, P040, pg. 71.
 - 159. D. I. Santos, P. Gomes, I. Delgadillo, **J. A. Saraiva** (2013). Desenvolvimento de novos produtos de charcutaria com extensão do prazo de validade recorrendo à tecnologia de Alta Pressão. *CITAI – Primeira conferência internacional tecnologia agroalimentar inovação & brokerage*. 24-25 October, Porto, Portugal, 2013.
 - 160. M. D. Santos, L. G. Fidalgo, I. Delgadillo, **J. A. Saraiva** (2013). Desenvolvimento de novos produtos alimentares e extensão do prazo de validade com recurso à tecnologia de alta pressão. *CITAI – Primeira conferência internacional tecnologia agroalimentar inovação & brokerage*. 24-25 October, Maia, Portugal, 2013.
 - 161. M. C. Santos, C. Nunes, S. M. Rocha, **J. A. Saraiva**, M. A. Coimbra (2013). Impact of high pressure treatments in wine: occurrence of polyphenols Polymerization and Maillard reaction. *Research day - Universidade de Aveiro*, Aveiro, Portugal, 2013, P49.
 - 162. M. C. Santos, M. A. M. Rocha, A. Rodrigues, S. M. Rocha, C. Nunes, **J. A. Saraiva**, M. A. Coimbra (2013). Evidence of Maillard reaction acceleration with high hydrostatic pressure treatments: case study of white wine. *XXIII Encontro Nacional da Sociedade Portuguesa de Química (EN-SPQ)*. 12 - 14 June, Aveiro, Portugal, P3.12, pp 282.
 - 163. R. Inácio, L. G. Fidalgo, M. D. Santos, R. P. Queirós, **J. A. Saraiva** (2013). High pressure cold pasteurization to increase microbial safety of Serra da Estrela Cheese. *XXIII Encontro Nacional da Sociedade Portuguesa de Química (EN-SPQ)*. 12 - 14 June, Aveiro, Portugal, P3.7, pp 277.
 - 164. G. R. Lopes, D. C. G. A. Pinto, **J. A. Saraiva**, A. M. S. Silva (2013). Flavones: biotransformation studies by horseradish peroxidase. *XXIII Encontro Nacional da Sociedade Portuguesa de Química (EN-SPQ)*. 12 - 14 June, Aveiro, Portugal, P1.32, pp 94.
 - 165. F. L. Sousa, M. C. Santos, **J. A. Saraiva** (2013). Use of high pressure to produce hops extracts for beer production – improvement of flavonoids content and extraction selectivity. *Jornadas Técnicas - Compostos Naturais na Indústria Alimentar*. 15 May, Cantanhede and 29 May, Abrantes, Portugal.
 - 166. L. Fidalgo, M. D. Santos, S. G. Sousa, F. Vieira, I. Delgadillo, **J. A. Saraiva** (2012). High pressure technological platform of University of Aveiro for food preservation and modification and biotechnological applications. *III Workshop Biotecnologia UA*. 9 May, Aveiro, Portugal, pp 28.

- 167. M. D. Santos, **J. A. Saraiva**, M. T. Gomes (2012). Effect of temperature and high pressure treatments in starch suspensions. *III Workshop Biotecnologia UA*. 9 May, Aveiro, Portugal, pp 56.
- 168. L. Ferreira, **J. Saraiva**, O. Flores, C. Clemente (2012). Molecular Diagnosis of Autosomal Dominant Polycystic Kidney Disease: Mutation Detection in PKD1 Gene. *XXXVII Jornadas Portuguesas de Genética*. 28 - 30 May, Lisbon, Portugal, P4 pp18.
- 169. A. C. G. Santos, M. F. Machado, J. A. B. P. Oliveira, **J. A. Saraiva** (2012). Study of four different methodologies for modeling first-order reaction kinetics. *11º Encontro de Química dos Alimentos*. 16 - 19 September, Bragança, Portugal, P268.
- 170. **J. A. Saraiva**, I. Delgadillo, M. Santos, L. Fidalgo, S. Sousa, F. Vieira, M. Oliveira, R. Queirós (2012). Applications and potentials of high pressure technology and the multidisciplinary technological platform for research and industrial development of University of Aveiro. *11º Encontro de Química dos Alimentos*. 16 - 19 September, Bragança, Portugal, CP244 pp300.
- 171. L. Fidalgo, M. J. Mota, I. Delgadillo, **J. A. Saraiva** (2012). Study of the enzymatic activity, soluble protein, pH and TMA during cod fish (*Gadus morhua*) desalting. *11º Encontro de Química dos Alimentos*. 16 - 19 September, Bragança, Portugal, CP106.
- 172. M. C. Santos, A. M. Rocha, C. Nunes, **J. A. Saraiva**, S. M. Rocha, M. A. Coimbra (2012). Impact of high hydrostatic pressure treatments in volatile composition of white wine. *11º Encontro de Química dos Alimentos*. 16 - 19 September, Bragança, Portugal, CP276, pp. 332.
- 173. P. Quitério, M. C. Santos, **J. A. Saraiva**, C. Nunes, M. A. Coimbra (2012). Avaliação do efeito da alta pressão hidrostática nas características físico-químicas de vinho branco durante o armazenamento. *11º Encontro de Química dos Alimentos*. 16 - 19 September, Bragança, Portugal, CP128, pp. 178.
- 174. S. G. Sousa, I. Delgadillo, **J. A. Saraiva** (2012). Effect of thermal pasteurisation and high-pressure processing on lysozyme and lactoperoxidase activity and immunoglobulin content of human colostrum and milk. *11º Encontro de Química dos Alimentos*. 16 - 19 September, Bragança, Portugal, CP267 pp322.
- 175. S. Pinto, **J. Saraiva**, J. A. Lopes da Silva (2012). Preparação de membranas nanofibras por eletrofiação, com incorporação de tripsina, para separação e catálise. *11º Encontro de Química dos Alimentos*. 16 - 19 September, Bragança, Portugal.
- 176. F. L. Sousa, M. C. Santos, **J. A. Saraiva** (2011). Use of high hydrostatic pressure extraction to enhance the flavonoids content of hops (*Humulus lupulus* L.) ethanolic extracts. *MicroBiotec11*. 1 - 3 December, Braga, Portugal, PS1-3: n. 458.
- 177. M. da C. Santos, A. R. C. Rodrigues, S. Mendo, **J. A. Saraiva**, C. Nunes, M. A. Coimbra (2011). Wine microorganisms inactivation with high hydrostatic pressure treatments. *MicroBiotec11*. 1 - 3 December, Braga, Portugal, PS1-3: n. 541.
- 178. I. R. Gomes, A. A. Pinto, R. Medde, **J. A. Saraiva** (2010). Antagonistic effects of high pressure on horseradish peroxidase activity at low and high temperatures. *XVII Congresso Nacional de Bioquímica*. 15 - 17 December, Oporto, Portugal.
- 179. C. Martins, **J. A. Saraiva** (2010). Effect of High Pressure on the enzymatic hydrolysis of carboxymethyl cellulose. *2nd edition of Portuguese Young Chemists Meeting (2PYCheM)*. 21 - 23 April, Aveiro, Portugal, P60.
- 180. F. L. Sousa, M. C. Santos, **J. A. Saraiva** (2010). Effect of high hydrostatic pressure on flavonoids extraction from (*Humulus lupulus* L.) hops. *2nd edition of the Portuguese Young Chemists Meeting (2PYCheM)*. 21 - 23 April, Aveiro, Portugal, P77.
- 181. M. M. Rocha, **J. Saraiva**, M. A. Coimbra (2010). Alkali and Microwave Extraction of Arabinoxylans from Brewers' Spent Grain. *2nd edition of the Portuguese Young Chemists Meeting (2PYCheM)*. 21 - 23 April, Aveiro, Portugal, P123.
- 182. C. Cardoso, R. Mendes, A. Salvador, J. Saraiva, P. Vaz-Pires, M.L. Nunes (2010). Influence of high hydrostatic pressure on the quality parameters of hake (*Merluccius capensis*) gels. *Workshop Novos produtos do Mar - Inovação e Valorização dos Produtos da Pesca e Aquicultura e Mostra de Produtos*. 20 May, Aveiro, Portugal.
- 183. Â. C. Salvador, J. Saraiva, I. Delgadillo (2010). Optimização do processo de demolha de bacalhau. *Workshop Novos produtos do Mar - Inovação e Valorização dos Produtos da Pesca e Aquicultura e Mostra de Produtos*. 20 May, Aveiro, Portugal.
- 184. C. Marques, **J. A. Saraiva** (2009). Efeito de tratamentos de alta pressão na cinética e inativação térmica e reactivação da peroxidase. *Proceedings of the 9º Encontro de Química de Alimentos – Qualidade e Sustentabilidade: uma abordagem integrada*. Angra do Heroísmo, Açores, CD-ROM (6 pages).
- 185. S. Castro, **J. A. Saraiva**, J. A. L. da Silva, I. Delgadillo, A. van Loey, C. Smout, M. Hendrickx (2009). High pressure treatments as an alternative to conventional thermal blanching - A case study on sweet green and red bell pepper fruits (*Capsicum annuum* L.). *Proceedings of the 9º Encontro de Química de*

