Perla Relkin is actually retired from AgroParisTech. She has been trained in Physics and she received the PhD degree in Physical Chemistry of condensed matter from Université Pierre and Marie Curie, Paris (1986). She has teached physics (B.Sc degree) in Institutes of the French Ministry of Education-Paris, and then has joined AgroParisTech (1987) as Associate Professor in physico-chemistry and functional properties of proteins in food systems, and as full Professor in biophysics of food materials (1993). For almost 30 years, she has devoted her career to Food Science and Engineering, focusing on molecular interactions related to techno-functionality of food systems including thermodynamics and kinetics of structure forming properties; physical stability of protein-based systems (emulsions, gels, nanoparticles, bioactive-loaded nanostructured systems). She has supervised over 40 thesis, published over 300 scientific articles in peer-reviewed journals ; several book chapters and numerous conference proceedings.  She has been invited in several universities (Guelph-Canada; Hebrew University of Jerusalem-Israel; Penn State College - USA; University of Sao Paulo-Brazil...) for teaching and co-supervising PhD thesis. Perla Relkin is still active in research activities (review panel member for European research projects, peer review of articles for international scientific journals, participation to workshop and international symposia).

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