

Curriculum Vitae



Personal information

First name / Surname	<b>Mara Virginia Galmarini</b>		
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E-mail	mgalmarini@gmail.com		
Nationality	Argentinean		
Date of birth			
Gender	Female		

Personal statement and statement of intent

Since the beginning of my career I have worked (non-stop) doing research on sensory analysis of food products and on food chemistry. My strong formation in food chemistry helped me better understand (and at the same time increased my interest in) certain physiological phenomenon related to food tasting. This was the case for the gustatory reaction time to different sweet stimuli and the sour-sweet interactions present in different liquid media (alcoholic and non-alcoholic).

My research in the area of food chemistry goes from textural determinations to aroma composition and specific analyses such as phenolic profiles of wine products. And even when I found the reliability of chemistry fascinating, I have always believed that my results were never quite complete without the input of a sensory study. Because no matter how well we get to know the structure and composition of a certain food product, it can not be denied that *"the proof of the pudding is in the eating"*.

In addition, sensory analysis is quite a recent area of research where, I believe, there is still a lot of room for improvement. And it is in this direction in which I expect to go in the future years attempting to give my scientific contribution to this area. It was with this purpose in mind that I have recently started working on the development of new sensory methodologies. The first approach was in the area of comment analysis; particularly, the data analysis and its use in cross-cultural studies. And even more recently, the development of a new technique for evaluating consumers dynamic liking, that is to say the evolution of their preference while consuming a product (particularly chewing-gum). In this last field, I began working with Dr Schlich and his team who are highly renowned for developing techniques in the area of dynamic food description, such as the TDS (Temporal Dominance of Sensations). I decided to apply for an Agreenskills fellowship looking to continue and expand this line of research which already seems quite promising. I think it could change the way in which food perception is studied, developing new tools to better understand food choice and consumer behavior.

### Education and training

Location and dates	Angers, France. Sep-Nov 2011
Title of qualification awarded	Post-doctoral training abroad
Principal subjects/occupational skills covered	The training was mainly on chemical determination to assess: polyphenol identification by HPLC and antioxidant capacity by FRAP and DPPH techniques. This was carried out within the frame of my research project " <i>Innovational procedure for encapsulating wine polyphenols in an amorphous trehalose/maltodextrine matrix while eliminating the ethanol content</i> ". This project had a physico-chemical and a sensory part. The post-doc training at ESA was oriented to the chemical part, which interested this institution that has a vast experience in the area of wine phenolics. This was done with Chantal Maury and Emira Mehinagic. The sensory part of the project consisted in evaluating the impact of the phenolic content on the perceived astringency. I did this afterwards in Argentina.
Name of Institute	Ecole Supérieure d'Agriculture d'Angers, France. Private University.
Location and dates	Buenos Aires, Argentina. 2005-2010
Title of qualification awarded	Doctor (PhD)
Principal subjects/occupational skills covered	Theme: Sensory and physico-chemical analysis of the disaccharide trehalose as a functional food additive. Research in the areas of sensory analysis, viscosity, gas chromatography, food preservation.
Name of Institute	Universidad de Buenos Aires (UBA), Facultad de Farmacia y Bioquímica. National Public University
Location and dates	Buenos Aires, Argentina. 1999-2004
Title of qualification awarded	Bachelorate in Food Technology. 5 years career. Average: 8.95 (1-10).
Principal subjects/occupational skills covered	Basic science, food chemical, physical and sensory analyses, product development, food marketing, transport phenomena in the food industry.
Name of Institute	Universidad Católica Argentina (UCA), Facultad de Ciencias Agrarias. National Private University.
Location and dates	Buenos Aires, Argentina. 1994-1998
Title of qualification awarded	Bilingual High School
Principal subjects/occupational skills covered	International Certificate of Education (ICE) - University of Cambridge Cambridge Business Skills, Marketing - University of Cambridge
Name of Institute	St. Patrick's School Private bilingual (Spanish-English) school

### Work experience

Location and dates	Buenos Aires, Argentina. March 2012 – to date
Occupation or position held	Junior researcher Theme of research: " <i>Innovational procedure for encapsulating wine polyphenols in an amorphous trehalose/maltodextrine matrix while eliminating the ethanol content</i> "

