

Europass Curriculum Vitae



Personal information

First name(s) / Surname(s) **Ana Isabel Bourbon**
Address(es) Rua de S.Victor 54-2º andar
 4710-439 Braga – Portugal
Mobile +351 967 342 368
E-mail isabelbourbon@gmail.com
Nationality Portuguese
Date of birth 15/07/1984
Gender Female

Work experience

<p>Dates</p> <p>Occupation or position held</p> <p>Main activities and responsibilities</p> <p>Name and address of employer</p> <p>Type of business or sector</p>	<p>April 2016-November 2017</p> <p>Post Doc researcher</p> <p>- Development of bio-based nanostructures for encapsulation of active compounds</p> <p>Center of Biological Engineering, University of Minho, Braga</p> <p>Research</p>
<p>Dates</p> <p>Occupation or position held</p> <p>Main activities and responsibilities</p> <p>Name and address of employer</p> <p>Type of business or sector</p>	<p>April 2016-November 2017</p> <p>Executive Director of Instrumental laboratory</p> <p>- Responsible for the use of technical equipment</p> <p>Center of Biological Engineering, University of Minho, Braga</p> <p>Research</p>
<p>Dates</p> <p>Occupation or position held</p> <p>Main activities and responsibilities</p> <p>Name and address of employer</p> <p>Type of business or sector</p>	<p>June 2015- October 2015</p> <p>Researcher of the project “Exploring new bioplastics, fillers, formulations and film processing routes to produce high added value compostable food packaging”, for the final project PACK4COMPOST</p> <p>- Application of new bioplastics in packaging of food products and their effects on shelf life</p> <p>Polymer Engineering Department, University of Minho, Guimarães</p> <p>Research</p>
<p>Dates</p> <p>Occupation or position held</p> <p>Main activities and responsibilities</p> <p>Name and address of employer</p> <p>Type of business or sector</p>	<p>February 2010 - April 2011</p> <p>Researcher of the project “Development of innovative dietetic solutions for the pastry industry”</p> <p>Rheological, <u>physico-chemical</u> and sensorial analysis of different pastry creams</p> <p>Biological Engineering Department, University of Minho, Campus de Gualtar, 4710-057 Braga, Portugal</p> <p>Researcher center</p>

May 2009 - January 2010

Occupation or position held: Researcher of the project "Nano encapsulation and controlled release of bioactive compounds on food quality improvement and human health promotion"

Main activities and responsibilities: Development and characterization of edible films with bioactive compounds. Development of nano-structures and evaluation of release behaviour of bioactive compounds from different entrapment systems.

Name and address of employer: Biological Engineering Department, University of Minho, Campus de Gualtar, 4710-057 Braga, Portugal

Type of business or sector: Research center

Education and training

Dates: From May 2011 – February 2016

Title of qualification awarded: PhD in Chemical and Biological Engineering

Principal subjects/occupational skills covered: Thesis title: "Application of nanostructures in food matrices as a delivery vehicle of bioactive compounds"

Name and type of organisation providing education and training: University of Minho, Portugal

Dates: September 2003 – December 2008

Title of qualification awarded: Integrated Master's Degree in Biological Engineering

Principal subjects/occupational skills covered: -General domain: Informatics; mathematical, physiochemical and biological sciences;

-Laboratorial skills: Chemistry, microbiology, bioprocesses and biological treatments, bioprocesses and biological treatments.

-Thesis title: "Evaluation of different hydrocolloids in food product formulation".

Name and type of organisation providing education and training: University of Minho, Portugal

Level in national or international classification: 15 values (quantitative scale from 0 to 20 values)

Personal skills and competences

Mother tongue(s): Portuguese

Other language(s):

Self-assessment
European level ()*

English

Spanish

French

Understanding				Speaking				Writing	
Listening		Reading		Spoken interaction		Spoken production			
C1	Proficient user	C1	Proficient user	B2	Independent user	B2	Independent user	B2	Independent user
B1	Independent user	B1	Independent user	B1	Independent user	B1	Independent user	A2	Basic user
B1	Independent user	B1	Independent user	A2	Basic user	A2	Basic user	A2	Basic user

(*) [Common European Framework of Reference for Languages](#)

Social skills and competences

-Team spirit,
-Sense of responsibility,
-Ability to adapt to multicultural environments,
-Good communication skills,
-Versatility

