



Maria Cecilia do Nascimento Nunes

Ph.D.

Education

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| 1992-1995 | Ph.D. in Biotechnology - College of Biotechnology (ESB), Catholic University of Portugal, Porto, Portugal. Research subject: <i>"Physiology of strawberry fruits during ripening and as influenced by postharvest temperature and atmosphere"</i> . Cooperative Research Program between the Horticultural Sciences Department, University of Florida, Gainesville, Florida, USA, and the College of Biotechnology (ESB), Catholic University of Portugal, Porto, Portugal (http://www.esb.ucp.pt/) |
| 1991-1992 | Masters (Non-Thesis M.S.) in Food Science and Engineering - College of Biotechnology (ESB), Catholic University of Portugal, Porto, Portugal (http://www.esb.ucp.pt/) |
| 1987-1989 | Licentiate Degree in Nutritional Sciences - College of Food Science and Human Nutrition (FCNAUP), University of Porto, Portugal
https://sigarra.up.pt/fcnaup/web_page.inicial |
| 1982-1985 | Bachelor (B.Sc.) degree in Nutritional Sciences - College of Food Science and Human Nutrition (FCNAUP), University of Porto, Portugal |

Academic Experience

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| 2023 to present | Senior Tutor at Greenes's College Oxford, Portugal, and United Kingdom. |
| 2016 to 2022 | Associate Professor at the University of South Florida, Department of Cell Biology, Microbiology and Molecular Biology, Tampa, Florida, USA. |
| 2010 to 2022 | Courtesy Faculty at the University of Florida, Department of Food Science and Human Nutrition, Gainesville, Florida, USA. |
| 2000 to 2022 | Courtesy Faculty at the Department of Horticultural Sciences, University of Florida - IFAS, Gainesville, Florida, USA. |
| 2003 to 2018 | Founder Member of the Center for Food Distribution and Retailing and the University of Florida, Institute of Food and Agricultural Science. |
| 2010 to 2016 | Assistant Professor at the University of South Florida, Department of Cell Biology, Microbiology and Molecular Biology, Tampa, Florida, USA. |
| 2010 to 2012 | Assistant Professor of Food Science and Director of the Food Quality Laboratory at the University of South Florida in Lakeland, Florida, USA. |
| 2005 to 2010 | Assistant Scientist at the University of Florida, Department of Food Science and Human Nutrition, Gainesville, Florida, USA. |
| 2003 to 2005 | Visiting Scientist at the University of Florida, Department of Horticultural Sciences, Gainesville, Florida, USA. |

2000 to 2005	Member of the Air Cargo Transportation Research Group at University Laval, College of the Science of Food and Agriculture, Quebec, Canada.
2000 to 2005	Senior Research Associate at University Laval, College of the Science of Food and Agriculture, Quebec, Canada.
1996 to 1999	Postdoctoral Fellow - University Laval - College of the Science of Food and Agriculture, Quebec, Canada. Research area: <i>Temperature management to maintain the postharvest quality of fresh horticultural crops during storage and air transportation</i> (http://www.fsaa.ulaval.ca/)

Administrative Experience

2018 to 2019	Director of Graduate Programs, University of South Florida, Department of Cell Biology, Microbiology and Molecular Biology.
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International Experience

March-October 2020	Sabbatical leave at the Chalmers University of Technology, Department of Biology and Biological Engineering, Division of Food Science and Human Nutrition, Göteborg, Sweden. Collaborator: Dr. Marie Alminger.
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Professional Experience

2022 to present	Director and Scientific Advisor for <i>Fragaria</i> et al. Consulting. Lisbon, Portugal.
2000-2002	Consultant: Edition of texts for the food and nutrition section of the magazine on-line <i>Prática</i> , Media Capital, a Multimedia Editorial Company, Portugal.
1998-2000	Consultant: Collaboration in the edition of the monthly brochures "Other Suggestions from Pingo Doce", food and nutrition section, for Pingo Doce a Food Distribution and Retailing Company, Portugal.
1991-1991	Nutritional Advisor and Laboratory Representative for NUTRICIA - Baby Food and Clinical Nutrition (http://www.nutricia.com/), Lisbon, Portugal.
1987-1991	Manager in Food and Nutrition Systems; Food Quality Control; Nutrition Education for the Public. GERTAL Catering Company, Lisbon, Portugal.
1986-1988	Clinical and Research Nutritionist in Pediatric Nutrition. S. João Hospital Pediatric Unit- Porto, Portugal.

Teaching Experience

2016 to 2022	Instructor for the course MCB 3410 Cell Metabolism at the University of South Florida, USA.
2014 to 2022	Instructor for the course MCB 4933/BSC 6932 Food Microbiology at the University of South Florida, USA.
2018 to 2019	Instructor for the course PCB 3410 Advances in Cell and Molecular Biology at the University of South Florida, USA.
2013-2014	Development of a new course for the USF System: BSC 4933/BSC 6932 Food Microbiology.
2011-2015	Instructor for the course HUN 3932 Food Quality and Composition at the University of South Florida, USA.
2010-2011	Development of a new course for the USF System: Food Quality and Composition (3-credit course).
2009	Guest lecturer for the graduate course FOS 4321C Food Analysis, Food Science and Human Nutrition Department, University of Florida. Special lecture on principles and practice of physical and chemical methods for analyzing the quality of fresh fruit and vegetables.

1996-1997	Teaching assistant for the undergraduate course Handling of Solids, topic of the 2 nd year of the B.Sc. program in Food Engineering, University Laval, Dept. of Soils and Agri-Food Eng., College of Food Sciences and Agriculture, Quebec, Canada.
1996	Teaching assistant for the postgraduate course GAL-20236 Postharvest Technology. Department of Soils and Agrifood Engineering, College of Food Sciences and Agriculture, Quebec, Canada.
1992-1993	Teaching assistant for the undergraduate course of Chemistry, Physics and Kinetics, topic of the 1 st year of the B.Sc. program in Food Engineering, College of Biotechnology, Catholic University of Portugal.
1991-1992	Teaching Assistant for the undergraduate course of General Chemistry, topic of the 1st year of the B.Sc. program in Food Engineering, College of Biotechnology, Catholic University of Portugal.
1991-1992	Teaching assistant for the undergraduate course of Biochemistry I, topic of the 3rd year of the B.Sc. program in Food Engineering, College of Biotechnology, Catholic University of Portugal.
1989-1990	Pedagogical coordinator and instructor for the Professional Course of Catering and Nutrition, Pina-Manique School, Lisbon, Portugal.
1987	Instructor for the Professional Course of Hygiene and Food Preservation, Economic Community (EC) Grant Courses, Lisbon, Portugal.
1986-1991	Guest speaker for short courses in Food, Nutrition and Health in schools, hospitals and sport organizations.
1985-1986	Teaching Assistant for the course on Food Epidemiological and Motherly-Infantile Nutrition, topic of the 3rd year of the B.Sc. in Human Nutrition Sciences, University of Porto, Porto, Portugal.

Supervising Experience

Postdoctoral Fellows

2018 to 2020	Postdoctoral Fellow: Anastasia Ktenioudaki; Food Quality Laboratory, CMMB Department, University of South Florida.
2011 to 2012	Postdoctoral Fellow: Sharon Dea; Food Quality Laboratory, University of South Florida.
2008 to 2010	Postdoctoral Fellow: Yavuz Yagiz, Food Science and Human Nutrition Department, University of Florida.
2008	Postdoctoral Fellow: Artemio Zabala Tulio, Jr., Food Science and Human Nutrition Department, University of Florida.
2006-2007	Postdoctoral Fellow: Sibel Damar, Food Science and Human Nutrition Department, University of Florida.

Graduate Students

2020 to 2022	Graduate committee member for Ph.D. student in the Department of Cell Biology, Microbiology and Molecular Biology at the University of South Florida: Justin Fletcher.
2018 to 2022	Graduate committee member for Ph.D. student in the Department of Cell Biology, Microbiology and Molecular Biology at the University of South Florida: Anika Ali.
2018 to 2022	Chair for Ms. Student in the Department of Cell Biology, Microbiology and Molecular Biology at the University of South Florida: Alyssa Smith.

