

## Overview

**1. Personal data**

**Full Name**  
Ana Cristina Oliveira Lopes Figueira

**Name under which you publish**

**Fiscal ID number** **ID document**

**Birth date**  
21-08-1961

**National of** **Gender**  
Portugal F

**Work address**  
Instituto Superior de Engenharia, Universidade do Algarve  
Campus da Penha  
8005-139 Faro  
Portugal

**Residential Address**

**Work Phone** **Residential Phone**  
289 800 151

**Email** **Fax**  
afiguei@ualg.pt

**Cell phone**

**URL**

**2. Academic degrees**

**Year:** 2000

**Degree:** DOUTORAMENTO

**Final grade:** Não foi atribuída (não se encontra prevista a atribuição) uma classificação específica

**Degree granting institution** University of Humber and Lincolnshire (UK)

**School/ College/ Campus** n/a

**Thesis title** Pigment Metabolism in Citrus and Factors Affecting Regreening

**Supervisor:** Peter C. Quantick

**Co-supervisor:** Michael Dillon

**Scientific area** Ciência e Tecnologia dos Alimentos

**Program title** n/a**Year:** 1988**Degree:** MESTRADO**Final grade:** Não foi atribuída (não se encontra prevista a atribuição) uma classificação específica**Degree granting institution** School of Food Studies, Humberside College of Higher Education (UK)**School/College/Campus** n/a**Thesis title** Aflatoxin Determination in Shelled Nuts by Enzyme-Linked Immunosorbent Assay (ELISA)**Supervisor:** K. D. A. Taylor**Co-supervisor:** P. Barlow**Scientific area** Química de Alimentos**Number of curricular years** 2**Program title** n/a**Year:** 1984**Degree:** LICENCIATURA**Final grade:** 16**Degree granting institution** Universidade de Lisboa**School/College/Campus** Faculdade de Ciências**Thesis title** Solvólise de Halogenetos de Alquila em Polialcoois: Um Estudo do Efeito do Solvente e do Substrato**Supervisor:** Lidia Chumbinho de Albuquerque**Co-supervisor:** n/a**Scientific area** Química**Number of curricular years** 5**Program title** Química - Ramo de Especialização Científica**Year:** 1982**Degree:** BACHARELATO**Final grade:** 15**Degree granting institution** Universidade de Lisboa**School/College/Campus** Faculdade de Ciências**Thesis title** n/a**Supervisor:** n/a**Co-supervisor:** n/a**Scientific area** Química**Number of curricular years** 2**Program title** Química**3. Previous activity and current status**

<b>Período</b>	<b>Cargo, categoria ou actividade</b>	<b>Instituição</b>
01-11-2010 a 01-1-2018	Coordinator Professor	Institute of Engineering, University of Algarve
01-3-2000 a 01-3-2002	Director de Área Departamental de Engenharia Alimentar/Director of the Departmental Area of Food Engineering	Escola Superior de Tecnologia, Universidade do Algarve/School of Technology, Unievrstiy of Algarve

01-1-1991 a 01-11- 2010	Professor Adjunto/Adjunct Professor	Escola Superior de Tecnologia, Universidade do Algarve/School of Technology, University of Algarve
a	Assistente do 2º Triénio	Escola Superior de Tecnologia, Universidade do Algarve
a	Assistente do 1º Triénio	Escola Superior de Tecnologia e Gestão, Instituto Politécnico de Faro

#### 4. Area of scientific activity

Area Científica Principal: Analytical Chemistry, Food Chemistry, Biochemistry, Environmental chemistry.  
Other Scientific Areas: Food Science and Technology, Functional Foods and Nutraceuticals, Traditional Food Products, Meat Processing, Fruit and Vegetable Processing, Post-harvest Treatments, Food Traceability, Authenticity and Safety.

#### 5. Present research interest

##### Domain of specialization

Food Science and Technology

##### Current research interests

Her main research interests are on the area of regional traditional foods, with the aims to valorize them and potentially promote the sustainable development of the regions of production, with an emphasis on the Mediterranean region. She works on the study of the physicochemical, bioactive, bioaccessible and organoleptic properties of honey and honey products. In addition, the study of the physicochemical, antioxidant and organoleptic properties of olive oils, the physicochemical and organoleptic changes during processing and storage of foods (e.g., fish species, fruit syrups, honey products, salt gourmet mixtures, traditional meat sausages), the physicochemical characteristics, bioactivity and bioaccessibility of compounds from food, the valorization of subproducts from the food industry and of physicochemical, antioxidant and organoleptic changes in fruits and vegetables during growth and ripening.

##### Other professional interests/activities

n/a

#### 6. Experience as scientific adviser

1. Pablo Ulloa, "Characterization and Valorization of Honey from the Algarve Region", PhD in Chemistry, Faculty of Sciences, University of the Algarve, May 2012 (Very Good).
2. Yasmin B. Nuthay, "Degreening of Limes (*Citrus aurantifolia* cv Persian) During Storage". Master of Science in Food Science and Technology, University of Humber, United Kingdom, 1995.
3. Olawumi Makinde, "Optimization of the cooking process of sweet potatoes (*Ipomea Batatas*) for formulation of a weaning food". Master in Food Technology, Institute of Engineering, University of Algarve, 2010 (18/20).
4. Raul Baetan, "Physicochemical Characterization and Antioxidant Activities of Portuguese Olive Mill Wastewaters", Master of Science, University Aurel Vlaicu, Romania, 2011 (Very Good).
5. Sandra Crnko, "Physicochemical, Functional and Sensorial Characterization of Olive Oils". Master of Science, University of Zagreb, Croatia, 2012 (Very Good).
6. Juliana Monteiro Balage, "Avaliação da espectroscopia de infravermelho para determinação de características físico-químicas da carne suína" (Evaluation of infrared spectroscopy for the determination of physicochemical properties of pork meat). Master in Food Technology, Institute of Engineering, University of Algarve, 2010 (18/20).
7. Ana Perkušić, "KVALITETA ÁGUA-MELA, TRADICIONALNOG PORTUGALSKOG PROIZVODA" (Quality of 'Água-mel', a traditional Portuguese product). Master of Science, University of Zagreb, Croatia, 2013 (Very Good).
8. Ullin Basilio Cortes, "Efecto Antimicrobiano de Diferentes Mieles del Estado de Hidalgo" (Antimicrobial effect of different honeys from the Hidalgo State). Maestría en Ciencia de los Alimentos, Universidad Autónoma del Estado de Hidalgo, México, 2013.
9. Adabela Suarez Vargas, "Compuestos Bioactivos y Antioxidantes de Diferentes Mieles del Estado de Hidalgo" (Bioactive compounds and antioxidants in different honeys from the Hidalgo State). Maestría en Ciencia de los Alimentos, Universidad Autónoma del Estado de Hidalgo, México, 2013.
10. Ivona Relatic, "Utjecaj toplinske obrade na sadržaj ukupnih masnih kiselina skuše" (Effects of heat treatment on the contents of fatty acids in mackerel). Master of Science, University of Zagreb, Croatia, 2014 (Very Good).
11. André Martins Ramos, "Non-chemical natural organic matter removal with a contact TiO<sub>2</sub> process", Master in Food Technology, Institute of Engineering, University of Algarve, 2014 (17/20).
12. Donivaldo Lopes de Oliveira, "Análise Físico-química de azeites produzidos em lagares da região do Algarve – Portugal" (Physicochemical analysis of olive oils produced in the Algarve region, Portugal), Master in Food Technology, Institute of Engineering, University of Algarve, 2014.
13. Marijana Fiket, "The effect of different heat treatments on physico-chemical parameters in sardines (*Sardina pilchardus*)", Master of Science, University of Zagreb, Croatia, 2015.
14. Eduardo António Panguila, "Avaliação da frescura e do tempo de conservação útil de cavala (*Scomber* spp.) e de carapau (*Trachurus* spp.) frescos e refrigerados, comercializados no Algarve (Portugal) e em Luanda (Angola)" (Evaluation of the freshness and shelflife of mackerel (*Scomber* spp.) and horse mackerel (*Trachurus* spp.) fresh and refrigerated sold in Algarve (Portugal) and in Luanda (Angola), Master in Food Technology, Institute of Engineering, University of Algarve, 2016 (18/20).
15. Miriam Inocência de Sousa, "Estudo comparativo das características físico-químicas e sensoriais do polvo (*Octopus vulgaris*), pescada (*Merluccius* spp.) e o cachucho (*Dentex macrophthalmus*) consumidos em Angola e em Portugal" (Comparative study of the physicochemical and sensory characteristics of octopus (*Octopus vulgaris*), cod (*Merluccius* spp.) and large-eye dentex (*Dentex macrophthalmus*) consumed in Angola and Portugal), Master in Food Technology, Institute of Engineering, University of Algarve, 2016 (18/20).
16. Vera Filipa Soledade Santos, "Estudo do Perfil Físico-Químico e da Atividade Antioxidante de Folhas de *Arbutus unedo*" (Study of the Physical-Chemical Profile and Antioxidant Activity of *Arbutus unedo* Leaves), Master of Human Biology and Environment, Faculty of Sciences of the University of Lisbon (ongoing).

