

# EUROPEAN CURRICULUM VITAE FORMAT



## PERSONAL INFORMATION

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|---------------|-----------------------------------------------------------------|
| Name          | <b>PANELLA RIERA, NÚRIA</b>                                     |
| Address       | <b>17001 GIRONA, CATALUNYA, SPAIN</b>                           |
| Telephone     | <b>(0034) 972 63 00 52 (Ext 1457)</b>                           |
| Fax           | <b>(0034) 972 63 03 73</b>                                      |
| E-mail        | <b>nuriapanella@hotmail.com</b><br><b>nuria.panella@irta.es</b> |
| Nationality   | Spanish                                                         |
| Date of birth | 13, JANUARY, 1979                                               |

## WORK EXPERIENCE

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| <ul style="list-style-type: none"> <li>• Dates</li> <li>• Name and address of employer</li> <li>• Type of business or sector</li> <li>• Occupation or position held</li> <li>• Main activities and responsibilities</li> </ul> | <p>December 2009 onwards<br/>           IRTA-Monells (Institut de Recerca i Tecnologia Agroalimentària). Food technology. Granja Camps i Armet, 17121 Monells (Girona).<br/>           Meat Science.<br/>           Researcher<br/> <u>Pig production</u>: organic production, study of feed intake and feed behaviour of pigs,<br/> <u>Animal behaviour</u>: scan sampling procedure<br/> <u>Ante-mortem factors affecting meat quality</u>.<br/> <u>Carcass quality (pig and cattle)</u>: yield, lean content, fat content, conformation, ...<br/> <u>Meat quality (pig and cattle)</u>: pH measurements, Conductivity measurements, drip loss determination (Honikel, 1996), Colour measurements (CIELab variables)...<br/> <u>Muscle biochemistry</u>: quantification of Cathepsins B and B+L activity, quantification of Lactate Deshydrogenase and Isocitrate deshydrogenase activity, quantification of pigment content analysis (Hornsey, 1956), fatty acid analysis (HPLC), isolation of subcellular organelles by differential centrifugation, isolating and culturing of pig hepatocytes, analyses of cellular proteins by SDS-PAGE, analyses of protein expression by Western blotting.<br/> <u>Biotechnology</u>: development of sensors for the detection of boar taint compounds in meat.<br/> <u>Pannel test and consumer attitudes and preferences</u></p> |
| <ul style="list-style-type: none"> <li>• Dates</li> <li>• Name and address of employer</li> <li>• Type of business or sector</li> <li>• Occupation or position held</li> </ul>                                                 | <p>January 2009 – November 2009<br/>           IRTA-Monells (Institut de Recerca i Tecnologia Agroalimentària). Food technology. Granja Camps i Armet, 17121 Monells (Girona).<br/>           Meat Science.<br/>           Management and Researcher</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |

