

CURRICULUM VITAE (CVA)

IMPORTANT – The Curriculum Vitae cannot exceed 4 pages. Instructions to fill this document are available in the website.

Part A. PERSONAL INFORMATION

First name	ANA MARIA	
Family name	TRONCOSO GONZALEZ	
e-mail	amtrncoso@us.es	URL Web
Open Research and Contributor ID (ORCID)(*)	0000-0003-0291-2823	

(*) Mandatory

A.1. Current position

Position	Catedrática de Universidad		
Initial date	March 2001		
Institution	Universidad de Sevilla		
Department/Center	Nutrición y Bromatología, Toxicología y Medicina Legal		
Country	SPAIN	Teleph. number	
Key words			

A.3. Education

PhD, Licensed, Graduate	University/Country	Year
PhD Pharmacy	Sevilla	1986

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

Ana M^a Troncoso González, PhD in Pharmacy, University of Seville (US) (1986), is Full Professor of Nutrition and Food Science since March 2001. Her research focuses on the quality and safety of grape derived products, including their bioactive potential: aroma and polyphenolic compounds, improvement of the aromatic and sensory quality by the use of different woods for aging, evaluation of the antioxidant activity of wine and the compounds responsible for it. More recently, the area of interest focuses on the production of bioactive compounds from amino acids by wine yeast and the evaluation of their bioactive potential together with food safety and food regulation. She has been principal investigator in more than 25 research projects obtained through competitive calls. Responsible researcher (WP) for European research project (V Framework Program, Craft Projects, WINEGAR), national projects, infrastructure and equipment grants (Junta de Andalucía, National R&D Plan), regional projects (Junta de Andalucía, Plan Andaluz de Investigación) as well as 6 contracts with food companies. Responsible for the National Vinegar Network (special action, National R&D Plan, 2002-04). Researcher in 15 competitive research projects and networks financed with regional and national funds. Author of 135 JCR articles mostly in the first quartile, 15 international book chapters, 24 national book chapters, 20 invited lectures at international and 26 national conferences. She has participated in more than 200 communications to Scientific Congresses. He has directed 18 doctoral theses and has been responsible for 7 FPI Fellows and 1 AECl Fellow. She has taught numerous courses and conferences of academic and professional nature in Spanish and Latin American universities, in business organizations, professional associations, summer courses as well as in official Master and University Master

courses (Sevilla, Rovira i Virgili, Pablo Olavide, Granada Universidad Complutense, Valladolid, Miguel Hernández, Córdoba). He has actively collaborated in the launching and implementation of the Food Safety Agencies of Chile and the Republic of Cape Verde. She is an expert evaluator of the European Research Agency under the European Commission (V, VI and VII EU Framework Program, H2020). She has been coordinator of the Food Science Technology area of the ANEP (National Evaluation and Prospective Agency during 2013-2017). She has held various academic positions: Director of the Office of Research Management and Director of the Research Secretariat at the University of Seville, Director of area at the Agency for University Evaluation and Accreditation (Junta de Andalucía). As Executive Director of the Spanish Agency for Food Safety and Nutrition (AESAN, Ministry of Health) 2008-2012, she was responsible for the assessment, management and communication of food risks at the national level and representative of the Spanish government in EFSA. Member of the Jury of Self-Control of Advertising, the Scientific Committee of the European Consumer Information Foundation (EUFIC), the Scientific Committee of Naturcode (intelligent label) and the Instituto Cerdá, Member of the External Advisory Committee of CIAL-CSIC and IATA-CSIC. In October 2017, she was distinguished with the FAMA Award for outstanding Research Activity (Universidad de Sevilla).

Number of research steps (sexenios) granted: 5. Last step granted 2016-2021.

Last step on transference (sexenios transferencia): 2003 – 2012.

Part C. RELEVANT MERITS (*sorted by typology*)

C.1. Most important publications in books and journals with "peer review" and in conferences (*see instructions*).

M. GALLARDO-FERNÁNDEZ, J. VALLS-FONAYET, E. VALERO, R. HORNEDO-ORTEGA, T. RICHARD, A.M. TRONCOSO, M.C. GARCIA-PARRILLA (2022). Isotopic labelling-based analysis elucidates biosynthesis pathways in *Saccharomyces cerevisiae* for Melatonin, Serotonin and Hydroxytyrosol formation, *Food Chemistry*, 374, 2022, 131742,

FERNÁNDEZ-CRUZ, E., CARRASCO-GALÁN, F., CEREZO-LÓPEZ, A.B., VALERO, E., MORCILLO-PARRA, M.A., BELTRAN, G., TORIJA, M.J., TRONCOSO, A.M., GARCÍA-PARRILLA, M.C. (2020). Occurrence of melatonin and indolic compounds derived from L-tryptophan yeast metabolism in fermented wort and commercial beers, *Food Chemistry*, 331, 2020, 127192