2018 to 2020	Non-Thesis Master Student in Microbiology: Haley Inselberg. CMMB Department University of South Florida. Thesis Title: <i>Using Novel Approaches to Reduce Food Waste by Extending the Quality and Shelf Life of Strawberries.</i>
2016 to 2020	Graduate committee member for Ph.D. student in the Department of Cell Biology, Microbiology and Molecular Biology at the University of South Florida: Ariel Tawfik. Dissertation Title: <i>Biological and Proteomic Characterization of Cornus officinalis on Human 1.1B4 Pancreatic b Cells: Exploring Use for Type 1 Diabetes Interventional Application.</i>
2019	Oral Examination Committee Member for Non-Thesis Master Students in the Department of Cell Biology, Microbiology and Molecular Biology at the University of South Florida: Gina Nazario, Gabrielle Brautman and Michelle Stein.
2016-2019	Chair for M.Sc. Student in the Department of Cell Biology, Microbiology and Molecular Biology at the University of South Florida: Robert Madden. Thesis Title: <i>Biochemical and Proteomic Approaches to Determine the Impact Level of Each Step of the Supply Chain on Tomato Fruit Quality</i>
2016-2018	Chair for M.Sc. Student in the Department of Cell Biology, Microbiology and Molecular Biology at the University of South Florida: Katrina Kelly. Thesis Title: <i>Synthesis, Oxidation, and Distribution of Polyphenols in Strawberry Fruit During Cold Storage.</i>
2015-2018	Graduate committee member for Ph.D. student in the Department of Cell Biology, Microbiology and Molecular Biology at the University of South Florida: Catherine MarElia. Dissertation Title: <i>Investigation of Anemarrhena asphodeloides and its Constituent Timosaponin-AIII as Novel, Naturally Derived Adjunctive Therapeutics for the Treatment of Advanced Pancreatic Cancer.</i>
2017	Oral Examination Committee Member for Non-Thesis Master Students in the Department of Cell Biology, Microbiology and Molecular Biology at the University of South Florida: Haider Manzer.
2017	Non-Thesis Master Student in Microbiology: Wafa Alamri. CMMB Department University of South Florida.
2015-2017	Graduate committee member for Ph.D. student in the Department of Cell Biology, Microbiology and Molecular Biology at the University of South Florida: Jessica Brunquell. Dissertation Title: <i>Uncovering Transcriptional Activators and Targets of HSF-1 in Caenorhabditis elegans.</i>
2015-2016	Graduate committee member for MS student in the Agricultural and Biological Engineering Department at the University of Florida: Ratna Suthar. Thesis Title: <i>Bamboo Biochar and Carbon Nanotube Oil Amendment Effect on "Micro-Tom" Tomato Development and Quality.</i>
2014-2016	Chair for M.Sc. Student in the Department of Cell Biology, Microbiology and Molecular Biology at the University of South Florida: Marvin Abountiolas. Thesis Title: <i>In Vitro and In Vivo Antioxidant Capacity of Synthetic and Natural Polyphenolic Compounds Identified from Strawberry and Fruit Juices.</i>
2015	Oral Examination Committee Member for Non-Thesis Master Students in the Department of Cell Biology, Microbiology and Molecular Biology at the University of South Florida: Sandra Zivkovic, Caroline Tales, Ning Shen, Cory Philp, Rajesh Melaran and Fabian Martinez. Non-Thesis Master Student in Microbiology: Cory Philp. CMMB Department, University of South Florida.
2010-2015	Graduate committee member for Ph.D. student in the Horticultural Sciences Department at the University of Florida: Angelos Deltsidis. Dissertation Title: <i>Chilling Threshold Temperatures for Pink Tomato Aroma Volatiles and the Effect of Modified Atmosphere Packaging.</i>

2011-2013	Supervisor for MSc. student in the Horticultural Sciences Department at the University of Florida: Yanina Perez. Thesis Title: <i>Phytochemical Content and Fruit Quality of University of Florida Strawberry Cultivars and Advanced Selections as Affected by Harvest Date, Season and Storage.</i>
2008-2010	Graduate committee member for MSc student in the Agricultural and Biological Engineering Department at the University of Florida: Kristina Anderson. Thesis Title: <i>Development of a simulator for sweetcorn cold chain distribution.</i>
2007-2010	Graduate committee member for Ph.D. student in the Agricultural and Biological Engineering Department at the University of Florida: Cecilia Amador. Dissertation Title: <i>Development of Radio Frequency Identification (RFID) Temperature Tracking Systems for Food Supply Chains.</i>
2007-2010	Chair for M.Sc. Student in the Food Science and Human Nutrition Department at the University of Florida: Yun-Pai Lai. Thesis Title: <i>Optimization of the Handling Processes from the Farm to the Store to Provide Better Quality Strawberries to the Consumers.</i>
2005-2009	Co-chair of Ph.D. student in the Horticultural Sciences Department at the University of Florida: Sharon Dea. Dissertation Title: <i>Establishment of Favorable Physical and Environmental Conditions for the Optimization of the Total Produce Quality of Fresh-Cut "Kent" Mangoes.</i>
2002-2005	Co-chair of Ph.D. student in the Food Science and Human Nutrition Department at University Laval in Canada: Emilie Laurin. Dissertation Title: <i>Postharvest Response of Fresh Produce to Low-Pressure Stress Occurring During Air Cargo Transportation.</i>
2000-2004	Graduate committee member and supervisor for Ph.D. students in the Food Science and Human Nutrition Department and in the Department of Soils and Agrifood Engineering at University Laval, Canada: Sébastien Villeneuve and Andrea Molinari.
1998-2000	Graduate committee member and supervisor for Master's students in the Food Science and Human Nutrition Department and in the Department of Soils and Agrifood Engineering at University Laval, Canada: Sébastien Villeneuve, Emilie Laurin, Emilie Proulx, and Eugène N. Nicoué.

Undergraduate Students

2021	Honors Thesis Committee Member for Biomedical Sciences Student at the Department of Chemistry, University of South Florida: Vrunda Patel.
2021 to 2021	Catherine Lebosada: Microbiology, Department of Cell Biology, Microbiology and Molecular Biology, University of South Florida.
2020 to 2021	Nia Gyongyosi: Integrative Animal Biology, Department of Biology, University of South Florida. Keerthana Vella: Biomedical Sciences, University of South Florida.
2020 to 2020	Nicholas Miller: Integrative Animal Biology, Department of Biology, University of South Florida.
2019 to 2020	Cathelencia Francisque: Integrative Animal Biology, Department of Biology, University of South Florida. Dahiany Zayas: Health Sciences, College of Public Health, University of South Florida.
2018 to 2020	Annie Inga Eva Allmark: Biomedical Sciences, Department of Chemistry, University of South Florida. Research project: <i>Application of hyperspectral imaging in food science.</i>
2018-2019	Linda Ines Zoungrana: Cell Biology Major, CMMB Department University of South Florida. Research project: <i>Optimization of the enzymatic assay for chalcone synthase.</i>
2019	Christine Raddatz: Microbiology, CMMB Department University of South Florida.

- 2017-2018 Justin Engel: Cell Biology, CMMB Department University of South Florida.
- 2018 Olivia Curran: Cell Biology, CMMB Department University of South Florida.
Brittany Dudley: Cell Biology, CMMB Department University of South Florida.
- 2017 Alyssa Smith: Microbiology, CMMB Department University of South Florida.
Devon Cogswell: Cell Biology, CMMB Department University of South Florida.
- 2016-2017 Honors Thesis Committee Member for Biomedical Sciences Student at the Department of Chemistry, University of South Florida: Patrick LePochat.
Michelle Stein: Microbiology, CMMB Department University of South Florida.
- 2016 Naivi Arreola: Microbiology, CMMB Department University of South Florida.
Eliseo Torres: Chemistry, Chemistry Department University of South Florida.
Maria Valente: Chemistry Department University of South Florida.
Ariane Anderson: Cell Biology, CMMB Department University of South Florida. Research paper: *Polyphenols: what are they and why do we need them?*
- 2015-2016 Honors Thesis Committee Member for Microbiology Student in the CMMB at the University of South Florida: Rachel Fanti.
- 2015 Mona Petrovska: Microbiology, CMMB Department, University of South Florida. Research project: *Intrinsic and extrinsic factors and the microbial load on washed and unwashed parsley and strawberries.*
Bradley Bunn: Environmental Microbiology, Department of Biology, University of South Florida.
Joseph Dalessio: Environmental Microbiology, Department of Biology, University of South Florida.
Kathleen Miller: Cell and Molecular Biology Major, CMMB Department, University of South Florida.
- 2013-2014 Katrina Kelly: Microbiology, CMMB Department, University of South Florida.
William Wysong: Environmental Sciences and Policy, School of Geosciences, University of South Florida, Research project: *A Sustainable System for Distribution and Handling of Fresh Produce: Case Study.*
Ratna Suthar: Department of Chemistry, University of South Florida. Research project: *Proteomic insight on quality changes in response to high-temperature stress in organic and conventional strawberry fruit.*
Andrea Arica: Cell Biology, CMMB Department, University of South Florida. Research project: *Quality characteristics of different milk types under refrigerated conditions.*
- 2014 Indira Ranaweera: Biomedical Sciences, Department of Chemistry, University of South Florida. Research project: *Impact of typical household storage conditions on bioactive compounds and antioxidant capacity of fruits and vegetables.*
Rachel Kahler: Microbiology, Department CMMB, University of South Florida.
- 2013 Kathleen Jackson: Microbiology, CMMB Department, University of South Florida. Research project: *Synergetic effect of temperature, humidity and common household chemicals in controlling fungal decay in peppers and strawberries.*
Jose Ortiz: Microbiology, CMMB Department, University of South Florida.