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| <ul style="list-style-type: none"> <li>• Main activities and responsibilities</li> </ul>                                                                                                                                       | <p><u>Pig production</u>: organic production, study of feed intake and feed behaviour of pigs,<br/> <u>Animal behaviour</u>: scan sampling procedure<br/> <u>Ante-mortem factors affecting meat quality</u>.<br/> <u>Carcass quality</u>: yield, lean content, fat content, conformation, ...<br/> <u>Meat quality</u>: pH measurements, Conductivity measurements, drip loss determination (Honikel, 1996), Colour measurements (CIELab variables)...<br/> <u>Muscle biochemistry</u>: quantification of Cathepsins B and B+L activity, quantification of Lactate Deshydrogenase and Isocitrate deshydrogenase activity, quantification of pigment content analysis (Hornsey, 1956), fatty acid analysis (HPLC), isolation of subcellular organelles by differential centrifugation, isolating and culturing of pig hepatocytes, analyses of cellular proteins by SDS-PAGE, analyses of protein expression by Western blotting.<br/> <u>Biotechnology</u>: development of sensors for the detection of boar taint compounds in meat.<br/> <u>Consumer attitudes and preferences</u></p>                                                                                                                      |
| <ul style="list-style-type: none"> <li>• Dates</li> <li>• Name and address of employer</li> <li>• Type of business or sector</li> <li>• Occupation or position held</li> <li>• Main activities and responsibilities</li> </ul> | <p>May 2005 – December 2008<br/> IRTA-Monells (Institut de Recerca i Tecnologia Agroalimentària). Meat technology Center. Granja Camps i Armet, 17121 Monells (Girona).<br/> Meat Science, Scientist.<br/> PhD Student<br/> <u>Pig production</u>: organic production, study of feed intake and feed behaviour of pigs,<br/> <u>Animal behaviour</u>: scan sampling procedure<br/> <u>Ante-mortem factors affecting meat quality</u>.<br/> <u>Carcass quality</u>: yield, lean content, fat content, conformation, ...<br/> <u>Meat quality</u>: pH measurements, Conductivity measurements, drip loss determination (Honikel, 1996), Colour measurements (CIELab variables)...<br/> <u>Muscle biochemistry</u>: quantification of Cathepsins B and B+L activity, quantification of Lactate Deshydrogenase and Isocitrate deshydrogenase activity, quantification of pigment content analysis (Hornsey, 1956), fatty acid analysis (HPLC), isolation of subcellular organelles by differential centrifugation, isolating and culturing of pig hepatocytes, analyses of cellular proteins by SDS-PAGE, analyses of protein expression by Western blotting.<br/> <u>Pannel test and consumer attitudes</u>.</p> |
| <ul style="list-style-type: none"> <li>• Dates</li> <li>• Name and address of employer</li> <li>• Type of business or sector</li> <li>• Occupation or position held</li> <li>• Main activities and responsibilities</li> </ul> | <p>June 2003 – April 2005.<br/> IRTA (Institut de Recerca i Tecnologia Agroalimentària). Meat technology Center. Granja Camps i Armet, 17121 Monells (Girona).<br/> Meat Science, Scientist.<br/> Researcher assistant<br/> Meat quality: pH measurements, Conductivity measurements, drip loss determination (Honikel, 1996), Colour measurements (CIELab variables)...<br/> Muscle biochemistry: quantification of Cathepsins B and B+L activity, quantification of Lactate Deshydrogenase and Isocitrate deshydrogenase activity, quantification of pigment content analysis (Hornsey, 1956).<br/> Other analysis: analysis of P(CO<sub>2</sub>), P(O<sub>2</sub>), and pH of Blood using a EASY BLOOD GAS (MEDICA, Ref 6101).</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
| <ul style="list-style-type: none"> <li>• Dates</li> <li>• Name and address of employer</li> <li>• Type of business or sector</li> <li>• Occupation or position held</li> <li>• Main activities and responsibilities</li> </ul> | <p>March - June 2003<br/> IRTA (Institut de Recerca i Tecnologia Agroalimentària). Meat technology Center. Granja Camps i Armet, 17121 Monells (Girona).<br/> Meat Science.<br/> Researcher assistant.<br/> Meat quality measurements and muscle biochemistry.</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
| <ul style="list-style-type: none"> <li>• Dates</li> <li>• Name and address of employer</li> <li>• Type of business or sector</li> <li>• Occupation or position held</li> </ul>                                                 | <p>June-September 2000, 1999, 1998 and 1997<br/> PRODUCTOS CONCENTROL. 17457 Riudellots de la Selva.<br/> Chemical products development.<br/> Quality Control analyst.</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |

- Main activities and responsibilities

Quality Control of products.  
Study of adhesive performance.

## EDUCATION AND TRAINING

- Dates
- Name and type of organisation providing education and training
- Principal subjects/occupational skills covered
- Title of qualification awarded

July 2011  
IRTA (Monells, Spain) and University of Girona (Girona, Spain).

Meat Science, Pre-slaughter factors affecting animal welfare and meat quality

PhD at the University of Girona. Title: Pre-slaughter strategies modifying welfare and meat quality of pigs with different RYR1 genotypes

- Dates (from – to)
- Name and type of organisation providing education and training
- Principal subjects/occupational skills covered
- Title of qualification awarded

2001-2003  
Universitat de Girona, Catalunya, Spain.

