

EFREN DELGADO (Ph.D)

FOOD TECHNOLOGY AND BIOTECHNOLOGY SENIOR SCIENTIST

- Author of over fifty-six peer-reviewed articles and 3 books on food technology and biotechnology, more than 100 conference proceedings in food science. Lectures and seminars were given in different Institutions, Universities and Industries in different countries.
- Renowned expert in food technology research, development, and post-harvest product processing.
- Extensive experience in the planning and implementation of meat processing and food manufacturing operations.
- Over 15 years of consulting experience to global food manufacturing industries in USA, Europe and Latin America.
- Demonstrated expertise creating successful partnerships and collaborations between institutions and organizations at the national and international level.
- Advisor to a large number of students at the bachelors, Masters and PhD level in the fields of food science.
- Fluent in Spanish, English and German.

EDUCATION

Ph.D, Technische Universität Berlin, Berlin, Germany 1995

Area of concentration: Chemical Processes in Food

M.Sc., Humboldt Universität Berlin, Berlin, Germany, 1991

Area of concentration: Grain Processing Technology

B.Sc., Humboldt Universität Berlin, Berlin, Germany, 1990

Area of concentration: Food Processing Technology

AREAS OF SPECIALIZATION

Microencapsulation

Basic & Applied Research

Extrusion Technology

Protein Isolation & Separation

Food Processing

Meat processing

Cereal Technology

PROFESSIONAL EXPERIENCE

New Mexico State University, Las Cruces, NM, since July 2016. Food Science and Technology/ Department of Family Consumer Science.

Associate Professor: New Mexico State University, Las Cruces, NM, since July 2020.
Department of Family Consumer Science.

Assistant Professor: New Mexico State University, Las Cruces, NM, since March 2013.
Department of Family Consumer Science.

Adjunct Professor: New Mexico State University, Las Cruces, NM, 2010 - 2013.
Department of Family Consumer Science.

Tierra del Sol Farms – El Paso, Texas 2009 to 2013

Director product development and technology division

Manages all aspects of food processing technology and development of new products.

Technical Institute of Durango, Durango, Mexico 2001 to 2012

Professor, Graduate School of Biochemistry Engineering, Department of Chemistry and Biochemistry

Biotecon Diagnostics, Potsdam, Germany 2000 to 2001

Research and Development

Institute of Agricultural Chemistry - Georg August University, Göttingen, Germany 1995 to 2000

Assistant Professor

Instructor and Principal Researcher in an advanced academic institution attended by 30,000 students from Asia, Europe, Africa and America. The university provides biotechnology and agrotechnology research and development resources to benefit the global farming and food processing industries.

Administered grants and managed projects funded by the German government and private industry in India, Indonesia, Germany, South America, Israel and Poland. Defined, coordinated and provided technical, financial and managerial oversight to research projects. Provided classroom instruction, managed laboratory activities, coordinated workflows and supervised six laboratory technicians and an administrative assistant. Served as advisor and mentor to as many as eight PhD students.

Technische Universität Berlin, Berlin, Germany 1992 to 1995

Graduate Teaching and Research Assistant

Contributed in the areas of technology and chemical R&D projects in support of the milling, bakery and starch industries. Advised and supervised Master's thesis projects for five students and directed a Technical Assistant in the conduct and documentation of research projects.

