

CV of the Researcher

• *Standard Academic*

Personal information

Aguiló-Aguayo, Ingrid,

<http://orcid.org/0000-0002-4867-1554>

Date of birth: 29th September 1981

Education

1. June 2010. **PhD degree "Cum Laude" in Agricultural Engineering with cum laude mentions, University of Lleida (UdL)**, Lleida, Spain. Title of thesis "Effect of high-intensity pulsed electric fields in maintaining the quality of red fruit juices".
2. November 2007. **Master in Advance Studies in agricultural, forest and food systems**, UdL, Lleida, Spain.
3. 2008. Certificate of Advance Level of English (B2).
4. 2003-2005. Agricultural Engineering, UdL, Lleida, Spain.
5. 1999-2003. Agricultural Technical Engineering, sp. in Food and Agricultural Industries, UdL, Spain.

Current positions

1. 24/02/2014 – Present. **Postdoctoral Researcher. Institute of Agrifood Research and Technology (IRTA)**, Fruitcentre, Lleida, Spain.
2. 24/02/2014 – Present. **Associated Professor** in the Master Degree in Management and innovation in the Food Industry at the **University of Lleida (UdL)**, Lleida, Spain.

Previous positions

1. 01/11/2011 – 20/02/2014. **Postdoctoral Researcher**, Teagasc Food Research Centre Ashtown, Department of Food Biosciences, Dublin, Ireland.
2. 01/02/2011-30/06/2011. **Postdoctoral researcher**, Mixed Research Unit-UMR408, INRA PACA, Sécurité et qualité des produits d'origine végétales group, Avignon, France.
3. 03/06/2010-01/02/2011. **Postdoctoral researcher**, Department of Food Technology, UdL, Spain.
4. 01/03/2006-3/06/2010. **PhD student**, Department of Food Technology, UdL, Lleida, Spain.

Fellowships and awards

1. **Postdoctoral Beatriu de Pinós Contract**. One-year contract at IRTA (starting date 24/02/2014), €39.231,52, Generalitat of Catalonia, Spain.
2. **Postdoctoral Fellowship Beatriu de Pinós** (Modality-A), €78.510, 8, Generalitat of Catalonia, Spain (01/11/2011 – 20/02/2014).
3. **PhD Extraordinary Award**, UdL, Spain, 2012.
4. **Travel Grant** from UdL for Euro-Mediterranean Symposium for fruit & Vegetable processing, Avignon, France, April 18-21, 2011.
5. **AJFO-Funding for Research Stay fellowship FPI-MEC (EST-FPI)**, €8.100, 5-month, INRA, Sécurité et qualité des produits d'origine végétales group, Avignon, France (01/02/2011-30/06/2011).
6. **Travel grant** from UdL for 2nd SAFE Consortium, International Congress on Novel Technologies and Food Quality, Safety and Health, Girona, Spain, 27-29 April, 2009.
7. **AJFO-Funding for Research Stay fellowship FPI-MEC (EST-FPI)**, €4.500, 2-month, University of Cornell, Ithaca, USA (1/06/2009-31/07/2009).
8. **Travel grant** from UdL for NDP-IFT/EFoST Joint Workshop on Innovative Applications of Nonthermal Technologies in Foods: Technology, safety, health and consumer acceptability, Madrid, Spain, November 19-22, 2008.
9. **PhD Fellowship** Formación de Personal Investigador (FPI), €56.093,34, 4-years, MECI-Ministerio de Educación y Ciencia, Spanish Government, Spain (2007-2010).
10. **Travel grant** from UdL for the Foodsmarts IFT 2007 Annual Meeting & Food expo, Chicago, USA (2007).
11. **Travel grant** from COST Action for 1st Annual workshop COST Action 928, Vienna, Austria, 2007.
12. **Travel grant** from Commission of the European Communities through the NovelQ project for the course Basic Insight in Novel Technologies for Food Processing and Preservation, University of Leuven, Leuven, Belgium, 2007.
13. **Travel grant** from Commission of the European Communities through the NovelQ project for the course Food from tubes to plates using novel processing, University of Zaragoza, Zaragoza, Spain, 2007.
14. **Travel grant** from UdL for the Workshop on applications of novel technologies in food and biotechnology, University College Cork, Cork, Ireland (2006).

