

CV

FELICIDAD RONDA

2020 March

Part A. PERSONAL INFORMATION**CV date**

23/03/2020

First and Family name	Felicidad Ronda Balbás		
Social Security, Passport, ID number	09252535A		
Researcher numbers	Researcher ID	D-7009-2016	
	Orcid code	0000-0001-7508-5537	

A.1. Current position

Name of University/Institution	University of Valladolid		
Department	Department of Agriculture and Forestry Engineering, Food Technology, College of Agricultural and Forestry Engineering		
Address and Country	Av. Madrid, 44, 34004, Palencia, Spain		
Phone number	+34979108339	E-mail	fronda@iaf.uva.es
Current position	Full Professor	From	2016
Cód. UNESCO	330900 – Food Technology; 330907 – Cereal Products; 330920 – Food Properties 330904 – Breadmaking		
Keywords	Physical properties of foods, Food rheology, Food phase transitions, Glycaemic index, Gluten-free, Cereals, Pseudo-cereals, Flours, Doughs, Breads,		

A.2. Education

PhD	University	Year
PhD in Chemical Engineering	University of Valladolid	1985
BSc in Chemistry	University of Valladolid	1982
Specialist in Environmental Technology	University of Valladolid	1993

A.3. JCR articles, h Index, thesis supervised...

- Research activity periods positively evaluated: **3** (last period evaluated 2010-2015)
- Teaching activity periods positively evaluated: **4** (last period evaluated 2011-2016)
- Rated Excellent in the evaluation of “Docentia” Programme (2 evaluations)
- PhD **thesis** supervised (last 10 years): **4** finished (3 with **International mention** and 2 with **PhD Extraordinary Award**), and **2** under way
- Supervision of **53** MSc thesis (last 10 years) and **9** Degree Final Projects (last 10 years)
- **Citations** (from Web of Science)
Total Articles in Publication List: **52 (33 Q1; 13 Q2)**
Sum of the Times Cited: 1210
Average Citations per Article: 24.69
Average citation per article (2014-2018) 11.55
- **Number publications (2009-2019): 36**
- Chapters in scientific books (volumes): **7**
- Full papers in Conference Proceedings: **28**
- Presentation in Conferences: **123 (89, international)**.
- h index: **18 (WOS) 18 (SCOPUS)**

Part B. CV SUMMARY (max. 3500 characters, including spaces)

At current I am Full Professor of Food Technology at the University of Valladolid. My CV is strongly marked by my professional activity carried out during 15 years in an industrial R&D Laboratory. I graduated in Chemistry in 1982 at the University of Valladolid. Between 1982 and 1985 I developed my PhD in the Dpt. of Chemical Engineering with a FPU scholarship. Thanks to my condition of doctor, I was assigned to the R&D Centre of Ebro Agrícolas (the main Spanish sugar company, with

11 factories at that time) where I was responsible for research projects to improve the existing industrial processes and for searching new alternatives. I was also responsible for setting up analytical methods to be implemented in the factories of the company. I worked as a permanent staff chemist and the last four years as Laboratory Manager. Within the company I participated in national and international committees on behalf of the Company (Interministerial Commission for Food Regulation, European committee of sugar manufacturers for the revision of the Community Regulation 1256/69, and ICUMSA).

