

CURRICULUM VITAE – Laura Iturriaga

Personal Data

Surname and Names: ITURRIAGA, Laura Beatriz
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1.- University and Graduate Studies / Qualifications

"Food and Agricultural Engineer" – Faculty of Agronomy and Agribusiness – Universidad Nacional de Santiago del Estero. Argentina. 1989

"Doctor in Sciences" awarded by the Exact Sciences Faculty at La Plata National University, 2001. Doctoral Thesis: Study on the physico-chemical properties of rice starch and its relation with cooked rice grains adhesivity. Qualifying: Excellent 10 (ten).

2.- Studies abroad

- INTERCAMPUS SCHOLARSHIP awarded by the AECI. January 15th to March 22nd, 1996. Host University: Faculty of Sciences, Inorganic Chemistry Department, Universidad del País Vasco, Spain. Subject: X ray Diffraction and Differential Scanning Calorimetry (DSC).
- Visiting Teacher at the FEA – Universidad de Campinas. November 15th to 30th, 2004. Dissertation: Phase Transistion in Foods.
- Posdoctoral Staying at the Centre of Rheological Research, Universidad de Huelva, Spain. January 24th to March 20th, 2005. Director: Crispulo Gallegos. Subject: Rheology of grounded egg- and glycerol-based concentrated systems.
- Visiting Teacher at the FEA – Universidad de Campinas. August 25th to September 5th, 2008. Dissertation: Functional Properties of mucilage from Opuntia Ficus Indica L. Mil.

3.- Teaching and Research Background.

Teaching in Undergraduate Programs

- **Full Time Adjunt Professor** at Phisical Chemistry in the Agronomy Program. Faculty of Agronomy and Agribusiness, UNSE since July 2000 and continues. Position achieved through Public Selection on the basis of Degrees, Background, Interview and Oposition.
- Posted as **Professor** of Biological Chemistry in the Food Engineering, Chemistry Licentiatute and Chemistry Teaching Programs in order to train the 1st Class Auxiliar Lic. Lorena Valle, 2000. Act 575/00.
- Posted as **Chairperson of Organic and Biological Chemistry** in the Technician for Bee Products Control and Quality Program. Faculty of Agronomy and Agribusiness, UNSE. 2002, 2003. Act 588/02, 235/03

- **Posted as Professor** in Physico-Chemistry in the Food Engineering Program. Faculty of Agronomy and Agribusiness, UNSE. 2002, 2003. Act 588/02, 235/03.
- Posted as **Chairperson in Physico-Chemistry** in the Food Engineering Program since 2004 and continues. Faculty of Agronomy and Agribusiness, UNSE. 388/04
- **Provisional Part Time Chief of Practical Works** in Biological Chemistry, Faculty of Agronomy and Agribusiness, UNSE, since July 10th 1992 to July 6th 2000. Act 148/92.
- **Provisional Full Time Chief of Practical Works** in Biological Chemistry, Faculty of Agronomy and Agribusiness, UNSE since July 12th 1993. Act 115/93.
- **Regular Full Time Chief of Practical Works** in Biological Chemistry, Faculty of Agronomy and Agribusiness, UNSE, since August 9th 1994. Position achieved through public selection on the basis of degrees, background, interview, and oposition working in the Special Didactic Department since july 1994 to december 1996. Act 163/94.
- **Part Time 1st Class Assistant to the Professor** in Inorganic Chemistry, Faculty of Forest Sciences, UNSE. Act 140/90 since October 10th 1990 to July 11th 1993. Position achieved trthrough public selection on the basis of background, interview, and oposition.

Teaching in Graduate Programs

- **Lecturer.** Graduate Course "Food Physicalchemistry" within the Food Science and Technology Regional Doctorate Program covering 60 hours at the UNSE. Mayo-July 2006. Accredited by the CONEAU as B Category.
- **Lecturer.** Graduate Course "Food Physicalchemistry" within the Food Science and Technology Regional Doctorate Program covering 60 hours at the UNSE. Jun-July 2009. Accredited by the CONEAU as B Category.
- **Lecturer.** Graduate Course "Joint Development of the Cereal and Oilgenious Industries" within the Food Science and Technology Regional Doctorate Program covering 60 hours at the UNSE. August-September 2009. Accredited by the CONEAU as B Category.
- **Lecturer.** Graduate Course "Rheology and functionality of hydrocolloids in food systems" within the Food Science and Technology Regional Doctorate Program covering 40 hours at the UNSE. June 2011. Accredited by the CONEAU as B Category.
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IInd Category Researcher. National Program of Incentives. 2011.

