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MARINA VILLANUEVA BARRERO

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Datos personales:

Nombre	Marina Villanueva Barrero
Fecha de nacimiento	06/11/1986
Nacionalidad	Española
Teléfono	686335026
e-mail	marina.villanueva@uva.es marinavilla@gmail.com

Situación profesional actual:

Profesor Ayudante Doctor Área Tecnología de Alimentos, Departamento de Ingeniería Agrícola y Forestal Escuela Técnica Superior de Ingenierías Agrarias, Campus de Palencia. Universidad de Valladolid	
Research ID	AAF-9764-2020
Código Orcid	0000-0001-8342-9360
Scopus ID	56231279900

Formación académica:

- Doctorado en Ciencia e Ingeniería Agroalimentaria y de Biosistemas con Mención Internacional y Calificación Sobresaliente Cum Laude (Universidad de Valladolid, 2018)
- Máster en Calidad, Desarrollo e Innovación de Alimentos (Universidad de Valladolid, 2013)
- Ingeniero Agrónomo (Universidad de Valladolid, 2012)
- Ingeniero Técnico Agrícola esp. Explotaciones Agropecuarias (Universidad de Valladolid, 2009)

LÍNEAS DE INVESTIGACIÓN

Control de calidad de cereales y sus derivados. Reología de masas.

Caracterización de las propiedades físicas de los alimentos.

Estudio de digestibilidad del almidón de alimentos basados en cereales mediante ensayos *in vitro*.

Desarrollo e Innovación de alimentos derivados de los cereales, especialmente para las personas con enfermedad celíaca y otras necesidades especiales.

Estudio de nuevas tecnologías para la modificación física de harina y almidones con el fin de mejorar sus características tecnofuncionales

MÉRITOS MÁS RELEVANTES***Publicaciones y capítulos de libros***

Ronda, F., Pérez-Quirce, S., Villanueva, M. 2023. Rheological properties of gluten-free bread doughs and their modification: improve bread quality. En: ADVANCES IN FOOD RHEOLOGY AND APPLICATIONS (Second Edition). Editores: Jasim Ahmed and Santanu Basu. Editorial: ELSEVIER, Cambridge, USA.

Villanueva, M., Abebe, W., Pérez-Quirce, S., Ronda, F. 2022. Impact of the variety of tef [*Eragrostis tef* (Zucc.) Trotter] on physical, sensorial and nutritional properties of gluten-free breads. *Foods*. 11, 1017.

Acevedo, B.A., Villanueva, M., Chaves, M.G., Avanza, M.V., Ronda, F. 2022. Modification of structural and physicochemical properties of cowpea (*Vigna unguiculata*) starch by hydrothermal and ultrasound treatments. *Food Hydrocolloids*, 124, 107266.