Organisational skills and competences	<ul style="list-style-type: none"> - Sense of organisation; - Board member of “Núcleo de Estudos de Engenharia Biológica (NEEB)” of University of Minho (2007 /2008) - Organisation of: <ul style="list-style-type: none"> - “V Mini-Liga de Futsal de Engenharia Biológica”, in May 2007; - “ExpoBiotec2006 – Feira de Biomédica e Biotecnologia do Minho”, in Braga, October 2007; - “X Jornadas de Engenharia Biológica”, Braga, October 2007. - Staff member of Bioenergy: Challenges and Opportunities”, Uminho, Guimarães, 2008. - Staff member of CHEMPOR 2008, Uminho, Braga, 2008. -Staff member of 1st Workshop of the European Network for Gastrointestinal Health Reasearch, Uminho, Braga 2011 - Staff member of GLS10, Uminho, Braga, 2011
Technical skills and competences	- Knowledge and experience of laboratorial techniques in several areas such as: rheology, biochemistry, chemistry, microbiology and fluid mechanics.
Computer skills and competences	Good command of Microsoft office tools Familiar user of SuperPro Designer®, MatLab®, Origin®, Sigma Stat® and Statistica®.
Other skills and competences	Good team worker, able to work without guidance when needed. Driven by challenge, innovation and desire to learn.
Driving licence	Category B
Scientific publications	
Papers in peer-reviewed journals	<p>Bourbon, A. I., Pinheiro, A. C., Ribeiro, C., Miranda, C., Maia, J. M., Teixeira, J. A. and Vicente, A. A. (2010). Characterization of galactomannans extracted from seeds of Gleditsia triacanthos and Sophora japonica through shear and extensional rheology: comparison with guar gum and locust bean gum. Food Hydrocolloids, 24, 2-3, 184-192.</p> <p>Pinheiro, A. C., Bourbon, A. I., Rocha, C., Maia, J. M., Gonçalves, M. P., Teixeira, J. A., Vicente, A. A. (2011). Rheological characterization of k-carrageenan/galactomannans and xanthan/galactomannans interactions: comparison of galactomannans from non-traditional sources with conventional galactomannans. Carbohydrate Polymers, 83, 392-399.</p> <p>Bourbon, A. I., Pinheiro, A. C., Cerqueira, M. A., Avides, M. C., Quintas, M. A. C., Vicente, A. A. (2011). Physico-chemical characterization of chitosan-based edible films incorporating bioactive compounds of different molecular weight. Journal of Food Engeeniring, 106, 111-118.</p> <p>Cerqueira, M. A., Bourbon, A .I., Pinheiro, A. C., Martins, J.T., Souza, B. W. S., Vicente, A. A. Galactomannans use in the development of edible films/coatings for food applications. (2011). Trends in food science and technology, 22, 662-671.</p> <p>Souza, B. W. S., Cerqueira, M. A., Bourbon, A. I., Pinheiro, A. C. Martins, J. T., Teixeira, J. A., Coimbra, M. A., Vicente, A. A. (2012). Chemical characterization and antioxidant activity of sulphated polysaccharide from the red seaweed Gracilaria birdiae. Food Hydrocolloids 27(2), 287-292.</p>

Beirão da Costa, S., Duarte, D., **Bourbon A. I.**, Pinheiro, A. C., Serra, A. T., Martins, M. M., Vicente A. A., Delgadillo, I., Duarte C., Beirão da Costa, M. L. (2012). Effect of the matrix system in the delivery and in-vitro bioactivity of microencapsulated oregano essential oil. *Journal of Food Engineering*, 110 (2), 190-199.

Pinheiro, A. C., **Bourbon, A. I.**, Medeiros, B. G. S., da Silva, L. H. M., da Silva, M. C. H., Carneiro-da-Cunha, M. G., Coimbra, M. A., Vicente, A. A. (2012) Interactions between κ -carrageenan and chitosan in nanolayered films – structural and transport properties evaluation. *Carbohydrate Polymers* 87, 1081– 1090.

Martins, J. T., Cerqueira, M. A., **Bourbon, A. I.**, Pinheiro, A. C., Souza, B. W. S., Vicente, A. A. (2012) Synergistic effects between κ -carrageenan and locust bean gum on physicochemical properties of edible films made thereof. *Food Hydrocolloids*, 29 (2), 280-289.

