

Curriculum vitae

Dr. María José Frutos Fernández
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AFFILIATION

Associate Professor. Agro-Food Technology Department. Miguel Hernández University. Ctra Beniel, km3,2, 03312-Orihuela, Alicante, Spain

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DATE AND PLACE OF BIRTH

21/01/1967, Murcia, Spain.

ACADEMIC

Ph.D., 1995, University of Murcia, Spain

B.S. in Biological Sciences 1989 University of Murcia, Spain.

CURRENT POSITIONS

- **Associate Professor.** Agro-Food Technology Department, Miguel Hernández University 27/02/2002 to date.
- **Food and Agriculture Organization (FAO) scientific expert.** Member of the **FAO-WHO Joint expert Committee on Food Additives (JECFA)** since January 2018 to date.
- **Chair of the FAF- Working Group in Miscellaneous Food Additives. European Food Safety Authority.** From July 2018 to date.
- **Member of the Scientific Panel on Food Additives and Flavourings (FAF). European Food Safety Authority (EFSA).** From July 2018 to date.
- **Member of the Scientific Panel on Additives and Nutrient Sources Added to Food (ANS). European Food Safety Authority (EFSA).** From July 2014 to June 2018.

PROFESSIONAL EXPERIENCE

- **Associate Professor.** Agro-Food Technology Department, Miguel Hernández University 27/02/2002 to date.
- **Deputy Manager at High Polytechnical School of Orihuela.** Miguel Hernández University 7/2011 to 9/2016.
- **Head of the Food Technology Division.** Miguel Hernandez University.01/09/1997 to 30/06/2001.
- **Assistant Professor.** Agro-Food Technology Department. Miguel Hernández University. 05/11/1998 a 26/02/2002.
- **Research Fellow.** Consejería de Cultura, Comunidad Autónoma de Murcia), Centro de Edafología y Biología Aplicada del Segura (CEBAS). High Scientific Council., CSIC, Spain. 01/10/1991 a 30/09/1995.

LANGUAGE LEVEL

- **SPANISH: Mother tongue.**
- **ENGLISH: C1 (Certificate in Advanced English, Cambridge)**
- **FRENCH: B2**
- **ITALIAN: C1**
- **GERMAN: B2**

MAIN RESEARCH INTERESTS

- Polyphenols biochemistry.
- Functional Foods development.
- Bioactives and antimicrobials from plant extracts.
- Fermentation. Probiotics.
- Food quality and safety.

RESEARCH PROJECTS (18 projects)

As main researcher

1. Valorisation of saffron and its floral by-products as sustainable innovative sources for the development of high added-value food products” European Prima Program. European Commission. 2021-2024. 1.475.000 €
2. Food quality and consumer studies (FOODCOST). 2014-1-SK01-K0203-000464. 1/09/2015-31/08/2017.
3. NZ-EU food-host-microbe interactions collaboration. NZ-European Union. (PROP-43057-INTFREINZ-AGR). FRIENZ study Tour-Related Research Programme. **Ministry of Business, innovation and Employment (MBIE)**. New Zealand. 01/06/2015 to 30/06/2016.
4. Integrated food composition and biomarkers database for New Zealand. NZ-European Union FRIENZ study Tour-Related Research Programme. **Ministry of Business, innovation and Employment (MBIE)**. New Zealand. 25/05/2015 to 30/06/2016.
5. Evaluation of Quality and safety parameters of the agro-food produce for their estimation through non-destructive artificial vision techniques during their handling and processing (ANA-DACSA) rta2013-00062-C04-04. **National Institute of Agronomic Research (INIA)** Fundamental research oriented to agronomic resources and technologies. 1/05/ 2013 to 1/05/2016. 53268 €
6. Improvement of meat products preservation through the application of vegetable extracts. **Center for industrial technological development (CDTI) IDI-20080280**. 01/10/2008 to 30/04/2010. 67.000 €
7. Developing Lignan enriched functional food from linseed (*Linum ussitatissimum*, L.) **European Commission CRAFT project (EU CRAF-1999-71714.)** From 01/03/2003 to 28/02/2005.
8. Use of citrus by-products in the elaboration of meat and dairy products. **Generalitat Valenciana General Direction of Agricultural innovation**. 01/01/2000 to 31/12/2003

9. Natural colourings production and their use in Agro-food industries. **Generalitat Valenciana (GV00-087-12)**. From 01/01/2001 to 31/12/2002
10. Minimally processed Citrus fruits. **Universidad Miguel Hernández-Bancaja**. 01707/2000 to 01/07/2001.