Since November 1999 I have been working at the University of Valladolid in the Area of Food Technology in the E.T.S. de Ingenierías Agrarias, as Full Professor since 2016. I have been the Director of the Food Technology Area of UVa from 2005 to 2014 and I am the Director of the Master's degree of Food Quality, Development and Innovation, from the design and verification of the degree by ANECA (September 2009) to the present. Since joining the University of Valladolid I have participated in 14 research projects funded in public calls: two international, six national and six regional. I have been the Leading Researcher of six of them, one European, two National and three Regional. I have also worked in numerous projects of knowledge transfer to Industry (27 business contracts). As a result, I have published: 87 scientific articles, of which 48 are indexed in the JCR; 123 communications to congresses, of which 89 are international and 7 books and book chapters. I have directed five doctoral theses already defended and another two in progress; 47 Degree Final Projects and 53 Master Thesis. My research is focused on food ingredients (mainly cereals and derivatives) from a physical, chemical, functional and nutritional point of view to identify their suitability for the development of new food products with higher added value, nutritionally improved, safer, with a longer shelf life and suitable for vulnerable populations or with special needs (in particular gluten-free products). I am expert in the measurements of physical properties, effects on phase transitions, rheological properties of doughs and gels, and their correlation with the physical-chemical and sensory quality of final products. I am currently opening lines of work based on chemical and enzymatic tests and other instrumental assays. Besides collaborating with other members of the UVa, I maintain an active and close collaboration with researchers from other institutions and countries: Prof Collar (IATA, CSIC, Spain), Prof Biliaderis and Dra. Lazaridou (Aristotle Univ. Thessaloniki, Greece) and with Prof. Roos (Univ. College Cork, Ireland). I have been recognized 3 research periods and 4 teaching periods. I have been qualified as "excellent" in the two evaluations of the *Docentia* programme. I am director of the ProcerealTech (<http://procerealtech.uva.es/>) research group, recognized as a Consolidated Research Unit by the Junta de Castilla y León at June 2017.

Part C. RELEVANT MERITS

C1. Teaching Activities at University of Valladolid

Since 1999 to present I am responsible for the subjects related to Unit Operations, Physical Properties of Foods, Sugar Industry Technology, Food Quality Management and Food Safety in the Degree of Agricultural and Food Industry Engineering, the Master of Agricultural Engineering and the Master of Food Quality, development and innovation.

C.2. Publications (including books)

1. Solaesa, A.G., Villanueva, M., Vela, A.J. **Ronda, F.** 2020. Protein and lipid enrichment of quinoa (cv.Titicaca) by dry fractionation. Techno-functional, thermal and rheological properties of milling fractions. Submitted to Food Hydrocolloids. doi.org/10.1016/j.foodhyd.2020.105770. Cuartil Q1
2. Collar, C., Villanueva, M., **Ronda, F.** 2020. Structuring diluted wheat matrices: impact of heat moisture treatment on protein aggregation and viscoelasticity of hydrated composite flours. Food and Bioprocess Technology. 13: 475-487. <https://doi.org/10.1007/s11947-020-02406-z>. Cuartil Q2
3. Rico, D., **Ronda, F.**, Villanueva, M., Pérez Montero, C., Martín-Diana, A.B. 2019. Development of healthy gluten-free crackers from White and Brown tef (*Eragrostis tef* Zucc.) flours. Heliyon, 5, e02598. Cuartil Q2
4. Solaesa, A.G., Villanueva, M., Beltrán, S., **Ronda, F.** 2019. Characterization of Quinoa Defatted by Supercritical Carbon Dioxide. Starch Enzymatic Susceptibility and Structural, Pasting and Thermal Properties. Food and Bioprocess Technology, 12, 1593-1602. Cuartil Q2
5. Acevedo, B.A., Villanueva, M., Chaves, M.G., Avanza, M.A., **Ronda, F.** 2019. Starch enzymatic hydrolysis, structural, thermal and rheological properties of pigeon pea (*Cajanus cajan*) and dolichos

