

# Adilson R. Locali Pereira

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Department of Food Engineering & Technology  
Institute of Biosciences, Humanities, and Exact Sciences  
São Paulo State University  
2265 Cristóvão Colombo St, São José do Rio Preto, Brazil 15054-000

## RESEARCH INTERESTS

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Biopolymers, emulsions, physical-chemistry of proteins, protein fractionation, microencapsulation, bioactive compounds, volatile release

## EDUCATION

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- 2024 **Ph.D.**, Food Science & Engineering  
Joint Program between São Paulo State University (Brazil) and Nantes University (France)  
Thesis: “Resilient, Sustainable, and Nutritious: Pigeon Pea Protein Fractions as High-Potential Food Ingredients.”  
Committee: Vânia R. Nicoletti, Claire Berton-Carabin, Adeline Boire, Pedro E. D. Augusto, Rémi Saurel, Bernard Offmann, Guilherme M. Tavares, Miriam D. Hubinger
- 2020 **M.Sc.**, Food Science & Engineering  
São Paulo State University  
Dissertation: “Microencapsulation of Pink Pepper (*Schinus terebinthifolius* Raddi) Essential Oil by Spray-Drying: Double-Layer Emulsions Stabilized with SPI/pectin vs. SPI-Stabilized Single-Layer Emulsions.”  
Advisor: Vânia R. Nicoletti
- 2017 **B.Sc.**, Food Engineering, Summa Cum Laude  
São Paulo State University

## PUBLICATIONS

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### *Peer-Reviewed Journal Articles*

- [A10] Moser, P., **Locali-Pereira, A.R.**, Nicoletti, V.R. (2024). *Optimization of spray drying process of buriti oil-loaded bilayer emulsions*. Colloids and Surfaces A – Physicochemical and Engineering.

- [A9] Moser, P., Lopes, N. A., **Locali-Pereira, A.R.**, Nicoletti, V.R. (2024). *Long-term storage of pink pepper essential oil microencapsulated by chickpea protein/pectin complexes: volatile release, antioxidant and antimicrobial activities*. Journal of Food Science and Technology.
- [A8] **Locali-Pereira, A.R.**, Caruso, I.P., Rabesona, H., Laurent, S., Meynier, A., Kermarrec, A., Birault, L., Geairon, A., Gall, S.L., Thoulouze, L., Solé-Jamault, V., Berton-Carabin, C., Boire, A., Nicoletti, V.R. (2024). *Pre-treatment effects on the composition and functionalities of pigeon pea seed ingredients*. Food Hydrocolloids, 152, 109923.
- [A7] **Locali-Pereira, A.R.**, Boire, A., Berton-Carabin, C., Taboga, S.R., Solé-Jamault, V., Nicoletti, V.R. (2023). *Pigeon Pea, An Emerging Source of Plant-Based Proteins*. ACS Food Science & Technology, 3(11), 1777-1799.
- [A6] Ribeiro, E.F., Polachini, T.C., **Locali-Pereira, A.R.**, Janzantti, N.S., Quiles, A., Hernando, I., Nicoletti, V.R. (2023). *Storage Stability of Spray- and Freeze-Dried Chitosan-Based Pickering Emulsions Containing Roasted Coffee Oil: Color Evaluation, Lipid Oxidation, and Volatile Compounds*. Processes, 11, 1048.
- [A5] **Locali-Pereira, A.R.**, Lopes, N.A., Nicoletti, V.R. (2022). *Pink Pepper (Schinus terebinthifolius Raddi) from Extracts to application: Truths about a Fake Pepper*. Food Reviews International, 38, 1-30.
- [A4] **Locali-Pereira, A.R.**, Kubo, M.K., Fuzetti, C.G., Nicoletti, V.R. (2022). *Functional properties of physically pretreated kidney bean and mung bean flours and their performance in microencapsulation of a carotenoid-rich oil*. Frontiers in Sustainable Food Systems, 108.
- [A3] **Locali-Pereira, A. R.**, Guazi, J. S., Conti-Silva, A. C., Nicoletti, V. R. (2021). *Active packaging for postharvest storage of cherry tomatoes: Different strategies for application of microencapsulated essential oil*. Food Packaging and Shelf Life, 29, 100723.
- [A2] **Locali-Pereira, A. R.**, Lopes, N. A., Menis-Henrique, M. E. C., Janzantti, N. S., Nicoletti, V. R. (2020). *Modulation of volatile release and antimicrobial properties of pink pepper essential oil by microencapsulation in single- and double-layer structured matrices*. International Journal of Food Microbiology, 335, 108890.
- [A1] **Locali-Pereira, A R.**, Cattelan, M. G., Nicoletti, V. R. (2019). *Microencapsulation of pink pepper essential oil: Properties of spray-dried pectin/SPI double-layer versus SPI single-layer stabilized emulsions*. Colloids and Surfaces A – Physicochemical and Engineering, 581, 123806.

