



UNIVERSITÀ
DEGLI STUDI
DI PADOVA

Curriculum Vitae

Family Name: de Paula Dias Moreira

Given Name: Luiza

Nationality: Brazilian

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Education:

- PhD in Animal and Food Science, Università di Padova (2019-)
- M.Sc. Master's in Nutrition Science (2017-2019)
- B.Sc. Bachelor's in Nutrition (2011-2016)

Research areas:

- Microbiology
- Non-Saccharomyces yeasts
- Wine stability
- Fermentation

PhD project:

Winemaking and other alcoholic beverages are based on the transformation of sugars present in both grape bunches and fruit into ethanol and several different compounds that confer proper organoleptic properties in wine. The spontaneous process of grape must, and fruit fermentation is carried out by microorganisms commonly present on the surface of the fruit. Yeast, bacteria, and filamentous fungi contribute to the microbial ecology of wine and other alcoholic beverages and chemical composition. To improve the quality, selected yeast starter has been used for a long time. However, there has been increasing recognition that wines made with *Saccharomyces cerevisiae* starter cultures are less complex, producing standardized wines. Recently, the role of non-*Saccharomyces* species has been re-evaluated as some of them have been proposed as co-starters cultures to simulate natural must fermentation and to confer greater complexity and specificity to the wine. In this context, the Ph.D. project will evaluate the effects of *Saccharomyces cerevisiae* and non-*Saccharomyces* yeasts interactions during alcoholic fermentation to elucidate the molecular mechanisms involved. Moreover, the project will study how the simultaneous presence of several strains from different species will affect technological aspects. Among those, the wine stability and the phenolic compounds will be investigated.

Supervisor:

Viviana Corich

Publications:

<https://scholar.google.it/citations?user=Mo2CDWcAAAAJ&hl=it>