

***European
Curriculum Vitae
Format***

Personal information

Leandro Timoni
Buchdid Camargo Neves

***Current
Administration***

Roraima Federal University

***Current occupation or
position held***

Professor

Contacts

Av. Cap. Ene Garcês, 2413 - Aeroporto, Boa Vista - RR, 69310-000

Work-experience

Full professor, , Roraima Federal University

From 2004 to actually

Head of Department, Agronomic Engineer Undergraduate Coordinator, Graduate Program Coordinator, President of Internal Commissions, Member in Superior Councils, Master and Ph.D Programs member, in Brazil and abroad.

Education and training

Agronomy Engineer, M.Sc. in Food Science Technology, D.Sc. in Agronomy

Mother tongue

Portuguese

Other languages

English

Spanish

Italian

Attachments

Graduate and undergraduate teaching **July 2004 – Present**

Master and PhD – Agronomic Engineer: Postharvest Physiology and Technology of Vegetables, Postharvest and industrial-processing of Amazon native fruits;

PhD in Biodiversity and Biotechnology: Bioprocessing Technology; and, Agronomic Engineer College: Food Technology, Postharvest Physiology and Technology of Fruits and Vegetables.

Research

July 2004 – Present

Bioprocessing of native and tropical species from Amazon Region; Functional compounds and postharvest behavior of native and tropical species from Amazon Region and other South America topical areas, and; Industrial-processing of native and tropical species grown in the Amazon Region.

Current Main Coordination Projects (financial support by National Institutions):

Conservation and Processing Technologies to Increasing the Antioxidant Activity of Native Medicinal Plants Cultivated in Roraima State/Brazil – CNPq* (US\$ 25,000.00)

Organic and Self-Sustaining Production of 3 types of Açai Species – CNPq (US\$ 125,000.00)

Production of Dairy Food with Functional Appeal Using Açai (*E. oleraceae* L.) and other Discarded Products in the Industrial Processing of Cashew (*A. occidentale* L.) and Guaraná (*P. cupana* Kunth) – CAPES** (US\$ 29,000.00)

Tropical Fruit Production and Industry Processing as Social Development Instruments on Amazon Region – CAPES (US\$ 34,000.00)

*CNPq - National Council for Scientific and Technological Development

**CAPES - Coordination of Improvement of High Level Personnel

Current Main Publications

1. **NEVES, L. C.; SILVA, P. M. C.; ROBERTO, S. R.; LEO, P. M. R.; CARVALHO, L. B.; SILVA, B. C. L.; CISNEROS-ZEVALLOS, L.** Physiological maturity and wound-based orchard practices influence the antioxidant content and metabolic activity of two species of açai fruit at harvest and during storage. *FOOD CHEMISTRY*, v. 382, p. 132279, 2022.

