



Thais Cristina BENATTI GALLO

PhD in Engineering and Food
Science

CONTACT DETAILS

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SKILLS

Microsoft Office (Word, Excel, PowerPoint)
R (beginner)
Laboratory/Data Analysis
Scientific Writing
Technical Reports

LANGUAGES

Portuguese (native)
English (C2)
French (B2)

EXPERTISE

Plant Proteins
(functionality, characterization & purification)
Food colloids
Emulsions
Lipid oxidation
Encapsulation

EXPERIENCES

RESEARCH ENGINEER

**INRAE, Research Unit BIA, ISD Team - Nantes, France |
April 2023 - September 2024**

- Purification of pea protein globulins by ion exchange chromatography
- Characterization of purified pea proteins
- Functional properties (emulsifying, foaming and gelling) of mixtures with different 7S/11S ratios

QUALITY CONTROL ASSISTANT

**“O Rei do Pão de Queijo” - Hitara Padaria e Confeitaria Ltda.,
Brazil | March 2015 - February 2017**

- Update of good manufacturing practices (GMP)
- Implementation of 5S
- Update of technical data sheets and nutritional tables
- Implementation of production control

EDUCATION

SÃO PAULO STATE UNIVERSITY (Unesp) - Brazil

**PhD in Engineering and Food Science | March 2019 -
March 2023**

*Interfacial and antioxidant activities of Sorghum protein
extracts: protein-polyphenol complexes to stabilize lipid
compounds*

Collaborative period at INRAE, Research Unit BIA, ISD Team -
Nantes, France | March 2021 - February 2022

**MSc in Engineering and Food Science | March 2017 -
February 2019**

Mass transfer and release kinetics of oregano essential oil encapsulated by ionic
gelation and complex coacervation methods

Food Engineer | February 2010 - January 2015

PUBLICATIONS

Gallo et al. (2024). Sorghum protein ingredients: Production, compositional
variability and enhancement of aqueous dispersibility through homogenization.
Future Foods, DOI: 10.1016/j.fufo.2024.100323.

Muneratto, Gallo & Nicoletti (2021). Oregano essential oil encapsulation following
the complex coacervation method: Influence of temperature, ionic strength, and pH
on the release kinetics in aqueous medium. *Ciência e Agrotecnologia*, DOI:
10.1590/1413-7054202145003221.

Gallo et al. (2020). Oregano essential oil encapsulated in alginate beads: Release
kinetics as affected by electrostatic interaction with whey proteins and freeze-
drying. *Journal of Food Processing and Preservation*, DOI: 10.1111/jfpp.14947.

Moser et al. (2018). Water sorption and stickiness of spray-dried grape juice and
anthocyanins stability. *Journal of Food Processing and Preservation*, DOI:
10.1111/jfpp.13830.