## 7. Participation in R&D projects

### Participação em projectos de investigação (coordenador/membro de equipas)

1. "Desenvolvimento de uma ferramenta computacional para prever a composição de novas formulações sem açúcar para a indústria de doçaria tradicional portuguesa" (Development of a computer tool to predict the composition of new sugarless formulations for the Portuguese traditional sweets' industry). (SWEET.COM), POCTI/49194/EQU/2002, as participant. Foundation for Science and Technology (FCT) - Ministry of Science and Higher Education.
2. "Melhoria da Qualidade de Hortofrutícolas Congelados: Novos Pré-Tratamentos e Efeitos de Abusos de Temperatura na Cadeia de Distribuição" (Improvement of the Quality of Horticultural Frozen Products: New Pre-Treatments and Effects of Temperature Abuses in the Distribution Chain). (HORTOCON), POCTI/43624/BIO/2000, as participant. Foundation for Science and Technology (FCT) - Ministry of Science and Higher Education.
3. "Optimização da Técnica de Análise por Activação com Neutrões no Reactor Português de Investigação, Aplicação Alargada a Estudos de Ambiente, Nutrição e Saúde" (Optimization of the Technique of Analysis by Neutron Activation with the Portuguese Research Reactor, Extension of Studies to Environmental, Nutrition and Health Applications). REEQ/1075/FIS/2005, as participant. Foundation for Science and Technology (FCT) - Ministry of Science and Higher Education. 200.000 €.
4. "Origem e Caracterização Geográfica do Azeite Virgem no Sudoeste da Península Ibérica. Rastreabilidade relativa ao conteúdo metálico" (OLITRACE) (Origin and Geographical Characterization of Virgin Olive Oil in the Southwest of the Iberian Peninsula. Traceability Related to their Metal Content). Projeto\_0042\_RISE\_5\_E, as sub-project coordinator. Cross - Border Cooperation Project (INTERREG) Spain - Portugal 2007-2013.
5. "Estudio de la trazabilidad sensorial de los aceites elaborados en el suroeste de la Península Ibérica" (OLITRACE2) (Study of the Sensory Traceability of Olive Oils Produced in the Southwest of the Iberian Peninsula). Projeto\_0432\_I2TEP\_5\_E, as sub-project coordinator. Cross - Border Cooperation Project (INTERREG) Spain - Portugal 2007-2013.
6. "Desenvolvimento de uma dieta de adaptação para larvas de atum rabalo" (WEANTUNA)/ A new weaning-diet for bluefin tuna larvae (WEANTUNA). Projeto QREN I&DT Nº 30200, E!7994, responsible for the project at the University of Algarve. Feb 2013- June 2015.
7. "Innovative approaches in pork production with entire males", COST Action CA15215. Substitute Management Committee Member (for Portugal). From 27 February 2016.

## 8. Prizes and awards received

### Prizes and awards received

Year	Name of the prize or award	Promoting entity
------	----------------------------	------------------

### 9. Published works

#### Teses

"Pigment Metabolism in Citrus and Factors Affecting Regreening", University of Humberside and Lincolnshire, United Kingdom, PhD Thesis, February 2000

"Aflatoxin Determination in Shelled Nuts by Enzyme-Linked Immunosorbent Assay (ELISA)", Council for the National Academic Awards (C.N.A.A.), Humberside College of Higher Education, United Kingdom, MPhil Thesis, September 1988.

"Solvólise de Halogenetos de Alquila em Polialcoois: Um Estudo do Efeito do Solvente e do Substrato" (Solvolysis of Alkyl Halides in Polyalcohols: Study of the Effect of the Solvent and of the Substrate). Bachelor's Dissertation, Department of Chemistry, Faculty of Sciences, University of Lisbon, 1984.

#### Capítulos de livros

1. Cavaco, T. and Figueira, A.C. (2016). Functional Properties of Honey and Some Traditional Honey Products from Portugal. In: Functional Properties of Traditional Foods, Kristberg Kristbergsson and Semih Ötles (eds.), Cap. 24, 339-352; ISEKI Food Series volume 12, Springer Science +Business Media, LLC. ISBN 978-1-4899-7662-8 (eBook).

2. Campos-Montiel, R.G., Pimentel-González, D.J., Figueira, A. (2013). Chemical and functional properties of food components. In: Advances in Food Science and Technology- Volume 1. Sabu Thomas, Visakh P.M., Laura B. Iturriaga, & Pablo Daniel Ribotta (eds.), Cap. 5, 151-183; Scrivener Publishing LLC. ISBN: 9781118121023.

3. Figueira, A. C., Makinde, O., Vieira, M. C. (2011). Process Optimisation of Sweet Potato (*Ipomoea batatas*) Puree as an Ingredient in a Formulation of Weaning Food. In: Focus on sweet potato. Fruit, Vegetable and Cereal Science and Biotechnology 5 (Special Issue 2), 25-34 (Invited review).

4. Hernández Fuentes, A.D., Figueira, A.C., and Rodríguez Huezo, M-E. (2011). Análisis microbiológicos y fisicoquímicos del agua de manantiales y canales de riego y metales pesados en hortalizas producidas en Tezontepec de Aldama, Hidalgo. In: Reconversión de cultivos-frutales y nuevas alternativas para el desarrollo sustentable de la región de Tezontepec de Aldama (Valle del Mezquital), Hidalgo (Microbiological and physicochemical analysis of water from springs and irrigation canals and heavy metals in vegetables produced in Tezontepec de Aldama, Hidalgo. In: Conversion of fruit crops and new alternatives for the sustainable development of the Tezontepec de Aldama region (Valle del Mezquital), Hidalgo). Hernández Fuentes, A.D., Campos Montiel, R., and Pinedo Espinoza, J.M. (eds.), Cap. 1, pp.17-38. Universidad Autónoma del Estado de Hidalgo, Universidad Autónoma de Zacatecas and Universidad Autónoma Chapingo. México. ISBN: ISBN 978-607-9140-00-7.

5. Ulloa, P. A.; Rubilar, J. F.; Cruz, R. M. S.; Khmelinskii, I. V.; Brigas, A. F.; Figueira, A. C.; and Vieira, M. C. (2011). Chapter 5. Vitamins, in: Practical Food and Research, Cruz, R.M.S. (ed.). Food Science and Technology, Nova Science Publishers, New York. ISBN: 978-1-61728-506-6, pp. 115-152.

6. Mateo, J., Caro, I., Figueira, A.C., Ramos, D. and Zumalacárregui. "Meat Processing in Ibero-American Countries: A Historical View". (2009). Chapter 7, pp. 121-134. In: Traditional Food Production and Rural Sustainable Development: A European Challenge. Teresa de Noronha Vaz, Peter Nijkamp and Jean-Louis Rastoin (ed.). Ashgate Publishing Limited, England. ISBN 978-0-7546-7462-7.

7. Hernández, R.P., Figueira, A.C., Lira, A.Q. "Tratamiento Terciario para Agua residual de Planta que Contiene Lactosuero Dulce". (2008). Capítulo 5, pp. 119-139. In: Experiencias para el Bio-Procesamiento del Lactosuero en el Valle de Tulancingo (Tertiary Treatment for Waste Water from Plant Containing Sweet Whey ". (2008). Chapter 5, pp. 119-139. In: Experiences for the Bio-Processing of Whey in the Valley of Tulancingo). Rafael Germán Campos Montiel (ed.). Universidad Autónoma Del Estado De Hidalgo Tulancingo de Bravo, Hidalgo, México. ISBN 978-607-482-002-7.