Research Projects Direction

- **Member of the 2004 PME-FONCyT Project Executive Board.** Purchase of a TA Instruments AR1000 rheometer.

- **Member of the UNSE Representative Commission** for the 2004 FONCyT-ANPCyT Research Lab Equipment Modernization Program. Director: Dr. Carlos Cuevas. UNSA, UNSE, UNJu, UNT, CONICET Consortium. Act 123/04. Project Title: Consolidating the ANW Food Net for regional-interesting food, ingredients, and additives characterisation and obtention. May 2004 to April 2005. Gross Project Budget: u\$s 851,511. UNSE: u\$s 329,000.
- **Member of the 2003 FONCyT – ANPCyT – PICTO Project Executive Board.** Project Title: "Opuntia Integrated System." 2005-2008. Project Budget \$ 191,000.
- **Director** of the "Functional Properties of Food Biopolymers. Multiple-components system characterisation and food uses" Research Project. Subsidied by CICyT-UNSE 23/AO76. 2004-2008. Budget: \$ 6,000 yearly.
- **Director** of the "Functional Properties of regional-source Polysachharides" Research Project. Subsidied by CICyT-UNSE 23/A128. 2009-2012. Budget \$ 7,500 yearly.
- **Director** of the "Development of new products in the food industry out of opuntia mucilage" PFIP Research Project. Granted by the SECyT. Budget: \$ 53,000. 2006-2010.
- **FAyA-UNSE Representative** for the "Development of films and microcapsules from regional-origin hydrocolloids" PPUA Research Project. 2007. Budget: \$ 10,000. UNSE-UNSA-UNJu Joint Research Project.
- **Member of the 2006 PME – FONCyT Project Executive Board.** Purchase of Rheometer Accesories and Satble Micro System Texturometer. Director: Dr. Beatriz Lopez de Mishima. Project Title: Strengthening of Research Groups for the Development of Sustainable Food Chains in the ANW. May 2008-April 2009. Gross Budget: u\$s 1,246,201. UNSE: u\$s 590,596.
- **Director** of the "Rheological Properties of Food Systems Formulated out of Regional-origin polysaccharides" Research Project. 2010-2011. Budget: \$ 7,500 yearly.

4.- Human Resources Training

a- Director of Graduate Theses

- Ing. Mercedes Paz; candidate for the Food Engineering Master Science Degree. Thesis Title: "Elaborating Meat Products: Hamburgers with okara." From 2008 and continues.
- Ing. Myriam Villarreal; candidate for the Food Science and Technology Doctor Degree. Thesis Title: "Physico-Chemical Properties of Amaranth Starches." From 2005 and continues.
- Ing. Claudia Quinzio (Thesis Co-director and PRH-FONCyT Scholarship Director); candidate for the Food Science and Technology Doctor Degree. Thesis Title: "Obtaining encapsulates with polymeric matrices: cacti mucilage." From 2008 and continues.

- Ms. Silvana Sánchez, PICTO-FONCyT Scholarship Holder within the "Opuntia Integrated System" Research Project. Theme: "Opuntia mucilage characterisation and uses." 2006-2008. In process.
- Orientator and Collaborator to the Research Project of the Indian Student Visakh Puthenpurackal from the "Centre for Nanoscience and Nanotechnology, School of Chemical Science, Mahatma Gandhi University, Priyadarshini Hills P. O., Kottayam, Kerala, India" at the Food Science and Technology Institute of the Faculty of Agronomy and Agribusiness, UNSE - Argentine. From May 8th to July 2nd 2010.

b- Director of Graduation Theses.

- **Member of the Evaluating Jury.** Graduation Thesis of Ms. Ana Ledesma. Litiature in Chemistry Program. Title: "Training on Lab Techniques – Differential Scanning Calorimetry of protein samples" November 1998.
- **Member of the Evaluating Jury.** Graduation Thesis of Ms. Maria Cecilia Campos. Litiature in Chemistry Program. Title: "Studying an amperemeter enzymatic biosensor of polyphenoloxidase or tyrosinase" September 2003.
- **Member of the Evaluating Jury.** Graduation Thesis of Mr. Víctor Gerez. Litiature in Chemistry Program. Title: "Optimizing Arsenic Determination in Water using the FIA Method." November 2009.
- **Director of Undergraduate Thesis.** Mrs. V. Figueroa, Litiature in Chemistry Program. Title: "Extracting and characterizing genetically modified rice protein using electrophoresis. Act # 399/04. Fulfilled.
- **Director of Undergraduate Thesis.** Ms. Mariana Garcia, Litiature in Chemistry Program. Title: "A study of the retrogradation process in starches." Fulfilled in 2008.

