

GUADALUPE VIRGINIA NEVÁREZ-MOORILLÓN, PH.D.

vnevare@uach.mx

September 24, 2016

POSITIONS

Full Professor, 1995-Present
Facultad de Ciencias Químicas
Universidad Autónoma de Chihuahua
Chihuahua, México

EDUCATION

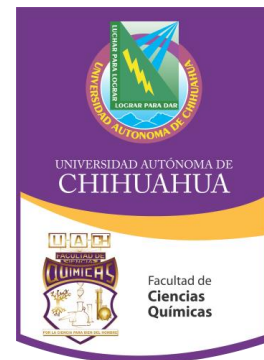
- | | | |
|------------|---|----------|
| PhD | University of North Texas, Ph.D. in Biology
Dissertation: "Title"
Committee: Name (chair), Name, Name | Dec 1995 |
| BS | Universidad Autónoma de Chihuahua
Medical Technologist Chemist
Graduated Summa Cum Laude | May 1986 |

HONORS AND AWARDS

- | | |
|--|--|
| Chihuahuense Destacada | 2016
Science Category María Esther Orozco Orozco. Awarded by Chihuahua State Congress and the Governor of Chihuahua State. |
| Accepted as Regular Member | 2012
Mexican Academy of Sciences |
| Chihuahua Award 2011. Biological area | 2011
Awarded by the Governor of the State of Chihuahua, with the Project, "Search of essential oils and its chemical compounds with potential antifimic pharmacological effect". Coauthored wiht Sergio Andrade Ochoa, Blanca Estela Rivera Chavira, León R. Hernández Ochoa, Luz María Rodríguez González. |

Facultad de Ciencias Químicas, circuito Universitario,
Campus Universitario # 2 , Chihuahua, Chih., C.P. 31125
Tels. (614) 236-60-00





National Award in Food Science and Technology 2006
Categoría Profesional en Ciencia de Alimentos. Industria Mexicana de Coca-Cola y CONACYT

Chihuahua Award 1999. Technological area 2011
Awarded by the Governor of the State of Chihuahua, with the Project, “Pesticide degrading bacteria”. Coauthored with Ponce Caballero, María del Carmen y Delgado, Sóstenes

RESEARCH EXPERIENCE

Biodegradation of certain petroleum product contaminants in soil and water by selected bacteria, University of North Texas. Denton, Tx, USA 1995
Major Professor: G. Roland Vela

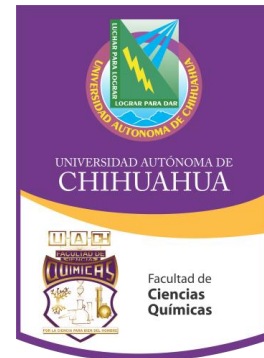
- Soil microbiology
- Microbial physiology

Universidad Autónoma de Chihuahua. Facultad de Ciencias Químicas
Chihuahua, México 1995 to present
Full professor,

TEACHING EXPERIENCE

Universidad Autónoma de Chihuahua, Chihuahua, Mexico 1986 a 2016
Full Professor, Facultad de Ciencias Químicas

- Medical bacteriology, theory and laboratory. Undergraduate level.
- Biostatistics. Undergraduate and graduate level
- Experimental design. Undergraduate and graduate level
- Food Microbiology. Undergraduate and graduate level
- Research methodology. Undergraduate level.
- General Microbiology. Undergraduate level.
- Environmental Microbiology. Undergraduate level
- Microbiological quality control in the food industry. Graduate level
- Applied Microbiology. Graduate level.
- Special topics in Food Technology. Natural antimicrobials in food preservation. Graduate level

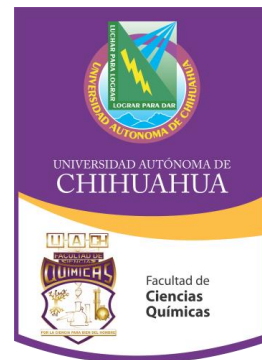


Doctoral Students Advised. Total 15, listed the graduated in the last five years

- Cristina Sánchez Gamboa. “Diversity and dynamics of the lactic acid bacterioma from Queso Chihuahua. May 13, 2016.
- Teresa Soledad Cid Pérez. “Chemical characterization of oregano and vanilla extracts and evaluation of the concentration of their bioactive compounds for antifungal activity”. June 26, 2014.
- Norma Paola Meléndez Rentería “Prebiotic capacity of extracts obtained by solid state fermentation of Mexican Oregano (*Lippia berlandieri* Schauer) residues.” February 17, 2014
- Daniela Sánchez Aldana Villaruel “Pectic extracts from Mexican lime residues and its application for the formation of edible films”. January 31, 2014.

