



## **prof. Ángel Antonio Carbonell Barrachina**

Miguel Hernández University of Elche (2021)

A specialist in chemistry, creator of the Spanish school of sensory analysis, distinguished scholar, and educator. He has been collaborating with the university for 13 years. He is a friend and international ambassador of the entire academic community of Wrocław University of Environmental and Life Sciences (UPWr).

Prof. Ángel Antonio Carbonell Barrachina was born in 1967 in Jijona, in the southern province of Alicante. In 1990, he graduated from the Faculty of Chemistry at the University of Alicante, and five years later, he received his doctorate in chemistry. In 2011, he became a full professor in food science and technology at Miguel Hernández University (UMH) in Elche.

Professor's main scientific interests are related to food quality and safety, particularly with sensory evaluation of food products. He is the creator of the Spanish sensory school, which collaborates on many levels with the local food industry. He also deals with the chemical analysis of lesser-known fruit species and the occurrence of chemical contaminants in food, especially arsenic. At Miguel Hernández University (UMH) in Elche, he established a food quality and safety team, which he still leads. Under his supervision, 15 doctoral dissertations have been completed.

The scientist has frequently participated in international research teams worldwide, including at Louisiana State University, Kansas State University, University of Dayton, and University of Sonora. He has coordinated many projects funded by the European Union, the World Bank, the Ministries of the Kingdom of Spain, and the United States Department of Agriculture (USDA). For his scientific and popularizing activities, he has received numerous awards. In 2016, along with his team, he won the prestigious BOCOPA award in the XXV edition for the best scientific group related to sensory analysis in winemaking technology.

His scientific achievements include authorship of many books and scientific articles, with 130 of them receiving the highest quartile Q1, and over 150 resulting from international

collaboration with research teams (including with UPWr staff). In Spain, he is one of the most cited authors in his field, with 6,638 citations (Scopus), 9,586 citations (Google Scholar), and an H-index of 43 (Scopus), 53 (Google Scholar), and 51 (ResearchGate).

Professor is a member of many prestigious institutions: the Institute of Food Technologists (USA), the Society of Sensory Professionals, the Spanish Society of Sensory Professionals, and the Spanish Society of Horticulture.

In 2008, he completed his first internship at the Wrocław University of Environmental and Life Sciences at the then Faculty of Agriculture, collaborating with Prof. Adam Figiel. Since then, he has been actively cooperating with the Faculty of Biotechnology and Food Science. Under his supervision, many faculty members have completed scientific internships, and many have participated in his research projects. He also collaborates with the Faculty of Life and Technology and the Institute of Agricultural Engineering.

He has visited UPWr many times, both conducting research and giving interesting lectures on broadly understood food analysis.