8. Nieto, M.A.M., Lira, E.M., Figueira, A.C., Chávez, J.F.H. "Uso de Lactosuero Como Aditivo en la Conservación de Forraje". (2007). Capítulo 5, pp. 68-95. In: Alternativas para el tratamiento de lactosuero para un desarrollo sostenible en el valle de Tulancingo, Hidalgo ("Use of Whey as an Additive in the Conservation of Forage". (2007). Chapter 5, pp. 68-95. In: Alternatives for the treatment of whey for sustainable development in the valley of Tulancingo, Hidalgo). Rafael Germán Campos Montiel (ed.). Universidad Autónoma Del Estado De Hidalgo Tulancingo de Bravo, Hidalgo, México. ISBN 970-769-120-4.

#### Artigos em revistas de circulação internacional com arbitragem científica

1. Bakour, M.; Al-Waili, N.S.; El Menyiy, N.; Imtara, H.; Figueira, A.C.; Al-Waili, T.; Lyoussi, B. (2017). Antioxidant activity and protective effect of bee bread (honey and pollen) in aluminum-induced anemia, elevation of inflammatory makers and hepato-renal toxicity. J Food Sci. Technol., 54(13), 4205-4212. DOI 10.1007/s13197-017-2889-9.

2. Pimentel-González, D.J.; Basilio-Cortés, U. A.; Figueira, A.C.; Hernández-Fuentes, A.D.; Campos-Montiel, R.G. (2017). Effect of thermal processing on antibacterial activity of multifloral honeys. Journal of Food Process Engineering, 40(1) e12279, 1-8. DOI: 10.1111/jfpe.12279.

3. Pimentel-González D. J.; Jiménez-Alvarado R.; Hernández-Fuentes A.D.; Figueira A. C.; Suarez Vargas A. and Campos-Montiel R. G. (2016). Potentiation of bioactive compounds and antioxidant activity in artisanal honeys using specific heat treatments. Journal of Food Biochemistry, 40(1), 47-52. ISSN 1745-4514.

4. Balage, J. M.; da Luz E. Silva, S.; Gomide, C. A.; Bonin, M. N. and Figueira, A. C. O. L. (2015). Predicting pork quality using Vis/NIR spectroscopy. Meat Science, 108, 37-43. doi:10.1016/j.meatsci.2015.04.018.

5. Velázquez-Gutiérrez, S. K.; Figueira, A. C.; Rodríguez-Huezo, M. E.; Román-Guerrero, A.; Carrillo-Navas, H.; Pérez-Alonso, C. (2015). Sorption isotherms, thermodynamic properties and glass transition temperature of mucilage extracted from chia seeds (*Salvia hispanica* L.). Carbohydrate Polymers 121: 411-9. DOI:10.1016/j.carbpol.2014.11.068.

6. Ulloa, Pablo A; Guerra, Rui; Cavaco, Ana M; Rosa da C. A. M; Figueira, Ana C; Brigas, Amadeu F. (2013). "Determination of the botanical origin of honey by sensor fusion of impedance e-tongue and optical spectroscopy", Computers and Electronics in Agriculture 94, 1: 1 - 11. doi: 10.1016/j.compag.2013.03.001.

7. Figueira, A. C., Cavaco, T. (2012). Changes in Physical and Chemical Parameters of the Traditional Portuguese Product Agua-mel During the Production Process. Journal of Food Processing and Preservation 36 (4), 285-290. doi: 10.1111/j.1745-4549.2011.00590.x.

8. Hernández-Díaz, R., Pimentel-González, D.J., Figueira, A. C., Viniestra-González, G., Campos-Montiel, R.G. (2010). Influence of an aerobic fungus grown on solid culture on ruminal degradability and on a mixture culture of anaerobic cellulolytic bacteria. Journal of Animal Physiology and Animal Nutrition, 94 (3), 330-337. doi: 10.1111/j.1439-0396.2008.00912.x.

9. Salvá, B.K., Zumalacárregui, J.M., Figueira, A.C., Osorio, M.T. Mateo, J. (2009). Nutrient composition and technological quality of meat from alpacas reared in Peru. Meat Science, 82, 450-455. doi:

10.1016/j.meatsci.2009.02.015.

10. Osorio, M.T.; Zumalacárregui, J.M.; E.A. Cabeza, Figueira, A.; Mateo, J. (2008). Effect of rearing system on some meat quality traits and volatile compounds of suckling lamb meat. *Small Ruminant Research*, 78(1-3), 1-12. doi: 10.1016/j.smallrumres.2008.03.015.

11. Miguélez, E.; Zumalacárregui, J.M.; Osorio, M.T.; Figueira, A.C.; Fonseca, B.; Mateo, J. (2008). Quality traits of suckling-lamb meat covered by the protected geographical indication "Lechazo de Castilla y León" European quality label. *Small Ruminant Research*, 77, 65-70. doi: 10.1016/j.smallrumres.2008.02.002.

12. Osorio, M. T., Zumalacárregui, J. M., Figueira, A., & Mateo, J. (2007). Fatty acid composition in subcutaneous, intermuscular and intramuscular fat deposits of suckling lamb meat: Effect of milk source. *Small Ruminant Research*, 73, 127-134. doi: 10.1016/j.smallrumres.2005.11.010.

13. Osorio, M. T., Zumalacárregui, J. M., Figueira, A., & Mateo, J. (2007). Physicochemical properties of perirenal and omental fat from suckling lamb carcasses evaluated according to the type of milk source. *Small Ruminant Research*, 72, 111-118. doi: 10.1016/j.smallrumres.2006.12.005.

14. Osorio, M. T., Zumalacárregui, J. M., Bermejo, B., Lozano, A., Figueira, A. C., & Mateo, J. (2007). Effect of ewe's milk versus milk-replacer rearing on mineral composition of suckling lamb meat and liver. *Small Ruminant Research*, 68, 296-302. doi: 10.1016/j.smallrumres.2006.09.001.

#### Publicações em actas de encontros científicos

1. Viana, C.A.N., Neves, L., Frazão, A. and Figueira, A.C. (1983). "Síntese de Complexos de Crómio (III) em Etanol Absoluto" (Synthesis of Cr (III) Complexes in Absolute Ethanol). 6º Encontro Nacional da Sociedade Portuguesa de Química, Aveiro.

2. Albuquerque, L.M.P.C., Oliveira, C.M.R.R. and Figueira, A.C. (1984). "Efeito da Estrutura do Solvente em Reacções de Solvólise de Halogenetos de Alquila" (Effect of the Solvent's Structure in Solvolysis Reactions of Alkyl Halides). 7º Encontro Nacional da Sociedade Portuguesa de Química, Lisboa.

3. Albuquerque, L.M.P.C., Oliveira, C.M.R.R. and Figueira, A.C. (1985). "Correlation Analysis of Solvent Effects on t-Buthyl Halides Solvolysis". VII International Symposium on Solute-Solute-Solvent Interactions, Reading, Reino Unido.

4. Figueira, A.C.O.L., Taylor, K.D.A., Barlow, P.J. (1990). "Elisa Determination in Aflatoxin Levels in Whole Nuts" *Food and Agricultural Immunology*, 2, 125-134.

5. Figueira, A.C., Taylor, K.D.A., Barlow, P.J., Morgan, M.R.A. (1991). "Anomalous Aflatoxin B1 Recoveries from Whole Peanuts and Brazil Nuts Measured by Enzyme-linked Immunosorbent Assay". *Food and Agricultural Immunology* 3, 13-19.

6. Figueira, A.C., Martins, A.N. (1994). "Variação dos Principais Indicadores de Qualidade de Laranjas da Variedade 'Valencia Late' (D.João)" (Variation of the Main Quality Indicators of 'Late Valencia' Oranges (D.João)). Livro de Comunicações do 1º Congresso de Citricultura, Simpósio de Produção Integrada de Citrinos, Silves, Janeiro de 1993., pp.91-99.

7. Figueira, A.C.O.L., Domingues, M.R.M., Delgadillo, I., Marques, M.G.O.S., Correia, A.J.F., Quantick, P.C. (1995). "Estudo do Reverdecimento em Citrinos" (Study of Citrus Regreening). Livro de Comunicações do 2º Encontro de Espectrometria de Massa, Lisboa, Dezembro 1995.

