

EUROPEAN  
CURRICULUM VITAE  
FORMAT



**PERSONAL INFORMATION**

Name	<b>González-Álvarez, Mariana</b>
Address	26, Cabeza de vaca St. P.C. 32002 Ourense, Spain Lagoinha St. S/N. 3800-044, Taboeira, Esgueira, Aveiro, Portugal
Telephone	ES: (0034)687040168 PT: (0035)932335923
E-mail	<a href="mailto:mariana.gonzalez@ua.pt">mariana.gonzalez@ua.pt</a>
Nationality	Spanish
Date of birth	03/04/1984

**WORK EXPERIENCE**

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|--|---|
| • Dates (from – to)                    | 01/09/2014 - 31/08/2015   |
| • Name and address of employer         | Department of Chemistry (University of Aveiro).   |
| • Type of business or sector           | University  |
| • Occupation or position held          | <b>Post-doctorate grant holder</b>  |
| • Main activities and responsibilities | “Performance of winemaking with selected Portuguese native <i>Saccharomyces cerevisiae</i> strains and aroma characterization of the resulting wines” |
| • Dates (from – to)                    | 23/01/2012 - 22/01/2014   |
| • Name and address of employer         | Department of Analytical and Food Chemistry (University of Vigo, Faculty of Science, Ourense).  |
| • Type of business or sector           | University  |
| • Occupation or position held          | <b>Pre-doctorate grant holder</b>   |
| • Main activities and responsibilities | Study of the aromatic composition of grapes and wines. Production of scientific articles and presentation of results in scientific events.            |
| • Dates (from – to)                    | 15/01/2010 – 31/12/2012   |
| • Name and address of employer         | Department of Analytical and Food Chemistry (University of Vigo, Faculty of Science, Ourense).  |
| • Type of business or sector           | University  |
| • Occupation or position held          | <b>Predoctoral “Lucas Labrada” Researcher</b>   |
| • Main activities and responsibilities | Evaluation of influence of new generation fungicide residues on grapes on the aromatic profile of Godello white wines                                 |

- Dates (from – to) 01/01/10 – 15/01/10
- Name and address of employer Department of Analytical and Food Chemistry (University of Vigo, Faculty of Science, Ourense).  
University
- Type of business or sector
- Occupation or position held **Researcher** contracted by the project "*Recovery of production of oil and olives in Galicia: Definition of the sensory aspects of virgin olive oil*" (Code: 09TAL045E).  
Member of the research team of the mentioned project.
- Main activities and responsibilities

- Dates (from – to) 01/10/2009- 31/12/2010
- Name and address of employer Department of Analytical and Food Chemistry (University of Vigo, Faculty of Science, Ourense).  
University
- Type of business or sector
- Occupation or position held **Student making the dissertation**

- Dates (from – to) 01/07/2009- 30/09/2009
- Name and address of employer Technological Center of Meat
- Type of business or sector Technological Center
- Occupation or position held **Trainee student**
- Main activities and responsibilities Support in a research about contaminants in meat and cheese.

## EDUCATION -TRAINNG

- Date
  - Name and type of organisation providing education and training
  - Title of qualification awarded
- Doctoral Thesis in Food Science and Technology**  
03/12/2013  
University of Vigo. Faculty of Science, Ourense, Galicia, Spain.
- Doctoral Thesis in Food Science and Technology (outstanding *cum laude*)
- Date
  - Name and type of organisation providing education and training
  - Title of qualification awarded
- Master of Science and Food Technology**  
01/07/2010  
University of Vigo, Faculty of Science, Ourense, Galicia, Spain.
- Master of Science and Food Technology (8.93/10)