Main activities and responsibilities	Carrying out physico-chemical analysis of the obtained product to study its stability, phenolic profile, antioxidant capacity and its uses as a food ingredient. Once it was characterized, different uses were proposed working on product design. In this aspect, sensory characterization and analysis were key aiming mainly at evaluating and reducing the astringency perception due to the high phenolic content of the final product. This was achieved by changing the viscosity and sweetness with different ingredients. The food products in which this was used were a yoghurt and a beverage.
Name of employer	CONICET (Consejo Nacional de Investigaciones Científicas y Tecnológicas). Rivadavia 1917, Ciudad Autónoma de Buenos Aires, Argentina. Public academic research.
Location and dates	Buenos Aires, Argentina. 2007– to date
Occupation or position held	Professor in Analytical Chemistry applied to the area of Food Technology.
Main activities and responsibilities	In charge of explaining laboratory work to students as well as supervising and accompanying them during the development of the lab work. Responsible of evaluating practical skills and theoretical knowledge of students.
Name of employer	Universidad Católica Argentina Private University
Location and dates	Buenos Aires, Argentina. 2007– to date
Occupation or position held	Private assessment in the area of Sensory Analysis to food Industries.
Main activities and responsibilities	Planning and development of experiments in the area of sensory analysis of foodstuffs. Projects with trained panels and consumers. Preparation of training courses in sensory analysis for the industry.
Name of employer	National and International enterprises (Modelez, Pepsico, Mc Donald's, Arcor).
Location and dates	Angers, France. May 2013 – July 2013
Occupation or position held	Invited professor in the Master Vintage Program (Erasmus Mundus).
Main activities and responsibilities	Research in the area of wine phenolics. Teaching on Argentinean wine sensory characteristics and evaluation.
Name of employer	Erasmus Mundus Consortium
Location and dates	Angers, France. September 2012 – November 2012
Occupation or position held	Invited professor in the Food Identity Program (Erasmus Mundus).
Main activities and responsibilities	Research in the area of wine phenolics. Teaching on Argentinean wine and food tradition. Teaching on sensory characteristics of typical regional products.
Name of employer	Erasmus Mundus Consortium
Location and dates	Buenos Aires, Argentina. April 2011 – March 2012
Occupation or position held	Post doctorant student. Theme of research: <i>"Innovational procedure for encapsulating wine polyphenols in an</i>

	<i>amorphous trehalose/maltodextrine matrix while eliminating the ethanol content</i> ”
Main activities and responsibilities	Product design. Carrying out physico-chemical and sensory analysis of the obtained product to study its stability, phenolic profile, antioxidant capacity and its uses as a food ingredient.
Name of employer	CONICET (Consejo Nacional de Investigaciones Científicas y Tecnológicas). Rivadavia 1917, Ciudad Autónoma de Buenos Aires, Argentina. Public academic research.
Location and dates	Buenos Aires, Argentina. April 2006 – April 2011.
Occupation or position held	Doctoral scholarship. Theme: “Sensory and physico-chemical evaluation of trehalose as a functional additive in foodstuffs”.
Main activities and responsibilities	Experimental design, data analysis and results presentation achieving an integral characterization of the disaccharide trehalose. Studies included viscosity determinations, water activity measurements, use of gas chromatography, sensory dynamic profile (Time-Intensity and Gustatory Reaction Time) and application in freeze dried foods and spray-dried aromas.
Name of employer	CONICET (Consejo Nacional de Investigaciones Científicas y Tecnológicas). Rivadavia 1917, Ciudad Autónoma de Buenos Aires, Argentina. Public academic research.

### Languages

Mother tongue(s)	<b>Spanish</b>				
Other language(s)	<b>Understanding</b>		<b>Speaking</b>		<b>Writing</b>
<i>European level (*)</i>	Listening	Reading	Spoken interaction	Spoken production	
<b>English</b>	Proficient user	Proficient user	Proficient user	Proficient user	Proficient user
<b>French</b>	Independent user	Independent user	Proficient user	Proficient user	Independent user
<b>Portuguese</b>	Basic user	Basic user	Basic user	Basic user	Basic user
	(*) <i>Common European Framework of Reference for Languages</i> <a href="http://europass.cedefop.europa.eu/en/resources/european-language-levels-cefr">http://europass.cedefop.europa.eu/en/resources/european-language-levels-cefr</a>				