8. Figueira, A.C. (1997). "Reverdecimento em Citrinos: Definição e Consequências Sócio-Económicas Deste Fenómeno" (Citrus Regreening: Definition and Socio-Economic Consequences of this Phenomenon). *Tecnovisão*, 6, 54-55.

9. Marcelino, A.M., Figueira, A.C.O.L. (2000). "Antioxidantes em Frutos e Vegetais" (Antioxidants in Fruits and vegetables). *Tecnovisão*, 10, 35-37.

10. Figueira, A.C.O.L. (2000). "ECTS: O 'Euro' dos Créditos" (ECTS: The 'Euro' of Credits). *Tecnovisão*, 10, 38-41.

11. Figueira, A.C.O.L. (2000). "Avaliação de Parâmetros Físico-Químicos de Laranjas da Variedade 'Valencia Late' Durante o Amadurecimento e o Reverdecimento" (Evaluation of Physicochemical Parameters of Oranges of the late valencia Variety During Ripening and Regreening). Livro de Comunicações do Congresso Nacional de Citricultura, Faro, 16 a 18 de Novembro.

12. Figueira, A.C.O.L. (2001). "Apresentação do Programa 'VASCO DA GAMA'" (Presentation of the 'VASCO DA GAMA' Programme). *Tecnovisão*, 11, 47.

13. Figueira, A.C.O.L., Afonso, M.L.R., Teixeira, M.C. (2001). "Comparação de Métodos de Determinação de NaCl em Enchidos Tradicionais" (Comparison of Methods for the Determination of NaCl in Traditional Meat Sausages). Livro de Comunicações do 3º Encontro Nacional de Química Analítica, Lisboa, 8 e 9 de Novembro.

14. Cruz, R.M., Oliveira, S.R., Figueira, A.C., Silva, C.L.M. and Vieira, M.C. (2003). "Efeito dos abusos de temperatura na cor de agrião (Nasturtium officinale) congelado ao longo da cadeia de distribuição" (Effect of Temperature Abuses on the Colour of Frozen Watercress (Nasturtium officinale) Throughout the Distribution Chain). Livro de Comunicações do 6º Encontro de Química de Alimentos, Lisbon, Portugal, 22 a 25 Junho.

15. Cruz, R.M., Oliveira, S.R., Fraqueza, G., Figueira, A.C., Silva, C.L.M., Vieira, M.C. (2002). "Thermal Inactivation Kinetics of Peroxidase in Watercress (Nasturtium officinale). Book of Proceedings of the VI Simpósio Nacional e III Ibérico de Maturação e Pós-Colheita 2002, 2-5 Outubro de 2002, Madrid.

16. Pereira, J.A.; Fraqueza, G.; Esteves, E.; Figueira, A.C. (2003). "Contributo Para o Estudo da Caracterização Físico-Química de Enchidos Tradicionais de Monchique" (Contribution Towards the Study of the Physico-Chemical Characterization of Traditional Meat Sausages from Monchique). 6º Encontro de Química de Alimentos da Sociedade Portuguesa de Química, Lisboa, Portugal, 22 a 25 de Junho.

17. Divinova, V.; Mucha, P.; Cruz, R.M.; Vieira, M.C.; Figueira, A.C. (2003). "Efeito da Temperatura de Armazenamento em Características Sensoriais de Agrião (Nasturtium officinale R. Br) em Molho" (Effect of Storage Temperature on Sensory Characteristics of Watercress (Nasturtium officinale R. Br) in Bulk). 6º Encontro de Química de Alimentos da Sociedade Portuguesa de Química, Lisboa, Portugal, 22 a 25 de Junho.

18. Cruz, R.M.; Oliveira, S.R.; Figueira, A.C.; Silva, C.L.M.; Vieira, M.C. (2003). "Effect of Temperature Abuses on the Quality of Frozen Watercress (Nasturtium officinale) During the Cold Chain". Annual Meeting of the Institute of Food Technologists & Food Expo (IFT 2003), Chicago, Illinois, USA, 12 a 16 de Julho.

19. Mateo, J., Zumalacárregui, J.M., Caro, I., Soto, I., Figueira, A. (2005). "Estabilidad de la mioglobina al tratamiento térmico de la carne y los preparados cárnicos frescos. Industria Cárnica" (Myoglobin's Stability During Meat's and Fresh Meat Products' Thermal Treatment). *Alimentación, Equipos y Tecnología*, 204 (XXIV), 53-56.