Masters Students Advised. Total 48, listed the graduated in the last five years.

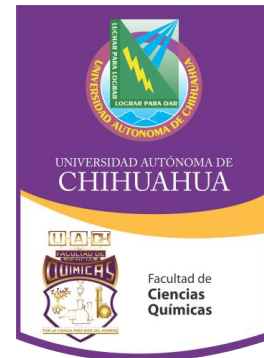
- Liliana Hicks Pérez. “Physicochemical characterization of Chihuahua Cheese elaborated with traditional procedures in different cheese factories in the State of Chihuahua”. September 3, 2016.
- Gabriela Chávez Gándara. “Synthesis and biological evaluation of cinnamic acid derivatives” February 17, 2016
- Norma Angélica Bolívar Jacobo. “Antimicrobial effect of the combination of Mexican Oregano essential oil and food ingredients”. November 19, 2015
- Sarai Villalobos Chaparro. “Evaluation of the sensorial characteristics of Chihuahua cheese elaborated using traditional procedures in the State of Chihuahua” April 30, 2015
- Lidia Esmeralda Angel Lerma “Yeasts used for the production of an enzymatic extract with tanasse activity”. March 7, 2015.
- Aida Elianeth Bernabé Maldonado “Effect of the pasteurization on the microbiota of Chihuahua cheese elaborated with traditional procedures”. August 19, 2014.
- Sergio Andrade Ochoa. “QSAR study of compounds found in diverse essential oils with antiparasitical, antifungal and antibacterial activity”. August 9, 2014
- Silvia Ivonne Arzola Rodríguez. “Isolation of yeast with tanasse activity” August 30, 2013.
- Anahí Levario Gómez “Effect of the combination of factors in food preservation, on the antifungal and antibacterial activity of the essential oil of Mexican oregano”. April 28, 2012
- José Luis Vázquez Vázquez. “Evaluation of *Acinetobacter* sp., *Bacillus* sp. and its biosurfactants in the bioremediation of clay soil contaminated with diesel”. February 20, 2012.



- Claudia Isabel Sáenz Marta “Biosurfactant production by yeast and bacteria isolated from contaminated soils”. January 27, 2012.
- Luis Roberto Rivera Mackintosh. "Characterization and functionality of biosurfactans produced by *Bacillus* spp. and its use in soil contaminants removal” June 27, 2011.
- Claudia Alicia Contreras Godinez "Nisin and starter culture effect on the maturation process on Chihuahua cheese” April 9, 2011.
- Cristina Sánchez Gamboa. "Evaluation of bacteriocin production by lactic acid bacteria isolated from Chihuahua cheese" April 15, 2011.
- Claudia Fabiola Alcalá Hernández "Characterization of the biosurfactant produced by *Acinetobacter* spp. and its use in biological restoration" February 17, 2011.
- José Carlos Espinoza Hicks. "Synthesis and antimicrobial evaluation of new chalcones" January 29, 2011.
- Oskar Alejandro Palacios López "Microbial evaluation of treated water used in irrigation of Green areas in Chihuahua City". January 28, 2011

Bachelor Students Advised. Total 36, listed the graduated in the las five years

- Eyra Patricia Ruiz Cabrera. “Molecular identification of lactic acid bacteria isolated from Chihuahua cheese elaborated with raw milk in the menonite región of “El Sabinal”. September 26, 2016
- José Antonio Hernández Holguín, Hugo Vique Villegas. “Determination of cellulase, esterase and tannase enzymatic activity in fungal strain isolated from the Samalayuca desert, Chihuahua” November 5, 2015.
- Edgar Omar Medina Hernández “Biosurfactant production and celular hydrophobicity of *Gordonia* sp. using as carbón source kerosene, glucose-kerosene and glucose”.March 3, 2015
- Lidia Esmeralda Ángel Lerma. “Oregano essential oil against multiresistant bacterial strains related to gastrointestinal infections” December 14, 2012.
- Alejandra Miranda Carrasco y Carlos Octavio Morales Castro "Isolation of microorganisms present in the Samalayuca desert, Chihuahua, with enzymatic activities of biotechnological importance”. June 25, 2012.
- Oscar Manuel Enríquez Armendáriz "Microbiological indicators of contamination in the sediments of Laguna de Bustillos, Cuauhtémoc, Chihuahua”. June 21, 2011