Research Interests

The primary focus of my research is the study of biochemical responses of food tissues, systems, and bioactive compounds to growing/production environment (i.e., pesticide usage) and to environmental (i.e., temperature, humidity, atmosphere) and physical (i.e., packaging) conditions normally encountered throughout the food supply chain. Other aspects of our research consist of using directed stress and temperature optimization to maximize the genetic potential of fruits and vegetables for sensory and nutritional quality specifically bioactive compounds. Results from our research help us understand the biological mechanisms that lead to food deterioration as well as the impact of environmental and physical stress on the appearance, texture, flavor, and chemical components of foods. Our research also helps improve the handling, distribution and marketing system to reduce food losses, increase food security and provide the consumer with better food quality.

Food Quality Laboratory

2010-2011 Establishment of the Food Quality Laboratory at the University of South Florida in Lakeland. The main goals of this Research Laboratory are: 1) perform industry and federal sponsored research; 2) host and supervise undergraduate and graduate students on special projects; 3) host small companies and offer services to the industry; 4) perform customized laboratory work on shelf-life studies, food quality, and composition.

Contracts and Grants Received

2021 Principal Investigator: *Biochemical characterization and postharvest performance of the first Florida white-fruited strawberry FL 16.78-109 and the newest breeding selections FL 17.14-250 and FL 17. 15-86*, funded by the Florida Strawberry Research and Education Foundation (FSREF) and the Florida Foundation Seeds Producers (FFSP). Participants: University of South Florida. Total received/PI share: \$45,397.

2020-2021 Principal Investigator: *Quality and shelf-life of standard strawberry cultivars and new breeding selections: Season 2019-2020*, funded by the Florida Strawberry Research and Education Foundation (FSREF) and the Florida Foundation Seeds Producers (FFSP). Participants: University of South Florida. Total received/PI share: \$42,630.

2019-2020 Principal Investigator: *Quality and shelf-life of standard strawberry cultivars and new breeding selections: Season 2018-2019*, funded by the Florida Strawberry Research and Education Foundation (FSREF) and the Florida Foundation Seeds Producers (FFSP). Participants: University of South Florida. Total received/PI share: \$49,925.

2017-2020 Outgoing PI/Host in the MSCA Global Fellowship Project '*FreshProof*'. Research and training program for the Fellow Dr. Anastasia Ktenioudaki, Ph.D. from University College Dublin, Dublin, Ireland. Funded by Marie Skłodowska-Curie Actions, Horizon 2010; European Commission. Total Received: \$350,000.

2018-2019 Principal Investigator: *Identifying Potential Abiotic Stress-Associated Biomarkers in Strawberry Fruit Using Advanced Mass Spectrometry-Based Proteomics and Classical Biochemical Approaches*. USF Nexus Initiative (UNI) Faculty Global/national Collaborations Initiative. Total received: \$7,000.

2019 Principal Investigator: *Sensory quality and weight loss of 'Florida Radiance' strawberries from different fungicide regimes during cold storage*, funded by Bayer Crop Science. Total received/PI share: \$3,000.

2018 (Jan.-Dec.) Principal Investigator: *Quality and shelf-life of standard strawberry cultivars and new breeding selections: Season 2017-2018*, funded by the Florida Strawberry Research and Education Foundation (FSREF) and the Florida Foundation Seeds Producers (FFSP). Participants: University of South Florida. Total received/PI share: \$49,851.

- 2016-2018 Principal Investigator: *Reducing waste of specialty crops by developing a new approach to determine the impact level of each step along the supply chain on the quality*, funded by USDA Specialty Crop Block Grant Program. Total received: \$148,478.
- 2017 (Jan.-Dec.) Principal Investigator: *Quality and shelf-life of standard strawberry cultivars and new breeding selections*, funded by the Florida Strawberry Research and Education Foundation (FSREF) and the Florida Foundation Seeds Producers (FFSP). Participants: University of South Florida. Total received/PI share: \$54,192.
- 2016-2017 Principal Investigator: *Sensory quality and weight loss of 'Florida Radiance' strawberries from different fungicide regimes during cold storage*, funded by Bayer Crop Science. Total received/PI share: \$4,824.
- 2016-2017 Collaborator: *Quantifying optimum nitrogen fertilization during early, middle, and late growing seasons for Florida strawberry cultivars*, funded by the Florida Strawberry Research and Education Foundation (FSREF) and the Florida Foundation Seeds Producers (FFSP). Participants: University of Florida and University of South Florida. Total received: \$32,197; Collaborator share: \$8,021.
- 2016 (Jan.-Dec.) Principal Investigator: *Quality and postharvest performance of new strawberry breeding selections*, funded by the Florida Strawberry Research and Education Foundation (FSREF) and the Florida Foundation Seeds Producers (FFSP). Participants: University of South Florida. Total received/PI share: \$57,695.
- 2013-2016 Principal Investigator: *Reduce fungicide applications to improve postharvest quality and extend shelf-life of strawberries*, funded by USDA Specialty Crop Block Grant Program - Florida Department of Agriculture and Consumer Services- 2013. Participants: University of South Florida (lead institution) and University of Florida. Total received: \$172,663; USF share/PI share: \$129,070.
- 2015 (Jan.-Dec.) Principal Investigator: *Postharvest performance of new strawberry breeding selections*, funded by the Florida Strawberry Research and Education Foundation (FSREF) and the Florida Foundation Seeds Producers (FFSP). Participants: University of South Florida. Total received/PI share: \$48,064.
- 2013-2014 Principal Investigator: *Postharvest quality of new strawberry breeding selections compared to commercial cultivars*, funded by the Florida Strawberry Research and Education Foundation (FSREF) and the Florida Foundation Seeds Producers (FFSP). Participants: University of South Florida. Total received/PI share: \$57,104.
- 2013-2014 Co-Principal Investigator: *Reducing strawberry waste and losses in the postharvest supply chain via intelligent distribution management*, funded by the Walmart Foundation and administered by the University of Arkansas System Division of Agriculture Center for Rural and Agricultural Sustainability; National Strawberry Sustainability Initiative Grants Program (NSSI). Participants: University of Florida (lead institution). University of South Florida, Franwell Inc., Hussmann Corporation and Illuminate Consulting Group. Total received: \$158,222; USF share: \$61,554; Co-PI share: \$17,274.
- 2009-2014 Collaborator: *Increasing consumption of specialty crops by enhancing their quality and safety*, funded by USDA Specialty Crop Research Initiative. Participants: University of California Davis (lead institution), University of Florida, University of South Florida, and USDA-ARS. Total received: \$5,869,726; USF/PI share: \$69,314 (for 2011-2013 only).
- 2012-2013 Co-Principal Investigator: *Identification of barriers to and the development of a nutrition education program to increase fruit and vegetable intake in children from food insecure households*. USF Entrepreneur Challenge Plus. Total received: \$10,000; Co-PI: no share.
- 2011-2013 Principal Investigator: *Remote Environmental Monitoring and Diagnostics in the Perishables Supply Chain – Part II*, funded by US Department of Defense Natick Soldier Research,

