



Curriculum vitae

GRAZIELLE NÁTHIA NEVES – July 2021

Postdoctoral Researcher at PROCEREALtech Research Group
Department of Agriculture and Forestry Engineering, Food
Technology, College of Agricultural and Forestry Engineering,
University of Valladolid, 34004 - Spain

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Brazilian, 32 years old

ResearchGate: https://www.researchgate.net/profile/Grazielle-Nathia-Neves?ev=hdr_xprf

EDUCATION & TRAINING

DOCTORAL IN FOOD ENGINEERING | University of Campinas, Brazil

Graduation March 2019

Major specialization: Pressurized Liquid Extraction | Supercritical Fluid Extraction | HPLC analysis | GC-FID analysis

MASTER IN FOOD ENGINEERING | University of Campinas, Brazil

Graduation February 2016

Major specialization: Biogas production | Anaerobic digestion | Green processes | GC-FID analysis

BACHELOR IN FOOD ENGINEERING | University Federal of Lavras (UFLA), Brazil

Graduation January 2014

Major specialization: Biomass utilization | Coffee Processing Residues | Green processes

PROFESSIONAL EXPERIENCE

Postdoctoral researcher | Department of Chemical Engineering and Environmental Technology, University of Valladolid

Financed by Junta de Castilla y León and Fondo Europeo de Desarrollo Regional (FEDER)

June 2019 – April 2021, Valladolid, Spain

Project title: Valorization of sunflower by-products

Practical experience and theoretical background of different extraction methods, with specialization in:

- Supercritical water hydrolysis
- Subcritical water hydrolysis
- Microwave-assisted extraction
- Extracts characterization by chromatographic methods (HPLC-DAD, HPLC-IR, GC-FID)
- Spectroscopic methods (FTIR, TGA and DTG)

PHD STUDENT | Department of Food Engineering, University of Campinas
March 2016 – March 2019, Campinas-Brazil

Project title: The use of clean technologies to obtain bioactive compounds from unripe genipap fruit (*Genipa americana* L.)

Practical experience and theoretical background of different extraction methods, with specialization in:

- Low-pressure solvent extraction, Supercritical fluid extraction, Pressurized liquid extraction and Process intensification
- Extracts characterization by chromatographic methods (HPLC-DAD, GC-FID)

ASSISTANT LECTURER | Department of Food Engineering, University of Campinas
August 2018 – January 2019, Campinas-Brazil

Subjects: *Thermodynamic* (BSc.)

Experience in pedagogical planning, practical and theoretical teaching

ASSISTANT LECTURER | Department of Food Engineering, University of Campinas
August 2016 – January 2017, Campinas-Brazil

Subjects: *Unit Operations* (BSc.)

Experience in pedagogical planning, practical and theoretical teaching

ASSISTANT LECTURER | Department of Food Engineering, University of Campinas
August 2014 – August 2015, Campinas-Brazil

Subjects: *Wastewater treatment* (BSc.)

Experience in pedagogical planning, practical and theoretical teaching

MASTERS RESEARCH ASSISTANT | Department of Food Engineering, University of Campinas
February 2014 – February 2016, Campinas-Brazil

Project title: Hydrogen and methane production via anaerobic co-digestion in two stages reactors from food waste and sludge treatment of vinasse.

- Experience in biogas production from anaerobic digestion process
- Experience in different physiochemical analysis of sludge
- Experience in CG analysis

INTERN | JDE Coffee - Jacobs Douwe Egberts
July 2013 – February 2014, Jundiaí SP

Project title: Automation of the system of capturing bark of coffee roasters

- Experience with the roasting process of coffee
- Experience in dealing with suppliers

SCIENTIFIC INITIATION | Laboratory Central for Food Analysis-University Federal of Lavras
March 2009 – February 2014, Lavras-Brazil

Project title: Development of fermented milk from residues and byproducts of coffee processing

- Experience in design of experiments for process optimization (Statistica®)
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- Experience in physicochemical analyses of fermentation products
 - Chemical characterization of wastes

PUBLICATIONS

ARTICLES:

NÁTHIA-NEVES, GRAZIELLE; SANTANA, ÁDINA L. ; VIGANÓ, JULIANE ; MARTÍNEZ, JULIAN ; MEIRELES, MARIA ANGELA A. . Ultrasound-Assisted Extraction of Semi-Defatted Unripe Genipap (*Genipa americana* L.): Selective Conditions for the Recovery of Natural Colorants. PROCESSES, v. 9, p. 1435, 2021.

RODRIGUES, ALEXSANDRA PEREIRA ; **NÁTHIA-NEVES, GRAZIELLE** ; PEREIRA, GUSTAVO ARAUJO ; MASSARIOLI, ADNA PRADO ; MEIRELES, MARIA ÂNGELA DE ALMEIDA ; DE ALENCAR, SEVERINO MATIAS ; PASTORE, GLAUCIA MARIA . Obtaining high-quality oil from monguba (*Pachira aquatica* Aubl.) seeds by using supercritical CO₂ process. JOURNAL OF SUPERCRITICAL FLUIDS, v. 171, p. 105192, 2021.

