

CV Date

26/01/2024

Part A. PERSONAL INFORMATION

First Name *	Míriam		
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* Mandatory

Part C. RELEVANT ACCOMPLISHMENTS

C.1. Publications

AC: corresponding author. (nº x / nº y): position / total authors. If applicable, indicate the number of citations

- 1 **Scientific paper.** Dadashi, S.; Fernández-Martín, F.; Mousavi, M.; Pérez-Mateos, M. 2024. Impact of high-pressure shift freezing on physicochemical and functional properties of egg edible parts. *Journal of Food Engineering*. 361, pp.111753-111753. ISSN 0260-8774.
- 2 **Scientific paper.** S. Cofrades; A. Garcimartín; (3/8) M. Pérez-Mateos; A. Saiz; R. Redondo-Castillejo; A. Bocanegra; J. Benedí; M. Dolores Álvarez. 2023. Stabilized soy protein emulsion enriched with silicon and containing or not methylcellulose as novel technological alternatives to reduce animal fat digestion. *Food Research International*. 170. SCOPUS (0)
- 3 **Scientific paper.** M.D. Álvarez; S. Cofrades; (3/5) M. Pérez-Mateos; A. Saiz; B. Herranz. 2022. Development and Physico-Chemical Characterization of Healthy Puff Pastry Margarines Made from Olive-Pomace Oil. *Foods*. 11-24. SCOPUS (2)
- 4 **Scientific paper.** S. Cofrades; A. Saiz; (3/8) M. Pérez-Mateos; A. Garcimartín; R. Redondo-Castillejo; A. Bocanegra; J. Benedí; M.D. Álvarez. 2022. The Influence of Cellulose Ethers on the Physico-Chemical Properties, Structure and Lipid Digestibility of Animal Fat Emulsions Stabilized by Soy Protein. *Foods*. 11-5. SCOPUS (2)
- 5 **Scientific paper.** L. Otero; (2/2) M. Pérez-Mateos. 2021. Hyperbaric Storage of Atlantic Razor Clams: Effect of the Storage Conditions. *Food and Bioprocess Technology*. 14-3, pp.530-541. SCOPUS (2)
- 6 **Scientific paper.** A.C. Rodríguez; (2/7) M. Pérez-Mateos; M. Careche; I. Sánchez-Alonso; M.I. Escribano; P.D. Sanz; L. Otero. 2020. Evaluation of the effects of weak oscillating magnetic fields applied during freezing on systems of different complexity. *International Journal of Food Engineering*. 16-4. SCOPUS (0)
- 7 **Scientific paper.** L. Otero; (2/5) M. Pérez-Mateos; F. Holgado; G. Márquez-Ruiz; M.E. López-Caballero. 2019. Hyperbaric cold storage: Pressure as an effective tool for extending the shelf-life of refrigerated mackerel (*Scomber scombrus*, L.). *Innovative Food Science and Emerging Technologies*. 51, pp.41-50. SCOPUS (42)
- 8 **Scientific paper.** Otero, Laura; Sanz, Pedro D.; Pérez-Mateos, Miriam. 2019. Innovations in Food Science and Technology at the Spanish National Research Council (CSIC): Special Issue. *Innovative Food Science & Emerging Technologies*. 51, pp.1-1. ISSN 1466-8564.
- 9 **Scientific paper.** F. Fernández-Martín; (2/5) M. Pérez-Mateos; S. Dadashi; C.M. Gómez-Guillén; P.D. Sanz. 2018. Impact of magnetic assisted freezing in the physicochemical and functional properties of egg components. Part 2: Egg yolk. *Innovative Food Science and Emerging Technologies*. 49, pp.176-183. SCOPUS (18)

