

CURRICULUM VITAE

Personal information	RICARDO-DA-SILVA Jorge M.
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Position	Full Professor (<i>Professor Catedrático</i>) at University of Lisbon, <i>Instituto Superior de Agronomia</i> (ISA), Portugal
Academic Degrees	2001: Habilitation, Technical University of Lisbon (now Univ. Lisbon)-ISA, Portugal 1992: PhD in “ <i>Sciences Agroalimentaires</i> ”, Ecole Nat. Sup. Agronomique Montpellier (ENSAM), France 1989: Master Equivalent, Technical University of Lisbon-ISA, Portugal 1986: Graduation in Agro-Industrial Engineering, Technical University of Lisbon-ISA, Portugal
Professional experience	2005 to 2018 Coordinator of the Master in Viticulture and Enology, Univ.Lisbon/Univ.Porto 2010 to 2012: President of the “ <i>Associação Portuguesa de Enologia</i> ” 1993-1996 Vice-director of the Viticulture and Enology Research Station, Dois Portos, Portugal 1987 to now Teacher of Enology modules, University of Lisbon-ISA, Portugal 2011 to now: Coordinator of the PhD in Food Engineering at ISA-University of Lisbon
Teaching	Study program in Food Engineering (1 st Cycle), University of Lisbon-ISA, Lisbon, Portugal Lectures : Food Technology Study program – Master in Viticulture and Enology Engineering (2nd Cycle), Universities of Lisbon and Oporto and Viticulture and Enology Research Station, Portugal Lectures/Coordination : Vinification : Grape and Wine Derived Products and By-products : Fortified Wines : Grape and Wine Chemical Composition and Sensory Analysis -----:Enological Engineering : Winery Training (Internship) Vinifera EuroMaster / Erasmus – Mundus – Master of Science in Viticulture and Enology (2nd Cycle), with several European Universities Lectures : Grape and Wine Composition (Enology module) (coordinator). Coordinator of the Master Program in Portugal.
Research : 5 selected recent publications	Spranger, I., Sun, B.S., Mateus, A. M., De Freitas, V., Ricardo-da-Silva, J. M. (2008) – Chemical characterization and antioxidant activities of oligomeric and polymeric procyanidin fractions from grape seeds. <i>Food Chemistry</i> 108 (2): 519-532. Jordão, A.M., Ricardo-da-Silva, J. M., Laureano, O., Mullen, W., Crozier, A. (2008) – Effect of ellagitannins, ellagic acid and volatile compounds from oak wood on (+)-Catechin, Procyanidin B1 and Malvidin-3-glucoside content in model wines. <i>Australian J. Grape Wine Res.</i> 14 (3): 260-270. Cosme, F., Ricardo-da-Silva, J. M., Laureano, O. (2009) – Effect of various proteins on different molecular weight proanthocyanidin fractions of red wine during wine fining. <i>Am. J. Enol. Vitic.</i> 60 (1): 74 – 81 Rodrigues, A., Ricardo-da-Silva, J. M.; Lucas, C.; Laureano, O. (2012) – Influence of fining and tartaric stabilisation procedures on white wine mannoprotein contents. <i>S. Afric.J.Enol.Vitic.</i> , 33 (1): 88-04. Kaya, Ayse D.; Bruno de Sousa, R.; Curvelo-Garcia, A. S.; Ricardo-da-Silva, J.M.; Catarino, S. (2017) – Effect of wood aging on wine mineral composition and ⁸⁷ Sr/ ⁸⁶ Sr isotopic ratio. <i>SJ. Agric. Food Chem.</i> , 65 (23): 4766-4776.
Memberships	Peer reviewing : <i>J. Agric. Food Chem.</i> , <i>Am. J. Vitic. Enol.</i> ; <i>Ciência Téc. Vitiv.</i> ; <i>S. Afric. J. End. Vitic.</i> , <i>Mitt. Klosterneuburg</i> ; <i>Eur.J.Biochem.</i> ; <i>J. Int. Sci. Vigne Vin</i> ; <i>Food Chem.</i> ; <i>Australian J. Grape Wine Research</i> ; and many other scientific journals. Professional Societies : Polyphenols Group, Associação Portuguesa de Enologia, Ordem dos Engenheiros, Sociedade Portuguesa de Química