SELECTED PUBLICATIONS

Books

García, S., García-Galindo, H.S., Nevárez-Moorillón, G.V. (Editores) 2015. Advances in Science, Biotechnology and Safety of Foods. Asociación Mexicana de Ciencias de los Alimentos. 362 pp. ISBN 978-607-95455-4-3 E-book

Nevarez-Moorillón, G.V., Ortega-Rivas, E. (Editores) 2012. Food Science and Food Biotechnology Essentials: A contemporary Perspective. Asociación Mexicana de Ciencias de los Alimentos. 330 pp. ISBN 978-607-95455-1-2.

Journal Publications Total 58, listed those from the last five years

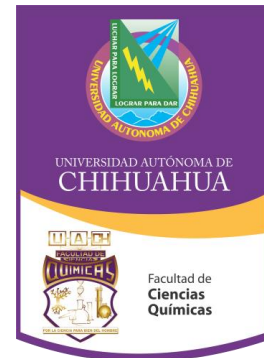
Delgado-Gardea, M.C.E., Tamez-Guerra, P., Gomez-Flores, R,m Zavala-Díaz de la Serna, F.J. Eroza de la Vega-G., Nevárez-Moorillón, G.V., Pérez-Recorder, M.C., Sánchez-Ramírez, B., González-Horta, M.C., Infante-Ramírez, R. (2016). Mutidrug-Resistant Bacteria Isolated form Surface Water in Bassaseachic Falls National Park, Mexico. International Journal of Environmental Research and Public Health. 13(6): 597-

Adame-Gallegos, J.R., Andrade-Ochoa, S., Nevárez-Moorillón, G.V. (2016). Potential use of Mexican Oregano essential oil against Parasite, Fungal and Bacterial Pathogens. Journal of Essential Oil Bearing Plants. 19(3): 553-567.

Cid-Pérez, T.S., Torres-Muñoz, J.V., Nevárez-Moorillón, G.V., Palou, E., López-Malo, A. (2016). Chemical characterization and antifungal activity of *Poliomintha longiflora* Mexicano regano. Journal of Essential Oil Research. 28(2): 157-165.

Avila Sosa Sanchez, R., Portillo-Ruiz, M.C., Viramontes-Ramos, S., Muñoz-Castellanos, L.N., Nevarez-Moorillón, G.V. (2015). Effect of Mexican oregano (*Lippia berlandieri* Schauer) essential oil fractions on the growth of *Aspergillus* spp. in a bread model system. Journal of Food Processing and Preservation 39: 776-783.

Villalobos-Rodríguez, R., Ruiz CUilty, K., Montero Cabrera, M.E., Esparza Ponce, H.E., Nevárez-Moorillón, G.V., Fierro, V., Celzard, A., Ballinas-Casarrubias, M.L. (2015) Iron influence on uranium removal from water using cellulose acetate membranes doped with activated carbon. Desalination and Water Treatment, 56: 3476-3485



Ballinas-Casarrubias, L., Saucedo-Acosta, T., MacDonald-Pizaña, K., Ruiz-Cuilty, K., Nevárez-Moorillón, G.V., Gutiérrez-Méndez, N., Torras-Font, C., Chávez-Flores, D., González-Sánchez, G. (2015) Organosolv pretreatment for cellulose recovery from sawdust for its ulterior use in membrane synthesis and operation. *Desalination and Water Treatment*. 56: 3626-3639

Andrade-Ochoa, S., Nevárez-Moorillón, G.V., Sánchez-Torres, L.E., Villanueva-García M., Sánchez-Ramírez, B.E., Rodríguez-Valdéz, L.M., Rivera-Chavira, B.E. (2015). Quantitative structure-activity relationship of molecules constituents of different essential oils with antimycobacterial activity against *Mycobacterium tuberculosis* and *Mycobacterium bovis*. *BMC Complementary and Alternative Medicine* 15:332.

