

**Dr. Antonio Augusto Vicente**

Universidad Autónoma Agraria Antonio Narro  
División de Ciencia Animal  
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**Research lines (Areas):**

1. Edible films and coatings, nanotechnology applied to films and coatings formulation
2. Ohmic heating/moderate electric fields effects on biomolecules
3. Bioreactor engineering

**Academic information:**

**Profesional:** Químico Farmacobiólogo: Especialidad Bromatología.

**Maestría:** Maestría en Biotecnología: con acentuación en Ciencia y Biotecnología de enzimas.

**Doctorado:** Doctorado en Biotecnología. Universidad Autónoma Metropolitana Unidad Iztapalapa.

**Selected Awards or Prizes:**

Miembro del Sistema Nacional de Investigadores (SIN) Nivel 1, desde Enero 2010

Profesor con perfil PROMEP.

**Publications:**

- Aguilera-Carbo A, Montañez JC, Anzaldúa-Morales A, Reyes Ma de la L, Contreras-Esquivel JC, Aguilar CN. (1999). Improvement of Color and Limpness of Fried Potatoes by in situ Pectinesterase Activation. *European Food Research Technology*. 210 (1):49-52.
- Aguilera-Carbo AF, Augur C, Prado-Barragan LA, Favela-Torres E and Aguilar CN. (2008). Microbial production of ellagic acid and biodegradation of ellagitannins. *Applied Microbiology and Biotechnology*. 78(2):189-199 DOI: 10.1007/s00253-007-1276-2
- Aguilera-Carbo A, Hernandez-Rivera JS, Augur C, Prado-Barragán A, Favela-Torres E, Aguilar CN. (2009). Ellagic acid production of creosote bush ellagitannins by *Aspergillus niger* GH1. *Food and Bioprocess Technol*. 2(2): 208-212 DOI: 10.1007/s11497-008-0063-0
- Antonio F. Aguilera-Carbo, Christopher Augur, Lilia A. Prado-Barragan, Cristóbal N. Aguilar, Ernesto Favela-Torres. (2008). Extraction and analysis of ellagic acid from novel complex sources. *Chemical papers*. 62 (4) 440-444. DOI: 10.2478/s11696-008-0042-y
- Rodríguez MJ, Garza GY, Aguilera CA, Martínez ASY, Sosa SGJ (2005). Influence of Nitrate and Sulfate on the Anaerobic Treatment of Pharmaceutical Wastewater. *Engineering in Life Sciences*. 5(6):568-573.
- Trevino-Cueto B, Luis M, Contreras-Esquivel JC, Rodríguez R, Aguilera-Carbo A, Aguilar CN. (2007). Gallic acid and tannase accumulation during fungal solid state culture of a tannin-rich desert plant (*Larrea tridentata* Cov.). *Bioresource Technology*. 98(3):721-724.
- Mercado D, Belmares R, Aguilera-Carbo A, Contreras-Esquivel JC, Rodríguez R, Heredia N, Aguilar CN. (2007). Toxicity and in vitro Digestibility of Creosote Bush and Tar Bush Fermented under Fungal Solid State Culture Conditions. *Research Journal of Biological Science*. 2(5):571-575.
- García R, Aguilera A, Contreras-Esquivel JC, Rodríguez R and Aguilar CN. (2008). Extraction of condensed tannins from Mexican plant sources. *Z. Naturforsch* 63c, DOI: 0939-5075/2008/0900-0001.



## Invited Professor

*PhD Program in Food Science & Technology*  
**Universidad Autónoma de Coahuila**  
**2013**



- Aguilar CN, Aguilera-Carbo A, Robledo O, Ventura J, Belmares R, Martínez D, Rodríguez R and Contreras JC (2008). Production of antioxidant and nutraceuticals by solid state cultures of pomegranate residues (*Punica granatum*) and creosote bush (*Larrea tridentata*). *Food Technology and Biotechnology*. 46(2):218-222.
- Ventura J, Belmares-Cerda R, Aguilera-Carbo A, Contreras-Esquivel JC, Rodríguez-Herrera R and Aguilar CN(2008). Fungal biodegradation of tannins from creosote bush (*Larrea tridentata* Cov.) and tar bush (*Flourensia cernua*) for gallic and ellagic acids production. *Food Technology and Biotechnology*. 46(2): 213-217.
- Vázquez IR, Aguilera AF, Prado-Barragan LA y Aguilar CN (2008). Producción fúngica de proteasas inducidas con pelo de cerdo. *Informacion tecnologica*. 19(2):33-40. 8 Robledo A, Aguilera-Carbo A, Martínez JL, Garza Y, Rodríguez R, Aguilar CN. (2008). Ellagic acid production by *Aspergillus niger* in solid state fermentation of pomegranate residues. *J of Ind. Microbial. Biotechnol*. 35(6):507-513.