# The Spanish Jose Antonio Garcia Regueiro, new president of the Technical Group on Nutrition and Health CLITRAVI

**The Spanish researcher, Jose Antonio Garcia Regueiro, has been elected Chairman of the Working Group on Nutrition and Health of CLITRAVI, a proposal from the Confederation of Business Organizations in the meat sector in Spain (CONFECARNE). The activity of that group focuses on scientific monitoring, data analysis on the role of meat in feeding and recovery of meat and meat products. CLITRAVI is the organization, based in Brussels, which represents the interests of more than 13,000 European meat industry.**

The new president of the Working Group on Nutrition and Health CLITRAVI takes over from fellow researcher Spanish Monica Flores, who has been at the forefront of this important technical group standing the last three years, and that in the course of the 58th CLITRAVI General Assembly, has been appreciated for the work done successfully leading this important permanent technical group, addressing such important issues as the crisis of IARC/OMS.

Doctor of Science from the Autonomous University of Barcelona, ??Jose Antonio Garcia Regueiro has been focusing his research in the field of food chemistry, biochemistry and analysis of biomolecules for food processing. His main area of ??research focuses on the influence of all the factors of the food chain in nutritional quality, oxidative stability and safety of meat products.

Since 1982 he has been a researcher of the IRTA (Institut de Recerca i Tecnologia Agroalimentàries), where he held various positions, including Head of Food Chemistry Unit or Program Coordinator Functionality and Nutrition. Currently he is Advisor Analysis Laboratories of that Institute, which counts among its units with the Center for Meat Technology, located in Monells (Girona), a leading research unit in the meat. He has also worked as an associate of the

Department of Chemistry of the Universitat de Girona.

Among the research projects in which he has participated are included DREAM, TRUEFOOD, Q-PORKCHAINS, QUALITY PORK GENES, E-FRUITRACE, DIETOX Effect of high pressure (HHP) in the oxidation of cooked hams and cured or CARNISENUSA subprojects NITRARED ( implications of the levels of nitrates and nitrites on safety, shelf life and sensory and technological characteristics of cured meat products) and FUNCIOCA (functional Foods in meat products).

CLITRAVI (Centre de Liaison des Industries Transformatrices of Viandes de l'Union Européenne) is the organization that represents the interests of the European meat industry to the European Commission, the European Parliament, the Council of the European Union, the Economic and Social Committee Europe, the European Food Safety Authority (EFSA) and other international organizations. Groups 28 national organizations of different countries of the European Union, representing about 13,000 companies with a production of 13.5 million tons of meat products, 350,000 employees and a turnover of 75,300 million euros.

CONFECARNE is the most representative organization of Spanish meat sector, and brings together the National Association of Meat Industries of Spain (ANICE) and the Catalan Federation of Meat Industries (FECIC). It has about 1,000 member companies, employing more than 70,000 workers. CONFECARNE member companies represent 80% in each of the major Spanish meat production: slaughter of pigs, cattle and sheep, processed meat, cured ham and Iberian pork produced.