- 10 Scientific paper.** L. Otero; (2/4) M. Pérez-Mateos; A.C. Rodríguez; P.D. Sanz. 2017. Electromagnetic freezing: Effects of weak oscillating magnetic fields on crab sticks. *Journal of Food Engineering*. 200, pp.87-94. SCOPUS (58)
- 11 Scientific paper.** L. Otero; (2/3) M. Pérez-Mateos; M.E. López-Caballero. 2017. Hyperbaric cold storage versus conventional refrigeration for extending the shelf-life of hake loins. *Innovative Food Science and Emerging Technologies*. 41, pp.19-25. SCOPUS (34)
- 12 Scientific paper.** F. Fernández-Martín; (2/5) M. Pérez-Mateos; S. Dadashi; C.M. Gómez-Guillén; P.D. Sanz. 2017. Impact of magnetic assisted freezing in the physicochemical and functional properties of egg components. Part 1: Egg white. *Innovative Food Science and Emerging Technologies*. 44, pp.131-138. SCOPUS (15)
- 13 Scientific paper.** L. Otero; A.C. Rodríguez; (3/4) M. Pérez-Mateos; P.D. Sanz. 2016. Effects of Magnetic Fields on Freezing: Application to Biological Products. *Comprehensive Reviews in Food Science and Food Safety*. 15-3, pp.646-667. SCOPUS (101)
- 14 Scientific paper.** H.M. Moreno; B. Herranz; (3/5) M. Pérez-Mateos; I. Sánchez-Alonso; A.J. Borderías. 2016. New Alternatives in Seafood Restructured Products. *Critical Reviews in Food Science and Nutrition*. 56-2, pp.237-248. SCOPUS (31)
- 15 Scientific paper.** A. Bermejo-Prada; E. Vega; (3/4) M. Pérez-Mateos; L. Otero. 2015. Effect of hyperbaric storage at room temperature on the volatile profile of strawberry juice. *LWT*. 62-1, pp.906-914. SCOPUS (15)
- 16 Scientific paper.** J. Gamboa-Santos; A. Cristina Soria; (3/6) M. Pérez-Mateos; J.A. Carrasco; A. Montilla; M. Villamiel. 2013. Vitamin C content and sensorial properties of dehydrated carrots blanched conventionally or by ultrasound. *Food Chemistry*. 136-2, pp.782-788. SCOPUS (54)
- 17 Scientific paper.** B. Giménez; M.C. Gómez-Guillén; (3/5) M. Pérez-Mateos; P. Montero; G. Márquez-Ruiz. 2011. Evaluation of lipid oxidation in horse mackerel patties covered with borage-containing film during frozen storage. *Food Chemistry*. 124-4, pp.1393-1403. SCOPUS (50)