- Alimentos – Qualidade e Sustentabilidade: uma abordagem integrada*. Angra do Heroísmo, Açores, CD-ROM (4 pages).
- 186. P. Cunha, **J. A. Saraiva** (2009). Efeito de tratamentos de alta pressão na ligação da água e nas isotérmicas de sorção de amido de milho. *Proceedings of the 9º Encontro de Química de Alimentos – Qualidade e Sustentabilidade: uma abordagem integrada*. Angra do Heroísmo, Açores, CD-ROM (4 pages).
 - 187. A. Figueiredo, D. Evtuguin, **J. Saraiva** (2009). Effect of high hydrostatic pressure on cellulose structure. Ciceco Meeting, Aveiro, Portugal.
 - 188. **J. M. A. Saraiva** (2007). Change of potato starch amorphicity and enzymatic hydrolysability caused by pressure treatments. *MicroBiotec2007*. 30 November – 2 December, Lisbon, Portugal.
 - 189. I. Rodrigues, **J. Saraiva** (2007). Efeito de tratamentos individuais e combinados de pressão e temperatura no abrolhamento de tubérculos de batata (*Solanum tuberosum*). *8º Encontro de Química dos Alimentos*, 3 - 7 March, Beja, Portugal.
 - 190. C. Nunes, **J. Saraiva**, M. A. Coimbra (2007). Os polissacarídeos das paredes celulares da ameixa D'Elvas e actividade de enzimas associadas à sua degradação como parâmetros de avaliação da maturação para a confitagem. *8º Encontro de Química dos Alimentos*. 3 - 7 March, Beja, Portugal.
 - 191. A. C. Sarmiento, C. S. Oliveira, A. O. Pereira, V. Esteves, **J. Saraiva**, I. Correia, J. C. Pessoa, E. Pires, M. Barros (2006). Using cardosin as a model protein. *XVI Congresso Nacional de Bioquímica*, 8 - 10 December, Aveiro, Portugal.
 - 192. M. F. Machado, **J. Saraiva** and A. Sousa (2005). Pressure-induced changes on activity, pH-activity profile, and thermal stability of “Bravo de Esmolfe” apple polyphenoloxidase at atmospheric pressure. *Micro'05/Biotec'05*. 30 November - 03 December, Oporto, Portugal.
 - 193. S. M. Castro, A. van Loey, **J. Saraiva**, C. Smout, and M. Hendrickx (2005). The effect of thermal and pressure treatments, on pectin methylesterase and on pepper (*Capsicum annuum*) fruit. *Micro'05/Biotec'05*. 30 November-03 December, Oporto, Portugal.
 - 194. M. F. Machado, **J. Saraiva**, A. Sousa (2004). Pressure-induced changes on activity, pH-activity profile, and thermal stability of apple polyphenoloxidase. *XIV Congresso Nacional de Bioquímica*. 2 - 4 December, Vilamoura, Portugal.
 - 195. M. F. Machado, A. Sousa, **J. Saraiva**. Efeito de tratamentos de pressão subinactivantes na cinética de inactivação e estabilidade térmica da enzima peroxidase. *X Congresso Nacional de Biotecnologia (BIOTEC'03)*. 6 - 8 December, Lisbon, Portugal.
 - 196. M. F. Machado, **J. Saraiva**. Inactivação isotérmica da peroxidase em líquidos iónicos: modelização da cinética do processo e análise da regeneração da actividade enzimática. *X Congresso Nacional de Biotecnologia (BIOTEC'03)*. 6 - 8 December, Lisbon, Portugal.
 - 197. S. Castro, **J. Saraiva**, I. Delgadillo (2003). Efeito de tratamentos de branqueamento e pressão na actividade endógena de peroxidase e polifenoloxidase e no conteúdo em vitamina C de pimento verde (*Capsicum annuum*). *6º Encontro de Química dos Alimentos*. 20 - 25 June, Lisbon, Portugal.
 - 198. M. F. Machado, **J. Saraiva** (2002). Reactivation of horseradish peroxidase - some insight into the mechanistic pathways of the thermal inactivation process, *XIII Congresso Nacional de Bioquímica*. 5 - 7 December, Lisbon, Portugal.
 - 199. C. S. Nunes, **J. Saraiva**, M. A. Coimbra (2002). Purification and characterization of peroxidase from black olives of the Portuguese Douro variety. *XIII Congresso Nacional de Bioquímica*. 5 - 7 December, Lisbon, Portugal.
 - 200. R. M. P. Vitorino, C. S. C. Nunes, **J. A. Saraiva**, M. A. Coimbra (2001). Efeito de tratamentos de alta pressão na actividade enzimática endógena de azeitonas. *5º Encontro de Química dos Alimentos*. 8 - 11 May, Oporto, Portugal.
 - 201. S. Fonseca, **J. A. Saraiva**, M. A. Coimbra (2001). Efeito de tratamentos de alta pressão na cor e carga microbiológica de Pesto. *5º Encontro de Química dos Alimentos*. 8 - 11 May, Oporto, Portugal.
 - 202. S. Jácome, R. Ferreira, F. M. L. Amado, **J. Saraiva**, A. M. R. B. Xavier (2000). Thermal Inactivation Kinetics of constitutive and induced laccase from *Trametes versicolor*. *XII Congresso Nacional de Bioquímica*. 28 - 30 September, Póvoa do Varzim, Portugal.
 - 203. R. Vitorino, **J. Saraiva** (2000). Changing starch sensibility to hydrolysis by α -amylase using high pressure. *XII Congresso Nacional de Bioquímica*. 28 - 30 September, Póvoa do Varzim, Portugal.
 - 204. **J. M. A. Saraiva**, J. C. Oliveira (1999). Cinética de inactivação térmica da enzima peroxidase em soluções de tampão fosfato de sódio e água. *4º Encontro de Catálise*. 14 - 15 May, Aveiro, Portugal.
 - 205. **J. M. A. Saraiva**, C. S. C. Nunes, M. A. Coimbra (1999). Quantificação da Actividade da peroxidase e da polifenol oxidase da polpa de azeitonas verdes, maduras e processadas. *4º Encontro de Catálise*. 14 - 15 May, Aveiro, Portugal.