Pinheiro, A. C., **Bourbon, A. I.**, Quintas, M. A. C., Coimbra, M. A., Vicente, A. A. (2012) κ -carrageenan/chitosan nanolayered films for controlled release of methylene blue as a model compound. *Innovative Food Science & Emerging Technologies*, 16, 227–232.

Joana T. Martins, **Ana I. Bourbon**, Ana C. Pinheiro, Miguel A. Cerqueira and António A. Vicente. (2013) Biocomposite films based on κ -carrageenan/locust bean gum blends and clays: Physical and antimicrobial properties. *Food Bioprocess Technologies* 6, 2081–2092.

Pinheiro, A. C., **Bourbon, A. I.**, Vicente, A. A., Quintas, M. A. C. (2013) Transport mechanism of macromolecules on hydrophilic bio-polymeric matrices – Diffusion of protein-based compounds from Chitosan films. *Journal of Food Engineering*, 116 (3), 633–638.

Sara Beirão-da-Costa, Cláudia Duarte, **Ana I. Bourbon**, Ana C. Pinheiro, M. Isabel N. Januário, António A. Vicente, M. Luísa Beirão-da-Costa and Ivonne Delgadillo. (2013) Inulin potential for encapsulation and controlled delivery of Oregano essential oil. *Food Hydrocolloids* 33, 199-206.

Bartolomeu G. de S. Medeiros, Marthyna P. Souza, Ana C. Pinheiro, **Ana I. Bourbon**, Miguel A. Cerqueira, António A. Vicente, Maria G. Carneiro-da-Cunha. (2014) Physical characterization of an alginate/lysozyme nano-laminate coating and its evaluation on 'Coalho' cheese shelf-life. *Journal of Food and Bioprocess Technology*, 7, 1088–1098.

Miguel A. Cerqueira, Ana C. Pinheiro, Hélder D. Silva, Philippe E. Ramos, Maria A. Azevedo, Maria L. Flores-López, Melissa C. Rivera, **Ana I. Bourbon**, Óscar L. Ramos, António A. Vicente (2014). Design of Bio-nanosystems for Oral Delivery of Functional Compounds. *Food Engineering Reviews*, 6, 1-19.

Maria A Azevedo, **Ana I Bourbon**, António Vicente, Miguel Ângelo Cerqueira. Alginate/chitosan nanoparticles for encapsulation and controlled release of vitamin B2. (In Press) *International Journal of Biological Macromolecules*, <http://dx.doi.org/10.1016/j.ijbiomac.2014.05.036>.

Paulo A.G. Soares, **Ana I. Bourbon**, António A. Vicente, Cesar A.S. Andrade, Wilson Barros Jr. Maria T.S. Correia, Adalberto Pessoa Jr., Maria G. Carneiro-da-Cunha. (2014) Development and characterization of a hydrogel based on natural polysaccharides: Policaju and Chitosan. *Materials Science and Engineering C*, 42, 219-226.

Ana C. Pinheiro, **Ana I. Bourbon**, Miguel A. Cerqueira, Élia Maricato, Cláudia Nunes, Manuel A. Coimbra, António A. Vicente (2015) Chitosan/Fucoidan multilayer nanocapsules as a vehicle for controlled release of bioactive compounds. *Carbohydrate Polymers*, 115, 1–9.

Artur J. Martins, **Ana I. Bourbon**, António A. Vicente, J. A. Lopes da Silva, C. Rocha. Mass transfer and surface characterization of electrospun ϵ -polycaprolactone nanofiber membranes. (In Press) *Process Biochemistry*, doi:10.1016/j.procbio.2015.03.017.

Joana T. Martins, Óscar L. Ramos, Ana C. Pinheiro, **Ana I. Bourbon**, Hélder Silva, Melissa C. Rivera, Miguel A. Cerqueira, Lorenzo Pastrana, F. Xavier Malcata, África Gonzalez-Fernandez, António A. Vicente. Edible bio-based nanostructures: Delivery, Absorption and potential toxicity. (In Press) *Food Engineering Reviews*, 10.1007/s12393-015-9116-0.