Meat Science, Food chemistry, Dietetics and Nutrition, Food hygiene...

Graduated in Food Science and Technology, being the 1<sup>st</sup> student graduated in this degree.

- Dates (from – to)
- Name and type of organisation providing education and training
- Principal subjects/occupational skills covered
- Title of qualification awarded

1997-2001  
Universitat de Girona, Catalunya, Spain.

organic chemistry, inorganic chemistry

Graduated in Chemistry.

- Oliver, M.A., Polo, J., Panella, N., Arnau, J., Contreras, M., Morera, S., Ruiz, J., & Gil, M. 2006. Effect of natural stabilized pork haem pigment on the colour, colour stability and texture of cooked hams from PSE fresh hams. *Food Science and Technology International*, 12(5): 429-435.
- Panella, N., Font i Furnols, M., Oliver, M.A., Rodríguez, P., Velarde, A., Tibau, J. & Gil, M. 2006. Effect of supplementation with magnesium and tryptophan on the welfare and meat quality of pigs. *Canadian Meat Science Association - CMSA- ASCV*, September 2006: 16-19.
- Panella-Riera, N., Neil, M. & Pickova, J. 2007 Evaluation of the influence of dietary fat content and fatty acid composition in four diets based on different fat sources on loins (M. Longissimus dorsi) of newborn piglets. *Arch. Tierz., Dummerstorf* 50. Special Issue, 72-78.
- Oliver, M.A., Gil, M., Panella, N., Arnau, J., Contreras, M., Morera, S. and Polo, J. 2007. Effect of stabilised pork haem pigment addition on the colour of cooked hams from PSE meat. *Fleisch Wirtschaft International*, 22: 68-70.
- Panella-Riera, N., Dalmau, A., Fàbrega, E., Font i Furnols, M., Gispert, M., Tibau, J., Soler, J., Velarde, A., Oliver, M.A. & Gil, M. 2008. Effect of supplementation with MgCO<sub>3</sub> and L-Tryptophan on the welfare and on the carcass and meat quality of two halothane pig genotypes (NN and nn) *Livest. Sci*, 115: 107-117.
- Panella-Riera, N., Moe, N., Grinfleck, E., Oliver, M.A., Wood, J.D. & Doran, O. 2008 Effect of sex steroids on the expression of sulfotransferase 2B1 immunoreactive protein in primary cultured porcine hepatocytes. *Livestock Sci.*, 118 (3), 223-230.
- Panella-Riera, N., Velarde, A., Dalmau, A., Fàbrega, E., Font i Furnols, M., Gispert, M., Soler, J., Tibau, J., Oliver, M.A. & Gil, M. 2009 Effect of magnesium sulphate and L-tryptophan and genotype on the feed intake, behaviour and meat quality of pigs. *Livestock Science*, 124:277-287.
- Panella-Riera, N., Gispert, M., Fàbrega, E., 2009. Diagnosi del sector carni ecològic a Catalunya. *Agrocultura*, 38: 33-35.
- Blanch, M., Panella-Riera, N., Chevillon, P., Font-i-Furnols, M., Gil, M., Gil, J.M., Kallas, Z., Oliver, M.A. Impact of consumer's sensitivity to androstenone on acceptability of meat from entire males in three European countries: France, Spain and United Kingdom (*Meat Science*, submitted 14DES2010)
- Kallas, Z, Gil, JM, Panella-Riera, N, Blanch, M, Tacken, G, Chevillon, P, De Roest, K, Oliver, MA. Facing new EU policies towards animal welfare improvement; The relative importance of pig castration. (*EUROCHOICES* Submitted).
- Panella-Riera, N., Gispert, M., Gil, M., Soler, J., Tibau, J., Oliver, M.A., Fabrega, E. Effect of feed deprivation and lairage time on carcass and meat quality traits on entire male pigs. (submitted 15DES2010)
- Sanjuan, AI, Resano, H, Zeballos, G, Sans, P, Panella-Riera, N, Campo, MM, Khilji, S, Guerrero, A, Oliver, MA, Sañudo, C, Santolaria, P. Consumers' willingness to pay for beef direct sales. A regional comparison across the Pyrenees. (*Appetite*, submitted 27JUL2011).