- vean (Dolichos lab-lab) legume starches. *International Journal of Food Science and Technology*. 55, 712–719: <https://doi.org/10.1111/ijfs.14334>. Cuartil Q2
6. M. Villanueva, J. Harasym, J.M Muñoz, **F. Ronda** (2019) Rice flour physically modified by microwave radiation improves viscoelastic behavior of doughs and its bread-making performance *Food Hydrocolloids* 90: 472–481 Cuartil Q1
 7. M. Villanueva, B. De Lamo, J. Harasym, **F. Ronda** (2018) Microwave radiation and protein addition modulate hydration, pasting and gel rheological characteristics of rice and potato starches. *Carbohydrate Polymers*. 201, 374–381 Cuartil Q1
 8. Assefa, Y., Emire, S., Abebe, W., **Ronda, F.** (2018) Effect of Mill Type and Mechanical Kneading Conditions on Fermentation Kinetics of Tef Dough During Injera making and Phytate to Mineral Molar Ratio of Injera. *Research & Reviews: Journal of Food Science and Technology*, 7 (2), 9-19. 2018. Online ISSN: 2278-2249, Print ISSN: 2321-6468.
 9. Y. Assefa, S. Emire, M. Villanueva, W. Abebe, **F. Ronda** (2018) Influence of milling type on tef injera quality. *Food Chemistry*, 266 : 155–160
 10. M. Villanueva, S. Pérez-Quirce, C. Collar, **F. Ronda** (2018) Impact of acidification and protein fortification on rheological and thermal properties of wheat, corn, potato and tapioca starch-based gluten-free bread doughs. *LWT - Food Science and Technology* 96: 446–454. Q1. Corresponding author
 11. S. Pérez-Quirce; P.A. Caballero; A. J. Vela; M. Villanueva, **F. Ronda** (2018) Impact of yeast and fungi (1→3)(1→6)- β -glucan concentrates on viscoelastic behavior and bread making performance of gluten-free rice-based doughs. *Food Hydrocolloids* 79, 382-390. Q1. Corresponding author.
 12. M. Villanueva, J., Harasym, J.M Muñoz, **F. Ronda** (2018) Microwave absorption capacity of rice flour. Impact of the radiation on rice flour microstructure, thermal and viscometric properties. *Journal of Food Engineering*. (10.1016/j.jfoodeng.2017.12.030) 224, 156-164. Cuartil Q1. Corresponding author
 13. M. Villanueva, **F. Ronda**, T. Moschakis, A. Lazaridou, C.G. Biliaderis (2018) Impact of acidification and protein fortification on thermal properties of rice, potato and tapioca starches and rheological behaviour of their gels. *Food Hydrocolloids* 79: 20-29 Cuartil: Q1
 14. S. Pérez-Quirce; **F. Ronda**; A. Lazaridou & C. Biliaderis (2017) Effect of Microwave Radiation Pretreatment of Rice Flour on Gluten-Free Breadmaking and Molecular Size of β -Glucans in the Fortified Breads. *Food and Bioprocess Technology*, 10(8), 1412-1421. DOI 10.1007/s11947-017-1910-7. Cuartil Q1.
 15. S. Pérez-Quirce; A. Lazaridou; C. Biliaderis; **F. Ronda** (2017) Effect of β -glucan molecular weight on rice flour dough rheology, quality parameters of breads and in vitro starch digestibility. *LWT - Food Science and Technology* 82: 446-453 Cuartil Q1. Autor de correspondencia
 16. **Ronda, F.**; Pérez-Quirce, S., Villanueva, M. (2016) Rheological Properties of Gluten-Free Bread Doughs. Relationship with Bread Quality. In Ahmed, J. Ptaszek, P. and Basu, S. (Eds), *Advances in Food Rheology and Applications*. Elsevier. **Chapter** 12.
 17. Pérez-Quirce, S. **Ronda, F.**; Melendre, C.; Lazaridou, A.; Biliaderis, C. (2016) Inactivation of endogenous rice flour β -glucanase by microwave radiation and impact on physico-chemical properties of the treated flour. *Food and Bioprocess Technology*. 9 (9): 1562-1573. DOI: 10.1007/s11947-016-1741-y. Cuartil Q1.
 18. **Ronda, F.**, Abebe, W., Pérez-Quire, S., Collar, C. 2015. Suitability of tef varieties in mixed wheat flour bread matrices: A physico-chemical and nutritional approach. *Journal of Cereal Science*, 64, 139-146. Cuartil: Q1
 19. Abebe, W., **Ronda, F.**, Villanueva, M., Collar, C. 2015. Effect of tef [*Eragrostis tef* (Zucc.) Trotter] grain flour addition on viscoelastic properties and stickiness of wheat dough matrices and bread loaf volume. *European Food Research and Technology*, 241: 469-478 (DOI 10.1007/s00217-015-2476-0). Cuartil Q3.
 20. **Ronda, F.**, Pérez-Quirce, S., Lazaridou, A., Biliaderis, C. 2015. Effect of barley and oat β -glucan concentrates on gluten-free rice-based doughs and bread quality: a physico-chemical and nutritional perspective. *Food Hydrocolloids*, 48, 198-207. Cuartil: Q1