- Development and Engineer Center. Participants: University of Florida (lead institution), University of South Florida and Georgia Institute of Technology. Total received: \$2,079,548; USF share: \$1,300,000; PI share: \$829,906.
- 2008-2010 Co-Principal Investigator: *Remote Environmental Monitoring and Diagnostics in the Perishables Supply Chain- Part I*, funded by US Department of Defense Natick Soldier Research, Development and Engineer Center. University of Florida (lead institution), University of South Florida and Georgia Institute of Technology. (\$4,008,960)
- 2008-2009 Co-Principal Investigator: *Time-temperature combinations that induce chilling injury in mangoes*, funded by National Mango Board. Participant: University of Florida (\$50,000)
- 2007-2008 Co-Principal Investigator: *Optimization of quality and safety of fresh perishables*, funded by Kroger Corporation. Participant: University of Florida. (\$247,998)
- 2007-2010 Co-Principal Investigator: *Maximizing tomato genetic potential for sensory and nutritional quality by directed postharvest stress and temperature optimization*, funded by the U.S. Department of Agriculture, Cooperative State Research, Education and Extension Services (CSREES), National Research Initiative (NRI) Competitive Grant. Participants: University of Florida (lead institution), Michigan State University and USDA-ARS. (\$422,582)
- 2007-2010 Principal Investigator: *Effects of environmental conditions on the quality of fresh fruits and vegetables*, funded by Ingersoll Rand Corporation & Thermo King Corporation– Climate Control Division. Participants: University of Florida. (\$511,673)
- 2006-2009 Co-Principal Investigator: *Refrigerated display*, funded by Ingersoll Rand Corporation. Participant: University of Florida. (\$62,500)
- 2004-2008 Co-Principal Investigator: *Systems Approach to Identifying Critical Handling Steps and Cost-effective Technologies to Maintain Quality of Fresh Fruits and Vegetables*. USDA- Tropical & Subtropical Agriculture Research. Participant: University of Florida. (\$150,000)
- 2005-2007 Principal Investigator: *Effect of in-store conditions on the quality of fresh fruits and vegetables*, funded by Publix Supermarkets. Participant: University of Florida. (\$76,000)
- 2002-2005 Co-Principal Investigator: *Food Quality Initiative in Northern Canada*, funded by Canada Post. Participant: University Laval. (\$260,000)
- 2002-2003 Co-Principal Investigator: *Effects of the distribution chain on the quality of perishables*, funded by Envirotainer Holding, Sweden. Participant: University Laval. (\$275,000)
- 1998-2002 Co-Principal Investigator: *Improvement of the quality and preservation of perishable products during airport operations*, funded by PERISCO Inc. Participant: University Laval. (\$1,000,000)
- 1998 Co-Principal Investigator: *Optimization of the retail store cold chain: improvement of the refrigerated retail display cabinets for fruits and vegetables*, funded by PROVIGO Distribution Inc. Participant: University Laval. (\$100,000)
- 1997 Co-Principal Investigator: *Postharvest quality evaluations of bell pepper pre-cooled and stored under different conditions*, funded by M.A.P.A.Q. (Quebec Ministry of Agriculture) and Farm Jocelyn Roberge. Participant: University Laval. (\$1,000)
- 1996 - 1997 Co-Principal Investigator: *Development of packaging systems allowing efficient distribution of perishable products (fruits and vegetables) in New-Quebec*, funded by La Fédération des Coopératives du Nouveau-Quebec. Participant: University Laval. (\$38,000)
- 1996 Co-Principal Investigator: *Evaluation of the losses in fresh fruits and vegetables during air transportation*, funded by British Airways and IATA. Participant: University Laval. (\$108,000)
- 1996-1997 Co-Principal Investigator: *Improvement of the postharvest quality of carrots to be used as "4^{ème}gamme" products*, funded by The Orleans Island Growers, Quebec, Canada. Participant: University Laval. (\$300,000)

- 1993-1994 Collaborator: *Quality of Tomatoes after Storage under Controlled Atmosphere*, in collaboration with the College of Biotechnology (ESB), Catholic University of Portugal, Porto, Portugal; University of Florida, Horticultural Sciences Department and Vairão Agricultural Experiment Station, Portugal. Funded by the Portuguese Government, Junta Nacional de Investigação Científica e Tecnológica (JNICT), Portugal.
- 1986-1989 Undergraduate Student Collaborator: *Risk Factors of Cardiovascular Pathology in a Rural Population of Children Aged Between 24 and 59 Months*. Funded by the Portuguese Government (Ministério dos Assuntos Sociais, Gabinete de Estudos e Planeamento, Programa de Cooperação Luso-Norueguesa no Sector da Saúde) and by the Norwegian Government.

Internal Awards Received

- 2016 USF Office of Research and Innovation International Travel Award. Total received: \$2,454.
- 2015 Title: Rapid and Efficient Polyphenol Extraction using a SpeedVac Concentrator. USF College of Arts and Sciences Equipment Grant. Total received: \$10,000.

Honors, Awards, and Recognitions

- 2021 Ranked among the top 2% cited scientists in the world on a study conducted by Stanford University. This ranking, which is considered globally prestigious, is based on the bibliometric information contained in a citation database and includes more than 190,000 researchers from the more than 8 million scientists considered to be active worldwide.
<https://elsevier.digitalcommonsdata.com/datasets/btchxktzyw/3>
<https://www.usf.edu/arts-sciences/hub/cas-researchers-ranked-among-top-2-percent-in-world-by-stanford-university.aspx>
- 1996-2001 College of Agriculture, Food Science and Human Nutrition, Laval University, Quebec, Canada: Postdoctoral Fellowship.
- 1996-1997 Government of Quebec, Canada - Outstanding Fellowship Program for Young Post-Graduated Foreigners. (Programme Québécois de Bourses d'Excellence Pour Jeunes Diplômés Étrangers): Postdoctoral Fellowship.
- 1992-1995 Portuguese Government, Junta Nacional de Investigação Científica e Tecnológica (JNICT), Portugal: Doctoral Fellowship.
- 1992-1993 Portuguese Government, Junta Nacional de Investigação Científica e Tecnológica (JNICT), Portugal: Master's of Science Fellowship.

Collaborations

- 2020 to 2022 Collaboration with Dr. Marie Alming from Chalmers University of Technology, Department of Biology and Biological Engineering, Division of Food Science and Human Nutrition, Göteborg, Sweden.
- 2018 to 2022 Collaboration with Dr. Stanley Stevens from the University of Albany College of Pharmacy and Health Sciences, Vermont Campus.
- 2011 to 2022 Collaboration with Dr. Natalia Peres from the University of Florida - Gulf Coast Research and Education Center, Wimauma, FL. Objective: *Evaluate the effect of different types of pesticide application regimes on the quality of strawberries.*
- 2011 to 2022 Collaboration with Dr. Vance Whitaker from the University of Florida - Gulf Coast Research and Education Center, Wimauma, FL. Objective: *Compare the quality and shelf life of commercial strawberry varieties with new genotype releases developed by the University of Florida Strawberry Breeding Program.*
- 2010 to 2022 Collaboration with Drs. Elizabeth Baldwin and Anne Plotto scientists from USDA-ARS US Horticultural Research Laboratory, Ft. Pierce, FL.

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| 2010 to 2022 | Innovative Fresh, Heemskerk, The Netherlands (http://www.innovativefresh.com/). |
| 2005 to 2022 | Collaboration with Dr. Charles A. Sims, professor from the Food Science and Human Nutrition Department at the University of Florida. |
| 1996 to 2022 | Collaboration with Dr. Jeffrey K. Brecht, professor from the Horticultural Sciences Department at the University of Florida. |

Publications

Book Sole Author

1. Nunes, M.C.N. 2008. Color Atlas of Postharvest Quality of Fruits and Vegetables. Edited by M.C.N. Nunes, Wiley-Blackwell Publishing, 463 pp. ISBN: 9780813817521; DOI: 10.1002/9780813802947.

Books and Monographs

1. Emond, J-P., Nunes, M.C.N. and Dea, Sharon. 2003. Perishable Cargo Handling Manual, 4th edition. IATA-International Air Transport Association, Montreal, Geneva.
2. Emond, J-P., Nunes, M.C.N. and Mercier, F. 2000. Perishable Cargo Handling Manual, 3rd edition. IATA-International Air Transport Association, Montreal, Geneva.
3. Emond, J-P., Nunes, M.C.N. and Mercier, F. 1998. Perishable Cargo Handling Manual, 2nd edition. IATA-International Air Transport Association, Montreal, Geneva.
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Presentations in Scientific Meetings

1. Ktenioudaki, A., Kelly, K and Nunes, M.C.N. 2020. A new approach to evaluating the impact of supply chain conditions on blueberry quality and waste. 4th International Conference on Global Food Security 2020. 7-9 December 2020. Virtual video poster presentation.
2. Ktenioudaki, A., Inselberg, H. Smith, A., Peres, N.A., O'Donnell, C.P. and Nunes, M.C.N. Innovative systems approach to address supply chain waste in strawberries. IS CRAES 2020 – International Symposium on Climate-Resilient Agri-Environmental Systems 3rd – 6th November 2020. Virtual video poster presentation.
3. Allmark, A, Ktenioudaki, A. and Nunes, M.C.N. Application of Hyperspectral Imaging Technology in Food Science: Preliminary Studies on Predicting Strawberry Shelf-life. 2020 USF Undergraduate Research Conference, April 2010. Virtual video poster presentation.