- M.A. Oliver, J. Polo, N. Panella, J. Arnau, M. Gil, M. Contreras, S. Morera & J. Ruiz. 14-17 June 2004. APRORED, a pigment for meat applications. 3rd International Congress on Pigments in Food, more than colours. Quimper, France.
- M.A. Oliver, J. Polo, N. Panella, J. Arnau, M. Gil, M. Contreras, S. Morera & J. Ruiz. August 2004. Effect of pork pigment addition on the colour of cooked hams from exudative meat. 50th International Congress of Meat Science and Technology, Helsinki, Finland.
- M. Font i Furnols, N. Panella, E. Fàbrega, A. Velarde, M.A. Oliver, J. Soler, & M. Gil. July 25-29, 2004. Effect of supplementation with natural tranquillizers in the diet of the pigs on the behavior of the animals and the technological quality of the loin meat. ADSA-ASAS-PSA 2004 Joint Annual Meeting. St. Louis, Missouri, USA.
- N.Panella, M. Font i Furnols, M.A. Oliver, P.Rodríguez, A.Velarde, J.Tibau & M.Gil. August 2004. Effect of supplementation with magnesium and tryptophan on the welfare and meat quality of pigs. 50th International Congress of Meat Science and Technology, Helsinki, Finland.
- N.Panella, M.Font i Furnols, J.Tibau, J. Soler, M.A. Oliver & M.Gil. August 2005. Effect of pig genotype and magnesium – tryptophan supplemented diets on the meat sensorial attributes and textural properties. 51st International Congress of Meat Science and Technology, Baltimore, Maryland USA.
- G.Mas, C.E.Realini, M.Llavall, M.A.Oliver, M.Gispert, N.Panella, J.Tibau, J.Soler, E.Fabrega, R.Roca & D.Coll. August 2006. Effect of nutrition on carcass and pork quality in two genotypes. 52nd International Congress of Meat Science and Technology, Dublin, Ireland.
- N.Panella, A.Dalmau, E.Fàbrega, M.Font i Furnols, M.A. Oliver, J.Tibau, J.Soler, A.Velarde & M.Gil. September 17-20 2006. Effect of supplementation with natural tranquillizers in pig diets on the animal behaviour and welfare. 57th Annual Meeting of the European Association for Animal Production, Antalya, Turkey (Oral communication).
- N.Panella & J.Pickova. September 17-20 2006. Evaluation of the influence of dietary fat content and fatty acid composition in four diets based on different fat sources on loins (M.Longissimus dorsi) of newborn piglets. 57th Annual Meeting of the European Association for Animal Production, Antalya, Turkey (Oral communication).
- N. Panella-Riera, M. Font i Furnols, M., Gil, M. A. Oliver. August 24-27 2008. Sensory traits of boar's loins from two halothane genotypes (NN, nn) and three diet supplements (magnesium and/or tryptophan). 59th Annual Meeting of the European Association for Animal Production, Vilnius, Lithuania, 2008. (Poster presentation).
- Panella, N., Gispert, M., Fernández, X., López, F., Bartolomé, J., Fàbrega, E., August 2009. Diagnosis of the organic production system in Catalonia: from farm to fork. 60th Annual Meeting of the European Association for Animal Production Annual Meeting 2009, Barcelona, Spain. (Poster presentation).
- López-i-Gelats, F., Panella-Riera, N., Gispert, M., Fàbrega, E., Bartolomé, J. 15-18 June 2009 Diagnosis de la ganadería ecológica y el suministro de materias primas para la alimentación animal en Cataluña. Eds: Sociedad Española para el Estudio de los Pastos. XLVIII Reunión Científica de la Sociedad Española para el Estudio de los Pastos, Huesca.
- N.Panella-Riera, M.Blanch, J.González, M.Gil, M.Gispert, M.Font i Furnols, M.A.Oliver. 2010. Consumers' sensitivity to androstenone in Spain and UK. EAAP Working Group Meeting. Production and Utilization of Meat from Entire Male Pigs, 18-19 March, Bristol, UK.
- M.Blanch, N.Panella-Riera, P. Chevillon, J. González, M.Gil, M. Gispert, M.Font i Furnols, M.A.Oliver. 2010 Androstenone sensitivity of European consumers: the Spanish, French and English case. 61st Annual Meeting of the European Association for Animal Production Annual Meeting 2010, Heraklion, Crete, Greece (Poster presentation).
- M.Blanch, J. Cook, N. Panella, M.A. Oliver and C. Thomas. 2010. Alternatives to Castration in Pigs – An E-Learning tutorial. 61st Annual Meeting of the European Association for Animal Production Annual Meeting 2010, Heraklion, Crete, Greece (Poster presentation).
- Panella-Riera, N., Blanch, M., González, J., Gil, M., Tibau, J., Gispert, M., Font i Furnols, M., Oliver, M.A Androstenone sensitivity in Spain: differences between urban and rural consumers. 61st Annual Meeting of the European Association for Animal Production Annual Meeting 2010, Heraklion, Crete, Greece (Poster presentation).
- N.Panella-Riera, J.Mackay, P.Chevillon, M.A.Oliver, M.Bonneau, O.Doran. 2010. Relationship between the hepatic SUL2A1 protein expression and backfat androstenone level in pigs of three breeds. 61st Annual Meeting of the European Association for Animal Production Annual Meeting 2010, Heraklion, Crete, Greece (Poster presentation).