Supervision of graduate students

1. 2013, Master student, Teagasc Food Research Centre Ashtown, Dublin, Ireland.
2. 2012-2014, 5 graduate students, Leonardo da Vinci Mobility Programme, Teagasc Food Research Centre Ashtown, Dublin, Ireland.
3. 2013-2014, 1 PhD student, Teagasc Food Research Centre Ashtown, Dublin, Ireland.
4. 2007-2009, Cotutor of two Final Degree Projects in Agricultural Engineering, UdL, Lleida, Spain.

Teaching activities

1. 2014, Master Degree in Management and innovation in the Food Industry, Subject: Postharvest of Fruits and vegetables, University of Lleida, Spain.
2. 01/04/2006-05/04/2006, Masters Degree in Food Control and Technology, Subject: Canned vegetable products, Centro de Estudios Superiores de la Industria Farmacéutica, Barcelone, Spain.

Organisation of scientific meetings

1. Organizing Committee. Training and Career development (TCD) NovelQ European Project "Food from tubes to Plates using novel technologies", Zaragoza, Spain, September 5-6, 2007.

Institutional responsibilities

1. 2012-2014, Graduate Student Advisor, Teagasc Food Research Centre Ashtown, Dublin, Ireland.

Commissions of trust

1. 2011- Present, Reviewer in Food and Bioprocess Technology, LWT-Food Science and Technology, Innovative Food Science and Emerging Technologies, Journal of Agricultural and Food Chemistry and African Journal of Plant Physiology.

Memberships of scientific societies

1. 2011-2014, Member, Research Network "IPFN, Irish Phytochemical Food Network"
2. 2006-2010, Member, Research Network "NovelQ"

Major collaborations

- Dr. Rai and Prof. Downey, IPFN project, Teagasc, Food Research Centre Ashtown, Dublin, Ireland.
- Dr. Tiwary, edition of Wiley book and collaboration in a proposal for the FET-Open call 2014, Teagasc, Food Research Centre Ashtown, Dublin, Ireland.
- Dr. Manian and Prof. Bechtold, collaboration in a proposal for the FET-Open call 2014, Research Institute of Textile Chemistry/Physics University of Innsbruck, Dornbirn, Austria
- Prof. James Lyng and Prof. Nigel Brunton, IPFN project, University College of Dublin, School of Agriculture and Food Science, Dublin, Ireland.
- Dr. David Page, collaboration for the proposal susfood-ERA-Net, Unité Mixte de Recherche A408 UAPV-INRA, Avignon, France.
- Prof. Renard and Prof. Carlin, Postdoctoral project, Unité Mixte de Recherche A408 UAPV-INRA, Avignon, France.
- Prof. Moraru, pre-doctoral project, Food Science and Technology, University of Cornell, Ithaca, USA.
- Prof. Hilmer Sørensen, pre-doctoral NovelQ project, The biochemical and natural product chemistry group, Faculty of Life Sciences, University of Copenhagen, Copenhagen, Denmark.

• Research record

Publications in major international peer-reviewed scientific journals and peer-reviewed conference proceedings