- Vela, A.J., Villanueva, M., Ronda, F. 2021. Low-frequency ultrasonication modulates the impact of annealing on physicochemical and functional properties of rice flour. *Food Hydrocolloids*, 120,106933.
- Solaesa, A.G., Villanueva, M., Vela, A.J., Ronda, F. 2021. Dry-Heat Treatment vs. Heat-Moisture Treatment assisted by microwave radiation: Techno-functional and rheological modifications of rice flour. *LWT - Food Science and Technology*, 141, 110851.
- Vela, A.J., Villanueva, M., Solaesa, A.G., Ronda, F. 2021. Impact of high-intensity ultrasound waves on structural, functional, thermal and rheological properties of rice flour and its biopolymers structural features. *Food Hydrocolloids*, 113, 106480.
- Villanueva, M., Abebe, W., Collar, C., Ronda, F. 2021. Tef [*Eragrostis tef* (Zucc.) Trotter] variety determines viscoelastic and thermal properties of gluten-free dough and bread quality. *LWT - Food Science and Technology*, 135, 110065.
- Solaesa, A.G., Villanueva, M., Ronda, F. 2020. Protein and lipid enrichment of quinoa (cv.Titicaca) by dry fractionation. Techno-functional, thermal and rheological properties of milling fractions. *Food Hydrocolloids*, 105, 105770.
- 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.
- 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.
- 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.
- Acevedo, B.A., Villanueva, M., Chaves, M.G., Avanza, M.A., Ronda, F. 2020. 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.
- Villanueva, M., Harasym, J., Muñoz, J.M., Ronda, F. 2019. Rice flour physically modified by microwave radiation improves viscoelastic behavior of doughs and its bread-making performance. *Food Hydrocolloids*, 90, 472-481.
- Assefa, Y., Emire, S., Villanueva, M., Abebe, W., Ronda, F. 2018. The effect of mechanical kneading and Absit preparation difference on tef injera quality. *African Journal of Food Science*, 12, 246-253.
- Villanueva, M., De Lamo, B., Harasym, J., Ronda, F. 2018. Microwave radiation and protein addition modulate hydration, pasting and gel rheological characteristics of rice and potato starches. *Carbohydrate Polymers*, 201, 374-381.
- Assefa, Y., Emire, S., Villanueva, M., Abebe, W., Ronda, F. 2018. Influence of milling type on tef injera quality. *Food Chemistry*, 266, 155-160.
- Villanueva, M., Pérez-Quirce, S., Collar, C., Ronda, F. 2018. Impact of acidification and protein fortification on rheological and thermal properties of wheat, corn, potato and tapioca starch-based gluten-free bread dough. *LWT – Food Science and Technology*, 96, 446-454.

- Villanueva, M., Ronda, F., Moschakis, T., Lazaridou, A., Biliaderis, C. 2018. Impact of acidification and non-gluten proteins on thermal properties of rice, potato and tapioca starches and rheological behaviour of their gels. *Food Hydrocolloids*, 79, 20-29.
- Villanueva, M., Harasym, J., Muñoz, J.M., Ronda, F. 2018. Microwave absorption capacity of rice flour. Impact of the radiation on rice flour microstructure, thermal and viscometric properties. *Journal of Food Engineering*, 224, 156-164.
- Pérez-Quirce, S., Caballero, P.A., Vela, A.J., Villanueva, M., Ronda, F. 2018. Impact of yeast and fungi (1 → 3)(1 → 6)-β-glucan concentrates on viscoelastic behavior and breadmaking performance of gluten-free rice-based doughs. *Food Hydrocolloids*, 79, 382-390.
- Ronda, F., Pérez-Quirce, S., Villanueva, M. 2016. Rheological Properties of Gluten-Free Bread Doughs. Relationship with Bread Quality. En: *ADVANCES IN FOOD RHEOLOGY AND APPLICATIONS*. Editores: Jasim Ahmed, Paweł Ptaszek and Santanu Basu. Editorial: ELSEVIER, Cambridge, USA.
- 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.
- Villanueva, M., Mauro, R., Collar, C., Ronda, F. 2015. Acidification of protein-enriched rice starch doughs: effects on breadmaking. *Eur Food Res Technol*, 240, 783-794.
- 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.