<ul style="list-style-type: none"> <li>• Date</li> <li>• Name and type of organisation providing education and training</li> <li>• Principal subjects/occupational skills covered</li> <li>• Title of qualification awarded</li> </ul>	<p><b>Dissertation in Food Science and Technology</b></p> <p>20/12/2010</p> <p>University of Vigo. Faculty of Science, Ourense, Galicia, Spain.</p> <p>"Impact of new formulations for control of mildew in the aroma profile and sensory quality of monovarietal Godello white wines (year 2009)".</p> <p>Master Degree in Food Science and Technology (outstanding).</p>
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<ul style="list-style-type: none"> <li>• Date</li> <li>• Name and type of organisation providing education and training</li> <li>• Title of qualification awarded</li> </ul>	<p><b>Degree in Food Science and Technology</b></p> <p>02/10/2009</p> <p>University of Vigo. Faculty of Science, Ourense, Galicia, Spain.</p> <p>Degree in Food Science and Technology (8.03/10)</p>
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<ul style="list-style-type: none"> <li>• Date</li> <li>• Name and type of organisation providing education and training</li> <li>• Principal subjects/occupational skills covered</li> <li>• Title of qualification awarded</li> </ul>	<p><b>Degree Project</b></p> <p>28/12/2007</p> <p>University of Vigo. Faculty of Science, Ourense, Galicia, Spain.</p> <p>"Nutritional Status of the Ribeiro Vineyards in relation to boron and phosphorus content."</p> <p>Degree Project (outstanding)</p>
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<ul style="list-style-type: none"> <li>• Date</li> <li>• Name and type of organisation providing education and training</li> <li>• Title of qualification awarded</li> </ul>	<p><b>Agricultural Technical Engineer (in Agricultural and Food Industries)</b></p> <p>28/12/2007</p> <p>University of Vigo. Faculty of Science, Ourense, Galicia, Spain.</p> <p>Agricultural Technical Engineer (in Agricultural and Food Industries) (7.18/10)</p>
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## PERSONAL SKILLS AND COMPETENCES

### MOTHER TONGUE

**Spanish and Galician**

### OTHER LANGUAGES

#### English (Advance Level B2)

• Reading skills	Excelent
• Writing skills	Excelent
• Verbal skills	Good

- Reading skills
- Writing skills
- Verbal skills

## **French**

Good  
Basic  
Basic

- Reading skills
- Writing skills
- Verbal skills

## **Portuguese**

Good  
Basic  
Basic

## **ORGANISATIONAL SKILLS AND COMPETENCES**

Taught course "Sensory analysis of sweet wines" (30 hours) in the Regulatory Council of the Denomination of Origin Valdeorras. April 2012.

## **Teaching**

- Practical lessons of the subject "Extension of Bromatology" in the 3<sup>rd</sup> year of the Degree of Food Science and Technology of the University of Vigo. Academic year 2011-2012 (7,5 hours).

- Practical lessons of the subject "Bromatology" in the 3<sup>rd</sup> year of the Degree of Food Science and Technology of the University of Vigo. Academic year 2012-2013 (5 hours).

- Practical lessons of the subject "Biochemistry" in the 2<sup>nd</sup> year of the Degree of Food Science and Technology of the University of Vigo. Academic year 2012-2013 (7,5 hours).

- Practical lessons of the subject "Food chemistry and biochemistry" in the 2<sup>nd</sup> year of the Degree of Food Science and Technology of the University of Vigo. Academic year 2012-2013 (2,5 hours).

- Practical lessons of the subject "Analysis and quality of the air" in the 3<sup>rd</sup> year of the Environmental Science Degree of the University of Vigo. Academic year 2012-2013 (10 hours).

- Practical lessons of the subject "Chemistry" in the 1<sup>st</sup> year of the Degree of Food Science and Technology of the University of Vigo. Academic year 2013-2014 (30 hours).

## **TECHNICAL SKILLS AND COMPETENCES**

*With computers, specific  
kinds of equipment,  
machinery, etc.*

- **Extraction techniques:** SPE, LLE, SPME, USAEME.

- **Separation methods:**

Gas Chromatography (GC): Injection System: On-Column, Split-Splitless, PTV.

Spectrometric Techniques: Mass Spectrometry: GC-MS. Ionization systems: electron impact (EI), Single Quadrupole (SQ).

- **Computer tools:**

*Programs:*

Word, Microsoft PowerPoint

Spreadsheets (Excel)

Statistical software (Statgraphics, SPSS)

	Chromatographic and spectrophotometric data processing (Xcalibur, Trace Finder 3.0) <i>Data base management:</i> Westlaw of Aranzadi Scopus
<b>DRIVING LICENCE(S)</b>	Class B
<b>ADDITIONAL INFORMATION</b>	<p>Contacts for references:</p> <p>Dr. Jesús Simal Gandára, (University of Vigo. Faculty of Science, Ourense, Galicia).</p> <p>Dr. Beatriz Cancho Grande, (University of Vigo, Faculty of Science, Ourense, Galicia).</p> <p>Dra. Carmen González Barreiro, (University of Vigo, Faculty of Science, Ourense, Galicia).</p>
<b>ANNEXES</b>	<p><b><i>A1: Publications</i></b></p> <p><b><i>A2: Conference contributions</i></b></p> <p><b><i>A3: Book chapters</i></b></p> <p><b><i>A4: Participation in R&amp;D projects financed by public announcement</i></b></p> <p><b><i>A5: Others relevant</i></b></p>

