M. Blanch

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Keywords

Ciencia y Tecnología de Alimentos; Tratamientos Postcosecha; Escaldadura foliar

Biography

Profesora Contratada Doctora del Departamento de Farmacia Galénica y Tecnología Alimentaria (2019) y Doctora (2007) por la UCM. En el curso 2008-2009 realizó una estancia postdoctoral en el CNB-CSIC, adquiriendo una formación multidisciplinar en el campo de la biología molecular aplicada a plantas. Durante el 2009-2019 ha sido miembro del grupo de investigación POSBIOTEC en el (ICTAN-CSIC). Durante este tiempo su línea de investigación se ha centrado en la caracterización de redes metabólicas asociadas a la mejora de la calidad del fruto y la tolerancia al CO2. Ha participado en un total de 13 proyectos de investigación Nacionales e Internacionales. Posee más de 50 comunicaciones a congresos (Nacionales e Internacionales). Actualmente es miembro del equipo de investigación del proyecto CDTI titulado “Desarrollo de análogos de jamón cocido a partir de bases vegetales combinadas”. Imparte clases tanto teóricas como prácticas del Grado en Veterinaria y de CyTA. Desde su incorporación en el año 2019 a la UCM, ha participado en proyectos de Innovación Docente, Aprendizaje y Servicio (ApS) y de Cooperación Internacional. Interesada en la difusión del conocimiento científico y tecnológico, en el año 2015 participó en la creación de la Unidad de Cultura Científica del ICTAN-CSIC. Actualmente forma parte de la Unidad de Divulgación Científica de la Facultad de Veterinaria. Ha sido investigador principal o ha participado en numerosos proyectos de divulgación financiados por la FECYT y otras entidades

Employment (5)

Universidad Complutense de Madrid: Madrid, Madrid, ES

2019 to present | Profesora Contratada Doctora (Farmacia Galénica y Tecnología Alimentaria)

Employment

Source: M. Blanch

Consejo Superior de Investigaciones Científicas: Madrid, Madrid, ES

2012 to 2019 | Personal Laboral (Caracterización, Calidad y Seguridad)

Employment

Source: M. Blanch

Universidad Complutense de Madrid: Madrid, Madrid, ES

2011 to 2012 | Profesor Asociado (Fisiología Vegetal)

Employment

Source: M. Blanch

Consejo Superior de Investigaciones Científicas: Madrid, Madrid, ES

2009 to 2012 | Contrato Posdoctoral JaeDoc (Caracterizació n, Calidad y Seguridad)

Employment

Source: M. Blanch

Consejo Superior de Investigaciones Científicas: Madrid, Madrid, ES

2008 to 2009 | Posdoctoral (Genética Molecular de Plantas (CNB-CSIC))

Employment

Source: M. Blanch

Education and qualifications (2)

Universidad Complutense de Madrid: Madrid, Madrid, ES
2007 to 2007 | Doctora en Ciencias Biológicas
Qualification
Source: M. Blanch

Universidad Complutense de Madrid: Madrid, Madrid, ES
1996 to 2001 | (Facultad de Biología)
Qualification
Source: M. Blanch

Works (56 of 56)

Exploring a cocoa--carob blend as a functional food with decreased bitterness: Characterization and sensory analysis
LWT
2022 | journal-article
Source: M. Blanch

High CO2 alleviates cell ultrastructure damage in Autumn Royal table grapes by modulating fatty acid composition and membrane and cell oxidative status during long-term cold storage
Postharvest Biology and Technology
2020 | journal-article
Source: M. Blanch

Involvement of oligosaccharides and sucrose-related genes on sucrose retention in strawberries from ripening to shelf-life
Postharvest Biology and Technology
2020 | journal-article
Source: M. Blanch

Ripening transition and storage environmental impact on sucrose accumulation and associated responsive genes in strawberries
Authorea Preprints
2020 | journal-article
Source: M. Blanch

Involvement of fatty acids in the response to high CO2 and low temperature in harvested strawberries
Postharvest Biology and Technology
2019 | journal-article
Source: M. Blanch

Involvement of fatty acids in the response to high CO2 and low temperature in harvested strawberries
2019 | journal-article
Source: M. Blanch

Análisis del metabolismo energético y fermentativo en fresas en la fase inicial de conservación a bajas temperaturas
2018 | journal-article
Source: M. Blanch

Caracterización postcosecha de la variedad de uva de mesa IT681-30
2018 | journal-article
Source: M. Blanch