MAIN CONTRACTS WITH ENTERPRISES

1. Proof of concept “Probiotic and / or symbiotic Jellies and gummy candies. Product development and Industrial scaling” Fondos de Comercio, S.L. (October 2012 to January 2014.)
2. “Optimization of canned citrus slices”. **Ivan Teruel Buitron**. 04/04/2012 a 04/07/2012
3. Contract for technical assistance to guarantee the quality and Food Safety of the food products “Cuatro Estaciones” y “DialSur”. **MUSGRAVE ESPAÑA S.A.U.** 17/11/2010 to 05/09/2018.
4. Detection of cracking in cherry tomatoes. Post-harvest solutions. **Pascual Hermanos, S.A.** 01/11/2000 to 28/02/2001.

EXPERIENCE IN R+D MANAGEMENT

- Member at large of the Scientific Advisory Panel. Institute of Food Technologists (IFT-USA). IFT Annual Meeting and Food Expo. 2013 and 2014.
- Member of the Scientific consultive council. Valencian Institute of Agronomic Research. (IVIA), representing the Scientific and Technological Policy of the Generalitat Valenciana. 2005 - 2009.
- Coordination of European Project with SMEs as member of the coordination committee of the cooperative research project CRAFT “Developing lignan enriched functional food from linseed *Linum ussitatissimum*, L.” (LINSEED). CRAF. **European Commission**. 3/2003 to 3/2005.
- Coordination of European Project with SMEs as member of the coordination committee. the cooperative research project CRAFT (AYILTH). CRAF-1999- **European Commission** 9/2001 to 9/ 2003
- Member of the Academic Commission of the Miguel Hernández University for Intellectual and industrial Property. From 2002 to date.

MOST RELEVANT PAPERS

Cerdá-Bernad, D., Valero-Cases, E., Pastor-Pérez, J.J., Frutos, M.J. (2020) *Saffron bioactives crocin, crocetin and safranal: effect on oxidative stress and mechanisms of action. Critical Reviews in Food Science and Nutrition*. Dec 24; 1-18. (Online ahead of print). Doi:10.1080/10408398.2020.1864279.

Valero-Cases, E., Cerdá-Bernad, D., Pastor, J.J. and Frutos, M.J. (2020). Non-dairy fermented beverages as potential carriers to ensure probiotics, prebiotics and bioactive compounds arrival to the gut and their health benefits. *Nutrients*, 12, 1666. doi:10.3390/nu12061666

Menchaca-Armenta, M. Ramirez-Wong, B. Torres-Chávez, P.I. Quintero-Ramos, A. Ledesma-Osuna, A.I. Frutos, M.J. Gutiérrez-Dorado, R. Campas-Baypoli, O.N. and Morales-Rosas, I.

(2020) Effect of extrusion conditions on the anthocyanin content, functionality, and pasting properties of obtained nixtamalized blue corn flour (*Zea mays* L.) and process optimization *Journal of Food Science*, 85, 7 (2143-2152)

FAO and WHO. 2020. Compendium of Food Additive Specifications. Joint FAO/WHO Expert Committee on Food Additives (JECFA), 87th Meeting June 2019. FAO JECFA Monographs no. 23. Rome.

FAO and WHO. 2018. Compendium of Food Additive Specifications. Joint FAO/WHO Expert Committee on Food Additives (JECFA), 86th Meeting June 2018. FAO JECFA Monographs 22. Rome. 167 pp.