Torres-Ponce, R.L., Morales-Corral, D., Ballinas-Casarrubias, M.L., Nevárez-Moorillón, G.V. (2015). El Nopal: Planta del semidesierto con aplicaciones en Farmacia, Alimentos y Nutrición Animal. *Revista Mexicana de Ciencias Agrícolas*. 6(5): 1129-1142

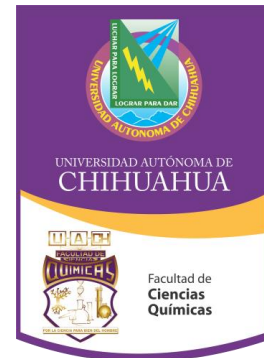
Wong-Paz, J.E, Contreras-Esquivel, J.C., Rodríguez-Herrera, R., Carrillo-Inungaray, M.L., López, L.I., Nevárez-Moorillón, G.V., Aguilar, C.N. (2015). Total phenolic content, in vitro antioxidant activity and chemical composition of plant extracts from semiarid Mexican region. *Asian Pacific Journal of Tropical Medicine* 8(2): 104-111.

Sánchez-Aldana, D., Andrade-Ochoa, S., Aguilar, C.N., Contreras-Esquivel, J.C., Nevárez Moorillón, G.V. (2015) Antibacterial activity of pectic-based edible films incorporated with Mexican lime essential oil *Food Control* 50:907-912

Sánchez-Aldana, D., Contreras-Esquivel, J.C., Nevárez-Moorillón, G.V., Aguilar, C.N. (2015) Caracterización de películas comestibles a base de extractos pécticos y aceite esencial de limón Mexicano. *CYTA Journal of Food* 13(1):17-25

Nájera-Domínguez, C, Gutiérrez-Méndez, N., Nevárez-Moorillón, G.V, Caro-Canales, I. (2014) Comparison of volatile compounds produced by wild *Lactococcus lactis* in miniature Chihuahua-type cheeses. 94(5): 499-516 *Dairy Science and Technology*

Muñiz-Márquez, D., Rodríguez, R., Balagurusamy, N., Carrillo, M.L., Belmares, R. E., Contreras, J.C., Nevárez-Moorillón, G.V., Aguilar, C.N. (2014). Phenolic content and antioxidant capacity of extracts of *Laurus nobilis* L., *Coriandrum sativum* L., and *Amaranthus hybridus* L. *CYTA Journal of Food*. 12(3):271-276



Hernández-Ochoa, L.R., Aguirre-Prieto, Y.B., Nevárez-Moorillón, G.V Gutiérrez-Méndez, L., Salas-Muñoz, E. (2014). Use of essential oils and extracts from spices in meat protection. *Journal of Food Science and Technology*. 51(5): 957-963

Herrera-Ponce, A., Nevárez-Moorillón, G.V., Ortega-Rivas, E., Pérez-Vega, S., Salmerón, I. (2014). Fermentation adaptability of three probiotic *Lactobacillus* strains to oat, germinated oat and malted oat substrates. *Letters in Applied Microbiology* 59: 449-456.

Meléndez-Rentería, N.P., Rodríguez-Herrera, R., Aguilar-González, C.N., Nevárez-Moorillón, G.V. (2014) Antimicrobial effect of fermented Mexican oregano (*Lippia berlandieri* Schauer) waste. *Waste and Biomass Valorization*. 5(1): 57-63 DOI: 10.1007/s12649-013-9222-2

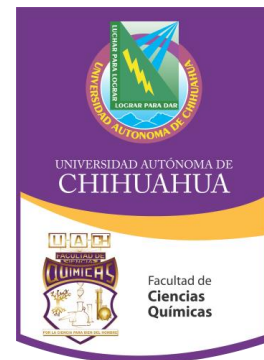
Lopez, T., Prado-Barragan, A., Nevárez-Moorillón, G.V., Contreras, J.C., Rodríguez, R., Aguilar, C.N. (2013). Incremento de la capacidad antioxidante de extractos de pulpa de café por fermentación láctica en medio sólido. *CYTA Journal of Food*. 11(4): 359-365.

Espinoza-Hicks, J.C., Camacho-Dávila, A.A., Flores-Holguin, N.R., Nevárez-Moorillón, G.V., Glossman-Mitnick, D.G., Rodríguez-Valdez, L.M. (2013). Experimental and quantum chemical studies of a novel synthetic prenylated chalcone. *Chemistry Central Journal* 7:17.