Federal Institute of Nutrition, Potsdam-Rehbrücke, Germany 1992

Research Assistant

AWARDS & DISTINCTIONS

- 2020 Outstanding Aggie Researcher award at New Mexico State University.
- 2019 The 2019 Excellence in Multistate Research Award to W4122.
- 2019 I was awarded a Fulbright- Colombia Land Grant University Consortium U.S. Scholar Program, Cohort 2019.
- 2018 – Designated as co-director of Bioprocessing and Agriculture Automation Program.
- 2018-Recipient of the Martin Steinman Endowed Professor in Food Science and Technology.
- 2018-2019-NMSU Distinguished Member, Teaching Academy.
- 2018-NMSU Nominated for the Mobley Family Endowed Distinguished Research Award.
- 2017- USDA Awarded E. Kika De La Garza Fellowship
- 2016-2017-NMSU Awarded Sustaining Member at the Teaching Academy.
- Scientific Official for the State of Lower Saxony, Germany. From 1995 to 2001.
- Member of the Mexican National Researcher's System (Sistema Nacional de Investigadores, Mexico), since 2003.
- Member of the Executive Committee of the Center for Latin American and Border Studies (CLABS) at New Mexico State University, USA, since June 2016.
- Member of the Feeding Tomorrow Graduate Scholarship Jury (Institute of Food Technology)

BOOKS PUBLISHED

- Extrusion: Extruded aquaculture feed, Efrén Delgado and Damian Reyes-Jaquez. 2017. Editor: Sayyad Zahid Qamar Sultan Qaboos University, Oman. ISBN 978-953-51-5340-5.
- La extrusión en la elaboración de alimentos tipo botana. M. Atienzo-Lazos, E. Delgado-Licon, A. Ochoa-Martínez, F. Martínez-Bustos, B. Ramírez-Wong, J. A. Gallegos-Infante, H. Medrano-Roldán. 2009.. Primera edición. Artes Gráficas LA IMPRESORA, *La casa editorial de Durango*. ISBN 968-5906-99-8.
- Food Science and Food Biotechnology in Developing Countries. 2008. Cristóbal Noé Aguilar, Juliana Morales Castro, Efrén Delgado, Diana Jasso Cantu, and Ashok Pandey. Asiatech Publisher, Inc., New Delhi. ISBN 81-87680-16-4.
- Producción de Alfalfa en los municipios de Nuevo Ideal y Durango, Dgo. 2008. Darío Cisneros Arreola, Manuel Ismael Mata Escobedo, Efrén Delgado. ISBN 978-968-9346-03-6. Pg. 1-27. Vol. 3. Fundación Produce Durango.

