

CURRICULUM VITAE

PERSONAL DATA

Name María Cristina Añon
Passport 05119321
Date of birth December 1rst, 1946
Marital status married one daughter
Citizenship Argentinean

Mailing address calle 51 N° 1311- 5to piso (1900) La Plata – Argentina
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Telephone and fax 54-221-424-9287/ 425-4853/ 489-0741 (CIDCA – UNLP)
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PRESENT POSITIONS

1985 - 2003 Director of the Center for Research and Development in Food Cryotechnology (CIDCA), University of La Plata (UNLP), National Council of Scientific and Technical Research (CONICET)

1986 - present Full Professor of Food Science, Faculty of Sciences, University of La Plata

1977 - present Recipient of a Research Career Award from the National Scientific and Technical Research Council (CONICET). Present position: Highest level researcher (since 1999)

2004 – present Member of the National Academy of Pharmacy and Biochemistry – Food Science position

AREAS OF EXPERTISE

* Biochemistry of Foods - Biochemical aspects of food processing and preservation – Physicochemical, functional and biological properties of biomolecules

EDUCATION

1965 – 1968 BS Chemistry – Faculty of Sciences, National University of La Plata (UNLP)

1969 – 1970 MS Biochemistry – Faculty of Sciences, National University of La Plata (UNLP)

1971 – 1974 Ph.D. – National University of La Plata (UNLP)
Thesis: Development of SPO1 bacteriophage. Its control – Director: Dr. Oscar Grau

TEACHING POSITIONS

1968 – 1972 Lab Instructor in Chemistry, Faculty of Sciences, National University of La Plata (UNLP)

1972 – 1977 Lab Instructor in Biological Chemistry, Faculty of Sciences, National University of La Plata (UNLP)

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| 1977 – 1982 | Head Lab Instructor in Biological Chemistry, Faculty of Sciences, National University of La Plata (UNLP) |
| 1982 – 1986 | Assistant Professor in Biological Chemistry, Faculty of Sciences, National University of La Plata (UNLP) |
| 1986 – 1989 | Assistant Professor in Food Engineering, Faculty of Engineering, National University of La Plata (UNLP) |
| 1986 – present | Full Professor in Food Science, Faculty of Sciences, National University of La Plata (UNLP) |

RESEARCH POSITIONS

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|----------------|---|
| 1971 – 1972 | Research fellow, National University of La Plata (UNLP) |
| 1972 – 1975 | Research fellow, National Council of Scientific and Technical Research (CONICET) |
| 1979 – 1981 | Research Associate, Department of Plant Science, Kings College, London University |
| 1977 – present | Recipient of a Research Career Award from the National Council of Scientific and Technical Research (CONICET) |

AWARDS AND HONORS

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|------|---|
| 1976 | Prize “Profesor Dr. Armando S. Parodi 1976”: “Estudios bioquímicos del virus Junin” (Biochemical studies of Junin virus) Martínez-Segovia, ZM.; Franze-Fernández, MT.; Grau, O.; Añón, MC.; Di Mitri, MI.; Bandersky, S.; Martínez, OE.– National Council of Scientific and Technical Research - Argentina |
| 1977 | “Accesit 1º” Ciencia y Tecnología: “Efecto de la velocidad de congelación sobre la calidad de carne bovina congelada” (Freezing rate effect on the quality of frozen beef) Añón, MC.; Calvelo, A. – Asociación Argentina de Tecnólogos Alimentarios - AATA - Argentina |
| 1979 | First Prize- Ciencia y Tecnología Alimentaria: “Optimización de las condiciones operativas en la congelación de hígado vacuno” (Optimization of the freezing beef liver) Zaritzky, NE.; Añón, MC.; Calvelo, A – Asociación Argentina de Tecnólogos Alimentarios - AATA - Argentina |
| 1997 | “1 st . Prize” - Ingredient Session: “Propiedades térmicas y funcionales de concentrados de proteínas de levadura” (Thermal and functional properties of protein concentrates of yeast) Otero, MA., Vasallo, MC., García, L., Wagner, JR., Añón, MC. - Primer Congreso Nacional de Alimentación y Nutrición - La Habana, Cuba. |
| 1998 | Honorary member within of the Program of Development of Basic Sciences -PEDECIBA- Project URU/97/016, a Program of the United Nations for the development, Universidad de la Republica, Uruguay, in its highest category (Investigator Grade 5 of the Chemistry Area). |
| 1999 | First Prize - Asociación para la Ciencia y la Tecnología de los Alimentos de Cuba: “Procedimientos y Tecnologías para el aumento del valor agregado de levaduras” (Procedures and technologies for increasing the added value of yeast) Otero, MA., Cabello, AJ., Vasallo, MC., Verdecia, O., García, L., Wagner, JR. y Añón, MC - II Congreso Nacional y I Congreso del Caribe de Alimentación y Nutrición |
| 2000 | First Prize – “Influence of cell disruption and pH on structural and functional properties of isolated yeast proteins” Vasallo, MC., Wagner, JR., García, L., |

