

PERSONAL INFORMATION **Rodrigo González Ortega**

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WORK EXPERIENCE

04/2017–Present **PhD student**

University of Teramo, Teramo (Italy)

http://repeat.unite.it/ESRs1_Rodrigo_Gonzalez_Ortega

PhD student within REP-EAT project funded by EU Horizon 2020-MSCA-COFUND in the interdisciplinary domain of food, health and reproduction. Specifically my project aims to develop encapsulated olive extracts as innovative and natural food ingredients

02/2015–02/2017 **Research Assistant**

University College Cork, Cork, Éire/Ireland

Working under the direction of a principal investigator/senior researcher in an ambitious collaborative multi-partner project named "ReValue Protein" that aims to deliver exploitation opportunities around the recovery of high value protein from the meat by-products processing chain.

Activities: Extraction and analysis of metabolites (Carnitine, carnosine, creatine, creatinine and taurine) from bovine and porcine organ tissues, analysis of iron bioavailability from tissue extracts, analysis and data reporting.

10/2014–12/2014 **R&D Food Chemist**

Rousselot, Darling Ingredients Inc., Gent (Belgium)

Optimization of methods for endotoxin removal from gelatin

- Testing different endotoxin removal techniques
- Analysis of endotoxin using an enzymatic assay

05/2014–10/2014 **Intern in R&D Department**

Rousselot, Darling Ingredients Inc., Gent (Belgium)

Investigation of the effect of gelatin nanoparticles on the rheological properties of gelatin-gelatin nanoparticles systems

- Gelatin nanoparticles preparation (Coacervation)
- Rheology tests

EDUCATION AND TRAINING

09/2012–11/2014 **MSc in Food Technology (Specialisation on Ingredient Functionality)**

EQF level 7

Wageningen University and Research Centre, Wageningen (Netherlands)

Courses:

- Advanced food chemistry

- Advanced food physics
- Food ingredient functionality
- Enzymology for food and biorefinery
- Product and process design
- Dairy science and technology

MSc thesis: " Modulation of ovalbumin fine-stranded networks to increase the mesh size"

Analytical techniques: Circular Dichroism Spectroscopy, Intrinsic Fluorescence, Texture analysis, functional amino groups analysis, Scanning Electron Microscopy

09/2010–06/2012 **Degree of Food Science and Technology (MSc)** EQF level 7
 Universidad Complutense de Madrid, Madrid (Spain)
Courses: Bromatology, Food Safety, Food Chemistry, Food Engineering, Food Processing, Food Microbiology

Occupational: Altruistic collaboration with a research project on "Use of light pulses in Ready to Eat Food conservation" (10-15h/week)

09/2007–09/2010 **Bachelor in Human Nutrition and Dietetics** EQF level 6
 Universidad Complutense de Madrid, Madrid (Spain)
Courses: Anatomy, Physiology and histology, Biochemistry, Food Microbiology, Nutrition and Dietetics, Infant and Elederty Nutrition, Sport Nutrition, Economy and Management in Food Business, Food Toxicology, Dietotherapy, Food Analysis

PERSONAL SKILLS

Mother tongue(s) Spanish

Foreign language(s)	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	C2	C1	C1	C1	C1
Test of English as a Foreign Language (99/120)					
Italian	B2	B2	B2	B2	B1

Levels: A1 and A2: Basic user - B1 and B2: Independent user - C1 and C2: Proficient user
[Common European Framework of Reference for Languages - Self-assessment grid](#)

Communication skills Good communication skills gained through my academic research career:
 - Numerous oral and poster presentations in international scientific conferences in the field of food science and technology
 - Written and oral reporting of results, preparation of progress reports

Job-related skills

- Scientific background to support science-based potential applications
- Good communication skills: public speaking, oral presentation, concise writing
- Independent learning and planning
- Teamwork and collaboration skills

Digital skills

SELF-ASSESSMENT				
Information processing	Communication	Content creation	Safety	Problem-solving
Independent user	Independent user	Basic user	Basic user	Basic user

Digital skills - Self-assessment grid

Other skills

- Good command of multivariate analysis in R platform
- Photography: Good command of digital photography and image processing software like Image J

Driving licence

B

ADDITIONAL INFORMATION

Publications

González-Ortega, R., Faieta, M., di Mattia, C., Valbonetti, L., & Pitti, P. (2020). Microencapsulation of olive leaf extract by freeze-drying: Effect of carrier composition on process efficiency and technological properties of the powders. *Journal of Food Engineering*, 110089.

<https://doi.org/10.1016/j.jfoodeng.2020.110089>

Munialo, C. D., Ortega, R. G., Van Der Linden, E., & De Jongh, H. H. (2014). Modification of ovalbumin with fructooligosaccharides: Consequences for network morphology and mechanical deformation responses. *Langmuir*, 30(46), 14062-14072.

<http://pubs.acs.org/doi/abs/10.1021/la503606c>

Tsermoula, P., Virgili, C., Ortega, R. G., Mullen, A. M., Álvarez, C., O'Brien, N. M., ... & O'Neill, E. E. (2019). Functional protein rich extracts from bovine and porcine hearts using acid or alkali solubilisation and isoelectric precipitation. *International Journal of Food Science & Technology*, 54(4), 1292-1298.

<https://doi.org/10.1111/ijfs.14065>

Aguirre, J., Rodríguez, M. R., González, R., & Garcia de Fernando, G. (2013). E-beam irradiation affects the maximum specific growth rate of *Bacillus cereus*. *International journal of food science & technology*, 48(2), 382-386.

<https://doi.org/10.1111/j.1365-2621.2012.03199.x>

Courses

- Training School on Microencapsulation (Berlin, 2017)
- Multivariate analysis and chemometrics in R (Genova, 2020)
- Contamination lab: fundamentals of Technology Transfer (Teramo, 2019)
- Effective proposal writing (Teramo, 2017)
- Healthy Food Design (Wageningen, 2018)
- Statistics and laboratory data analysis (Teramo, 2017)

Conferences

- 8th International Symposium on Delivery of Functionality in Complex Food Systems, July 2019, Porto (Portugal).
- 5th International ISEKI Food Conference "The Food system approach: new challenges for education, research and industry", July 2018, Stuttgart (Germany).
- 18th IUFoST World Congress of Food Science and Technology "Greening the global food supply through innovation in food science and technology", August 2016, Dublin (Ireland).
- 4th International ISEKI Food Conference "Responsible research and innovation in the food value

chain", July 2016, Vienna (Austria).