KLEIN, ELISSANDRO JAIR ; CARVALHO, PEDRO IVO NUNES ; **NÁTHIA-NEVES, GRAZIELLE** ; VARDANEGA, RENATA ; MEIRELES, M. ANGELA A. ; DA SILVA, EDSON ANTÔNIO ; VIEIRA, MELISSA GURGEL ADEODATO . Techno-economical optimization of uvaia (*Eugenia pyriformis*) extraction using supercritical fluid technology. JOURNAL OF SUPERCRITICAL FLUIDS, v. 174, p. 105239, 2021.

SOUZA, FLORISVALDO GAMA ; **NÁTHIA-NEVES, GRAZIELLE** ; DE ARAÚJO, FÁBIO FERNANDES ; DIAS AUDIBERT, FLAVIA LUÍSA ; DELAFIORI, JEANY ; NERI-NUMA, IRAMAIA ANGÉLICA ; CATHARINO, RODRIGO RAMOS ; DE ALENCAR, SEVERINO MATIAS ; DE ALMEIDA MEIRELES, MARIA ANGELA ; PASTORE, GLAUCIA MARIA . Evaluation of antioxidant capacity, fatty acid profile, and bioactive compounds from buritirana (*Mauritiella armata* Mart.) oil: A little-explored native Brazilian fruit. FOOD RESEARCH INTERNATIONAL, v. 142, p. 110260, 2021.

NÁTHIA-NEVES, GRAZIELLE; ALONSO, ESTHER. Valorization of sunflower by-product using microwave-assisted extraction to obtain a rich protein flour: Recovery of chlorogenic acid, phenolic content and antioxidant capacity. FOOD AND BIOPRODUCTS PROCESSING. v. 125, p. 57-67, 2021.

GOMES, ANDRESA ; COSTA, ANA LETÍCIA RODRIGUES ; CARDOSO, DAYANE DIAS ; **NÁTHIA-NEVES, GRAZIELLE** ; MEIRELES, M. ANGELA A. ; CUNHA, ROSIANE LOPES. Interactions of β -carotene with WPI/Tween 80 mixture and oil phase: Effect on the behavior of O/W emulsions during in vitro digestion. FOOD CHEMISTRY, v. 341, p. 128155, 2021.

NÁTHIA-NEVES, GRAZIELLE; VARDANEGA, RENATA ; HATAMI, TAHMASB ; MEIRELES, M. ANGELA A. . Process integration for recovering high added-value products from *Genipa americana* L.: Process optimization and economic evaluation. JOURNAL OF SUPERCRITICAL FLUIDS, v. 164, p. 104897, 2020.

NÁTHIA-NEVES, GRAZIELLE; VARDANEGA, RENATA ; MARTINEZ URANGO, ADELA CRISTINA ; MEIRELES, M. ANGELA A. . Supercritical CO₂ extraction of α -bisabolol from different parts of candeia wood (*Eremanthus erythropappus*). JOURNAL OF SUPERCRITICAL FLUIDS, v. 166, p. 105026, 2020.

VIGANÓ, JULIANE ; MEIRELES, AURELIANO A.D. ; **NÁTHIA-NEVES, GRAZIELLE** ; BASEGGIO, ANDRESSA M. ; CUNHA, ROSIANE L. ; MARÓSTICA JUNIOR, MÁRIO R. ; MEIRELES, M. ANGELA A. ; GURIKOV, PAVEL ; SMIRNOVA, IRINA ; MARTÍNEZ, JULIAN . Impregnation of passion fruit bagasse extract in alginate aerogel microparticles. INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, v. 155, p. 1060-1068, 2020.

VIGANÓ, JULIANE ; DE PAULA ASSIS, BRUNO FELIPE ; **NÁTHIA-NEVES, GRAZIELLE** ; DOS SANTOS, PHILIPPE ; MEIRELES, M. ANGELA A. ; VEGGI, PRISCILLA CARVALHO ; MARTÍNEZ, JULIAN . Extraction of bioactive compounds from defatted passion fruit bagasse (*Passiflora edulis* sp.) applying pressurized liquids assisted by ultrasound. ULTRASONICS SONOCHEMISTRY, v. 64, p. 104999, 2020.

NÁTHIA-NEVES, GRAZIELLE; VARDANEGA, RENATA ; MEIRELES, M. ANGELA A. . Extraction of natural blue colorant from *Genipa americana* L. using green technologies: Techno-economic evaluation. *FOOD AND BIOPRODUCTS PROCESSING*, v. 114, p. 132-143, 2019.

KLEIN, ELISSANDRO JAIR ; **NÁTHIA-NEVES, GRAZIELLE** ; VARDANEGA, RENATA ; MEIRELES, M. ANGELA A. ; DA SILVA, EDSON ANTÔNIO ; VIEIRA, MELISSA GURGEL ADEODATO . Supercritical CO₂ extraction of α -/ β -amyrin from uvaia (*Eugenia pyriformis* Cambess.): Effects of pressure and co-solvent addition. *JOURNAL OF SUPERCRITICAL FLUIDS*, v. 153, p. 104595, 2019.

