

PERSONAL INFORMATION

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

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. Ahrné & A. Leufvén), Göteborg, 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, México (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, México (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.