REBOLLO-ROMERO, I., FERNÁNDEZ-CRUZ, E., CARRASCO-GALÁN, F., VALERO, E., CANTOS-VILLAR, E., CEREZO, A.B., TRONCOSO, A.M., GARCIA-PARRILLA, M.C. (2020). Factors influencing the production of the antioxidant hydroxytyrosol during alcoholic fermentation: Yeast strain, initial tyrosine concentration and initial must, *LWT*, 130, 2020, 109631,

FERNANDEZ-CRUZ, E., GONZÁLEZ, B., MUÑIZ-CALVO, S., MORCILLO-PARRA, M.A., BISQUERT, R., TRONCOSO, A.M., GARCIA-PARRILLA, M.C., TORIJA, M.J., GUILLAMÓN, J.M. (2019). Intracellular biosynthesis of melatonin and other indolic compounds in *Saccharomyces* and non-*Saccharomyces* wine yeasts. *EUROPEAN FOOD RESEARCH AND TECHNOLOGY* 245(8), 1553-1560.

ÁLVAREZ-FERNÁNDEZ, M.A., FERNÁNDEZ-CRUZ, E., VALERO, E., TRONCOSO, A.M., CARMEN GARCÍA-PARRILLA, M. (2019). Efficiency of three intracellular extraction methods in the determination of metabolites related to tryptophan and tyrosine in winemaking yeast's metabolism by LC-HRMS. *FOOD CHEMISTRY*, 297, 124924.

GALLARDO-FERNÁNDEZ, M., HORNEDO-ORTEGA, R., CEREZO, A.B., TRONCOSO, A.M., GARCÍA-PARRILLA, M.C. (2019). Melatonin, protocatechuic acid and hydroxytyrosol effects on vitagenes system against alpha-synuclein toxicity. *FOOD AND CHEMICAL TOXICOLOGY*, 134, art. no. 110817

ÁLVAREZ-FERNÁNDEZ, M.A., FERNÁNDEZ-CRUZ, E., GARCIA-PARRILLA, M.C., TRONCOSO, A.M., MATTIVI, F., VRHOVSEK, U., ARAPITSAS, P. (2019). Saccharomyces cerevisiae and Torulaspora delbrueckii Intra- and Extra-Cellular Aromatic Amino Acids Metabolism. *JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY*, 67 (28), 7942-7953.

R. HORNEDO-ORTEGA, G. DA COSTA, A. B. CEREZO, A. M. TRONCOSO, T. RICHARD, M. C. GARCIA-PARRILLA (2018). In Vitro Effects of Serotonin, Melatonin and Other related Indole Compounds on Amyloid- β Kinetics and Neuroprotection. *MOLECULAR NUTRITION AND FOOD RESEARCH* 2018, 62, 1700383

M. ANTONIA ÁLVAREZ-FERNÁNDEZ, E. FERNÁNDEZ-CRUZ, E. CANTOS-VILLAR, ANA M. TRONCOSO, M. CARMEN GARCÍA-PARRILLA. (2018). Determination of hydroxytyrosol produced by winemaking yeasts during alcoholic fermentation using a validated UHPLC–HRMS method. *FOOD CHEMISTRY*, 242, 345-35.

HORNEDO-ORTEGA, R., CEREZO, A.B., DE PABLOS, R.M., KRISA, S., RICHARD, T., GARCÍA-PARRILLA, M.C., TRONCOSO, A.M. (2018). Phenolic compounds characteristic of the mediterranean diet in mitigating microglia-mediated neuroinflammation. *FRONTIERS IN CELLULAR NEUROSCIENCE*, 12, art. no. 373.

HORNEDO-ORTEGA, R., CEREZO, A.B., TRONCOSO, A.M., GARCIA-PARRILLA, M.C. (2018). Protective effects of hydroxytyrosol against α -synuclein toxicity on PC12cells and fibril formation. *FOOD AND CHEMICAL TOXICOLOGY*, 120, 41-49.

FERNÁNDEZ-CRUZ, E.; ÁLVAREZ-FERNÁNDEZ, M.A; VALERO, E.; TRONCOSO, A.M.; GARCÍA-PARRILLA, M.C. (2017). Melatonin and derived tryptophan metabolites produced during alcoholic fermentation by different yeast strains. *Food Chemistry* 217, 431-437, 2017.

CEREZO, A.B., HORNEDO-ORTEGA, R., ÁLVAREZ-FERNÁNDEZ, M.A., TRONCOSO, A.M., GARCÍA-PARRILLA, M.C. (2017). Inhibition of VEGF-induced VEGFR-2 activation and HUVEC migration by melatonin and other bioactive indolic compounds. *NUTRIENTS*, 9 (3), art. no. 249.

