

CV Date

29/03/2023

Part A. PERSONAL INFORMATION

First Name *	Ana		
Family Name *	González Abril		
Sex *	Not Specified	Date of Birth *	
ID number Social Security, Passport *		Phone Number *	
URL Web	https://anagonzalezabrilag.wixsite.com/		
Email Address	anagonzalezabril@hotmail.com		
Researcher's identification number	Open Researcher and Contributor ID (ORCID) *	0000-0002-9214-3273	
	Researcher ID		
	Scopus Author ID	57205316142	

* Mandatory

A.1. Current position

Job Title	Postdoctoral Researcher		
Starting date	2022		
Institution	Universidad de Santiago de Compostela		
Department / Centre	microbiology and parasitology / Facultad de Farmacia		
Country	Spain	Phone Number	(0034) 660718552
Keywords	Foodstuffs tecnology; Biology		

A.2. Previous positions

Period	Job Title / Name of Employer / Country
2020 - 2021	Researcher / Asociación Nacional de Fabricantes de Conservas de Pescados y Mariscos
2016 - 2019	researcher / Universidad de Santiago de Compostela

A.3. Education

Degree/Master/PhD	University / Country	Year
Programa Oficial de Doctorado en Avances en Biología Microbiana y Parasitaria	Universidad de Santiago de Compostela	2019
Biotechnology	Universidad de Santiago de Compostela	2014
BSc Biology	Universidade de Vigo	2012

A.4. General quality indicators of scientific production

- Total Number of Publications: 21 Publications (15 Articles + 6 Book Chapters).
- Total Number of Citations: 91 (Scopus)
- Publications as first and/or corresponding author: (12 Articles + 5 Book Chapters)
- H-index: 5 (Scopus)
- Awards: 1

Part B. CV SUMMARY

Currently, Dr. Ana G. Abril has a PostDoc position at the University of Santiago de Compostela, working at IMM-CSIC in Vigo, thanks to a Margarita Salas grant, studying fish allergies and their relation to the microbiome in an allergic mouse model.

During 20012-2019 Ana was working in Santiago de Compostela University, Microbiology and Parasitology department, in the identification and characterization of spoiling dairy food strains,

by classical culture based-methods and molecular methods such as genomics and proteomics. Particularly, on the characterization of new peptide biomarkers for the identification of mastitis-causing species isolated in raw milk by mass spectrometry based-techniques (MALDI-TOF MS and LC-ESI-MS/MS). Received a predoctoral grant from Xunta de Galicia, and a predoctoral fellowship was carried out in Lombardy cancer center at Georgetown University, Washington DC., USA during three months. She has teaching experience in module of “Microbiology I” of “Plan de Organización Docente” from the department of Microbiology and Parasitology (2112), area of Microbiology (630) at Santiago de Compostela University. Received her international PhD in Biology with Honors at the Santiago de Compostela University (2019) in the field of Proteomics and food safety under the supervision of Prof. Dr. Tomás González Villa and Prof. Dr. Pilar Calo-Mata. From July 2020 to December 2021, She was a researcher at the CYTMA (Advanced technology center for the marine and alimentary industry investigation in Vigo (ANFACO-CECOPESCA) working at Tecnomifood project focusing on the characterization of functional peptides from food matrices.

She is also the first author of 12 peer-reviewed high impact publications and 5 book chapters. Guess editor of the special issue “**Association of Gut Microbiome and Food Allergies by –Omics Strategies**” in IJMS journal with an impact factor 6.208. Assistant of several international conferences with 5 oral and 11 poster presentations and an “Excellent Shotgun Communication Prize” Sponsored by PROTEOMASS Scientific Society. Assistant of several international conferences with 4 oral and 11 poster presentations. She is currently collaborating with Dr. Monica Carrera from department of Food Technology from IIM-CSIC and, the Department of Microbiology and Department of analytical chemistry, nutrition and food science from Santiago de Compostela University, working in the publication of several journal articles.