20. Esteves, E.; Pereira, S.; Figueira, A.C. (2006). "Description of Honeys from the Sotavento Algarve (South Portugal) Using Sensory Analysis". International Conference on Traditional Food processing and Technological Innovation in the Peripheral Regions, 26 de Maio, Faro, Portugal.
21. Melo Soto, B.J.; Campos-Montiel, R.G.; Pimentel-González, D.J.; Caro-Canales, I.; Alfaro-Rodríguez, R.H.; Hernández-Chávez, J.F.; Figueira, Ana C.; Vernon-Carter, E. (2006). "Digestibilidad in situ de Ensilados de Paja con Micelio de *Pleurotus ostreatus* com la Adición de Lactosuero Ácido" (In Situ Digestibility of Straw and *Pleurotus ostreatus* Micellius Ensilates with Acid Whey). II Encuentro Académico Agroalimentario 2006, Universidad Autónoma del Estado de Hidalgo, pp. 26 – 32. Tulancingo, México. ISBN 970-769-105-0.
22. Cavaco, T.; Dunning, N.; Figueira, A.C. (2007). Contributo para a Caracterização da 'Água Mel', um Produto Tradicional Algarvio (Contribution Toward the Characterization of 'Água-mel', a Traditional Product from the Algarve) . 8º Encontro de Química dos Alimentos, Beja, 4 a 7 de Março, pp. 191-194.
23. Cavaco, T.; Ktenidou, C.; Figueira, A.C.O.L. (2007). Estudo da Atividade Antioxidante do Mel da Região do Sotavento Algarvio (Study of the Antioxidant Activity of Honey from the Southwest Algarve Region). 8º Encontro de Química dos Alimentos, Beja, 4 a 7 de Março, pp. 213.
24. Dunning, N.; Ktenidou, C.; Cavaco, T.; Figueira, A. C. (2007). Production and Preliminary Characterisation of a Honey Vinegar. 5th International Congress on Food Technology: Consumer Protection through Food Process Improvement and Innovation in the Real World, 9-11 March, Thessaloniki, Greece, pp. 313-318.
25. Ktenidou, C.; Dunning, N.; Cavaco, T.; Figueira, A. C. (2007). Characterisation/ valorisation of "Água Mel" a Traditional Portuguese Product. 5th International Congress on Food Technology: Consumer Protection through Food Process Improvement and Innovation in the Real World, 9-11 March, Thessaloniki, Greece, pp. 56-61.
26. Moras Montiel R., Quintero Lira A., Figueira Ana, Güemes Vera N., Pimentel-González D. J., Campos Montiel R.G. (2009). Evolución Microbiológica de un Aditivo Nutracéutico a partir de lactosuero y una bacteria prebiótica (Microbiological Evolution of a Nutraceutical Additive Made from Whey and a Prebiotic Bacteria). V Encuentro Académico Aprovechamiento Agroalimentario Integral. Instituto de Ciencias Agropecuarias, Universidad Autónoma del Estado de Hidalgo, Hidalgo, México, Noviembre de 2009.
27. Islas-Cruz, R.; Hernández-Fuentes, A.D.; Figueira, A.; Pimentel González, D.J. and Campos-Montiel, R.G. (2012). Extracción de Compuestos Bioactivos de Diferentes Partes del Xonocostle Mediante un Método Químico Y uno Enzimático (Extraction of Bioactive Compounds From Different Parts of Xonocostle, Using a Chemical and an Enzymatic Method). Pp. 1163- 1168, XXXIII Encuentro Nacional y II Congreso Internacional AMIDIQ, "La Ingeniería Química y la Sustentabilidad", 1 al 4 de Mayo de 2012, San José del Cabo, BCS, México. ISBN: 978 - 607 - 507 - 121 - 3.
28. BALAGE, J. M.; SILVA, S. L.; BONIN, M.N.; MAZON, M. R.; FIGUEIRA, A. C. O. L. Predicting intramuscular fat, moisture, shear force and rating pork tenderness using visible/infrared spectroscopy. In: 59th International Congress of Meat Science and Technology, 2013, Izmir. ICoMST 2013 - E-book of Proceedings. Izmir, 2013. ISBN No: 978-605-125-720-4.
29. BALAGE, J. M; SILVA, S. L; Figueira, A. C; BONIN, M.N.. 2013. "Rating pork meat tenderness using visible/near-infrared spectroscopy and artificial neural networks. ", Trabalho apresentado em 64th Annual Meeting of European Federation of Animal Science, In: Book of Abstracts of the 64th Annual Meeting of European Federation of Animal Science, Nantes.
30. BALAGE, J. M; SILVA, S. L; Figueira, A. C; Silva, A.P.S.; Oliveira, L.S.; MAZON, M. R. 2012. "Estimativa da Maciez da Carne Suína Utilizando Espectroscopia de Infravermelho (NIRS) e Redes Neurais Artificiais" (Estimate of the Tenderness of Pork Meat Using Infrared Spectroscopy (NIRS) and Artificial Neural Nets). Trabalho apresentado em I Simpósio de Pós-Graduação, Faculdade de Zootecnia e Engenharia de Alimentos da Universidade de São Paulo, In Actas do I Simpósio de Pós-Graduação, Faculdade de Zootecnia e Engenharia de Alimentos da Universidade de São Paulo, Pirassununga, Brasil.
31. Suárez Vargas, A; Pimentel-González, D. J; Quintero Lira, A; Figueira, A. C.; N., Güemes V; Campos-Montiel, R. G. (2013). "Capacidad Antioxidante de mieles artesanales com diferente contenido de pólen" (Antioxidant Capacity of Artesanal Honeys with diferente Pólen Contents). Trabalho apresentado em XV Congreso Nacional de Ciencia y Tecnología de Alimentos, In Livro de atas do XV Congreso Nacional de Ciencia y Tecnología de Alimentos, Olima.
32. Suárez Vargas, A; Vernon Carter, E; Pimentel-González, D. J; Quintero Lira, A; Hernández Fuentes, A; Figueira, A. C.; Campos-Montiel, R. G. (2013). "Análisis polínico de diferentes mieles del estado de Hidalgo" (Pólen Analysis of Different Honeys from Hidalgo State). Trabalho apresentado em II Simposium de Medicina Veterinária Y Zootecnia, In Livro de atas do II Simposium de Medicina Veterinária Y Zootecnia, Veracruz, México.
33. Basilio Cortes, U; Pimentel-González, D. J; Quintero Lira, A; Hernández Fuentes, A; Figueira, A. C; Vernon Carter, E; Campos-Montiel, R. G. 2013. "Efecto de la temperatura sobre diferentes mieles multiflorales del estado de Hidalgo en su actividade antibacteriana" (Effect of Temperature on Different Multifloral Honeys from Hidalgo State and iti Antibacterial Activity). Trabalho apresentado em II Simposium de Medicina Veterinária Y Zootecnia, In Livro de actas do II Simposium de Medicina Veterinária Y Zootecnia, Veracruz, México.
34. Baer, I; Lucena, R; Figueira, A. C. (2013). "Geographical traceability of virgin olive oils in the southwest iberian", Trabalho apresentado em Joint IMEKO International TC8, TC23 and TC24 Symposium , In Book of Proceedings of the Joint IMEKO International TC8, TC23 and TC24 Symposium , Lisboa, Portugal.
35. Velázquez-Gutiérrez, S. K.; Cruz-Olivares, J. ; Figueira, A. C. ; Román-Guerrero, A.; Carrillo-Navas, H. ; Pérez-Alonso, C. (2014). Thermodynamic properties and moisture adsorption isotherms of mucilage extracted from chia seeds (*Salvia hispanica* L.), pp. 110-113. Memorias del XXXV Encuentro Nacional de la AMIDIQ, 6 to 9 of May 2014, Puerto Vallarta, Jalisco, México. ISBN 978-607-95593-2-8.
36. Ángeles Santos, A.; Aguirre-Álvarez, G.; Hernández-Fuentes, A. D.; Figueira, A. C. and Campos-Montiel, R. G. (2015). Efecto del ultrasonido en los compuestos fenolicos y actividad antioxidante por ABTS aplicado en diferentes mieles (Effect of ultrasound on phenolic compounds and antioxidant activity by ABTS applied in different honeys). Boletín de Ciencias Agropecuarias del ICAP, [S.l.], v. 1, n. 1, January 2015. ISSN 2448-5357. DOI: <https://doi.org/10.29057/icap.v1i1>.
37. Santos, A. A.; Aguirre-Álvarez, G.; Hernández-Fuentes, A. D.; Figueira, A. C. O. L. and Campos-Montiel, R. G. (2015). Efecto de la licuación por ultrasonido en los compuestos bioactivos y propiedades antioxidantes de diferentes mieles (Effect of ultrasound liquefaction on bioactive compounds and antioxidant properties of different honeys). XXXVI Encuentro Nacional de la AMIDIQ, Cancún, Quintana Roo, México, 5-8 of May.
38. Suárez Vargas, A.; Pimentel-González, D.J.; Quintero-Lira, A.; Figueira, A.C. and Campos-Montiel, R.G. (2015). Influencia de la diversidad de polen en la capacidad antioxidante de mieles del Estado de Hidalgo (Influence of pollen diversity on the antioxidant capacity of honey from the State of Hidalgo). Boletín de Ciencias Agropecuarias del ICAP, [S.l.], v. 1, n. 2, July 2015. ISSN 2448-5357. DOI: <https://doi.org/10.29057/icap.v1i2.988>.

39. Barros, T.; Mateus, T.; Santos, A.; Pinto, W.; Dias, J.; Vieira, M.M.C. and Figueira, A. C. (2015). Acidificação de alimentos semi-húmidos para atum como estratégia de controlo microbiológico: efeitos no valor nutricional. (Acidification of semi-moist feed for tuna as a strategy of microbiological control: effects on the nutritional value). XV Congreso Nacional e I Congreso Ibérico de Acuicultura, Huelva, Spain, October.
40. Mateus, T.; Barros, T.; Rodrigues, V.; Santos, A.; Dias, J.; Figueira, A. C. and Vieira, M.M.C. (2015). Microbiological characterization of ingredients and soft-textured high performance diets for Bluefin tuna (*Thunnus thynnus*). Aquaculture Europe, Rotterdam, Netherlands, October.
41. Basilio Cortes, U. A.; Pimentel-Gonzales, D.J.; Hernández-Fuentes, A. D.; Figueira, A.C. and Campos-Montiel, R.G. (2016). Actividad antibacteriana de una miel comercial (Antibacterial activity of a commercial honey). Boletín de Ciencias Agropecuarias del ICAP, [S.l.], v. 2, n. 3, January 2016. ISSN 2448-5357. DOI: <https://doi.org/10.29057/icap.v2i3.995>.
42. Velasco, J.E.C.; Hernandez-Fuentes, A.D.; Figueira, A.C.; Cenobio-Galindo, A.J. and Campos-Montiel, R.G. (2016). Efecto licuación de mieles cristalizadas por ultrasonido en la actividad antibacteriana. (Effect liquefaction of crystallized honey by ultrasound on antibacterial activity). XXXVII Encuentro Nacional de la AMIDIQ, Puerto Vallarta, Jalisco, México, 3-6 of May.
43. Solis-Silva, R.; Almaraz-Buendia, I.; Del Razo Rodríguez, O.E.; Figueira, A.C.; Quintero-Lira, A.; Campos-Montiel, R.G. (2017). Effect of Ultrasound in bioactive Compounds and Antioxidant Activity During the Storage of a Monofloral Honey, pp. 972-976. II International Congress on interdisciplinarity in Social and Human Sciences, University of Algarve, Faro, Portugal, 11-12 May. (Best Congress Poster).
44. Silva, R.S.; León, D.E.F.; Almaraz-Buendia, I.; Rodríguez, O.R.; Figueira, A.C.; Campos-Montiel, R.G. (2017). Efecto del Ultrasonido en la Actividad Antioxidante e Hidrometilfurfural de Una Miel Multifloral Recien Colectada. (Effect of Ultrasound on the Antioxidant and Hydromethylfurfural Activity of a Freshly Collected Multifloral Honey) (ID: 514), pp. ALI-163-ALI-167. XXXVIII Encuentro Nacional de la AMIDIQ. Ixtapa Zihuatanejo, GRD., Mexico, 9-12 of May.
45. Bakour, M.; El Menyiy, N.; Imtara, H.; Figueira, A. C. and Lyoussi, B. (2017). Antioxidant Activity and Protective Effect of Bee Bread (Mixture of Honey and Pollen) in Aluminum-induced Anemia, Elevation of Inflammatory Markers and Hepato-renal Toxicity. Abstract:0393, pp.23, Book of Abstracts of the 45th Apimondia International Apicultural Congress, September 29th - October 4th, 2017, Istanbul, Turkey.
46. de Sousa M.I., Panguila E.A., Figueira A.C., Esteves E. (2018). Freshness and Nutritional Composition of Several Species of Chilled Seafood Marketed in Luanda (Angola) and in Faro (Portugal), pp 158-167. In: Mortal A. et al. (eds) INCREaSE. INCREaSE 2017. Springer, Cham. Online ISBN 978-3-319-70272-8. DOI: [https://doi.org/10.1007/978-3-319-70272-8\\_11](https://doi.org/10.1007/978-3-319-70272-8_11).
47. Panguila E.A., de Sousa M.I., Esteves E., Figueira A.C. (2018). Evaluation of the Freshness and Shelf-Life of Fresh and Chilled Mackerel (*Scomber Spp.*) and Horse Mackerel (*Trachurus Spp.*), Marketed in Luanda (Angola) and in Faro (Portugal), pp 168-181. In: Mortal A. et al. (eds) INCREaSE. INCREaSE 2017. Springer, Cham. Online ISBN 978-3-319-70272-8. DOI: [https://doi.org/10.1007/978-3-319-70272-8\\_12](https://doi.org/10.1007/978-3-319-70272-8_12).
48. Solís-Silva, R.; Del Razo-Rodríguez, O. E.; Almaraz-Buendia, I.; Figueira, A.C.; Hernández-Fuentes, A. D. and Campos-Montiel, R. G. (2018). Procesamiento de la miel por medio de una tecnología emergente el ultrasonido. Boletín de Ciencias Agropecuarias del ICAP, [S.l.], v. 4, n. 7, January 2018. ISSN 2448-5357. DOI: <https://doi.org/10.29057/icap.v4i7.2962>.

