



CURRICULUM VITAE (CVA)

Part A. PERSONAL INFORMATION

CV date

12/12/2023

First name	Miriam	
Family name	Ortega Heras	
e-mail	miriorde@ubu.es	URL Web: https://investigacion.ubu.es/investigadores/35392/detalle
Open Researcher and Contributor ID (ORCID) (*)	0000-0001-9626-4809	

(*) Mandatory

A.1. Current position

Position	Assistant Professor		
Initial date	12-12-2019		
Institution	University of Burgos		
Department/Center	Biotechnology and Food Science	Faculty of Science	
Country	Spain	Teleph. number	+34947258815
Key words	Bioactive compounds, sensory analysis, volatile compounds, wine and wine by-products.		

A.2. Previous positions (research activity interruptions, art. 14.2.b))

Period	Position/Institution/Country/Interruption cause
01/03/2004-15/9/2004	Researcher/Instituto Técnico y de Gestión Agrícola Navarra/España
15/09/2004-31/09/2012	Researcher/Instituto Tecnológico Agrario de Castilla y León. España
1/10/2012-present	Professor at the University of Burgos. Spain
12/10/2012-31/01/2013	Interruption: maternity leave
6/02/2015-25/05/2015	Interruption: maternity leave and breastfeeding

A.3. Education

PhD, Licensed, Graduate	University/Country	Year
Phd	University of Burgos	2001
Licensed in Food Science and Technology	University of Burgos	1996

Part B. CV SUMMARY (max. 5000 characters, including spaces)

Grade in Food Science and Technology at the University of Burgos in 1996. PhD in Food Science and Technology from the same university in 2001. From March 2004 to September 2004 I worked as a researcher in "The Instituto Tecnológico y de Gestión Agrícola de Navarra. From September 2004 to September 2012 I worked as researcher in the Instituto Tecnológico Agrario de Castilla y León. My research lines during my stay in these Institutes were focused in wine characterization and in the application of new oenological technologies to the improvement of wine quality. Since October 2012 I am a full-time professor at the University of Burgos. In this Institution my research is focused on the characterization and study of the antioxidant properties of bioactive products obtained from different food byproducts, and in the

development of functional foods, as well as in the application of sensory test with consumers and in the training of sensory panels. I have a great experience in the analysis of food volatile compounds by GC-MS and in the analysis of phenolic compounds by HPLC-DAD.

I have participated in 3 European projects, 8 projects funded by the Spanish government, being the Principal Researcher of two of them, and 10 regional projects funded by the Castilla y León government, (also being the Principal Researcher of one of the sub-projects).

I have also participated in 18 research projects carried out with different companies and founded by different programs (CENIT, ADE, PROFIT...), being responsible for several of them. I am reviewer of international scientific journals such as Foods, International Food Research and Food Analytical Methods.

Author of 47 scientific papers published in journals indexed in JCR, (36 Q1) and 17 paper in national and international technical journals not indexed; 1 monograph, 5 chapter of book, one of them in the Food Science and Nutrition encyclopedia of Elsevier. I have presented more than 118 works in national and international conferences, two of them got an award to the best poster and to the best research work. According to the WOS data base, I have a h=27, 1638 cites, 1581 cites without self-citations. In the scopus database I have a h=28 and 1705 cites. I have 3 research six year periods recognized by the CNEAI (sexenios).

I have supervised 2 doctoral thesis and right now I am co-supervising one focus on the use of by-products from blackberry and blueberry for the development of safer and healthier products. I have also supervised 17 Graduate Thesis and 23 Master Thesis, and one collaboration grant. I am Erasmus Academic mobility coordinator in the Degree in Food Science and Technology since 2018. I am the secretary of the Department of Food Science and Technology of the Science Faculty.

