ICTAN Services

ANALYTICAL SERVICES (usta@ictan.csic.es)
- Elemental analysis and minerals
- Chromatography and spectroscopy
- Cell culture
- Mass spectrometry
- Preparative instrumentation
- Microbiology
- Physical properties
- Sensorial analysis (usas@ictan.csic.es)

NUTRITION STUDIES (info@ictan.csic.es)
- Evaluation and validation of health and nutritional properties of new foods and food ingredients
- Assessment of the nutritional status of at-risk population groups

TECHNOLOGICAL SUPPORT (info@ictan.csic.es)
- Refrigeration and controlled-atmosphere plants (230 m², 34 chambers)
- High hydrostatic pressure processing (up to 900 MPa and between -20°C and 100°C)
- Pilot plant for processing and packaging of vegetables, meat and fish products

QUALITY MANAGEMENT (usgc@ictan.csic.es)
- Calibration of laboratory equipments
- Consulting and training

ICTAN is certified in all its research and management activities by the Quality Management System UNE-EN ISO 9001:2008.

Main Site Location

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ICTAN was created in June 2010 as a research Institute of CSIC (Spanish National Research Council) and belongs to the Scientific Area of Food Science and Technology. ICTAN is placed in the premises of the CSIC Campus at the Ciudad Universitaria in Madrid.

Our ongoing mission is the generation and dissemination of new basic and applied scientific knowledge, and its transfer to the productive sector, while promoting training for new professionals.

ICTAN activity aims to meet society needs in the main aspects involved in food quality and human well-being through nutrition.

ICTAN is organised in four Research Departments:

- Characterization, Quality and Safety
- Metabolism and Nutrition
- Processes
- Products

ICTAN holds nine Service Units:

- Management and Administration
- Analytical, Instrumental and Microbiological Techniques
- Sensorial Analysis
- Metabolic Unit and Clinical Trials
- Quality Management
- Knowledge Transfer
- Library and Documentation
- Computing and Statistics
- Maintenance and Infrastructure

ICTAN performs basic and applied research activities:

- Design and development of new processes, novel foods and food ingredients
- Evaluation of safety, quality and convenience of foods and food constituents
- Assessment of the impact of foods and food components on consumers health and quality of life

Research Lines:

- Development and application of technological processes
- Quality, safety and valorization of traditional and functional foods and ingredients
- Nutrition in the prevention and treatment of diseases