#### Outras publicações

Publicações sem 'referee':

1. Figueira, A.C.O.L.; Taylor, K.D.A.; Barlow, P.J. (1990). "Elisa Determination in Aflatoxin Levels in Whole Nuts" Food and Agricultural Immunology, 2, 125-134.
2. Figueira, A.C.; Taylor, K.D.A.; Barlow, P.J.; Morgan, M.R.A. (1991). "Anomalous Aflatoxin B1 Recoveries from Whole Peanuts and Brazil Nuts Measured by Enzyme-linked Immunosorbent Assay". Food and Agricultural Immunology 3, 13-19.
3. Marcelino, A.M.; Figueira, A.C.O.L. "Antioxidantes em Frutos e Vegetais". Tecnovisão, 10, 35-37, (2000).
4. Mateo, J.; Zumalacárregui, J.M.; Caro, I.; Soto, I.; Figueira, A. (2005). Estabilidad de la mioglobina al tratamiento térmico de la carne y los preparados cárnicos frescos. Industria Cárnica. Alimentación, equipos y tecnología, 204, 53-56.

#### 10. Communications in scientific meetings

##### Comunicações orais por convite

1. Figueira, A.C. (1994). "Prevention of Regreening in Citrus Fruits". Research Colloquium, University of Humber, Humber, Fevereiro.
2. Figueira, A.C.O.L. (2001). "Quality and Processing of Traditional Cured Sausages from 'Monchique': Towards Denomination of Origin Certification, Together with a Consortium of Local SME's". Seminário apresentado na University of Plymouth (Reino Unido) em 12 de Setembro de 2001.
3. Figueira, A.C.O.L. (2003). "Evaluation of Chemical Parameters of 'Late Valencia' Oranges During Ripening and Regreening", Seminário apresentado aos alunos do Curso de 'MSc in Food Science and Technology', University of Lincoln (Reino Unido), em Julho de 2003.
4. Figueira, A.C.O.L. (2005). "Química Analítica e Autenticidade da Carne" (Analytical Chemistry and Meat Authenticity). Seminário apresentado aos alunos do curso de Doutoramento 'Métodos para el control y autenticidad de la carne y productos lácteos com denominación de calidad'. Departamento de Higiene y Tecnología de los Alimentos, Facultad de Veterinaria, Universidad de León (Espanha), em 15 de Setembro de 2005.
5. Figueira, A.C.O.L. (2006). "Química Analítica e Autenticidade da Carne" (Analytical Chemistry and Meat Authenticity).. Seminário apresentado aos alunos do curso de Doutoramento 'Métodos para el control y autenticidad de la carne y productos lácteos com denominación de calidad'. Departamento de Higiene y Tecnología de los Alimentos, Facultad de Veterinaria, Universidad de León (Espanha), em 19 de Setembro de 2006.
6. Figueira, A.C.O.L. (2006). "Mel: Sua Importância Sócio-Económica e Caracterização Físico-Química" (Honey: Its Socio-Economic Importance and Physico-Chemical Characterisation). Seminário apresentado aos alunos do curso de Mestrado em Tecnologia dos Alimentos. Centro de Investigación en Ciencia y Tecnología de los Alimentos, Instituto de Ciencias Agropecuarias, Universidad Autónoma del Estado de Hidalgo, México.
7. Figueira, A.C.O.L. (2007). "Química Analítica e Autenticidade da Carne" (Analytical Chemistry and Meat Authenticity). Seminário apresentado aos alunos do curso de Doutoramento 'Métodos para el control y autenticidad de la carne y productos lácteos com denominación de calidad'. Departamento de Higiene y Tecnología de los Alimentos, Facultad de Veterinaria, Universidad de León (Espanha), em Setembro de 2007.



8. Figueira, A.C.O.L. (2007). "HACCP: Análisis de Peligros y Puntos Críticos de Control" (HACCP: Hazard Analysis and Critical Control Points). Seminário apresentado aos alunos do curso de Mestrado em Tecnologia dos Alimentos. Centro de Investigación en Ciencia y Tecnología de los Alimentos, Instituto de Ciencias Agropecuárias, Universidad Autónoma del Estado de Hidalgo, México.
9. Figueira, A.C.O.L. (2007). "Guia Para a Aplicação do Sistema HACCP na Indústria de Águas Minerais Naturais e de Águas de Nascente"(Guide for the Application of the HACCP System in the Natural Water and Spring Water Industries). Seminário apresentado aos alunos do curso de Mestrado em Tecnologia dos Alimentos. Centro de Investigación en Ciencia y Tecnología de los Alimentos, Instituto de Ciencias Agropecuárias, Universidad Autónoma del Estado de Hidalgo, México.
10. Figueira, A.C.O.L. (2008). "Oxidative Stability of Lipids in Solid Samples: Use of the Rancimat Method". Seminário apresentado aos alunos de Bacharelato em Alimentos, Biotechnical Faculty, University of Ljubljana (Eslovénia), em Setembro de 2008.
11. Figueira, A.C.O.L. (2012). "Mel: Sua Importância Sócio-Económica e Caracterização Físico-Química" (Honey: Its Socio-Economic Importance and Physico-Chemical Characterisation). I Simposio Internacional del Área Académica de Ingeniería en Alimentos, Instituto de Ciencias Agropecuárias, Universidad Autónoma del Estado de Hidalgo, México.