- 206. **J. M. A. Saraiva**, C. S. C. Nunes, M. A. Coimbra (1999). Actividade enzimática da peroxidase e da polifenol oxidase na polpa de azeitonas de mesa antes e após o processamento. *4º Encontro de Química dos Alimentos*. 1-4 July, Coimbra, Portugal.

7.10. Articles in National Magazines/other publications

4. **J. A. Saraiva** (2011). Núcleo de Estudantes de Química (NEQUA), Universidade de Aveiro.
3. M. C. Santos, **J. A. Saraiva** (2010). Efeito de alta pressão na concentração de xanto-humol de mosto de cerveja. Instituto de Bebidas e Saúde (IBESA), ISBN-978-972-99931-5-2.
2. **J.A. Saraiva** (2013). Alta pressão: novo paradigma na conservação de alimentos e aplicações biotecnológicas, *Revista Linhas*, Nº 19, 44-46.
- 260. C. Nunes, S. M. Rocha, **J. A. Saraiva**, J. A. Lopes da Silva, S. Mendo, A. Rodrigues, M. A. Coimbra (2010). Será possível conservar vinho sem adição de sulfuroso? *Enovitis* Nº 19, Jan-Mar, pp. 44-47.

7.11. Teaching Publications

1. **J. Saraiva** and J. C. Oliveira (1995). *Tecnologia de Processos Agro-Alimentares. Programa Comunitário Euroform, Novas Tecnologias para a Indústria Agro-Alimentar, projecto EF078/RN* (text in English), College of Biotechnology.
2. J. P. Ferreira, **J. Saraiva**, A. Gomes, J. C. Andrade e L. M. Cunha (1994, 1995). *Aulas práticas de Bioquímica Geral II - conjunto de protocolos*, College of Biotechnology.

7.12. Reviewer activity

Regular reviewer (79 papers total, 20 in 2011 on) for:

Agro Food Industry High Technology, *Brazilian Journal Chemical Engineering*, *Chemical Papers*, *European Food and Research Technology*, *Food and Bioprocess Technologies*, *Food Chemistry*, *Food Research International*, *Industrial & Engineering Chemistry Research*, *Innovative Food Science and Emerging Technologies*, *International Journal of Food Science & Technology*, *International Journal of Biological Macromolecules*, *Journal of Agricultural and Food Chemistry*, *Journal of Chemical Technology and Biotechnology*, *Journal of Food Biochemistry*, *Journal of Food Science*, *Journal of Geochemical Exploration*, *Journal of Molecular Catalysis B:Enzymatic*, *Journal of the Science of Food and Agriculture*, *Protein & Peptide Letters*, *The Protein Journal*, formerly *J. Protein Chemistry*, *CYTA - Journal of Food* (Formerly *Ciencia y Tecnologia Alimentaria*), *African J. of Agricultural Research*, *Food Science and Technology (LWT)*, *Industrial Crops and Products*, *Journal of Food Processing Engineering*, *Food Control*, *Comprehensive Reviews in Food Science and Food Safety*; *Catalysis Letters*; *Food and Bioproducts Processing* (Official journal of the European Federation of Chemical Engineering: Part C).

