

PERSONAL INFORMATION

Prof Dr Jesus Simal-Gandara



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jsimal-uvigo

Sex Male | Date of birth 05/04/1966 | Nationality Spanish/European

POSITION

Full Prof. in Food Sci. at the Univ. of Vigo (Spain) since 1999 & Vice-Chancellor for Internationalization in 2018

WORK EXPERIENCE

- 1993-1999 Assoc. prof. in food sci. at the univ. of Vigo (Spain)
- 1991-1993 Non-tenured assoc. prof. in food sci. at the univ. of Vigo (Spain)
- 1990-1991 FPI pre-doc grant from the Spanish Ministry of Science
- 1988-1989 CSIC grant for starting researchers

EDUCATION AND TRAINING

- 1989-1991 PhD in Nutrition and Food Sci. at the Univ. of Santiago de Compostela (Spain) – Prize award
- 1989 Master degree in Pharmacy – 1st National prize award
- 1984-1989 Graduate in Pharmacy – Excellent qualifications

PERSONAL SKILLS

MOTHER TONGUE(S) Spanish

OTHER LANGUAGE(S)

	UNDERSTANDING		SPEAKING		WRITING
	LISTENING	READING	SPOKEN INTERACTION	SPOKEN PRODUCTION	
English	B2	B2	B2	B2	B2
Portuguese	B2	B2	B2	B2	B2
French	B2	B2	A2	A2	A2

COMMUNICATION SKILLS

▪ good communication skills gained through my experience as prof. at the university

ORGANISATIONAL / MANAGERIAL SKILLS

▪ leadership (currently responsible for a team of 20 people at <http://aa1-uvigo.blogspot.com/>)

JOB-RELATED SKILLS

▪ good command of scientific research productivity (currently responsible for international projects)

DIGITAL COMPETENCE

SELF-ASSESSMENT				
INFORMATION PROCESSING	COMMUNICATION	CONTENT CREATION	SAFETY	PROBLEM SOLVING
INDEPENDENT	INDEPENDENT	INDEPENDENT	INDEPENDENT	INDEPENDENT

DRIVING LICENCE B

PUBLICATIONS

2018 – Highly Cited Researcher & 8000 citations in 260 papers= 31 per paper; h-index= 47):

-Researcher ID: <http://www.researcherid.com/rid/A-9533-2009>

-Scopus: <http://www.scopus.com/authid/detail.uri?origin=resultslist&authorId=7004118440&zone=>

-Orcid: <http://orcid.org/0000-0001-9215-9737>

-Google scholar: <http://scholar.google.es/citations?user=rmeHFxIAAAAJ&hl=es&oi=ao>

-Researchgate: https://www.researchgate.net/profile/Jesus_Simal-Gandara

-Mendeley: <https://www.mendeley.com/profiles/jesus-simal-gandara/>

STAYS

Visiting researcher: Laboratoire de Chimie Analytique II (Prof. Mahuzier & Dr. Becue), Faculté des Sciences Pharmaceutiques et Biologiques, Université de Paris-Sud. Chatenay-Malabry, France (1990, 6 months); Department of Chemistry (Prof. Thomas B. Brill), University of Delaware, Newark, Delaware, USA (1991, 3 months); Fraunhofer-Institut für Lebensmittel-technologie und Verpackung (Drs. O. Piringer & R. Franz), Munich, Germany (1992, 3 months); CSL: Central Science Laboratory, MAFF: Ministry of Agriculture, Fisheries and Food (Drs. J. Gilbert & L. Castle), Norwich, Norfolk, UK (1993 & 1998, 3 months each); TNO-Nutrition and Food Research (Dr. R. Rijk), Zeist, The Netherlands (1994, 1995 & 2000, 3 months each); PIRA: Packaging Industries Research Association (Dr. P.A. Tice), Leatherhead, Surrey, UK (1996, 3 months); and SIK: The Swedish Institute for Food and Biotechnology (Drs. L. Ahm e & A. Leufv en), G teborg, Sweden (1997, 3 months).

PROJECTS

Spanish projects: "Research on nutritional status indicators in healthy elderly: anthropometrical, clinical, hematological, biochemical and immunological", granted by the University of Vigo (1993-1994); "Migration of cardboard components into food simulants (XUGA38304A94)", granted by the Galician government (1994-1995); "Development of a rapid method to detect functional barriers in multilayer food packages (XUGA38302B97)", granted by the Galician government (1997-1999); "Identification of volatile compounds and aminoacids in monofloral honeys from Galicia (API99-017-C2-2)", granted by the Spanish Ministry of Science (1999-2000); "Development and validation of methods to identify and quantify aliphatic hydrocarbons from liquid and solid paraffins in food package, food simulants and foodstuffs (PGIDT00PXI38306PR)", granted by the Galician government (2000-2001); "Development of analytical methods for the optimization and control of plastic materials for food contact. Applications in the manufacturing and food packaging industry (1FD97-2167-C02-02)", granted by the Spanish Ministry of Science and FEDER funds (2000-2002); "Determination of antibiolytics in grapes and wines. Evaluation of their persistence in soils (CAL01-047)", granted by the Food Research Programme of the Spanish Ministry of Science (2001-2003); "Fate of fungicides in vineyards: food and environmental contamination risks (AGL2003-02244)", granted by the Spanish Ministry of Science (2003-2005); "Effect of antibiolytic residues and their metabolites on vinification and the quality of wine (AGL2007-62075)", granted by the Spanish Ministry of Science (2007- 2009); "Impacts of the use of new fungicides into the vine-wine system (AGL2011-30378-C03-01)", granted by the Spanish Ministry of Science (2011-2014); "Molecular mechanisms by which changes in sensory and functional characteristics of red wines take place by the action of anti-mildew, anti-powdery mildew and antibiolytic fungicide (AGL2015-66491-C2-1-R)", granted by the Spanish Ministry of Science (2015-2018).