Melissa C. Rivera, Ana C. Pinheiro, **Ana I. Bourbon**, Miguel A. Cerqueira and António A. Vicente. Hollow Chitosan/Alginate Nanocapsules for Bioactive Compound delivery. (In Press) *International Journal of Biological Macromolecules*, doi:10.1016/j.ijbiomac.2015.03.003

Ana I. Bourbon, Ana C. Pinheiro, Maria G. Carneiro-da-Cunha, Ricardo N. Pereira, Miguel A. Cerqueira, António A. Vicente. Development and characterization of lactoferrin-GMP nanohydrogels: Evaluation of pH, ionic strength and temperature effect (2015). *Food Hydrocolloids*, 48, 292–30.

Daniel A. Madalena, Óscar L. Ramos, Ricardo N. Pereira, **Ana I. Bourbon**, Ana C. Pinheiro, F. Xavier Malcata, José A. Teixeira and António A. Vicente. In vitro digestion and stability assessment of β -lactoglobulin/riboflavin nanostructures. *Journal of Food Hydrocolloids*. 2016, 58: 89–97;

Bourbon A.I., Pinheiro, A. C., Cerqueira M.A. and Vicente A.A. Influence of chitosan coating on protein-based nanohydrogels properties and in vitro gastric digestibility. *Journal of Food Hydrocolloids* (2016), 60, Pages: 109-118;

Bourbon A.I., Cerqueira M.A. and Vicente A.A. Encapsulation and controlled release of bioactive compounds in lactoferrin-glycomacropeptide nanohydrogels: curcumin and caffeine as model compounds. *Journal of Food Engineering* (2016), 180, July 2016, Pages: 110-119.

Miguel A. Cerqueira, Maria Fabra, Jinneth Castro-Mayorga, **Ana Bourbon**, Lorenzo Pastrana, António Vicente and José Lagaron. Use of electrospinning to develop antimicrobial biodegradable multilayer systems: encapsulation of cinnamaldehyde and their physicochemical characterization. *Food Bioprocess Technol* (2016) 9: 1874. doi:10.1007/s11947-016-1772-4.

Philippe E. Ramos, Miguel A. Cerqueira, Michael T. Cook, **Ana I. Bourbon**, Vitaliy V. Khutoryanskiy, Dimitris Charalampoulos, José A. Teixeira and António A. Vicente. Development of an immobilization system for in situ micronutrients production. *Journal of Food Research International*, 90, Pages 121–132

Joana T. Martins, Susana F. Santos, **Ana I. Bourbon**, Ana C. Pinheiro, África González Fernández, Lorenzo M. Pastrana, Miguel A. Cerqueira and António A. Vicente. Lactoferrin based nanoparticles as a vehicle for iron in food applications- development and release profile. *Journal of Food Research International*, 90, Pages 16–24;

Ana I. Bourbon, Raquel Gonçalves, António A. Vicente and Ana C. Pinheiro. Chapter 16- Characterization of particle properties in nanoemulsions. In *Nanoemulsions: Formulation, Applications, and Characterization*. Elsevier.

Ana C. Pinheiro, **Ana I. Bourbon**, Joana T. Martins, Philippe E. Ramos, António A. Vicente and Maria G. Carneiro-da- Cunha. Chapter 5-Nanolaminated Systems Production. In *Advances in Processing Technologies for Bio-based Nanosystems in Food*. USA: CRC Press by Taylor and Francis Group.

Papers in conference proceedings

Martins, J. T., Cerqueira, M. A., **Bourbon, A. I.**, Pinheiro, A. C., Vicente, A. A. (2011). Edible films-based on κ -carrageenan/Locust bean gum – effects of different polysaccharide ratios on film properties. ICEF 2011- 11th International Congress on Engineering and Food, 22-26 May, 2011 (ISBN: 978-960-89789-3-5).

Quintas, M. A. C., **Bourbon, A. I.**, Martins, J. T., Quintas, D. A. C., **Pinheiro, A. C.**, Vicente, A. A. (2011). Diffusion mechanisms from chitosan based edible films – behaviour in liquid and solid media and comparison of macro and nano scale. ICEF 2011- 11th International Congress on Engineering and Food, 22-26 May, 2011 (ISBN: 978-960-89789-3-5).