Brito, E.M.S., Piñon-Castillo, H.A., Guyonead, R., Carreta, C.A., Gutiérrez-Corona, J.F., Duran, R., Reyna-López, G.E., Nevárez-Moorillón, G.V., Fahy, A., Goñi-Urrizayna, M. (2013). Bacterial biodiversity from anthropogenic extreme environments: a hyper-alkaline and hyper-saline industrial residue contaminated by chromium and iron. *Applied Microbiology and Biotechnology* 97:369-378

Portillo-Ruiz, M.C., Avila Sosa Sánchez, R., Viramontes-Ramos, S., Torres-Muñoz, J.V., Nevárez-Moorillón, G.V. (2012). Antifungal effect of Mexican oregano (*Lippia berlandieri* Schauer) essential oil on a wheat flour-based medium. *Journal of Food Science* 77(8): 441-445

Espinoza-Hicks, J.C., Rodríguez-Valdez, L.M., Nevárez-Moorillón, G.V., Camacho-Dávila, A. (2012) Synthesis, experimental and theoretical study of the spectroscopic properties in (2E)-3-{3-methoxy-4-[(3-methyl but-2-en-1-yl)oxy]phenyl}-1-(3,4,5-trimethoxyphenyl)prop-2-en-1-one. *Journal of Molecular Structure*.1020:88-95.



Hernández. Ochoa, L., Macías-Castañeda, C.A., Nevárez-Moorillón, G.V., Salas-Muñoz, E., Sandoval-Salas, F. (2012). Antimicrobial activity of chitosan-based films including spices' essential oils and functional extracts. *CyTA Journal of Food*. 10(2):85-91.

Meléndez-Rentería, P., Nevárez-Moorillón, V., Rodríguez-Herrera, R., Aguilar, C.N. (2012). Solid State Fermentation of Mexican Oregano (*Lippia berlandieri* Schauer) waste. *American Journal of Agricultural and Biological Sciences* 7(1):

Avila-Sosa, R., Palou, E., Jiménez-Munguía, M.T., Nevárez-Moorillón, G.V., Navarro-Cruz, A.R., López-Malo, A., (2012). Antifungal activity by vapor contact of essential oils added to amaranth, chitosan or starch edible films. *International Journal of Food Microbiology*. 153(1):66-72.

Andrade, S., Maguregui, A.L., Loya, M., Nevárez, M., Nevárez, V.G. (2011). Caracterización de las lesiones y alteraciones bucodentales provocadas por el uso de piercing lingual. *Revista Chilena de Infectología* 28(sup 2): s107.

Ramirez-Nuñez, J., Romero-Medrano, R., Nevarez-Moorillón, G.V., Gutierrez-Méndez, N. (2011). Effect of pH and Salt gradient on the autolysis of *Lactococcus lactis* strains. *Brazilian Journal of Microbiology* 42:1495-1499.

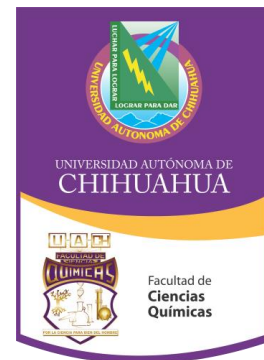
Rubio-Arias, H., Rey, N.O., Quintana, R.M., Nevarez, G.V., Palacios, O. (2011) Coliform and metal contamination in Lago de Colina, a recreational water body in Chihuahua State, Mexico. *International Journal of Environmental Research and Public Health* 8: 2386-2400

Peralta-Pérez, M.R., Martínez-Trujillo, M.A., Nevárez-Moorillón, G.V., Pérez-Bedolla, R., García-Rivero, M. (2011) Immobilization of *Aspergillus niger* in sol gel and its potential for production of xylanases. *Journal of Sol-Gel Science and Technology*. 57(1) 6-11.

Aguado-Santacruz, G.A., Betancourt-Guerra, D.A., Siqueiros-Cendón, T., Arevalo-Gallegos, S., Rivera-Chavira, B.E., Nevárez-Moorillón, G.V., Moreno-Gomez, B., Rascón-Cruz, Q. (2011). Comparison of the structure and organization of the rna operons of *Bouteloua gracilis* and *Zea mays*. *Canadian Journal of Plant Science* 91:1-10.