5.- Scientific Evaluation Activities

- **Referee for The ACS (American Chemical Society) Biomacromolecules Journal.** Impact Index 3.3. 2005, 2006 and 2007.
- **Referee for the Food Hydrocolloids Journal;** Ed Elsevier. Impact Index: 2.2. 2007 and 2008.
- **Referee for the Agriscientia Journal;** Ed Elsevier. Impact Index: 2.2. 2007 and 2011.
- **Member of the Scientific Committee** at the V° Jornadas de Ciencia y Tecnología del NOA. October 2009.
- **Member of the Scientific Committee** at the V° Jornadas de Ciencia y Tecnología del NOA. October 2010
- **Member of the Scientific Committee** at the V° Jornadas de Ciencia y Tecnología del NOA. October 2011.

- **Member of the Scientific Committee** at the III° Jornadas de Ciencia y Tecnología de las Facultades de Ingeniería del NOA. October 2007.
- **Member of the Thesis Committee.** Doctorado Regional de Ciencia y Tecnología de Alimentos. Licentiate Lic. Luis Dorado "Soy-protein Functional Properties." Director: Dr Carla Giacomelli.
- **Member of the Jury Evaluating the Graduate Thesis** of Engineer Soledad López Alsogaray opting for the Doctor in Engineering Degree, Mention Foods. Dissertation held on November 30th 2005. Title: "Biotechnology for the regional goat cheese industry." Thesis Director: Guillermo Oliver; Co-director: Dr. Marta Kairuz. Act 311/05.
- **Member of the Jury Evaluating the Graduate Thesis** of Licentiate Patricia del Carmen Luna Pizarro opting for the Doctor in Food Science and Technology Degree. Title: "Evaluating the Chia as a food and a potential source of essential fat acids." Dissertation held on August 10th 2009. Thesis Director: Dr. Norman Samman.

6.- Member of Tribunals for Teacher Selection

1st Substitute Member to the Jury attending the Public Call for Selecting a Regular Full Time 1st Class Assistant to the Teaching in Chemistry Didactics based on Qualifications, Background, Interview, and Oposition. Chemistry Teaching Training Program, FAyA – UNSe. Act # 44/00. September 5th, 2000.

2nd Substitute Member to the Jury attending the Public Call for Selecting a Regular Full Time Practical Work Chief in Chemistry II based on Qualifications, Background, Interview, and Oposition. Licenciature in Chemistry Program, FAyA – UNSe. Act # 44/00. September 5th, 2000

1st Substitute Member to the Jury attending the Public Call for Selecting a Regular Full Time 1st Class Assistant to the Teaching in General and Inorganic Chemistry based on Qualifications, Background, Interview, and Oposition. Food Engineering Program, FAyA – UNSE. Act # 44/00. September 5th, 2000. Eventually, acting as **Full Member** by Act # 85/00

Full Member of the Jury attending the Public Call for Selecting a Provisional Part Time 1st Class Assistant to the Teaching in Biological Chemistry based on Qualifications, Background, Interview, and Oposition. Food Engineering Program, FAyA – UNSE. Acts # 97 and 104/00. August 2000.

Full Member of the Jury attending the Public Call for Selecting a Regular Full Time 1st Class Assistant to the Teaching in Chemistry III based on Qualifications, Background, Interview, and Oposition. Agronomy Engineering Program, FAyA – UNSe. Acts # 112/02. March 2000.

Full Member of the Jury attending the Public Call for Selecting a Regular Simple Time 1st Class Assistant to the Teaching in Thermodynamics based on Qualifications, Background, Interview, and Oposition. Food Engineering Program, FAyA – UNSe. Act # 139/04. April 2005.