7.13. Activities of Science Divuligation/Invited Talks

1. **J. Saraiva** (2014). Pasteurização a frio – a emergência de um novo paradigma na conservação de alimentos? *Escola João Afonso*. 14 March, Aveiro, Portugal.
2. **J. Saraiva** (2013). Biotechnology under high pressure. *Encontro Nacional de Estudantes de Biotecnologia ENEBT'13*. 24-26 May, Covilhã, Portugal.
3. **J. Saraiva** (2013). Potencial utilização da tecnologia de alta pressão no processamento de bacalhau. *Jornadas de História Local e Património Documental*. 23 November, Aveiro, Portugal.
4. **J. Saraiva** (2013). Biotec Under High Pressure, I Encontro Nacional de Estudantes de Biotecnologia, 24-26 May 2013, Universidade da Beira Interior (UBI).
5. **J. Saraiva** (2012). High Pressure Based Multidisciplinary Technological Platform for Research and Industrial Development, International Seminar in University-Industry Partnerships, 05 December 2012, Place: Hotel Eurostar Oporto.
6. **J. Saraiva** (2012). Pressure – Food Applications and a Rediscovered Variable of Life for Biotechnological Applications, Biocant Park, Cantanhede, 02 October 2012.
7. **J. Saraiva** (2012). High pressure for food preservation: non-thermal and cold pasteurization and pressure assisted thermal sterilization, *Alimentaria Barcelona*, 28th March 2012.
8. **J. Saraiva** (2012). Tecnologia de Alta Pressão para Conservação e Modificação de Alimentos - Aplicações Atuais e Potencial Futuro, Instituto Politécnico de Leiria, Conferência de Inovação e Segurança Alimentar (CISA), 15-16 March 2012.
9. **J. Saraiva** (2011). Alta pressão para pasteurização atérmica e novos processos de esterilização de alimentos e aplicações biotecnológicas, Centro de Biotecnologia do Alentejo (CEBAL), 28 October 2011.

10. **J. Saraiva** (2011). Alta Pressão como método atérmico e combinada com temperatura para Conservação de Alimentos: Utilizações Actuais e Perspectivas Futuras, II Jornadas de Ciência Alimentar, Universidade de Trás-os-Montes e Alto Douro, Vila Real, 17-18 October 2011.
11. **J. Saraiva** (2011). A Química sob (alta) pressão, primeira sessão do ciclo “Conversas Paralelas” na Fábrica Centro de Ciência Viva de Aveiro, organização do Núcleo de Estudantes de Química da UA (NEQUA), 04 April 2011.
12. **J. Saraiva** (2011). Biotecnólogo – uma profissão nova?, “da Escola agarra a vida”, organização da Câmara Municipal de Mortágua, 01 March 2011.
13. **J. Saraiva** (2010). Alta Pressão para Processamento e Conservação de Alimentos: A Tecnologia Emergente do Futuro?, Instituto Politécnico de Viseu, no âmbito do Mestrado em Tecnologia Alimentar, 02 March, 2010.
14. **J. Saraiva**. Chemistry, Biochemistry, Life and Foods under pressure. (In Portuguese). Invited seminar in *Ciclo de Conferências do Núcleo de Estudantes de Química da Universidade de Aveiro, NEQUA*, Aveiro, Nov. 2006.
15. **J. Saraiva**. *Food Preservation: From Ancient to Modern Methods*. (In Portuguese). Invited seminar in *Escola Secundária da Sé (Guarda)*, Nov. 2004.
16. **J. Saraiva**. *Food Preservation Methods: From Antiquity to Future* (2003 and 2004) (In Portuguese). Invited seminar in the scope of the Science & Technology Week at University of Aveiro.
17. **J. Saraiva**. *Food Preservation Methods: From Antiquity to Future* (In Portuguese). Invited seminar in *Escola Secundária José Falcão*, Aveiro, within the scope of the activities organized by the last year students of Teaching of Physics and Chemistry degree of University of Aveiro.
18. **J. Saraiva**. *Food Preservation: New Methods, Old Principles* (In Portuguese). Invited seminar in *Escola 2º e 3º ciclos José Afonso*, Aveiro, within the scope of the activities organized by the last year students of Teaching of Physics and Chemistry degree of University of Aveiro.
19. Organization of the participation of the Food Chemistry and Biochemistry research group at the Week of Science and Technology from 2000-2004, with the activities: a) *Cream? Chantilly? Butter?*; b) *How does the microwave works?; Let's make cheese*.

8. Scientific meetings work

8.1. Committee member

1. Member of the Scientific Committee of the 2014 *International Nonthermal Food Processing Workshop and short course*, 21-23 October 2014, Ohio State University - USA (supported by the Institute of Food Technologists (IFT) and the European Federation of Food Science and Technology (EFFoST).
2. Member of the Scientific Committee of the 2013 Nonthermal Food Processing Workshop, 30 September - 02 October 2013, Florianópolis - Santa Catarina, Brazil (supported by the Institute of Food Technologists (IFT) and the European Federation of Food Science and Technology (EFFoST).
3. Organizer of the “III Workshop de Biotecnologia – 5 Anos de Biotecnologia na Universidade de Aveiro”, 18 May 2011, with 164 participants (students and researchers), have been presented 31 posters.
4. Organizer of the II Workshop in Biotechnology, in the scope of the subject Seminário of the MS.C. in Biotechnology of UA in the first semester of 2010-2011.
5. Scientific responsible of teacher of the classes, of the Board of European Students of Technology (BEST) from Aveiro, summer course, Foodology, When Biotechnology gets delicious, 26 August – 06 September, 2011.
6. Organizer of the I Workshop in Biotechnology – Knowledge, Innovation and Industrialization at University of Aveiro, 19 of May 2009.
7. Member of the Scientific Committee of the 2nd Edition of the *Portuguese Young Chemists Meeting – 2PYChem*, 21-23 April, 2010, University of Aveiro, Portugal.
8. Member of the Scientific Committee of *XI OLIMPIADA IBEROAMERICANA DE QUÍMICA*, University of Aveiro, Portugal, 7-15 September, 2006.
9. Member of the Organizing Committee of the *4º Encontro de Catálise, da Divisão de Catálise da Sociedade Portuguesa de Química*, May 1999, University of Aveiro, Portugal.

8.2. Session chair

1. Chairman of Session: Nonthermal Food Processing: Quality Issues, at 2013 Nonthermal Food Processing Workshop, supported by the Institute of Food Technologists (IFT) and the European Federation of Food Science and Technology (EFFoST), Florianópolis - Santa Catarina, Brazil 30 September - 02 October.