- Otero, MA. and Añón, MC - VI Congreso Internacional sobre Azúcar y Derivados de la Caña. Diversificación 2000. Simposio: Alimento Animal y Humano en la Agroindustria Azucarera. La Habana , Cuba.
- 2001 Outstanding presentation awardees - 92nd AOCS Annual Meeting and Expo, Minneapolis, Minnesota, USA. "Effect of sunflower lecithins on the stability of water in oil and oil in water emulsions". Pan, LG., Tomás, MC., Añón, MC.
- 2001 Prize "Pedro Cattaneo" in Food Chemistry – National Academy of Exact, Physics and Natural Sciences
- 2004 Prize "Bernardo Houssay" – Area Agricultural, Engineering and Material Sciences
- 2005 Phospholipid Division Award "Oil-in-water emulsions formulated with sunflower lecithins: Vesicle formation and stability" Pan, L., Tomas, MC., Añón, MC. – AOCS
- 2005 First Prize - "Caracterización y determinación de la estabilidad durante el almacenamiento de las proteínas de harina de quinoa orgánica sin pulir y pulida proveniente de la VI Región de Chile". Gajardo, P., Villarroel, A., Castro, E., Añón, MC., Abugoch, L. VI Jornadas de Investigación en Ciencia y Tecnología. Santiago de Chile, Chile
- 2005 First Prize - "*Estudio de la cristalinidad, microestructura, propiedades mecánicas y de barrera de las películas de amaranto (amaranthus caudatus*" Tapia; D.; Mauri, A.; Sobral, P.; Añón, MC.; Menegalli, F. Congreso iberoamericano de Ingeniería de Alimentos , CIBIA V. México
- 2005 Honorary prize in appreciation for the contribution to the development of Food Engineering in Latin America. Congreso iberoamericano de Ingeniería de Alimentos , CIBIA V. México
- 2005 Recognition of the Chamber of Deputies received the prize in 2004 for the professional work done in the field of Science and Technology
- 2006 DUPONT-CONICET Prize. Program to support the Scientific and Technological Development, DUPONT CONICET. New Materials. Project Awarded "*Materiales biodegradables y nanocompuestos para aplicaciones en alimentos y agricultura, a partir de agroproteínas*"
- 2007 Project selection "*Relación entre el proceso de floculación y propiedades reológicas de emulsiones aceite-agua estabilizadas por lipoproteínas de yema de huevo y globulinas de soja modificadas*" as an example of successful cooperation during the first ten years of research collaboration franco-argentina - Cooperation Program SeCyT - ECOS 1997-2007

PUBLICATIONS

* Author of 205 publications in scientific journals, 80 in congress proceedings, 8 chapters in books, 16 publications in books and 410 contributions in national and international scientific meetings

EDITORIAL BOARDS

* Revista Argentina de Lactología – Argentine, * Revista Acta Farmacéutica Bonaerense – Argentine, * Alimentos Argentinos, Secretaría de Agricultura, Ganadería, Pesca y Alimentos - Argentine * Boletim da Sociedade Brasileira de Ciência e Tecnologia de Alimentos - SBCTA - Brasil * Revista Grasas y Aceites - CSIC – Spain, * Associate editor of Journal of the Argentinean Chemical Society, * "Trends in Food Engineering" – Technomic Publishing., Inc. – Editores: Lozano, J.E., Añón, M.C., Parada-Arias, E., Barbosa-Cánovas, G.V. - ISBN 1-56676-991-4 -

año 2000, * “Proteínas y Polisacáridos como Ingredientes Funcionales” – edulp (Editorial de la Universidad de La Plata – Editoras: Añón, M.C., Pilosof, A.M.R. – ISBN: 950-34-0229-8 – año 2002