- Panella-Riera, N., Gispert, M., Fàbrega, E. 2010. Situación del sector cárnico ecológico en Catalunya. IX Congreso Sociedad Española de Agricultura Ecológica, Lleida, España.
- Khlijji, S., Panella, N., Chamorro, F.H., Gil, M., Blach, M., Oliver, M.A. 2011. The effect of fluorescent light exposure on meat colour stability from commercial Gascon calves and cull cows, produced in Catalunya and Midi-Pyrenees. 62nd Annual Meeting of the European Association for Animal Production Annual Meeting 2011, Stavanger, Norway (Theatre presentation).
- Panella-Riera, N., Blanch, M., Kallas, Z., Gil, J.M., Gil, M., Oliver, M.A., Font i Furnols, M. 2011. Acceptability of meat with different levels of boar taint compounds for Spanish and English consumers. 62nd Annual Meeting of the European Association for Animal Production Annual Meeting 2011, Stavanger, Norway (Theatre presentation).
- Panella-Riera, N., Blanch, M., Gil, M., Kallas, Z., Gil, J.M., Tacken, G., Font i Furnols, M., Oliver, M.A. 2011. Description of EU pork consumers: A survey carried out in 6 countries. 62nd Annual Meeting of the European Association for Animal Production Annual Meeting 2011, Stavanger, Norway (Poster presentation).
- Tacken, G., Font-i-Furnols, M., Panella-Riera, N., Blanch, M., Oliver, M.A., Chevillon, P., De Roest, K., Kallas, Z., Gil, J. 2011. Consumer attitude and acceptance of boar taint. 62nd Annual Meeting of the European Association for Animal Production Annual Meeting 2011, Stavanger, Norway (Theatre presentation).
- Kallas, Z., Gil, J.M., Panella-Riera, N., Blanch, M., Tacken, G., Chevillon, P., De Roest, K., Oliver, M.A. 2011 Facing new EU policies towards animal welfare improvement. The relative importance of pig castration. 62nd Annual Meeting of the European Association for Animal Production Annual Meeting 2011, Stavanger, Norway (Theatre presentation).
- Resano H., Sanjuán A.I., Sans P., Panella-Riera N., Campo M.M., Khlijji S., Oliver M.A., Sañudo C., Santolaria P. 2011. The role of beef brands for consumers across the Pyrenees. 57th International Congress of Meat Science and Technology, Ghent, Belgium.
- Sanjuán A.I.\*, Resano H., Sans P., Panella-Riera N., Campo M.M., Khlijji S., Oliver M.A., Sañudo C., Santolaria P. 2011. Consumers' WTP for direct selling of beef. A regional comparison across the Pyrenees. European Association of Agricultural Economists, Zurich, Switzerland.

