

CURRICULUM VITAE

April 2018



Title and name

Dr. Maria Jose Frutos Fernandez

Nationality

Spanish

Panel / Scientific Committee

Panel on Food Additives and Flavourings (FAF)

Education

PhD in Biological Sciences, 1995, University of Murcia

Bachelor in Biology, 1989, University of Murcia

Work Experience

2011 – 2016	Miguel Hernandez University	Deputy director High Polytechnic School of Orihuela. Management of the Quality system and accreditation of the Bachelor degree in Food Science and Technology. Coordination of Food Science and Technology Studies. Management of the International students at the High Polytechnic School of Orihuela. I have been responsible of Academic framework agreements for staff and students mobility and joint programmes with different universities in South America and Portugal.
2002 – present	Miguel Hernandez University	Associate professor in Food Science and Technology. Research and teaching in food quality and safety. Research in development of new functional foods and ingredients, bioactivity of vegetable extracts and in interactions of food components and biochemistry of food processing. Teaching Excellence Prize. (Competitive system "DOCENTIA" accredited by the National Agency for Quality (ANECA)) (9/2016)
2002 – present	Miguel Hernandez University	Member of the Patent and intellectual property commission, Assessment of patents and intellectual property applications of the Miguel Hernandez University, for approval. Assessment regarding international extensions of patents, suitability and funding.

1997 – 2002	Miguel Hernández University	Assistant Professor, Research and teaching on food science and technology and on food quality and safety.
1995 – 1997	Polytechnic University of Valencia	Assistant Professor, Research and teaching in fundamentals of food biochemistry, and effect of processing on the nutritional quality of food.

Scientific expertise

Food biochemistry
 Biochemistry
 Microbiology
 Food Microbiology
 Food Hygiene
 Food Technology
 Food / Feed Technology

Most relevant scientific publications within the fields of EFSA

Main scientific publications are in the areas of biochemistry of food processing and development of functional foods. For full list of publications please visit <https://orcid.org/0000-0003-0620-5050>

Taghi Gharibzadeh, 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. <https://doi.org/10.1111/1541-4337.12324>

Valero-Cases, Roy, N., **Frutos, M.J.**, Anderson, R.C., 2017. 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, Pp. 136-143. <https://doi.org/10.1016/j.lwt.2017.03.047>

Valero-Cases, E., Nuncio-Jáuregui, N., **Frutos, M.J.** 2017. 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. DOI: 10.1016/j.toxlet.2016.06.293

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. <https://doi.org/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. <https://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: 10.1016/j.foodchem.2014.10.059

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. DOI: 10.1016/j.foodchem.2014.03.091

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. DOI: 10.1016/j.foodchem.2014.03.091

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. DOI: 10.1016/j.foodchem.2014.01.007

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. <https://doi.org/10.1111/j.1365-2621.2011.02780.x>

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. <https://doi.org/10.1016/j.lwt.2004.08.013>

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. [https://doi.org/10.1016/S0308-8146\(02\)00102-4](https://doi.org/10.1016/S0308-8146(02)00102-4)