REVIEWER OF SCIENTIFIC JOURNALS

* Biomacromolecules, * Boletim da Sociedade Brasileira de Ciencia e Tecnología de Alimentos - SBCTA (Brasil), * Cereal Chemistry (USA), * Food Hydrocolloids (USA), * Food Research International (Canada), * Food Science and Technology International (Spain), * International Journal of Biological Macromolecules (USA), * Journal Agricultural and Food Chemistry (USA), * Journal of Cereal Science (USA), * Journal of Colloids and Polymer Science, * Journal of the Science of Food and Agriculture (USA), * Journal of Food Engineering (USA), * Journal of Food Science (USA), * Journal of Medicinal Foods (USA), * Journal of Rheology (USA), * Latin American Applied Research (Argentina), * LWT (Germany), * Meat Science (UK), * Molecular Nutrition and Food Research (Germany), * Plant Food and Human Nutrition (The Netherlands), * Revista Española de Ciencia y Tecnología de Alimentos (España)

MEMBER OF SCIENTIFIC SOCIETIES

* Asociación Argentina de Grasas y Aceites - ASAGA – Argentine, * Sociedad Argentina de Investigaciones Bioquímicas - SAIB – Argentine, * Asociación Argentina de Tecnólogos Alimentarios - AATA – Argentine, * American Oil Chemist’s Society - AOCS – USA, * Professional Member of the Institute of Food Technology - IFT - USA

OTHER PROFESSIONAL ACTIVITIES

* Director of 40 PhD Theses
* Director of 4 graduate students enrolled in Ph.D. programmes and Codirector of other 4 students
* Member of juries of 49 PhD or Master Science Theses
* Organiser of several national and international scientific meetings
* Lecturer in several Spanish, French, Danish, Japanese, Mexican, Brazilian, Chilean, Uruguayan, Costa Rican and Argentinean Universities and Institutions.
* Chairman in several national and international meetings
* Director of research projects in Argentine since 1983
* Argentinean Director of International Joint Research Programmes:
- CSIC (Spanish National Council Research, Instituto del Frío-Spain) - CONICET (Argentinian National Council Research and Technology, CIDCA-Argentine) : “Congelación de productos cárnicos y control de calidad en la industria cárnica” (Freezing of meat products and control of quality of the meat industry) - 1987, 1989 - 1992
- CSIC (Spanish National Council Research, Instituto de Agroquímica y Tecnología de Alimentos-Spain) - CONICET (Argentinian National Council Research and Technology, CIDCA-Argentine): “Estudio comparativo del proceso de maduración de frutos climatéricos y no climatéricos” (Comparative study of climateric and non climateric fruit ripening) - 1990, 1992
- OAS (Organisation of the American States) - Participants: CIDCA - PLAPIQUI - Departamento de Industrias (FCEN-UBA) - Principal researcher from CIDCA: “Desarrollo de tecnologías apropiadas para la conservación de productos frutihortícolas” (Development of appropriate technologies for the preservation of vegetables) - 1993 - 1995
- SEPCIP (Secretary of Science and Technology) - CONICYT (Chilean Scientific and Technical Research Council) - Principal researcher from Argentine: “Caracterización estructural, fisicoquímica y funcional de glutelinas de amaranto” (Structural, physicochemical and functional characterization of amaranth glutenins) – 2000

