

2nd Euro-Mediterranean Symposium on Fruit and Vegetable Processing

An integrated view on sustainability and how it can interact with quality, safety and the consumers

4-6 April 2016, Avignon, France

Topic 2 - Quality at the heart of sustainable markets for F&V products

Organoleptic, nutritional, microbiological and chemical quality, bioavailability

Invited speaker: **Dr. Cristina Garcia-Viguera, CEBAS-CSIC Murcia (Spain)**

Changes in phytochemicals during fruit and vegetable processing



Cristina García-Viguera is graduated in Pharmacy from the Spanish Faculty of Pharmacy of the University Complutense of Madrid (UCM) in the year 1986. Since 1988, she has been following a professional career at the Department of Food Science and Technology in the Centro de Edafología y Biología Aplicada del Segura (CEBAS), placed in Murcia (Spain), of the Spanish Research Council (CSIC), where she developed different HPLC techniques for juices, jams and honey analysis and characterization. In the year of 1991, she obtained her PhD in Chemistry in the University of Murcia (Spain).

After her PhD, she worked in different foreigners laboratories in order to learn analytical techniques that could be useful for the future research, in her Department. Mainly, in 1992 she joined the Plant Science Department at the University of Oxford, where she got familiar with GC-MS propolis analysis. Later on (1993) she worked at the Consumer Science Department of the Institute of Food Research (IRF), at Reading (UK), in wine polyphenolic analysis, more specifically anthocyanins and phenolic acids. In 1994 she returned to CEBAS-CSIC where developed a new and independent area of research in polyphenolic analysis in the field of food chemistry, under a contract of the Spanish Ministry of Research and Education. In 1999 she became permanent staff of the CSIC as a Tenured Scientist, followed by Scientific Researcher (2004), and Research Professor (2009).



Now she is the Head of Food Science & Technology Dept. and leads a research group (Phytochemistry Lab, within the Group of Food Quality, Safety and Nutrition, belonging to the Food Science and Technology Department at CEBAS-CSIC) that has been scoring position with international recognition, in the field of phytochemicals in food, and namely in:

- Separation, characterization and quantification of phytochemicals in foods, mainly fruits and broccoli, and derived products.
- Chemical transformations of phytochemicals (anthocyanins, and other flavonoids, glucosinolates, minerals and vitamin C) resulting from the food industry processes;
- Develop of new beverages and foods;
- Influence of breeding on broccoli inflorescences and sprouts chemical composition;
- Antioxidant and biological/health properties of certain plant compounds (polyphenols/flavonoids and glucosinolates).

Cristina Garcia-Viguera presents in her CV over 130 original articles published in journals indexed in the Science Citation Index (SCI), 4 patents transferred to industries, several book chapters, numerous invited conferences and Congress communications, running multiple I&DT projects, several supervisions of Master and PhD students and is co-founder (2011) of the CSIC Spin Off: Aquaporins & Ingredients SL.

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