Part C. RELEVANT ACCOMPLISHMENTS

C.1. Publications

AC: corresponding author. (n° x / n° y): position / total authors. If applicable, indicate the number of citations

- 1 **Scientific paper**. (5/8). 2023. Exploring the Anti-Inflammatory Effect of Inulin by Integrating Transcriptomic and Proteomic Analyses in a Murine Macrophage Cell Model
- 2 **Scientific paper**. (1/4). 2023. Gut Microbiome Proteomics in Food Allergies
- 3 **Scientific paper**. (1/6). 2022. Proteomic Characterization of Virulence Factors and Related Proteins in Enterococcus Strains from Dairy and Fermented Food Products
- 4 **Scientific paper**. (1/6). 2022. Proteomics Characterization of Food-Derived Bioactive Peptides with Anti-Allergic and Anti-Inflammatory Properties
- 5 **Scientific paper**. (1/5). 2022. The Role of the Gallbladder, the Intestinal Barrier and the Gut Microbiota in the Development of Food Allergies and Other Disorders
- 6 **Scientific paper**. (1/6). 2022. The Use of Bacteriophages in Biotechnology and Recent Insights into Proteomics
- 7 **Scientific paper**. (2/3). 2021. Mastering the control of the Rho transcription factor for biotechnological applications
- 8 **Scientific paper**. (1/7). 2021. Proteomic Characterization of Antibiotic Resistance in Listeria and Production of Antimicrobial and Virulence Factors
- 9 **Scientific paper**. (1/7). 2021. Proteomic Characterization of Bacteriophage Peptides from the Mastitis Producer Staphylococcus aureus by LC-ESI-MS/MS and the Bacteriophage Phylogenomic Analysis
- 10 **Scientific paper**. (2/5). 2020. Animal and human RNA viruses: genetic variability and ability to overcome vaccines
- 11 **Scientific paper**. (1/8). 2020. Characterization of Bacteriophage Peptides of Pathogenic Streptococcus by LC-ESI-MS/MS: Bacteriophage Phylogenomics and Their Relationship to Their Host
- 12 **Scientific paper**. (1/4). 2020. Prokaryotic sigma factors and their transcriptional counterparts in Archaea and Eukarya.

- 13 Scientific paper.** (1/8). 2020. Proteomic Characterization of Antibiotic Resistance, and Production of Antimicrobial and Virulence Factors in Streptococcus Species Associated with Bovine Mastitis. Could Enzybiotics Represent Novel Therapeutic Agents Against These Pathogens?
- 14 Scientific paper.** (1/7). 2020. Staphylococcus aureus Exotoxins and Their Detection in the Dairy Industry and Mastitis
- 15 Scientific paper.** (1/7). 2019. Bacillus safensis subsp. osmophilus subsp. nov., isolated from condensed milk, and description of Bacillus safensis subsp. safensis subsp. nov.

C.3. Research projects and contracts

- 1 Project.** Plan Complementario en Ciencias Marinas (PCCM). Ministerio de Ciencia e Innovación (Referencia ACAM 2022020038). Activity 3.6.B. NANOSEAOMICS: Combinación de técnicas -ómicas y biosensores nanotecnológicos para la detección de riesgos biológicos en alimentos de origen marino.. (Investigaciones Marinas IIM-CSIC (QPM), Spain (IP); Neoxenica SL, Spain; Universidad de Santiago de Compostela (LHICA-USC)). 2022-2025. 107.065 €.
- 2 Project.** Proteomics And structural-based system biology of Fish allergy and processed seafood (SYS-ALLERGOMICS) Ref. PID2019-103845RB-C21. Ministry of Science and Innovation. Mónica Carrera Mouriño. (IIM-CSIC, University of Vigo.). 01/06/2020-31/12/2022.
- 3 Project.** Red Tecnomifood. Centro para el Desarrollo Tecnológico Industrial; Ministerio de Ciencia e Innovación. Universidades. (Asociación Nacional de Fabricantes de Conservas de Pescados y Mariscos). 01/01/2020-31/12/2022. 720.491 €.

C.5. Stays in public or private R&D centres

- 1** Instituto de Investigaciones Marinas. . Spain. Vigo. 01/01/2022-31/12/2023. Post-doctoral.
- 2** International iberian nanotechnology laboratory. Portugal. Braga. 01/02/2023-03/03/2023. 1 month - 3 days. Post-doctoral.
- 3** Georgetown University. . United States of America. Wasington D.C.. 25/05/2017-25/08/2017. 4 months. Doctorate.