

CHAVES LOPEZ Clemencia

Curriculum accademico

Clemencia Chaves Lopez è Professore Associato di Microbiologia Agraria (ssd AGR/16) presso la Facoltà di Agraria dell'Università degli Studi di Teramo e componente del Collegio dei Docenti del Dottorato di Ricerca in "Scienze degli Alimenti" presso la stessa Università. Si è laureata Biologia presso la Facoltà di Scienze dell' Universidad del Valle di Colombia. In 1996 consegue il titolo di Dottore di Ricerca (Ph.D.) in "Biotecnologie degli Alimenti" presso l'Università degli Studi di Bologna. Tiene lezioni nel corso di Laurea specialistica di Tecnologia Alimentare nonché seminari nell'ambito di Master aventi per oggetto le biotecnologie dei prodotti alimentari. E' stata ed è coinvolta in programmi di ricerca aventi come partner Istituti Universitari italiani, stranieri (Colombia, Spagna, Stati Uniti) industrie del settore agro-alimentare nazionali ed internazionali. Svolge attività di ricerca sulla ecologia microbica degli alimenti con particolare riguardo ai prodotti fermentati, inoltre sulla caratterizzazione fisiologica di lieviti e muffe e sulle loro implicazioni nella produzione e conservazione di alimenti.

Pubblicazioni

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8. C. Botella-Martínez, R. Lucas-Gonzalez, C. Ballester-Costa, J.Á. Pérez-Álvarez, J. Fernández-López, J. Delgado-Ospina, C. Chaves-López, M. Viuda-Martos. (2021) Ghanaian

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9. J. Delgado-Ospina, J.B. Molina-Hernández, G. Romanazzi, C. Chaves López, A. Paparella. (2021) The Role of Fungi in the Cocoa Production Chain and the Challenge of Climate Change. *Journal of Fungi*, 7(3), 202.
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