

Michele Nehemy Berteli

Brazilian – Italian Citizenship

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AIM

To work in developing of microwave power technology directed to processes of foods and correlates.

EMPLOYMENT HISTORY

University of Campinas - UNICAMP, Brazil (August 2016 – Present)

- Visiting Professor - Graduate program of Food Technology Department – Food Engineering Faculty.

Food Technology Institute - Food Processes Group – ITAL/GEPC – Campinas, Brazil (February 2007 – November 2018)

Responsibilities:

- *Development of scientific research*, with focus on Microwave Technology applied in food processes. Theme of some researches:
 - Application of microwave in: treatment for use of residues and by-products; hybrid treatments with air or vacuum of grains and fruits; continuous pasteurization.
 - Indirect treatment by non-thermal argon plasma to powders of particulate materials
- *Technical consultancy on Thermal Process by Food Industries*, with high acting in conventional and aseptic processes evaluation according to FDA regulations and to protocols of IFTPS (Institute for Thermal Processing Specialists); establishments and calculations of thermal lethality (F_0 , P), development of Heat Transfer and/or Temperature Distribution Studies and Heat Penetrations Studies.
 - **More than 40 consultancies, the most developed “in loco”**, for small, medium and multinational companies. Among them: Ajinomoto Brasil, Vapza, JBS, Cargil, Minerva Foods, Camil, Predilecta, Kerry do Brasil, Cardeal, Ducoco, Frysk, Coco do Vale, Paraipaba Agroindustrial, Sambazon do Brasil, Amêndoas do Brasil, Codap.
- *Coordination and Teaching of Courses*, for training and improvement of professional of thermal process industries, as well as professionals of Research Institutes in Brazil and other Latin America countries – **More than 25 courses performed**, some of them **offered in companies like Pepsico, Bunge, Mars, JBS, Frysk, GDC – Grupo Calvo, Minerva Foods, Zilor**.
 - Among the courses taught there is **The Better Process Control School (BPCS) – Canned Foods**, established by the FDA. The school is particularly intended for professionals involved in production of thermally processed low acid and acidified foods.

Mydioma – Translation Agency – Italy (2007 – 2010)

Responsibilities: translating texts from Portuguese into Italian.

EDUCATION

- *Degree in Food Engineering* - Fundação Educacional de Barretos - Barretos, São Paulo – Brazil (1994 – 1998).
- *Msc in Food Engineering*. Master thesis: Evaluation of short cut pasta air dehydration assisted by microwaves as compared to the conventional drying process. UNICAMP, Campinas, São Paulo – Brazil (1999 – 2001).
- *PhD in Food Engineering*. Doctoral dissertation: Study of drying processes for a granulated product with and without the assistance of microwave energy. Campinas - UNICAMP, São Paulo – Brazil (2001 – 2005).

- *Stage of Doctoral*: Study of the microwave vacuum drying process for a granulated product - École des Mines d'Albi – Carmoux, Albi – France (2004).
- *Post-Doctoral in Food Engineering*. Research developed: Alternative venting in steam retorts - An approach to energy savings. Food Technology Institute, Campinas - ITAL, São Paulo – Brasil (2008 – 2011).

AWARD

- Student highlighted – Fundação Educacional de Barretos – 1998.

RECOGNITIONS

- Two undergraduate students (under advising) received the Researcher of Future Award from the Congress of Undergraduate Research – PIBIC/CNPq - ITAL.

MAIN COURSES TAUGHT

- Canned Foods: principles of thermal process control, acidification and container closure evaluation (2008 – 2018)
- Thermal Processes Calculations (2007 – 2018).

TECHNICAL PRODUCTION

- **1 Patent of invention**: N° PI 0803045; **Publications**: 8 Journals papers, 1 Book chapter, 17 Congress papers, more than 40 Technical reports (Consultancies), 1 TOR - Terms of Reference: 2th Workshop on Bioeconomy “Processing Technology for Food & Beverage: Innovation, Entrepreneurship and Public Health”.

ADVISING AND CO-SUPERVISION (Research area: microwave technology applied in food processes)

- **Current**: 2 PhD students (doctoral dissertation co-supervision) – Visiting Professor of UNICAMP.
 - Both researches with submission of patent application - under review by INOVA / UNICAMP.
- **Past**: 1 Post-doctoral student (under advising), 2 Msc students (master thesis co-supervision), 8 undergraduate students (under advising).

COURSES (main schools done in the last 2 years)

- Food Safety Preventive Controls Alliance – Preventive Controls for Human Food – Cornell University, August 2018, ITAL, Campinas – Brazil.
- Official Course in Hygienic Engineering and Design, EHEDG – European Hygienic Engineering & Design Group, Set. 2017 - ITAL, Campinas – Brazil.

OTHERS

- Ad hoc adviser – CNPq - Brazilian National Research Council
- Grant of Productivity in research and technological development from CNPq (2016 – Present).

FOREIGN EXPERIENCE

- 2 years lived in Italy (2005 – 2007) and frequent visits.
- 6 months lived in France for studies.

LANGUAGE

- Portuguese: mother language; Italian: good communication; English: intermediate under improvement; French: intermediate.