

FORMAL INVITATION LETTER

Date: February 24, 2018

Dear Si-Yu Li,

We would like to thank you for your invitation of the Joint Postdoctoral Program announced by the Chinese Government, funded by the China Postdoctoral Science Foundation, to establish a joint postdoctoral research collaboration between the University of Salamanca, Salamanca, Spain, and the China Agricultural University in Beijing, China.

After a deep revision of your CV and your published manuscripts, we are glad to inform you that we will be willing to accept you as postdoctoral researcher in our laboratory. We understand that this Joint Postdoctoral Program is a two-year overseas joint postdoctoral position application. If successfully applied, you will do your postdoctoral research under the supervision of both the University of Salamanca, Salamanca, Spain, and the China Agricultural University in Beijing, China, and you will actually conduct your two-year postdoctoral research in our research team in the University of Salamanca.



We know that during your two-year postdoctoral research, you will be financially supported 300,000 RMB by the China Postdoctoral Science Foundation as your first-year expense, and we will undertake your second-year expense through your Spanish bank account in the form of postdoctoral income, the income should be within the actual stipulated range for postdoctoral researchers at the University of Salamanca, in principle this second-year financial support will be equivalent to 300,000 RMB, and the actual financial support will depend on our research grants available at that time.

Your postdoctoral research within this Joint Postdoctoral Program would be start from the end of 2018 to the end of 2020 (expected to start from October 2018, to October 2020, depending on the actual situation), and the research project would focus on the effect of flavanols-anthocyanins interactions on saliva protein in astringency perception, and on colour property in visual perception. This will include comprehensive phenolic profiles using high performance techniques like HPLC-DAD-MS and HPLC-MRM-MS, total tannins, including determination of mean degree of polymerization, and total anthocyanins of typical Spanish grapes and wines obtained under different viticultural and enological strategies with the aim to modify wine astringency and preserving and enhancing their colour stability, and also establishing mathematical models that explain



the relationship between colour-astringency evolution and phenolic composition. The ultimate objective of the joint postdoctoral research should be to provide both practical and theoretic guidance in viticulture and winemaking that can benefit wine astringency and colour. Considering that astringency and colour of red wine can be influenced by the presence of macromolecules as polysaccharides, the analysis of these compounds would also be included. Furthermore, the molecular mechanisms of the astringency will be addressed. For this purpose, the acquisition of skills in the study of molecular aggregates phenolic compound-protein is envisaged.

Yours Sincerely


 

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