21. Abebe, W.; Collar, C., **Ronda, F.** 2015. Impact of variety type and particle size distribution on starchenzymatic hydrolysis and functional properties of tef flours. *Carbohydrates Polymers*, 115, 260-268. Cuartil: Q1
22. Abebe, W.; **Ronda, F.** 2015. Flowability, moisture sorption and thermal properties of tef flours. *Journal of Cereal Science*, 63: 14-20. Cuartil: Q1
23. Abebe, W.; **Ronda, F.** 2014. Rheological and textural properties of tef [*Eragrostis tef* (Zucc.)Trotter] grain flour gels. *Journal of Cereal Science* 60: 122-130. Cuartil: Q2
24. Villanueva, M., Mauro, R.R., Collar, C., **Ronda, F.** 2015. Acidification of protein-enriched rice starch doughs: effects on breadmaking. *European Food Research and Technology*, 240, 783-794. Cuartil: Q3
25. **Ronda, F.**, Villanueva, M., Collar, C. 2014. Influence of acidification on dough viscoelasticity of gluten-free rice starch-based dough matrices enriched with exogenous protein. *LWT -Food Science and Technology*, 59, 12-20. Cuartil: Q1
26. Pérez-Quirce, S., Collar, C., **Ronda, F.** 2014. Significance of healthy viscous dietary fibres on the performance of gluten-free rice-based formulated breads. *International Journal of Food Science and Technology*, 49, 1375-1382. Cuartil Q2
27. **Ronda, F.**, Quilez, J., Pando, V., Roos, Y. 2014. Fermentation time and fiber effects on recrystallization of starch components and staling of bread from frozen part-baked bread. *Journal of Food Engineering*, 131, 116-123. Cuartil: Q1
28. **Ronda, F.**, Pérez-Quirce, S., Angioloni, A., Collar, C. 2013. Impact of viscous dietary fibres on the viscoelastic behaviour of gluten-free formulated rice doughs: A fundamental and empirical rheological approach. *Food Hydrocolloids*, 32, 252-262. Cuartil: Q1
29. Acevedo, B.A., Avanza, M.V., Cháves, M.G., **Ronda, F.** 2013. Gelation, thermal and pasting properties of pigeon pea (*Cajanus cajan* L.), dolichos bean (*Dolichos lablab* L.) and jack bean (*Canavalia ensiformis*) flours. *Journal of Food Engineering*, 119, 65-71. Cuartil: Q1
30. **Ronda, F.**, Rivero, P., Caballero, P.A., Quilez, J. 2012. High insoluble fiber content increases in vitro starch digestibility in partially baked breads. *Journal of Food Science and Nutrition* 63 (8): 971-977. Cuartil Q2
31. Blanco, C.A., **Ronda, F.**, Pérez, B., Pando, V. 2011. Improving gluten-free bread quality by enrichment with acidic food additives. *Food Chemistry*, 127, 1204-1209. Cuartil: Q1
32. **Ronda, F.**, Roos, Y. 2011. Staling of fresh and frozen gluten-free bread. *Journal of Cereal Science*, 53, 340-356. Cuartil: Q1
33. **Ronda, F.**, Caballero, P.A., Quilez, J., Roos, Y. 2011. Staling of frozen partly and fully baked breads. Study of the combined effect of amylopectin recrystallization and water content on bread firmness. *Journal of Cereal Science*. 53, 97-103. Cuartil: Q1
34. **Ronda, F.**; Oliete, B.; Gómez, M.; Caballero, P.A.; Pando, V. (2011) Rheological study of layer cake batters made with soybean protein isolate and different starch sources. *Journal of Food Engineering* 102: 272- 277. Cuartil: Q1
35. **Ronda, F.**; Gómez, M.; Quilez, J (2010) Prolonged frozen storage of partially-baked wheat bread increases in vitro slowly digestible starch after final bake. *International Journal of Food Sciences and Nutrition*. 61(6): 624 -629. Cuartil Q2
36. **Ronda, F.**; M. Gómez, P. A. Caballero, B. Oliete, C.A. Blanco (2009) Improvement of quality of gluten-free layer cakes *Food Science and Technology International* 15 :193- 202 . Cuartil Q3
37. Oliete, B., Gómez, M., Pando, V., Fernández, E.; Caballero, P.A. **Ronda, F.** (2008) Effect of nut paste enrichment on physical characteristics and consumer acceptability of bread. *Food Science and Technology International* 14 (3): 259- 269. Cuartil Q3
38. Gómez, M., Oliete, B., Caballero, P.A., **Ronda, F.** Blanco, C.A. (2008) Effect of nut paste enrichment on wheat dough rheology and bread volume. *Food Science and Technology International* 14 (1): 57- 65. Cuartil Q3
39. Ronda, F., Roos, Y. 2008. Gelatinization and freeze-concentration effects on recrystallization in corn and potato starch gels. *Carbohydrates Research*. 343, 903-911. Cuartil Q1