JOURNAL PUBLICATIONS

1. Rojas-Barboza D*, Park E,* Sassenfeld R, Winder J, Smith GB, Valles-Rosales D, **Delgado E**, Park YH. 2020. Rapid, Simple, Low-Cost Fluorescence Detection of Escherichia coli Using 3D-Printed Smartphone-Based Device. *International Journal of Agricultural and Biological Engineering*. Accepted for publication August 2020.
2. Matthews, A.*, Ulery, A., Rogus, S., Phillips, G., **Delgado E**. 2020. Heavy metal content of produce grown in San Juan County (New Mexico, USA). *Journal of Environmental Science and Health, Part B*. Published online. <https://doi.org/10.1080/03601234.2020.1794220>.
3. Flores N, **Delgado E**, Walker S, Rojas-Contreras J, Pámanes-Carrasco G. 2020. Effect of water stress on functional and marketable properties of roasted Big Jim chili pepper (*Capsicum annum* L.) in Southern USA. *Acta Agrícola y Pecuaria*, 6(1), 1-8.
4. **Delgado E**, Gamero-Barraza G, Flores-Rosas W, Valles-Rosales DJ, Medrano-Roldán H, Reyes-Jaquez D. 2020. Effect of lipids content and process parameters on the physicochemical, rheological, calorimetric and structural properties of an extruded canine food. *Animal Nutrition and Feed Technology*, 455-469. DOI: 10.5958/0974-181X.2019.00042.8.
5. Quintero JQ, Velazquez V, Corrales-García LL, Torres JD, **Delgado E**, Ciro G, Rojas J. 2020. Use of plant proteins as microencapsulating agents of bioactive compounds extracted from annatto seeds (*Bixa orellana* L.). *Antioxidants*. Accepted for publication. Impact Factor: 3.011.
6. Ordoñez-Quintana, E., Salmeron, I., Chavez-Flores, D., Ramos, V., Gutierrez, N., Morales-Oyervides, L., **Delgado, E.**, Kwofie, E., Ngadi, M., Perez-Vega, S.B. 2020. Supercritical and subcritical extraction of ursolic acid and polyphenols from apple pomace: Effect of variables on composition and antioxidant capacity. *Journal of Food Processing and Preservation*, 44(1), e14296. <https://doi.org/10.1111/jfpp.14296>
7. **Delgado, E.**, Valverde-Quiroz, L., Lopez D., Cooke P., Valles-Rosales D., Flores, N. 2019. Characterization of Soluble Glandless Cottonseed Meal Proteins Based on Electrophoresis, Functional Properties and Microscopic Structure. *Journal of Food Science*. Accepted for publication on July, 2019.
8. Chimimba, **Delgado, E.**, J., Pratt, R., Cuellar, M. 2018. Quality parameters of Masa and Tortillas Produced from Blue Maize (*Zea mays* sp. mays) Landraces. *Journal of Food Science*. *Journal of Food Science*, 84(2), 213-223.
9. Chiquini – Medina, R.A., de la Cruz Castillo-Águilar, C., Hernández-Sánchez D., Torres-Hernández, G., Delgado Licon, E., 2018. Alfalfa (*Medicago sativa*) cultivada en Campeche, Mexico y su integración local en la alimentación de corderos en confinamiento. *Revista Agroproductiva*. Accepted for publication. Indexed in Latindex; CONACYT.
10. Molero, L., Campos, L., Sosa, L., Mao, Y., Flores, N., **Delgado, E.**, Lozano, K. 2018. Development and Characterization of Glandless Cottonseed Meal/Pullulan Fine Fiber Mats. *Archives of Nanomedicine*, Accepted for publication July 2018.
11. Cuj-Laines, R., Hernández-Santos, B., Reyes-Jaquez, D., **Delgado, E.**, Juarez-Barrientos, J.M., Rodriguez-Miranda, J. 2018. Physicochemical properties of ready-to-eat extruded nixtamalized maize based snacks enriched with grasshopper. *International Journal of Food Science & Technology*. Accepted for publication. DOI:10.1111/ijfs.13774.
12. Farias-Cervantes, V., Chavez-Rodriguez, A., **Delgado-Licon, E.**, Aguilar, J., Medrano-Roldan, H., Andrade-Gonzalez, I. 2016. Effect of spray drying of agave fructans, nopal mucilage and aloe vera juice. *Journal of Food Processing and Preservation*, 41, 1-8. ISSN 1745-4549. doi:10.1111/jfpp.13027,
13. Vania S. Farias-Cervantes, V.S, **Delgado-Licon, E.**, Solis-Soto, A., Medrano-Roldan, H. and Andrade-Gonzalez. 2016. Effect of spray drying temperature and agave fructans concentration as carrier agent on the quality properties of blackberry powder. *International Journal of Food Engineering* (IJFE), 12, 793-803.
14. Rodríguez-Miranda, J., Reyes-Jaquez, D., **Delgado, E.**, Ramirez-Wong, B., Esparza-Rivera, J. R., Solís-Soto, A., Vivar-Vera, M. A., Medrano-Roldán, H. 2016. Partial substitution of bean (*Phaseolus vulgaris*) flour for