Frutos, M.J., Valero-Cases, E; Rincón-Frutos, L. (2018c), "Food Components with the Potential to be Used in the Therapeutic Approach of Mental Diseases", *Current Pharmaceutical Biotechnology* (2018) 19: 1. <https://doi.org/10.2174/1389201019666180925120657>

Frutos, M.J., Rincón-Frutos, L. Valero-Cases, E. (2018b). Non-essential nutrients: Rutin. In: NONVITAMIN AND NONMINERAL NUTRITIONAL SUPPLEMENTS. Eds. Nabavi, Seyed Mohammad, Sanches Silva, Ana. (Eds) Academic Press, Elsevier, Amsterdam. ISBN: 9780128124918

Frutos, M.J., Pérez-Llamas, F., Valero-Cases, E., Ruiz-Cano, D., Zamora, S. (2018a). Plant and algae extracts: Artichoke (*Cynara Scolymus*, L.) In: NONVITAMIN AND NONMINERAL NUTRITIONAL SUPPLEMENTS. Nabavi, Seyed Mohammad, Sanches Silva, Ana.(Eds). Elsevier, Amsterdam.

Taghi Gharibzahedi, S.M., George, S, Greiner, R., Estevinho, B.N, Frutos, M.J., McClements, D.J., Roohinejad, S. (2018). New trends in the microencapsulation of functional fatty acid-rich oils using transglutaminase catalyzed crosslinking. *Comprehensive Reviews in Food Science and Food Safety*, 17, pp. 274-289. doi: 10.1111/1541-4337.12324

Valero-Cases, Roy, N., Frutos, M.J., Anderson, R.C. (2017b) Influence of the fruit juice carriers on the ability of *Latobacillus plantarum* DSM20205 to improve in vitro intestinal barrier integrity and its probiotic properties. *Journal of Agricultural and Food Chemistry*, 65 (28), 5632-5638. DOI: 10.1021/acs.jafc.7b01551

Valero-Cases, Frutos, M.J. (2017) Development of prebiotic nectars and juices as potential substrates for *Lactobacillus acidophilus*: Special reference to physicochemical characterization and consumer acceptability during storage. *LWT-Food Science and Technology*, 81, 136-143. DOI:10.1016/j.lwt.2017.03.047

Valero-Cases, E., Nuncio-Jáuregui, N., Frutos, M.J. (2017a) Influence of fermentation with different Lactic acid bacteria and in vitro digestion on the biotransformation of phenolic compounds in fermented pomegranate juices. *Journal of Agricultural and Food Chemistry*. DOI: 10.1021/acs.jafc.6b04854

Valero-Cases, E., Frutos, M.J. (2017) Effect of inulin on the viability of *L. Plantarum* during storage and in vitro digestion and on composition parameters of vegetable fermented juices. *Plant Foods for Human Nutrition*. DOI: 10.1007/s11130-017-0601-x.

Mortensen, A., Aguilar, F., Crebelli, R., Di Domenico, A., Frutos, M.J., Colombo, P., Tard, A., Roncancio-Peña, C. (2016) Principles of re-evaluation of food additives in Europe: Point of the art of the re-evaluation of sweeteners. *Toxicology Letters*, 258. S6-S7.

Roda, A., De Faveri, D.M., Dordoni, R., Valero-Cases, E., Nuncio-Jauregui, P., Carbonell-Barrachina, A., Frutos-Fernandez, M.J., Lambri, M. (2016) Pineapple wines obtained from

saccharification of its waste with three strains of *Saccharomyces cerevisiae*. *Journal of Food Processing* <https://www.ncbi.nlm.nih.gov/pubmed/28161879> and *Preservation*, 00 (00) 1-10.

Ruiz-Cano, D., López-Jiménez, J.A., Frutos, M.J., Zamora, S., Pérez-Llamas, F. (2016) Improvement of the healthy properties of a Spanish artisan meat pie maintaining the organoleptic quality. *LWT - Food Science and Technology*, 65, 624-629

Ruiz-Cano, D., Frutos, M.J., Hernández-Herrero, J.A., Pérez-Llamas, F., Zamora, S. (2015) Effect of chlorophyll removal and particle size upon the nutritional and technological properties of powdered byproducts from artichoke (*Cynara scolymus*, L.) industrial canning. *International Journal of Food Science and Technology*. 50 (11) 2383-2390.

Ruiz-Cano, D., Zamora, S., Frutos, M.J., López-Jiménez, J.A., Pérez-Llamas, F. (2015) Strategies to improve the nutritional and health characteristics of meat pie of Murcia. *Nutr. Hosp.*, 32 (6) 2734-2740.