Participación en Congresos Nacionales e Internacionales

- Harasym, J., Orkusz, A., Villanueva, M., Ronda, F. Impact of house cricket (*Acheta domesticus*) powder addition on the rheological profile of rice flour. 7th Cereal & Europe Spring Meeting. Tesalónica (Grecia), Abril 2022.
- Villanueva, M., Harasym, J., Caballero, P.A., Ronda, F. Impact of heat-moisture treatment by microwaves on functional and pasting properties of buckwheat flours. 7th Cereal & Europe Spring Meeting. Tesalónica (Grecia), Abril 2022.
- Harasym, J., Pozzi, L., Villanueva, M. High level addition of *Spirulina platensis* powder to pan bread wheat flour creates pumpnickel type green bread. Presentación de Póster. 7th Cereal & Europe Spring Meeting. Tesalónica (Grecia), Abril 2022.
- Vela, A.J., Villanueva, M., Caballero, P.A., Ronda, F. Influence of temperature in the physical modification of rice flour by ultrasound technology. Presentación de Póster. 7th Cereal & Europe Spring Meeting. Tesalónica (Grecia), Abril 2022.
- Villanueva, M., García-Solaesa, A., Vela, A.J., Caballero, P.A., Ronda, F. Microwave-treated rice flour as hydroxy-propyl-methyl-cellulose replacer in gluten-free bread formulation. Presentación de Póster. 7th Cereal & Europe Spring Meeting. Tesalónica (Grecia), Abril 2022.
- Caballero, P.A., Villanueva, M., Garcia-Solaesa, A., Vela, A.J., Gutiérrez, A.L., Ronda, F. Canary seed flour as an ingredient of high nutritional value to produce gluten-free sugar snap cookies. Presentación de Póster. 7th Cereal & Europe Spring Meeting. Tesalónica (Grecia), Abril 2022.
- Calix-Rivera, C.S., Rau, D.N., Villanueva, M., Ronda, F. Microwave radiation treatment of tef grain and flour. Effect on its techno-functional properties. Presentación de Póster. Trends in grain-based foods. Braganza (Portugal), Marzo 2022.

Vicente, A., Tabary, E., Villanueva, M., Caballero, P.A., Ronda, F. Impact of quinoa flour on rheological properties of doughs and quality of the resulting gluten-free bread. Presentación de Póster. Trends in grain-based foods. Braganza (Portugal), Marzo 2022.

Vela, A.J., Villanueva, M., Ronda, F. Physical modification of rice flour via ultrasonication. Influence of treatment time and temperature. Presentación oral. Trends in grain-based foods. Braganza (Portugal), Marzo 2022.

Vicente, A., Gil, C., Villanueva, M., Caballero, P.A., Ronda, F. Impact of the addition of quinoa (*Chenopodium quinoa* Willd.) flour on maize starch-based gluten-free bread quality. Presentación de Póster. 7th Whole Grain Summit. Evento on line, Octubre 2021.

Calix, C.S., Rau, D.N., Villanueva, M., Vicente, A., Abebe, W., Neves, G., Ronda, F. Brown tef whole grains treated by microwave radiation. Impact on techno-functional properties of the resulting flours. Presentación de Póster. 7th Whole Grain Summit. Evento on line, Octubre 2021.

Vicente, A., López, E., Villanueva, M., Caballero, P.A., Ronda, F. Effect of microwave treatment of quinoa (*Chenopodium quinoa* Willd.) flour on its techno-functional and rheological properties. Presentación de Póster. 7th Whole Grain Summit. Evento on line, Octubre 2021.

Villanueva, M., Harasym, J., Ada, K., Vela, A.J., Caballero, P.A., Ronda, F. Particle size impact on techno-functional properties of whole buckwheat flour and its breadmaking performance. Presentación Póster. 7th Whole Grain Summit. Evento on line, Octubre 2021.

Vela, A.J., Fernandez, O., Villanueva, M., Ronda, F. Water removal method determines the final physicochemical properties of ultrasound treated quinoa flour. Presentación Póster. 7th Whole Grain Summit. Evento on line, Octubre 2021.

Vela, A.J., Villanueva, M., Ronda, F. Impact of dual ultrasound-annealing treatment on the structural and physicochemical properties of white and brown tef flours. Presentación Oral. 7th Whole Grain Summit. Evento on line, Octubre 2021.

Mendoza, R., Encinas, E., Miguel, J.M., Gutierrez, A., Villanueva, M., Caballero, P.A., Ronda, F. Hemp (*Cannabis sativa* L.) flour obtained from seeds of industrial varieties grown in Spain: a study of its potential as a high nutritional value food ingredient. Presentación de Poster. 16th ICC Cereal and Bread Congress (ICBC). Evento Online, 29-31 Marzo 2021.