2. Co-chairman of session *Innovative technologies for improving sensory, healthiness and nutrition of processed foods* of International Nonthermal Food Processing Workshop - FIESTA 2012, Melbourne, Australia, 16-17 October 2012.
3. Session Química Alimentar, *XVI Encontro Luso-Galego de Química*, University of Aveiro, 10-12 de November, 2010.
4. Session S5, Biotechnology and Applications, *Peroxidase 2006* (This meeting was a satellite meeting of Eurobic8 - 8th EUROPEAN BIOLOGICAL INORGANIC CHEMISTRY CONFERENCE), 6-9 July, Aveiro, Portugal.
5. Session C8, Food Science and Engineering, 2nd Mercosur Congress on Chemical Engineering/4th Mercosur Congress on Process Systems Engineering, *Enpromer 2005*, 14-18 August, Rio de Janeiro, Brazil.

9. Positions

- Jun. 98 – present – Assistant Researcher at Chemistry Dept. of University of Aveiro.
- Jan. 98 – Jun. 98 – Invited Assistant Professor (40%) at *Instituto Superior de Ciências da Nutrição e da Alimentação* (University of Oporto) being in charge of teaching Food Technology, having finished the contract to start his current job at University of Aveiro.
- Dez. 97 – Apr. 98 – Assistant Professor at *Instituto Superior de Estudos Interculturais e Transdisciplinares (I.S.E.I.T.), Instituto Piaget, Mirandela*.
- Fev. 98 – Apr. 98 – Head of Scientific and Pedagogic Council at *Instituto Superior de Estudos Interculturais e Transdisciplinares (I.S.E.I.T.), Instituto Piaget, Mirandela*.
- Apr. 97 - Jan. 98 – Head of *Instituto Superior de Estudos Interculturais e Transdisciplinares (I.S.E.I.T.), Instituto Piaget, Mirandela*.
- Sep. 97 – Apr. 98 – Member of the Scientific and Pedagogic Council of *Escola Superior de Educação Jean Piaget/Nordeste em Macedo de Cavaleiros*.
- Jul. 96 - Jun. 97 – Post-Doc. at *Universidade de Trás-os-Montes e Alto Douro, Dep. de Indústrias Alimentares*, under supervision of Prof. António Nazaré Pereira, carrying out a study of molecular characterization of *Monilia*, under the scope of the project FAIR 1 - CT95 - 0725.
- Mar. 96 - Nov. 97 – Assistente at *Escola Superior de Educação e Escola Superior de Enfermagem no Instituto Piaget em Macedo de Cavaleiros*.
- Jan. 96 – Dec. 96 – Assistente Convidado at College of Biotechnology, Portuguese Catholic University. ++
- Sep. 94 - Oct. 95 – Participation in the supervision of a PhD. student at College of Biotechnology, Portuguese Catholic University.
- Mar. 94 - Feb. 96 – Research work under the scope of the project: The Development of Time-Temperature Integrators (Product History Indicators) for the Quantification of Thermal Processes in Terms of Food Safety and Quality - AIR1-CT92-0746.

10. Teaching activity

- At University of Aveiro: Master level: Biocatalysts (since 2007-08); Food Technology (52 hours, 2006/07); New Food Preservation Technologies (28 hours, 2002/2003 and 2004/2005); Master: Food Chemistry and Quality, University of Aveiro; Chemical Changes in Processed Foods (13 hours, 1997/1998 and 1999/2000) and Food Additives (13 and 6 hours, respectively, in 1997/1998 and 1999/2000), both of the Master Course of Organic, Natural and Agro-Food Products Chemistry; BsC. level theoretical classes at University of Aveiro: Structure and Function of Macromolecules (since 2005-06); Chemistry of Life (52 hours, 2006/07); Food Biochemistry II (1998/1999, 1999/2000 and 2000/2001); Food Biochemistry I (1998/1999 and 2000/2001); Introduction to Biochemistry and Fundamentals of Biochemistry (1999/2000 and 2005/06).
- Laboratory class at University of Aveiro: Topics of Principles of Biochemistry, Organic Chemistry and Analyses of Foods, Chemistry Labs. Q416 and Q303, Chemistry I and Basic Chemistry, Introduction to Biochemistry and Biorganic Chemistry, all for several years.
- Food Technology (Jan. 98 – Jun. 98) at *Instituto Superior de Ciências da Nutrição e da Alimentação* (University of Oporto).
- Chemistry (Nov. 97 – Apr. 98) at *Instituto Superior de Estudos Interculturais e Transdisciplinares (I.S.E.I.T.), Instituto Piaget, Mirandela*.
- Nature and Environment Sciences (Feb. 96 - Apr. 98) at *Escola Superior de Educação and Biogenética at Escola Superior de Enfermagem Instituto. Piaget, Macedo de Cavaleiros*.
- Mathematics and Nature Sciences (Oct. 95 - Aug. 96 e Oct. 94 - Aug. 95), *no 2º Ciclo, no ensino recorrente (regime nocturno), nas Escolas Preparatórias de Valongo e Maia, respectively*.
- At College of Biotechnology (ESB): theoretical classes: Biology for 1 semester; Cellular Biology for 1 semester; Food Chemistry for 1 semester; laboratory classes: Biochemistry I for 7 semesters; Biochemistry II for 2 semesters; post-graduate courses: Physical, Chemical and Biochemical Aspects of the Interaction

Between Food and Packages (Nov. 95, 8 hours); Food Chemistry (Jan. 96, 5 hours); Food Composition and Quality (Jan. 96, 5 hours).

11. Research projects

As responsible researcher Organic Chemistry; Natural Products and Food Stuffs

Total funding acquired: €2.161.384,51.

