



Curriculum



Carmen Villatoro González
Molecular Odour Expert
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Professional Experience

6 Years
20 Studies

Education

PhD. in Agronomy, Food Science (Universitat de Lleida, Spain)
Postgraduate in technical quality and innovation (Universitat Oberta de Catalunya)

Molecular Odour Expert

Carmen is one of Odournet's key experts of our Center of Competence for Molecular Odour Evaluation in Barcelona.

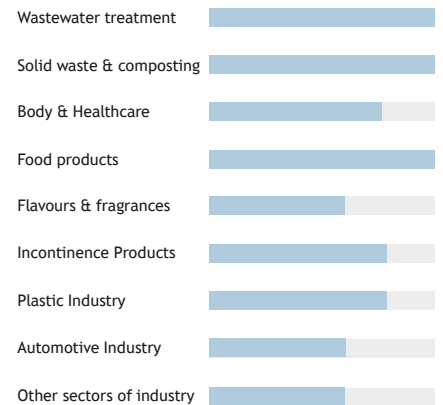
Key Areas of Expertise

- Molecular Odour Evaluation
- Aroma volatile compounds
- Quality control
- High resolution-Mass spectrometry (GC-MS)
- GC-sniffing
- Sensory evaluation

Reference Clients

- UNILEVER
- PLASTICA SP
- Laboratorios Maverick
- COLQUÍMICA
- ROWA GROUP

Key Industries



Publications

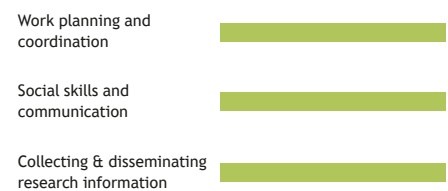
L.Vera, C.Villatoro, E.Pagans, A. Van Harreveld. Odournet S.L.
Capacity of a leading edge TD-GCO-TOFMS system to characterise odour emissions from a waste composting plant.
FuturEnviro, Octubre 2013.

Villatoro,C; Lopez, ML; Echeverria, G; Graell, J.
Effect of controlled atmospheres and shelf life period on concentrations of volatile substances released by 'Pink Lady (R)' apples and on consumer acceptance.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, 89 (6): 1023-1034 APR 2009.

Villatoro, C; Echeverria, G; Graell, J; Lopez, ML; Lara, I.
Long-term storage of pink lady apples modifies volatile-involved enzyme activities: Consequences on production of volatile esters.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, 56 (19): 9166-9174 OCT 8 2008.

Villatoro, C; Altisent, R; Echeverria, G; Graell, J; Lopez, ML; Lara, I.
Changes in biosynthesis of aroma volatile compounds during on-tree maturation of 'Pink Lady (R)' apples.
POSTHARVEST BIOLOGY AND TECHNOLOGY, 47 (3): 286-295 MAR 2008.

Key Skills



Languages