- 18 Scientific paper.** M.C. Gómez-Guillén; (2/6) M. Pérez-Mateos; J. Gómez-Estaca; E. López-Caballero; B. Giménez; P. Montero. 2009. Fish gelatin: a renewable material for developing active biodegradable films. *Trends in Food Science and Technology*. 20-1, pp.3-16. SCOPUS (391)
- 19 Scientific paper.** (1/3) M. Pérez-Mateos; P. Montero; M.C. Gómez-Guillén. 2009. Formulation and stability of biodegradable films made from cod gelatin and sunflower oil blends. *Food Hydrocolloids*. 23-1, pp.53-61. SCOPUS (161)
- 20 Scientific paper.** G.A. Denavi; (2/6) M. Pérez-Mateos; M.C. Añón; P. Montero; A.N. Mauri; M.C. Gómez-Guillén. 2009. Structural and functional properties of soy protein isolate and cod gelatin blend films. *Food Hydrocolloids*. 23-8, pp.2094-2101. SCOPUS (159)
- 21 Scientific paper.** A. Hernández-Andrés; (2/4) M. Pérez-Mateos; P. Montero; M.D.C. Gómez-Guillén. 2008. A comparative study of the effects of high pressure on proteolytic degradation of sardine and blue whiting muscle. *Fisheries Science*. 74-4, pp.899-910. SCOPUS (9)
- 22 Scientific paper.** (1/2) M. Pérez-Mateos; T.C. Lanier. 2007. Comparison of Atlantic menhaden gels from surimi processed by acid or alkaline solubilization. *Food Chemistry*. 101-3, pp.1223-1229. SCOPUS (50)
- 23 Scientific paper.** (1/3) M. Pérez-Mateos; T.C. Lanier; L.C. Boyd. 2006. Effects of rosemary and green tea extracts on frozen surimi gels fortified with omega-3 fatty acids. *Journal of the Science of Food and Agriculture*. 86-4, pp.558-567. SCOPUS (39)
- 24 Scientific paper.** M.E. López-Caballero; M.C. Gómez-Guillén; (3/4) M. Pérez-Mateos; P. Montero. 2005. A chitosan-gelatin blend as a coating for fish patties. *Food Hydrocolloids*. 19-2, pp.303-311. SCOPUS (196)
- 25 Scientific paper.** M.E. López-Caballero; M.C. Gómez-Guillén; (3/4) M. Pérez-Mateos; P. Montero. 2005. A functional chitosan-enriched fish sausage treated by high pressure. *Journal of Food Science*. 70-3. SCOPUS (49)
- 26 Scientific paper.** M. Carmen Gómez-Guillén; P. Montero; M. Teresa Solas; (4/4) M. Pérez-Mateos. 2005. Effect of chitosan and microbial transglutaminase on the gel forming ability of horse mackerel (*Trachurus spp.*) muscle under high pressure. *Food Research International*. 38-1, pp.103-110. SCOPUS (41)