HORNEDO-ORTEGA, R., ANA B. CEREZO, ANA M. TRONCOSO, M. CARMEN GARCIA-PARRILLA, ALBERT MAS (2016). Melatonin and Other Tryptophan Metabolites Produced by Yeasts: Implications in Cardiovascular and Neurodegenerative Diseases *FRONTIERS IN MICROBIOLOGY*, January 2016 | Volume 6 | Article 1565

FERNÁNDEZ-CRUZ, E., ÁLVAREZ-FERNÁNDEZ, M.A., VALERO, E., TRONCOSO, A.M., GARCÍA-PARRILLA, M.C. (2016) Validation of an Analytical Method to Determine Melatonin and Compounds Related to I-Tryptophan Metabolism Using UHPLC/HRMS. *FOOD ANAL. METHODS* (2016) 9: 3327. doi:10.1007/s12161-016-0529-z

HORNEDO-ORTEGA, R., ÁLVAREZ-FERNÁNDEZ, M.A., CEREZO, A.B., RICHARD, T., TRONCOSO, A.M., GARCIA-PARRILLA, M.C. (2016). Protocatechuic Acid: Inhibition of Fibril Formation, Destabilization of Preformed Fibrils of Amyloid- β and α -Synuclein, and

Neuroprotection. JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, 64 (41),7722-7732.

MAS, A., GUILLAMON, J.M., TORIJA, M.J., BELTRAN, G., CEREZO, A.B., TRONCOSO, A.M., GARCIA-PARRILLA, M.C. (2014) Bioactive compounds derived from the yeast metabolism of aromatic amino acids during alcoholic fermentation BIOMED RESEARCH INTERNATIONAL, 2014, art. no. 898045,

C.3. Projects or research lines in which you have participated.

Potencial Bioactivo de Metabolitos Sintetizados por Microorganismos Seleccionados y su Impacto en la Calidad y Seguridad de Bebidas Fermentadas. Ministerio de Ciencia, Innovación y universidades. Plan Estatal 2017-2020 Retos - Proyectos I+D+i. Referencia: PID2019-108722RB-C32. Fecha de Inicio: 01-06-2020 Fecha de Finalización: 31-05-2023 Cuantía de la subvención: 157.300,00 €. Investigador responsable: MC García-Parrilla y **Ana M Troncoso**

Empleo de levaduras productoras de hidroxitirosol y derivados como estrategia para la elaboración de vinos con valor añadido. Junta de Andalucía (Consejería de Economía y Conocimiento). Tipo de Proyecto: PAIDI 2020: Proyectos I+D+i. Referencia: PID2019-108722RB-C32. Fecha de Inicio: 01-01-2020 Fecha de Finalización: 31-12-2022 Cuantía de la subvención: 106.224,00 € Investigador responsable: MC García-Parrilla y **Ana M Troncoso**

Estrategias para incrementar la producción de Hidroxitirosol por levaduras y su potencial aplicación en bebidas fermentadas. Entidad financiadora: Junta de Andalucía (Consejería de Economía y Conocimiento). Tipo de Proyecto: Proyectos I+D+i FEDER Andalucía 2014-2020 Referencia: US-1263469. Fecha de Inicio: 01-02-2020 Fecha de Finalización: 31-01-2022 Cuantía de la subvención: 90.000,00 €. Investigador responsable: MC García-Parrilla y **Ana M Troncoso**

Análisis metabólico y Evaluación de la bioactividad de compuestos producidos por levaduras presentes en alimentos. AGL2016-77505-C3-2-R. Ministerio de Economía, Industria y Competitividad. Plan Estatal. Retos 30/12/2016-29/12/2020.: 203.280 euros. IP: *M^a Carmen García Parrilla*. Co IP: **Ana M Troncoso**

Caracterización Química y Bioactividad de Compuestos Derivados de Aminoácidos Aromáticos Relacionados con el Metabolismo de Levaduras. AGL2013-47300-C3-2-R. Ministerio de Economía y Competitividad. Plan Estatal 2013-2016. Retos 2013-16. 120.000 euros. IP: *M^a Carmen García Parrilla*. Co IP: **Ana M Troncoso**

C.4. Participation in technology/knowledge transfer activities and exploitation of results.

Asesoramiento en Alimentación Nutrición y Salud. Contrato 68/93. Nov 2013-Nov 2014. IP: Ana M Troncoso. 6000 euros. Fundación Universitaria San Antonio

Asesoramiento en temas de etiquetado y declaraciones de propiedades saludables de los alimentos. Contrato 68/93. Enero-Marzo 2015. IP: Ana M Troncoso. 6000 euros. Fundación Universitaria San Antonio

Análisis y elaboración de tablas de las interacciones alimento-medicamento. Contract 68/83. 30/01/2017- 29/03/2017. 1500 euros. IP: Ana María Troncoso González. Dietowin