Incremento en el contenido de oligosacáridos derivados de la sacarosa en lechugas sometidas a estreses abióticos
2018 | journal-article
Source: M. Blanch

Propiedades reológicas y firmeza de lechugas sometidas a estreses ́ıdrico y por baja temperatura
2018 | journal-article
Source: M. Blanch

Reducing water leakage by fructo-oligosaccharides enhancing treatment in strawberries
Cryobiology
2018 | journal-article
Source: M. Blanch

Reducing water leakage by fructooligosaccharides enhancing treatment in strawberries
2018 | journal-article
Source: M. Blanch

Reducing water leakage by increasing short-chain fructooligosaccharides in strawberries
2018 | journal-article
Source: M. Blanch

Water status and osmoprotective responses in lettuce (Lactuca sativa var. Capitata L.) grown under conditions of water deficit
2018 | journal-article
Source: M. Blanch

Interferences of sugarcane glycoproteins on the formation of commercial Sucrose Crystals
2017 | journal-article
Source: M. Blanch

Trisaccharides isomers, galactinol and osmotic imbalance associated with CO2 stress in strawberries
2017 | journal-article
Source: M. Blanch

Trisaccharides isomers, galactinol and osmotic imbalance associated with CO2 stress in strawberries
Postharvest Biology and Technology
2017 | journal-article
Source: M. Blanch

Water relations, short-chain oligosaccharides and rheological properties in lettuces subjected to limited water supply and low temperature stress
Scientia Horticulturae
2017 | journal-article
Source: M. Blanch

High CO2 impact on low-temperature induced volatile esters in strawberries
VIII International Postharvest Symposium: Enhancing Supply Chain and Consumer Benefits-Ethical and Technological Issues 1194
2016 | conference-paper
Source: M. Blanch

Identificación de marcadores de estrés relacionados con el metabolismo de carbohidratos en fresas tratadas con CO2
2016 | journal-article
Source: M. Blanch

CO 2-driven changes in energy and fermentative metabolism in harvested strawberries
2015 | journal-article
Source: M. Blanch

CO2-driven changes in energy and fermentative metabolism in harvested strawberries
Postharvest Biology and Technology
2015 | journal-article
Source: M. Blanch

Effects of high CO2 levels on fermentation, peroxidation, and cellular water stress in Fragaria vesca stored at low temperature in conditions of unlimited O2
Journal of agricultural and food chemistry
2015 | journal-article
Source: M. Blanch

The relationship between bound water and carbohydrate reserves in association with cellular integrity in Fragaria vesca stored under different conditions
Food and Bioprocess Technology
2015 | journal-article
Source: M. Blanch

Accumulation and distribution of potassium and its association with water balance in the skin of Cardinal table grapes during storage
Scientia Horticulturae
2014 | journal-article
Source: M. Blanch

Redes metabólicas y cambios estructurales implicados en la tolerancia a elevados niveles de CO2 en fresa. I. Defensa antioxidante
2014 | journal-article
Source: M. Blanch

Mashed potatoes enriched with soy protein isolate and inulin: chemical, rheological and structural basis
Food science and technology international
2013 | journal-article
Source: M. Blanch

NADP-malic enzyme and glutathione reductase contribute to glutathione regeneration in Fragaria vesca fruit treated with protective high CO2 concentrations
Postharvest biology and technology
2013 | journal-article
Source: M. Blanch

Changes in water status inCamarose'strawberries associated with storage at low temperature and high CO2.
2012 | journal-article
Source: M. Blanch

Characterisation and functionality of fructo-oligosaccharides affecting water status of strawberry fruit (Fragraria vesca cv. Mara de Bois) during postharvest storage
Food chemistry
2012 | journal-article
Source: M. Blanch

Characterization of fructans in response to high CO2 treatments in strawberries (Fragaria$\times$ vesca cv. Mara de Bois).
2012 | journal-article
Source: M. Blanch

Corrigendum to ‘Characterisation and functionality of fructo-oligosaccharides affecting water status of strawberry fruit (Fragraria vesca cv. Mara de Bois) during postharvest storage’[Food Chemistry 134 (2012) 912--919]
Food Chemistry
2012 | journal-article
Source: M. Blanch

Effect of CO2 treatment at 0 ºC storage on fructan levels in Cardinal table grape pulp.
2012 | journal-article
Source: M. Blanch