Vicente, A., Villanueva, M., Calix, C.S., Gutierrez, A., Caballero, P.A., Ronda, F. Microwave treatment of buckwheat grains at different moisture content and its effect on techno-functional and rheological properties of obtained flours. Presentación de Poster. 16th ICC Cereal and Bread Congress (ICBC). Evento Online, 29-31 Marzo 2021.

Gutierrez, A., Rico, D., Villanueva, M., Ronda, F., Martín-Diana, A.B., Caballero, P.A. Study of different presoaking temperatures of buckwheat whole grains treated with high hydrostatic pressure: effects on functional, technological and nutritional properties of flours. Presentación de Poster. 16th ICC Cereal and Bread Congress (ICBC). Evento Online, 29-31 Marzo 2021. ICC BEST POSTER AWARD.

Vela, A.J., Villanueva, M., Ronda F. Influence of temperature in the physical modification of rice flour achieved by low-frequency ultrasound treatment. Presentación de Poster. 16th ICC Cereal and Bread Congress (ICBC). Evento Online, 29-31 Marzo 2021.

Vela, A.J., Villanueva, M., Solaesa, A.G., Ronda F. Dependence of water removal method in the final properties of tef flours modified by ultrasonication. Presentación de Poster. 16th ICC Cereal and Bread Congress (ICBC). Evento Online, 29-31 Marzo 2021.

Villanueva, M., Harasym, J., Murillo, L., Vela, A.J., Caballero, P.A., Ronda, F. Modification of the techno-functional and pasting properties of buckwheat flour by microwave radiation. Presentación de Poster. 16th ICC Cereal and Bread Congress (ICBC). Evento Online, 29-31 Marzo 2021.

Caballero P.A., Gutiérrez, A., Vicente A., Villanueva M., Solaesa A.G., Harasym J., Martín-Diana A.B., Rico D., Ronda F. Tratamiento de granos de cereales y pseudocereales con tecnologías emergentes

como estrategia para la mejora de la calidad y el valor nutricional de productos sin gluten. Presentación Oral. X Congreso Nacional CyTA – CESIA. León, España. 15-17 Mayo 2019

Caballero P.A., Suazo E., Tejedor L., Villanueva M., Solaesa A.G., Harasym J., Ronda F. Potencial de la harina de alpiste como ingrediente de alto valor nutricional para el desarrollo de alimentos sin gluten. Presentación de poster. X Congreso Nacional CyTA – CESIA. León, España. 15-17 Mayo 2019

Villanueva M., Harasym J., Solaesa A.G., Vela A.J., Caballero P.A., Ronda F. Impact of microwave radiation on buckwheat flour and the effect on the rheological properties of gluten-free doughs and breadmaking. Poster presentation. 19th ICC Conference. Vienna, Austria. 24-25 April 2019

Vela A.J., Villanueva M., Solaesa A.G., Ronda F. Physical modification of rice flour by means of ultrasound. Poster presentation. 19th ICC Conference. Vienna, Austria. 24-25 April 2019

Solaesa A.G., Villanueva M., Vela A.J., Caballero P.A., Ronda F. Impact of microwave treatment depending on the moisture content of rice flour. Poster presentation. 19th ICC Conference. Vienna, Austria. 24-25 April 2019

Gutierrez A.L., Villanueva M., Rico D., Martín-Diana A., Harasym J., Ronda F., Caballero P.A. Valorisation of a buckwheat by-product to promote a nutritional improvement of gluten-free bread. Poster presentation. 19th ICC Conference. Vienna, Austria. 24-25 April 2019

Villanueva M. 2019. Modificación física de harinas sin gluten y su aplicación en la mejora de productos horneados II. Presentación oral. Investigadoras de Castilla y León: La aventura de la Ciencia y la Tecnología. Valladolid, España. 04 Abril 2019

Ronda F., Collar C., Villanueva M., Saldaña M., Isar M., Harasym J. Use of microwaved rice flour in gluten-free bread-making. Oral presentation. 32th EFFOST International Conference. Nantes, France. 6-8 November 2018.