#### Outras comunicações orais

1. Figueira, A.C.O.L.; Martins, A.N. (1993). "Qualidade da Produção de Citrinos" (Quality in Citrus production), 1º Congresso de Citricultura, Simpósio de Produção de Citrinos e Simpósio de Produção Integrada de Citrinos, Silves, Janeiro de 1993.
2. Figueira, A.C.O.L. (2000). "Avaliação de Parâmetros Químicos de Laranjas da Variedade 'Valencia Late' Durante o Amadurecimento e Reverdecimento" (Evaluation of chemical parameters of oranges of the Late Valencia variety during ripening and regreening). Congresso Nacional de Citricultura, Faro, 16 a 18 de Novembro.
3. Figueira, A.C.O.L.; Afonso, M.L.R.; Teixeira, M.C. (2001). "Comparação de Métodos de Determinação de NaCl em Enchidos Tradicionais"(Comparison of methods for the determination of NaCl in traditional sausages). 3º Encontro Nacional de Química Analítica, Lisboa, Novembro de 2001.
4. Silva, S.; Sousa, C.F.C.; Figueira, A.C.O.L. (2005). "Consumer Survey of Eating Habits in the Algarve Region: Potential Impact in Regional Sustainable Development". Second International Conference of the Consumer Citizenship Network, 'Taking Responsibility', Bratislava, 26 a 27 de Maio.
5. Mateo, J., Figueira, A.C., Ramos, D.D., Sainz, R., Cabeza, E.A., González, R., Caro, I., Parra, V. and Beteta, O. and Zumalacárregui, J.M. (2006). "Meat Product Processing in Ibero-America". International Conference on Traditional Food processing and Technological Innovation in the Peripheral Regions, 26 de Maio, Faro, Portugal (apresentação plenária).
6. Cavaco, T.M.G.; Figueira, A.C.O.L. (2006). "Contribution Towards the Characterisation/Valorisation of Honey from the 'Sotavento Algarvio' Region". International Conference on Traditional Food Processing and Technological Innovation in the Peripheral Regions, 26 de Maio, Faro, Portugal.
7. López-Pérez, M.J., González-Montiel, L., Figueira, A.C., Alfaro-Rodríguez, R., Campos-Montiel, G., and Caro, I. (2007). "Contribución a la Caracterización Físico-Química de la Miel Producida en la Región Noroeste del Estado de Hidalgo" (Contribution for the Characterisation of Honey Produced in the Notheast Region of the Hidalgo State). Libro de Resúmenes del II Foro Internacional Biológico Agropecuario, Facultad de Ciencias Biológicas y Agropecuarias, Universidad Veracruzana, B 011, Vol. 1, pp. 79 – 85. ISBN 13-978-970-95597-0-5. México.
8. Ulloa, P.A. Figueira, A.C. and Brigas, A. (2011). "Caracterização de mel de Medronho" (Characterisation of Strawberry-Tree Honey), V Encontro Regional de Apicultura, Faro, Portugal.
9. Figueira, A.C.; Cavaco, T.; Gonçalves, V. (2012). Contributo para a caraterização dos méis do sotavento algarvio, com vista à sua valorização (Contribution for the Characterization of Honey from the Southwest of Algarve). VI Encontro Regional de Apicultura, Faro, Portugal.
10. Perkušić, A.; Maris, V.; Soeiro, T.; Ramalho, C.; Gonçalves, V.; Cavaco, T.; Figueira, A.C. (2014). "Caraterísticas reológicas da água-mel da região do Algarve" (Rheological characteristics of água-mel from the Algarve region). III Congresso Ibérico de Apicultura, 13-15 of April, Mirandela, Portugal.
11. Cavaco, T.; Figueira, A.C. (2014). "Contributo para a caraterização da 'água-mel', um produto tradicional Algarvio" (A contribution towards the characterisation of 'água-mel', a traditional product from the Algarve). VII Congreso Apícola Hispánico, 2-6 of October Santiago de Compostela, Spain.
12. Santos, A. A.; Aguirre-Álvarez, G.; Hernández-Fuentes, A. D.; Figueira, A. C. O. L. and Campos-Montiel, R. G. (2015). Efecto de la licuación por ultrasonido en los compuestos bioactivos y propiedades antioxidantes se diferentes mieles. XXXVI Encuentro Nacional de la AMIDIQ, Cancún, Quintana Roo, México, 5-8 of May.
13. Velasco, J.E.C.; Hernandez-Fuentes, A.D.; Figueira, A.C.; Cenobio-Galindo, A.J. and Campos-Montiel, R.G. (2016). Efecto licuación de mieles cristalizadas por ultrasonido en la actividad actividad antibacteriana. XXXVII Encuentro Nacional de la AMIDIQ, Puerto Vallarta, Jalisco, México, 3-6 of May.
14. Cavaco, T.; Recamales, A.F.; Figueira, A.C. (2017). Bioactive properties of água-mel produced in the Mediterranean region. 2nd International Conference ICSR Mediterranean Knowledge "Mediterranean Cultures and Societies: Knowledge, Health and Turism", University of Algarve, Faro, Portugal, 4-5 of May.
15. Relatic, I.; Cavaco, T.; Vidacek, S.; Figueira, A.C. (2017). Effects of diferente cooking methods on fatty acid composition of mackerel (*Scomber colias*). 2nd International Conference ICSR Mediterranean Knowledge "Mediterranean Cultures and Societies: Knowledge, Health and Turism", University of Algarve, Faro, Portugal, 4-5 of May.
16. Silva, R.S.; León, D.E.F.; Almaraz-Buendía, I.; Rodríguez, O.R.; Figueira, A.C.; Campos-Montiel, R.G. (2017). Efecto del Ultrasonido en la Actividad Antioxidante e Hidrometilfurural de Una Miel Multifloral Recien Colectada. (ID: 514). XXXVIII Encuentro Nacional de la AMIDIQ. Ixtapa Zihuatanejo, GRD., Mexico, 9-12 of May.
17. Fiket, M.; Vidacek, S.; Figueira, A.C. (2017). The Effect of Different Heat Treatments on Physico-Chemical Parameters in Sardines (*Sardina pilchardus*). II International Congress on Interdisciplinarity in Social and Human Sciences, University of Algarve, Faro, Portugal, 11-12 of May.
18. Cavaco, T.; Recamales, A.F.; Figueira, A.C. (2017). Traditional and modern uses of artesanal água-mel produced in the South of Portugal. II International Congress on Interdisciplinarity in Social and Human Sciences, University of Algarve, Faro, Portugal, 11-12 of May.
19. Bakour, M.; El Menyiy, N.; Imtara, H.; Figueira, A. C. and Lyoussi, B. (2017). Antioxidant Activity and Protective Effect of Bee Bread (Mixture of Honey and Pollen) in Aluminum-induced Anemia, Elevation of

Infammatory Markers and Hepato-renal Toxicity. 45th Apimondia International Apicultural Congress, September 29th - October 4th, 2017, Istanbul, Turkey.

