	Researcher/Professor	SNII LEVEL	Research areas
	Dr. Aurelio López-Malo Vigil	III	• 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	• Emerging technologies for food processing • Predictive microbiology • Creating effective learning environments in food science, engineering and technology
	Dr. Martín Alejandro Serrano Meneses	II	• Mathematical modeling of the microbial response to different stress factors • Mathematical Biology
	Dra. Nelly Ramírez Corona	I	• 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	• Nutrition and Food Science. • Obtaining, characterization, stabilization, and evaluation of coloring and antioxidant compounds obtained from natural sources
	Dra. María Teresa Jiménez Munguía	I	• Powder technology and agglomeration processes. • Encapsulation of functional products and nutraceutical compounds.
	Dr. Jocksan Ismael Morales Camacho	I	• Characterization and purification of proteins with nutraceutical capacity. • Design and expression of heterologous proteins • Study of the functional properties of proteins isolated from foods.
	Dra. Taisa Sabrina Silva Pereira	I	• Study of the effect of food consumption in different populations. • Evaluation of nutrient intake and adequacy in different populations
	Dra. Dolores Edwiges Luna Reyes	I	• Optimization through integer and combinatorial programming of food systems and processes.

			• Manufacturing and logistics systems in the food industry
Dr. Aarón Romo Hernández	C		• Mathematical modeling of biological processes with applications in Food.