- (1) Aguiló-Aguayo, I.; Plaza, L.; Suarez-Recio, M., Hossain, M.B., Brunton, N., Lyng, J., Rai, D.K. Optimization of pulsed electric field pre-treatments to enhance health-promoting glucosinolates in broccoli flowers and stalk. **Journal of the Science of Food and Agricultural**. (In press).
- (2) Hossain, N.B., Camphuis, G., **Aguiló-Aguayo, I.**, Gangopadhyay, N., Rai, D.K. Antioxidant activity guided separation of major polyphenols of marjoram (*Origanum majorana* L.) using flash chromatography and their identification by LC-ESI-MS/MS (2014) **Journal of Separation Science**. (In press).
- (3) **Aguiló-Aguayo, I.**, Brunton, N., Rai, D.K., Balagueró, E., Hossain, M.B., Valverde, J. Polyacetylene levels in carrot juice, effect of pH and thermal processing (2014) **Food Chemistry**, 152, pp. 370-377. Cited 1 time.
- (4) **Aguiló-Aguayo, I.**, Hossain, M.B., Brunton, N., Lyng, J., Valverde, J., Rai, D.K. Pulsed electric fields pre-treatment of carrot purees to enhance their polyacetylene and sugar contents (2014) **Innovative Food Science and Emerging Technologies**, 23, pp. 79-86. Cited 0 times.
- (5) **Aguiló-Aguayo, I.**, Downey, G., Keenan, D.F., Lyng, J.G., Brunton, N., Rai, D.K. Observations on the water distribution and extractable sugar content in carrot slices after pulsed electric field treatment (2014) **Food Research International**, 64, pp. 18-24. Cited 0 times.
- (6) **Aguiló-Aguayo, I.**, Oms-Oliu, G., Martín-Belloso, O., Soliva-Fortuny, R. Impact of pulsed light treatments on quality characteristics and oxidative stability of fresh-cut avocado (2014) **LWT - Food Science and Technology**, 59 (1), pp. 320-326. Cited 0 times.
- (7) **Aguiló-Aguayo, I.**, Charles, F., Renard, C.M.G.C., Page, D., Carlin, F. Pulsed light effects on surface decontamination, physical qualities and nutritional composition of tomato fruit (2013) **Postharvest Biology and Technology**, 86, pp. 29-36. Cited 2 times.
- (8) **Aguiló-Aguayo, I.**, Rai, D.K., Lyng, J., Brunton, J., Valverde, J. Levels of polyacetylenes in carrot puree treated with Pulsed Electric Fields (2013). **Proceedings Agricultural Research Forum 2013**. pp. 112. 2013. ISBN 1-84170-596-9. Cited 0 times
- (9) Odriozola-Serrano, I., **Aguiló-Aguayo, I.**, Soliva-Fortuny, R., Martín-Belloso, O. Pulsed electric fields processing effects on quality and health-related constituents of plant-based foods (2013) **Trends in Food Science and Technology**, 29 (2), pp. 98-107. Cited 6 times.