- fishmeal in extruded diets for rainbow trout (*Oncorhynchus mykiss*): Effects on yield parameters. *Iranian Journal Fisheries Sciences* 15(1), 206-220.
15. Ortégua-Valdez, K, Esparza-Rivera, J.R., Ibarra-Alvarado, M., Medrano-Roldan, H., Delgado-Licon, E., Solís-Soto, A. **2016**. Stability and texture of goat meat restructurates added with inuline and gelified under cold temperature. *Interciencia*, 40(8):576-580
 16. Navarro Cortez, R.O., Gomez-Aldapa, C. A., Aguilar-Palazuelos, E., **Delgado-Licon, E.**, Castro Rosas, J., Hernandez-Avila, J., Solís-Soto, A., Luz Ochoa-Martinez, A. and Medrano-Roldan, H. **2016**. Blue corn (*Zea mays* L) with added orange (*Citrus sinensis*) fruit bagasse: novel ingredients for extruded snacks. *CyTA-Journal of Food*.
 17. Araiza-Rosales, E.E., **Delgado-Licon, E.**, Carrete-Carreón, F.O., Medrano-Roldan, H., Solís-Soto, A., Rosales-Serna, R. and Haubi-Segura, C.U. **2015**. Fermentative and nutritional quality of maíz silage complemented with Apple and molasses. *Ecosistemas y Recursos Agropecuarios*, 2(6), 255-267.
 18. Rodríguez-Miranda J., Ramírez-Wong B., Vivar-Vera M. A., Solís-Soto A., Gómez-Aldapa C. A., Medrano-Roldan H and **Delgado E.** 2014. Effect of bean flour concentration (*Phaseolus vulgaris* L.), moisture content and extrusion temperature on the functional properties of aquafeeds. *Revista Mexicana de Ingeniería Química* 13(3), 649-663.
 19. Rodríguez-Miranda J., Gomez-Aldapa C. A., Castro-Rosas J., Ramírez-Wong B., Vivar-Vera M.A., Morales-Rosas I., Medrano-Roldan I., **Delgado E.** 2014. Effect of extrusion temperature, moisture content and screw speed on the functional properties of aquaculture balanced feed. *Emir. Journal of Food and Agriculture*. 2014. 26 (8): 659-671.
 20. Reyes Jáquez D., Casillas F., Flores N., Cooke P., **Delgado Licon E.**, Solís Soto S., Andrade González I., Carrete Carreón F.O., Medrano Roldán H. 2014. Effect of glandless cottonseed meal content on the microstructure of extruded corn-based snacks. *Advances in Food Sciences* 36(3): 125 – 130.
 21. Reyes-Jáquez, D., Casillas, F., Flores, N. Andrade-González, I., Solís-Soto, A., Medrano-Roldán, H., Carrete, F., Delgado, E. 2012. The Effect of Glandless Cottonseed Meal Content and Process Parameters on the Functional Properties of Snacks during Extrusion Cooking. *Food and Nutrition Sciences* 3, 1716-1725.
 22. Rodríguez-Miranda J., **Delgado-Licon E.**, Hernández-Santos B., Reyes-Jaquez D., Aguilar-Palazuelos E., Medrano-Roldan H., Navarro-Cortez R. O., Castro-Rosas J. and Gómez-Aldapa, C. A. 2012. The effect of pregelatinized potato starch on the functional properties of an extruded aquafeed. *Journal of Animal Production Advances* 2(7), 335-344.
 23. **Delgado, E.**, Vences-Montano, M.I., Rocha-Guzman, N., Rodriguez-Vidal, A., Herrera-Gonzalez, S.M., Medrano-Roldan, H., Solis-Soto, A., 2012: Inhibition of the growth of rats by extruded snacks from bean (*Phaseolus vulgaris*) and corn (*Zea mays*). *Emirate Journal of Food and Agriculture* 24 (3), 255 -263.
 24. Rodríguez-Miranda J., **Delgado-Licon E.**, Ramírez-Wong B., Solís-Soto A., Vivar-Vera M. A., Gómez-Aldapa C. A. and Medrano-Roldán H. 2012. Effect of Moisture, Extrusion Temperature and Screw Speed on Residence Time, Specific Mechanical Energy and Psychochemical Properties of Bean Four and Soy Protein Aquaculture Feeds. *Journal of Animal Production Advances* 2(1): 65-73.
 25. Rodríguez-Miranda J., **Delgado-Licon E.**, Hernández-Santos B., Medrano-Roldan H., Aguilar-Palazuelos E., Navarro-Cortez R. O., Gómez-Aldapa C. A. and Castro-Rosas J. 2012. Effect of Sodium Alginate on Functional Properties of Extruded Feed for Fish for Human Consumption. *Journal of Animal Science Advances* 2(7), 608 – 605.
 26. Atienzo-Lazos M, **Delgado E**, Ochoa-Martínez A, Aguilar-Palazuelos E, Martínez BF, Ramirez-Wong B, Gallegos-Infante A, Medrano-Roldan H and Solis-Soto A. 2011. Effect of Moisture and Temperature on the Functional Properties of Composite Flour Extrudates from Beans (*Phaseolus vulgaris*) and Nixtamalized Corn (*Zea mays*). *Journal of Animal Production Advances* 1(1): 9-20.
 27. Reyes-Jáquez^a, D., Vargas-Rodríguez^a, J., Delgado-Licon^{a*}, E., Rodríguez-Miranda^a, J., Araiza-Rosales^a, E.E., Andrade-González^b, I., Solís-Soto^a, A., Medrano-Roldan, H. 2011. Optimization of the extrusion process temperature and moisture content on the functional properties and *In vitro* digestibility of a bovine cattle feed made out of waste bean flour. *Journal of Animal Science Advances* 1 (2), 100-110.
 28. Ontiveros-Martinez, MdelR., Ochoa-Martinez, L.A., Gonzalez-Herrera, S.M., **Delgado-Licon, E.**, Bello-Perez, L.A., Morales-Castro, J. 2011. Effect of Sourdough on Quality and Acceptability of Wheat Flour Tortillas. *Journal of Food Science* 76(9), C1278 – C1283.