4. Ktenioudaki, A., Smith, A., O'Donnell, C.P. and Nunes, M.C.N. Quality degradation kinetics of fresh strawberries exposed to different levels of relative humidity. Institute of Food Technologists Annual Meeting & Food Expo, June 2-5, 2019, New Orleans, LA, USA (poster).
5. Smith, A., Guergues J., Stevens S., and Nunes, M.C.N. Protein characterization of two different strawberry cultivars using advanced mass spectrometry-based proteomics: preliminary results. Institute of Food Technologists Annual Meeting & Food Expo, June 2-5, 2019, New Orleans, LA, USA (poster).
6. Kelly, K., Smith, A. and Nunes, M.C.N. Morphological distribution of individual polyphenols in 'Florida Radiance', Sweet Sensation® 'Florida127', and 'Florida Beauty' strawberries. American Chemical Society (ACS) National Meeting & Exposition, Orlando, Florida March 31 - April 4, 2019 (speech).
7. Zoungrana, L., Smith, A. and Nunes, M.C.N. Chalcone synthase: method optimization of extraction and activity assay in strawberry fruit. 2019 Undergraduate Student Research Conference, University of South Florida, Tampa, April 4, 2019 (poster).
8. Smith, A., Kelly, K., Saxena, K., Whitaker, V. and Nunes, M.C.N. Physical and Biochemical Quality of Florida Strawberries: 'Florida Radiance', Sweet Sensation® 'Florida172', and the new 'Florida Beauty'. Florida State Horticultural Society Annual Meeting, Fort Lauderdale, Florida, June 10-12, 2018 (speech).
9. Madden, R., Smith, A. and Nunes, M.C.N. Biochemical approaches to determine the impact level of each step along the supply chain on tomato fruit quality. Florida State Horticultural Society Annual Meeting, Fort Lauderdale, Florida, June 10-12, 2018 (speech).
10. Kelly, K., Smith, A. and Nunes, M.C.N. Impact of postharvest stress on the activities of phenylalanine ammonia-lyase and polyphenol oxidase, and levels of phenolics and anthocyanins in different strawberry cultivars. 10th Annual Graduate Student Research Symposium, University of South Florida, Tampa, March 21, 2018 (poster).
11. Madden, R., Smith, A. and Nunes, M.C.N. Biochemical approaches to determine the impact level of each step along the supply chain on tomato fruit quality. 10th Annual Graduate Student Research Symposium, University of South Florida, Tampa, March 21, 2018 (poster).
12. Madden, R., Emond, J.P. and Nunes, M.C.N. Reducing strawberry waste by developing a new approach to determine the impact level of each step along the supply chain on the quality. Institute of Food Technologists Annual Meeting & Food Expo, June 25-28, 2017, Las Vegas, Nevada, USA (poster).
13. Kelly, K. and Nunes, M.C.N. Phenylalanine ammonia-lyase activity and the impact on color and anthocyanin content of strawberries during cold storage. Florida State Horticultural Society Annual Meeting, June 4-6, 2017, Tampa, Florida, USA (speech).
14. Suthar, R., Wang, C., Nunes, M.C.N., Chen, J., Sargent, S.A., Bucklin, R.A. and Gao, B. Pyrolysis temperature of bamboo biochar soil amendment effects on Micro-Tom tomato growth and fruit quality. ASABE 2016 Annual International Meeting, July 17-20, 2016, Orlando, Florida, USA (poster).
15. Kelly, K., Whitaker, V. and Nunes, M.C.N. A comparison of physical and chemical attributes of strawberry cultivars and advanced breeding selections from the University of Florida. Institute of Food Technologists Annual Meeting & Food Expo, July 16-19, 2016, Chicago, Illinois, USA (poster).
16. Nunes, M.C.N; K. Kelly, Sims, C., Marshal, M., Yagiz, Y., Li, Z., Peres, N. Quality, residual fungicide content and microbial load of strawberries from different disease control treatments exposed to field to consumer conditions. 4th International ISEKI_Food Conference, Vienna, Austria, July 6-8, 2016 (poster).
17. Kelly, K., Whitaker, V. and Nunes, M.C.N. A comparison of physical and chemical attributes of strawberry cultivars and advanced breeding selections from the University of Florida. Florida State Horticultural Society Annual Meeting, June 12-14, 2016, Stuart, Florida, USA (speech).
18. Abountiolas, M. and Nunes, M.C.N. Stability of bioactive compounds and *in vitro* antioxidant capacity during storage of strawberries from different disease control treatments. Institute of Food Technologists Annual Meeting & Food Expo, July 11-14, 2015, Chicago, Illinois, USA (poster).

19. Abountiolas, M. and Nunes, M.C.N. Anthocyanins and *in vitro* antioxidant capacity of strawberries from different disease control treatments. Florida State Horticultural Society Annual Meeting, May 31-June 2, 2015, St. Augustine, Florida, USA (speech).
20. Petrovska, M. Kelly, K., Kahler, R. and Nunes, M.C.N. Intrinsic and extrinsic factors and the microbial load on washed and unwashed parsley and strawberries. Undergraduate Research and Arts Colloquium, April 9, 2015, University of South Florida, Tampa, Florida, USA (poster).
21. Nunes, M.C.N. Bioactive compounds in strawberry fruit exposed to optimum and suboptimum relative humidity. 29th International Horticultural Congress, August 17-22, 2014, Brisbane, Australia (poster).
22. Brecht, J.K., Nunes, M.C.N, Emond, J.P., Uysal, I., Wells, J. and Saenz, J. Reducing strawberry waste and losses in the postharvest supply chain via intelligent distribution management. 29th International Horticultural Congress, August 17-22, 2014, Brisbane, Australia (speech).
23. Suthar, R., Stevens, S. and Nunes, M.C.N. Proteomic insight on quality changes in response to high temperature stress in organic and conventional strawberry fruit. Institute of Food Technologists Annual Meeting & Food Expo, June 21-24, 2014, New Orleans, Louisiana, USA (poster).
24. Ranaweera, I., Abountiolas, M., and Nunes, M.C.N. 2014. Impact of Typical Household Storage Conditions on Bioactive Compounds and Antioxidant Capacity of Fruits and Vegetables. Undergraduate Research and Arts Colloquium, USF Office of Undergraduate Research, April 15, 2014, Tampa, Florida, USA (poster).
25. Wysong, W. and Nunes, M.C.N. 2014. A Sustainable System for Distribution and Handling of Fresh Produce: Case Study. Undergraduate Research and Arts Colloquium, USF Office of Undergraduate Research, April 15, 2014, Tampa, Florida, USA (poster).
26. Baldwin, E., Plotto, A., Bai, J., Manthey, J.A., Dea, S., Raithore, S., Irely, M., Nunes, M.C.N., Randall Cameron, R., Luzio, G. and Narciso, N. Effect of Huanglongbing and foliar nutritional treatments on orange flavor. American Society for Horticultural Sciences Annual Meeting, July 22-25, 2013, Palm Desert, California, USA (speech).
27. Nunes, M.C.N. and Yagiz, Y. Chemical degradation of ascorbic acid in First Strike Ration foods exposed to abuse temperatures. Institute of Food Technologists Annual Meeting & Food Expo, July 13-16, 2013, Chicago, Illinois, USA (poster).
28. Cayo, Y.D.P., Nunes, M.C.N. and Whitaker, V.M. Total anthocyanin and total phenolic contents of Florida strawberry cultivars and advanced selections before and after storage. Institute of Food Technologists Annual Meeting & Food Expo, July 13-16, 2013, Chicago, Illinois, USA (poster).
29. Nunes, M.C.N. Correlations between Subjective Quality Evaluations and Quantitative Analysis of Fresh Fruits and Vegetables. Florida State Horticultural Society Annual Meeting, June 1-3, 2014, Clearwater, Florida, USA (speech).
30. Delgado, A., Yagiz, Y., Emond, J.P. and Nunes, M.C.N. Influence of field temperatures on the moisture and sugar contents of sweetcorn. Florida State Horticultural Society Annual Meeting, June 2-4, 2013, Sarasota, Florida, USA (speech).
31. Cayo, Y.D.P, Nunes, M.C.N. and Whitaker, V.M. Effect of harvest date on the soluble solids content and sugar profile of commercial strawberry cultivars and advanced selections from the University of Florida. Florida State Horticultural Society Annual Meeting, June 2-4, 2013, Sarasota, Florida, USA (speech).
32. Suthar, R., Stevens, S. and Nunes, M.C.N. Proteomic insight on quality changes in response to high temperature stress in organic and conventional strawberry fruit. 11th Raymond N. Castle Student Research Conference, University of South Florida-Chemistry, April 20, 2013, Tampa, Florida, USA (awarded 2nd Place Research Poster in the Solomon T. Weldegirma Poster Session I).
33. Suthar, R., Stevens, S. and Nunes, M.C.N. Proteomic insight on quality changes in response to high temperature stress in organic and conventional strawberry fruit. Undergraduate Research and Arts Colloquium, USF Office of Undergraduate Research, April 17, 2013, Tampa, Florida, USA (poster).