#### PARTICIPATION IN R+D PROJECTS

- Participation in the Spanish project: TRANQUINAT: Suplementación de tranquilizantes naturales en la dieta de credos con diferente genotipo al esters: efecto del bienestar animal y la calidad tecnológica y sensorial de la carne. CICYT- AGL2002-00777. 2002-2005. Budget: 116150.00 €
- Participation in the European project: YOUNG-TRAIN-Training and mentoring early career scientists from candidate, associated and Mediterranean Countries in a whole food chain approach to quality and safety (Contract no EU016101) 2005-2008. Development of e-learning tools ([http://www.young-train.net/Multimedia/tutorials/Muscle\\_pH/index.htm](http://www.young-train.net/Multimedia/tutorials/Muscle_pH/index.htm)). Budget: 590000 €
- Participation in the European project: Q-PROK-CHAINS-Improving the quality of pork and pork products for the consumer. Development of innovative, integrated and sustainable food production chains of high quality pork products matching consumer demands. Module B: Education, Training and dissemination. 2007-2012. (148 scientific researchers). Budget: 20.7 M€
- Participation in the European project: ALCASDE - Study on the improved methods for animal-friendly production, in particular on alternatives to the castration of pigs and on alternatives to the dehorning of cattle (SANCO/2008/D5/018) 2009 (20 European institutions). Tasks: Scientific project manager, to develop sensors for detecting boar taint, to organize and perform consumer attitudes and preferences towards boar taint in Europe, to develop e-learning courses on 'Alternatives to pig castration' and 'Alternatives to the dehorning of cattle'. Budget: 998738 €.
- Participation in the European project: INTERREG Transpirenaico- OTRAC: Desarrollo de una Organización Transfronteriza reproducible del tipo RAza/territorio/producto "de la Genética a la Carne de calidad" para un desarrollo económico sostenible en el Área Pirenaica (modelo raza bovina Gasconne). 2009-2011. (7 institutions: Universidad de Zaragoza, Centro de investigación y tecnología agroalimentaria, Institut de Recerca i Tecnologia Agroalimentàries, Group Gascon, Institut d'Elevage, Université de Toulouse - École Nationale Vétérinaire de Toulouse, Chambre d'Agriculture de l'Ariège). Tasks: to organize and perform consumer attitudes and preferences towards beef products. Budget: 2128770.50 €

## PARTICIPATION IN WORKSHOPS

- Symposium: "Environmental and genetic regulation of prenatal events and its importance for postnatal growth performance and meat quality". Cost Action 925: The importance of prenatal events for postnatal muscle growth in relation to the quality of muscle based foods. 21-22 September 2006. Antalya, Turkey (Oral communication).
- Oral communication "Qualitat de la carn i factors que hi influeixen" within the workshop "Porcí Ecològic. Una alternativa a considerar". Organized by Unió de Pagesos and Departament d'Agricultura, Alimentació i Acció rural. Girona, 23 March 2007.
- Oral communication: "Calidad Tecnológica de la carne. Parámetros de medida y factores que influyen". Màster interuniversitari d'aqüicultura, coordinat per la Universitat de Barcelona. Barcelona 26 October 2007.
- Oral communication "Qualitat de la carn i factors que hi influeixen" within the workshop "Porcí Ecològic. Una alternativa a considerar". Organized by Unió de Pagesos and Departament d'Agricultura, Alimentació i Acció rural. Cervera, 9 May 2008.
- Oral communication 'Qualitat tecnològica de la carn. Parametres de mesura i factors que hi influeixen.' within the workshop 'AgroQ Setembre 2008. Sector: Ramaderia Intensiva'. Organized by Unió de Pagesos. Gurb 16-09-2008.
- Oral communication 'La qualitat de la canal i de la carn del porcí ecològic' within the workshop 'Jornades techniques PAE: Aspectes tècnics de la producció porcina ecològica', Organized by Unió de Pagesos and Departament d'Agricultura, Alimentació i Acció rural. Monells, 9-10 Octubre 2008.
- Oral communication 'Actitudes del sector porcino en relación a la producción de machos enteros. Implicaciones en el bienestar animal y la calidad del producto' within the workshop 'Jornades FITEC sobre R+D+I. Sector tecnologia de l'aliment', Organized by FITEC, Fira alimentaria, Barcelona 26 March 2010.

