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BIOSKETCH

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Until June 30 2010, she was a senior researcher of the Physiology & Nutrition Group at the Institute of Life Science of Ajinomoto Co, Inc., Kawasaki, where she worked as a researcher since 1997. During this period, she investigated about the expression and function of amino acid receptors in the stomach. From July 1, 2010 she became manager at the Public Communications Department. A graduate of the Veterinary School of La Universidad Autonoma de Barcelona, she received a Masters in Nutrition from the Pennsylvania State University with a scholarship of the Ministry of Agriculture of Spain. With another scholarship from the European Union, she conducted a research project at The Veterinary School of The University of Tokyo before entering Ajinomoto. Since April 1st 2016, she has become a member of the newly created Global Communications Department as a science communicator about umami in Japanese cuisine (washoku), a well-balanced taste that can be used to reduce sodium and fat intake promoting good nutrition and health.

Dr. San Gabriel's research interests include the study of the umami taste, and the taste of other non-protein amino acids, the molecular mechanisms involved in their sensing, and their multiple functions of umami substances in food and the

gastrointestinal tract (gut chemical sensing).

She is also a founding member of the Association of Spanish Scientist in Japan (ACE Japon) and Scientific Affairs Representative of the Non-profit organization Umami Information Center, and the International Glutamate Information Service. She has been invited as speaker to many international scientific conferences and special lectures about chemical senses in the mouth and gastrointestinal tract.

Ana San Gabriel Publications up to 2017

Baldeón ME, Mennella JA, Flores N, Fornasini M, **San Gabriel A**. Free amino acid content in breast milk of adolescent and adult mothers in Ecuador. Springerplus. 2014 Feb 21;3:104

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