Valero-Cases, E., Frutos, M.J. (2015) Effect of different types of encapsulation on the survival of *Lactobacillus plantarum* during storage with inulin and in vitro digestion. *LWT-Food Science and Technology* 64, 824-828. doi:10.1016/j.lwt.2015.06.049

Szychowski, P.J, Frutos, M.J., Burló, F., Pérez-López, A.J., Carbonell-Barrachina, A.A., Hernández, F.(2015) Instrumental and sensory texture attributes of Pomegranate arils and seeds as affected by cultivar. *LWT- Food Science and Technology*, 60, 656-663. <http://dx.doi.org/10.1016/j.lwt.2014.10.053>

Hernández-Herrero, J.A., Frutos, M.J. (2015) Influence of rutin and ascorbic acid in colour, plum anthocyanins and antioxidant capacity stability in model juices. *Food Chemistry*, 173. pp. 495-500. DOI information: 10.1016/j.foodchem.2014.10.059

Blasco J, Mellado M, Aleixos N, Frutos MJ, Talens P, Ortiz C, Cubero S, Pastor J, Blanes C, Carbonell A, Albert F, Lorente D (2014) Técnicas avanzadas de inspección y manipulación aplicadas a la determinación automática de la calidad y seguridad de la producción agroalimentaria. *Levante Agrícola Especial Poscosecha* 2014, 422, 156-160. ISSN: 0457-6039.

Nuncio-Jáuregui, N., Calín-Sánchez, A., Vazquez-Araujo, L., Pérez-López, A.J., Frutos-Fernández, M.J., Carbonell-Barrachina, A.A. (2014) Processing Pomegranates for Juice and Impact on Bioactive Components. Chapter 75, In: "Processing and Impact on Active Components in Foods" Victor Preedy, Ed. Academic Press, Elsevier, Amsterdam. ISBN: 978-0-12-404699-3.

Ruiz-Cano, D., Pérez-Llamas, F., Frutos, M.J., Arnao, M.B., Espinosa, C, López-Jiménez, J.A., Castillo, J., Zamora, S. (2014) Chemical and functional properties of the different by-products of artichoke (*Cynara scolymus*, L.) from industrial canning processing. *Food Chemistry*, 160. Pp. 134-140

Hernández-Herrero, J.A. Frutos, M.J. (2014) Colour and antioxidant capacity stability in grape, strawberry and plum peel model juices at different pHs and temperatures. *Food Chemistry* , 154. Pp. 199-204.

Hernández-Herrero, J.A., Frutos, M.J. (2014) Effect of concentrated plum juice on physico-chemical and sensory properties of yoghurt made at bench-top scale. *International Journal of Dairy Technology.*, 67 (1) Pp. 123-128.

Ruiz-Cano, D., Pérez-Llamas, F., López-Jiménez, J.A., Gómez-Silveira, J.A., Frutos, M.J., Zamora, S. (2013) Characterization and nutritive value of a traditional food: the meat pie of Murcia. *Nutrición Hospitalaria*, 25(3) pp. 1300-1305.

Hernández-Herrero, J.A., Frutos, M.J. (2011). Degradation Kinetics of pigments, colour and stability of the antioxidant capacity in juice model systems from six anthocyanin sources *International Journal of Food Science and Technology*. , 46, pp. 2550–2557.

Frutos, M.J., Hernández-Herrero, J.A., Martínez-Cortés, F. *Statistic Quality Control in the Food Industry*. Ed. Limencop. ISBN: 978-84-613-2756-0

Frutos, M.J., Guilabert-Antón, L., Tomás-Bellido, A., Hernández-Herrero, J.A. (2008) Effect of Artichoke (*Cynara scolymus*, L.) fibre on textural and sensory qualities of wheat bread. *Food Science and Technology International*, 14 (suppl.5). pp. 49-56

Frutos, M.J.; Hernández-Herrero, J.A. (2005). Effects of rosemary extract (*Rosmarinus officinalis*) on the stability of bread with an oil, garlic and parsley dressing. *LWT- Food Science and Technology*. Elsevier, 38, pp.651-655.