## RESEARCH PERIODS ABROAD

- Short Term Scientific Mission (STSM) within the COST Action 925 at Swedish University of Agricultural Sciences, Uppsala, Sweden (July-August 2005).
- Training period (19 weeks or 4.5 months, April-August 2007) in the Division of Farm Animal Science, School of Clinical Veterinary Science, University of Bristol, UK. Supervisor: Dr Olena Doran. Project: Regulation of SULT2B1 protein expression by testicular steroids in primary cultured pig hepatocytes.
- Training period (6 weeks, 2009) in the Institute of Bio-Sensing Technology (University of the West of England, Bristol, UK. Supervisor: Dr. Olena Doran. Project: Study of the breed-effect on the protein expression of boar taint metabolizing enzymes: SULT1A1, SULT2A1, SULT2B1.

## ADDITIONAL TRAINING COURSES

- II International Course in Meat Technology Products. Meat quality. September 2003. Monells (Spain).
- III International Course in Meat Technology Products. Meat products. September 2004. Monells (Spain).
- III International Course in Meat Technology Products. Packaging. September 2004. Monells(Spain).
- Curs d'introducció al sistema SAS (Enterprise guide –SAS System). Duration: 16 hours. Date: November 2007.
- Jornada de Nanotecnologia i Seguretat alimentària. Duration: 6 h Date: 21<sup>st</sup> Maig 2008. I'RTA-Monells (Spain)
- Writing and Presenting Scientific Papers. 59<sup>th</sup> Annual Meeting of the European Association for Animal Production. Duration: 10 h Date: 23 August 2008. Vilnius (Lithuania)
- Jornada sobre clonatge dels animals de producció i de la Seguretat alimentaria. Durada: 4h IRTA-Monells.
- Curso de 'Sensores en la industria agroalimentaria'. Organized by 'Fundación Bosch i Gimpera (UB) and Generalitat de Catalunya. Duration: 7 h. Date: November 2008, Barcelona.
- Jornada técnica 'Experiencias en la comercialització de productes ecològics. Organized by Unió de Pagesos. Duration: 3h. Date: 20 November 2009.
- Curso de formación de 'Ramaderia ecològica. Conversió d'explotacions porcines'. Organized by DAR-Oficina comarcal del Baix Empordà. Duration: 3.75 h. Date: 29 March 2010.
- Curso de 'Valorització dels talls en carn de vaquí. Jornada técnica Pla Annual de Transferència Tecnològica. Organized by Escola de Capacitació Agraria de l'Empordà and IRTA. Duration: 7 h. Date: 3 May 2010.
- Curso en de formación en proyectos internacionales. Organized by IRTA (Dr. Rogrigo de Oliveira). Duración: 15 h. Date: June 2010, Barcelona
- Curs de Tendències en el packaging en el sector alimentari. Organized by Escola de Capacitació Agraria de l'Empordà and IRTA. Duration: 4 h. Date: 3 November 2010.
- Curs de Gestió d'Al.lèrgens en la indústria alimentària. Organized by Escola de Capacitació Agraria de l'Empordà and IRTA. Duration: 4 h. Date: 15 November 2010.
- International symposium on Nanotechnologies in the food chain. Opportunities and risks. Organized by Agence Fédérale pour la Sécurité de la Chaîne Alimentaire – AFSCA- Food Safety Center. Duration: 4 h. Date: 24 November 2010.
- Seminar on Finding funds for investigation with Spanish industrial partners 'FINANCIACIÓN en proyectos R+D para empresas del sector cárnico y producción animal'. Duration: 6h. Date 25th May 2011.
- Course on 'How to Write European projects', Organized in IRTA-Monells. Duration: 9h, 11<sup>th</sup> July, 2011.