40. M. Gómez, B. Oliete, J. García-Álvarez, F. Ronda, J. Salazar (2008) Characterization of cake batters by ultrasound measurements. *Journal of Food Engineering*.89: 408- 413. Cuartil Q1
41. M. Gómez, B. Oliete, V. Pando, F. Ronda, P. A. Caballero (2008) Effect of fermentation conditions on bread staling kinetics. *European Food Research and Technology*. 226: 1379-1387. Cuartil Q2
42. F. Ronda; J.M. Rodríguez; D. Sancho.; B. Oliete; M. Gómez (2007) Multivariate optimisation of a capillary electrophoretic method for the separation of glutenins. Application to quantitative analysis of the endosperm storage proteins in wheat. *Food Chemistry* 108:287-296. Cuartil Q1
43. Gómez, M; Ronda, F; .Caballero, P; Blanco, C., Rosell, C.M. (2007) Functionality of different hydrocolloids on the quality and shelf-life of yellow layer cakes. *Food Hydrocolloids* 21 (2):167-173. Cuartil Q1
44. Rojas A, Blanco CA, Ronda F, Gómez M, Caballero PA (2007) 2-Acetyl-1,3-cyclopentanedione-oxovanadium(IV)complexes. Acidity and implications for gastrointestinal absorption *Food and Chemical Toxicology*. 45 322-327 Cuartil: Q3
45. Blanco CA, Rojas A, Caballero PA, Ronda F, Gómez M, Caballero I. (2006) A better control of beer properties by predicting acidity of hop α -iso-acids. *Trends in Food Science & Technology* 17: 373-377. Cuartil Q1
46. Ronda, F.; Gómez, M.; Blanco, C.; Caballero, P. (2005) Effects of polyols and nondigestible oligosaccharides on the quality of sugar-free sponge cakes. *Food Chemistry* 90: 549:555. Cuartil Q1
47. Gómez, M.; Del Real, S.; Rosell, C.M.; Ronda, F.; Blanco, C.; Caballero, P (2004) Functionality of different emulsifiers on the performance of breadmaking and wheat bread quality. *European Food Research and Technology*. 219: 145-150. Q2
48. Blanco CA, Rojas A, Verdu J, Ronda F, Caballero PA (2003) Correlation of complexation rate constants of 1 : 1 iron chelates with ligand dissociation constants. *Food considerations. Journal of food biochemistry*, 27 (4), 331-332
49. Gómez, M.; Ronda, F.; Blanco, C.A.; Caballero, P.A., Apesteguía, A. (2003) Effect of dietary fibre on dough rheology and bread quality. *European Food Research and Technology*. 216 (1): 51:56; Q2
50. Blanco, C.A., Rojas, A., Gómez, M, Ronda, F., Caballero, P.A. (2003). Aspects of 2-acetyl-1,3-cyclopentanedione as a chromium (III) chelating agent: nutritional implications. *International Journal of Food Science and Technology*. 38 (1): 63-71,
51. Sancho, D., Ronda, F., Debán, L., Vega, M., Pardo, R. (2002) Application of multivariate statistical methods for metal control in the production of ethanol in sugar industry. *Zuckerindustrie*. 127 (12), 931-935. Q3
52. Ronda, F., Sancho, D., Blanco, C.A., M., Gómez, M., Caballero, P.A. (2002). Determination of Mercury and Arsenic in white beet sugar by vapor generation atomic absorption spectrometry. *Zuckerindustrie*. 127 (10): 763-767. Q3
53. Ronda, F.; Sancho, D., del Álamo, M., Gómez, M. (2001) Direct determination of Arsenic, Cadmium, Cobalt, Copper, Chromium, Lead, Tin and Zinc in white beet sugar using graphite furnace atomic absorption spectrophotometry. *Zuckerindustrie*. 126 (51): 208-212. Q3