34. Plotto, A., Dea, S., Nai, J., Manthey, J., Nunes, M.C.N., Narciso, J., Irely, M. and Baldwin, L. Further studies on the effects of greening on juice quality: do nutritional sprays ameliorate HLB-induced off-flavor? 3rd International Research Conference on Huanglongbing (HLB), February 4-8, 2013, Orlando, Florida, USA (speech).
35. Nunes, M.C.N., Morais, A.M.M.B., Brecht, J.K., Sargent, S.A., Bartz, J.A., Allen, R.A., Lee, J.H., Pires, D.M. and Pittet-Moore, J. 2012. Development of Botrytis rot in stored strawberries as affected by ripeness, temperature and atmosphere. Florida State Horticultural Society Annual Meeting, June 3-5, Delray Beach, Florida, USA (speech).
36. Nunes, M.C.N and Delgado, A. 2012. Quality of Organic compared to conventionally grown strawberries at the retail level. ISHS 7th International Strawberry Symposium, February 18-22, 2012, Beijing, China (speech).
37. Nunes, M.C.N., Dea, S. and Emond, J.P. 2011. Visual and compositional quality of bulk and packed yellow summer squashes displayed under simulated retail conditions. American Society for Horticultural Sciences Annual Meeting, September 25-28, Waikalea, Hawaii, USA (poster).
38. Nunes, M.C., Yagiz, Y., Delgado, A. and Emond, J.P. 2011. Moisture and total sugar contents of sweetcorn harvested at different hours of the day. Institute of Food Technologists, June 11-14, New Orleans, Louisiana, USA (poster).
39. Chilson, D., Delgado, A. and Nunes, M.C.N. 2011. Shelf life of vine tomato (*Lycopersicon esculentum*) stored at non-chilling temperature and different relative humidity levels. Florida State Horticultural Society, June 5-7, St. Petersburg, Florida, USA (speech).
40. Lai, Y.P. and Nunes, M.C.N. 2011. Environmental conditions encountered during distribution from the field to the store affect the quality of strawberry (cv. Albion Florida State Horticultural Society, June 5-7, St. Petersburg, Florida, USA (speech).
41. Nunes, M.C., Delgado, A. and Emond, J.P. 2011. Quality curves for green bell pepper (*Capsicum annum* L) stored at low and recommended relative humidity levels. IV Postharvest Unlimited Conference, Leavenworth, WA, USA, May 23-26, 2011 (poster).
42. Yavuz, Y. and Nunes, M.C.N. 2010. Quality and compositional changes in First Strike Ration (FSR) products stored at different temperatures: preliminary results. Institute of Food Technologists Annual Meeting, Chicago, IL. July 17-20 6-9, 2010 (poster).
43. Dea, S., Brecht, J.K., Nunes, M.C.N., Baldwin, E.A. 2010. Reduced O₂ and elevated CO₂ tolerance limits of fresh-cut 'Kent' mango during retail display. SRASHS Annual Meeting, Orlando, FL, February 6-8, 2010 (speech).
44. Dea, S., Brecht, J.K., Nunes, M.C.N., Baldwin, E.A., 2010. Determination of the optimal ripeness stage for processing 'Kent' mango into fresh-cut slices. SRASHS Annual Meeting, Atlanta, GA, January 31 to February 2, 2009 (speech).
45. Dea, S., Brecht, JK, Nunes, M.C.N., Emond, J.P. 2010. Modified atmosphere packaging for fresh-cut 'Kent' mango. Florida State Horticultural Society, Crystal River, Florida, June 6-8, 2010 (speech).
46. Lai, Y.P., Emond, J.P. and Nunes, M.C.N. 2009. Impact of environmental conditions during distribution on the quality of strawberry fruit: A case study. Institute of Food Technologists Annual Meeting, Anaheim, CA. June 6-9, 2009 (poster).
47. Amador, C., Emond, J.P. and Nunes, M.C.N. 2009. Analysis of the variability and performance of the pineapple cold chain with respect to transportation methods, location within the cargo and packaging. Institute of Food Technologists Annual Meeting, Anaheim, CA. June 6-9, 2009 (speech).
48. Amador, C., Emond, J.P. and Nunes, M.C.N. 2008. Application of RFID technologies in the temperature mapping of the pineapple supply chain. "Food Processing Automation Conference", Providence, RI. June 2008 (speech).
49. Amador, C., Emond, J.P. and Nunes, M.C.N. 2008. Temperature mapping of a pineapple supply chain. Florida State Horticulture Society Annual Meeting", Fort Lauderdale, FL. June 2008 (speech).

50. Amador, C., Emond, J.P, Nunes, M.C.N. and Chau, K.V. 2007. Temperature tracking using RFID in the pineapple supply chain. Florida State Horticultural Society, West Palm Beach, Florida, June 1-3, 2007 (speech).
51. Nunes, M.C.N. and Emond, J.P. 2007. Relationship between weight loss and visual quality of fruits and vegetables. Florida State Horticultural Society, West Palm Beach, Florida, June 1-3, 2007 (speech).
52. Amador, C., Emond, J.P. and Nunes, M.C.N. 2006. Temperature tracking using RFID in the pineapple supply chain. "2nd Cold Chain Academy", Gainesville, FL. October 2006 (speech).
53. Dea, S., Brecht, J.K., Nunes, M. C.N. and Emond, J.P. 2006. How variations in temperature and humidity during tomato distribution affect the acceptability of the load. Cool Chain Academy Annual Meeting, 10/04/2006, Gainesville, Florida, USA (poster).
54. Ge, J., Wysocki, A.F., House, L.A., Welt, B.A., Emond, J.P., Brecht, J.K. and Nunes, M.C.N. 2005. Simulation modeling of international tomato supply chain distribution system: Analyzing the impact of food quality technology on all supply chain players. Food Distribution Research Association Annual Meeting, Washington D.C., October 15-19, 2005 (speech).
55. Nunes, M.C.N. 2006. Shelf life modeling and prediction. Cool Chain Academy Annual Meeting, 10/04/2006, Gainesville, Florida, USA (speech).
56. Ge, J., Wysocki, A.F., House, L.A., Welt, B.A., Emond, J.P., Brecht, J.K. and Nunes, M.C.N. 2005. International tomato supply chain simulation modeling analysis: Tomato grower's packing house modeling and benefit-cost ratio simulation analysis. Western Extension Research and Education Regional Committee on Agribusiness Meetings, Las Vegas, NV, June 21, 2005 (speech).
57. Nunes, M.C.N., Emond J.P. and Brecht, J.K. 2003. Quality of strawberries as affected by temperature abuse during ground, in-flight and retail handling operations. International Conference on Quality in Chains. An Integrated View on Fruit and Vegetable Quality, Wageningen, The Netherlands, 6-9 July 2003 (speech).
58. Nunes, M.C.N., Emond, J-P and Brecht, J.K. 2001. Temperature abuse during ground and in-flight handling operations affects quality of snap beans. 98th International Conference of the ASHS, Sacramento, California, USA, July 22-25, 2001 (poster).
59. Proulx, E., Nunes, M.C.N., Emond, J-P and Brecht, J.K. 2001. Quality curves for tomato exposed at chilling and non-chilling temperatures. 98th International Conference of the ASHS, Sacramento, California, USA, July 22-25, 2001 (poster).
60. Nunes, M.C.N., Brecht, J.K.; Morais, A.M.M. and Sargent, S.A. 1995. Effects of temperature, packaging and storage time on weight loss and ascorbic acid content of strawberries. 9th Congress of Food Science and Technology. Budapest, Hungary, July-August 1995 (poster).
61. Nunes, M.C.N., Brecht, J.K.; Morais, A.M.M. and Sargent, S.A. 1994. Effects of delay to cooling and storage on postharvest decay of strawberry (cv. Chandler). BIOTEC'94 II Congresso Ibérico de Biotecnologia. Vilamoura, Portugal, October 1994 (poster).
62. Nunes, M.C.N., Brecht, J.K.; Morais, A.M.M. and Sargent, S.A. 1994. Quality evaluation of tomato (cv. Buffalo) stored under controlled atmosphere. Vision EUREKA Lillehammer '94 - Food Processing '94. Lillehammer. Norway, June 1994 (poster).
63. Nunes, M.C.N., Brecht, J.K.; Morais, A.M.M. and Sargent, S.A. 1993. Color changes of three different strawberry cultivars: Sweet Charlie, Oso Grande and Chandler, during storage. EFFoST Conference "Food Control - On-Line Control for improved Quality". Porto, Portugal, September 1993 (poster).
64. Nunes, M.C.N., Brecht, J.K.; Morais, A.M.M. and Sargent, S.A. 1993. Effects of delays to cooling and packaging on strawberry quality. EFFoST Conference "Food Control - On-Line Control for Improved Quality". Porto, Portugal, September 1993 (poster).