#### Comunicações em painel ("poster")

1. Figueira, A.C.O.L.; Cavaleiro, J.; Neves, G.; Delgadillo, I.; Dillon, M.; Quantick, P. (1994). "Investigation Into Regreening of Citrus Fruits", Institute of Science and Technology Regional Conference, Sutton Bonnington, University of Nottingham, February of 1994.
2. Figueira, A.C.O.L.; Domingues, M.R.M.; Delgadillo, I.; Marques, M.G.O.S.; Correia, A.J.F.; Quantick, P.C. (1995). "Estudo do Reverdecimento em Citrinos" (Study of Citrus Regreening). 2nd Encontro de Espectrometria de Massa, Lisboa, Dezembro 1995.
3. Cruz, R.M.; Oliveira, S.R.; Fraqueza, G.; Figueira, A.C.; Silva, C.L.M.; Vieira, M.C. (2002). "Thermal Inactivation Kinetics of Peroxidase in Watercress (*Nasturtium officinale*)". VI Simpósio Nacional e III Ibérico de Maturação e Pós-Colheita 2002, 2-5 Outubro de 2002, Madrid.
4. Pereira, J.A.; Fraqueza, G.; Esteves, E.; Figueira, A.C. (2003). "Contributo Para o Estudo da Caracterização Físico-Química de Enchidos Tradicionais de Monchique" (Contribution Towards the Physico-Chemical Characterization of Traditional Sausages From Monchique). 6º Encontro de Química de Alimentos da Sociedade Portuguesa de Química, Lisboa, Portugal, 22 a 25 de Junho.
5. Divinova, V.; Mucha, P.; Cruz, R.M.; Vieira, M.C.; Figueira, A.C. (2003). "Efeito da Temperatura de Armazenamento em Características Sensoriais de Agrião (*Nasturtium officinale* R. Br) em Molho" ( Effects of Storage Temperature on Sensory Characteristics of Watercress (*Nasturtium officinale* R. Br.) in Bulk). 6º Encontro de Química de Alimentos da Sociedade Portuguesa de Química, Lisboa, Portugal, 22 a 25 de Junho.
6. Cruz, R.; Oliveira, S.R.; Figueira, A.C.; Silva, C.L.M.; Vieira, M.C. (2003). "Efeito dos Abusos de Temperatura na Cor de Agrião (*Nasturtium officinale*) Congelado ao Longo da Cadeia de Distribuição" (Effect of Temperature Abuses on the Colour of Frozen Watercress (*Nasturtium officinale*) Throughout the Distribution Chain). 6º Encontro de Química de Alimentos da Sociedade Portuguesa de Química, Lisboa, Portugal, 22 a 25 de Junho.
7. Cruz, R.M.; Oliveira, S.R.; Figueira, A.C.; Silva, C.L.M.; Vieira, M.C. (2003). "Effect of Temperature Abuses on the Quality of Frozen Watercress (*Nasturtium officinale*) During the Cold Chain. Annual Meeting of the Institute of Food Technologists & Food Expo (IFT 2003), Chicago, Illinois, USA, 12 a 16 de Julho.
8. Cruz, R.M.; Oliveira, S.R.; Figueira, A.C.; Silva, C.L.M.; Vieira, M.C. (2003). "Effect of Temperature Abuses on the Quality of Frozen Strawberry (*Fragaria ananassa*) During the Cold Chain. 12th World Food Congress – IUFOST, Chicago, Illinois, USA, 16 a 20 de Julho.
9. Figueira, A.C.; Vieira, M.C.; Cruz, R.M.; Divinova, V.; Mucha, P. (2003). "Effect of Storage Temperature on Colour in Fresh Watercress (*Nasturtium officinale*)". 12th World Food Congress – IUFOST, Chicago, Illinois, USA, 16 a 20 de Julho.
10. Figueira, A.C.O.L.; Martins, M.A.G.N.; Dillon, M.; Quantick, P.; Delgadillo, I. (2004). "Changes in the Main Quality Indicators of 'Late Valencia' (*Citrus sinensis*) Oranges During Ripening and Regreening". Consumer Citizenship Network Conference: "Using, Choosing or Creating the Future?" UNESCO Headquarters, Paris, 1-2 de Março.
11. Esteves, E.; Pereira, S.; Figueira, A.C. (2006). "Description of Honeys from Leeward Algarve (South Portugal) Using Sensory Analysis". International Conference on Traditional Food processing and Technological Innovation in the Peripheral Regions, 26 de Maio, Faro, Portugal.
12. Melo Soto, B.J.; Campos-Montiel, R.G.; Pimentel-González, D.J.; Caro-Canales, I.; Alfaro-Rodríguez, R.H.; Hernández-Chávez, J.F.; Figueira, Ana C.; Vernon-Carter, E. (2006). "Digestibilidad in situ de Ensilados de Paja con Micelio de *Pleurotus ostreatus* com la Adición de Lactosuero Ácido" (In situ Digestibility of Straw and *Pleurotus ostreatus* Micellius Ensilates with Acid Whey). II Encuentro Académico Agroalimentario 2006, Universidad Autónoma del Estado de Hidalgo, pp. 26 – 32. Tulancingo, México. ISBN 970-769-105-0.
13. Cavaco, T.; Dunning, N.; Figueira, A.C. (2007). Contributo para a Caracterização da 'Água Mel', um Produto Tradicional Algarvio (Contribution Towards the Characterization of 'Água-Mel', a Traditional Product from the Algarve). 8º Encontro de Química dos Alimentos, Beja, 4 a 7 de Março, pp. 191-194.
14. Cavaco, T.; Ktenidou, C.; Figueira, A.C.O.L. (2007). Estudo da Actividade Antioxidante do Mel da Região do Sotavento Algarvio (Study of the Antioxidant Activity of Honey from the Southwest Algarve Region). 8º Encontro de Química dos Alimentos, Beja, 4 a 7 de Março, pp. 213.
15. Dunning, N.; Ktenidou, C.; Cavaco, T.; Figueira, A. C. (2007). Production and Preliminary Characterisation of a Honey Vinegar. 5th International Congress on Food Technology: Consumer Protection through Food Process Improvement and Innovation in the Real World, 9-11 March, Thessaloniki, Greece, pp. 313-318.
16. Ktenidou, C.; Dunning, N.; Cavaco, T.; Figueira, A. C. (2007). Characterisation/ valorisation of "Água Mel" a Traditional Portuguese Product. 5th International Congress on Food Technology: Consumer Protection through Food Process Improvement and Innovation in the Real World, 9-11 March, Thessaloniki, Greece, pp. 56-61.
17. Ulloa, P. A., Cavaco, T., Figueira, A. C., Brigas, A. (2010). Effect of storage on physicochemical parameters of honey from the Portuguese Algarve´s Sotavento region. Presented at the IFT-10 Annual Meeting + Food Expo, Chicago, IL, USA, 17 to 21 July.
18. Ulloa, P. A., Gonçalves, V., Cavaco, T., Figueira, A. C., Brigas, A. (2011). Comparison of the antioxidant activity of four commercial honey samples obtained from Portugal. Presented at the IFT-11 Annual Meeting + Food Expo, New Orleans, Louisiana, USA, 11 to 14 June.
19. Beltrán Lucena, R.; Sayago Gómez, A.; Gallo Mazzuchino, V.; Beltrán Muñoz, M.; Pizarro Hierro, M. L.; Becerra Herrera, M.; García González, D. L.; Aparicio López, R.; Morales Millán, M. T.; Marques Patanita, M. J.; Caldas Baer, I. M. P.; Figueira, A. C. (2013). "Estudio de la trazabilidad sensorial de los aceites elaborados en el suroeste de la península Ibérica" (Study of the sensorial traceability of the olive oils produced in the southwest of the Iberian Peninsula). Final workshop of Project I2TEP, "Research and transborder transfer, Spain-Portugal", Huelva, Spain.
20. Rodrigues, V.; Sardinha, M.; Santos, A.; Pinto, W.; Figueira, A. C.; Vieira, M.; Conceição, L. E. C.; Dias, J. (2014). "Development of a soft-textured high performance diet for blue-fin tuna", AQUA2014, San Sebastian, Spain.
21. Barros, T.; Mateus, T.; Santos, A.; Pinto, W.; Dias, J.; Vieira, M.M.C. and Figueira, A. C. (2015). Acidificação de alimentos semi-húmidos para atum como estratégia de controlo microbiológico: efeitos no valor nutricional. (Acidification of semi-moist feed for tuna as a strategy of microbiological control: effects on the nutritional value). XV Congreso Nacional e I Congreso Ibérico de Acuicultura, Huelva, Spain, October.
22. Mateus, T.; Barros, T.; Rodrigues, V.; Santos, A.; Dias, J.; Figueira, A. C. and Vieira, M.M.C. (2015). Microbiological characterization of ingredients and soft-textured high performance diets for Bluefin tuna (*Thunnus thynnus*). Aquaculture Europe, Rotterdam, Netherlands, October.

23. Cavaco, T.; Recamales, Á.; Silva, R. and Figueira, A. (2016). Changes in brown pigments (BP) and 5-hydroxymethylfurfural (HMF) in artisanal água-mel produced in the South of Portugal. VIII Congresso Nacional de Apicultura, Granada, 3-5 November.
24. Solis-Silva, R.; Almaraz-Buendia, I.; Del Razo Rodríguez, O.E.; Figueira, A.C.; Quintero-Lira, A.; Campos-Montiel, R.G. (2017). Effect of Ultrasound in bioactive Compounds and Antioxidant Activity During the Storage of a Monofloral Honey. II International Congress on interdisciplinarity in Social and Human Sciences, University of Algarve, Faro, Portugal, 11-12 maio. (Best Congress Poster).
25. Sousa, M. I., Panguila, E. A., Figueira, A. C. and Esteves, E.. Freshness and Nutritional Composition of Several Species of Chilled Seafood Marketed in Luanda (Angola) and in Faro (Portugal). International Congress on Engineering and Sustainability in the XXI Century (INCREASE), 11-13 October 2017, University of Algarve, Faro, Portugal.
26. Panguila, E. A., Sousa, M. I., Esteves, E. and Figueira, A. C. (2018). Evaluation of the Freshness and Shelf-Life of Fresh and Chilled Mackerel (*Scomber Spp.*) and Horse Mackerel (*Trachurus Spp.*), Marketed in Luanda (Angola) and in Faro (Portugal), pp. 169-182. International Congress on Engineering and Sustainability in the XXI Century (INCREASE), 11-13 October 2017, University of Algarve, Faro, Portugal.

#### 11. Languages

Language	Reading	Writing	Conversation
English	Very good	Very good	Very good
French	Very good	Good	Good
Spanish	Very good	Good	Good