

<b>ACRONYM:</b> Lactiker	<b>LOGO:</b> 
<b>NAME OF THE RESEARCH GROUP</b> Quality and Safety of Foods from Animal Origin	
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<b>Link to website:</b> <a href="https://www.ehu.eus/en/web/lactiker/home">https://www.ehu.eus/en/web/lactiker/home</a>	
<b>Area(s) of science:</b> Agricultural and Food Sciences	

<b>Key Words:</b>	food quality, food safety, technological processes, chemical and biochemical processes, sensory analysis, physico-chemical analysis, biochemical analysis, instrumental analysis, experimental design, commercial design, consumer analysis, statistical analysis, milk and dairy products, meat and meat products, functional compounds, authentication, traceability, production systems, sustainability
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**Decription (800 characters maximum)**

The Lactiker research group studies safety and quality of foods of ruminant animal origin, from a multidisciplinary point of view: biochemical, microbiological, technological, nutritional, and sensorial, and in two different perspectives:

Basic scientific approaches are primarily directed to the study of physico-chemical, microbiological, biochemical, and technological processes involved in the production of dairy and meat products, from raw materials to the final product offered to consumers.

Applied approaches are intended to transfer knowledge and technology to the production sector at large to develop new products and/or to improve safety and quality of traditional products.

**Research lines (800 characters maximum)**

1. Sustainability of livestock production systems.
2. Production and evaluation of high quality meat: nutritional and sensory characterization. Identification of quality related genetic markers.
3. Traceability and authentication of foods from animal origin.
4. Food sensory analysis: relationship between product composition, processing technologies and the sensory properties of the final product.
5. Improvement and adaptation of processing technologies in cheese manufacturing.
6. New materials and optimal technologies for food preservation.
7. Consumption of foods from animal origin and their impact on human health.
8. Functionality and safety of the microbiota of fermented dairy products.

**Equipment**

High resolution gas chromatographs (GC) coupled to FID, GC-MS coupled to olfactometry, HPLC chromatographs with fluorescence, diode array, and light-scattering detectors; electrophoresis equipment, UV/VIS spectrophotometers and near-infrared spectroscopy.

Preparative ultra and super centrifuges and standard equipment for molecular techniques (PCR).

Computerized tasting rooms, meeting rooms and fully-equipped kitchen to develop sensorial analysis.

Pilot equipment for small-scale cheese-production (60-L vats) as well as vacuum and modified atmosphere packaging machines.

Group members		Department	Center	Section
<b>Principal Investigator (PI)</b>	Luis Javier R Barron	Pharmacy and Food Sciences	Faculty of Pharmacy	Food Technology
<b>Researcher</b>	Noelia Aldai Elkoro-Iribe	Pharmacy and Food Sciences	Faculty of Pharmacy	Food Technology
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<b>Researcher</b>	Francisco José Pérez Elortondo	Pharmacy and Food Sciences	Faculty of Pharmacy	Nutrition and Bromatology
<b>Researcher</b>	Marta Albisu Aguado	Pharmacy and Food Sciences	Faculty of Pharmacy	Nutrition and Bromatology
<b>Researcher</b>	María Ángeles Bustamante Gallego	Pharmacy and Food Sciences	Faculty of Pharmacy	Nutrition and Bromatology
<b>Researcher</b>	Mailo Virto Lekuona	Biochemistry and Molecular Biology	Faculty of Pharmacy	
<b>Researcher</b>	Gustavo Amores Olazaguirre	Biochemistry and Molecular Biology	Faculty of Pharmacy	
<b>Researcher</b>	Igor Hernández Ochoa	Biochemistry and Molecular Biology	Faculty of Pharmacy	
<b>Pre-doctoral student</b>	Ana Blanco Doval	Pharmacy and Food Sciences	Faculty of Pharmacy	Food Technology
<b>Pre-doctoral student</b>	Nagore Iglesias Rodrigo	Pharmacy and Food Sciences	Faculty of Pharmacy	Food Technology
<b>Pre-doctoral student</b>	Gorka Santamarina García	Biochemistry and Molecular Biology	Faculty of Pharmacy	
<b>Pre-doctoral student</b>	Garazi de la Fuente Aldazabal	Pharmacy and Food Sciences	Faculty of Pharmacy	Food Technology

**Photo of the research group** (to be inserted in the table or sent by e-mail together with the file)