29. Rodríguez-Miranda, J., Ruiz-López, I.I., Herman-Lara, E., Martínez-Sánchez, C.E., **Delgado-Licon, E.**, Vivar Vera, M.A. 2011. Development of extruded snacks using taro (*Colocasia esculenta*) and nixtamalized maize (*Zea mays*) flour blends. *LWT - Food Science and Technology* 44, 673-680.
30. Reveles Sauced, F.O., Rosales Serna, R., Nava Berúmen, C.A., **Delgado Licon, E.**, Cuéllar Robles, E.I., Carrete Carreón, F.O., Ríos Saucedo, J.C. 2010. Identification of plant species with potential use in liquid biofuels. Production in Durango Mexico. *Revista Mexicana de Ciencias Agrícolas* 1(1), 45-54.
31. Ochoa-Martínez, L.A., Marquez-Burciaga, A., Gonzalez-Herrera, S.M., Morales-Castro, J. Gallegos-Infante, J.A., **Delgado, E.** 2009. Effect of different treatments on the preference of apple cubes dehydrated by a combined process. *International Journal of Food Science and Nutrition*, 60(7): 547-557.
32. Gorinstein, S., **Delgado-Licon, E.**, Leontowicz, H., Leontowicz, M., Krzeminski, R., Gralak, M., Martin-Belloso, O., Haruenkit R., Katrich, E., Park, Y.S, Jung, S.T. and Trakhtenberg, S. 2008. Antioxidants in israelí jaffa citrus fruits and other plants: *in vitro* and *in vivo* effect. In: Food Science and Food Biotechnology in Developing Countries. Asiatech Publishers, Inc. New Delhi. ISBN 81-87680-16-4. Pp. 388-394.
33. González-Portillo, M.1; Rocha-Guzmán, N. E.2; Simpson, J.3;Rodríguez- Guerra, R.1, Gallegos-Infante, J. A., **Delgado, E.** and Gil-Vega, K. 2008. Determinación de algunos atributos de calidad de manzana starking y golden delicious en comparación con sus mutantes y su relación con su relación con las unidades frío. *Ciencia y Tecnología Alimentaria* 6(1) 27-32.
34. **Delgado-Licon, E.**, Martínez Ayala, A.L., Rocha-Guzman, N.E., Gallegos-Infante, J.A., Atienzo-Lazos, M., Drzewiecki, J., Martínez-Sánchez, C.E., Gorinstein, S. 2008. Influence of extrusion on the bioactive compounds and the antioxidant capacity of the bean/corn mixtures. *International Journal of Food Sciences and Nutrition* 1, 1-11.
35. Salinas-Martínez, A., de los Santos-Córdova, M, Soto-Cruz, O., **Delgado, E.**, Pérez-Andrade, H., Hauad-Marroquin, L.A., Medrano-Roldán, H. 2008. Development of a bioremediation process by biostimulation of native microbial consortium through the heap leaching technique. *Journal of Environmental Management* 88(1), 115 – 119.