Part C. RELEVANT MERITS (sorted by typology)

C.1. Publications (see instructions)

- Correia, A.C.; González-Sanjosé, M.L. **Ortega-Heras, M.**; Jordao, A.; (2023). Preliminary study of the effect of short maceration with cherry and oak wood chips on the volatile composition of different craft beers. *Beverage*, 9 (3).
- Diaz-Morales, N.; **Ortega-Heras, M.**, Diez-Mate, AM, Muñiz P. (2022). Antimicrobial properties and volatile profile of bread and biscuits melanoidins. *Food Chemistry*. 373, 131648.
- **Ortega-Heras, M.**; Villarroel, E.; Mateos, S.; García-Lomillo, J.; Rovira, J.; González-Sanjosé, M.L. (2020). Application of a seasoning obtained from red grape pomace as a salt replacer for the elaboration of marinated chicken breast. Study of their physical-chemical and sensory properties and microbiological stability. *CYTA-Journal of Food*, 18(1), 122-131.
- **Ortega-Heras, M.**; Gómez, I.; Pablos-Alcalde, S.; González-Sanjosé, M.L. (2019). Application of the just about right scales in the development of new healthy whole wheat muffins by the addition of a product obtained from white and red grape pomace. *Foods*, 8(9), 419.
- Santos, F.; Correia, A.C.; **Ortega-Heras, M.**; García-Lomillo, J.; González-Sanjosé, M.L.; Jordao, A.M.; Ricardo-da-Silva, J.M. (2019). Acacia, cherry and oak Wood chips used for a short aging period of rose wines: effects on general phenolic parameters, volatile composition and sensory profile. *Journal of the Science of Food and Agriculture*, 99(7), 3588-3603.
- García-Lomillo, J; González-Sanjosé; M.L. Del Pino-García, R.; **Ortega-Heras, M.**; P. Muñiz. (2017). Antioxidant effect of seasonings derived from wine pomace on lipid oxidation in refrigerated and frozen beef patties. *LWT-Food Science and Technology*. 77, 85-91.
- Del-Pino-García, R.; Rivero-Pérez, M.D.; González-Sanjosé, M.L.; **Ortega-Heras, M.**; García-Lomillo, J.; Muñiz, P. (2017). Chemopreventive Potential of Powdered Red Wine Pomace Seasoning against Colorectal Cancer in HT-29 cells. *Journal of Agricultural and Food Chemistry*. 65, 66-73.
- Pérez-Magariño, S.; **Ortega Heras, M.**; Bueno Herrera, M.; Martínez-Lapuente, L; Guadalupe, Z.; Ayestarán, B. (2015). Grape variety, aging on lees and aging in bottle after disgorging influence on volatile composition and foamability of sparkling wines. *LWT-Food Science and Technology*. 61, 45 -55.

- Martínez-Lapuente, L.; Guadalupe, Z.; Ayestarán-Iturbe, B.; **Ortega-Heras, M.**; S. Pérez-Magariño (2013). Changes in polysaccharide composition during sparkling winemaking and aging. *Journal of Agricultural and Food Chemistry*. 61(50), 12362-12373.
- **Ortega-Heras, M.**; Pérez-Magariño, S; González-Sanjosé, M.L. (2012). Comparative study of the use of maceration enzymes and cold-prefermentative maceration on phenolic and anthocyanic composition and colour of a Mencía Red Wine. *LWT-Food Science and Technology*. 48, pp. 1-8.
- Barrio-Galán, R; Pérez-Magariño, S.; Ortega-Heras, M; Guadalupe, Z.; Ayestarán, B. (2012). Polysaccharide characterization of commercial dry yeast preparations and their effect on white and red wine composition. *LWT-Food Science and Technology*. 48, 215 - 223.