### Academic Record

Publications	<p><b>Accepted, in press and published articles / papers:</b></p> <ol style="list-style-type: none"> <li><b>Galmarini, M. V.</b>, Symoneaux, R., Visalli, M., Zamora, M.C. &amp; Schlich, P. 2014. Static vs. dynamic liking in chewing gum: a new approach using a background task and a natural setting. <i>Food Quality and Preference</i>. <a href="http://dx.doi.org/10.1016/j.foodqual.2014.01.002">http://dx.doi.org/10.1016/j.foodqual.2014.01.002</a></li> <li><b>Galmarini, M. V.</b>, Symoneaux, R., Chollet, S., &amp; Zamora, M. C. 2013. Understanding apple consumers' expectations in terms of likes and dislikes: use of comment analysis in a cross- cultural study. <i>Appetite</i>, 62, 27-32.</li> <li>Yamul, D.K.; <b>Galmarini, M.V.</b>; Lupano, C.E.; Zamora, M.C. 2013. Whey protein concentrate gels with different sucrose content: Instrumental texture measurements and sensory perception. <i>International Dairy Journal</i>, 28, 24-31.</li> </ol>
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4. **Galmarini, M.V.**, Maury, C., Mehinagic, E., Sanchez, V. Baeza, R., Mignot, S., Zamora, M.C. & Chirife, J. 2012. Stability of Individual Phenolic Compounds and Antioxidant Activity During Storage of a Red Wine Powder. *Food and Bioprocess Technology*, DOI 10.1007/s11947-012-1035-y
5. Symoneaux, R., **Galmarini, M.V.** & Mehinagic, E. 2012. Comment analysis of consumer's likes and dislikes as an alternative tool to preference mapping. A case study on apples. *Journal of Food Quality and Preference*, 24 (1), 59-66.
6. Sanchez, V., Baeza, R.I., **Galmarini, M.V.**, Zamora, M.C., Chirife, J. 2011. Freeze-drying encapsulation of red wine polyphenols in an amorphous matrix of maltodextrin. *Food Bioprocess Technology*. DOI 10.1007/s11947-011-0654-z
7. **Galmarini, M.V.**, van Baren C., Zamora, M.C., Chirife, J., Bandoni, A. & Di Leo Lira, P. 2011. Impact of trehalose and other carbohydrates addition on aroma retention in freeze dried strawberry puree. *International Journal of Food Science and Technology*, 46 (7) 1329-1336.
8. **Galmarini, M.V.**, Baeza, R., Sánchez, V., Zamora, M.C. & Chirife J. 2011. Comparison of the viscosity of trehalose and sucrose solutions at various temperatures and effect of guar gum addition. *LWT - Food Science and Technology* 44; 186-190.
9. Chirife, J., Sansiñena, M., **Galmarini, M.V.** & Zamora, M.C. 2009. Physicochemical changes and sensory characterization of a balsamic vinegar dressing at different °Brix. *Food and Bioprocess Technology*. DOI 10.1007/s11947-009-0235-6.
10. **Galmarini, M.V.**, Schebor, C., Zamora, M.C & Chirife, J. 2009. The effect of trehalose, sucrose and maltodextrin addition on physicochemical and sensory aspects of freeze - dried strawberry puree. *International Journal of Food Science and Technology*, 44 (10), 1869-1876.
11. **Galmarini, M.V.**, Zamora, M.C & Chirife, J. 2009. Gustatory Reaction Time and Time Intensity measurements of trehalose and sucrose solutions and their mixtures. *Journal of Sensory Studies*, 24, 166-181.
12. **Galmarini, M.V.**, Chirife, J., Zamora, M.C. & Perez, A. 2008. Determination and correlation of the water activity of unsaturated, supersaturated and saturated trehalose solutions. *LWT – Food Science and Technology*, 41 (4), 628-631.
13. **Galmarini, M.V.**, Zamora, M.C., Baby, R., Chirife, J. & Mesina, V. 2007. Aromatic profiles of spray dried encapsulated orange flavours: influence of matrix composition on aroma retention evaluated by sensory analysis and electronic nose techniques. *International Journal of Food Science and Technology*, 43 (9), 1569-1576
14. Goldner, M.C., Zamora, M.C. & **Galmarini, M.V.** 2006. Sourness-sweetness interactions in different media: white wine, ethanol and water. *Journal of Sensory Studies*, 21, 601- 611.

**Submitted publications:**

1. **Galmarini, M.V.**, Maury, C., Mehinagic, E., Zamora, M.C. & Chirife, J. Loss of phenolic compounds during storage in a concentrated dealcoholized red wine of intermediate water activity. *Submitted for publication in the Journal of Food Science and Technology*.