## A1. Publications

**Annex I:** González Álvarez, M., Noguerol-Pato, R., González-Barreiro, C., Cancho-Grande, B., & Simal-Gándara, J. (2012). Changes of the sensorial attributes of white wines with the application of new anti-mildew fungicides under critical agricultural practices. *Food Chemistry*, 130(1), 139-146.

**Annex II:** González Álvarez, M., González-Barreiro, C., Cancho-Grande, B., & Simal-Gándara, J. (2012). Impact of phytosanitary treatments with new fungicides (cyazofamid, famoxadone, mandipropamid and valifenalate) to control downy mildew on the volatile profile of Godello white wines. *Food Chemistry*, 131(3), 826-836.

**Annex III:** González Álvarez, M., González-Barreiro, C., Cancho-Grande, B., & Simal-Gándara, J. (2011). Relationships between Godello white wine sensory properties and its aromatic fingerprinting obtained by GC-MS. *Food Chemistry*, 129(3), 890-898.

**Annex IV:** Noguerol-Pato, R., González-Álvarez, M., González-Barreiro, C., Cancho-Grande, B., & Simal-Gándara, J. (2013). Evolution of the aromatic profile in Garnacha Tintorera grapes during raisining and comparison with that of the naturally sweet wine obtained. *Food Chemistry*, 139(1-4), 1052-1061.

**Annex V:** Noguerol-Pato, R., González-Álvarez, M., González-Barreiro, C., Cancho-Grande, B., & Simal-Gándara, J. (2012). Aroma profile of Garnacha Tintorera-based sweet wines by chromatographic and sensorial analyses. *Food Chemistry*, 134(4), 2313-2325.

**Annex VI:** González Álvarez, M., Noguerol-Pato, R., González-Barreiro, C., Cancho-Grande, B., & Simal-Gándara, J. (2014) Sensory description of sweet wines obtained by different winemaking procedures: raisining, botrytization and fortification. *Food Chemistry*, 145, 1021-1030.

**Annex VII:** González-Álvarez, M., Noguerol-Pato, R., González-Barreiro, C., Cancho-Grande, B., & Simal-Gándara, J. (2013). Sensory quality control of young vs. aged sweet wines obtained by the techniques of both postharvest natural grape dehydration and fortification with spirits during vinification. *Food Analytical Methods*, 6(1), 289-300.

## A2. Conference contributions

- 1.- Queijeiro, J. M., González, M., Álvarez, C., & de la Montaña, J. (2008). Estado Nutricional de los viñedos de la D.O. Ribeiro (Galicia) en relación al Boro. In *XII Simposio Ibérico sobre Nutrición Mineral de las Plantas*. Granada, Spain.
- 2.- Queijeiro, J. M., González, M., & de la Montaña, J. (2009). El diagnóstico nutricional en viñedos de suelos ácidos: el caso del Boro en los viñedos de Galicia. In *VI Congreso Ibérico de Ciencias Hortícolas: XII Congreso Nacional de Ciencias Hortícolas*. Logroño, Spain.
- 3.- Queijeiro, J. M., González, M., & de la Montaña, J. (2009). El diagnóstico nutricional en viñedos de suelos ácidos: el caso del fósforo en los viñedos de la D.O. Ribeiro. In *Congreso Nacional de Investigación Enológica* (10º. 2009. Ourense). Ourense, Spain.
- 4.- González-Álvarez, M., Noguerol-Pato, R., Reboredo-Rodríguez, P., Fernández-González, R., Rial-Otero, R., González-Barreiro, C., Cancho-Grande, B., & Simal-Gándara, J. (2011). Comparison between volatile composition and sensory properties in Godello white wines. In *In Vino Analytica Scientia 2011*. Graz University of Technology. Institute of Analytical Chemistry and Food Chemistry. Graz, Austria.
- 5.- González-Álvarez, M., Noguerol-Pato, R., López-Fernández, O., Yebra-Pimentel, I., Rial-Otero, R., González-Barreiro, C., Cancho-Grande, B., & Simal-Gándara, J. (2011). Influence of four fungicides of new generation to control downy mildew under critical agricultural practices on the sensorial quality of Godello white wines. In *In Vino Analytica Scientia 2011*. Graz University of Technology. Institute of Analytical Chemistry and Food Chemistry. Graz, Austria.
- 6.- Noguerol-Pato, R., González-Álvarez, M., Figueiredo-González, M., Fernández-González, R., González-Barreiro, C., Cancho-Grande, B., Boso-Alonso, S., Santiago-Blanco, J. L., Martínez-Rodríguez, M. C., & Simal-Gándara, J. (2011). Changes in the aroma profile of three *Vitis vinifera* cultivars -Gran Negro, Mouratón and Brancellao - depending on ripening and the position of the berries into the bunch. In *In Vino Analytica Scientia 2011*. Graz University of Technology. Institute of Analytical Chemistry and Food Chemistry. Graz, Austria.