International projects: "Development of methods of analysis for monomers and other starting substances with SML and/or QM limits in Directives 90/128/EEC and 92/39/EEC", granted by the EU Standard, Measurement & Testing Programme (1993-1995). "Intercomparison on the determination of fatty contact using a candidate polyethylene reference material (RM 593) in accordance with the draft CEN method ENV 1186-15", granted by the EU Standard, Measurement & Testing Programme (1997-1998). "Detection of ecotoxicology risks by persistent organic pollutants (POPs) in water ecosystems of the State of Tamaulepas, M xico (SEMARNAT-2002-C01-0462)", granted by the Natural Resources and Environmental Research Programme of the Mexican Ministry of Science (2003-2007). "Detection of POPs in five species of fish in three reservoirs of the State of Tamaulepas, M xico (PROMEP/103.5/05/1681)", granted by the Mexican Ministry of Science (2006-2008). "Characterization of volatiles in Morocco olive oils: effects of harvest date and fruit storing conditions (A/6211/06)", granted by the Inter-Universities Scientific Research Cooperation Programme in the Mediterranean Area (2006-2007). "New products for animal feeding: valorisation of cheese by-products for probiotics production (AgroFood- 108RT0362)", granted by the Iberoamerican Scientific and Technological Programme for Development (2008-2011). "Nano-engineered packaging systems for improved quality, safer and healthier foods (EUI2008-00115)", granted by Euroresearch subprogram of the Spanish Ministry of Science (2009-2012). "Characterization of the extra virgin olive oil produced in Galicia and the study of its typicity through the development of biosensors (NANO-FOOD)" and "Cooperative research network in the field of polyphenols and their industrial applications (IBERPHENOL)", granted by Interreg V-POCTEP Spain-Portugal (2017-2019). "Strengthening aquaculture in Ibero-America: quality, competitiveness and sustainability (AQUA-CIBUS)", granted by the Iberoamerican Scientific and Technological Programme for Development (2018-2021).

Pending projects: VALUE-DIETS to PRIMA (Step 2); PROBioX2 & Up4Health to H2020-BBI-JTI-2018; 2 POCTEPs.

**FOOD RISK
ASSESSMENT**

Member of the Scientific Committee of the Spanish Agency for Food Safety and Nutrition - AESAN (2013-2014) and of the Scientific Committee of the Spanish Agency for Consumers, Food Safety and Nutrition – AECOSAN (2015-2016):

Reports 2013:

-Journal of the Scientific Committee of the AESAN, No. 18 (2013):

- 1.-Report of the Scientific Committee of the Spanish Agency for Food Safety and Nutrition (AESAN) in relation to a request for initial assessment for the commercialization of the marine microalgae *Tetraselmis chuiien* the framework of Regulation (EC) No. 258/97 on new foods and new food ingredients (p.11).
- 2.-Report of the Scientific Committee of the Spanish Agency for Food Safety and Nutrition (AESAN) on the application of ionizing radiation for the sanitization of fresh meat, meat preparations and meat products (page 29).
- 3.-Report of the Scientific Committee of the Spanish Agency for Food Safety and Nutrition (AESAN) in relation to the use of an aqueous solution of hydrogen peroxide, acetic acid and peracetic acid as a technological adjuvant for the bacterial disinfection of citrus fruits and peppers and the washing water of the same (p.53).
- 4.-Report of the Scientific Committee of the Spanish Agency for Food Safety and Nutrition (AESAN) on conditions of use of certain substances other than vitamins, minerals and plants to be used in food supplements - 2 (p.71).

Reports 2014:

-Journal of the Scientific Committee of AECOSAN, No. 19 (2014):

- 1.-Report of the Scientific Committee of the Spanish Agency for Consumption, Food Safety and Nutrition (AECOSAN) in relation to the microbiological risks associated with the consumption of certain foods by pregnant women (p.11).
- 2.-Report of the Scientific Committee of the Spanish Agency for Consumption, Food Safety and Nutrition (AECOSAN) on conditions of use of certain substances to be used in food supplements-3 (page 51).
- 3.-Report of the Scientific Committee of the Spanish Agency for Consumer Affairs, Food Safety and Nutrition (AECOSAN) on objectives and nutritional recommendations and physical activity against obesity within the framework of the NAOS Strategy (page 95).