- 27 **Scientific paper.** A.J. Borderías; I. Sánchez-Alonso; (3/3) M. Pérez-Mateos. 2005. New applications of fibres in foods: Addition to fishery products. Trends in Food Science and Technology. 16-10, pp.458-465. SCOPUS (162)
- 28 **Scientific paper.** P. Montero; B. Giménez; (3/4) M. Pérez-Mateos; M.C. Gómez-Guillén. 2005. Oxidation stability of muscle with quercetin and rosemary during thermal and high-pressure gelation. Food Chemistry. 93-1, pp.17-23. SCOPUS (53)
- 29 **Scientific paper.** A. Hernández-Andrés; C. Gómez-Guillén; P. Montero; (4/4) M. Pérez-Mateos. 2005. Partial characterization of protease activity in squid (*Todaropsis eblanae*) mantle: Modification by high-pressure treatment. Journal of Food Science. 70-4. SCOPUS (27)
- 30 **Scientific paper.** (1/5) M. Pérez-Mateos; L. Bravo; L. Goya; C. Gómez-Guillén; P. Montero. 2005. Quercetin properties as a functional ingredient in omega-3 enriched fish gels fed to rats. Journal of the Science of Food and Agriculture. 85-10, pp.1651-1659. SCOPUS (17)
- 31 **Scientific paper.** P. Montero; M.E. López-Caballero; (3/5) M. Pérez-Mateos; M.T. Solas; M.C. Gómez-Guillén. 2005. Transglutaminase activity in pressure-induced gelation assisted by prior setting. Food Chemistry. 90-4, pp.751-758. SCOPUS (19)
- 32 **Scientific paper.** (1/3) M. Pérez-Mateos; P.M. Amato; T.C. Lanier. 2004. Gelling properties of Atlantic croaker surimi processed by acid or alkaline solubilization. Journal of Food Science. 69-4. SCOPUS (51)
- 33 **Scientific paper.** (1/3) M. Pérez-Mateos; L. Boyd; T. Lanier. 2004. Stability of omega-3 fatty acids in fortified surimi seafoods during chilled storage. Journal of Agricultural and Food Chemistry. 52-26, pp.7944-7949. SCOPUS (37)
- 34 **Scientific paper.** (1/3) M. Pérez-Mateos; P. Montero; M.C. Gómez-Guillén. 2002. Addition of microbial transglutaminase and protease inhibitors to improve gel properties of frozen squid muscle. European Food Research and Technology. 214-5, pp.377-381. SCOPUS (19)
- 35 **Scientific paper.** (1/3) M. Pérez-Mateos; T. Solas; P. Montero. 2002. Carrageenans and alginate effects on properties of combined pressure and temperature in fish mince gels. Food Hydrocolloids. 16-3, pp.225-233. SCOPUS (31)
- 36 **Scientific paper.** (1/3) M. Pérez-Mateos; M.E. López-Caballero; P. Montero. 2002. Effect of high pressure and 4-hexylresorcinol on enzymatic activity and darkening in oysters. Journal of Food Science. 67-6, pp.2107-2112. SCOPUS (12)
- 37 **Scientific paper.** P. Montero; (2/2) M. Pérez-Mateos. 2002. Effects of Na⁺, K⁺ and Ca²⁺ on gels formed from fish mince containing a carrageenan or alginate. Food Hydrocolloids. 16-4, pp.375-385. SCOPUS (56)
- 38 **Scientific paper.** (1/2) M. Pérez-Mateos; P. Montero. 2002. Effects of cations on the gelling characteristics of fish mince with added nonionic and ionic gums. Food Hydrocolloids. 16-4, pp.363-373. SCOPUS (13)
- 39 **Scientific paper.** (1/2) M. Pérez-Mateos; P. Montero. 2002. Effects of hydrocolloids and high-pressure-heating processing on minced fish gels. European Food Research and Technology. 214-2, pp.119-124. SCOPUS (7)
- 40 **Scientific paper.** (1/5) M. Pérez-Mateos; M.C. Gómez-Guillén; J.L. Hurtado; M.T. Solas; P. Montero. 2002. The effect of rosemary extract and omega-3 unsaturated fatty acids on the properties of gels made from the flesh of mackerel (*Scomber scombrus*) by high pressure and heat treatments. Food Chemistry. 79-1, pp.1-8. SCOPUS (27)
- 41 **Scientific paper.** P. Montero; A. Ávalos; (3/3) M. Pérez-Mateos. 2001. Characterization of polyphenoloxidase of prawns (*Penaeus japonicus*). Alternatives to inhibition: Additives and high-pressure treatment. Food Chemistry. 75-3, pp.317-324. SCOPUS (103)
- 42 **Scientific paper.** (1/4) M. Pérez-Mateos; J.L. Hurtado; P. Montero; F. Fernández-Martín. 2001. Interactions of κ-carrageenan plus other hydrocolloids in fish myosystem gels. Journal of Food Science. 66-6, pp.838-843. SCOPUS (36)
- 43 **Scientific paper.** P. Montero; (2/2) M. Pérez-Mateos. 2001. Mince gels with hydrocolloids and salts: Composition/function relationships and discrimination of functionality by multivariate analysis. European Food Research and Technology. 213-4-5, pp.338-342. SCOPUS (3)

