



Carmen LICON

Birthday 04/06/1985

Personal information

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📍 Centre de Recherche en Neurosciences de Lyon

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PROFESSIONAL EXPERIENCE

- 11/2015 – to date **Postdoctoral researcher (sensory analysis and neuroscience)**. Centre de Recherche en Neurosciences de Lyon, Team NEUROPOP, France. Supervised by Dr. Moustafa Bensafi
- 06/2014 **Dairy Science Consultant (isolation of bacterial populations and aroma analysis)**. Sigma Alimentos (SA de CV). Monterrey, Mexico
- 05/2013 - 04/2014 **Postdoctoral researcher (volatile production in Comté cheese and interactions between bacterial populations by proteomics)**. Institut National de la Recherche Agronomique (INRA). Poligny, France. Supervised by Dr. Solange Buchin
- 04/2011 - 07/2011 **Postgraduate Research Internship (volatile and microbiological analysis in Emmental)**. Institut National de la Recherche Agronomique (INRA). Poligny, France. Supervised by Dr. Solange Buchin
- 03/2010 - 05/2010 **Master Internship (cheese production and analysis of milk and derivatives)**. Queseria Santa María del Campo Rus. Cuenca, Spain.
- 11/2007 - 01/2013 **Master and PhD Student (development of new dairy products, quality assurance of milk, study of microbiological defects on milk derivatives)**. University of Castilla-La Mancha. Animal Science Department. Albacete, Spain. Supervised by Dr. Isabel Berruga and Dr. Manuel Carmona
- 01/2007 - 05/2007 **Bachelor Internship (process optimization and HACCP analysis)**. Caprico. Linares, Nuevo Leon, Mexico.
- 06/2005 - 07/2005 **Bachelor Internship (microbiological analysis)**. Avomex Internacional S.A. de C.V. Sabinas, Coahuila, Mexico

EDUCATION

- 2012 **Ph.D. in Agricultural Science and Engineering** Thesis Title: Development of a pressed ewes' milk cheese with saffron spice (*Crocus sativus* L.). Advisors: Dr. María Isabel Berruga and Dr. Manuel Carmona
Cum Laude Mention. International Ph.D. Mention (awarded after an international peer-review evaluation, a research internship in a foreign center, and dissertation written in English)
- 2010 **M.Sc. Agricultural Science and Engineering**. Advisor: Dr. Maria Isabel Berruga. Universidad de Castilla-La Mancha. Albacete, Spain
- 2010 **Advanced Studies in Agricultural Science and Engineering Diploma**. Advisor: Dr. Maria Isabel Berruga. Universidad de Castilla-La Mancha. Albacete, Spain
- 2007 **B.Sc. Food Industries Engineering**. Instituto Tecnológico y de Estudios Superiores de Monterrey Monterrey, Mexico Graduated with Honors *SUMMA CUM LAUDE*

EXPERTISE

Organization

Good managerial skills due to my experience as a researcher in several multidisciplinary projects

Scientifique

New product development, sensory analysis, physico-chemical analysis of food, microbiological interactions, aroma production, odor perception, neuroscience

Technical skills

- Proteomics
- PCR
- Microbiological analysis : propionibacteria, lactic acid bacteria, molds, yeast, *pseudomonas*, *E. coli*, *Clostridium*.
- Antimicrobial activity of food ingredients
- Sensory analysis
- Physico-chemical analysis of food
- Gas chromatography/ mass spectrometry ("Purge&Trap", "Twister™", Agilent GC-MSD 6890 and 7980 y Agilent Chemstation Software for GC-MS)
- Texture analysis (Texture analyzer TA-TX2)

- Near Infrared (MilkoScan FT2 and FoodScan FOSS)
- Food Safety
- Good manufacturing practices
- HACCP
- Aflatoxins and antibiotics determination

Communication Excellent communication skills, oral and written due to my experience as an Assistant Professor, my participation in scientific congresses and as my international exposure. (Spanish, English and French 100%)

IT Excellent knowledge on Microsoft Office, several statistical softwares (SYSTAT, SPSS, Statgraphics). Basic Python programming

PATENTS

Inventors: Berruga M.I., **Licón C.**, Carmona M., Molina A., Román M., Olivares F.J., Olivares S. and Olivares V.
Patent Title: Method for producing pressed ewes milk cheese with saffron and cheese obtained by this method (Procedimiento de elaboración de queso de oveja con azafrán y queso obtenido mediante dicho procedimiento)
Patent Number: ES 2364933 B1
Entity : Universidad de Castilla-La Mancha
Priority country: Spain

GRANTS AND AWARDS

- 2015 **Postdoctoral Fellowship.** Science and Technological Council of Mexico, Mexico
2014 « **Researcher level SNI 1**». Science and Technological Council of Mexico, Mexico
2013 **Postdoctoral Fellowship.** Institut National de la Recherche Agronomique (INRA). Poligny, France.
2011 **Doctoral Fellowship “José Castillejos” International Internship** Junta de Comunidades de Castilla-La Mancha (JCCM). Albacete, Spain.
2011 **“Premio Estatal de la Juventud 2011” Academic achievement category.** (State Youth Award 2011). Awarded by the Government of the State of Tamaulipas Ciudad Victoria, Mexico.
2009 **Doctoral Fellowship “Formación de Personal Investigador”.** Junta de Comunidades de Castilla-La Mancha (JCCM). Albacete, Spain.
2007 **"Premio al mejor promedio de la generación".** (Best academic achievement award, class 2007) Federación de Colegios Profesionales de Nuevo León. Monterrey, Mexico.

SEMINARS OF INTEREST

- 2016 **La olfacción: un sentido multidimensional.** Universidad de Castilla-La Mancha. Animal Science Department, Albacete, Spain
2012 **Invited Lecturer.** Universidad de Castilla-La Mancha. Animal Science Department, Albacete, Spain
2009 **Invited Lecturer.** “La ciencia in vivo” II Edition. Saffron (*Crocus sativus* L.) color extraction in ewes’ milk Universidad de Castilla-La Mancha. Animal Science Department, Albacete, Spain

RELEVANT COURSES

- 2016 **Introduction to Phyton (21h).** Centre de Recherche en Neurosciences de Lyon. Lyon, France.
2012 **Trainers in Food Safety in the dairy industry (10h).** Universitat Politècnica de Valencia. Valencia, Spain.
2012 **Cheese sensory analysis (20h).** Universitat Politècnica de Valencia. Valencia, Spain.
2008 **Sustainable agriculture and use of pesticides: Control and Risks (30h).** Universidad de Murcia. Águilas, Spain.
2008 **Food analysis: nitrogen-proteins, fat and fiber (4h).** Universidad de Castilla-La Mancha. Albacete, Spain.

OTHER RELEVANT EXPERIENCE

- 2017 **Jury Concours International de Lyon 2017.** Ville de Lyon, Lyon. France.
- 2014-2017 **Jury Concours Général Agricole.** Saint Emilion Grand Cru, yogurt and cheese. Ministère de l'Agriculture et l'Alimentation de France. Paris, France.
- 2009-2012 **Specialist in saffron spice sensory evaluation.** "Premios Gran Selección". Junta de Comunidades de Castilla-La Mancha, Spain.
- 2010-2013 **Board member in the Departments of Agricultural Science and Technology and Genetics.** Scholars representative. Universidad de Castilla-La Mancha. Albacete, Spain
- 2005 **Semester Abroad Program** Courses: meat processing, meat evaluation, poultry product evaluation, cereal science, baking science and technology. Kansas State University. Manhattan, KS, U.S.A