NÁTHIA-NEVES, GRAZIELLE; NOGUEIRA, GISLAINE CHYSTINA ; VARDANEGA, RENATA ; MEIRELES, MARIA ANGELA DE ALMEIDA . Identification and quantification of genipin and geniposide from *Genipa americana* L. by HPLC-DAD using a fused-core column. *FOOD SCIENCE AND TECHNOLOGY*, v. 38, p. 116-122, 2018.

NÁTHIA-NEVES, GRAZIELLE; MEIRELES, M. A. A. . Genipap: A New Perspective on Natural Colorants for the Food Industry. *FOOD AND PUBLIC HEALTH*, v. 8, p. 21-33, 2018.

NÁTHIA-NEVES, G; NEVES, T. A. ; BERNI, M. ; DRAGONE, G. ; MUSSATTO, S ; FORSTER-CARNEIRO, T . Start-up phase of a two-stage anaerobic co-digestion process: hydrogen and methane production from food waste and vinasse from ethanol industry. *BIOFUEL RESEARCH JOURNAL*, v. 5, p. 813-820, 2018.

NÁTHIA-NEVES, G; BERNI, M. ; DRAGONE, G. ; MUSSATTO, S ; FORSTER-CARNEIRO, T . Anaerobic digestion process: technological aspects and recent developments. *International Journal of Environmental Science and Technology*, p. 2033-2046, 2018.

PRADO, JULIANA M. ; VEGGI, PRISCILLA C. ; **NÁTHIA-NEVES, GRAZIELLE** ; MEIRELES, M. ANGELA A. . Extraction methods for obtaining natural blue colorants. *Current Analytical Chemistry*, v. 14, p. 1-28, 2018.

NÁTHIA-NEVES, GRAZIELLE; TARONE, ADRIANA GADIOLI ; TOSI, MILENA MARTELLI ; JUNIOR, MARIO ROBERTO MAROSTICA ; MEIRELES, M. ANGELA A. . Extraction of bioactive compounds from genipap (*Genipa americana* L.) by pressurized ethanol: Iridoids, phenolic content and antioxidant activity. *FOOD RESEARCH INTERNATIONAL*, v. 102, p. 595-604, 2017.

BERNI, MAURO ; DORILEO, IVO ; **NATHIA, GRAZIELLE** ; Forster-Carneiro, Tânia ; LACHOS, DANIEL ; SANTOS, BRENO G. M. . Anaerobic Digestion and Biogas Production: Combine Effluent Treatment with Energy Generation in UASB Reactor as Biorefinery Annex. *International Journal of Chemical Engineering*, v. 2014, p. 1-8, 2014.

BOOK CHAPTERS:

VARDANEGA, RENATA ; **NÁTHIA-NEVES, GRAZIELLE** ; Veggi, Priscila C. ; MEIRELES, M. ANGELA A. . Supercritical fluid processing and extraction of food. *Green Food Processing Techniques*. 1ed.: Elsevier, 2019, v. , p. 57-86.

SILVA, ERIC KEVEN ; ZABOT, GIOVANI L. ; **NÁTHIA-NEVES, GRAZIELLE** ; NOGUEIRA, GISLAINE C. ; MEIRELES, M. ANGELA. A. . Process Engineering Applying Supercritical Technology for Obtaining Functional and Therapeutic Products. *Advances in Biotechnology for Food Industry*. 1ed.: Elsevier, 2017, v. 14, p. 327-358.

AWARDS RECEIVED AND PROJECTS

POSTDOCTORAL POSITION (2021)

Financed by Junta de Castilla y León and Fondo Europeo de Desarrollo Regional (FEDER).

Project: Treatment of new grains of high nutritional value with microwave radiation. Molecular bases of the techno-functional changes induced for the improvement of gluten-free products (TechG-Free). Reference: VA195P20, Universidad de Valladolid (Spain).

POSTDOCTORAL POSITION (2019-2020)

Financed by Junta de Castilla y León and Fondo Europeo de Desarrollo Regional (FEDER).

Project: Valorization of sunflower products (SUNFLOVAL), Reference: VA277P18, Universidad de Valladolid (Spain).

SCHOLARSHIP FOR DOCTORAL (2016-2019)

Coordination for the Improvement of Higher Education Personnel CAPES-Ministry of Education, Brazil.

Project: The use of clean technologies to obtain bioactive compounds from unripe genipap fruit (*Genipa americana* L.). Financial support: R\$ 100,0000

SCHOLARSHIP FOR MASTER (2014-2016)

National Council for Scientific and Technological Development CNPq-Ministry of Education, Brazil.

Project: Hydrogen and methane production via anaerobic co-digestion in two stages reactors from food waste and sludge treatment of vinasse. Financial support: R\$ 50,0000

INSTITUTIONAL SCHOLARSHIP PROGRAM FOR SCIENTIFIC INITIATION (2009-2014)

National Council for Scientific and Technological Development CNPq-Ministry of Education, Brazil.

Project: Alkaline pretreatment of coffee pulp for use in bioprocesses.