Duarte, C., Beirão-da-Costa, S., **Bourbon, A. I.**, Pinheiro, A. C., Serra, A. T., Moldão-Martins, M., Vicente, A. A., Duarte, C. M. M., Beirão-da-Costa, M. L. Encapsulation and delivery of carotenoids-rich extract from tomato pomace in a prebiotic matrix. ICEF 2011- 11th International Congress on Engineering and Food, 22-26 May, 2011 (ISBN: 978-960-89789-3-5).

Pinheiro, A. C., **Bourbon, A. I.**, Coimbra, M. A., Vicente, A. A. Controlled release of a model bioactive compound from κ -carrageenan/chitosan nanolayered films. Conference proceedings foodInnova 2010 – Proceedings & Book of abstracts, October 2010 (ISBN: 978-84-693-5010-2).

Beirão da Costa, S., Duarte, C., Pinheiro, A. C., **Bourbon, A. I.**, Serra, A. T., Moldão-Martins, M., Vicente, A. A., Delgadillo, I., Duarte, C., Beirão da Costa, M. L. The effect of the matrix system in the delivery and in-vitro bioactivity of microencapsulated oregano essential oil. Conference proceedings foodInnova 2010 – Proceedings & Book of abstracts, October 2010 (ISBN: 978-84-693-5010-2).

Pinheiro, A. C., **Bourbon, A. I.**, Quintas, M. A. C., Rocha, C., Teixeira, J. A., Vicente, A. Diffusion of bioactive peptides from chitosan-based edible films – effects of temperature and peptides molecular weight, Conference proceedings, Total food - Sustainability of the Agri-Food Chain; K.W. Waldron, G.K. Moates & C.B. Faulds (Editors); RSC publishing, Norwich, 22-24 April 2009 (ISBN: 978-1-84755-750-6).

Bourbon A. I., Pinheiro, A. C., Avides, M.C., Quintas, M.A.C., Vicente, A.A. Characterization of Chitosan-based Edible Films incorporating Bioactive Peptides – influence of peptide molecular weight. Book of Abstracts of EFFoST annual conference, Budapest, Hungary, 11-13 November 2009 (**Poster communication**)

Bourbon, A. I., Pinheiro, A. C., Ribeiro, C., Miranda, C., Maia, J. M., Gonçalves, M. P., Teixeira, J. A., Vicente, A.A. Shear and extensional rheology of galactomannans extracted from seeds of *Gleditsia triacanthos* and *Sophora japonica*: comparison with guar gum and locust bean gum. Book of Abstracts of IFT 2009 Annual Meeting and Food Expo, Anaheim, California, USA, 6-10 June, 2009, ISSN: 1082-1236, 250-16, p. 294 (**Poster communication**)

Pinheiro, A. C., **Bourbon, A. I.**, Ribeiro, C., Miranda, C., Maia, J. M., Gonçalves, M. P., Teixeira, J. A., Vicente, A. A. Rheological characterization of xanthan/galactomannans and kappa-carrageenan/galactomannans interactions: comparison of galactomannans from non-traditional sources with conventional galactomannans. Book of Abstracts of IFT 2009 Annual Meeting and Food Expo”, Anaheim, California, USA, 6-10 June, 2009, ISSN: 1082-1236, 250-20, p. 295. (**Poster communication**)

Souza, B., Cerqueira, M. **Bourbon, A.**, Pinheiro, A., Martins, J., Teixeira, J., Vicente, A.A. Potential antioxidant and chemical characterization of sulfated polysaccharide from the red seaweed (*Gracilaria birdiae*). Book of Abstracts of IFT 2010 Annual Meeting and Food Expo, Chicago, USA, 17-20 July 2010, 187-15, p. 194. (**Poster communication**)

Beirão-da-Costa, S., Duarte, C., **Bourbon, A. I.**, Pinheiro, A. C., Moldão-Martins, M., Vicente, A., Delgado, I., Beirão da Costa, M. L. Rice starch spherical aggregates as delivery system of Oregano essential oil. Book of Abstracts of Food Factory – Innovative food processing and sustainable food production for the future, Gothenburg, Sweden – 30 June- 2 July 2010, P1.25. (**Poster communication**)

Pinheiro, A. C., **Bourbon, A. I.**, Cerqueira, M. A., Coimbra, M. A., Vicente A. A. Development of multilayer nanocapsules through layer-by-layer deposition of chitosan and fucoidan for release of bioactive compounds. Book of Abstracts of IFT 2011 Annual Meeting and Food Expo, New Orleans, Louisiana, USA, 11-14 June, 2011. ISSN: 1082-1236, p.71 (**Poster communication**)