- SEPCIT (Secretary of Science and Technology) – ECOS (France-Argentina Cooperation programme) – Principal research from Argentine: “Relación entre estabilidad y propiedades reológicas de emulsiones aceite-agua estabilizadas por proteínas de yema de huevo y soja modificadas” (Relationship between stability and rheological properties of oil:water emulsion stabilized by egg yolk and modified soybean proteins) – 2002-2004
- SEPCIP (Secretary of Science and Technology) - CONICYT (Chilean Scientific and Technical Research Council) - Principal research from Argentine: “Caracterización fisicoquímica y funcional de la fracción gluteninas y de aislados proteicos de amaranto” (Structural, physicochemical and functional characterization of glutenins and protein isolates from amaranth) – 2002-2003
- CONICET (Argentinian National Council Research and Technology) – CSIC (Spanish National Council Research)- Principal research from Argentine. “Optimización del uso de aditivos en panificación” (Optimization of additive use in breadmaking). 2004-2005
- Union European project – Responsible of the group number 10. “Amaranth. Future Food”, Contract 032263. 2006-2009
- MINCyT (National Ministry of Science and Technology) – ECOS (France-Argentina Cooperation programme) – Principal research from Argentine: : “Alimentos nutraceuticos. Vectorización de compuestos bioactivos en nanoemulsiones incorporados en matrices alimentarias” (Nutraceutical foods. Vectorization of bioactive compounds in food matrices into nanoemulsiones) - 2007-2010
- * Director of several courses (56 courses) in Argentina (43 courses), Costa Rica, Chile, Uruguay, Mexico and Brazil.
- * Member of boards of examiners to provide posts of Assistant Professors and Full Professors in several National and Latin-American Universities
- * Referee of Research Projects of the National Scientific and Technical Research Council, Scientific Research Council of Buenos Aires Province, Secretary of Science and Technology, National Agency of Science and Technology and National Universities
- * Reviwer of Research Projects of the University of the Republic (Uruguay), BID - CONICYT (Uruguay), BID - CONACYT (Ecuador), FONDECYT (Chile), CYTED (Spain - Iberoamérica), IFS (International Foundation for Science, Sweden), OEA (Organization of the America States, USA), University Grants Committee – Research Grants Council of Hong Kong (Hong Kong, China), Technological Development Program (PDT) Ministry of Education and Culture (Uruguay), XXX (Costa Rica)
- * External Assessor of University of the West Indies (Trinidad), CONICYT (Uruguay), Faculty of Chemistry (Food Science Group) of the University of the Republic (Uruguay)

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| 1986 - 2003 | Director of the Center of Research and Development in Food Cryotechnology - CIDCA - National University of La Plata - National Scientific Research Council |
| 1987 - 1998 | Member of the Advisory Committee on Technology and Engineering, Research Council of Buenos Aires Province |
| 1988 - 1989 | Executive Secretary, National Programme of Food Technology. Secretary of Science and Technology |
| 1988 - 1990 | Member of Advisory Council of the Department of Biological Science, Faculty of Science, National University of La Plata |
| 1988 - 1992 | Vice - President of the C2 Commission, International Institute of Refrigeration (IIR) |
| 1988 - 1992 | Member of the C2 Commission, International Institute of Refrigeration (IIR) |
| 1991 - 1996 | Co-ordinator of the National Programme of Food, Secretary of Science and Technology |
| 1990 - 1997 | Member of the Board of Chemical Engineering, National Council of Scientific and Technical Research. |

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| | Vice - President of that Board (from 1992 to 1995) |
| 1992 - 1993 | Member of Advisory Council of the Department of Biological Science, Faculty of Science, National University of La Plata |
| 1993 - 1999 | Member of the National Council for High Education. Ministry of Culture and Education |
| 1997 - 1999 | Member of the Board of Agricultural Sciences, Engineering and Material, National Council of Scientific and Technical Research. Vice - President of that Board (from March to July 1998) President of that Board (from July 1998 to January 1999) |
| 1998 - 1999 | Member of the Qualification Board, National Council of Scientific and Technical Research |
| 1999 – 2001 | Member of the Board of the National Center for Agricultural Research (CNIA). INTA (National Institute of Agricultural Technology) |
| 2001 – 2003 | President of the Qualification Board, National Council of Scientific and Technical Research |
| 2000 - present | Coordinator of the Board of Food Technology, Research Council of Buenos Aires Province (from June 2000 to present) |
| 2002 - 2008 | Chairman of the Board of the Center for Agroindustry Research (CIA) – INTA (National Agricultural Research Institute) |
| 2003 – 2007 | Coordinator of the Food Technology Area of the FONCyT. National Agency for Promotion of Science and Technology |
| 2003 – 2004 | Member of the Commission's evaluation of senior researchers. National Council of Scientific and Technical Research |
| 2006-2007 | Alternate Coordinator and Coordinator of the AgriFood Board. Association of Universities of the Montevideo Group. |
| 2006-2009 | Coordinator of the Commission Ad Hoc for evaluation of senior researchers. Great Area of Agricultural Sciences, and Engineering of Materials. National Council of Scientific and Technical Research |
| 2007 | Coordinator of the Ad-hoc Committee of Process Engineering and Industrial Products and Biotechnology. Projects "Luis Santaló". National Council of Scientific and Technical Research |
| 2007 | Scientific Director of the Houssay Prize. 2007 Edition. Ministry of Science and Technology |
| 2008 – 2009 | Alternate Coordinator and Coordinator of the Technology Advisory Committee National Council of Scientific and Technical Research |
| 2008 | Coordinator of the Ad-hoc Committee of Process Engineering and Industrial Products and Member of the Advisory Scientific Award 2009. Ministry of Science and Technology |
| 2008 at present | Member of the National Center Bilateral Argentine - Chinese in Food Technology. Ministry of Science and Technology |