- Projeto “FRESHMEAT_AP - Carne fresca com prazo de validade alargado e maior segurança microbiológica recorrendo à tecnologia de Altas Pressões (AP)”, envolvendo as empresas ICM - INDÚSTRIAS DE CARNES DO MINHO, S.A. e MATADOURO CENTRAL DE ENTRE DOURO E MINHO S.A., total funding of €901.027,99 and of €244.902,12 to U. of Aveiro, 01/01/2014-30/06/2015.
- Modernización e Innovación tecnológica con base TIC en sectores estratégicos y tradicionales, MITTIC, Jan 2014-July 2015, funded by Regional Government of Extremadura (participation as foreign member of the spanish team proponent of the project from Instituto Tecnológico Agroalimentario de Extremadura. INTAEX., Spain).
- Projeto em co-promoção com a empresa Primor, Prima, SA, no âmbito do Programa QREN/POFC, *Desenvolvimento de produtos de charcutaria inovadores com prazo de validade alargado e mais saudáveis recorrendo à tecnologia de Altas Pressões (AP)*, N.º 23130, SIGLA: PRIMOR_AP, com financiamento para a UA de € 274.741,84 (julho 2012-junho 2014).
- Plataforma Tecnológica Multidisciplinar de Alta Pressão, SAICT – Sistema de Apoio a Infraestruturas Científicas e Tecnológicas Unidade: 9.32.2 – Impacto & Consolidação em I&DT – Equipamento QOPNA, (N.º/Código Maiscentro: 2034/CENTRO-07-0962-FEDER-002005), com financiamento para a UA de € 1.260.332,19 (janeiro 2012-dezembro 2014).
- Project Mobilizador NOVELTEC – Desenvolvimento de Novas Tecnologias de Suporte à Criação de Produtos Inovadores”, 13846, financed by Programa QREN in the scope of the Pólo de Competitividade da Indústria Agro-Alimentar Portuguesa e da Associação Integralar. Funding - total: € 2.131.170,55, UA: € 378.908,36 (January 2011-June 2013), involving four Portuguese food industrial companies (Frulact, Pascoal e Filhos, Deroovo e Ernesto Morgado)
- *Aplicación de la tecnología de altas presiones hidrostáticas para la mejora de la calidad de especies pelágicas grasas: evaluación bioquímica*, financed by Secretaría Xeral de I+D, Xunta de Galicia, ref. 10TAL402001PR) and FEDER total funding, 116369,50, 2010-2013 (participation as foreign member of the spanish team proponent of the project from U. de Santiago de Compostela, Spain).
- *Nova tecnoloxía para un leite de alto valor nutritivo e sensorial co fin de reverter o descenso da súa inxesta na poboación de 0 a 18 anos*, total financing of 102 810€, by Junta da Galiza, programa INCITE, (2009-2011) (participation as foreign member of the spanish team proponent of the project from U. de Vigo, Spain).
- *Collaborative research on High Pressure Processing Applied to Foods*, Acção Integrada Luso-Espanholas (E – 132/10), aprovada em 2009, a executar em 2010 e 2011 (financiamento de 2500€, do Conselho de Reitores das Universidades Portuguesas, CRUP), Responsible Researcher at U. of Aveiro, involving the Spanish institutions, Instituto Tecnológico Agroalimentario (INTAEX), Crta Cáceres s/n, 06071 Badajoz, Universidade de Vigo, Campus de Ourense e Universidade Autónoma de Barcelona.

As participating researcher

- Project PTDC/CTM-MAT/2502/2012, Cork as an added value and sustainable to develop multifunctionals coatings (“A cortiça como um valor acrescentado e sustentável no desenvolvimento de revestimentos multifuncionais”), financed by FCT, coordinated by Prof. Mário Guerreiro Silva Ferreira, from the Dept. of Materials Eng. of University of Aveiro (UA), funding of 134.726,00 € (participation as non formal researcher in the part involving the use of the high pressure technology).
- Project QREN n.º 34169 “Development of new cellulosic materials” (NMC)” (R&D QREN project (co-promotion) in collaboration with SOPORCEL, financial support by ADI, 2013-2015) with total funding of 802.368,09 € (U. Aveiro funding: 137.541,99 €).
- Projecto QREN n.º 30203, Desenvolvimento de papéis tissue de nova geração (PAPTIS) with RENOVA company, with total funding of 437.946,92 € (U. Aveiro funding: 263.274,26 €), 01 04 2013-31 03 2015.
- NanoBioCats - Novos materiais poliméricos nanofibrosos para biocatálise e separação em simultâneo (Novel nanofibrous polymeric materials for biocatalysis and simultaneous separation), PTDC/CTM-POL/112289/2009, financed by FCT, as member of the University of Aveiro team (total funding: € 141.798,00; University of Aveiro funding: € 63240,00 (01 March 2011-Dec. 2013).

- WineSulfree – Establishment of the scientific bases for the development of new Technologies to substitute sulphur in wines, PTDC/AGR-ALI/101251/2008, financed by FCT, total of € 99.300,00, from 01/2010 to 31/2012.
- Valorization of brewery spent grains, financed by the program QUERN (total financing of 45 000€), Portugal, from 04/2009 a 12/2010.
- Sulphur reduction in wines, financed (total financing of 189.987,26 €) by iCentro (Portugal), from 05/2008 to 31/12/2008.
- “Técnicas importantes para a qualidade e evolução pós-colheita da «Ameixa d'Elvas» (DOP)”. Program AGRO, Project 220. Coordinating institution – Universidade de Évora, 2001-2004.
- Improving Methods and Protocols for the Preparation and Storage of Dried Lactic Acid and other Probiotic Starter Cultures – *Fundação para a Ciência e Tecnologia, Portugal*, College of Biotechnology, Jun. 2000-May 2002.
- How do Organic Solvents Can Affect Cardosin A and B Activity and Structure (The Use of Cardosins in New Strategies and New Tactics for Routine Peptide) – *Fundação para a Ciência e Tecnologia, Portugal*, University of Aveiro, Jan. 1998 – Dec. 2000.
- OLITEXT - Improvement of texture characteristics of some European olive fruit varieties suitable for table-olive purposes (FAIR CT97 3053).
- The Development of Time-Temperature Integrators (Product History Indicators) for the Quantification of Thermal Processes in Terms of Food Safety and Quality - AIR1-CT92-0746.

12. Contracts with industry

As responsible researcher at Organic Chemistry; Natural Products and Food Stuffs Research Unit (QOPNA)

Total funding: 92 206,00€.

- Projecto “OKARA VAL - OKARA (subproduto da extracção de “leite” de soja) - processos de conservação e Valorização”, liderado pela empresa Nutre – Industrias Alimentares, S.A. (NUTRE), que será objeto de uma candidatura na modalidade Projetos Individuais do SI I&DT do QREN correspondente ao aviso N° 17/SI/2011, a iniciar em setembro. Projecto Individual, apresentado pela empresa, sendo a UA sub-contratada no valor de 74 206,00€. Projeto recentemente aprovado, , com assinatura do contrato a ser realizada.