Marín, F.R., Martínez, M., Uribealago, T., Castillo, S and Frutos, M.J. (2002). Changes on Nutraceutical Composition of Lemon Juices According to Different Industrial Extraction Systems. *Food Chemistry*, 78, pp. 319-324.

Marín, F.R.; Frutos, M.J.; Pérez-Alvarez, J.A.; Martínez-Sánchez, F. and Del Río, J.A. (2002). Flavonoids as Nutraceuticals: Structural Related Antioxidant Properties and their Role on Ascorbic Acid Preservation. (2002). In: *Studies in Natural Products Chemistry*.Vol.26. Part G. pp. 741-778. Elsevier Sci. Publ. Ed. Atta-Ur-Rahman. Elsevier Sci Publ.Amsterdam. [https://doi.org/10.1016/S1572-5995\(02\)80018-7](https://doi.org/10.1016/S1572-5995(02)80018-7)

M.J. Frutos, F.R. Marín, J.A. Hernández-Herrero, J. Castillo and. O. Benavente-García. (2002). Effect of baking temperatures on valerian bioactive compounds. In: *Bioactive Compounds in Plant Foods. Health Effects and Perspectives for the Food Industry*. Pp. 153-154. Ed. Office for Official Publications of the European Communities. Luxembourg.

Frutos, M.J.; Marín, F.R.; Hernández-Herrero, J.A. y Uribealago, T. (2002) Minimally processed Orange slices preserved in orange juice and in unfermented grape juice. *Alimentaria*, 2 (333) pp. 117-122.

Frutos, M.J; Hernández-Herrero, J.A.; Sayas, E.; Uribealago, T; Marin, F.R. (2002). Effect of drying operation on the qualitative anthocyanin composition of different plant materials as potential sources of anthocyanins as natural colourants, in: *Functionalities of pigments in foods*. Pp. 347-350. Ed. Exemplar. Lisbon.

PUBLICATIONS IN EFSA JOURNAL (134)

1. EFSA Panel on Food Additives and Flavourings (FAF), Maged Younes, Gabriele Aquilina, Laurence Castle, Karl-Heinz Engel, Paul Fowler, Peter F€urst, Rainer G€urtler, Ursula Gundert-Remy, Trine Husøy, Melania Manco, Wim Mennes, Peter Moldeus, Sabina Passamonti, Romina Shah, Dina Hendrika Waalkens-Berendsen, Detlef W€olfle, Matthew Wright, Polly Boon, Riccardo Crebelli, Alessandro Di Domenico, Metka Filipi_c, Alicja Mortensen, Ruud Woutersen, Henk Van Loveren, Alessandra Giarola, Federica Lodi, Ana Maria Rincon, Alexandra Tard and **María Jose Frutos Fernandez**, **Scientific Opinion on the re-evaluation of polydextrose (E 1200) as a food additive**. *EFSA Journal* 2021;19(1):6363, 46 pp. <https://doi.org/10.2903/j.efsa.2021.6363>
2. EFSA Panel on Contaminants in the Food Chain (CONTAM), Schrenk D, Bignami M, Bodin L, Chipman JK, del Mazo J, Grasl-Kraupp B, Hoogenboom L, Leblanc J-C, Nebbia

