

Dr. Edith Ponce Alquicira

Dr. Edith Ponce Alquicira – Expert in Food Science and Meat Technology

Dr. Edith Ponce Alquicira holds a degree in Pharmaceutical, Biological, and Chemical Sciences from the Faculty of Chemistry at UNAM and a Ph.D. in Food Science from the University of Nottingham, UK.

She is a National Researcher Level II in Mexico's National System of Researchers (SNI), a PRODEP-certified Professor, and a regular member of both the Mexican Academy of Sciences and the Institute of Food Technologists (IFT, USA). She is also a founding member and current president of the Mexican Association of Meat Science and Technology (AMEXITEC).

Academic and Research ContributionsAuthor of 70 scientific articles in international journals and 35 book chapters on food science and meat technology, published by national and international publishers. Over 1,500 citations with an h-index of 19. Supervised more than 40 undergraduate, master's, and doctoral theses. Current Role and Research Full Professor and Head of the Molecular Biology and Macromolecule Biochemistry Laboratory in the Department of Biotechnology at the Universidad Autónoma Metropolitana, Unidad Iztapalapa.

Research expertise includes: Isolation and characterization of antimicrobial peptides. Molecular and genomic characterization of lactic acid bacteria for bioconservation and food microbiology. Functional properties of muscle substrates in food applications. Collaboration with various meat industry companies on microbiology and quality control.

Dr. Ponce Alquicira has led and participated in multiple national and international research projects, with findings presented at leading global forums. Her work significantly contributes to food safety, meat science, and biotechnology innovations.