- (10) Aguiló-Aguayo, I., Montero-Calderón, M., Soliva-Fortuny, R., Martín-Belloso, O. Changes on flavor compounds throughout cold storage of watermelon juice processed by high-intensity pulsed electric fields or heat (2010) **Journal of Food Engineering**, 100 (1), pp. 43-49. Cited 7 times.
- (11) Aguiló-Aguayo, I., Soliva-Fortuny, R., Martín-Belloso, O. High-intensity pulsed electric fields processing parameters affecting polyphenoloxidase activity of strawberry juice (2010) **Journal of Food Science**, 75 (7), pp. C641-C646. Cited 7 times.
- (12) Aguiló-Aguayo, I., Soliva-Fortuny, R., Martín-Belloso, O. Volatile compounds and changes in flavour-related enzymes during cold storage of high-intensity pulsed electric field and heat-processed tomato juices (2010) **Journal of the Science of Food and Agriculture**, 90 (10), pp. 1597-1604. Cited 13 times.
- (13) Aguiló-Aguayo, I., Soliva-Fortuny, R., Martín-Belloso, O. Impact of high-intensity pulsed electric field variables affecting peroxidase and lipoxygenase activities of watermelon juice (2010) **LWT - Food Science and Technology**, 43 (6), pp. 897-902. Cited 7 times.
- (14) Aguiló-Aguayo, I., Soliva-Fortuny, R., Martín-Belloso, O. Optimizing critical high-intensity pulsed electric fields treatments for reducing pectolytic activity and viscosity changes in watermelon juice (2010) **European Food Research and Technology**, 231 (4), pp. 509-517. Cited 1 time.
- (15) Oms-Oliu, G., Aguiló-Aguayo, I., Martín-Belloso, O., Soliva-Fortuny, R. Effects of pulsed light treatments on quality and antioxidant properties of fresh-cut mushrooms (*Agaricus bisporus*) (2010) **Postharvest Biology and Technology**, 56 (3), pp. 216-222. Cited 29 times.
- (16) Montero-Calderón, M., Rojas-Graü, M.A., Aguiló-Aguayo, I., Soliva-Fortuny, R., Martín-Belloso, O. Influence of modified atmosphere packaging on volatile compounds and physicochemical and antioxidant attributes of fresh-cut pineapple (*Ananas comosus*) (2010) **Journal of Agricultural and Food Chemistry**, 58 (8), pp. 5042-5049. Cited 7 times.
- (17) Aguiló-Aguayo, I., Soliva-Fortuny, R., Martín-Belloso, O. Color and viscosity of watermelon juice treated by high-intensity pulsed electric fields or heat (2010) **Innovative Food Science and Emerging Technologies**, 11 (2), pp. 299-305. Cited 14 times.
- (18) Aguiló-Aguayo, I., Soliva-Fortuny, R., Martín-Belloso, O. Changes in viscosity and pectolytic enzymes of tomato and strawberry juices processed by high-intensity pulsed electric fields (2009) **International Journal of Food Science and Technology**, 44 (11), pp. 2268-2277. Cited 8 times.
- (19) Aguiló-Aguayo, I., Soliva-Fortuny, R., Martín-Belloso, O. Effects of high-intensity pulsed electric fields on lipoxygenase and hydroperoxide lyase activities in tomato juice (2009) **Journal of Food Science**, 74 (8), pp. C595-C601. Cited 9 times.
- (20) Aguiló-Aguayo, I., Oms-Oliu, G., Soliva-Fortuny, R., Martín-Belloso, O. Flavour retention and related enzyme activities during storage of strawberry juices processed by high-intensity pulsed electric fields or heat (2009) **Food Chemistry**, 116 (1), pp. 59-65. Cited 9 times.
- (21) Aguiló-Aguayo, I., Oms-Oliu, G., Soliva-Fortuny, R., Martín-Belloso, O. Changes in quality attributes throughout storage of strawberry juice processed by high-intensity pulsed electric fields or heat treatments (2009) **LWT - Food Science and Technology**, 42 (4), pp. 813-818. Cited 12 times.
- (22) Aguiló-Aguayo, I., Soliva-Fortuny, R., Martín-Belloso, O. Influence of high intensity pulsed electric field treatment conditions on peroxidase activity in tomato juice (2009). **Proceeding of the International Conference on Bio and Food Electrotechnologies**, pp. 31 - 7. Compiègne(France): COST, 2009. ISBN 978-2-913923-31-7. Cited 0 times.
- (23) Aguiló-Aguayo, I., Andersen, E., Frandsen, H.B., Soliva-Fortuny, R., Martín-Belloso, O. Selective determination of effects from HIPEF on enzymes oxidizing phenolics in tomatoes (2009). **Proceeding book 2 of EuroFoodChem XV**, M202, pp. 244 - 248. 15. Copenhagen (Denmark): EuroFoodChem, 2009. ISBN 978-87-993033-4-2. Cited 0 times.
- (24) Aguiló-Aguayo, I., Soliva-Fortuny, R., Martín-Belloso, O. Avoiding non-enzymatic browning by high-intensity pulsed electric fields in strawberry, tomato and watermelon juices (2009) **Journal of Food Engineering**, 92 (1), pp. 37-43. Cited 14 times.
- (25) Oms-Oliu, G., Aguiló-Aguayo, I., Soliva-Fortuny, R., Martín-Belloso, O. Effect of ripeness at processing on fresh-cut 'Flor de Invierno' pears packaged under modified atmosphere conditions (2009) **International Journal of Food Science and Technology**, 44 (5), pp. 900-909. Cited 2 times.
- (26) Quitão-Teixeira, L.J., Aguiló-Aguayo, I., Ramos, A.M., Martín-Belloso, O. Inactivation of oxidative enzymes by high-intensity pulsed electric field for retention of color in carrot juice (2008) **Food and Bioprocess Technology**, 1 (4), pp. 364-373. Cited 24 times.
- (27) Aguiló-Aguayo, I., Sobrino-López, Á., Soliva-Fortuny, R., Martín-Belloso, O. Influence of high-intensity pulsed electric field processing on lipoxygenase and β -glucosidase activities in strawberry juice (2008) **Innovative Food Science and Emerging Technologies**, 9 (4), pp. 455-462. Cited 20 times.
- (28) Aguiló-Aguayo, I., Soliva-Fortuny, R., Martín-Belloso, O. Comparative study on color, viscosity and related enzymes of tomato juice treated by high-intensity pulsed electric fields or heat (2008) **European Food Research and Technology**, 227 (2), pp. 599-606. Cited 17 times.
- (29) Aguiló-Aguayo, I., Odriozola-Serrano, I., Quintão-Teixeira, L.J., Martín-Belloso, O. Inactivation of tomato juice peroxidase by high-intensity pulsed electric fields as affected by process conditions (2008) **Food Chemistry**, 107 (2), pp. 949-955. Cited 20 times.

