

**Horizon 2020**  
**Marie Skłodowska Curie Actions**  
**PROFILE FORM – Expression of Interest**

<b>Organization Name / Department</b>	PONTIFICIA UNIVERSIDAD CATÓLICA ARGENTINA / FACULTAD DE INGENIERÍA Y CIENCIAS AGRARIAS <b>Food and Sensory Science Laboratory</b>	<b>Organization Short Name</b>	UCA
<b>Organization Type</b>	<input checked="" type="checkbox"/> University <input checked="" type="checkbox"/> Public Research Centre <input type="checkbox"/> Large Scale Enterprise <input type="checkbox"/> Small and Medium Scale Enterprise	<input type="checkbox"/> Public Body <input type="checkbox"/> International NGO <input type="checkbox"/> National NGO	
<b>Research Fields</b>	<input type="checkbox"/> Chemistry <b>CHE</b> <input type="checkbox"/> Social and Human Sciences <b>SOC</b> <input type="checkbox"/> Economic Sciences <b>ECO</b> <input checked="" type="checkbox"/> Information Science and Engineering <b>ENG</b> <input type="checkbox"/> Environment and Geosciences <b>ENV</b> <input checked="" type="checkbox"/> Life Sciences <b>LIF</b> <input type="checkbox"/> Mathematics <b>MAT</b> <input type="checkbox"/> Physics <b>PHY</b>	<b><u>Sub-Fields / Keywords:</u></b>  Sensory and Consumer Science Food preservation	
<b>Short Description of the Organization / Department</b>	<p>The Food and Sensory Science Laboratory, located in the city of Buenos Aires, is a part of the School of Engineering and Agricultural Sciences of the Pontifical Catholic University of Argentina (UCA).</p> <p>Over the past 15 years, the group has specialized in developing innovative food products and food additives (e.g. encapsulated aromas), as well as new sensory evaluation methodology (particularly dynamic methods) applicable in the food and drinks industry. This has been done while developing national and international networking.</p>		
<b>Previous Related Projects / Research Experience</b>	<p>The group has two solid areas, Food Technology and Sensory &amp; Consumer Science, which constantly interact strengthening its know-how.</p> <p>In Food Technology, the main field of research is food preservation and development of low water activity products, obtained by freeze-drying and spray-drying technologies, with a strong focus on product development; therefore, needing the support of Sensory Science.</p> <p>On the other hand, Sensory Science research is also oriented to developing new methodology, being the main areas of interest dynamic evaluation (T-I, Progressive Profiling, TDS, multi-intake TDS, evaluation of food-beverage association by TDS), dynamic liking and facial recognition methods.</p> <p>The group has participated in Arfitec research programmes (working with French institutes such as ESA, ISA and ISARA), as well as AgreenSkills fellowships, building a lasting relationship with INRA, France.</p>		
<b>Short Description of the Project idea (if foreseeable)</b>	<p>It is within the interest of the group to continue with the development of the aforementioned areas of research, where there is still wide room for improvement. For this purpose, sensory and consumer scientists, sensometricians and statisticians would be most welcomed to join the group.</p>		
<b>Related Call</b>	All actions.		
<b>Contact Person</b>	Dra. María Clara Zamora Dr. Jorge Chirife		

<b>Position in the Organization</b>	Laboratory Director
<b>Tel</b>	+54 11 4349 0200
<b>Email</b>	<a href="mailto:czamora@uca.edu.ar">czamora@uca.edu.ar</a> (Dra. Zamora) <a href="mailto:jchirife@uca.edu.ar">jchirife@uca.edu.ar</a> (Dr. Chirife) <a href="mailto:investigaciones@uca.edu.ar">investigaciones@uca.edu.ar</a> (UCA Research Office)