36. Gorinstein, S., Lojek, A., Ciz, M., Pawelzik, E., **Delgado-Licon, E.**, Medina, O.J., Moreno, M., Salas, I.A., Goshev, I. 2008. Comparison of composition and antioxidant capacity of some cereals and pseudocereals. *International Journal of Food Science and Technology* 2008, 43, 629-637.
37. Haruenkit, R., Poovarodom, S., Leontowicz, H., Leontowicz, M., Sajewicz, M., Kowalska, T., **Delgado-Licon, E.**, Rocha-Guzman, N., Gallegos-Infante, A.A., Trakhtenberg, S. and Gorinstein S. 2007. Comparative study of health properties and nutritional value of Durian, Mangosteen, and snake fruit: Experiment *in vitro* and *in vivo*. *Journal of Agriculture and Food Chemistry* 22., 5842-5849.
38. Park, Y.S., Jung, S.T., Kang, S.G, **Delgado-Licon, E.**, Katrich, E., Tashma, Z., Trakhtenberg, S. And Gorinstein, S. 2006. Effect of Ethylen Treatment on Kiwifruit Bioactivity. *Plant Foods for Human Nutrition* 61: 151-156.
39. Rocha-Guzmana, N.E., Gallegos-Infantea, J.A., Gonzalez-Laredo, R.F., Castillo, P.A., **Delgado-Licon, E.**, Ibarra-Perez,F. 2006. Functional properties of three common bean (*Phaseolus vulgaris*) cultivars stored under accelerated conditions followed by extrusion. *Lebensmittel Wissenschaft und Technolie*, 1, 6 -10.
40. Park, Y.S., Jung, S.T., Kang, S.G., **Delgado-Licon, E.**, Martínez Ayala, A.L., Tapia, M.S., Martín-Belloso, O., Trakhtenberg, S., and Gorinstein, S. 2006. Drying of persimmons (*Diospyros kaki* L.) and the following changes in the studied bioactive compounds and the total radical scavenging activities. *Food Science and Technology. Lebensmittel Wissenschaft und Technolie* 39, 748-755.
41. Gorinstein, S., Drzewiecki, J., **Delgado-Licon, E.**, Pawelzik, E., Martínez-Ayala, A.L., Medina, O.J., Haruenkit, R., and Trakhtenberg, S. 2005. Relationship between dicotyledone-amaranth, quinoa, fagopyrum, soybean and monocots-sorghum and rice based on protein analyses and their use as substitution of each other. *European Food Research and Technology* 221, 1-2, 69 – 77.
42. Gorinstein, S., Leontowicz, H., Leontowicz, M., Krzeminski, R., Gralak, M., **Delgado-Licon, E.**, Martínez-Ayala,A.L., Katrich, E. and Trakhtenberg, S. 2005. Changes in plasma lipid and antioxidant activity in rats as a result of naringin and red grapefruit supplementation. *Journal of Agriculture and Food Chemistry* 53, 3223-3228.
43. Gorinstein, S., Leontowicz, H., Leontowicz, M., Krzeminski, R., Gralak, M., Martin-Belloso, O., **Delgado-Licon, E.**, Haruenkit, R., Katrich, E., Park, Y-S., Jung, S-T. and Trakhtenberg, S. 2004. Fresh Israel Jaffa blond