- (30) Odriozola-Serrano, I., **Aguiló-Aguayo**, I., Soliva-Fortuny, R., Gimeno-Añó, V., Martín-Belloso, O. Lycopene, vitamin C, and antioxidant capacity of tomato juice as affected by high-intensity pulsed electric fields critical parameters (2007) **Journal of Agricultural and Food Chemistry**, 55 (22), pp. 9036-9042. Cited 23 times.
- (31) Oms-Oliu, G., **Aguiló-Aguayo**, I., Martín-Belloso, O. Inhibition of browning on fresh-cut pear wedges by natural compounds (2006) **Journal of Food Science**, 71 (3), pp. S216-S224. Cited 41 times.
- (32) Elez-Martínez, P., **Aguiló-Aguayo**, I., Martín-Belloso, O. Inactivation of orange juice peroxidase by high-intensity pulsed electric fields as influenced by process parameters (2006) **Journal of the Science of Food and Agriculture**, 86 (1), pp. 71-81. Cited 53 times.

Research monographs, chapters in collective volumes and any translations thereof.

(1) **Aguiló-Aguayo**, I. and Plaza, L. Editors. Application of Innovative Technologies in Beverage Processing, **Wiley**, Publication in 2015.

(2) **Aguiló-Aguayo**, I., Soliva-Fortuny, R., Elez-Martínez, P., Martín-Belloso, O. Pulsed electric fields to obtain safe and healthy shelf-stable liquid foods (2011) **NATO Science for Peace and Security Series A: Chemistry and Biology**, pp. 205-222.

(3) **Aguiló-Aguayo**, I., Elez-Martínez, P., Soliva-Fortuny, R., Martín-Belloso, O. High-intensity pulsed electric field applications in fruit processing (2012) Advances in fruit processing Technologies, pp. 149 - 184. **CRC Press**, 2012.

Invited presentations to peer-reviewed, internationally established conferences and/or international advanced schools.

