

	Researcher/Professor	SNII LEVEL	Research areas
	Dr. Aurelio López-Malo Vigil	Emeritus	<ul style="list-style-type: none"> • Essential oils as antimicrobial agents in foods. • Applications of Lactic bacteria as probiotic organisms, and producers of functional metabolites. • Mathematical modeling of the microbial response to different stress factors
	Dr. Enrique Palou García	III	<ul style="list-style-type: none"> • Emerging technologies for food processing • Predictive microbiology • Creating effective learning environments in food science, engineering and technology
	Dr. Martín Alejandro Serrano Meneses	II	<ul style="list-style-type: none"> • Mathematical modeling of the microbial response to different stress factors • Mathematical Biology
	Dra. Nelly Ramírez Corona	I	<ul style="list-style-type: none"> • Design and mathematical modeling/simulation of emerging technologies for food processing. • Use of emerging technologies and solvents to extract bioactive compounds from plants.
	Dra. Ana Eugenia Ortega Regules	I	<ul style="list-style-type: none"> • Nutrition and Food Science. • Obtaining, characterization, stabilization, and evaluation of coloring and antioxidant compounds obtained from natural sources
	Dra. María Teresa Jiménez Munguía	I	<ul style="list-style-type: none"> • Powder technology and agglomeration processes. • Encapsulation of functional products and nutraceutical compounds.
	Dr. Jocksan Ismael Morales Camacho	I	<ul style="list-style-type: none"> • Characterization and purification of proteins with nutraceutical capacity. • Design and expression of heterologous proteins for foods. • Study of the functional properties of proteins isolated from foods.
	Dra. Dolores Edwiges Luna Reyes	I	<ul style="list-style-type: none"> • Optimization through integer and combinatorial programming of food systems and processes.

			<ul style="list-style-type: none"> • Manufacturing and logistics systems in the food industry
	Dr. Aarón Romo Hernández	C	<ul style="list-style-type: none"> • Mathematical modeling of biological processes with applications in Food.
	Dr. Alexis Piñeiro García	I	<ul style="list-style-type: none"> • Materials engineering and design of biodegradable packaging for food preservation. • Design of nanostructured materials with controlled release of antimicrobial agents, aromatic compounds, and flavorings for food.