Caballero P.A., Tejedor L., Villanueva M., Harasym J., Ronda F. Application of canary seed flour in gluten-free breadmaking. Poster presentation. 32th EFFOST International Conference. Nantes, France. 6-8 November 2018.

Villanueva M., Harasym J., Collar C., Caballero P.A., Ronda F. Effect of MW-treated rice flour on rheological properties of gluten-free bread doughs. Poster presentation. 32th EFFOST International Conference. Nantes, France. 6-8 November 2018.

Solaesa A.G., Villanueva M., Harasym J., Beltrán S., Ronda F.. Microstructure and in vitro digestibility of supercritical fluid defatted-quinoa. Poster presentation. 32th EFFOST International Conference. Nantes, France. 6-8 November 2018.

Villanueva M., De Lamo B., Harasym J., Ronda F. Physical modification of model systems -corn starch and protein blends- by microwave assisted heat-moisture treatment. Poster presentation. 32th EFFOST International Conference. Nantes, France. 6-8 November 2018.

Harasym J., Villanueva M., Murillo L., Solaesa A.G., Abebe W. Impact of microwave-assisted heat-moisture treatment on white and brown Ethiopian teff flour properties. Poster presentation. 32th EFFOST International Conference. Nantes, France. 6-8 November 2018.

Gutiérrez A.L., Harasym J., Ronda F., Villanueva M., Caballero P.A. Impact of buckwheat hull addition on hydration properties of rice gluten-free flour. Poster presentation. 32th EFFOST International Conference. Nantes, France. 6-8 November 2018.

García-Solaesa, A., Villanueva, M., Harasym, J., Beltrán, S., Ronda, F. Valorization of quinoa by-products after oil extraction with supercritical CO₂. Oral presentation. Congress FOOD 2030: Towards sustainable agri-food systems, Stuttgart, Germany. 5-6 September 2018.

Villanueva, M., De Lamo, B., Harasym, J., Ronda, F. Microwave treated starch-protein blends: An innovative raw material to improve the quality of gluten-free products for coeliac disease patients. Poster presentation. Congress FOOD 2030: Towards sustainable agri-food systems, Stuttgart, Germany. 5-6 September 2018.

Harasym, J., Villanueva, M., García-Solaesa, A., Abebe, W., Caballero, P.A., Ronda, F. Minority crops utilization for diversification of gluten-free food products offer. Poster presentation. Congress FOOD 2030: Towards sustainable agri-food systems, Stuttgart, Germany. 5-6 September 2018.

Ronda, F., Harasym, J., Villanueva, M., García-Solaesa, A., Abebe, W., Caballero, P.A. Microwave assisted heat moisture treatment as useful tool in improvement of gluten-free functional characteristic. Poster presentation. Congress FOOD 2030: Towards sustainable agri-food systems, Stuttgart, Germany. 5-6 September 2018.

Villanueva, M., Harasym, J., Plaza, M., Ada, K., Caballero, P.A., Ronda, F. Nutrition improvement of rice gluten-free bread with buckwheat flour. Poster presentation. 31th EFFOST International Conference, Sitges, Barcelona, Spain. 13-16 November 2017.

Villanueva, M., De Lamo, B., Harasym, J., Ronda, F. Gluten-free raw material starches behaviour in mixtures with calcium caseinate. Poster presentation. 31th EFFOST International Conference, Sitges, Barcelona, Spain. 13-16 November 2017.

Villanueva, M., Harasym, J., Plaza, M., Ada, K., Cabellero, P.A., Ronda, F. Impact of buckwheat flour on the rheological properties of rice-based gluten-free bread doughs. Poster presentation. 31th EFFOST International Conference, Sitges, Barcelona, Spain. 13-16 November 2017.