C.3. Patents (10 last years)

Rice flour modified by hydrothermal microwave treatment, method of production and uses. Inventors/authors/objectors: Felicidad Ronda Balbás; Marina Villanueva Barrero; Joanna Harasym; Jose M^a Muñoz Muñoz; Pedro A. Caballero Calvo; Sandra Pérez Quirce. Entity: University of Valladolid. Application number: P201830851. Country of registration: Spain. Date of registration: 29/08/2018.

Ready-to-eat adapted food product for patients with dysphagia. Inventors/authors/objectors: Pedro A. Caballero Calvo; Felicidad Ronda Balbás; Marina Villanueva Barrero; Joanna Harasym; Ane Arratibel García; Fabiola Juarez Muriel; Elena Roura Carvajal. Entity: University of Valladolid. Application number: 201831386. Country of registration: Spain. Date of registration: 14/09/2018. Companies: Fundación Alicia, Alimentación y Ciencia.

C.4. Research projects and grants (last 10 years)

- Application of electromagnetic waves to gluten-free flours to adapt its structure and functionality to the needs of the food industry. Development of better quality products (VA-072P17). IP: Felicidad Ronda. Funded: Regional Ministry of Education (CYL)/FEDER. Period: 2017-2019 (3 years). Project cost: €120000.
- Innovative treatment of cereal grains and pseudocereals with high hydrostatic pressures as a strategy to improve the quality and nutritional value of gluten-free products (VA165G18). IP: Pedro A. Caballero Calvo. Funded: Regional Ministry of Education (CYL)/FEDER. Period: 2018-2020 (3 years). Project cost: €12000.
- Improving gluten-free flours functionality by Microwave treatments; A tool for high quality of gluten-free bakery (physical, sensorial and nutritional) (BREADforALL). European Commission H2020-MSCA-IF-2015 Action: MSCA-IF-EF-ST (Code: 706102): Joanna Harasym (University of Wroclaw, Poland) Supervisor: Felicidad Ronda. Period: 2016-2018; Project Cost: 170.121,60 €
- Impact of microwave and ultrasound on gluten-free flours functionality: structuring ability in gluten-free breadmaking matrices. Project Director: Felicidad Ronda. Ministry of Economy and Competitiveness (MINECO/FEDER) (AGL2015-63849-C2-2-R). Period: 2016-2020 (4 years); Project Cost: 84000 €
- Nutritional and functional improvement of gluten-free breads: addition of beta-glucans of different origins and molecular weights according to the health claims approved by the EFSA. Project Director: Felicidad Ronda. Ministry of Economy and Competitiveness (MINECO/FEDER) (Ref: AGL2012-35088). Period: 2013-2015 (3 years); Project Cost: 76.050 €
- Gluten-free bread making by incorporating structured protein networks (exogenous) and its impact on starch digestibility. Project Director: Felicidad Ronda. Regional Ministry of Education (Ref: VA 252A12-2). Period: 2012-2013 (3 years). Project Cost: 30.000 €
- Increasing the shelf life of gluten-free bread by means of freezing processes. Project Director: Felicidad Ronda. Regional Ministry of Education (VA 067A08). Period: 2008-2010 (3 years). Project Cost: 11.100 €
- Recovery of traditional varieties of wheat for its use in Castilla y Leon breads and bakery products. Project Director: Manuel Gómez Castilla y Leon Regional Ministry (Ref: VA-11-C2-1). Period: 29/05/2007-28/5/2010 (3 years). Project Cost: 46.000€

