

APELLIDOS: Echeverría Cortada	NOMBRE: Gemma
DOCUMENTO DE IDENTIDAD:	NACIONALIDAD: Española
CORREO ELECTRÓNICO: gemma.echeverria@irta.cat	TEL/FAX: 973702648
ENTIDAD DONDE LABORA: Institut de Recerca i Tecnologia Agroalimentària (IRTA).	
CARGO O POSICIÓN ACTUAL: Investigadora Institut de Recerca i Tecnologia Agroalimentària (IRTA).	
TÍTULOS ACADÉMICOS OBTENIDOS: Doctor Ingeniero Agrónomo con 14 años de experiencia investigadora en análisis de calidad aromática, estándar y sensorial de frutas y hortalizas.	
AREAS DE EXPERTICIA E INTERES:	
Análisis sensoriales de las frutas andinas mediante catas con consumidores.	
CARGOS DESEMPEÑADOS: Investigadora Institut de Recerca i Tecnologia Agroalimentària (IRTA).	
PUBLICACIONES RECIENTES (Últimos 3 años)	
<p>López, L., Echeverría, G., Usall, J., Teixido, N. (2015). The detection of fungal diseases in the 'Golden Smoothee' apple and 'Blanquilla' pear based on the volatile profile. <i>Postharvest Biology and Technology</i>, 99: 120-130.</p> <p>Gine-Bordonaba, J., Cantín, C., Larrigaudiere, C., López, L., López, R., Echeverría, G. (2014). Suitability of nectarine cultivars for minimal processing: the role of genotype, harvest season and maturity at harvest on quality and sensory attributes. <i>Postharvest Biology and Technology</i>, 93: 49-60.</p> <p>Bonany, J., Carbó, J., Echeverría, G., Hilaire, C., Cottet, V., Iglesias, I., Jesionkowska, K., Konopacka, D., Kruczyńska, D., Martinelli, A., Predieri, S., Medoro, C., Liverani, A. (2014). Eating quality and European consumer acceptance of different peach (<i>Prunus persica</i> (L.) Batsch) varieties. <i>Journal of Food, Agriculture and Environment</i>, 12(1): 67-72.</p> <p>Bonany, J., Brugger, C., Buehler, A., Carbó, J., Codarin, S., Donati, F., Echeverría, G., Egger, S., Guerra, W., Hilaire, C., Höller, I., Iglesias, I., Jesionkowska, K., Konopacka, D., Kruczyńska, D., Martinelli, A., Petiot, C., Sansavini, S., Stehr, R., Schoorl, F. (2014). Preference Mapping of Apple Varieties in Europe. <i>Food Quality and Preference</i>, 32: 317-329.</p> <p>Cano-Salazar, J.A., López, M.L., Crisosto, C.H., Echeverría, G. (2013). Cold storage of six nectarine cultivars: consequences for volatile compounds emissions, physicochemical parameters, and consumer acceptance. <i>European Food Research Technology</i>, 237(4): 571-589.</p> <p>Bonany, J., Buehler, A., Carbó, J., Codarin, S., Donati, F., Echeverría, G., Egger, S., Guerra, W., Hilaire, C., Höller, I., Iglesias, I., Jesionkowska, K., Konopacka, D., Kruczyńska, D., Martinelli, A., Petiot, C., Sansavini, S., Stehr, R., Schoorl, F. (2013). Consumer eating quality acceptance of new apple varieties in different European countries. <i>Food Quality and Preference</i>, 30: 250-259.</p> <p>Cano-Salazar, J.A., López, M.L., Crisosto, C.H., Echeverría, G. (2013). Volatile compound emissions and sensory attributes of 'Big Top' nectarine and 'Early Rich' peach fruit in response to a pre-storage treatment before cold storage and subsequent shelf life. <i>Postharvest Biology and Technology</i>, 76: 152-162.</p> <p>Cano-Salazar, J.A., López, M.L., Echeverría, G. (2013). Relationships between the instrumental and sensory characteristics of four peach and nectarine cultivars stored under air and CA atmospheres. <i>Postharvest Biology and Technology</i>, 75: 58-67.</p> <p>Altisent, R., Graell, J., Lara, I., López, M.L., Echeverría, G. (2012). Eating quality of 'Fuji' apples affected by a period of cold air after ULO storage. <i>Journal of Food Quality</i>, 35, 1-12</p> <p>Vallverdu, X., Girona, J., Echeverría, G., Marsal, J., Behboudian, M. H., & Lopez, G. (2012). Sensory Quality and Consumer Acceptance of 'Tardibelle' Peach Are Improved by Deficit Irrigation Applied During Stage II of Fruit Development. <i>HortScience</i>, 47(5), 656-659.</p> <p>Iglesias, I., Echeverría, G., López, L. (2012). Fruit colour development, anthocyanin content, standard quality, volatile compound emissions and consumer acceptability of several 'Fuji' apple strains. <i>Scientia Horticulturae</i>, 137, 138-147</p> <p>Cano-Salazar, J.A., Echeverría, G., Crisosto, C.H., López, M.L. (2012). Cold Storage Potential of Four Yellow-Fleshed Peach Cultivars Defined by their Volatile Compound Emissions, Standard Quality Parameters, and</p>	

Consumer Acceptance. *Journal of Agricultural and Food Chemistry*, 60, 1266–1282.

Iglesias, I., Reig, G., Carbó, J., & Bonany, J. Echeverria, G. (2012). Innovación varietal en melocotón rojo de carne amarilla. *Vida Rural*, 339, 18-24.

Avitia, J., Costa-Font, M., Gil, J. M., Lusk, J. L., & Echeverria, G. (2012). The Role of sensory experience on Spanish consumer's willingness to pay for sustainable produced food. In 2012 Conference, August 18-24, 2012, Foz do Iguacu, Brazil (No. 126545). International Association of Agricultural Economists.