CONSULTANT ACTIVITIES

* General Mills S.A. * SIDERAR S.A., Argentine, * Mastellone Hnos. S.A., Argentine, * Pillsbury and La Salteña S.A., Argentine, * Abbott Laboratories Argentina S.A., Argentine, * GUIPEBA-CEVAL S.A., Argentine, * Refinerías de Maíz S.A.C.I.F, Argentine, * Sanbra S.A., Brazil, * Nidera S.A., Argentine, * La Plata Cereal S.A., Argentine, * Molinos Campodónico S.A., Argentine, * Swift - Armour Argentina S.A., Argentine, * Unilever, S.A., Argentine, * Best Food, * ADVANTA Semillas, among others

LIST OF PUBLICATIONS – Last five years

Published

Chapters

2. “Freezing bread dough”

Añón, M.C., Le Bail, A., León, A.E.

En “*Handbook of Food Science, Technology and Engineering*” – CRC, Taylor and Francis Boca Ratón, USA Vol. 3, Chap. 117, 117-1 a 117- 8 (2006)

3. “Frozen dough”

Ribotta, P.D., León, A.E., Añón, M.C.

En: “*Bakery Products Science and Technology*” - Blackwell Publishing Company, USA, Part IV, Chap. 21, 381-390 (2006)

4. “Soja”

Puppo, M.C., Arocha Gularte M., Pérez, G., Ribotta, P., Añón, M.C.

En: *De Tales Harinas Tales Panes. Granos, Harinas y Productos de Panificación en Iberoamérica* – Ed. León A.E., Rosell, C. Baéz Impresiones, Argentina, Cap. 8, 321 - 361 (2007)

5. “Films based on biopolymers from conventional and non conventional sources”.

Sobral, P.J.A., Alvarado, J.D., Zaritzky, N.E. Laurindo. J.B., Gómez-Guillén, C., Añón, M.C., Montero, P., Denavi, G.; Molina Ortiz, S.E.; Mauri A.A., Pinotti, A., Garcia, M.A. Martino, M.N., Carvalho, R.A.

En “*Food Engineering: Integrated Approaches*”. Ed. G.F. Gutiérrez-López, G.V. Barbosa-Cánovas, J. Welti-Chanes and E. Parada-Arias. Springer Science+Business Media, LLC. ISBN: 978-0-387-75429-1, New York, USA. Cap. 11, 193-225 (2008)

6. “Techno-functional Properties from Hydrolyzed Wheat Gluten Fractions”

Drago, S.R.; Gonzalez, R.J., Añón, M.C.

En: “*Food Science and Technology*”. New Research. Ed. Greco, L.V., Bruno, M.N. Nova Science Publishers, Inc. Cap. 16, 355-381 (2008).

7. “Valor nutricional y saludable de materias primas para la elaboración de productos de panificación”

Añón, M.C., Puppo, M.C., Pedroza-Islas, R., Oliete, B., Villagómez-Zavala, D.

En: *Aspectos Nutricionales y Saludables de los Productos de Panificación*. Eds. Lutz M, León, A. Universidad de Valparaíso Editorial, Chile. Cap. V, 73 –123 (2009).

Publications in Books

12. “Efecto de la modificación estructural de las proteínas de soja sobre su capacidad espumante”

Añón, M.C., Molina Ortiz, S.E.

En: “*Proteínas Alimentarias y Coloides de Interés Industrial*” Universidad de Sevilla, Secretariado de Publicaciones, Sevilla, España, 49-58 (2005)

13. Efecto del pH sobre las características estructurales y topográficas de películas de globulina de soja en la interfase aire-agua”

Carrera-Sanchez, C., Rodríguez-Niño, M.R., Rodríguez-Patilo, J.M., Molia Ortiz, S.E., Añón, M.C.