Invited Talks

- 2021 Invited Speaker: “Postharvest performance of the new strawberry varieties Medallion® ‘FL 16.30-128’ and Pearl® ‘FL 16.78-109’ compared to commercial standards”. Florida Strawberry Growers Association Tailgate and Field Day Presentations, April 28, 2021, Plant City, Florida.
- 2020 Invited Speaker: Biochemical approaches to improving food quality and reducing food waste. Seminar Series, Chalmers University of Technology, Department of Biology and Biological Engineering, Division of Food Science and Nutrition, Göteborg, Sweden, June 17, 2020.
- 2018 Invited Speaker on a Webinar: A fresh approach on how to reduce food waste and improve margins by 6% or more. Presented by ZEST Labs and Retail Leader. September 25, 2018.
- 2017 Invited Speaker: Biochemical approaches to improving food quality and reducing food waste. 1st Simposio Internacional de Analisis Fisicoquimico y Microbiologico de los Alimentos in conjunction with the VIII Simposio de Quimica Aplicada. University of Quindio, Armenia, Colombia, September 27-29, 2017.
- Invited Speaker: Food for thought. Dean’s Advisory Committee Meeting, College of Arts and Sciences, University of South Florida, May 15, 2017.
- Invited Speaker: Postharvest quality of strawberries 12.121-5 ‘Florida Beauty’ and 13.26-134. FSGA 35th Annual Agritech Trade Show, April 18 and 19, 2017, Plant City, Florida.
- 2016 Invited Session Presenter: 2016 Global Day Research Engagement, University of South Florida (USF World), Tampa, November 4, 2016.
- Invited Speaker: Biomedical Lecture Series at Keiser University, Tampa, Florida. April 15, 2016. Topic: Biochemical approaches to improving food quality and reducing food waste.
- Invited Panelist: Women in Technology Panel. Discussion panel presented to high school girls. Keiser University, January 22, 2016.
- Invited Speaker: A comparison of physical and chemical attributes between strawberry cultivars ‘Florida radiance’, Sweet Sensation® and the 12.125-5 advanced breeding selection from the University of Florida. FSGA 34th Annual Agritech Trade Show, April 19 and 20, 2016, Plant City, Florida.
- 2015 Invited Speaker: Physicochemical characterization and postharvest performance of ‘Florida127’ strawberry compared to commercial standards. FSGA 33rd Annual Agritech Trade Show, August 4 and 5, 2015, Plant City, Florida.
- 2013 Invited Speaker: *Food Biochemistry*. Microbiology Club, University of South Florida, Department of Cell Biology, Microbiology and Molecular Biology, October 16, 2013.
- 2013 Invited speaker: *Genetically Modified Foods*. Back to Basics Charter School Foundation Inc., Terrace Community Middle School, Tampa, Florida, March 28, 2013.

University Governance and Committees

- 2020-2021 Member – University of South Florida Urban Food Sovereignty Group.
- 2016-2021 Council Member – University of South Florida Athletics Council.
- 2017-2020 Search Committee Member – Faculty Positions - Department of Cell Biology, Microbiology and Molecular Biology, University of South Florida.
- 2018-2019 Council Member – University of South Florida Graduate Council.
- 2018-2019 Committee Member – College of Arts and Science Graduate Committee.
- 2017-2018 *Ad Hoc* Committee Member – Comprehensive Ph.D. Oral Examination Reform, Department of Cell Biology, Microbiology and Molecular Biology, University of South Florida.

- 2014-2018 Graduate Committee Member - Department of Cell Biology, Microbiology and Molecular Biology, University of South Florida.
- 2013-2016 Faculty Advisory Committee Member - Department of Cell Biology, Microbiology and Molecular Biology, University of South Florida.
- 2014 Faculty Teaching Award Committee Member; USF Department of Cell Biology, Microbiology and Molecular Biology.
- 2012-2014 Undergraduate Program Committee Member – Department of Cell Biology, Microbiology and Molecular Biology, University of South Florida.
- 2013-2016 Mentoring Committee; Monthly advisory meetings with Alya Limayan, Assistant Research Professor at the Department of Cell Biology, Microbiology and Molecular Biology, University of South Florida.
- 2013 Search Committee Member – Instructor Position - Department of Cell Biology, Microbiology and Molecular Biology, University of South Florida.
- 2011-2012 Faculty Senator - University of South Florida in Lakeland Faculty Senate.
Member of the Faculty Senate Undergraduate Council - University of South Florida in Lakeland.
Member of the Faculty Senate Research Council - University of South Florida in Lakeland.
Search Committee Member for the position of Assistant Professor in Chemistry/Biochemistry, University of South Florida in Lakeland.
- 2011 Search Committee Member for the position of Unit Research Administrator, University of South Florida in Lakeland.
Tenure and Promotion Committee Member – Establish Tenure and Promotion Criteria for the College of Human and Social Sciences, University of South Florida in Lakeland.
Curriculum Committee Member– Development and evaluation of new courses and programs for the College of Human and Social Sciences, University of South Florida in Lakeland.
- 2010 Chair of the Search Committee for the position of Biological Scientist - Food Quality Laboratory, College of Human and Social Sciences, University of South Florida in Lakeland.

Professional, Editorial, and Community Service

- 2022 to 2023 Guest Editor for Foods (MDPI) Special Issue "Quality, Safety, and Preservation Technology of Fresh Fruits and Vegetables.
- 2021 to present Editorial Board Member for Frontiers in Food Science and Technology.
- 2020 to present Editorial Board Member for Foods (MDPI).
- 2018 to 2022 Advisory Board Member for Keiser University, Tampa, Florida, USA.
- 2021 Senior Scholar (senior mentor) for the USF FL-AGEP virtual Research Bootcamp (RBC) supported by the National Science Foundation AGEP and sponsored by the Florida Alliance for Graduate Education in the Professoriate Transformation Alliance (FLAGEP): Improving Pathways in the Professoriate for Minority Women in Science, Technology, Engineering, and Mathematics (STEM). May 9-14, 2021.
- Ad Hoc Review:
Postharvest Biology and Technology
HortTechnology
- 2020 Handling and Processing Section Best Paper Award Committee – Florida State for Horticultural Sciences, USA.

External Examiner for Ph.D. Thesis: Ky Nha Huynh's Doctor of Philosophy thesis entitled *Extending the Shelf Life of Fresh Horticultural Produce*. University of Tasmania, Australia.

USDA CRIS (Current Research Information System) – Review of the Research Proposal by J.K. Brecht, Department of Horticultural Sciences, University of Florida, USA.

Ad Hoc Review:

International Journal of Fruit Science
Food Chemistry
Foods
Journal of Berry Research

2019

Ad Hoc Review:

Foods
Postharvest Biology and Technology
Journal of Berry Research

2018

Reviewer for research proposals submitted to the Harbor Branch Oceanographic Institute Foundation, Aquaculture Specialty License Plate Fund.

2017-2018

Review Panelist for USDA- National Institute of Food and Agriculture, Institute of Food Safety and Nutrition. Washington, D.C., March 12-15, 2018.

Ad Hoc Review:

Postharvest Biology and Technology

2016-2018

Member at Large, Florida State Horticultural Society Board of Directors.

2017

Judge for Student Best Poster Competition, Fruits & Vegetable Products Division at the Institute of Food Technologists Annual Meeting & Food Expo, June 25-28, 2016, Las Vegas, Nevada, USA.

2016-2017

Review Panelist for USDA- National Institute of Food and Agriculture, Institute of Food Safety and Nutrition. Washington, D.C., February 7-9, 2017.

2017

Ad Hoc Review:

HortTechnology
International Journal of Food Science and Technology

2016

Reviewer: USF Internal Awards.

Ad Hoc Reviewer:

HortScience
Journal of Food Quality
Food Chemistry
HortTechnology

2015

Grant Reviewer:

Agriculture and Agri-Food Canada Research Branch, January 2015. Proposal Title: Pre-harvest physical treatments and application of low molecular weight elicitors as environmentally friendly (EF) approaches to increase bioactive contents, improve quality and shelf life of fresh horticultural crops: M.T. Charles, C. Kirby, G. Mercier, B. Panneton, S. Shao, and Tremblay, N.