Journal Papers Accepted

Journal Papers in Review



Book chapters. Total 23, listed those published in the last five years

Cid-Pérez, T.S., Nevárez-Moorillón, G.V., Torres-Muñoz, J.V., Palou, E., López-Malo, A. (2016) Mexican Oregano (*Lippia berlandieri* and *Poliomintha longiflora*) Oils. pp 551-560. In Essential Oils in Food Preservation, Flavor and Safety. Preddy V.R. (Ed). pp 895 Academic Press, USA. ISBN 978-0-12-416641-7

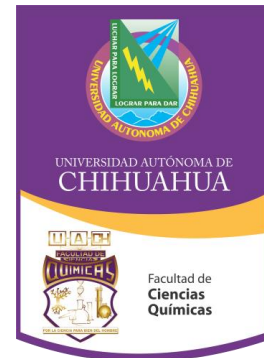
Ulloa-Ogaz, A.L., Muñoz-Castellanos L-N., Nevárez-Moorillón, G.V. (2015). Biocontrol of pythopathogens: Antibiotic production as mechanism of control. pp 305-309 In The Battle Against Microbial Pathogens: Basic Science, Technological Advances and Educational Programs. Vol 1 Méndez-Vilas A. (Ed). pp 1108 Formatex Research Center España. ISBN 978-84-942134-6-5

Andrade-Ochoa, S., Chacón-Vargas, K.F., Correa-Basurto, J., Rodríguez-Valdéz, L.M., Nevárez-Moorillón, G.V., Sánchez-Torres, L.E. Rational design of new leishmanicidal agents: In silico and In vitro evaluation. pp 564-575 In The Battle Against Microbial Pathogens: Basic Science, Technological Advances and Educational Programs. Vol 1 Méndez-Vilas A. (Ed). pp 1108 Formatex Research Center España. ISBN 978-84-942134-6-5

Rivera-Chavira, B.E., Adame-Gallegos, J.R., Nevárez-Moorillón, G.V. Antimicrobial resistanc of infectious diseases of global importanc: tuberculosis and malaria. pp 867-875. In The Battle Against Microbial Pathogens: Basic Science, Technological Advances and Educational Programs. Vol II Méndez-Vilas A. (Ed). pp 1108 Formatex Research Center España. ISBN : 978-84-942134-7-2

Sáenz-Marta, C.I., Ballinas-Casarrubias, M.L., Rivera-Chavira, B:E., Nevárez-Moorillón, G.V. (2015) Biosurfactants as useful tools in bioremediation. pp 93-109. In Advances in Bioremediation of Wastewater and Polluted Soil. N. Shiomi (Ed) pp 282. In Tech Europe, Croatia ISBN 978-953-51-2165-7. DOI: 10.5772/59328

Ávila-Sosa Sánchez, R., Navarro-Cruz, A.R., Vera-López, O., Palau-García, E., Jiménez-Munguía, M.T., Nevárez-Moorillón, G.V., López-Malo Vigil, A. (2014) Evaluación de las propiedades físicas de películas comestibles de almidón, amaranto y quitosano adicionadas con aceites esenciales. pp 137-160 In Estudios Interdisciplinarios para el desarrollo en Puebla y en Tlaxcala. Bernal Mendoza, H. Ramírez Valverde, B. (Eds). Colegio de Postgraduados-Puebla México ISBN: 978-607-8154-51-7



Andrade-Ochoa, S., Camacho-Davila, A.A., Rodríguez-Valdez, L.M., Villanueva-García, M., Nevárez-Moorillón, G.V. (2014). “Theoretical properties of terpenes and their relationship with biological activities”. Pp 213-236. In: New Developments in Terpene Research: Chemical Research and Applications. Hu, J. (Ed.) Nova Science Publisher USA ISBN 978-1-62948-761-8 (e-Book).

Pecina-Treviño, E.T., Díaz-López, C.V., Carrillo-Pedroza, R., Nevárez-Moorillón, G.V., Camacho-Ortegón, L.F., Orrantia-Borunda, E. (2013). “Surface modification of sulfide minerals in bioflotation in hydrophobic and hydrophilic bacteria”. Pp 155 – 181 In Advances in Chemistry Research. Vol 19. Taylor, J.C. (ed). Nova Science Publisher (USA) ISBN 978-1-62618-236-3.