- Abreu, C.; García, M.; Hossain, M.; Gaffney, M.; Valverde, J.; Rai, D.K.; **Aguiló Aguayo**, I. Evaluating the stability of polyacetylenes during the storage of fresh-cut carrots packaged under modified atmosphere conditions. Poster. **Annual Food Research Conference**. Dublin, Ireland, June 27-28, 2013.
- **Aguiló Aguayo**, I.; Rai, D.K.; Hossain, M.; Brunton, N.; Lyng, J.; Valverde, J.. Exploring the polyacetylene and sugar content in carrot purees treated by Pulsed Electric Fields. Oral communication. **EuroFoodChem XVII**, Istanbul, Turkey, May 7-11, 2013.
- Hossain, M.; Rawson, A.; **Aguiló-Aguayo**, I.; Brunton, N.; Rai, D.K.. Optimization of pressurized liquid extraction of glycoalkaloids from potato peel using response surface methodology. Poster. **EuroFoodChem XVII**, Istanbul, Turkey, May 7-11, 2013.
- **Aguiló-Aguayo**, I.; Rai, D.K.; Brunton, N.; Lyng, J.; Valverde, J.. Levels of polyacetylenes in carrot puree treated with pulsed electric fields. Oral communication. **Agricultural Research Forum 2013**, Tullamore, Ireland, March 11-12, 2013.
- **Aguiló-Aguayo**, I.; Brunton, N.; Valverde, J. Response of polyacetylenes from carrot juice to thermal processing, storage conditions and pH modification. Poster. **X National Symposium and VII Iberic on maturation and postharvest**, Lleida, Spain, October 1-4, 2012.
- Mesa, A.; **Aguiló-Aguayo**, I.; Valverde, J.; Reilly, K.; Gaffney, M. Study of polyacetylenes content in cultivated varieties of *Daucus carota* L. grown in Ireland. Poster. **X National Symposium and VII Iberic on maturation and postharvest**, Lleida, Spain, October 1-4, 2012.
- **Aguiló-Aguayo**, I.; Martín Belloso, O.; Soliva-Fortuny, R. Influence of spatial distribution and filters on the color of Golden apples processed by pulsed light. Poster. **Euro-mediterranean Symposium for Fruit & Vegetable Processing**, Avignon, France, April 18-21, 2011.
- **Aguiló-Aguayo**, I.; Soliva-Fortuny, R.; Martín-Belloso, O. Changes in quality-related enzymes of watermelon juice treated by high-intensity pulsed electric fields. Poster. **15th International Congress for Food Science and Technology**, Cape Town, South African Republic, August 22-26, 2010.
- **Aguiló-Aguayo**, I.; Soliva-Fortuny, R.; Martín-Belloso, O. Modeling changes in quality related enzymes of tomato juice treated by high-intensity pulsed electric fields. Poster. **Annual Meeting of Institute of Food Technologists (IFT)**, Chicago, IL, United States of America, July 17-20, 2010.
- **Aguiló-Aguayo**, I.; Soliva-Fortuny, R.; Moraru C. The effect of pulsed light treatment on enzymatic browning of fresh-cut Anjou and Taylor Gold pears at different stages of ripeness. Poster. **IFT**, Chicago, IL, United States of America, July 17-20, 2010.
- Sánchez-Vega, R.; **Aguiló-Aguayo**, I.; Elez-Martínez, P.; Martín-Belloso, O.; Soliva-Fortuny, R. Chlorophyllase inactivation in broccoli juice processed by high-intensity pulsed electric fields. Poster. **Beijing International Conference on nonthermal processing technologies**, Beijing, China, October 13-15, 2009.
- **Aguiló-Aguayo**, I.; Soliva-Fortuny, R.; Martín-Belloso, O. Shelf life and oxidative rancidity of fresh-cut avocado treated with pulsed light. Poster. **Beijing International Conference on nonthermal processing technologies**, Beijing, China, October 13-15, 2009.
- **Aguiló-Aguayo**, I.; Soliva-Fortuny, R.; Martín-Belloso, O. Effect of processing and storage on aroma compounds and related enzymes of tomato juice treated by pulsed electric fields or heat. Poster. **2nd SAFE Consortium, International Congress on Novel Technologies and Food Quality, Safety and Health**, Girona, Spain, 27-29 April, 2009.
- Oms-Oliu, G.; **Aguiló-Aguayo**, I.; Martín-Belloso, O.; Soliva-Fortuny, R. Effects of pulsed light treatments on the quality of fresh-cut mushrooms. Poster. **IFT**, Anaheim, United States of America, July, 2009.

