



CURRÍCULUM ABREVIADO (CVA), desde 1/1/2016 – Extensión máxima: 4 PÁGINAS

Parte A. DATOS PERSONALES		Fecha del CVA	26/5/2020
Nombre y apellidos	Nigel Cook		
DNI/NIE/pasaporte		Edad	
Núm. identificación del investigador	Researcher ID:		
	Scopus Author ID:		
	Código ORCID	0000-0003-4224-1016	

A.1. Situación profesional actual

GIR	MICROBIOLOGÍA UNA SALUD		
Dpto./Centro			
Teléfono		Correo electrónico	nigelcook@foodsafetyteam.org
Categoría profesional	INVESTIGADOR	Fecha inicio	1/7/2016
Espec. cód. UNESCO	Microbiology		
Palabras clave	Enteric viruses; foodborne pathogens; detection, source attribution		

A.2. Formación académica (título, institución, fecha)

Licenciatura/Grado/Doctorado	Universidad	Año
PhD Microbiology	University of Dundee	1990
BSc Honours Microbiology	University of Dundee	1983

A.3. Indicadores generales de calidad de la producción científica

H- index: 37

Arícales: >120

Parte B. RESUMEN LIBRE DEL CURRÍCULUM

Nigel Cook is a graduate of the University of Dundee. After postdoctoral research in the Universities of Aberdeen and Leicester he moved to the Central Science Laboratory (CSL) at the Food Science Laboratory, Torry, Aberdeen in September 1994, before relocating to new facilities in York. CSL was renamed the Food and Environment Research Agency in April 2009, and in April 2015 became Fera Science Ltd, a joint venture between the UK Department of the Environment, Food and Rural Affairs (Defra) and Capita plc. At Fera, he studies the transmission of pathogens, particularly enteric viruses, through foods and the environment. He is Councillor of the International Association for Food and Environmental Virology. He was project leader within the standardisation working group ISO TC34 SC9 WG6, developing a standard for detection of *Cryptosporidium* and *Giardia* on berry fruits and leafy green vegetables. He was Coordinator of the European Framework 7 project "Integrated monitoring and control of foodborne viruses in European food supply chains (VITAL)", and Chair of COST Action 929 "A European Network for Environmental and Food Virology" from 2006 to 2010. Between 2009 and 2014, he was a member of various European Food Safety Authority's Working Groups preparing opinions on the risk of foodborne viruses, and represented the European Communities on the Codex Committee on Food Hygiene Working Group developing Guidelines on the Application of General Principles of Food Hygiene to the Control of Viruses in Food. He was a member of the UK Advisory Committee on the Microbiological Safety of Food's Viral Infections Subgroup. He was the founding Editor of the journal "Food and Environmental Virology", published by Springer Publishing Company.



Parte C. MÉRITOS MÁS RELEVANTES (

C.1. Publicaciones

Cook N, Bertrand I, Gantzer C, Pinto RM, Bosch A. 2018. Persistence of Hepatitis A Virus in Fresh Produce and Production Environments, and the Effect of Disinfection Procedures: A Review. *Food Environ Virol.* 2018 Sep;10(3):253-262. doi:

Carratalà, A., Rodriguez-Manzano, J., Hundesa, A., Rusiñola, M., Fresnoa, S., Cook, N. and Girones, R. (2013). Effect of temperature and sunlight on the stability of human adenoviruses and MS2 as fecal contaminants on fresh produce surfaces. *International Journal of Food Microbiology.* 164 128-34.

D'Agostino, M., Cook, N., Di Bartolo, I., Ruggeri, F.M., Bertolli, A., Martelli, F., Banks, M., Vasickova, P., Kralik, P., Pavlik, I., Kokkinos, P., Vantarakis, A., Söderberg, K., Maunula, L., Verhaelen, K., Rutjes, S., de Roda Husman, A.M., Hakze, R., van der Poel, W., Kaupke, A., Kozyra, I., Rzeżutka, A., Prodanov, J., Lazic, S., Petrovic, T., Carratala, A., Gironés, R., Diez-Valcarce, M., Hernandez, M. and Rodriguez-Lazaro, D. (2012). Multicenter collaborative trial evaluation of a method for detection of human adenoviruses in berry fruit. *Food Analytical Methods* 5 1-7.

