

Curriculum vitae

Name: Manuel José de Carvalho Pimenta Malfeito Ferreira

Place and date of birth: Lisboa, 7th December 1962

Nationality: portuguese

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Academic degrees

1. PhD: Food Engineering, Instituto Superior de Agronomia (I.S.A.), Universidade Técnica de Lisboa (U.T.L), 1996.

2. Graduation: Food Engineering, Instituto Superior de Agronomia (I.S.A.), Universidade Técnica de Lisboa (U.T.L), 1986.

Present position

Auxiliar Professor with Habilitation, I.S.A.

Previous positions

Assistant, I.S.A., 1990.

Junior Assistant, I.S.A., 1987.

Main scientific area of research

Wine and Food Microbiology, Wine and Gastronomy.

Other scientific areas

Unit Operations, Microbial Physiology, Microbial Fermentations, Enology.

Lecture activities

Food Engineering degree

Industrial and Food Microbiology

Food Engineering Master

Biochemistry and Food Microbiology

Evaluation of Food Quality and Safety

Viticulture and Enology master

Wine Microbiology

Winery Training (internship)

Gastronomical Sciences Master

Wine in Gastronomy

Food Safety and Microbiology

Main publications (last 5 years)

Book Chapters

Loureiro, V., Malfeito-Ferreira, M., Monteiro, S. and Ferreira, R. B. (2011). The microbial community of grape berry. In: Gerós, H., Chaves, M., Delrot, S. (eds.). The Biochemistry of the grape berry. Bentham Sciences Publishers. ISBN 978-1-60805-360-5.

Pereira, M., Malfeito-Ferreira, M., Ferreira, M. A., Moldão-Martins, M. e Sousa, I. (2011). Valorization of hominy feed in the production of ethanol and as functional ingredient (in Portuguese). In "Engenharia dos Biosistemas - Cem temas de Investigação no Centenário do ISA" LSPereira et al. editores. Edições Colibri ISBN 978-989-689-093-3. Pag: 153-156.

Malfeito-Ferreira, M. (2014). Wine Spoilage Yeasts and Bacteria. In: Batt, C.A., Tortorello, M.L. (Eds.), Encyclopedia of Food Microbiology, vol 3. Elsevier Ltd, Academic Press, pp. 805–810. ISBN: 9780123847300.

Lago-Vanzela, E., Malfeito-Ferreira, M., Baffi, M. and Silva, R. (2014). Wine spoilage yeasts (in Portuguese). In: Silva, R., Lago-Vanzela and Baffi, M. (eds.). *Uvas e Vinhos: Química, Bioquímica e Microbiologia*. Chapter 5, pp. 133-144. Ed. Unesp, São Paulo, Brasil. ISBN 978-85-396-0868-3.

Gomes, E., Lago-Vanzela, E., Hermosín-Gutierrez, I., Malfeito-Ferreira, M., Baffi, M., Silva, R. and Bianchi, V. (2014). Quality indicators and spoilage yeasts (in Portuguese). In: Silva, R., Lago-Vanzela and Baffi, M. (eds.). *Uvas e Vinhos: Química, Bioquímica e Microbiologia*. Chapter 6, pp 145-158. Ed. Unesp, São Paulo, Brasil. ISBN 978-85-396-0868-3.

Review articles

Malfeito-Ferreira, M. (2010). Yeasts and wine off-flavours: a technological perspective. *Annals of Microbiology*, 61,95-102.

Barata, A., Malfeito-Ferreira, M. and Loureiro, V. (2012). The microbial ecology of wine grape berries. *International Journal of Food Microbiology*, 153 (3), 243-259.

Peer-reviewed articles (last 5 years)

Tristezza, M., Lourenço, A., Barata, A., Brito, L., Malfeito-Ferreira, M., Loureiro, V. (2010). Susceptibility of wine spoilage yeasts and bacteria in the planktonic state and in biofilms to disinfectants. *Annals of Microbiology*, 60, 549–556.

Barata, A., Campo, E., Malfeito-Ferreira, M., Loureiro, V., Cacho, J. and Ferreira, V. (2011). Analytical and Sensorial Characterization of the Aroma of Wines Produced with Sour Rotten Grapes Using GC-O and GC-MS: Identification of Key Aroma Compounds. *Journal of Agricultural and Food Chemistry*, 59 (6), 2543-2553.

Barata, A., Pais, A., Malfeito-Ferreira, M. and Loureiro, V. (2011). Influence of sour rotten grapes on the chemical composition and quality of grape must and wine. *European Food Research and Technology*, 233, 183–194.

Barata A, Malfeito-Ferreira M, Loureiro V (2012) Changes in sour rotten grape berry microbiota during ripening and wine fermentation. *Int J Food Microbiol*. doi: 10.1016/j.ijfoodmicro.2011.12.029.

Barata A, Santos A, Malfeito-Ferreira M, Loureiro V (2012) New insight into the ecological interaction between grape berry microorganisms and Drosophila flies during the development of sour rot. *Microb Ecol*. Doi 10.1007/s00248-012-0041-y.

Barata, A., Laureano, P., D'Antuono, I., Martorell, P., Stender, H., Malfeito-Ferreira, M., Querol, A. and Loureiro, V. (2013). Enumeration and identification of 4-ethylphenol producing yeasts recovered from the wood of wine ageing barriques after different sanitation treatments. *Journal of Food Research* 2, 140-149.

Chandra M, Barata A, Ferreira-Dias, S., Malfeito-Ferreira, M. and Loureiro, V. (2014). A response surface methodology study on the role of factors affecting growth and volatile phenol production by *Brettanomyces bruxellensis* ISA 2211 in wine. *Food Microbiology* 42, 40-46. DOI-0.1016/j.fm.2014.03.002.

Peer reviewer

Food Microbiology, Journal of Applied Microbiology, Letters in Applied Microbiology, Canadian Journal of Microbiology, American Journal of Enology and Viticulture, Journal of Agriculture and Food Chemistry, Current Microbiology, International Journal of Molecular Sciences, FEMS Yeast Research and Bioresource Technology, Food Chemistry, Journal of Bioscience and Bioengineering.