En: “*Proteínas Alimentarias y Coloides de Interés Industrial*” Universidad de Sevilla, Secretariado de Publicaciones, Sevilla, España, 77-86 (2005)

14. Estudio preliminar sobre las características de proteínas provenientes de semillas germinadas”

Aphalo, P., Molina Ortiz, S.E., Martínez, E.N., Scilingo, A., Añón, M.C.

En: “*Proteínas Alimentarias y Coloides de Interés Industrial*” Universidad de Sevilla, Secretariado de Publicaciones, Sevilla, España, 207-214 (2005)

15. “Obtención de películas biodegradables a partir de proteínas de amaranto”

Alvarez Hayes J., Diaz Ramirez, L.E., Mauri A.N., Añón, M.C.

En: "*Proteínas Alimentarias y Coloides de Interés Industrial*" Universidad de Sevilla, Secretariado de Publicaciones, Sevilla, España, 215-222 (2005)

16. "Estudio comparativo de dos fraccuines proteicas de amaranto"

Quiroga A.V., Abugoch, L., Fantozzi, M.C., Martínez E.N., Añón, M.C.

En: "*Proteínas Alimentarias y Coloides de Interés Industrial*" Universidad de Sevilla, Secretariado de Publicaciones, Sevilla, España, 223-229 (2005)

Publications in Journals

160 "Storage of sunflower-seeds: Variation on the wax content of the oil"

Martini, S., Añón, M.C.

European Journal of Lipid Science and Technology **107**: 74-79 (2005)

161. "Physicochemical and rheological characterization of wheat flour dough"

Puppo, M.C., Calvelo, A., Añón, M.C.

Cereal Chemistry **82**: 173-181 (2005)

162. "Dilatational properties of soy globulin adsorbed films at the air-water interface from acidic solutions"

Rodriguez Patino, J.M., Rodriguez Niño, M.R., Carrera Sanchez, C., Molina Ortiz, S.E., Añón, M.C.

Journal of Food Engineering **68**: 429-437 (2005)

163. "Effect of chilling on ethylene production in eggplant fruit"

Concellón, A., Añón, M.C. Chaves, A.R.

Food Chemistry **92**: 63-69 (2005)

164. "Effect of high-pressure treatment on emulsifying properties of soybean proteins"

Puppo, M.C; Speroni, F., Chapleau, N.; de Lamballerie-Anton, M.; Añón, M.C.; Anton, M.

Food Hydrocolloids **19**: 289-296 (2005)

165. "Electrophoresis studies for determining wheat-soy protein interactions in dough and bread"

Ribotta, P.D., León, A.E., Perez, G.T., Añón, M.C.,

European Food Research and Technology **221**: 48-53 (2005).

166. "Structural characterization of amaranth protein gels"

Avanza, M.V., Puppo, M.C., Añón, M.C.

Journal of Food Science **70**: 223-229 (2005)

167. "Rheological characterization of amaranth protein gels"

Avanza, M.V., Puppo, M.C., Añón, M.C.

Food Hydrocolloids **19**: 889 – 898 (2005)

168. "Functional properties from the Guava seed glutelins"

Bernardino-Nicanor, A., Scilingo, A.A., Añón, M.C., Dávila Ortiz, G.

Journal of Agricultural and Food Chemistry **53**: 3613-3617 (2005)

169. "Immunochemical reactivity of soybean b-conglycinin subunits"

Petrucelli, S., Chirido, F.G., Añón, M.C.

Food and Agricultural Immunology **16**: 17-28 (2005)

170. "Effect of soybean addition on the rheological properties and breadmaking quality of wheat flour"

Ribotta, P.D., Arnulphi, S.A., León, A.E., Añón, M.C.

Journal of Science and Food and Agriculture **85**: 1889-1896 (2005)

171. "Physicochemical and structural modifications of high-pressured low-density lipoproteins from hen egg yolk"

Speroni, F.; Puppo, M.C., Chapleau, N., de Lamballerie, M., Castellani, O., Añón, M.C.; and Anton, M.

Journal of Agricultural and Food Chemistry **53**: 5719-5725 (2005)

172. "Guava seed storage protein. Fractionation and characterization."

Bernardino-Nicanor, A., Scilingo, A.A., Añón, M.C., Dávila Ortiz, G.

