

# BIOGRAPHY

12/05/2010



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**Title and name**

Prof. Dr. Fidel Toldrá

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**Nationality**

Spanish

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**Panel**

CEF - Food contact materials, enzymes, flavourings and processing aids.

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**Education**

BS in Chemistry (1980), University of Valencia

PhD in Chemistry (1984), University of Valencia

Diploma (MS) High Specialisation on Food Technology (1981), CSIC

Fulbright postdoc, (1985-86) at Purdue University (West Lafayette, Indiana) and fellowships, (1991 and 1995) at the University of Wisconsin (Madison, Wisconsin) and (1987) at the Institute of Food Research (Bristol, UK)

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**Scientific and risk assessment experience**

1. More than 27 years of experience on food science and technology, mainly in the chemical and biochemical mechanisms involved in food processing, especially in meat and meat products, and its effect on safety and quality. Expertise on analytical methodologies for detection of chemical (additives, flavors, etc.) and biochemical (enzymes, etc.) compounds and veterinary drug residues.
  2. European Editor of the journal Trends in Food Science and Technology and Editor-in-Chief of the journal Current Nutrition & Food Science.
  3. Member of the Editorial Boards of the journals Food Chemistry, Meat Science, Journal of Muscle Foods, Food Analytical Methods, Journal of Food and Nutrition Research.
  4. Honors: Distinguished Research Award, American Meat Science Assoc, Texas, 2010; International Prize for Meat Science and Technology, IMS, Paris, 2002; Award on R+D in agro-food, GEA, Valencia, 2002. Award to Scientific Trajectory in Food, Nutrition and Health, Institute Danone, Barcelona, 2001; Award on food and cardiovascular diseases, IBER, Valencia, 1992.
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**Main scientific publications**

Over 200 manuscripts published in scientific journals, 11 filed patents, 1 authored book, 82 chapters of books and 26 edited and/or co-edited books. The main areas of publications are on food biochemistry and analysis. Relevant 10 scientific publications are the following:

1. Toldrá, F. & Reig, M. 2006. Methods for rapid detection of chemical and veterinary drug residues in animal foods. *Trends in Food Science and Technology*, 17, 482-489.
2. Sentandreu, M.A., Armenteros, M., Calvete, Ouali, A., Aristoy, M.C., Toldrá, F. 2007. Proteomic identification of actin-derived oligopeptides in dry-cured ham. *Journal of Agricultural and Food Chemistry*, 55, 3613-3619.
3. Reig, M. & Toldrá, F. 2008. Veterinary drug residues in meat: Concerns and rapid methods for detection. *Meat Science*, 78, 60-67.
4. Bolumar, T., Sanz, Y., Aristoy, M-C. & Toldrá, F. 2008. Purification and characterisation of proteases A and D from *Debaryomyces hansenii*. *International Journal of Food Microbiology*, 124, 135-141.
5. Pérez, M., Flores, M. & Toldrá, F. 2008. Effect of pork meat proteins on the binding of volatile compounds. *Food Chemistry*, 108, 1226-1233.
6. Toldrá, F. (Ed) 2009. *Safety of meat and processed meat*, Springer, New York, USA, 699 pages.
7. Armenteros, M., Aristoy, M.C. & Toldrá, F. 2009. Effect of sodium, potassium, calcium and magnesium chloride salts on pork muscle proteases. *European Food Research and Technology*, 229, 93-98.
8. Armenteros, M., Heinonen, M., Ollilainen, V., Toldrá, F. & Estévez, M. 2009. Analysis of Protein Carbonyls in Meat Products by Using the DNPH method, Fluorescence Spectroscopy and Liquid Chromatography-Electrospray Ionisation-Mass Spectrometry (LC-ESI-MS). *Meat Science*, 83, 104-112.
9. Nollet LML. & Toldrá, F. (Eds). 2010. *Safety Analysis of Foods of Animal Origin*, CRC Press, Boca Raton, FL, USA, 488 pages.
10. Escudero, E., Sentandreu, M.A. & Toldrá, F. 2010. Characterization of Peptides Released by in vitro Digestion of Pork Meat. *Journal of Agricultural & Food Chemistry*, 58, 5160-5165.