Full Member of the Jury attending the Public Call for Selecting a Regular Full Time 1st Class Assistant to the Teaching in Biological Chemistry based on Qualifications, Background, Interview, and Oposition. Food Engineering Program, FAyA – UNSe. Act # 141/08. August 2008

Full Member of the Jury attending the Public Call for Selecting a Regular Part Time 1st Class Assistant to the Teaching in Thermodynamics based on Qualifications,

Background, Interview, and Oposition. Food Engineering Program, FAyA – UNSe. Act # 157/09. March 2009.

7.- Publications in international and national scientific journals. (16 papers)

SOLUBLE AMYLOSE IN HOT WATER AND ITS RELATIONSHIP WITH THE VISCOELASTIC PROPERTIES OF STARCH PASTES AND STICKINESS OF COOKED RICE GRAINS. 2001. Iturriaga Laura; Mishima B.; Añon M.C. Proceedings of III Congreso Iberoamericano de Ingeniería en Alimentos, Valencia, España. INGENIERIA DE ALIMENTOS: NUEVAS FRONTERAS EN EL SIGLO XXI. Tomo I pg: 251-256, Ed. UPV, ISBN: 84-9705-396-6.

EXTRACTION MUCILAGE FROM OPUNTIA CLADODES BY PRECIPITATION WITH ALCOHOL USING VARIOUS METHODS. Canceco Jorge, Iturriaga Laura, Beatriz López de Mishima, Peter Felker. Revista de Ciencia y Técnica de la UNSE, ISSN: 0328-5928. Vol 5, pg: 263-266

PHYSICO-CHEMICAL CHARACTERIZATION OF RICE FLOURS AND STARCHES OF SEVEN ARGENTINE GENOTYPES. Iturriaga Laura; Mishima B.; Añon M.C. 2004. Food Research International vol 37/5 pp 439-447. ISSN: 0963-9969

STUDY ON THE EFFECT OF AMYLOSE UPON STARCH PASTES VISCOELASTICITY AND COOKED RICE GRAINS ADHESIVENESS FROM SEVEN ARGENTINE GENOTYPES". 2006. Iturriaga L.; Mishima B.; Añon M.C. Food Research International 39 pp 660-666. ISSN: 0963-9969.

POTENTIALITIES AT USING OPUNTIA MUCILAGE. 2006. Iturriaga Laura. Special Issue Newsletter Cactusnet N° 10 –FAO. Pg: 21-25.

OPTIMISING AN STARCH EXTRACTING METHOD FROM AMARANTHUS CRUENTUS SEEDS. 2008. Villarreal Miryam, Lescano N., Iturriaga Laura. Proceedings of the IV Jornadas de Ciencia y Tecnología de las Facultades de Ingeniería del NOA. Tomo II Capitulo VII Pag: 6-10. ISBN 978-987-1341-39-9.

STUDYING THE RETROGRADATION PROCESS IN STARCHES FROM VARIOUS BOTANIC SOURCES USING DYNAMIC RHEOMETRY. 2008. García E., Iturriaga L. Proceedings of the IV Jornadas de Ciencia y Tecnología de las Facultades de Ingeniería del NOA. Tomo II Capitulo VII pag: 45-50 ISBN 978-987-1341-39-9.

INTRINSIC VISCOSITY OF DILUTE OPUNTIA MUCILAGE SOLUTIONS (*Opuntia ficus indica* L. Mill.). 2008. Sanchez S., Iturriaga L. Proceedings of the IV Jornadas de Ciencia y Tecnología de las Facultades de Ingeniería del NOA. Tomo II Capitulo VII pg: 1-5 ISBN 978-987-1341-39-9.

STUDYING THE STABILITY TO COALESCENCE OF O/W HYDROCOLLOIDS EMULSIONS AND MIXTURES OF OPUNTIA MUCILAGE AND COMMERCIAL HYDROCOLLOIDS. 2008. Quinzio C., Mishima B., Iturriaga L. Proceedings of the IV Jornadas de Ciencia y Tecnología de las Facultades de Ingeniería del NOA. Tomo II Capítulo VII pg: 51-55 ISBN 978-987-1341-39-9.

SOLUBILITY OF CACTUS MUCILAGE DISPERSIONS. 2009. Sanchez Silvana, Corvalan Melisa, Iturriaga Laura. Horticulturae Acta Journal. 811: 421-425. ISBN: 978-90-66051-09-6. ISSN: 0567-7572.