- (shamouti) orange and Israeli Jaffa red star ruby (Sunrise) grapefruit juice affect plasma lipid metabolism and antioxidant capacity in rats fed added cholesterol. *Journal of Agricultural and Food Chemistry* 52, 4853-4859.
44. Gorinstein, S., Pawelzik, E., **Delgado-Licon, E.**, Yamamoto, K., Kobayashi, S., Taniguchi, H. Haruenkit, R., Park, Y-S., Jung, S-T., Drzewiecki, J. And Trakhtenberg, S. 2004. Use of scanning electron microscopy to indicate the similarities and differences in pseudocereal and cereal proteins. *International Journal of Food Science and Technology* 39, 183-189.
 45. Gorinstein, S., Leontowicz, H., Leontowicz, M., Lojek, A., Ciž, M., Kreminski, R., Zachwieja, Z., Jastrzebski, Z., **Delgado-Licon, E.**, Martin-Belloso, O., and Trakhtenberg, S. 2003. Seed oils improve lipid metabolism and increase antioxidant potential in rats fed diets containing cholesterol. *Nutrition Research* 23(3), 317-330.
 46. Gorinstein, S., Yamamoto, K., Kobayashi, Sh., Taniguchi, H., Pawelzik, E., **Delgado-Licon, E.**, Shaoxian, Y., Hongliang, S., Martinez-Ayala, A., L., and Trakhtenberg. 2003. Inter-relationship between electrophoretic characteristics of pseudocereals and cereal proteins and their microscopic structure for possible substitution based on nutritional evaluation. *International Journal of Food Sciences and Nutrition*, 54, 6, 427-435.
 47. Derzewieck, J., **Delgado-Licon, E.**, Haruenkit, R., Pawelzik, E., Martin-Belloso, O., Park, Y-S., Jung, S-T., Trakhtenberg, S., and Gorinstein, S. 2003. Identification and differences of total proteins and their soluble fractions in some pseudocereals based on electrophoretic patterns. *Journal of Agriculture and Food Chemistry* 51, 7798-7804.
 48. Gorinstein, S., Caspi, A., Goshev, I., Aksu, S., Salnikow, J., Scheler, Ch., **Delgado-Licon, E.**, Rosen, A., Weisz, M., Libman, M., Trakhtenberg, T. 2003. Structural changes in plasma circulating fibrinogen after moderate beer consumption as determined by electrophoresis and spectroscopy. *Journal of Agriculture and Food Chemistry* 51, 822 – 827.
 49. Gorinstein, S., Pawelzik, E., **Delgado, E.**, Haruenkit, R., Weisz, M. And Trakhtenberg, S., 2002. Characterisation of pseudocereal and cereal proteins by protein and amino acid analyses. *Journal of the Science of Food and Agriculture* 82: 886-891.
 50. **Delgado, E.**, Sulaiman, M.I. and E. Pawelzik. 2001. Importance of chlorogenic acid on the oxidative potential of potato tubers of two German cultivars. *Potato Research* 44, 207 – 218.
 51. **Delgado, E.**, Poberezny, J, Pawelzik, E. and I. Rogozinska. 2001. Comparison of two methods for determining the discoloration potential of potato tubers based on their chemical and biochemical properties. *American Potato Journal* 78, 389 – 394.
 52. Gorinstein, S., **Delgado-Licon, E.**, Pawelzik, E., Permady, H.H., Weisz, M. and Trakhtenberg, S. 2001. Characterization of soluble amaranth and soybean proteins based on fluorescence, hydrophobicity, electrophoresis, circular dichroism and differential scanning calorimetry measurements. *Journal of Agriculture and Food Chemistry* 49, 5595 - 5601.
 53. Gorinstein, S., Caspi, A., Pawelzik, E., **Delgado-Licon, E.**, Libman, I., Trakhtenberg, S., Weisz, M. and Martin-Belloso, O. 2001. Proteins of beer affect lipid levels in rates. *Nutrition Research* 21, 1159 – 1169.
 54. Delgado, E., Möller, K. and Pawelzik, E., 1999. Influence of nitrogen fertilization on protein quality of rye and oats grains. *Agrobiological Research* 52, 337 – 345.
 55. Pawelzik, E. and **Delgado, E.**, 1999. Wirkung von Trockenstress auf die Verfärbungsneigung von Kartoffeln. *Kartoffelbau* 9/10. 358 – 360.