- **Aguiló-Aguayo**, I.; Oms-Oliu, G.; Martín-Belloso, O.; Soliva-Fortuny, R. Shelf-life and quality of ready-to-eat watermelon treated with pulsed light. Poster. **IFT**, Anaheim, United States of America, July, 2009.
- Oms-Oliu, G.; **Aguiló-Aguayo**, I.; Martín-Belloso, O.; Soliva-Fortuny, R. Influence of High-Intensity Pulsed Electric Field treatment conditions on peroxidase and pectinmethylesterase activity in watermelon juice. Poster. **EFFOST 2009**, Budapest, Hungary, 10th November 2009.
- **Aguiló-Aguayo**, I.; Soliva-Fortuny, R.; Martín-Belloso, O. Influence of high intensity pulsed electric field conditions on peroxidase activity in tomato juice. Poster. **International Conference on Bio & Food Electrotechnologies**, Compiègne, France, October 22-23, 2009.
- Martín-Belloso, O.; **Aguiló-Aguayo**, I.; Elez-Martínez, P.; Soliva-Fortuny, R. Recent Development in Food Preservation by Pulsed Electric Fields. Oral Communication. **International Conference on Bio & Food Electrotechnologies**, Compiègne, France, October 22-23, 2009.
- **Aguiló-Aguayo**, I.; Andersen, K.E.; Frandsen, H.B.; Soliva-Fortuny, R.; Martín-Belloso, O.; Sørensen, J.C.; Sørensen, H. Selective determination of effects from HIPEF on enzymes oxidizing phenolics in tomatoes. Poster. **EuroFoodChem XV**, Copenhagen, Denmark, July 5-8, 2009.
- **Aguiló-Aguayo**, I.; Soliva-Fortuny, R.; Martín-Belloso, O. Avoiding non-enzymatic browning in strawberry and tomato juices with high intensity pulsed electric fields. Poster. **NDP-IFT/EFoST Joint Workshop on Innovative Applications of Nonthermal Technologies in Foods: Technology, safety, health and consumer acceptability**, Madrid, Spain, November 19-22, 2008.
- Elez-Martínez, P.; Grigelmo-Miguel, N.; **Aguiló-Aguayo**, I.; Soliva-Fortuny, R.; Martín-Belloso, O. Comparative content of some bioactive compounds and antioxidant activity in by-products obtained from citrus juice extraction. Oral Communication. **First European Food Congress**, Ljubljana, Slovenia, November 4-9, 2008.
- **Aguiló-Aguayo**, I.; Soliva-Fortuny, R.; Martín-Belloso, O. Effects of thermal and pulsed electric field treatments on quality related enzymes of watermelon juice. Poster. **IFT**, New Orleans, United States of America, June 28th-July 1st, 2008.
- **Aguiló-Aguayo**, I.; Soliva-Fortuny, R.; Martín-Belloso, O. Influence of high-intensity pulsed electric field processing on lipoxygenase and hydroperoxide lyase activities in tomato juice. Poster. **IFT**, New Orleans, United States of America, June 28th-July 1st, 2008.
- **Aguiló-Aguayo**, I.; Soliva-Fortuny, R.; Martín-Belloso, O. Comparative study on peroxidase inactivation and color parameters of tomato juice processed by pulsed electric fields or heat treatment during storage. Poster. **IFT**, Chicago, USA, July 2007.
- **Aguiló-Aguayo**, I.; Soliva-Fortuny, R.; Martín-Belloso, O. Effects of pulsed electric field or heat treatments on pectin methylesterase and polygalacturonase activities and viscosity during storage of tomato juice. Poster. **IFT**, Chicago, USA, July 2007.
- **Aguiló-Aguayo**, I.; Soliva-Fortuny, R.; Martín-Belloso, O. Influence of High Intensity Pulsed Electric Field treatment conditions on peroxidase activity in tomato Juice. Poster. **Control and exploitation of enzymes for addedvalue products 1st Annual workshop COST Action 928**, Viena, Austria, 2007.
- Oms-Oliu G; **Aguiló-Aguayo** I; Martín-Belloso O. Effect of ripeness on fresh-cut packaged under modified atmosphere. Poster. **IFT**, Orlando, USA, July 2006.
- **Aguiló-Aguayo**, I.; Elez-Martínez, P.; Soliva-Fortuny, R.; Martín-Belloso, O. Effects of high intensity pulsed electric fields on the inactivation of pectin methyl esterase in mediterranean vegetable soup. Poster. **Workshop on Applications of novel Technologies in food and biotechnology**, Cork, Ireland, September 11-13, 2006.

Research expeditions

1. TEAGASC, Food Research Centre, Dublin, Ireland (2 years and 4 months).
2. INRA, Sécurité et qualité des produits d'origine végétale group, Avignon, France (5 months).
3. University of Cornell, Department of Food Science, Ithaca, United States of America (2 months).
4. University of Copenhagen, The biochemical and natural product chemistry group al Department of Natural Sciences, Faculty of Life Sciences, Copenhagen, Denmark (15 days).

Examples of leadership in industrial innovation.

1. Expafruit S.A. Research and development contract at IRTA (one-year contract 2014).
2. Verdifresh S.L.U. Tests in the laboratory and pilot plant fruit minimally processed. IRTA (one-year contract 2014).
3. Carbueros Metálicos (Grupo Air productos). New gases in postharvest fruit. IRTA (one-year contract 2014).

4. Technological innovation of the "Calçot de Valls". Transformation and improvement of a high-added value product. Grants from local and transnational technological innovation that encourage conducting research and experimental development with an international element for 2014. Generalitat of Catalonia.
5. Monaghan Mushrooms. The flavour chemistry of selected edible mushrooms and their sensory perception. Project between Teagasc, Food Research Centre Ashtown (Dublin, Ireland) and Monaghan Mushrooms, Department of Research and Development (Tyholland, Co. Monaghan, Ireland), Ireland, 2013.
6. Claranor, S.A. Project of research and development between INRA-PACA and the company Claranor S.A. Scientific coordinator. Avignon, France, 2011.