Ad Hoc Reviewer

Journal of the Science of Food and Technology, Springer
Postharvest Biology and Technology, Elsevier
Journal of Food Quality, Wiley
Journal of the Science of Food and Agriculture, Wiley

- 2015 Interviewed by AP Biology high school student Brandon Cleveland from Steinbrenner High School, Lutz, Florida. July 29, 2015.
- 2014 Ad Hoc Reviewer:
International Journal of Food Science and Technology, Wiley
Journal of Food Science and Technology, Springer
HortTechnology - American Society for Horticultural Science
Postharvest Biology and Technology, Elsevier
- 2013-2014 Judge for the Handling and Processing Best Paper Award (22 papers); Proceedings of the Florida State Horticultural Society.
- 2013 High School Science Fair Project: *Chemical Characterization of Pasteurized and Unpasteurized Milk*. The Village Charter School, The Villages, Florida. The Food Quality Laboratory at USF-CMMB helped the student design the experiments, conducted the chemical analysis on milk and analyzed the results. The student's work was selected for presentation at the Regional Science Fair (Student: Hayden Siverson).
- 2013 Interviewed for AP Biology Assignment. Steinbrenner High School, Lutz, Florida (Student: Mayra Herrera).
- 2013 Ad Hoc Reviewer:
International Journal of Food Science and Technology, Wiley
Postharvest Biology and Technology, Elsevier
HortScience, American Society for Horticultural Science
- 2013 University of South Florida Office of National Scholarships - Member of a mock interview panel for the Ph.D. candidate Christie Campla in preparation for and interview for the National Institutes of Health Oxford-Cambridge Scholars Program.
- 2011-2013 Vice President elected for the Handling and Processing Section of the Florida State Horticultural Society. Duties: invite speakers, organize and moderate section and select manuscript for best paper award.
- 2012 Judge for student best oral presentation (17 oral presentations) at the Florida State Horticultural Society Annual Meeting, June 3-5, Delray Beach, FL,
Moderator for the Handling and Processing Section. Florida State Horticultural Society Annual Meeting, June 3-5, Delray Beach, FL.
- 2011-2012 Judge for the student best paper (4 papers); Proceedings of the Florida State Horticultural Society.
- 2012 Ad Hoc Reviewer:
Postharvest Biology and Technology, Elsevier
International Journal of Food Science and Technology
Journal of Food Quality
Journal of Textural Studies
Nutrition Journal
International Journal of Postharvest Technology and Innovation
Grant Reviewer:
IR-4 Southern Laboratory Project Proposal: "Southern Region Program to Clear Pest Control Agents for Minor Uses". PI-Maurice Marshall, Department of Food Science and Human Nutrition, University of Florida.
- 2011 Ad Hoc Reviewer:
Journal of Horticultural Science and Biotechnology
Acta Horticulturae, International Society for Horticultural Sciences

Journal of the Science of Food and Agriculture, Wiley

Grant Reviewer:

IR-4 Southern Laboratory Project Proposal: "Southern Region Program to Clear Pest Control Agents for Minor Uses". PI-Maurice Marshall, Department of Food Science and Human Nutrition, University of Florida.

Agriculture and Agri-Food Canada Research Branch, January 2015. Proposal Title: Physiological responses of postharvest potato and tomato to the dual action of physical treatments and low molecular weight elicitors.

Investigators: M.T. Charles, D. Charlebois, C. Kirby, A. Belang r, J. Arul, D. Donnelly, S. Asiedu and S. Kubow.

2010

Ad Hoc Reviewer:

Journal of the Science of Food and Agriculture, Wiley

IR-4 Southern Laboratory Project Proposal: "Southern Region Program to Clear Pest Control Agents for Minor Uses". PI-Maurice Marshall, Department of Food Science and Human Nutrition, University of Florida.

HortScience, American Society for Horticultural Science.

Grant Reviewer:

Agriculture and Agri-Food Canada Research Branch, January 2011 and January 2014. Proposal Title: Physiological responses of postharvest potato and tomato to the dual action of physical treatments and low molecular weight elicitors.

Investigators: M.T. Charles, D. Charlebois, C. Kirby, A. Belang r, J. Arul, D. Donnelly, S. Asiedu and S. Kubow

2009

Ad Hoc Reviewer:

Algorithms Open Access Journal – MDPI Open Access Publishing, Switzerland (ISSN 1999-4893; CODEN: ALGOCH)

USDA CRIS (Current Research Information System) – Review of the Research Proposal by K. Schneider, Department of Food Science and Human Nutrition, University of Florida.

Proceedings of the Florida State Horticultural Society

International Journal of Food Science and Technology, Wiley

Postharvest Biology and Technology, Elsevier

Wiley Publishers– Book Review (Handbook of Tropical and Sub-Tropical Fruits: Post-harvest Physiology, Processing and Packaging Technologies by Siddiq, Ahmed, Lobo-Rodrigo and Ozadali).

HortScience, American Society for Horticultural Sciences (ASHS)

2007-2009

Member of the Marketing Committee for the Florida State Horticultural Society.

2007-2009

Vice President elected for the Florida State Horticultural Society - Handling and Processing Section.

2006

Ad Hoc Reviewer:

Journal of Food Science, Institute of Food Technologists

HortScience, American Society for Horticultural Sciences

Ad Hoc Reviewer for CSREES – USDA Cooperative State Research, Education, and Extension Service; Higher Education Multicultural Scholars Program.

2005

Ad Hoc Reviewer:

Journal of the Science of Food and Agriculture, Wiley

2002

Ad Hoc Reviewer:

Acta Horticulturae, International Society for Horticultural Sciences

Workshops and Professional Training

- 2020 USF - AATLE's First Fridays Online Workshops. Alternate Assessments of Learning in Hybrid/Online Environments, October 2, 2020.
- 2016 Engaging Students Using Clinkers Workshop, University of South Florida, Academy for Teaching and Learning Excellence.
- 2014 TO 101: How to Teach Online; Innovative Education, University of South Florida (Certified Online Educator)
- 2013 Proteomics Workshop, University of South Florida, Department of Cell Biology, Microbiology and Molecular Biology, August 13-15, 2013.
- 2013 EHS Lab and Research Training (EHSLRO), University of South Florida, July 15, 2013
- 2011 Billing and Accounts Receivables (FST300), University of South Florida, March 4-7, 2011
 Preparing Project Budgets (GMTBP), University of South Florida, February 24, 2011
 Purchasing Hands-on Requisition (FST100), University of South Florida, February 10, 2011
 Marketing Cents of Accounting (FST150), University of South Florida, February 4, 2011
 Reconciliation (FST175), University of South Florida, February 4, 2011
 General Ledger (FST200), University of South Florida, February 4, 2011
 Finance Mart Reporting (FST250), University of South Florida, February 4, 2011

Newspaper Interviews, Articles and Press Releases

- 2017 Interviewed for USF Alumni Magazine on "Understanding our Food Choices". Fall 2017, page 34-35. https://issuu.com/issuu4me/docs/lo-digital-usf_winter_mag_2017-ucm1/1?ff=true&e=1038389/57086407
- 2016 Interviewed for WTSP News about "Tips to make sure you get freshest fruits and vegetables". <http://www.wtsp.com/life/food/4-money-saving-tricks-to-buy-the-freshest-fruit/190886679>
- 2016 Interviewed for Tampa bay Times about "Will drinking this 'Ghostbusters' Hi-C Ecto Cooler from 1989 kill me?" <http://www.tampabay.com/blogs/media/will-drinking-this-ghostbusters-hi-c-ecto-cooler-from-1989-kill-me/2285364>
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- 2014 Researchers want a better strawberry. The Oracle, February 3, 2014. http://www.usforacle.com/researchers-want-a-better-strawberry-1.2854072#.UvE3p_IdWbN
- 2014 USF study to help U.S. military feed soldiers in the Middle East. The Oracle, January 29, 2014. <http://www.usforacle.com/news/view.php/691396/USF-study-to-help-US-military-feed-soldi>
- 2013 USF/UF researchers explore path to better strawberries. Tampa Tribune-Highlands Today. December 25, 2013. <http://highlandstoday.com/list/highlands-agri-leader-news/usfuf-researchers-explore-path-to-better-strawberries-20131225/>
- 2011 Poly prof working to improve soldier food. Polk County Democrat, SCMG Central Florida, Wednesday, July 20, 2011, page 3B.

- 2011 USF food study aims to get the best nutritional MREs to US soldiers. Newsletter from the Senior Vice President. Research, Innovation & Global Affairs, University of South Florida Volume 3, E
- 2010 American Society for Horticultural Sciences Press Release on published research. December 9, 2010.
- 2010 About the new USFP Food Quality Laboratory; “Many Roads Leads to USF Poly Campus”. The Ledger, November 28, 2010. <http://www.theledger.com/article/20101128/NEWS/11285058>

Professional Affiliations

- Since 2018 Member of Groupe Polyphenols, University of Bordeaux, France (GP)
- Since 2005 Member of the Institute of Food Technologists (IFT)
- Since 1996 Member of the American Society for Horticultural Sciences (ASHS)
- Since 2003 Member of the Florida State Horticultural Society (FSHS)
- Since 2000 Member of the International Society for Horticultural Sciences (ISHS)
- 2013-2021 Member of the American Chemical Society (ACS)
- 2015-2019 Member of the American Society for Microbiology (ASM)

Spoken Languages

- Portuguese: Native language.
- Spanish: Read and currently spoken; Swedish: Beginner.
- 1990 English Language Certificate: Program in English as a Foreign Language. The American Language Institute of Lisbon, Portugal.
- 1981 French Language Certificate : Alliance Française, École Internationale de Langue et Civilisation Française.