- 44 Scientific paper.** P. Montero; T. Solas; (3/3) M. Pérez-Mateos. 2001. Pressure-induced gel properties of fish mince with ionic and non-ionic gums added. *Food Hydrocolloids.* 15-2, pp.185-194. SCOPUS (22)
- 45 Scientific paper.** P. Montero; M.E. Lopez-Caballero; (3/3) M. Perez-Mateos. 2001. The effect of inhibitors and high pressure treatment to prevent melanosis and microbial growth on chilled prawns (*Penaeus japonicus*). *Journal of Food Science.* 66-8, pp.1201-1206. SCOPUS (88)
- 46 Scientific paper.** (1/2) M. Pérez-Mateos; P. Montero. 2000. Contribution of hydrocolloids to gelling properties of blue whiting muscle. *European Food Research and Technology.* 210-6, pp.383-390. SCOPUS (46)
- 47 Scientific paper.** M.E. Lopez-Caballero; (2/4) M. Perez-Mateos; J.A. Borderias; P. Montero. 2000. Extension of the shelf life of prawns (*Penaeus japonicus*) by vacuum packaging and high-pressure treatment. *Journal of Food Protection.* 63-10, pp.1381-1388. SCOPUS (69)
- 48 Scientific paper.** P. Montero; J.L. Hurtado; (3/3) M. Pérez-Mateos. 2000. Microstructural behaviour and gelling characteristics of myosystem protein gels interacting with hydrocolloids. *Food Hydrocolloids.* 14-5, pp.455-461. SCOPUS (104)
- 49 Scientific paper.** M.E. López-Caballero; (2/4) M. Pérez-Mateos; P. Montero; A.J. Borderías. 2000. Oyster preservation by high-pressure treatment. *Journal of Food Protection.* 63-2, pp.196-201. SCOPUS (157)
- 50 Scientific paper.** (1/2) M. Pérez-Mateos; P. Montero. 2000. Response surface methodology multivariate analysis of properties of high-pressure-induced fish mince gel. *European Food Research and Technology.* 211-2, pp.79-85. SCOPUS (19)
- 51 Scientific paper.** P. Montero; (2/3) M. Pérez-Mateos; A.J. Borderías. 1998. Chilled storage of high pressure and heat-induced gels of blue whiting (*Micromesistius poutassou*) muscle. *Zeitschrift fur Lebensmittel -Untersuchung und -Forschung.* 207-2, pp.146-153. SCOPUS (16)
- 52 Scientific paper.** F. Fernández-Martín; (2/3) M. Pérez-Mateos; P. Montero. 1998. Effect of Pressure/Heat Combinations on Blue Whiting (*Micromesistius poutassou*) Washed Mince: Thermal and Mechanical Properties. *Journal of Agricultural and Food Chemistry.* 46-8, pp.3257-3264. SCOPUS (57)
- 53 Scientific paper.** P. Montero; (2/3) M. Pérez-Mateos; T. Solas. 1997. Comparison of Different Gelation Methods Using Washed Sardine (*Sardina pilchardus*) Mince: Effects of Temperature and Pressure. *Journal of Agricultural and Food Chemistry.* 45-12, pp.4612-4618. SCOPUS (38)
- 54 Scientific paper.** A.J. Borderías; (2/4) M. Pérez-Mateos; M. Solas; P. Montero. 1997. Frozen storage of high-pressure- And heat-induced gels of blue whiting (*Micromesistius poutassou*) muscle: Theological, chemical and ultrastructure studies. *Zeitschrift fur Lebensmittel -Untersuchung und -Forschung.* 205-5, pp.335-342. SCOPUS (23)
- 55 Scientific paper.** (1/2) M. Pérez-Mateos; P. Montero. 1997. High-pressure-induced gel of sardine (*Sardina pilchardus*) washed mince as affected by pressure-time-temperature. *Journal of Food Science.* 62-6, pp.1183-1188. SCOPUS (43)
- 56 Scientific paper.** (1/4) M. Pérez-Mateos; H. Lourenço; P. Montero; A.J. Borderías. 1997. Rheological and Biochemical Characteristics of High-Pressure- and Heat-Induced Gels from Blue Whiting (*Micromesistius poutassou*) Muscle Proteins. *Journal of Agricultural and Food Chemistry.* 45-1, pp.44-49. SCOPUS (124)
- 57 Book chapter.** Pérez-Mateos, Miriam. 2009. Chapitre 8 Les applications alimentaires du chitosane et dérivés. *Chitine et chitosane: du polymère à l'application.* Université de Franche-Comté (UFC). pp.169-178. ISBN 978-2-84867-249-6.
- 58 Scientific book or monograph.** A.J. Borderías; (2/3) M. Pérez-Mateos; I. Sánchez-Alonso. 2013. Fibre-enriched seafood. *Fibre-Rich and Wholegrain Foods: Improving Quality.* pp.348-368. SCOPUS (3)
- 59 Scientific book or monograph.** Miriam; J.A.2012. El Sensor Químico (ChemSensor) como herramienta complementaria en el análisis sensorial de vinos. *Vino y alimentación: estudios humanísticos y científicos.* Logroño: Universidad de La Rioja, Servicio de Publicaciones. pp.449-460. ISBN 978-84-96487-72-7.