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| ADDITIONAL INFORMATION | <ul style="list-style-type: none"> <li>▪ Grant from Generalitat de Catalunya (Catalan Government) to perform PhD studies. May 2005-2008.</li> <li>▪ 2006-2007 Teacher of chemistry in a Meat industry Vocational School (Escola de Capacitació Agrària. Monells). 155 h.</li> <li>▪ 2007-2008 Teacher of meat quality in a Meat Industry Vocational School (Escola de Capacitació Agrària. Monells). 30 h</li> <li>▪ 2008-2009 Teacher of chemistry in a Meat industry Vocational School (Escola de Capacitació Agrària. Monells).100 h</li> <li>▪ Member of the 'Plataforma tecnològica para la agricultura sostenible'. From February 2010 onwards.</li> <li>▪ 2009-2010 Teacher of meat quality in a Meat Industry Vocational School (Escola de Capacitació Agrària. Monells). 50 h</li> <li>▪ 2009-2010 Teacher of meat quality at the Universidad ISA (Santiago de los Caballeros, República Dominicana) 10 h.</li> <li>▪ 2010 Teacher of meat quality at the IX Curso Internacional en tecnología de productos cárnicos. Organized by Agencia española de Cooperación Internacional para el Desarrollo –AECID-, Instituto de investigación y tecnología Agraria y Alimentaria – INIA-and Institut de Recerca i Tecnologia Agroalimentària –IRTA. Duration 1h (total of course: 176 h). Date: 27 September – 29 October 2010.</li> <li>▪ 2010. Teacher of meat quality in the Curso en Tecnología de productos cárnicos. Grupo Berhotz. IRTA-Monells (Girona). Duration 7h (total of course: 176 h). Date: 15-17 November 2010.</li> <li>▪ 2010-2011 Teacher of chemistry in a Meat industry Vocational School (Escola de Capacitació Agrària, Monells). 150 h.</li> </ul> |
| AWARDS                 | <ul style="list-style-type: none"> <li>▪ "Best Paper Award" for the theatre presentation entitled: "Effect of supplementation with natural tranquillizers in pig diets on the animal behaviour and welfare" from the Pig Commission during the 57th EAAP Annual meeting held in Antalya, Turkey, from the 17-20 September 2006.</li> <li>▪ "Best Poster Award" for the poster entitled: "Androstenone sensitivity in Spain: differences between urban and rural consumers" from the Pig Commission during the 61<sup>st</sup> EAAP Annual meeting held in Heraklion, Crete, Greece (August 2010).</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |

## PERSONAL SKILLS AND COMPETENCES

### MOTHER TONGUE

**CATALAN**

### OTHER LANGUAGES

|                  | CATALAN | SPANISH | ENGLISH <sup>1</sup> | FRENCH |
|------------------|---------|---------|----------------------|--------|
| • Reading skills | Good    | Good    | Good                 | Basic  |
| • Writing skills | Good    | Good    | Good                 | Basic  |
| • Verbal skills  | Good    | Good    | Good                 | Basic  |

<sup>1</sup> English: Fifth (and highest) level finished at the Spanish Official School of languages

### SOCIAL SKILLS AND COMPETENCES

Team work: I have worked in various types of teams from research teams to basketball national league's teams.  
Basketball player during 28 years.  
For 9 years I coached basketball teams.

### TECHNICAL SKILLS AND COMPETENCES

Competent with most Microsoft computer programmes.  
Competent with SAS software (Statistical analysis).

### DRIVING LICENCE(S)

B, in Girona.