- CS, Nielsen E, Ntzani E, Petersen A, Sand S, Schwerdtle T, Vleminckx C, Wallace H, Bampidis V, Cottrill B, **Frutos MJ**, Furst P, Parker A, Binaglia M, Christodoulidou A, Gergelova P, Guajardo IM, Wenger C and Hogstrand C, 2020. **Scientific Opinion on the risk assessment of nitrate and nitrite in feed**. EFSA Journal 2020;18 (11):6290, 110 pp. <https://doi.org/10.2903/j.efsa.2020.6290>
3. EFSA Panel on Food Additives and Flavourings (FAF), Maged Younes, Gabriele Aquilina, Laurence Castle, Karl-Heinz Engel, Paul Fowler, **Maria Jose Frutos Fernandez**, Peter Fürst, Rainer Gürtler, Trine Husøy, Melania Manco, Wim Mennes, Peter Moldeus, Sabina Passamonti, Romina Shah, Ine Waalkens-Berendsen, Detlef Wölfe, Matthew Wright, Birgit Dusemund, Alicja Mortensen, Dominique Turck, Stefania Barmaz, Alexandra Tard, Giorgia Vianello and Ursula Gundert-Remy. Opinion on the re-evaluation of lecithins (E 322) as a food additive in foods for infants below 16 weeks of age and follow-up of its re-evaluation as food additive for uses in foods for all population groups EFSA Journal 2020;18 (11):6266, 37 pp. <https://doi.org/10.2903/j.efsa.2020.6266>.
 4. EFSA Panel on Food Additives and Flavourings (FAF), Younes M, Aquilina G, Castle L, Engel K-H, Fowler P, **Frutos Fernandez MJ**, Fürst P, Gundert-Remy U, Gürtler R, Husøy T, Manco M, Moldeus P, Passamonti S, Shah R, Waalkens-Berendsen I, Wölfe D, Wright M, Benigni R, Bolognesi C, Chipman K, Cordelli E, Degen G, Marzin D, Svendsen C and Mennes W, 2020. Scientific Opinion on Flavouring Group Evaluation 69, Revision 1 (FGE.69Rev1): consideration of aromatic substituted secondary alcohols, ketones and related esters evaluated by JECFA (57th meeting), structurally related to aromatic ketones from chemical group 21 evaluated by EFSA in FGE.16Rev2. EFSA Journal 2020;18(11):6265, 35 pp. <https://doi.org/10.2903/j.efsa.2020.6265>
 5. EFSA FAF Panel (EFSA Panel on Food Additives and Flavourings), Younes M, Aquilina G, Castle L, Engel K-H, Fowler P, **Frutos Fernandez MJ**, Fürst P, Gürtler R, Husøy T, Manco M, Mennes W, Moldeus P, Passamonti S, Shah R, Waalkens-Berendsen I, Wölfe D, Wright M, Dusemund B, Mortensen A, Turck D, Barmaz S, Rincon AM, Smeraldi C, Tard A, Vianello G and Gundert-Remy U, 2020. Opinion on the re-evaluation of starch sodium octenyl succinate (E 1450) as a food additive in foods for infants below 16 weeks of age and the follow-up of its re-evaluation as a food additive for uses in foods for all population groups. EFSA Journal 2020;18(8):5874, 60 pp. <https://doi.org/10.2903/j.efsa.2020.5874>
 6. EFSA FAF Panel (EFSA Panel on Food Additives and Flavourings (FAF), Younes M, Aquilina G, Castle L, Engel K-H, Fowler P, Fürst P, Gürtler R, Gundert-Remy U, Husøy T, Manco M, Mennes W, Moldeus P, Passamonti S, Shah R, Waalkens-Berendsen DH, Wölfe D, Wright M, Boon P, Crebelli R, Di Domenico A, Filipi_c M, Mortensen A, Woutersen R, Van Loveren H, Giarola A, Lodi F, Rincon AM, Tard A and **Frutos Fernandez MJ**, 2020. Scientific Opinion on the re-evaluation of polyvinylpyrrolidone (E 1201) and polyvinylpolypyrrolidone (E 1202) as food additives and extension of use of polyvinylpyrrolidone (E 1201). EFSA Journal 2020;18(8):6215, 43 pp. <https://doi.org/10.2903/j.efsa.2020.6215>
 7. EFSA FAF Panel (EFSA Panel on Food Additives and Flavourings), Younes M, Aquilina G, Castle L, Engel K-H, Fowler P, **Frutos Fernandez M.J.**, Fürst P, Gundert-Remy U, Gürtler R, Husøy T, Manco M, Moldeus P, Oskarsson A, Passamonti S, Shah R, Waalkens-Berendsen I, Wölfe D, Wright M, Benigni R, Bolognesi C, Chipman K, Cordelli E, Degen G, Marzin D, Svendsen C, Vianello G and Mennes W, 2020. Scientific Opinion on Flavouring Group Evaluation 91, Revision 3 (FGE.91Rev3): consideration of aliphatic, aromatic and a,b-unsaturated sulfides and thiols evaluated by JECFA (53rd, 61st, 68th and 76th meetings), structurally related to substances in FGE.08Rev5. EFSA Journal 2020;18(6):6154, 49 pp. <https://doi.org/10.2903/j.efsa.2020.6154>