As participating researcher

- Prestação de serviços para Raiz, em colaboração com Dmitry Evtguin, “Produção de celulose nanofibrilada para aplicações papelarias” (21402,00€) Mar. 2012-Fev. 2013.
- Study of the evolution of endogenous yeasts and compararsion with exogenous yeasts in the fermentation of red wine and its effect in the wine volatile composition, financed by Dão Sul - Sociedade Vitivinícola, S.A., Portugal (total financing of 8.125 €), from 01/2005 to 12/2006.
- Study of the evolution of the green colour in sauces based in Pesto, financed by Fratelli Carli, Italy, (total financing of 15 000€), from 01/2002 to 12/2003.

13. Thesis

13.1. Ph.D.

13.1.1. Accomplished

1. Study of the influence of high hydrsostatic pressure on wine chemical and sensorial characteristics (2015), Mickael da Costa Santos, PhD. in Chemistry, Universidade de Aveiro, as co-supervisor (supervisor Manuel A. Coimbra and and co-supervisor Cláudia Nunes).
2. Development of infrared spectroscopy for assessing bacterial quality in foods (2015), Ana Catarina Fernandes Moreirinha, Ph.D. Thesis in Biology, University of Aveiro, Portugal, as co-supervisor (Supervisor Ivonne Delgadillo and co-supervisor Adelaide Almeida).
3. Natural Substances and High Pressure Processing to Preserve Sea Bass (2013), Bárbara Teixeira, PhD. in Chemistry, Universidade de Aveiro, in co-supervision with Maria Leonor Nunes from IPMA.
4. Effect of Processing on the Physical-Chemical Characteristics of Ameixa D’Elvas Plum - Alterations on Polysaccharides of the Cell Walls, Enzymes, Aroma and Texture (2008), Cláudia Nunes, PhD. Thesis in Biochemistry, University of Aveiro, Portugal, as co-supervisor.

5. Effect of pressure and temperature treatments on pectin methylesterase activity and stability and texture of bell pepper (*Capsicum annuum*) fruit (2007), Sónia Castro, Ph.D. Thesis in Biochemistry, University of Aveiro, Portugal.

13.1.2. Under way

Undergoing

1. Mauro Diogo Batista dos Santos, to start in september, as co-supervisor with Ivonne Delgadillo as supervisor.
2. Liliana Gonçalves Fidalgo, Evaluation of subzero storage without freezing under pressure as a novel preservation process to extend shelf-life of fresh fish, as supervisor with Ivonne Delgadillo as co-supervisor.
3. Ana Rita Santos Inácio, Evaluation of high-pressure as a non-thermal pasteurisation technology to render Serra cheese manufactured from raw ewe milk microbiologically safe, as co-supervisor with Ana Maria Pereira Gomes, Universidade Católica Portuguesa as supervisor.
4. Luana Fernandes, Effect of high pressure and osmotic dehydration treatments on the quality and safety of edible flowers, as co-supervisor with Elsa Cristina Dantas Ramalhosa, Instituto Politécnico de Bragança as supervisor and Susana Isabel Pereira Casal, REQUIMTE - Faculdade de Farmácia da Universidade do Porto, as co-supervisor.
5. Maria João Pinho Mota, Improved microbial fermentation of glycerol for production of (new) value-added products under high pressure, as supervisor with Ivonne Delgadillo as co-supervisor.
6. Rita Pinheiro Lopes, Yogurt production under high pressure for possible improvement of the process and creation of a novel, sensorial unique and higher functional activity type of yogurt, as supervisor with Ana Maria Pereira Gomes, Universidade Católica Portuguesa as co-supervisor.
7. Hana Scepankova, Use of high pressure to develop a non-thermal pasteurized honey with unique and functional quality characteristics (2013), Ph.D. Thesis in Chemistry, University of Aveiro, Portugal, as co-supervisor (main supervisor).
8. Ana Margarida Martins Salgueiro (2012), Production of tissue papers with new and improved properties, Ph.D. Thesis in Chemical Engineering, (Bolsa de Doutoramento em empresa (Renova), University of Aveiro, Portugal, as co-supervisor.
9. Inês Almeida, Evaluation of the effect of High Pressure Processing on foodborne microorganisms using Microbial Volatile Organic Compounds as a fast screening method (2011), Ph.D. Thesis in Biochemistry, University of Aveiro, Portugal, as co-supervisor.

13.1.3. Master

13.1.3.1. Concluded

[Bologna system \(63 concluded\)](#), details in the Annex

[Previous to Bologna \(3 concluded\)](#), details in the Annex

13.1.3.2. Under way

6 under way

13.2. Post-doc supervisions

To be started in September 2014.

1. Bárbara Patrícia Boucinha Teixeira, Natural substances and high pressure processing to preserve sea bass, co-supervisor, with Rogério da Silva Oliveira Mendes, Instituto Português do Mar e da Atmosfera, I.P. as supervisor.
2. Elisabete Maria da Cruz Alexandre, supervisor, with Maria Manuela Estevez Pintado; Escola Superior de Biotecnologia, U. Católica Portuguesa and Maria de Fátima Pereira Duarte, CEBAL - Centro de Biotecnologia Agrícola e Agro-Alimentar do Alentejo, as supervisors.

Undergoing

3. Fátima Miller, *Gaseous ozone as a potential alternative disinfection method for modified atmosphere packaging fresh-cut produce with high quality and safety standards*, 09/2009-....., co-supervision with Teresa Brandão from College of Biotechnology, Porto.
4. Sónia Marília de Almeida e Castro, *Effect of High Pressure Treatments on the Quality, and Microbiological Safety of Traditional Fermented Meat Products*, 04/2012-....., co-supervision with Paula Teixeira from College of Biotechnology, Porto.
5. Ana Reis, *Use of High pressure to new developments of cellulosic fibers*, January 2014-June 2015, co-supervisão com Dmitry Evtgiuin.

Previous

1. Isabel Ávila, *Effect of high pressure on the sensibility of pectins to hydrolysis by pectinolytic enzymes*, desde 03/2004-072005.
2. Fátima Machado, *Activity, Stability and Thermal Inactivation Mechanisms of Horseradish Peroxidase in Mixtures of Phosphate Buffer and Water-Miscible Organic Solvents and in Ionic Liquids*, 01/2000-06/2005.