-Journal of the Scientific Committee of the AECOSAN, No. 20 (2014):

- 1.-Report of the Scientific Committee of the Spanish Agency of Consumption, Food Safety and Nutrition (AECOSAN) on the necessary criteria to be able to effect in natural mineral waters the mention "indicated for the preparation of infant foods" (page 11).

Reports 2015:

-Journal of the Scientific Committee of the AECOSAN, No. 21 (2015):

- 1.-Report of the Scientific Committee of the Spanish Agency for Consumer Affairs, Food Safety and Nutrition (AECOSAN) in relation to an initial evaluation request for the commercialization of hydroxytyrosol obtained by chemical synthesis in the framework of Regulation (EC) No. 258/97 on new foods and new food ingredients (p.11).
- 2.-Report of the Scientific Committee of the Spanish Agency for Consumption, Food Safety and Nutrition (AECOSAN) on the use as an edible salt of sodium chloride obtained from a process of potassium chloride production by flotation (page 27).
- 3.-Report of the Scientific Committee of the Spanish Agency for Consumer Affairs, Food Safety and Nutrition (AECOSAN) on the risk of the use of *Tribulus terrestris* in food supplements (page 37).
- 4.-Report of the Scientific Committee of the Spanish Agency for Consumption, Food Safety and Nutrition (AECOSAN) on the microbiological risks associated with the consumption of raw milk and dairy products made from raw milk (page 45).

-Journal of the Scientific Committee of the AECOSAN, No. 22 (2015).

- 1.-Report of the Scientific Committee of the Spanish Agency of Consumption, Food Security and Nutrition (AECOSAN) on recommendations of physical activity in the framework of the NAOS Strategy (page 11).
- 2.-Report of the Scientific Committee of the Spanish Agency for Consumption, Food Safety and Nutrition (AECOSAN) on the microbiological risks associated with the consumption of certain foods by children from 0 to 3 years old (page 19).
- 3.-Report of the Scientific Committee of the Spanish Agency for Consumption, Food Safety and Nutrition (AECOSAN) on conditions of use of certain substances to be used in food supplements-4 (page 79).
- 4.-Report of the Scientific Committee of the Spanish Agency of Consumption, Food Safety and Nutrition (AECOSAN) in relation to the vitamin D supplementation of the diet of children from 0 to 3 years (p 133).

Reports 2016:

-Journal of the Scientific Committee of the AECOSAN, No. 23 (2016):

- 1.-Report of the Scientific Committee of the Spanish Agency of Consumption, Food Safety and Nutrition (AECOSAN) in relation to the evaluation of exposure to morphine of the Spanish population for consumption of poppy seeds (p.11).

PROFESSIONAL
EXPERIENCE

2.-Report of the Scientific Committee of the Spanish Agency of Consumption, Food Safety and Nutrition (AECOSAN) in relation to the use of an aqueous solution of hydrogen peroxide, acetic acid and peracetic acid (23/17/15) as a technological adjuvant for bacterial disinfection of citrus fruits and tomatoes and their washing water (p 21).

-Journal of the Scientific Committee of the AECOSAN, No. 24 (2016).

1.-Report of the Scientific Committee of the Spanish Agency for Consumer Affairs, Food Safety and Nutrition (AECOSAN) on histological methods for the differentiation of meat preparations and meat products (p.11).

2.-Report of the Scientific Committee of the Spanish Agency for Consumer Affairs, Food Safety and Nutrition (AECOSAN) in relation to the allergy to Anisakis (page 23).

He was 1st Spanish Award of Completion of Pharmacy and PhD Prize at the Faculty of Pharmacy, University of Santiago de Compostela (Spain). He also was Associate Professor in 1991 at the University of Vigo, where he is Full Professor since 1999. He now leads a research group of excellence at NW Spain. In addition, he was leading CIA³ (Environmental, Agricultural and Food Research Center) formed by 10 research groups from different fields (botany, plant physiology, soil science and agricultural chemistry, biochemistry and molecular biology, nutrition and food science, biotechnology, food technology, food rheology, chemical engineering, and colloidal chemistry) since 2008 till 2018, and also was the Head of the Department of Analytical Chemistry and Food Science at the University of Vigo between 2013 and 2018. He was also Vice-Chancellor for Internationalization at the University of Vigo in 2018.

His research group is specialized in chromatographic separations (GC-MS and LC-MS) and molecular biology and proteomics. He investigates the distribution of agricultural and environmental organic chemical contaminants in the food production chain, and how improving the sensory and functional quality of food, with an eye on the food chain globally, integrating environment, agriculture and food with nutrition and public health issues. His focus today is on the study of persistent organic pollutants (POPs) from the point of view of public health (epidemiology, toxicity of mixtures, metabolites ...), and on the study of secondary metabolites in plant foods, exploring the molecular mechanisms that explain their activity.