

Maria Cruz FIGUEROA-ESPINOZA

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L'Institut Agro Montpellier – Institut des Régions Chaudes – UMR 95 QUALISUD. 1101, av. Agropolis 34090 Montpellier. France.

• EDUCATION

- 2022 Baker Professional Aptitude Certificate (CAP Boulanger)
- 2016 Habilitation to lead Research (HDR), Montpellier University, France
- 1998 PhD (Doctorate School: Food Science), Montpellier II University, France
- 1995 Diplôme d'Etudes Approfondies in Food Science (DEA: same as Master in Europe) Montpellier II University, France
- 1992 Food Engineer. Universidad Autónoma Metropolitana-Iztapalapa, Mexico

• CURRENT POSITION

Since 2000 **Assistant professor:** Institute for Higher Education in the Tropics & Mediterranean Center (PoTem) at l'Institut Agro Montpellier (Montpellier, France) and Associate researcher at the Team 1 "Sensory quality of fresh and processed products" at the Integrated Approach to Food Quality UMR QUALISUD (joint research unit (UMR) of five academic entities: French Agricultural Research Centre for International Development (CIRAD), l'Institut Agro Montpellier, University of Montpellier, University of Avignon, University of Réunion, French National Research Institute for Sustainable Development (IRD)).

• PREVIOUS POSITIONS

- 1998 - 2000 (16 m) Research Engineer. Danisco Cultor. Montpellier, France.
- 1993-1994 (12 m) Creation and management of Ultra Sports Trade Co., S.A. de C.V. (Mexico). Family enterprise. Trading cards and accessories.
- 1993 (7 m) Management Consultant. Arthur Andersen & Co. (Mexico).
- 1992 (3 m) Sanitary control in Food industries. Auditoría y Consultoría en Control de Calidad, S.C. (Mexico).
- 1992 (1 m) Management of a Sensory analysis panel. Universidad Autónoma Metropolitana Iztapalapa - Procter & Gamble (Mexico).
- 1989-1991 (18 m) Formation of personnel in a catering service enterprise. Proper Meals de México, S.A. de C.V. (Mexico)
- 1986-1994 (96 m) Biscuit manufacture and commercialization. Personal business (Mexico).

• SUPERVISION OF GRADUATE STUDENTS AND POSTDOCTORAL FELLOWS

2 PhD supervised theses / 2 PhD co-supervised, 10 Master degree theses, 12 other research works at different levels (engineer, technician, etc.).

• INSTITUTIONAL RESPONSIBILITIES

- Since 2015 Member of the Agro-bio process department at Montpellier SupAgro
- 2013-2015 Member of the Scientific committee at Montpellier SupAgro
- Since 2012 Member of the Internal commission at IRC Montpellier SupAgro

- **JOURNAL REVIEWER**

J. Agric. Food Chem.; Phytochem. Rev.; Eur. J. Lipid Sci. Technol.; J. Biotechnol.

- **SCIENTIFIC PRODUCTION** (N° ORCID: 0000-0001-7414-4013)

46 published + 2 in other journals, 2 patents and 21 oral and 32 poster communications at international conferences. Total number of citations: 3159 (Google scholar). H-Index: 29.

- **LAST 5 PUBLICATIONS IN PEER-REVIEWED SCIENTIFIC JOURNALS**

P1. Hernández-Parada, N., González-Ríos, O., Suárez-Quiroz, M. L. Hernández-Estrada, Z. J., Figueroa-Hernández, C. Y., Figueroa-Cárdenas, J. D., Rayas-Duarte, P., Figueroa-Espinoza, M. C. Exploiting the native microorganisms from different food matrices to formulate starter cultures for sourdough bread production. *Microorganisms*, 2023. 11 (1): 109-131.

P2. Grajeda Iglesias, C., Figueroa-Espinoza M. C., Barouh, N., Muñoz-Castellanos, L.-N., Salas, E. Polyphenol lipophilisation: a suitable tool for the valorisation of natural by-products. *International Journal of Food Science and Technology*, 2022. 57: 6935-6947.

P3. Barouh, N., Bourlieu-Lacanal, C., Figueroa-Espinoza, M. C., Durand, E., Villeneuve, P. Tocopherols as antioxidants in lipid-based systems: The combination of chemical and physicochemical interactions determines their efficiency. *Comprehensive Reviews in Food Science and Food Safety*, 2022. 21(1): 642-688.

P4. Lombo Vidal, O., Barros Santos, M. C., Batista, A. P., Andrigo, F. F., Baréa, B., Lecomte, J., Figueroa-Espinoza, M. C., Gontard, N., Villeneuve, P., Guillard, V., Rezende, C. M., Bourlieu-Lacanal, C., Larraz Ferreira, M. S. Active packaging films containing antioxidant extracts from green coffee oil by-products to prevent lipid oxidation. *Journal of Food Engineering*, 2022. 312: 110744.

P5. Ferreira da Silveira, T. F., Laguerre, M., Bourlieu-Lacanal, C., Lecomte, J., Durand, E., Figueroa-Espinoza, M. C., Baréa, B., Barouh, N., Castro, I. A., & Villeneuve, P. Impact of surfactant concentration and antioxidant mode of incorporation on the oxidative stability of oil-in-water nanoemulsions. *LWT*, 2021. 141, 110892.