13.3. Thesis jury member

13.3.1. PhD. Thesis

9 in total, details in the Annex

13.3.2. Master Thesis

Bologna system as arguent: 7 in total, details in the Annex

13.3.3. Master Thesis

Bologna system as jury president: 21 in total, details in the Annex

14. Other activities

Of Academic/Scientific nature

- Since Feb 2014, Coordinator of the High Pressure Multidisciplinary Technological Platform of University of Aveiro.
- Coordenador da Plataforma Tecnológica Multidisciplinar de Alta Pressão da Universidade de Aveiro (UA).
- Member of the Evaluation Panel Applications to PhD and postdoctoral scholarships in Veterinary Sciences and Food Technology, in the call of Individual Fellowships by Fundação para a Ciência e Tecnologia (FCT) in 2013 in December 2013.
- 13 January 2012 to, suplent member of the jury to evaluate the applications of students with more than 23 years to enter a university degree in the chemistry dept.
- Since Nov. 2012 one of the One of the 2 Vice-Coordinators of the Agro-Food Platform of University of Aveiro (UA).
- Evaluation of 6 research project proposals reevaluation requests in October 2001, within the scope of the Program QREN, SISTEMA DE INCENTIVOS À INVESTIGAÇÃO E DESENVOLVIMENTO TECNOLÓGICO (SI I&DT), aviso Nº 06/SI/2010 (PROJECTOS DE I&DT EMPRESAS INDIVIDUAIS).
- Evaluation of 8 research project proposals in April 2001, within the scope of the Program QREN, SISTEMA DE INCENTIVOS À INVESTIGAÇÃO E DESENVOLVIMENTO TECNOLÓGICO (SI I&DT), aviso Nº 06/SI/2010 (PROJECTOS DE I&DT EMPRESAS INDIVIDUAIS).
- Since September 22th, 2010 member elected of the “Conselho de Departamento de Química” by the body of Researchers.
- Since April 2008 member of the scientific committee of the Ms.C. degree of Biotechnology (“primeiro vogal”).
- Since April 2008, Director of the Bs.C. degree of Biotechnology.
- Evaluation of 9 research project proposals in the scope of the Portuguese QREN Programme (*Sistema de Incentivos ao I&DT*) of IAPMEI/Adi in Abril de 2008.
- Participation in the evaluation panel to evaluate 12 research project proposals for the Seventh Frame Work Programme of the European Commission, *Food, Agriculture and Fisheries and Biotechnology*, Activity 2.2:

Fork to farm: Food (including seafood), health and well being April de 2008 (1 week in Portugal and 1 week in Brussels).

- From April 2006 to April 2009, vice-director of the degree of Biotechnology.
- From January 2004 to April 2006, vice-director of the degree of Food Chemistry and Biochemistry.
- Member of the Electing Commission to elect the Senate Members of UA in 2004 and 2006.
- Invited to participate in the Seminar *Novas Tecnologias em Segurança Alimentar*, College of Biotechnology, 30 March, 2001.
- Member of the Senate of University of Aveiro since Jul. 99 to 2007.
- Member of the Assembly of University of Aveiro since Jan. 02 to 2007.
- Participation in the evaluation panel to evaluate research projects for the Fifth Frame Work Programme – *Life Sciences, Quality of Life, Key Action 1*, Brussels, Dec 99.
- Member of the Jury responsible to hire an Assistant Professor for the area of Food Technology at *Instituto Superior de Ciências da Nutrição e da Alimentação* (University of Oporto) in 1998.

Of Civic nature

- 06 October 2011 to July 2012, President of the General Assembly of Parenthood Association of school *Escola Secundária Homem Cristo de Aveiro*.
- February 2011-July 2012, member of the Services Evaluation Group of school *Escola Secundária Homem Cristo de Aveiro*.
- September 2010- 06 October 2011, Secretary of the Directorate of Parenthood Association of school *Escola Secundária Homem Cristo de Aveiro* and in that quality of the two parenthood representatives in *Conselho Pedagógico*.
- August 2010-february 2011, vice-president of the Directorate of Centro de Infância Arte e Qualidade (CIAQ), kindergarden of Universidade de Aveiro, by substitution.
- Co-organisation of *Primeira Semana na ESB*, 1995/96 to promote the integration of the first year students.

15. Other informations Stays abroad

- One month stay at *Oregon State University, Food Processing Engineering Group, USA*, in July 2006, with funding from Luso-American Foundation (FLAD).
- Two weeks at Center for Food Science and Technology, Faculty of Agricultural Sciences, Catholic University of Leuven, Belgium, in Jan. 2003, with funding from Calouste Gulbenkian Foundation.
- Two periods of 6 months at Unit of Food Preservation, Center for Food Science and Technology, Faculty of Agricultural Sciences, Catholic University of Leuven, Belgium, having as supervisor Prof. Marc Hendrickx (awarded in 1995 with the Samuel Cate Prescott Award for Research from Institute of Food Technologists – IFT, USA).

15.2. Language knowledge

- Excellent, good and elemental knowledge of English (test TOEIC – 905/990), French and Dutch, respectively.

15.3. Main short courses attended

- Curso de Empreendedorismo de Base Tecnológica (CEBIT 2008), jointly organized by the Universities of Aveiro, Coimbra e Beira Interior (3 Hx12 sessios), with elaboration of a business plan to create a technology-based company (BetterFoods).
- *Estratégia Industrial do Sector Agro-Alimentar* (17-19 Oct. 1989); *Modelos de Apoio à Gestão das Indústrias Agro-Alimentares* (23-24 Oct. 1989); *Fabrico de Queijo: Aspectos Químicos e Microbiológicos* (18-21 Dec. 1989); *Introdução à Microinformática - Ambiente Macintosh*; Better Process Control School, supervised and approved by Food and Drug Administration (FDA), USA; *Estatística e Análise de Dados*; Vacuum Impregnation Feb. 2001, all at College of Biotechnology.

16. Participation in Scientific Societies

Currently

- *Institute of Food Technologists* (IFT), USA
- *Sociedade Portuguesa de Química*.
- *Sociedade Portuguesa de Bioquímica*.
- *Sociedade Portuguesa de Biotecnologia*.
- European High Pressure Research Group.

- *Associação Nacional de Bioquímicos (ANBIOQ)*

Formely

- *International Working Group on Plant Peroxidases*, Switzerland.
- *Plant Protein Club (PPC)*, UK.
- *International Union of Food Science and Technology (IUFoST)*, Canada.