Duarte, C., Beirão-da-Costa, S., **Bourbon, A. I.**, Pinheiro, A. C., Serra, A. T., Moldão-Martins, M., Vicente, A. A., Duarte, C. M. M., Beirão-da-Costa, M. L. Encapsulation and delivery of carotenoids-rich extract from tomato pomace in a prebiotic matrix. Book of Abstracts of ICEF 2011-11th International Congress on Engineering and Food, 22-26 May, 2011 ISBN:978-960-89789-3-5 (**Oral communication**)

Quintas, M., Pinheiro, A. C., **Bourbon, A.I.**, Martins, J. T., Vicente, A. A. Diffusion mechanisms from chitosan-based edible films at macro and nano scale – behaviour in liquid and solid media. Book of Abstracts of ICEF 2011-11th International Congress on Engineering and Food, 22-26 May, 2011, ISBN: 978-960-89789-3-5 (**Oral communication**)

Martins, J. T., Cerqueira, M. A., **Bourbon, A. I.**, Pinheiro, A. C., Vicente, A. A. Edible films-based on kappa-carrageenan/Locust bean gum – effects of different polysaccharide ratios on film properties. Book of Abstracts of ICEF 2011-11th International Congress on Engineering and Food, 22-26 May, 2011, ISBN: 978-960-89789-3-5 (**Poster communication**)

Bourbon, A. I., Pinheiro, A. C., Cerqueira, M. A., Rocha, C. M. R., Quintas, M. A. C., Vicente, A. A. Incorporation of bioactive compounds in chitosan-based edible films- effect of molecular weight on physico-chemical properties. Proceedings of 1st Iberian Meeting on Natural Bioactives Entrapment for the Food Industry, Lisbon, May 12-13, 2011 (**Poster communication**)

Pinheiro, A. C., **Bourbon, A. I.**, Quintas, M. A. C., Coimbra, M. A., Vicente, A. A. Kappa-carrageenan/chitosan nanolayered films for controlled release of a cationic compound. Proceedings of 1st Iberian Meeting on Natural Bioactives Entrapment for the Food Industry, Lisbon, May 12-13, 2011. (**Poster communication**)

Duarte, C., Beirão-da-Costa, S., **Bourbon, A. I.**, Pinheiro, A. C., Serra, A. T., Moldão-Martins, M., Vicente, A. A., Duarte, C. M. M., Beirão-da-Costa, M. L. Encapsulation and delivery of oleoresin from tomato pomace in a inulin matrix. Book of abstracts of 1st Iberian Meeting on Natural Bioactives Entrapment for the Food Industry, Lisbon, May 12-13, 2011. **(Poster communication)**

Bourbon, A. I., Pinheiro, A.C., Quintas, M.A.C., Vicente, A. A. Diffusion mechanisms of solutes in edible packaging materials – comparison between macro and nano scale. Book of Abstracts of International Workshop. Valencia (Spain), March 8-9, 2012, Action COST FA0904 **(Poster communication)**

Miguel A. Cerqueira, **Ana I. Bourbon**, António Augusto Vicente. Bio-based coatings for food processing applications. Book of Abstracts of International Workshop. Valencia (Spain), March 8-9, 2012, Action COST FA0904 **(Poster communication)**

António A. Vicente, **Ana I. Bourbon**, Miguel A. Cerqueira. Incorporation of functional compounds in edible packaging materials for food applications: influence in materials' properties. Book of Abstracts of International Workshop. Valencia (Spain), March 8-9, 2012, Action COST FA0904 **(Oral communication)**

Ana I. Bourbon, Ana C. Pinheiro, Miguel A. Cerqueira, Helder D. Silva Maria G.Carneiro-da-Cunha, António A. Vicente. Development and characterization of nanohydrogels formed by Lactoferrin-Glycomacropptide interactions for food applications. Conference of Food Engineering - April 2 - 4, 2012, Leesburg, Virginia **(Oral communication)**

Susana F. Santos, **Ana I. Bourbon**, Miguel A. Cerqueira, António A. Vicente. Nanohydrogels from bovine lactoferrin: a vector for iron in food applications. Conference of Food Engineering - April 2 - 4, 2012, Leesburg, Virginia **(Poster communication)**