7.- Noguero-Pato, R., González-Álvarez, M., Figueiredo-González, M., Reboredo-Rodríguez, P., González-Barreiro, C., Cancho-Grande, B., Boso-Alonso, S., Santiago-Blanco, J. L., Martínez-Rodríguez, M. C., & Simal-Gándara, J. (2011). Skin and flesh odorants - free and bound form - in three red grapes depending on harvesting time and berry position into the bunch. In *In Vino Analytica Scientia 2011*. Graz University of Technology. Institute of Analytical Chemistry and Food Chemistry. Graz, Austria.

8.- González Álvarez, M., Noguero-Pato, R., González-Barreiro, C., Cancho-Grande, B., & Simal-Gándara, J. (2013) Multivariate statistical techniques for the analysis of instrumental and sensorial datasets: the case of aromas and their perception in wines. The International Conference of the University of Agronomic Sciences and Veterinary Medicine of Bucharest on "*Agriculture for Life, Life for Agriculture*", Bucharest, Romania.

9.- González Álvarez, M.; Alves, Z.; Melo, A.; Figueiredo, A.R.; Coimbra, M.A.; Gomes, A.C.; Rocha, S.M. (2015) Projeto HOLIWINE: O papel de estirpes comerciais e autóctones de *Saccharomyces cerevisiae* na produção de compostos voláteis com potencial impacto no aroma dos vinhos. In "*Perspetivas e Desafios da vinha ao vinho / 2020*" "Biocant – Centro de Inovação em Biotecnologia", Cantanhede, Portugal.

### **A3: Book chapters**

1.- Queijeiro, J. M., González, M., Álvarez, C., & de la Montaña, J. (2008). Estado nutricional de los Viñedos de la DO Ribeiro (Galicia) en relación al Boro. In *Presente y Futuro de la Nutrición Mineral de las Plantas*, (pp. 463-476). Granada: INDEMA.



#### ***A4. Participation in R&D projects financed by public announcement***

**Project title:** Recovery of production of olives and oil in Galicia: definition of sensory aspects of virgin olive oil (Code: 09TAL045E). Xunta de Galicia.

**Project title:** Assessing the profile of volatile compounds responsible for aroma of virgin olive oil produced in the province of Ourense. (Ref.: INOU11A-09). Xunta de Galicia.

**Project title:** Consolidation and Structuration of research units - reference groups. (2007/005). Xunta de Galicia.

**Project title:** Consolidation and Structuration of research units - strategic associations. (2009/060). Xunta de Galicia.

**Project title:** Consolidation and Structuration of competitive research units. (CN2011/016). Xunta de Galicia.

#### ***A5. Other relevant***

- Course of written communication in academic English: basic aspects in writing articles.
- System Hazard Analysis and Critical Control Points (HACCP).
- Certificate of Educational Attitudes (CAP).
- Hygiene and Disinfection in the Food Industry.
- Certificate on "Ribeiro wines."
- Food Handling.
- Certificate on Food Safety.
- "I Conference Coren on Food Safety".
- Hygienic-sanitary Maintenance of Facilities at risk of *Legionella*.
- Attendance at the "1st Grape Tasting-Wine Ribeiro Route."
- Attendance at "I WINEtech Technical Conference".
- Course on "Meat Food Tasting and derivatives".
- Creating a webpage of the belonging research group: "x-Chroma Lab".
- Workshop organization: "x-Chroma 2015 – Utilizing metabolomics to understand complex systems" hold on 3<sup>rd</sup> June 2015 in the University of Aveiro.