

Date of the CVA

07/01/2020

Section A. PERSONAL DATA

Name and Surname	Daniel Marín Peñalver		
DNI/NIE/Passport		Age	
Researcher's identification number	Researcher ID		
	Scopus Author ID	57203408029	
	ORCID	0000-0003-3101-9073	

A.1. Current professional situation

Institution	Consejo Superior de Investigaciones Científicas		
Dpt. / Centre	Departamento de PRODUCTOS / INSTITUTO DE CIENCIA Y TECNOLOGIA DE ALIMENTOS Y NUTRICION		
Address			
Phone	Email	danielmarinp8@gmail.com	
Professional category	Titulado superior	Start date	2019
UNESCO spec. code	330900 - Food technology		
Keywords			

A.2. Academic education (Degrees, institutions, dates)

Bachelor/Master/PhD	University	Year
Doctorado en Biología	Universidad Complutense de Madrid	2019
Máster en Biología Vegetal Aplicada	Universidad Complutense de Madrid	2015
Grado en Biología	Universidad de Murcia	2014

A.3. General quality indicators of scientific production

- 8 works submitted to national (4) and international (4) conferences.
- 9 publications, the most in Q1-Journals and a few in D1-Journals.
- 45 total citations with a H-index of 3.

Section B. SUMMARY OF THE CURRICULUM

I'm Doctor of Biology by the Complutense University of Madrid developing my study on loaded-nanoliposomes from biowastes as functional ingredient in food. At this respect, I carried out several research lines. Some of them were the exploitation of shoreline halophyte plants and sub-products from agricultural and fishery industry for the development of bioactive compounds and functional food, the design and characterization of liposomes, the elaboration of restructured fishery products and biodegradable edible films, or the in vitro gastrointestinal digestibility and ex vivo intestinal absorption of some of these bioactives and products.

At the present, I'm working as higher degree in the Institute of Food Science, Technology and Nutrition (ICTAN-CSIC), where I was working before during almost two years as higher degree too. In my first time in ICTAN my research lines were on the one hand about the inhibition of melanosis in shrimps and in the other hand about the design and application of different formulations based on acids, aminoacids and vegetal natural compounds on hake and the evaluation of its effect during frozen storage, followed by a study on innovation of hake processing and filleting. In my second time (right now) the research line is focus on the study of the composition and gellation capacity of hydrolysates and gelatins of collagen from marine source.

At this moment, in the whole of my scientific career I have participated in 6 R&D Projects, 8 national and international conferences and in 9 publications on international journals.

Section C. MOST RELEVANT MERITS (ordered by typology)

C.1. Publications

- 1 **Scientific paper.** Gómez-Estaca, J.; et al. 2020. Functional aptitude of hake minces with added TMAO-demethylase inhibitors during frozen storage Food Chemistry. 309-125683.
- 2 **Scientific paper.** Marín-Peñalver, D.; et al. 2019. Carboxymethyl cellulose films containing nanoliposomes loaded with an angiotensin-converting enzyme inhibitory collagen hydrolysate Food Hydrocolloids. 94, pp.553-560.
- 3 **Scientific paper.** Alemán, A.; et al. 2019. Encapsulation of antioxidant sea fennel (Crithmum maritimum) aqueous and ethanolic extracts in freeze-dried soy phosphatidylcholine liposomes Food Research International. 119, pp.665-674.
- 4 **Scientific paper.** Montero, P.; et al. 2018. Changes in structural integrity of sodium caseinate films by the addition of nanoliposomes encapsulating an active shrimp peptide fraction Journal of Food Engineering. 244, pp.47-54.
- 5 **Scientific paper.** Marín, D.; et al. 2018. Encapsulation of food waste compounds in soy phosphatidylcholine liposomes: Effect of freeze-drying, storage stability and functional aptitude Journal of Food Engineering. 223, pp.132-143.
- 6 **Scientific paper.** Marín, D.; et al. 2018. Freeze-dried phosphatidylcholine liposomes encapsulating various antioxidant extracts from natural waste as functional ingredients in surimi Food Chemistry. 245, pp.525-535.
- 7 **Scientific paper.** Marín-Peñalver, D.; et al. 2018. Gelling properties of hake muscle with addition of freeze-thawed and freeze-dried soy phosphatidylcholine liposomes protected with trehalose LWT-Food Science and Technology. 98, pp.46-53.
- 8 **Scientific paper.** Marín, D.; et al. 2018. Protein aggregation, water binding and thermal gelation of salt-ground hake muscle in the presence of wet and dried soy phosphatidylcholine liposomes Food Hydrocolloids. 82, pp.466-477.
- 9 **Scientific paper.** Taladrid, D.; et al. 2017. Effect of chemical composition and sonication procedures on properties of food-grade soy lecithin liposomes with added glycerol Food Research International. 100, pp.541-550.

C.2. Participation in R&D and Innovation projects

- 1 Desarrollo y caracterización de gelatina e hidrolizados de colágeno de origen marino BDF Ingredients. María Pilar Montero García. (INSTITUTO DE CIENCIA Y TECNOLOGIA DE ALIMENTOS Y NUTRICION). 05/07/2019-04/01/2021. 89.623 €.
- 2 Innovación de procesado en merluza y langostilla en tierra Iberconsa (dentro del marco del Proyecto Innterconecta 2015). María Pilar Montero García. (INSTITUTO DE CIENCIA Y TECNOLOGIA DE ALIMENTOS Y NUTRICION). 02/12/2015-31/12/2017. 100.348,93 €.
- 3 Proyecto de Investigación INNTERCONECTA: Desarrollo de Tecnología para nuevos procesos de productos pesqueros. PROPESCA. SOL - 00083071 -ITC-20151199 Fondos FEDER Innterconecta. María Pilar Montero García. (INSTITUTO DE CIENCIA Y TECNOLOGIA DE ALIMENTOS Y NUTRICION). 02/01/2015-31/12/2017. 100.348,93 €.
- 4 AGL-2014. Aprovechamiento de plantas halófilas del litoral y “descartes” de la pesca para el diseño y desarrollo de productos pesqueros funcionales” Ministerio de Economía y Empresa (MINECO). Elvira López Caballero. (INSTITUTO DE CIENCIA Y TECNOLOGIA DE ALIMENTOS Y NUTRICION). 2015-2017. 145.000 €.
- 5 Estudio de tratamiento y conservación de langostino fresco en refrigeración Budenheim Ibérica S.L.U.. María del Carmen Gómez Guillén. (INSTITUTO DE CIENCIA Y TECNOLOGIA DE ALIMENTOS Y NUTRICION). 01/11/2015-31/03/2016. 26.032 €.
- 6 INTRAMURAL-201370E036. “Aprovechamiento de subproductos pesqueros como fuente de nuevos productos” Consejo Superior de Investigaciones Científicas. María Pilar Montero García. (INSTITUTO DE CIENCIA Y TECNOLOGIA DE ALIMENTOS Y NUTRICION). 01/02/2013-31/01/2016. 35.000 €.

C.3. Participation in R&D and Innovation contracts

C.4. Patents