## PRESENTATIONS

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**Locali-Pereira, A.R.** (2023). *Physical pre-treatments of pigeon pea seeds: impact on the conformation and functionality of protein extracted by aqueous fractionation*. 14th International Congress on Engineering and Food, Nantes, France.

Carnelossi, A. C., **Locali-Pereira, A. R.**, Janzantti, N. S. (2021). *Centesimal evaluation of chickpea aquafaba*. V National Congress of Food and Nutrition (CONAN), Ouro Preto, Brazil.

**Locali-Pereira, A. R.**, Gallo, T. C. B., Nicoletti, V. R. (2020). *Extraction of a protein-rich fraction from pigeon pea seeds*. Brazilian Congress of Food Science and Technology (CBCTA), São Paulo, Brazil.

**Locali-Pereira, A. R.**, Nicoletti, V. R. (2020). *Rheological behavior of single- and double-layer emulsions of pink pepper essential oil*. Brazilian Congress of Food Science and Technology (CBCTA), São Paulo, Brazil.

Bellucci, E. R. B., Paiva, G. B., **Locali-Pereira, A. R.**, Barretto, A. C. S. (2019). *Antioxidant action of essential oil from different peppers in Tuscan sausage*. XII Iberoamerican Congress of Food Engineering (CIBIA), Faro, Portugal.

**Locali-Pereira, A. R.**, Nicoletti, V. R. (2019). *Sorption isotherms of pink pepper essential oil microcapsules*. Latin American Symposium of Food Science (SLACA), Campinas, Brazil.

**Locali-Pereira, A. R.**, Sanches, M. A. R., Fonseca, B. G., Silva, K. S., Evangelista, R. R., Telis-Romero, J. (2018). *Influence of concentration on the flow profile of goat milk in annular ducts*. VI Food Science and Engineering Symposium (SECA), São José do Rio Preto, Brazil.

Evangelista, R. R., Silva, K. S., Sanches, M. A. R., Fonseca, B. G., **Locali-Pereira, A. R.**, Telis-Romero, J. (2018). *Influence of temperature on the flow profile of goat milk in annular ducts*. VI Food Science and Engineering Symposium (SECA), São José do Rio Preto, Brazil.

**Locali-Pereira, A. R.**; Santos, A. B. (2017). *Analysis of the performance measurements used in Brazilian Junior Enterprises*. 9ème Congrès de Institut Franco-Brésilien d'Administration des Entreprises, Poitiers, France.

## AWARDS, FELLOWSHIPS, AND GRANTS

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2022 Bourse Excellence Eiffel Scholarship, French Ministry for Europe and Foreign Affairs  
2017 Summa Cum Laude, Brazilian Federal Council of Engineering and Agronomy (CREA)

## TEACHING AND MENTORING

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### Instructor of Record

EA 956S: Chemistry of Processes  
Department of Food Engineering & Technology, São Paulo State University  
Fall 2021

EA 951S: Food Chemistry  
Department of Food Engineering & Technology, São Paulo State University  
Spring 2021

## Research Supervision

Gabriela Pagani, B.Sc.

> Undergraduate Research Project (2021–22): *“Effect of alternative drying methods on functional properties of pigeon pea protein extracts.”*

Monique Cichetti Mariano, B.Sc.

Andrielly Esteves Dias, B.Sc.

> Undergraduate Research Project (2021-22): *“Volatile composition of pink pepper essential oil at different storage times”*

## SERVICE

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- 2023 Conference Organization, 14th International Congress on Engineering & Food (France)  
2020–2021 Graduate Student Senator, Graduate School of the São Paulo State University

## PEER-REVIEWER

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- 2024– Food Research International  
2024– Innovative Food Science and Emerging Technologies  
2024– Food and Humanity  
2021–2022 International Journal of Food Science & Technology

## LANGUAGES

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Portuguese (native), English (fluent)