C.5. Contrats, Technology Transfer (last 10 years)

- Applicability of physical treatments to improve the baking properties of non-baking wheat. Leading Researchers: F. Ronda, P.A. Caballero; Company: ADDIMENT (Mexico) representing to Grupo Bimbo (Mexico). Period: 2019 (3 months). 6354 €
- Agreement for the promotion of the innovation and knowledge transfer on food products and optimise production processes in strategic sectors in Castilla y León: The flour sector. Leading researchers: P.A. Caballero, F. Ronda. 2018-2020; 42000 € Instituto Tecnológico Agrario de Castilla y León (ITACYL) and the Fundación Parque Científico of the Universidad de Valladolid. Period: 2018-2020 (2 years)
- Study of the transformation of the canaryseed (*phalaris canariensis* L.) as a tool for rural development in the province of Palencia" (Winner of the second prize of the Diputación de Palencia "Generando Valor Rural Provincia de Palencia" 2017). Leading researcher: P.A. Caballero. Company; Fitopal S.L. 2017-2018 (6 meses) 9680€
- Enrichment of Breads with cereal β -Glucans. Project Director: Felicidad Ronda; Company: Biofactoría Naturae Salus S.A. Period: 2016 (1 month). Project Cost: 2100 €
- Preliminary study of life extension of wheat bread. Project Director: Felicidad Ronda; Company: Biofactoría Naturae Salus S.A. Period: 2016. Project Cost: 424 €
- Analysis and study of flours. Project Director: Felicidad Ronda; Company: Grupo Ordesa, S.A.

Period: 2014. Project Cost: 2300 €

- Effect of the formulation of infant flours in starch digestibility. Project Director: Felicidad Ronda; Company: Grupo Ordesa, S.A. Period: 2014. Project Cost: 1260 €
- Study of starch digestibility of flour samples. Project Director: Felicidad Ronda; Company: Grupo Ordesa, S.A. Period: 2014. Project Cost: 420 €
- Effect of processing and composition of frozen part-baked bread on the quality of the final product. Project Director: Felicidad Ronda. Company: Europastry, S.A. Period: 2010 (4 months). Project Cost: 2000 €
- Study of the Life of mini-hamburger breads and pan whole bread without sugar. Project Director: Felicidad Ronda. Company: Productos Alimenticios La Familia, S.A. Period: 2008 (3 months). Project Cost: 2400€
- Research and Healthy Food Ingredients. Project Director: Manuel Gómez. Company: Galletas Siro, S.A. Period: 2009-2011 (2.5 years). Project Cost: 286000 €

C.6 Direction of research activities (last 10 years)