STUDYING STABILITY AGAINST COALESCENCE IN TUNA (*Opuntia ficus indica*) MUCILAGE EMULSIONS. 2009. Quinzio Claudia, Corvalán Melisa, Lopez Beatriz, Iturriaga Laura. Horticulturae Acta Journal. 811: 427-431. ISBN: 978-90-66051-09-6. ISSN: 0567-7572.

COMPARING TWO METHODS FOR EXTRACTING STARCH FROM *AMARANTHUS CRUENTUS* SEEDS. 2009. Myriam Villarreal, Natalia Lescano, Laura Iturriaga. Investigaciones en Facultades de Ingeniería del NOA, Tomo 2 Capítulo 7 pg 22- 26. ISBN 978-987-633-042-8.

STUDYING THE EMULSIFYING ACTIVITY OF THE TUNA MUCILAGE (*Opuntia ficus indica* L. Mill.) IN O/W EMULSIONS. 2009. Claudia Quinzio, Melisa Corvalán, Beatriz López de Mishima, Laura Iturriaga. Investigaciones en Facultades de Ingeniería del NOA, Tomo 2 Capítulo 7 pg 71-76. ISBN 978-987-633-042-8.

THE PHYSICAL AND THERMIC BEHAVIOUR OF FLOURS AND STARCHES OF *Amarantus cruentus*. Villarreal Miriam, Lescano Natalia, Iturriaga Laura. 2010 Published in "Trabajos Completos del III Congreso Internacional en Ciencia y Tecnología de Alimentos". Book IV pp 390-398.

A STUDY OF THE RETROGRADATION PROCESS OF FIVE ARGENTINE RICE STARCHES. Iturriaga L.; López de Mishima B.; Añón M. C. 2010. LWT – *Food Science and Technology* 43: 670-674.

PHYSICO-CHEMICAL PROPERTIES OF AQUEOUS SOLUTIONS OF CACTI MUCILAGE (*Opuntia ficus indica* L. Mill). 2011. Silvana Sanchez, Laura Iturriaga. Sended at International Journal of Biological Macromolecules. IJBIOMAC-D-10-00145.

THE FOOD ENGINEERING PROGRAM IN ARGENTINA. Cecilia Penci, Iturriaga Laura, Pablo Ribotta. Published in FED NEWSLETTER May 2010, pg: 9 – 12.

8.- Book chapters

1.- **"Trilogy on Traditional Foods"**- ISEKI Food Series Volume 12. **Functional Properties of Traditional Foods** Editor: Kristberg Kristbergsson. Editorial board: Anna McElhatton, Ferruh Erdogan, Jorge Oliveira, Kristberg Kristbergsson, Mustapha Missbah El Idrissi, Paulo Sobral, Semih Otles, Authors: Miriam Villarreal, Laura Iturriaga. **Amaranth, an Andean crop with history. Food revaluation in America.** In press 2011.

2.- **"Trilogy on Traditional Foods"**- ISEKI Food Series Volume 12. **Functional Properties of Traditional Foods.** Editor: Kristberg Kristbergsson. Editorial board: Anna McElhatton, Ferruh Erdogan, Jorge Oliveira, Kristberg Kristbergsson, Mustapha Missbah El Idrissi, Paulo Sobral, Semih Otles, Authors Iturriaga Laura, Nazareno Monica. **Functional components and medicinal properties of cactus products.** In press 2011

9.- Presentations in Congresses, Meetings, and Symposia

(40 jobs presented in National and International Conferences as posters; 10 in the last 3 years)

THE RHEOLOGICAL PROPERTIES OF THE TUNA (*Opuntia ficus indica*) CLADODES MUCILAGE. Valle Lorena, Iturriaga Laura. Poster. XXV Congreso Nacional de Química, Olavaria, September 2004.

STABILITY TO THE CREAMING OF EMULSIONS PREPARED OUT OF SOYBEAN PROTEIN ISOLATES OBTAINED BY CRIOPRECIPITATION. Grau G., López B., Iturriaga L. 6° Simposio Latino Americano de Ciencia de Alimentos, held at the UNICAMP – Brazil. November 7th-10th, 2005.

QUALITY AND SENSORIAL PROPERTIES OF HAMBURGERS WITH OKARA. Paz M., López C., Iturriaga L. 6° Simposio Latino Americano de Ciencia de Alimentos, held at the UNICAMP – Brazil, November 7th-10th, 2005.