Ana I. Bourbon, Ana C. Pinheiro, Miguel A. Cerqueira and António A. Vicente. Development and characterization of nanohydrogels formed by Lactoferrin-Glycomacropptide interactions. Book of Abstracts of International Workshop. Prague, Czech Republic, February 7-8, 2013, Action COST FA0904 **oral and Poster communication)**

Ana I. Bourbon, Ana C. Pinheiro, Miguel A. Cerqueira, António A. Vicente. Development of Lactoferrin-Glycomacropetide Nanohydrogels: a vehicle to encapsulate bioactive compounds. Book of Abstracts of IFT 2013 Annual Meeting and Food Expo, Chicago, USA, 13-16 July, 2013. **(Poster communication)**

Melissa C. Rivera, Ana C. Pinheiro, **Ana I. Bourbon**, Miguel A. Cerqueira and António A. Vicente. Additional Multilayers of chitosan and alginate for the development of core-shell nanocapsules. Book of Abstracts of IFT 2013 Annual Meeting and Food Expo, Chicago, USA, 13-16 July, 2013. **(Poster communication)**.

Ana I. Bourbon, Ana C. Pinheiro, Miguel A.Cerqueira and António A. Vicente. Development and characterization of protein nanohydrogels for food applications. 1st Conference for early stage researchers in Polymer Science through the mediterranean Polymar, 3-7 November, 2013 **(Oral communication)**.

Other presentations

Artur J. Martins, **Ana I. Bourbon**, António A. Vicente, Susana Pinto, J. A. Lopes da Silva, C. Rocha. 1st Conference for early stage researchers in Polymer Science through the mediterranean Polymar, 3-7 November, 2013 (**Oral communication**).

Martins, J. T., Pinheiro, A. C., **Bourbon, A. I.**, Silva, H. D., Cerqueira, M. A., & Vicente, A. A. Bio-based structured systems for food application. Working Group 3 Workshop (COST ACTION FA1001) - WG3 Round Table: "Food Engineering Route To Process-Structure-Healthy Function Relationships - WG3 Activity Plan for 2014". University College Dublin, Dublin, Ireland, 4th November, 2013 (**Poster communication**).

Vicente, A.A., Quintas, M.A.C., Cerqueira, M.A., Silva, H.D., Pinheiro, A.C., **Bourbon, A.I.**, Medeiros, B.G.S., Carneiro-da-Cunha, M.G. Natural hydrocolloids for nanotechnological applications in foods. X Brazilian MRS Meeting, Gramado (RS), Brazil, 25-29 September 2011. (**invited oral communication**)

Beirão-da-Costa, S., Duarte, C., **Bourbon, A. I.**, Pinheiro, A. C., Moldão-Martins, M., Vicente, A., Delgadillo, I., Beirão da Costa, M. L. Rice starch spherical aggregates as delivery system of Oregano essential oil. Book of abstracts of Food Factory – Innovative food processing and sustainable food production for the future" Gothenburg, Sweden – 30 June- 2 July 2010. (**Poster communication**)

Patents

Bourbon A.I., Cerqueira M.A. and Vicente A.A. "Partículas de gel biopoliméricas para aplicações alimentares e farmacêuticas". Patent process: 107059. Date: 12-07-2013; Conversion: 12-11-2015.

Projects

Sistemas nanotecnológicos baseados em ingredientes biocompatíveis: caracterização, entrega controlada e digestão in vitro (membro da equipa). Convénio CAPES/FCT nº 348/13. Team: Universidade Estadual de Campinas (BR) e Universidade do Minho (PT).

Awards

2^a award for a business idea in Concurso de Ideias de Negócio – SpinUM, promoted by TecMinho and SpinPark, BioCheeseCoat, 15 February, 2013, Guimarães, Portugal;

1st award poster in International Workshop, Action COST FA0904, 8 -9 March 2012, in Valencia, Espanha.

Honorable mention for 1000th publication in Biological Center of University of Minho, 12 of June 2012, Braga, Portugal.

Co-author of a work para o Graduate Student Research Paper Competition: Biotechnology Division in IFT Annual Meeting and Food Expo, 13-16 of July 2013, Chicago, Illinois, EUA;