D'Agostino, D. Diez-Valcarce, M., Robles, S., Losilla-Garcia, B. and Nigel Cook. A loop-mediated amplification-based method for analysing animal feed for the presence of Salmonella. *Food Analytical Methods* 8 1-8.

Kokkinos, P., Kozyra, I., Lazic, S., Bouwknegt, M., Rutjes, S., Willems, K., Moloney, R., de Roda Husman, A.M., Kaupke, A., Legaki, E., D'Agostino, M., Cook, N., Rzeżutka, A., Petrovic, T. and Vantarakis, A. (2012). Harmonised investigation of occurrence of human enteric viruses in the leafy green vegetables supply chain in three European countries. *Food and Environmental Virology* 4 179-191.

Kokkinos, P., Bouwknegt, M., Verhaelen, K., Willems, K., Moloney, R., de Roda Husman, A.M., D'Agostino, M., Cook, N. and Vantarakis, A. (2015). Virological fit-for-purpose risk assessment in a leafy green production enterprise. *Food Control* 51 333-339.

Liandris, E., Gazouli, M., Taka, S., Andreadou, M., Vaiopoulou, A., Tzimotoudis, N., Kasampalidis, I., Mpaseas, D., Fylionis, G., Poltrionieri, P., Cook, N. and Ikononopoulos, J. (2014). Evaluation of the microbial safety of child food of animal origin in Greece. *Journal of Food Science* 79 362-368.

Maunula, L., Kaupke, A., Vasickova, P., Söderberg, K., Kozyra, K., Lazic, S., van der Poel, W.H.M., Bouwknegt, M., Rutjes, S., Willems, K.A., Moloney, R., D'Agostino, M., de Roda Husman, A.M., von Bonsdorff, C.-H., Rzeżutka, A., Pavlik, I., Petrovic, T. and Cook, N. Tracing enteric viruses in the European berry fruit supply chain. *International Journal of Food Microbiology* 167 177–185.

Romero, M.R., D'Agostino, M., Perez-Arias, A., Robles, S., Fernandez Casado, C., Orueta Iturbe, L., Gurrutxaga Lerma, O, Andreou, M. and Cook, N. An immunomagnetic separation/loop-mediated isothermal amplification method for rapid direct detection of thermotolerant *Campylobacter* spp. during poultry production. *Journal of Applied Microbiology*, in press.

Ruhanya, V., Diez-Valcarce, M., D'Agostino, M., Cook, N., Hernández, M. and Rodríguez-Lázaro, D. (2015). Monitoring of extraction efficiency by a sample process control virus added immediately upon sample receipt. *Food and Environmental Virology* 7 413-416.

Cook, N. and van der Poel, W.H.M. (2015). Survival and elimination of Hepatitis E virus: a review. *Food and Environmental Virology* 7 189-194.

Rodríguez-Lázaro D., Cook, N. and Hernández, M. (2013). Real-time in Food Science: PCR Diagnostics. *Current Issues in Molecular Biology* 15 25-37.



Rodríguez-Lázaro, D., Cook, N., Ruggeri, F., Sellwood, J., Nasser, A., Sao Jose Nascimento, M., D'Agostino, M., Santos, R., Saiz, J.C., Rzeżutka, Bosch, A., Gironés, R., Carducci, A., Muscillo, M., Kovač, K., Diez-Valcarce, M., Vantarakis, A., von Bonsdorff, C.-H., de Roda Husman, A.M., Hernández, M. and van der Poel, W.H.M. (2012). Virus hazards from food, water and other contaminated environments. *FEMS Microbiology Reviews* 36 786 - 814.

Book Chapters

Cook, N., D'Agostino, M. and Thompson, K.C. (2015). Future requirements. In: *Molecular Microbial Diagnostic Methods: Pathways to Implementation in the Food and Water Industries* (Cook, N., D'Agostino, M. and Thompson, K.C., eds.), Elsevier, San Diego. In press.

Cook, N., Hernandez-Perez, M., Iaconelli, M., Diez-Valcarce, M., Kovač, Rodríguez-Lázaro, D. and Rzeżutka, A. (2012). Norovirus and hepatitis A virus. In: *Omics, Microbial Modeling, and Technologies in Food-borne Pathogens* (Yan, X., Juneja, V.K. and Huang, L. eds.), DEStech Publications, Lancaster, PA, USA. In press.