8. EFSA FAF Panel (EFSA Panel on Food Additives and Flavourings), Younes M, Aquilina G, Castle L, Engel K-H, Fowler P, Frutos Fernandez MJ, Fürst P, Gürtler R, Husøy T, Manco M, Mennes W, Moldeus P, Passamonti S, Shah R, Waalkens-Berendsen I, W€olfle D, Wright M, Dusemund B, Mortensen A, Turck D, Barmaz S, Smeraldi C, Tard A, Vianello G, Rincon AM and Gundert-Remy U, 2020. Scientific Opinion on the re-evaluation of ascorbyl palmitate (E 304i) as a food additive in foods for infants below 16 weeks of age and the follow-up of its re-evaluation as a food additive for uses in foods for all population groups. EFSA Journal 2020;18(6):6153, 37 pp. <https://doi.org/10.2903/j.efsa.2020.6153>
9. EFSA Panel on Food Additives and Flavourings (FAF), Younes M, Aquilina G, Castle L, Engel K-H, Fowler P, Frutos Fernandez MJ, Fürst P, Gürtler R, Gundert-Remy U, Husøy T, Manco M, Mennes W, Passamonti S, Shah R, Waalkens-Berendsen DH, W€olfle D, Wright M, Boon P, Tobback P, Rincon AM, Tard A and Moldeus P, 2020. Scientific Opinion on the re-evaluation of sodium aluminium silicate (E 554) and potassium aluminium silicate (E 555) as food additives. EFSA Journal 2020;18(6):6152, 27 pp. <https://doi.org/10.2903/j.efsa.2020.6152>
10. EFSA Panel on Food Additives and Flavourings (FAF), Younes M, Aquilina G, Castle L, Engel K-H, Fowler P, Jose Frutos Fernandez M, Fürst P, Gürtler R, Gundert-Remy U, Husøy T, Manco M, Mennes W, Passamonti S, Shah R, Waalkens-Berendsen DH, W€olfle D, Wright M, Boon P, Tobback P, Giarola A, Rincon AM, Tard A and Moldeus P, 2020. Scientific Opinion on the re-evaluation of dimethyl polysiloxane (E 900) as a food additive. EFSA Journal 2020;18(5):6107, 47 pp. <https://doi.org/10.2903/j.efsa.2020.6107>
11. EFSA FAF Panel (EFSA Panel on Food Additives and Flavourings), Younes M, Aquilina G, Castle L, Engel K-H, Fowler P, Frutos Fernandez MJ, Fürst P, Gürtler R, Gundert-Remy U, Husøy T, Mennes W, Shah R, Waalkens-Berendsen DH, W€olfle D, Boon P, Tobback P, Wright M, Rincon, AM, Tard A and Moldeus P, 2020. Re-evaluation of stearyl tartrate (E 483) as a food additive. EFSA Journal 2020;18(3):6033, 18 pp. <https://doi.org/10.2903/j.efsa.2020.6033>
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New sources of functional bioactive compounds and Quality analysis in Modern Food Industry(Invited conference). Università degli Studi Mediterranea di Reggio Calabria, Italia. September 2011

Effect of inulin addition on the fermentation process in a symbiotic carrot and orange juice. 2010 EFFoST ANNUAL MEETING. Food and Health. Dublin (Ireland) 10-12 November 2010.

Frutos, M.J., Valero-Cases, E., Hernández-Herrero, J.A. Viability of free and prebiotic microencapsulated *Lactobacillus plantarum*, L. in carrot and orange juice. 2010 EFFoST ANNUAL MEETING. Food and Health. Dublin (Ireland) 10-12 November 2010.

