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Nationality Brazilian
Date of birth January 17th 1975
Gender Female

Education and training

Location and dates

- 1) Genoa, Italy and Sao Paulo, Brazil. From February 2008 to February 2012.
- 2) Sao Paulo, Brazil. From March 2005 to March 2007.
- 3) Curitiba, Brazil. From January 1999 to December 2002.

Title of qualification awarded

- 1) PhD in Chemical and Process Engineering and in Biochemical-Pharmaceutical Technology (PhD in co-tutele).
- 2) Master in Drugs and Medicine
- 3) Bachelor's degree in Biochemical-Pharmacy

Principal subjects/occupational skills covered

- 1) Food Technology, food microbiology, chemical analysis of foods, rheology.
- 2) Pharmacognosy, phytochemistry, plant anatomy, physiology and pharmacology of the blood coagulation and screening of plant extracts for leishmaniasis treatment.
- 3) Pharmaceutical chemistry, clinical biochemical analysis, pharmacognosy, pharmaceutical technology, food technology.

Name of Institute

- 1) Università degli Studi di Genova, Department of Chemical Engineering and Universidade de Sao Paulo, Department of Biochemical-Pharmaceutical Technology.
- 2) Universidade de Sao Paulo.
- 3) Universidade Federal do Parana.

Work experience

Location and dates

- 1) Montpellier, France, October 2012- August 2013.
- 2) Linhares, Brazil, 2007.
- 3) Sao Paulo, Brazil, 2004.
- 4) Curitiba, Brazil, 2002 – 2003.

Occupation or position held

- 1) Post-doctoral fellowship
- 2) Professor of Pharmacognosy, Phytochemistry, Botany and Bromatology
- 3) Responsable Pharmacist
- 4) Responsable Pharmacist

Main activities and responsibilities

- 1) Writing and developing a project focussed on the formulation of fermented probiotic functional foods at low cost for school children in Brazil.
- 2) Teaching the theoretical and practical concepts of the disciplines, supervision of experimental researches, elaboration of texts for the activities in laboratory and tests for evaluation of the proper knowledge acquired, adaptation of the content of the disciplines to the recommendations of the

CURRICULUM VITAE
Scientist in Food Technology and Biodiversity

- Brazilian Education Ministry. 30 hours/week.
- 3) Pharmaceutical care in public pharmacy, supervising the technical staff (12) in the selling of medicines, adaptation of the standard operational procedures to the recommendations of the Brazilian Health Ministry. 44 hours/week.
 - 4) Pharmaceutical care in public pharmacy, training of the technical staff (5) in the selling of “over the counter” medicines. 36 hours/week.

- Name of employer
- 1) Institut de Recherche pour le Développement (IRD) – Department Nutrition Alimentation
 - 2) Pitagoras University (UniLinhares)
 - 3) Drogasil SA
 - 4) Drogamed SA

Languages

Mother tongue(s) Portuguese

Other language(s)

<i>European level</i> (*)	Understanding		Speaking		Writing
	Listening	Reading	Spoken interaction	Spoken production	
English	C1	C1	C1	C1	B2
Italian	C1	C1	C1	C1	B2
French	C1	C1	B2	B2	B1

(*) *Common European Framework of Reference for Languages*
<http://europass.cedefop.europa.eu/en/resources/european-language-levels-cefr>

Academic Record Frequent subjects in publications: Probiotics; lactic acid fermentation; use of plants and fruits native to Brazil; use of fruit by-products in food formulation; biodynamic (organic) agriculture.

- 1) ESPÍRITO SANTO, A. P., LAGAZZO, A., SOUSA, A.L.O.P., PEREGO, P., CONVERTI, A., OLIVEIRA, MARICÉ N. Rheology, spontaneous whey separation, microstructure and sensorial characteristics of probiotic yoghurts enriched with passion fruit fiber. *Food Research International*, 50, 224–231, 2013.
- 2) ESPÍRITO SANTO, A. P., CARTOLANO, N. S., SILVA, T. F., SOARES, F. A.S.M., GIOIELLI, L. A. PEREGO, P., CONVERTI, A., OLIVEIRA, M. N. Fibers from fruit by-products enhance probiotic viability and fatty acids profile and increase CLA content in yoghurts. *International Journal of Food Microbiology*, 154, 135-144, 2012.
- 3) ESPÍRITO SANTO, A. P., PEREGO, P., CONVERTI, A., OLIVEIRA, M. N. Influence of milk type and addition of passion fruit peel powder on fermentation kinetics, texture profile and bacterial viability in probiotic yoghurts. *LWT- Food Science and Technology*, 47, 393-399, 2012.
- 4) ESPÍRITO SANTO, A. P., PEREGO, P., CONVERTI, A., OLIVEIRA, M. N. Influence of food matrices on probiotic viability – a review focusing on the fruit bases. *Trends in Food Science and Technology*, 22, 377-385, 2011.
- 5) ESPÍRITO SANTO, A. P., SILVA, ROBERTA C., SOARES, FABIANA A.S.M., ANJOS, DOUGLAS, GIOIELLI, LUIZ A., OLIVEIRA, M. N. Açai pulp addition improves fatty acid profile and probiotic viability in yoghurt. *International Dairy Journal*, 20, 415-422, 2010.
- 6) FLORENCE, A. C. R., SILVA, R. C., ESPÍRITO SANTO, A. P., GIOIELLI, L. A., TAMIME, A. Y., OLIVEIRA, M.N. Increased CLA content in organic milk fermented by bifidobacteria or yoghurt cultures. *Dairy Science & Technology*, 89, 541-553, 2009.
- 7) ESPÍRITO SANTO, A. P., SANO MARTINS, I. S., TOMY, S.C., FERRO, V.O. Anticoagulant in vitro effect of hidrotethanolic extract of edible leaves and flowers of *Tropaeolum majus* L. (Tropaeolaceae) on human plasma. *Acta Farmaceutica Bonaerense (Latin American Journal of Pharmacy)*, 26, 732 - 736, 2007.
- 8) STERTZ, S.C., ESPÍRITO SANTO, A.P., BONA, C., FREITAS, R.J.S. Comparative morphological analysis of cherry tomato fruit from three cropping systems. *Scientia Agricola*, 62, 296 - 298, 2005.