Presentations as invited speaker	April 2011- 3era Jornada de Quimica y Alimentos, Rosario, Argentina. Presentation of the best doctoral thesis of Argentina in the area of Bromatology, awarded with the Dr. Pedro Cattaneo prize of 2010 by the Argentinean Chemical Association.
Books or books chapter author	<ol style="list-style-type: none"> <li>1. Symoneaux, R. &amp; <b>Galmarini, M.V.</b> 2014. Open-ended question. In: <i>Novel Techniques in Sensory Characterization and Consumer Profiling</i>. Edited by CRC Press/Taylor &amp; Francis Group, LLC.</li> <li>2. <b>Galmarini, M.V.</b>, van Baren, C., Zamora, C., Chirife, J. 2010. Trehalose as a drying aid of fruit products: influence on physical properties, sensory characteristics and volatile retention. In: <i>Multidisciplinary Approaches on Food Science and Nutrition for the XXI century</i>. Edited by: Research Sign. ISBN: 978-81-7895-504-9</li> </ol>
Participation in open calls for proposals as contributor or leader	<p>2013 – Call for projects in food innovation to be financed by Grupo Arcor (Argentine food company specialized in confectionery) and the National Agency of Scientific and Technological Promotion (<i>Agencia Nacional de Promoción Científica y Tecnológica</i>) Position: Contributor Leader researcher: María Clara Zamora Title: "Development of a powder rich in red wine phenolics to be used as an ingredient in healthy beverages " Grant awarded in December 2013.</p> <p>2011 – Call for projects in scientific and technological research to be financed by FONCYT (<i>Fondo para la Investigación Científica y Tecnológica</i>, National Argentinean Government) Category: Open subject - Young researchers Position: leader researcher Title: "Encapsulation of red wine polyphenols in an amorphous matrix of maltodextrin or maltodextrin/trehalose while simultaneously removing ethanol content"</p>
Awards and prizes, if any	<p>Panamerican Bimbo Award in Food Science and Technology (2010).</p> <p>Dr. Cattaneo Award, granted by the Argentine Chemical Association. Best PhD thesis in bromatology (2010).</p> <p>Emilio J. Compte Award, granted by College of Agrarian Sciences, Argentine Catholic University, Argentina (2004).</p>

### Collaboration and Networking

Participation in collaborative projects funded by competitive programmes <i>(specify if at leading position)</i>	<p><b>ARFITEC</b> 2008 - 2011, Alpes ARF/08/10 and <b>ARFITEC</b> 2011-2013. Alpes ARF-10-13. French-argentine project devoted to promote the agro-alimentary sector both in France and Argentina and the formation of young researchers in the area.</p> <p>Universities participating in this network: Facultades de Agronomía: de UBA, <b>UCA</b>, Universidad Católica de Córdoba, Universidad Nacional de Cuyo, ESA Angers, Ecole d'Ingénieurs de Purpan, Institut Supérieur d'Agriculture de Lille, Institute Supérieur d'agriculture et d'agroalimentaire Rhone- Alpes</p> <p>Leader coordinator of the project: Sylvie Michaud, ESA, Angers, France. Position: Contributor</p> <p>This trip financed a short stay of three weeks in France visiting the Universities members of the consortium (ESA, ISA and ISARA). Thanks to this several research activities were conducted in collaboration resulting in publications in international journals.</p>
Partnerships or experience with industry	Nov 2013 - Assessment to the private sector in the area of sensory evaluation in the development of a new product (Business: cookies from Arcor S.A.; confidential status).

	Dec 2013 – The project “Development of a powder rich in red wine phenolics to be used as an ingredient in healthy beverages” will be financed and also done in collaboration with Arcor S.A. The aim of this partnership is to obtain a commercial beverage for the local market.
Graduate teaching as lecturer or training coordinator	Director of the experimental work and thesis of Ing. Luis Fernando Diaz Barrios for achieving the degree of Master of Science in food Technology, Universidad de Buenos Aires, Argentina. Title of the work in progress: “ <i>Effect of osmotic dehydration using trehalose on sensory and physical-chemical characteristics of freeze dried bananas</i> ” As part of his working plan he will study instrumental texture, sensory flavor and textural profile, stability at different storage conditions of freeze dried bananas undergoing a previous osmotic treatment of trehalose as compared to those treated with sucrose.

### Research management, Technology transfer, and Communication

Consultancy for the public or private sector	Assessment to the private sector in the area of sensory evaluation and consumer preference of food products.
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Other experience and skills relevant to the application	Teaching has given me the possibility of exploiting the ability to communicate complex ideas in a simple and clear way. This has facilitated the interaction with the industry, where the knowledge of sensory analysis can be vague and where reports and ideas need to be expressed in a clear and concise way. Ability to work in multicultural and multidiscipline teams. Organizational and management skills, which are important when working with a sensory and consumers panel. Direction and supervision of experimental and research work of under grad and grad students.
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### Scientific References *Add up to 3 references*

Full name	Maria Clara Zamora
Position	Independent researcher
Institution	CONICET, Argentina
Email address	zamoramariac@gmail.com
Full name	Jorge Chirife
Position	Director of research
Institution	UCA, Argentina
Email address	jchirife@fibertel.com
Full name	Emira Mehinagic
Position	Head of the research laboratory GRAPPE
Institution	ESA, Angers, France
Email address	e.mehinagic@groupe-esa.com

**How did you find out about AgreenSkills?**

	It was a researcher from INRA who shared with me the existence of the AgreenSkills programme.
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