RICE STARCH RETROGRADATION OF FIVE DIFFERENT ARGENTINEAN GENOTYPES. García M., Iturriaga L. López de Mishima B. 6° Simposio Latino Americano de Ciencia de Alimentos held at the UNICAMP – Brazil. November 7th-10th, 2005.

EVALUATING THE EMULSIFYING PROPERTIES OF THE TUNA (*Opuntia ficus indica*) CLADODES MUCILAGE. Quinzio Claudia, Lopez Beatriz, Iturriaga Laura. Congreso Internacional de Ciencia y Tecnología de Alimentos held in Cordoba, November 2006.

SOLUBILITY AND RHEOLOGICAL CONCERNS OF TUNA (*Opuntia ficus indica*) MUCILAGE DISPERSIONS. Sanchez Silvana, iturriaga Laura. XI Congreso Argentino de Ciencia y Tecnología de Alimentos CyTAL, organized by the Asociación Argentina de Tecnólogos Alimentarios. Vol 1 Pg 100. Buenos Aires, September 2007.

RHEOLOGICAL STUDY OF MUCILAGE SUSPENSIONS. EFFECT OF THE CONCENTRATION AND PH. Sanchez Silvana, Melisa, Iturriaga Laura. Poster. International Cactus Pear Congress. Brazil, October 2007.

SOLUBILITY OF CACTUS MUCILAGE DISPERSIONS. Sanchez Silvana, Corvalán Melisa, Iturriaga Laura. Poster. International Cactus Pear Congress. Brazil, October 2007.

STUDYING STABILITY AGAINST COALESCENCE IN TUNA (OPUNTIA FICUS INDICA) MUCILAGE EMULSIONS. Quinzio Claudia, Corvalán Melisa, Lopez Beatriz, Iturriaga Laura. Poster. International Cactus Pear Congress. Brazil. October 2007.

STUDYING STABILITY TO COALESCENCE IN TUNA (OPUNTIA FICUS INDICA) MUCILAGE EMULSIONS AND COMMERCIAL HYDROCOLLOIDS. Quinzio Claudia, Corvalán Melisa, Lopez beatriz, Iturriaga Laura, 7th Simposio Latinoamericano de Ciencia y tecnología de Alimentos. Brazil. November 2007

THE RHEOLOGY OF TUNA MUCILAGE SUSPENSIONS: THE EFFECT OF ADDING SUGARS AND SALTS. Sanchez Silvana, Iturriaga Laura. 7° Simposio Latinoamericano de Ciencia y Tecnología de Alimentos. Brazil. November 2007.

PHYSICAL AND THERMAL BEHAVIOUR OF *Amarantus cruentus* FLOURS AND STARCHES. Villarreal Miriam, Lescano Natalia, Iturriaga Laura. Poster. III Congreso Internacional de Ciencia y Tecnología de los Alimentos held in Cordoba. April, 2009.

STUDYING THE STABILITY OF O/W EMULSIONS OBTAINED FROM TUNA (*Opuntia ficus indica* L. Mill). MUCILAGE. Quinzio, C. M.; Corvalan, M.; Ayunta, A.; López de Mishima, B.; Iturriaga, B. Poster. 7° Simposio latinoamericano de Ciencia y Tecnología de Alimentos. Brazil. November 2009.

THERMAL AND PHYSICO-CHEMICAL CHARACTERISATION OF STARCHES FROM *AMARANTHUS CRUENTUS* GRAINS. Villarreal M., Iturriaga L. Jornadas 2009 de Amaranto. La Plata, Argentina. October 22 and 23.

10.- Activities of Planning, Coordination, and Representation

- Representative for the Teaching Assistants to the Consultant Board of the Department of Basic Sciences. FAYA. 2000
- Substitute Member to the UNSE Science and Technique Board. 2000-2002.
- Full Member to the Agronomy and Agribusiness Faculty Science and Technique Board. 2000-2002
- Coordinator of the Agronomy and Agribusiness Faculty Graduate Studies Area in the Food Engineering Program. Since June 2002 and continues
- Consultant in Science and Technique to the Agronomy and Agribusiness Faculty since June 2004 to December 2005.

- Representative for the Professors to the Agronomy and Agribusiness Faculty Honorable Directive Board. 2005-2009.
- Member of the Regional Doctorate in Food Science and Technology Accreditation Committee. March 1st 2010 and continues.