- Supervisor of Ph.D. Thesis: Tef as an industrial crop for food processing. Exploring its latent potential and handling characteristics. University of Valladolid. College of Agricultural and Forestry Engineering. Workineh Abebe; March, 2015 – Sobresaliente Cum Laude with Extraordinary award; International Mention.
- Supervisor of Ph.D. Thesis: Nutritional and functional improvement of gluten-free breads: addition of beta-glucans of different origins and molecular weights according to the health claims approved by the EFSA. University of Valladolid. College of Agricultural and Forestry Engineering. Sandra Pérez Quirce. 13 July, 2017 – Sobresaliente Cum Laude; with Extraordinary award; International Mention.
- Supervisor of Ph.D. Thesis: Structuring gluten-free systems: effect of formulation and physical modification of ingredients. University of Valladolid. College of Agricultural and Forestry Engineering. Marina Villanueva Barrero. 22 November, 2019 – Sobresaliente Cum Laude; International Mention.
- Supervision of PhD. Thesis: Process optimization and quality characterization of tef flour for the industrial manufacturing of injera. School of Chemical and Bio Engineering. Addis Ababa (Ethiopia) PhD: Yoseph Legesse, November 2019. Very Good (3 peer-reviewed papers). Nowadays he works as Process Manager in Pepsico (Ethiopia)

Doctoral theses that are in progress under my supervision:

- “Physical modification of gluten free grains and flours by means of Ultrasounds”. UVa. Antonio J. Vela Corona.
- “Characterization and Application of Fonio in gluten-free baking products”. Co-tutored thesis: Univ. Sassari-UVa. Aloisa Deriu
- Supervisor of Degree Thesis (Agricultural Engineering): **9**
- Supervisor of Master Thesis (Ms. in Food Quality, Development and Innovation): **53**
- Supervisor of Research Works granted for collaboration with departments: **6**
- Supervisor of post-graduate and visitant professor stays (Erasmus Mundus): **3**

C.7 Research Stays Abroad:

- VNU University of Science, Vietnam National University, Hanoi (Vietnam) with Dr. Vu Van Manh, and Nguyen Manh Khai 2019 (1 week)
- R&D Department of Genius Foods Ltd. (Edinburgh, UK) with Dr. Susie Turan, 2018 (1 week)
- University of Thesaloniki (Greece) with Prof. C. Biliaderis. 2015 (1 week)
- University of Lund (Sweden) with Prof. A. Eliasson. 2013(1 week)
- University of Thesaloniki (Greece) with Dra. A. Lazaridou. 2011(1 week)

- University College Cork (Ireland) with Prof. Y. Roos. 2007 (3 months)
- University of Vasile Alexandri of Bacau (Rumunia). 2011 (1 week)
- University of Life Sciences-SGGW, Warsaw (Poland). 2010 (1 week)
- University of Lisbon - Higher Institute of Agronomy (Portugal). 2006 (1 week)

C.8 Institutional responsibilities (10 last years):

- Director of the Food Technology Area of University of Valladolid (2005-2014)
- Director of the “Consolidated Research Unit” ProcerealTech, (UIC N°: 239) recognised by the Regional Government of Castilla y León in June 2017.
- Director of the University Master's Degree in "Food Quality, Development and Innovation" of the E.T.S. of Agricultural Engineering of Palencia (UVa) since 2008 to the present
- Responsible for Bilateral Interchanges within the frame of Erasmus mobility (scope: food industries and food science and technology) (2002-to the present)
- Evaluator of the Research Activity of the teaching and research staff of the UVA in the field of Mechanical and Production Technologies (2011-to present).
- Responsible for Internships in Companies of master students (master in food quality, development and innovation, ETSIIAA, UVa) (2009-2016)

C.9 Evaluation Activities:

- Reviewer of Scientific Journals (SCI): Carbohydrate Polymers; Food Chemistry; Food Hydrocolloids; J. Food Engineering; Int. J. Food Science and Technol.; Int. J. Food Sci and Nutrition; J. Cereal Science; J. Agricultural and Food Chemistry; J. Agricultural Sci.; J. Food Processing and preservation; J. Food Sci., LWT; Int. J. of Biological Macromolecules; European Food Research and Technology.
- Reviewer for National Research Projects (ANEP) since 2009
- Reviewer for Austrian National Research Projects (FWF) since 2019
- Reviewer for the National Science Center (Poland) since 2019
- Reviewer of Projects of the Science and Technology for Development Ibero-American Program (CYTED) since 2006