Espinoza-Hicks, J.C., Camacho-Davila, A., Nevárez-Moorillón, G.V. (2011). “Structural modification of organic compounds by chemical synthesis to develop new antimicrobials” pp 169-175 In Méndez-Vilas, A., (Ed). Science against microbial pathogens: communicating current research and technological advances. Formatex Research Center (Spain) Volume 1 ISBN (13): 978-84-939843-1-1

Conference Papers in Review

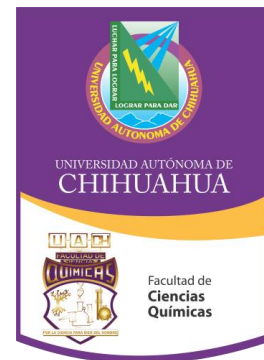
PATENTS

FUNDED PROJECTS – SCIENCE AND TECHNOLOGY

Nevárez-Moorillón, G.V. Principal Investigator “Functional characterization of lactic acid bacteria isolated from Chihuahua cheese elaborated by traditional procedures” Ciencia Básica SEP-CONACYT 2011 No. 168960. \$1,695,000.00 MX Pesos

Nevárez-Moorillón, G.V. Principal Investigator “Microbial biosurfactants as tools in restoration of soils contaminated with toxic residues” Proyecto Fondo Mixto Gobierno del Edo de Chihuahua-CONACYT CHIH-2008-C01-92166.: \$212,000.00 MX Pesos

Nevárez-Moorillón, G.V. Principal Investigator “Production and characterization of microbial biosurfactants and its use in biological restoration of contaminated soils” Convocatoria Ciencia Básica SEP-CONACYT 2007 No. 80557. \$130,000.00. MX Pesos



Nevárez-Moorillón, G.V. Responsable “Biochemical and molecular characterization of lactic acid bacteria isolated from Chihuahua cheese during ripening” Convocatoria del Fondo Institucional CONACYT para apoyo para investigadores nacionales para el fortalecimiento de actividades de tutoría y asesoría de estudiantes de nivel licenciatura CONACYT Clave 102560.: \$43,500.00 MX Pesos

Nevárez-Moorillón, G.V. Responsable “Microbiological characterization of Chihuahua cheese”. Convenio de Colaboración CANACINTRA-UACH. \$200,000.00

PRESENTATIONS AND INVITED LECTURES

International Meeting in Food Safety 2013, “Antimicrobial compounds derived from spices for food preservation”, October 2-4, 2013. Monterrey, N. L.

International Meeting in Food Safety 2011, “Food safety in small and medium size factories”, October 5-7, 2011. Saltillo, Coahuila.

International Meeting in Food Safety 2009, “Vegetal extracts in the preparation of safe foods”, October 7-9, 2009. Villahermosa, Tabasco.

International Meeting in Food Safety 2008, “Microbiology of Functional Foods”, October 1-3, 2008. Puebla. Pue. Mexico.

PROFESSIONAL TRAINING

Seminar or Workshop

125 seminars and workshops related to microbiology and higher education.

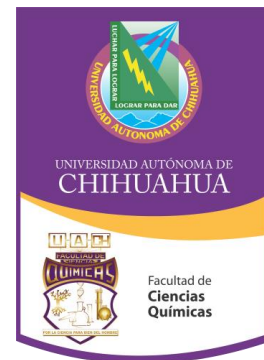
PROFESSIONAL AFFILIATIONS

American Society for Microbiology. Enero de 1992 a la fecha.
Professional member

Institute of Food Technologists. Enero 2001-a la fecha.
Professional member

Facultad de Ciencias Químicas, circuito Universitario,
Campus Universitario # 2 , Chihuahua, Chih., C.P. 31125
Tels. (614) 236-60-00





Sigma Pi. Sociedad de Honor Científica. Sección Universidad del Norte de Texas. Marzo de 1994 a la fecha. Por nominación del Dr. Rolando Vela Múzquiz.

Professional member

Society for Applied Microbiology. Inglaterra. Enero de 2006 a la fecha

Professional member

Sociedad Mexicana de Biotecnología y Bioingeniería. Abril de 2003 a la fecha.

Professional member

International Water Association. Enero 2006 a la fecha

Professional member

International Association for Food Protection. Enero de 2006 a la fecha.

Professional member

Asociación Mexicana de Ciencia de los Alimentos. AMECA A.C. Octubre de 2006 a la fecha.