C.2. Congress

- Jordao, A.M. Correia, A.C.; Botelho, R. V.; Ortega-Heras, M.; González-Sanjosé, M.L. P 44RD. Potential of the enological use of several Brazilian wood species on the phenolic composition and sensory quality of different wines. World Congress of Vine and Wine. Spain, June, 2023.
- Gómez, I.; **Ortega-Heras, M.**; García, I.; González-SanJosé, M.L. Efecto del uso de un sazonador derivado de uvas tintas en la calidad sensorial de nuggets de pollo. Presentación Oral-flash y Póster. III Congreso de la Asociación Española de Profesionales del Análisis Sensorial, San Sebastián, Spain, June 2019
- Jaime, I.; Gómez, I.; Saro, I.A.; Melero, B.; González-San José, M.L.; **Ortega-Heras, M.** Effect of high hydrostatic pressure and grape seasonings on *Listeria monocytogenes* inoculated in soft cheese. Poster. 26th International ICFMH Conference, FoodMicro. Berlín, Germany, September 2018.
- Melero, B.; Martínez, M.; **Ortega-Heras, M.**; Jaime, I.; Rovira, I.; Diez, A.M. In vitro study of *Listeria* spp. Inactivation with a combination of grape seasonings and hydrostatic pressure. Poster. 26th International ICFMH Conference, FoodMicro. Berlín, Germany, September 2018.
- De Pablos-Alcalde, S.; **Ortega-Heras, M.**; Gómez, I.; González-Sanjosé, M.L. Aplicación de las escalas JAR en la formulación de magdalenas integrales enriquecidas con un producto obtenido a partir de hollejos de uva. Póster. Asociación Española de profesionales del análisis sensorial (AEPAS). Valencia. Spain, October de 2017.
- Jordao, A.M.; Lozano, V.; Correira, A.C.; **Ortega-Heras, M.**; González-Sanjosé, M.L. Oral. Comparative analysis of volatile and phenolic composition of alternative wood chips from cherry, acacia and oak for potential use in enology. Oral. 39th WorlOIVd Congress of Vine and Wine. OIV. Bento Gonçaves, Brazil, October de 2016. **Collected in the database Web of Science.**
- González-Sanjosé, M.L. García-Lomillo, J.; Del-Pino-García, R.; Rivero-Pérez, M.D.; **Ortega-Heras, M.**; Muñiz-Rodríguez, P. Características de sazonadores derivados de residuos de vinificación. Póster. XIII Congreso Nacional de Investigación Enológica. Gienol. Tarragona, Spain, June 2015.
- García-Lomillo, I.; Del-Pino-García, R.; Rivero-Pérez, M.D. **Ortega-Heras, M.**; Muñiz-Rodríguez, P. Póster. Evaluation of the antimicrobial activity of five polyphenol rich products against microbial populations of beef. 9th world congress polyphenol applications. International society of antioxidants in nutrition and health. Malta, June 2015.
- González-Sanjosé, M.L.; García-Lomillo, J.; Del-Pino-García, R.; Rivero-Pérez, M.D.; **Ortega-Heras, M.** Muñiz, P. Póster. Seasoning products from wine pomace with interesting preservative and healthful properties. 7th Word bulk wine organization. Amsterdam, Netherland, November 2014. **Award to the best research work.**
- García-Lomillo, J.; Del-Pino-García, R.; Rivero-Pérez, M.D.; **Ortega-Heras, M.**; Muñiz, P.; González-Sanjosé, M.L. Póster. Use of a new seasoning derived from grape pomace to extend the shelf-life of low salt beef patties. 1st international pleasure conference, Salt, sugar, lipid reduction. The pleasure consortium. Laroche, France, June 2014. **Award to the best poster.**

