

Department: Chemistry

Group name: *Sensory Analysis and Food Quality Laboratory*

Acronym: *LASCAL*

Group Coordinator: Martínez Soria, María Teresa

ANEP Area/s: Agriculture; Food Science and Technology

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RESEARCH TEAM

No. of researchers: 10

<u>Researcher</u>	<u>Department</u>	<u>Professional Category</u>
Martínez Soria, María Teresa	Chemistry	Associate Professor
Dizy Soto, Marta Maria Inés	Agriculture and Food	Associate Professor
Fernández Zurbano, María Purific.	Chemistry	Associate Professor
Ferrero del Teso, Sara	Chemistry	Pre-doctoral
García Pastor, María	Chemistry	Project Hire
Hernández Álamos, María del Mar	Agriculture and Food	Temporary Associate Professor
Liu, Shuyan	Agriculture and Food	Pre-doctoral
Manso Martínez, Cristina	ICVV	Pre-doctoral
Menéndez Menéndez, Cristina	Agriculture and Food	Associate Professor
Pesquera Alegría, Cristina	Agriculture and Food	Pre-doctoral

COLLABORATORS

No. of collaborators: 1

<u>Collaborators</u>	<u>Department</u>	<u>Professional Category</u>
Cilla García, Diego-Augusto	Chemistry	

Research areas

Colorimetry of food.

Modeling of the sensory notes (aroma, taste, mouth feel and colour) of wine and its quality from its chemical composition.

Modeling/optimisation of maturing and ageing.

Phytopathological compounds and degradation products (metabolites).

Breeding for quality, selection of new materials.

Genetic and functional biodiversity of phytopathogenic fungi in vine.

Scientific and technological offer

Measurement of the colour of foods.

Shortened colour measurement methods.

Spectrophotometry.

Research and consulting on any subject related with aromas and flavours and sensory analysis.

Standardised analysis of important molecules in the aroma, taste and colour of wine.

Control of residues of plant protection products in agro-food and environmental samples.

Identification of degradation products.

Analysis of quality parameters in woody species.

Development of molecular markers for varietal identification, selection and protection.

Improvement of plant health through the management of fungal biodiversity on the ground.

National and International Relations

Laboratory of Aromas and Oenological Analysis (LAAE). Department of Analytical Chemistry, Faculty of Sciences, University of Zaragoza.

Laboratory of Food Colour and Quality. Area of Nutrition and Bromatology. Faculty of Pharmacy. University of Seville.

Centre des Sciences du Goût et de l'Alimentation AgroSup, CNRS, INRA, Univ. Bourgogne, Dijon (France).

University of California, Davis (Department of Viticulture and Oenology) United States.

Plant Breeding Department. Fruit tree breeding group. Cebas-CSIC. Murcia.

Research Group for Marketing Strategies, Distribution, Trade and Consumption. (Department of Economics and Business) University of La Rioja.