Villanueva, M., De Lamo, B., Harasym, J., Ronda, F. Impact of microwave radiation on the technological properties of corn starch- caseinate mixtures and the viscoelastic properties of their gels. Poster presentation. 31th EFFOST International Conference, Sitges, Barcelona, Spain. 13-16 November 2017.

Harasym, J., Fernández, N., Villanueva, M., Abebe, W., Caballero, P.A., Ronda, F. Characteristic of technological features of teff flours from Spanish and Ethiopian cultivars. Poster presentation. 31th EFFOST International Conference, Sitges, Barcelona, Spain. 13-16 November 2017.

Harasym, J., Fernández, N., Villanueva, M., Esteban, C., Caballero, P.A., Ronda, F. Functional properties of Spanish and Polish buckwheat flours. Poster presentation. 31th EFFOST International Conference, Sitges, Barcelona, Spain. 13-16 November 2017.

Caballero, P.A., Villanueva, M., Villota, P., Harasym, J., Ronda, F. Nutrient profile improvement of gluten-free bread by adding a buckwheat by-product. Poster presentation. 31th EFFOST International Conference, Sitges, Barcelona, Spain. 13-16 November 2017.

Gutiérrez, A.L., Villota, P., Villanueva, M., Ronda, F., Harasym, J., Caballero, P.A. Gluten-free bread enriched with buckwheat's husk. Poster presentation. II National Congress of Young Researchers in Science, Engineering and Food Technology. León, Spain, October 2017.

Villanueva, M., Pérez-Quirce, S., Ronda, F. Effects of acidification and exogenous protein on rheological properties of gluten-free starch-based doughs. Poster presentation. International Meeting on Rheology-IBEREO 2017, Valencia, Spain. 6-8 September 2017.

Harasym, J., Villanueva, M., Ronda, F. Effect of partial substitution of rice flour with buckwheat flour on gluten-free bread quality and rheology of dough. Poster presentation. International Meeting on Rheology-IBEREO 2017, Valencia, Spain. 6-8 September 2017.

Ronda, F., Caballero, P.A., Harasym, J., Abebe, W., Pérez-Quirce, S., Villanueva, M., Siliuto, C., Mauro, R.R., Moraleja, A., Santos, D., Mendoza, R.J., Del Amo, P., Vela, A., López, L., Ada, K., Plaza, M., Fernández, N. Strategies for the improvement of gluten-free products. Poster presentation. BIET'17 Baking Ingredients, Enzymes and Technology. Barcelona, June 2017.

Ronda, F., Caballero, P.A., Harasym, J., Pérez-Quirce, S., Villanueva, M., Melendre, C., Jiménez, I., Calix, C.S., Carrillo, N., De Lamo, B., Esteban, C. Stabilization and Physical modification of starches and gluten-free flours. Poster presentation. BIET'17 Baking Ingredients, Enzymes and Technology. Barcelona, June 2017.

Grupo PROCEREALtech (Ronda, F., Caballero, P.A., Harasym, J., Villanueva, M). Tef in Ethiopia and Spain: applications in gluten and gluten-free baking. Oral presentation. XL INIA Forum on Public-Private Partnerships "New Sustainable Raw Materials in Food I". Madrid, Spain, June 2017.

Grupo PROCEREALtech (Ronda, F., Caballero, P.A., Harasym, J., Villanueva, M). The processing of buckwheat: experiences in Poland and Spain. Oral presentation. XL INIA Forum on Public-Private Partnerships "New Sustainable Raw Materials in Food I". Madrid, Spain, June 2017.

Villanueva, M., Harasym, J., Ronda, F. Microwave assisted high moisture treatment impact on rice flour breadmaking properties. Poster presentation. International Conference on Food Innovation – FoodInnova 2017, Cesena, Italy, 31-3 February 2017.