Increasing catechin and procyanindin accumulation in high-CO 2-treated Fragaria vesca strawberries
2012 | journal-article
Source: M. Blanch

Increasing catechin and procyanindin accumulation in high-CO2-treated Fragaria vesca strawberries
Journal of agricultural and food chemistry
2012 | journal-article
Source: M. Blanch

Structure and biosynthesis of a xanthan-like polysaccharide produced by Xanthomonas albilineans
Functional Plant Science and Biotechnology
2012 | journal-article
Source: M. Blanch

Water distribution and ionic balance in response to high CO2 treatments in strawberries (Fragaria vesca L. cv. Mara de Bois)
Postharvest Biology and Technology
2012 | journal-article
Source: M. Blanch

Fructo-oligosaccharides in table grapes and response to storage
2011 | journal-article
Source: M. Blanch

Sugarcane glycoproteins may act as signals for the production of xanthan in the plant-associated bacterium Xanthomonas albilineans
Plant signaling & behavior
2011 | journal-article
Source: M. Blanch

Changes in water status in'Camarosa'strawberries associated with storage at low temperature and high CO2

XXVIII International Horticultural Congress on Science and Horticulture for People (IHC2010): International Symposium on 934

2010 | conference-paper

Source: M. Blanch

In vitro effects of caffeic acid upon growth of the fungi Sporisorium scitamineum

Journal of Plant Interactions

2010 | journal-article

Source: M. Blanch

The effects of high CO2 levels on anthocyanin composition, antioxidant activity and soluble sugar content of strawberries stored at low non-freezing temperature

Food Chemistry

2010 | journal-article

Source: M. Blanch

The effects of high CO2 levels on anthocyanin composition, antioxidant activity and soluble sugar content of strawberries stored at low non-freezing temperature

2010 | journal-article

Source: M. Blanch

Analysis of the xanthans, produced by Xanthomonas albilineans, by capillary electrophoresis: Identification of the product of reaction of an UDP-glucose dehydrogenase

2009 | journal-article

Source: M. Blanch

Purification and properties of an unusual UDP-glucose dehydrogenase, NADPH-dependent, from Xanthomonas albilineans

Microbiological Research

2008 | journal-article

Source: M. Blanch

Xanthan production by Xanthomonas albilineans infecting sugarcane stalks
Journal of plant physiology
2008 | journal-article
Source: M. Blanch

Caracterización de una UDPG-dh (UDP-Glucosa deshidrogenasa) de" Xanthomonas albilineans" y su papel en la patogenicidad
2007 | book
Source: M. Blanch

Glycoproteins of sugarcane plants facilitate the infectivity of Ustilago scitaminea and Xanthomonas albilineans, two sugarcane pathogens
Communicating current research and educational topics and trends in applied microbiology. Badajoz, Spain: Formatex Research Centre
2007 | journal-article
Source: M. Blanch

Sugarcane glycoproteins are required to the production of an active UDP-glucose dehydrogenase byXanthomonas albilineans
Annals of microbiology
2007 | journal-article
Source: M. Blanch

Modifications of sucrose crystallization by xanthans produced byXanthomonas albilineans, a sugarcane pathogen
Sugar Tech
2006 | journal-article
Source: M. Blanch

Antagonism of Gluconacetobacter diazotrophicus (a sugarcane endosymbiont) against Xanthomonas albilineans (pathogen) studied in alginate-immobilized sugarcane stalk tissues
Journal of Bioscience and Bioengineering
2005 | journal-article
Source: M. Blanch

Bioproduction of lichen phenolics by immobilized lichen cells with emphasis on the role of epiphytic bacteria

The Journal of the Hattori Botanical Laboratory

2002 | journal-article

Source: M. Blanch

Gluconacetobacter diazotrophicus, a sugar cane endosymbiont, produces a bacteriocin against Xanthomonas albilineans, a sugar cane pathogen

Research in Microbiology

2002 | journal-article

Source: M. Blanch

Posible papel de" acetobacter diazotrophicus" en el control biológico de la escaldadura foliar de caña de azúcar

2002 | dissertation-thesis

Source: M. Blanch

Production of phenolics by immobilized cells of the lichen Pseudevernia furfuracea: the role of epiphytic bacteria

International Microbiology

2001 | journal-article

Source: M. Blanch

TRABAJO FIN DE GRADO EN BIOLOGÍA MENCIÓN DE BIOTECNOLOGÍA

journal-article

Source: M. Blanch

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