

BIOGRAPHY

18/05/2010



Title and name

Prof. Dr. Nathalie GONTARD

Nationality

French

Panel

CEF - Food Contact Materials, Enzymes, Flavourings and Processing Aids.

Education

Engineer Diploma in Food Science and Technology, 1988, Polytechnical Institut of University Montpellier II

Master in Food Science and Nutrition, 1988, University Montpellier II

PhD thesis in Food Packaging and Processing, 1991, University Montpellier II

Title for Research Activities Direction in Process Engineering and Food Science, 1998, University Montpellier II

Scientific and risk assessment experience

1. Food packaging science
 2. Food Science and Technology
 3. Packaging material science
 4. Mass transfer, biodegradable and active packaging
 5. Risk assessment of food contact materials
 6. Risk assessment of novel food processing
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Main scientific publications

More than 80 publications in international peer reviewed journals, 20 book chapters and 70 communications in conferences, mainly dealing with food packaging, food safety, food quality, material science, process engineering, innovation and environment. Ten exemples of the lastest papers :

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material science, process engineering, innovation and environment. Ten exemples of the lastest papers :

1. Mauricio, M., Guillard, V., Peyron, S., Gontard, N. 2010. Wheat gluten nanocomposite films as food contact materials: migration tests and impact of a novel food stabilization technology (high pressure). *Journal of Applied Polymer Science*. In press. doi:10.1002/app.31647.
 2. Bourlieu, C., Guillard, V. Valles-Pamies, B., Gontard, N. 2009. Edible moisture barriers: Uses promises and limits in food products shelf-life extension. *Critical Review in Food Science and Nutrition* 49 (5).
 3. Mauricio, M., Guillard, V., Gontard, N., Peyron S. 2009. Application of FTIR and Raman micro-spectroscopy to the study of food/packaging interactions. *Journal Food Additives and Contaminants*. 26,11, pp. 1515-1523.
 4. Danielli D., Gontard N., Spyropoulos D., Zondervan Van den beuken E., Tobback P.. 2008. Active and Intelligent Food packaging : legal aspects and safety concerns. *Trends in Food Science & Technology* 19 (99-108).
 5. Chalier P., Ben Arfa A., Guillard V., Gontard N. 2008. Moisture and temperature triggered release of a volatile antimicrobial active agent from soy protein coated paper: effect of glass transition phenomena on carvacrol diffusion coefficient. *Journal of Agricultural and Food Chemistry*. In press.
 6. Guillard, V., Issoupov, V., Redl, A., Gontard, N., 2008. Food preservative content reduction by controlling sorbic acid release from a superficial coating, *Innovative Food Science and Emerging Technologies* (2008), doi:10.1016 /j.ifset. 2008. 07. 001
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