Villanueva, M., Pérez-Quirce, S., Ronda, F. Effect of acidification on protein-enriched corn and potato starch breads. Poster presentation. 4th International Symposium on Gluten-Free Cereal Products and Beverages, Cork, Ireland, 18-19 October 2016.

Villanueva, M., López, L., Varas, J., Abebe, W., Ronda, F. Gluten free bread from Ethiopian tef varieties: dough rheological properties and bread quality. Poster presentation. 4th International Symposium on Gluten-Free Cereal Products and Beverages, Cork, Ireland, 18-19 October 2016.

Villanueva, M., Carrillo, N., Pérez-Quirce, S., Harasym, J., Muñoz, J.M., Ronda, F. Effect of microwave radiation on rice flour properties and breads making ability. Poster presentation. 4th International Symposium on Gluten-Free Cereal Products and Beverages, Cork, Ireland, 18-19 October 2016.

Villanueva, M., Varas, J., Abebe, W., Ronda, F. Applications of Ethiopian Tef varieties in formulation of high nutritional profile gluten-free breads. Oral presentation. 15th European Young Cereal Scientists & Technologists Workshop. Milan, Italy, 26-29 April 2016.

Villanueva, M., Pérez-Quirce, S., Ronda, F. Protein enrichment of gluten-free breads. Strategies to improve its quality. Oral presentation. I National Congress of Young Researchers in Science, Engineering and Food Technology. Palencia, Spain, November 2015.

Abebe, W., Collar, C., Pérez-Quirce, S., Villanueva, M., Ronda, F. Functional properties and starch enzymatic hydrolysis of tef [*Eragrostis tef* (Zucc.) Trotter] grain flours. Poster presentation. ICC/AISTEC, Grains for Feeding the World. Milan, Italy, 1-3 July 2015.

Villanueva, M., Cotfas, C.M., Collar, C., Ronda, F. Effects of acidification and exogenous protein on rheological properties of gluten-free starch-based doughs. Poster presentation. ICC/AISTEC, Grains for Feeding the World. Milan, Italy, 1-3 July 2015.

Villanueva, M., Mauro, R.R., Pérez-Quirce, S., Ronda, F. Improvement of gluten-free bread quality using exogenous protein and organic acids. Oral presentation. 14th European Young Cereal Scientists & Technologists Workshop. Copenhagen, Denmark, 14-17 April 2015.

Villanueva, M., Mauro, R.R., Pérez-Quirce, S., Collar, C., Ronda, F. Incorporation of exogenous structured protein networks and pH-regulating additives in the production of gluten-free breads. Poster presentation. 26th Technical Conference of the Spanish Association of Cereal Technicians (AETC). Madrid, October 2014.

Abebe, W., Villanueva, M., Pérez-Quirce, S., Collar, C., Ronda, F. Physical and functional properties of tef flour. Effect of the variety and type of mill. Poster presentation. 26th Technical Conference of the Spanish Association of Cereal Technicians (AETC). Madrid, October 2014

Villanueva, M., Mauro, R.R., Collar, C., Ronda, F. Propiedades viscoelásticas de masas de pan sin gluten enriquecidas con proteínas de huevo y leche. Poster presentation. Congreso Iberoamericano de Ingeniería de Alimentos – Cibia9. Valencia, Spain, 13-16 January 2014.

Estancias en otras instituciones

Estancia postdoctoral financiada por la Fundación Alfonso Martín Escudero en Wrocław University of Economics, Department of Biotechnology and Food Analysis con la Prof. Joanna Harasym, de enero de 2020 a enero de 2022.

Estancia postdoctoral en Department of Biotechnology and Food Analysis con la Prof. Joanna Harasym, del 2 de septiembre al 13 de octubre de 2019.

