

Seminario de Química Orgánica

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AULA VIRTUAL DQO: <https://zoom.us/my/qo.aula01> - Clave: exactas20

AULA SEMINARIO DQO - 3º piso - PAB. II - CIUDAD UNIVERSITARIA

Dissecting fine-flavour cocoa bean fermentation through multiomics approaches

Dr. Miguel Ángel Fernández Niño

Leibniz Institute for Plant Biochemistry, Halle, Alemania

The production of fine-flavor chocolate in Latin America represents a promising avenue to enhance social development in conflict-affected areas. Fine-flavor chocolate is obtained through extensive post-harvesting processing involving beans fermentation, drying, and roasting. Up to date, the biochemistry and microbiology of cocoa post-harvesting is still not elucidated. In fact, little effort has been performed to elucidate its contribution to chocolate flavor development, bioactivity, and rheological attributes. Understanding the changes in the metabolic and metagenomic profile during cocoa processing is therefore a crucial step for process and product engineering. In my talk I will present my current research aimed to unravel the biochemistry and microbiology of cocoa post-harvesting.