Presentations as invited speaker

- 1) ESPIRITO SANTO, A.P., CARTOLANO, N. S., SILVA, T. F., SOARES, F.A.S.M, GIOIELLI, L. A., CONVERTI, A., OLIVEIRA, M. N. Utilization of apple, banana and passion fruit processing byproducts in the development of probiotic yogurts: texture, probiotic counts and fatty acids profile evaluation. In: IDF Symposium on Science and Technology on Fermented Milk. TrØmso, Norway, June, 2010.
- 2) ESPIRITO SANTO, A.P., LAGAZZO, A., PEREGO, P., CONVERTI, A., OLIVEIRA, M.N. Rheology, microstructure and sensorial analysis of probiotic yoghurts with fiber from passion fruit by-product. In: FFF Probiotics 2012, International Symposium on Probiotics, Prebiotics and Health. Accepted to be orally presented in Turku, Finland, June 11th, 2012.

Participation in open calls for proposals as contributor or leader

Participation as contributor in the Proposal to the *Food, Agriculture and Fisheries, and Biotechnology Calls (FP7-KBBE-2011-5-SME)*: COMBINED EFFORTS TO REDUCE POST-HARVEST LOSSES AND TO VALORISE PRODUCTION SCRAPS OF APPLES (*Malus communis*) AND PASSION FRUITS (*Passiflora edulis*) CULTIVATED IN BRAZIL AND ARGENTINE, INCREASING FOOD SECURITY. Team from the University of Genoa, Laboratory of Biotechnology headed by Profs. Patrizia Perego and Attilio Converti.

Graduate teaching as lecturer or training coordinator

- 1) Co-supervisor in the laboratory training activities of the Disciplines “Industrial Microbiology & Chemistry and Biotechnology of Fermentations” to the students of the Graduation Program in “Biotechnology” and “Industrial and Environmental Biotechnologies” to the students of the Graduation Program in “Chemical Engineering”. 2010-2011.
- 2) Co-supervisor in the development of an International Master project (based on Université Paris-Sud in partnership with University of Genoa, Italy). 2011.
- 3) Teaching as lecturer in the discipline “Food Industry Process and Plants” of the graduation in Chemical Engineering, with a lecture about “Lactic acid bacteria and their use in the food industry”. 2011.

Patent

Patent Protocol number: 018110005573. National Institute of the Industrial Property, São Paulo, Brazil. February, 16th 2011. Authors: ESPÍRITO SANTO, A. P., OLIVEIRA, M. N. “Processo de fabricação de um produto lácteo probiótico fermentado e seus usos” (Process for manufacturing a probiotic fermented milk product and its uses).

Other experience and skills relevant to the application

Participation as first author or co-author in the presentation of more than 20 posters in scientific events, 5 of them in International events.

- 1) ESPÍRITO SANTO, A.P., PEREGO, P., CONVERTI, A., OLIVEIRA, M. N. Adding passion fruit fiber prior the fermentation of milk – the influence on fermentation time, bacteria counts and texture of skim and plain probiotic yoghurts. In: EFFoST (European Federation of Food Science and Technology) Annual Meeting, Berlin, Germany. November 9-11, 2011.
- 2) ESPÍRITO SANTO, A.P., SILVA, R. C., SOARES, F.A.S.M, SILVA, D. A., GIOIELLI, L. A., OLIVEIRA, M. N. Acidification and fatty acids profile of yoghurt containing açai pulp and different probiotic cultures In: IDF - World Dairy Summit, Berlin, September 2009.
- 3) FLORENCE, A. C. R., SILVA, R. C., SACCARO, D. M., ESPÍRITO SANTO, A.P., PILLEGGI, A. L. O. P. S., GIOIELLI, L. A., OLIVEIRA, M. N. Composition of organic and conventional probiotic fermented milk In: I International Symposium on Prebiotics and Probiotics in Lactic Food, Campinas, Brazil, 2008.
- 4) FLORENCE, A. C. R., SILVA, R. C., ESPÍRITO SANTO, A.P., SACCARO, D. M., GIOIELLI, L. A., COLLI, C., OLIVEIRA, M. N. Mineral elements and conjugated linoleic acid in organically or conventionally probiotic fermented milk In: IDF/INRA 1st International Symposium on Minerals & Dairy, Saint-Malo, France, 2008.
- 5) ESPÍRITO SANTO, A.P., FERRO, V.O., SANO_MARTINS, I. S. *In vitro* anti-clotting activity of flavonoids from edible leaves of *Tropaeolum majus* L. (Tropaeolaceae) on human plasma. In: 7th Latin American Symposium on Food Science, Campinas, Brazil, 2007.