Estancia Erasmus+ de formación en Wroclaw University of Economics, Department of Biotechnology and Food Analysis con la Prof. Joanna Harasym, del 26 al 30 de agosto de 2019.

Estancia internacional durante tesis doctoral en Universidad Aristóteles de Thesaloniki, Dept. of Food Science & Technology (Grecia) con Prof. C. Biliaderis: desde junio de 2015 a octubre de 2015.

Docencia

- Profesora de las asignaturas de: a) Operaciones Básicas, Análisis sensorial, Práctica Integrada, Fundamentos de la Industrialización de Cereales, Tecnología de las Industrias Lácteas y Propiedades Físicas de los Alimentos del Grado en Ingeniería de las Industrias Agrarias y Alimentarias; b) Tecnología Enológica I en el Grado en Enología; c) Ingredientes y Aditivos Alimentarios. Funcionalidad Tecnológica, Propiedades Físicas de los Alimentos. Análisis sensorial, Nuevas Tendencias en Enología, Prácticas de Elaboración de Vinos. Aplicación de las últimas tendencias del Máster en Calidad, Desarrollo e Innovación de Alimentos; d) Sistemas productivos de la Industria Agroalimentaria del Máster en Ingeniería Agronómica y e) Procesos en la Industria Alimentaria en el Máster de Profesor de Secundaria - Módulo Específico: Tecnología Agraria, Alimentaria y Forestal. Curso: enero 2020-Actualidad.
- Profesora Asociada de las asignaturas de Operaciones Básicas del Grado en Ingeniería de las Industrias Agrarias y Alimentarias, y de la asignatura de Propiedades Físicas de los Alimentos. Análisis sensorial, del Máster en Calidad, Desarrollo e Innovación de Alimentos. Curso 2019-2020.
- Experiencia docente de 4 años en Escuela Técnica Superior de Ingenierías Agrarias de Palencia (Universidad de Valladolid) en Operaciones Básicas y Propiedades Físicas de los Alimentos del Grado en Ingeniería de las Industrias Agrarias y Alimentarias, y en la asignatura de Propiedades Físicas de los Alimentos. Análisis sensorial., del Máster en Calidad, Desarrollo e Innovación de Alimentos. Desde 2014 a 2018.
- Directora de 1 tesis doctoral en ejecución.
- 17 Trabajos de Investigación de Fin de Máster dirigidos.
- Tutora de 4 alumnos de prácticas en empresa.

Otros méritos

- Participación como investigadora en diferentes talleres de divulgación científica en la Feria de Ingenio, Semana de la Ciencia, talleres infantiles, etc.
- Asistencia a diferentes cursos y jornadas del ámbito científico-técnico relacionadas las líneas de investigación de mi trabajo.
- Participación en jornadas científico-técnicas de apoyo de la mujer en el campo de la investigación.
- Participación como investigadora (organización e impartición) en el taller “Con las manos en la masa” durante la 13ª Noche Europea de los Investigadores, celebrada en el Museo de la Ciencia de Valladolid el 28 de septiembre de 2018.
- Participación como investigadora en el “Rincón Europeo: Valladolid Investiga”, una exhibición de los proyectos con financiación europea, durante la 12ª Noche Europea de los Investigadores, celebrada en el Museo de la Ciencia de Valladolid el 29 de septiembre de 2017.
- Participación en 2 proyectos de investigación de segundo de bachillerato para el Bachillerato de Investigación/Excelencia de Ciencia y Tecnología de Palencia.

- Tercer Premio "IDEA INNOVADORA DE NEGOCIO" EN LA Edición 2017 del Concurso INICIATIVA CAMPUS EMPRENDEDOR de fomento del espíritu emprendedor en la Universidad, por el proyecto "Desarrollo de una gama de productos adaptados para la población con disfagia".
- Beneficiaria del Programa PROMETEO para el desarrollo de prototipos orientados al mercado, promovido por la Fundación General de la Universidad de Valladolid (FUNGE).