Food Science and Technology **53**: 3613-3617 (2005)

- 173.** "Development of an immunochemical method to detect *Lactobacillus kefir*"
Garrote, G.L., Serradell, M.A.; Abraham, A.G.; Añón, M.C.; Fossati, C.A.; De Antoni, G.L.
Food and Agricultural Immunology **16**: 221-233 (2005)
- 174.** "The Na⁺/Ca²⁺ exchanger is active and working in the reverse mode in human umbilical artery smooth muscle cells"
Rebolledo A., Speroni, F. Raingo, J., Salemme S.V., Tanzi F., Munin V., Añón M.C., Milesi V.
Biochemical and Biophysical Research Communications **339**: 840–845 (2006)
- 175.** "Effect of solution pH on solubility and some structural properties of soybean protein isolate films"
Mauri, A.N., Añón, M.C.
Journal of the Science Food and Agriculture **86**: 1064-1072 (2006)
- 176.** "Effect of amylose on starch pastes viscoelasticity and cooked grains stickiness in rice from seven argentine genotypes"
Iturriaga, L., Mishima, B., Añón, M.C.
Food Research International **39**: 660-666 (2006)
- 177.** "β-Xylosidase in strawberry fruit: Isolation of a full-length gene and analysis of its expression and enzymatic activity in cultivars with contrasting firmness"
Bustamente, C.A., Rosli, H.G., Añón, M.C., Civello, P.M., Martienz, G.A.
Plant Science **171**: 497-504 (2006)
- 178.** "Amaranth starch rich fraction properties modified by extrusion and fluidised bed heating"
Gonzalez, R., Carrara, C., Tosi, E., Añón, M.C., Pilosof, A.
Food Science and Technology/LWT **40**: 136-143 (2007)
- 179.** "Effect of low temperature storage on physical and physiological characteristics of eggplant fruit (*Solanum melongena* L.)"
Concellón, A., Añón, M.C., Chaves, A.R.
LWT **40**: 389-396 (2007)
- 180.** "Effect of thermal treatment on the proteins of amaranth isolates"
Avanza, M.V., Añón, M.C.
Journal of the Science of Food and Agriculture **87**: 616-623 (2007)
- 181.** "Amaranth starch-rich fraction properties modified by high-temperature heating"
Gonzalez, R., Tossi, E., Re, E., Añón, M.C., Pilosof, A.M.R. Martinez, K.
Food Chemistry **103**: 927 – 934 (2007)
- 182.** "Effect of extraction and precipitation conditions during soybean protein isolates production on the genistein series content"
Speroni Aguirre, F.J., Milesi, V., Añón, M.C.
Journal of the American Oil Chemists Society **84**: 305-314 (2007)
- 183.** "Physicochemical and structural characterization of Lima Bean (*Phaseolus lunatus*) globulins"
Chel-Guerrero, L., Scilingo, A.A., Gallegos Tintoré, S., Dávila, G., Añón, M.C.
LWT **40**: 1537-1544 (2007)
- 184.** "Lipid and protein deterioration during the chilled storage of minced sea salmon (*Pseudoperca semifasciata*)"
Tironi, V.A., Tomás, M.C., Añón, M.C.
Journal of the Science Food and Agriculture **87**: 2239 – 2246 (2007)
- 185.** "Genistein inhibits contractile force, intracellular Ca⁺² increase and Ca⁺² oscillations induced by serotonin in rat aortic smooth muscle"
Speroni, F., Rebolledo, A., Salemme, S., Añón, M.C., Tanzi, F., Milesi, V.
Journal of Physiology and Biochemistry **63**: 143 – 152 (2007)
- 186.** "Amaranth globulin polypeptide heterogeneity"
Quiroga, A.V.; Martínez, N.E.; Añón, M.C.
Protein Journal **26**: 327-333 (2007)

- 187.** “Contribution of the starch, protein and lipid fractions in the physical, thermal and structural properties of Amaranth (*Amaranth caudatus*) flour films”
Tapia Blacido, D., Mauri, A.N., Menegalli, F., Sobral, P.J.A., Añón, M.C.,
Journal of Food Science **75**: E293 – E300 (2007)
- 188.** “Effect of soy protein on physical and rheological properties of wheat starch”
Ribotta, P.D., Colombo, A., León, A.E., Añón, M.C.
Starch **59**: 614-623 (2007)
- 189.** “Physical, sensory and chemical evolution of cooked spaghetti”
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