EXPERT EVALUATOR FOR INTERNATIONAL AGENCIES

1. **RUSSIAN SCIENCE FOUNDATION (RSF)** Open public competition to receive grants from the Russian Science Foundation for the priority activity of the Russian Science Foundation "Performing basic scientific research and exploratory scientific research in high-priority research topic areas". May, 2015, November 2015, March 2016, March 2017.
2. **New Zealand National Challenge in High-Value Nutrition (HVN)**. Science peer reviewer of research projects. September 2015.
3. **ERA-Net ERAfrica joint call of proposals** in the subarea Interfacing Challenges. 27 August 2013. (EVAL-INCO expert database)

4. **Ministry of Education and Science of the Russian Federation.** Biotechnology. Scientific Research Projects implemented by ading scientists at Russian Institutions of higher learning." 2010 (26/09/2010 to 08/10/2010), 2011 (01/08/2011 to 25/08/2011) and 2013 (21/02/2013 to 8/04/2013)
5. **AENOR (Spanish Agency for normalization) and CORFO (Corporation for the promotion of innovation and productivity. Government agency – Chile).** May 2013
6. **United States Department of Agrigulture (USDA)** Evaluator of SBIR program (Small Business Innovation Research Program). National Institute of Food and Agriculture. 12/ 2010 a 02/2011.
7. **EFSA (EUROPEAN FOOD SAFETY AUTHORITY).** Working group "Metodology for identifying emerging risks" EFSA Scientific Colloquium XV. Emerging risks in food from identification to communication. 12-13/10/ 2010.
8. **EROPEAN COMMISSION ERA.NETs proposals.** INCO European program. 7th. Framework EU Program.
9. **SLOVAK RESEARCH AND DEVELOPMENT AGENCY.** R&D projects. Food Technology and Agriculture. November 2007.
10. **EUROPEAN COMMISSION.** Evaluation of Marie Curie fellowships. Life Sciences Panel (EIF, OIF, IIF) in 6th. European Framework Program (4/ 2004, 4/2006 y 5/ 2006) and 7th European Framework Program (10/2007).
11. **INTAS** (The International Association for the Promotion of Co-operation with Scientists from the New Independent States (NIS) od the Former Soviet Union- European Commission. Area: Food Safety and Food Biotechnology. 2005.
12. **EUROPEAN COMMISSION.** Evaluator of cooperative research projects CRAF. Program Quality of life and Management of living ressources. Key action: Food Nutrition and health. April 2002.
13. **EUROPEAN COMMISSION.** RTD projects 5th EU Framework program. Program: Quality of life and Management of living ressources. (13 tol 17/12/1999) and (17-21/01/ 2000).

EXPERIENCE IN PEER REVIEW

Current Reviewer of more than 15 SCI (Science Citation Index) journals: *Journal of Agricultural and Food Chemistry, Food Chemistry, Journal of Food Science, European Food Research and Technology, LWT-Food Science and Technology, Food Research international, International Journal of Food Science and Technology, Journal of Oleo Science, Molecules, Nutrients, Foods, Food and Bioprocess Technology, Journal of Food Engineering, etc.*

PROFESSIONAL MEMBERSHIPS

- Institute of Food Technologists (USA). Professional member from 2000 to date
- International Society for the Polyphenol study (Groupe polyphénols) from 2007 to date.
- EFFOST (European Federation of Food Science and Technology). from 2011 to date.
- ISEKI-Food Association (Integrating Food Science and Engineering Knowledge into the Food Chain) from 2016 to date.

OTHER MERITS

- Visiting Professor. Universidad Nacional Agraria La Molina (UNALM), Lima, Perú. Doctoral Program in Food Engineering. Academic years: .2018-2019, 2019-2020
- Teaching Talent Prize 2015 in Experimental Sciences and Technical Education. Miguel Hernández University of Elche. Elche (Alicante). Spain.
- Research proficiency Prize 2014. Miguel Hernández University of Elche (Alicante) Spain.
- Member of the Commission of Governance Council of the Miguel Hernández University for industrial and Intellectual Property since July 2002 to date.
- Member of the Wiley - IFT Press Advisory Group since October 2016.

SPECIALISED COURSES

- **Systematic Review**. European Food Safety Authority. Parma (Italy). October 2014.
- **Evidence based Risk Assessment. EEK** European Food Safety Authority. June 2015.
- **Adverse Outcome Pathways**. European Food Safety Authority 20th-21st June 2016.