C.3. Research projects

- Ministerio de Ciencia e Innovación (national government). Research Program PDI2021-125400OB-100. Aprovechamiento de subproductos de la zarzamora y arándano. Caracterización, efecto sobre la salud y elaboración de productos cárnicos más sanos y seguros. IPs. **Miriam Ortega Heras** y Beatriz Melero Gil. (Universidad de Burgos). 1/09/2022-31/08/2025. 102.850 €.
- European Project. Research Program HORIZON CL6-2022-FARM2FORK-01-09. Advanced tools for integration and synergistic interconnection of microbiome in resilient food systems (TRIBIOME). IPs. Rocío Barros y Carlos Rad. 01/01/2023-31/12/2027. Researcher.
- Junta de Castilla y León (regional government) research program BU064P20. Mecanismos de patogenicidad de *Campylobacter spp.* en enfermedades inflamatorias crónicas, con especial atención a cardiomiopatías, y posibles soluciones en base a sustancias antimicrobianas naturales. Junta de Castilla y León. (IP) Dolores Rivero. (Universidad de Burgos). 01/11/2020-31/10/2023. 264.000 €. Researcher
- Ministerio de Ciencia, Innovación y Universidades (national government). Research program PGC2018-097113-B-I00, Aplicación de ingredientes funcionales obtenidos de subproductos de vinificación para mejorar la seguridad alimentaria, vida útil y propiedades saludables de productos de ave. (IP) Pilar Muñiz Rodriguez. (Universidad de Burgos). 01/01/2019-31/12/2021. 108.900 €. Researcher
- Junta de Castilla y León (regional government) research program BU243P18, Aplicaciones sostenibles y saludables para la industria de bollería y panificación desde sus subproductos. Junta de Castilla y León. (IP) Pilar Muñiz Rodriguez. (Universidad de Burgos). 11/07/2018-31/10/2021. 120.000 €. Researcher
- Fundación Bancaria Caixa, La Caixa. Estudio de los mecanismos de patogenicidad de *Campylobacter jejuni* como causante de cardiomiopatías y posibles soluciones en base a sustancias antimicrobianas naturales. (Campycardio). (IP) Beatriz Melero Gil. (Universidad de Burgos). 01/06/2019- 31/05/2021. 80.000 €. Researcher
- RETO Program, (National Spanish Government research program). RTC-2015-3438-2. BIORRED: Biorrefinerías mediterráneas (Mediterranean Biorefineries). José Carlos Quintela Fernández (Main Coordinator, NATAC SL). 01/12/2015 – 31/12/2017. 1.632.020€. M^a Luisa González (Main Research, Burgos University). (IP). Researcher.
- Junta de Castilla y León (regional government) research program. BU056U16. 2016 Aplicación de soluciones sostenibles a la contaminación de *Listeria monocytogenes* en la producción de alimentos listos para el consumo (Sostenible solutions against Listeria monocytogenes in ready to eat foods.) (IP). Jordi Rovira Carballido (Main research, Burgos University). 40.000€. 22/03/2016 - 30/06/2017. Researcher
- Junta de Castilla y León (regional government) research program. BU282U13. 2013 Aprovechamiento de residuos de vinificación: estudio de su explotación como ingrediente funcional y análisis de las posibles alegaciones saludables. (Use of wine-making by-products as functional food ingredients and study of the possible healthy allegations in food labels). IP M^a Luisa González (Main Research, Burgos University). 34.999 €. 01/07/2013 - 30/09/2016 Researcher.

C.4. Contracts, technological or transfer merits

- Estudio del efecto de la aplicación de distintas técnicas para reducir el contenido de acrilamida en productos de bollería en sus propiedades sensoriales". (IP) I. Gómez. 28/07/2020 - 28/12/2020. Financiado por La Flor Burgalesa, S.L. FLORBU. 5.295 €. Investigadora.
- Implementación de una metodología para la evaluación sensorial normalizada aplicable por el comité calificador de los vinos de la D.O. Ribera del Duero, Rueda, Bierzo y Toro. Financiado por los Consejo Reguladores de Ribera del Duero, Rueda, Bierzo y Toro 14/06/2017-14/12/2020. 18.000 €.(IP) **Miriam Ortega Heras**.
- Estudio del perfil aromático de muestras de café soluble. Financiado por Productos Solubles S.A. 02/01/2014-02/08/2014. 12.350 €. (IP). María Luisa González Sanjosé. Researcher.