Cook, N. and Richards, G.P. (2013). An Introduction to Food- and Waterborne Viruses: Diseases, Transmission, Outbreaks, Detection and Control. In: *Food and Waterborne Viruses* (Cook, N. ed.). Woodhead Publishing, Cambridge, UK. Pp. 8 - 13.

D'Souza, D.H., Hernández, M., Cook, N. and Rodríguez-Lázaro, (2013). D. Real-time PCR and other molecular detection methods for foodborne pathogenic viruses. In: Rodríguez-Lázaro, D. (ed.) *Real-Time PCR in Food Science: Current Technology and Applications*. Caister Academic Press ISBN: 978-1-908230-15-

Rodríguez-Lázaro, D., Cook, N. and Hernández, M. (2013). Real-time PCR Diagnostics in Food Science: PCR diagnostics. In: Rodríguez-Lázaro, D. (ed.) *Real-Time PCR in Food Science: Current Technology and Applications*. Caister Academic Press 15 39-43.

C.2. Proyectos

COST Action 929 “A European network for environmental and food virology” November 2006 to November 2010. I chaired it. It involved expert scientists from (currently) 22 European and associated countries. The Action was based around four Working Groups – Current and Emerging Issues, Analytical Methods, Data Analysis, and Virus Stability – with the combined aim of increasing the knowledge of the role of the environment and food in the transmission of viral disease. See www.cost929-envirnet.org

A UK network for environmental and food virology Funded by the Natural Environment Research Council's Environment and Human Health Programme, this one-year project ran from April 1st 2007 until March 2008. I Chaired the Network, which comprised water and food virologists, epidemiologists, veterinary virologists, specialists in water and sewage engineering, waste specialists, agricultural specialists, and molecular virologists. The Network considered issues such as current and emerging pathogens, routes of human exposure, detection methods, survival of viruses, and methods of control and elimination, and produced a report on the significant knowledge gaps with recommendations for future research.

Monitoring and control of foodborne viruses in European food supply chains (VITAL) I was Coordinator of this FP7 collaborative project, involving 13 institutes in 11 countries, which ran from April 2008 until September 2011. VITAL examined selected food supply chains from farm to market, to gather data on virus contamination from both human and animal sources. The information obtained is currently being used to develop new risk assessments, and to formulate new control measures against virus contamination. See www.eurovital.org



Phage lysin-actuated biosensor-based detection of Neisseria gonorrhoea and MRSA for point of care devices (PROMPT) This project, funded by the UK Technology Strategy Board, began in April 2011 and ran to March 2012. It demonstrated the feasibility of rapid, robust, reliable detection and quantitation of methicillin-resistant Staphylococcus aureus (MRSA), and Neisseria gonorrhoea, using a combination of bacteriophage lysin-mediated cell rupture and subsequent antibody biosensor-based detection. The project is led by an SME, ELISHA Systems Ltd, who are linked to the University of Leeds.

Quality and safety of feeds and food for Europe (Q-SAFFE) This project, funded by EU FP7, commenced in March 2011 and will run to March 2014. It is led by Professor Chris Elliot of Queen's University, Belfast. Within Q-SAFFE, I will review microbiological risks from the range of marine vegetation that may be incorporated in animal feed and the processes which produce these feeds. Then, I will oversee the development of rapid screening and effective identification methods appropriate to the plant source/pathogen combinations identified. Finally, FERA will perform a survey of animal feed materials originating from novel materials or geographical sources for key microbial pathogens.

A critical review of the effect of heat, pH and water activity on the survival of Hepatitis A and E viruses Funded by the UK Food Standards Agency, from June 2013 to March 2014.

Assessing the contribution made by the food chain to the burden of UK-acquired norovirus infection This project, funded by the UK Food Standards Agency, commenced in January 2014 and run to March 2017. It is led by Professor Sarah O'Brien of the University of Liverpool. FERA's main contribution, which I will oversee, is to assess the contribution of berry fruit and leafy green vegetables to Norovirus infection within the UK community.

A critical review on the survival and elimination of norovirus in food and on food contact surfaces Funded by the UK Food Standards Agency, from December 2014 to March 2015.

A critical review of approaches to assessing the infectivity of Hepatitis E Virus (HEV) Funded by the UK Food Standards Agency, from January to May 2016