Professional member

Asociación Mexicana para la Protección de los Alimentos (AMEPAL) Octubre de 2010 a la fecha

Professional member

PROFESSIONAL SERVICE

Symposium Co-Organizer

Latin Food 2016. Organized by the Asociación Mexicana de Ciencias de los Alimentos, the AMEPAL and the International Association for Food Protection. Cancun, November 9-11, 2016.

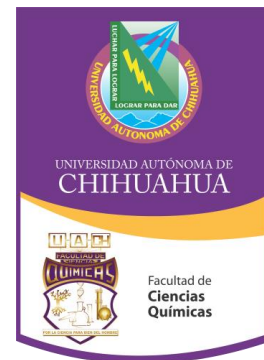
4th. IWA Mexico Young Water Professionals. Conference 2015.IWA, Universidad de Guanajuato.April 2015.

5th Food Science and Food Biotechnology Congress. Asociación Mexicana de Ciencias de los Alimentos. Nuevo Vallarta, October 2012

International symposium on Conventional and Alternative Technologies for Maize. Fac. C. Químicas, Universidad Autónoma de Chihuahua. August 3-5, 2011.

Facultad de Ciencias Químicas, circuito Universitario,
Campus Universitario # 2 , Chihuahua, Chih., C.P. 31125
Tels. (614) 236-60-00





Fourth National Meeting on Oregano and other aromatic plants. Facultad de Agronomía. Universidad Autónoma de Nuevo León. Escobedo, N.L. August 26-28, 2009.

International Meeting on Food Safety 2007. Universidad Autónoma de Chihuahua. October 1-3, 2007.

Third National Meeting on Oregano. Universidad Agraria Autónoma Antonio Narro-Salttillo, Coahuila, August 22-24, 2007.

2nd International Congress on Food Science and Food Biotechnology in Developing countries. AMECA, Universidad Autónoma de Coahuila. Saltillo, Coahuila, October 16-18, 2006.

Second National Meeting on Oregano. CIRENa. Saltaices, Chihuahua., February 25-26, 2005.

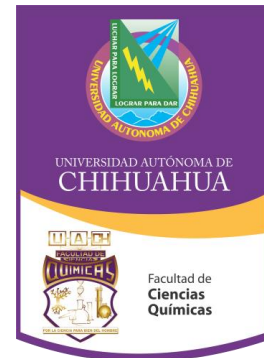
International Congress on Hydroponia 2004. Gobierno del Estado de Chihuahua, Universidad Autónoma de Chihuahua y Sociedad Chihuahuense de Hidroponía. April 28-May 1, 2004.

International Congress on Hydroponia 2003. Gobierno del Estado de Chihuahua, Universidad Autónoma de Chihuahua y Sociedad Chihuahuense de Hidroponía. May 22-24, 2003.

XXIV National Congress on Biological Control and XII National Workshop on Biological Control. Sociedad Mexicana de Control Biológico y Comité Organizador Local. August 6-10, 2001. Chihuahua, Chih

Reviewer for:

- World Journal of Microbiology and Biotechnology
- Journal of Hazardous Materials
- Molecules
- Journal of Environmental Management
- Journal of Food Science



LANGUAGES

Spanish: Native Language

English: Toefl (563) and Trinity College certification (Nivel X)

AVAILABLE THESIS PROJECTS

For bachelor students

Physiological characteristics of biosurfactant producing bacteria. We have a collection of biosurfactant producers, and the idea is to evaluate the effect of growth conditions on their capacity to produce the biosurfactant. Internal project.

Oregano essential oil and its application to health, food and agriculture. Oregano essential oil has demonstrated its use in the treatment of several infectious diseases, and is also important as antimicrobial in the addition to food, as well as in the control of phytopathogens. Internal project

For master in biotechnology

Physiological characteristics of biosurfactant producing bacteria. We have a collection of biosurfactant producers, and the idea is to evaluate the effect of growth conditions on their capacity to produce the biosurfactant. Internal project.

Biotechnological capacities of lactic acid bacteria isolated from traditional Mexican foods. We have a collection of lactic acid bacteria isolated from Chihuahua cheese, which will be evaluated by its biotechnological capacities, such as bacteriocin production, emulsionants production and probiotic capacity. Basic science grant

For Ph. D. in sciences

Isolation of microorganisms with probiotic capacity, for the elaboration of functional foods. The isolation of different microorganisms with probiotic capacity, using samples from different sources, for the preparation of symbiotic foods. Basic science grant.