2. **AFFONSO, S. M. M.; CAMPOS, D. C. S.; NEVES, L. C.; OLIVEIRA, D. M.; UCHOA, Sandra Cátia Pereira; CARDOSO, A. V. S.; SOUSA, L. O.** Nutritional composition and antioxidant compounds of coconut candy with added açai pulp. *Agro@mbiente on-line*, v. 16, p. 1-6, 2022.
3. **NEVES, L. C.; SILVA, P. M. C.; ROBERTO, S. R.; AHOUEBONOU, O. R. K.; LEAO, P. M. R.; CARVALHO, L. B.; SILVA, B. C. L.; CISNEROS-ZEVALLOS, L.** The impact of chilling temperature, exogenous ethylene and wounding stress on antioxidant level and metabolic activity in two species of açai fruit during postharvest storage. *POSTHARVEST BIOLOGY AND TECHNOLOGY*, v. 192, p. 1, 2022.
4. **NEVES, L. C.; SILVA RODRIGUES, R. N.; OLIVEIRA, D. M.; SHAHAB, M.; KOYAMA, R.; ROBERTO, S. R.** Bioactive compounds and descriptors analysis of six cultivars of *Capsicum spp.*. *Agro@mbiente on-line*, v. 15, p. 1-6, 2021.
5. **NEVES, L. C.; RODRIGUES, R. N. S.; SHAHAB, M.; KOYAMA, R.; LEAO, P. M. R.; SILVA, R. C. E.; ROBERTO, S. R.** Temperature and storage periods on the maintenance of chemical composition of medicinal plants. *AGRONOMY SCIENCE AND BIOTECHNOLOGY*, v. 5, p. 40, 2019.
6. **TOSIN, J. M.; NEVES, L. C.; SHAHAB, M.; COLOMBO, R.; ROBERTO, S. R.** Bioactive compounds and antioxidant activity of buriti fruits, during the postharvest, harvested at different ripening stages. *Scientia Horticulturae*, v. 227, p. 10-21, 2018.
7. **SANTOS, D. C.; NEVES, L. C.** Post-acidification and evaluation of anthocyanins stability and antioxidant activity in açai fermented milk and yogurts (*Euterpe oleracea* Mart.). *REVISTA BRAZILEIRA DE FRUTICULTURA (ONLINE)*, v. 39, p. e-871-e-875, 2017.
8. **NEVES, L. C.; CAMPOS, A. J.; CISNEROS-ZEVALLOS, L.** Postharvest behavior of camu-camu fruits based on harvesting time and nutraceutical properties. *Scientia Horticulturae*, v. 217, p. 276-284, 2017.
9. **TOSIN, J. M.; NEVES, L. C.; SILVA, P. M. C.; BASTOS, V. J.; SHAHAB, M.; COLOMBO, R.; ROBERTO, S. R.** Pre-harvest studies of buriti (*Mauritia flexuosa* L.F.), a Brazilian native fruit, for the characterization of ideal harvest point and ripening stages. *Scientia Horticulturae*, v. 202, p. 77-82, 2016.
10. **SILVA, P. M. C.; NEVES, L. C.; BASTOS, V. J.; BACELAR-LIMA, C. G.; ARAUJO, K. G. M.; ROBERTO, S. R.** Harvesting period of murici (*Byrsonima crassifolia* kunth) fruit in relation to physical and chemical parameters evaluated during fruit development. *Scientia Horticulturae*, v. 200, p. 66-72, 2016.
11. **BASTOS, V. J.; NEVES, L. C.; SILVA, P. M. C.; SHAHAB, M.; COLOMBO, R.; ROBERTO, S. R.** Harvest point determination of indian jujube fruit (*Ziziphus mauritiana* L.) based on physicochemical and functional parameters. *Scientia Horticulturae*, p. 66-72, 2016.
12. **NEVES, L. C.; TOSIN, J. M.; BENEDETTE, R. M.; CISNEROS-ZEVALLOS, L.** Post-harvest nutraceutical behaviour during ripening and senescence of 8 highly perishable fruit species from the Northern Brazilian Amazon region. *Food Chemistry*, v. 174, p. 188-196, 2015.

13. **NEVES, L. C.; SILVA, V. X. da; CHAGAS, E. A.; BACELAR-LIMA, C. G.; ROBERTO, S. R.** Determining the harvest time of camu-camu [*Myrciaria dubia* (H.B.K.) McVaugh] using measured pre-harvest attributes. *Scientia Horticulturae*, v. 186, p. 15-23, 2015.
14. **NEVES, L. C.; SILVA, V. X. da; PONTIS, J. A.; Flach, A.; RUFFO, S. R.** Bioactive compounds and antioxidant activity in pre-harvest camu-camu [*Myrciaria dubia* (H.B.K.) Mc Vaugh] fruits. *Scientia Horticulturae*, v. 186, p. 223-229, 2015.
15. **NEVES, L. C.; DA SILVA, P. M. C.; LIMA, C. G. B.; BASTOS, V. J.; ROBERTO, S. R.** Study to determine the optimum harvest date of Murici (*Byrsonima coccolobifolia* Kunth.) from quality and functional attributes. *Scientia Horticulturae*, v. 188, p. 49-56, 2015.

**Summary
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information on
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