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<b>Position</b>	Auxiliary researcher of Instituto Nacional de Investigação Agrária e Veterinária, I.P. (INIAV)-Portugal
<b>Academic Degrees</b>	2004 - PhD in Agro-Industrial Engineering, Technical University of Lisbon-ISA , Portugal 1996 - Master in Viticulture and Enology, Technical University of Lisbon-ISA , Portugal 1989 - Graduate in Agro-Industrial Engineering, Technical University of Lisbon-ISA , Portugal.
<b>Professional experience</b>	Researcher of the Instituto de Ciências Agrárias e Ambientais Mediterrânicas (ICAAM) - Universidade de Évora (since 2013 to now), Évora, Portugal. Researcher of INIAV, Dois Portos Portugal (since 1992 to now). Head of laboratory of physico-chemical analysis of wine and brandies (2005 until 2015), of laboratory of Enology (2014-2015), sensory laboratory for wine and wine brandies (respectively since 2018 and 2008 to now) and laboratory of aromas-oenology (since 2011 to now) on the INIAV, Dois Portos Portugal Leader of Viticulture and Oenology Formation Center of INIA,Dois Portos Portugal (1989-1992) .
<b>Teaching</b>	Responsible for the discipline of Sensory analysis of wines and brandies on the master course of Viticulture and Oenology (2005/06 and 2007/08). Coordinator of wine brandy tasting courses (since 2004 to now) done in INIAV and in several other Portuguese institutions (CVRA, CVRPS, CVRLx, IVBAM). Lecturer of several classes, by invitation of several Portuguese universities (Technical University of Lisbon, Evora University, Porto University, Trás-os-Montes e Alto Douro University) and polytechnical institutes (Santarém Polytechnic Institute, Castelo Branco Polytechnic Institute), on the subjects of ageing of wine spirits and sensorial analysis of wines and spirits.
<b>Research: 5 selected recent publications</b>	Caldeira I, Lopes D, Delgado T, Canas S, Anjos O. (2018) Development of blueberry liquor: influence of distillate, sweetener and fruit quantity. <i>Journal of the Science of Food and Agriculture</i> . 98(3): 1088–1094. DOI 10.1002/jsfa.8559. Caldeira I., Anjos O., Belchior A.P., Canas S. (2017) Sensory impact of alternative ageing technology for the producing of wine brandies. <i>Ciência Téc. Vitiv.</i> 32(1) 12-22. Anjos O., Frazão D., Caldeira I. (2017) Physicochemical and Sensorial Characterization of Honey Spirits. <i>Foods</i> 2017, 6, 58; doi:10.3390/foods6080058 Canas, S., Caldeira, I., Anjos, O., Lino, J., Soares, A. and Pedro Belchior, A. (2016) Physicochemical and sensory evaluation of wine brandies aged using oak and chestnut wood simultaneously in wooden barrels and in stainless steel tanks with staves. <i>Int J Food Sci Technol</i> . doi:10.1111/ijfs.13235 51, 2537–2545. Caldeira I., Santos R., Ricardo-da-Silva J.M., Anjos O., Mira H., Belchior A.P., Canas S., (2016) Kinetics of odorant compounds in wine brandies aged in different systems, <i>Food Chemistry</i> , 211, 937-946.
<b>Memberships</b>	Invited referee of scientific papers from several journals: <i>Anal. Chim Acta</i> ; <i>Aust J Grape Wine Res</i> ; <i>CyTA - Journal of Food , Flav. Frag. Journal</i> ; <i>Food Bioprocess Technol</i> ; <i>Food Research Int.</i> ; <i>Food Technology and Biotechnology</i> ; <i>J. Agric. Fd Chem</i> ; <i>J. Inst. Brewing</i> ; <i>LWT</i> ; <i>Not Bot Horti Agrobo</i> ; <i>Process Biochemistry</i> ; <i>Talanta</i> . Member of editorial review board of <i>Journal of Viticulture and Enology-Ciência e Técnica Vitivinícola</i> . Scientific Societies : Associação Portuguesa de Enologia, Ordem dos Engenheiros..