

## - Centro Tecnológico de Investigación y Desarrollo del Alimento Funcional (CIDAF)

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**Página Web:** <http://www.cidaf.es>

### Artículos Internacionales

2017

- Biosurfactant production by the crude oil degrading *Stenotrophomonas* sp. B-2: chemical characterization, biological activities and environmental applications. *Environmental science and pollution research international* 24: 3769-3779
- RP-HPLC-DAD-ESI-QTOF-MS based metabolic profiling of the potential *Olea europaea* by-product "wood" and its comparison with leaf counterpart. *Phytochemical analysis* : 28: 217-229
- Correlation between the cellular metabolism of quercetin and its glucuronide metabolite and oxidative stress in hypertrophied 3T3-L1 adipocytes. *Phytomedicine : international journal of phytotherapy and phytopharmacology* 25: 25-28
- Cocoa and Grape Seed Byproducts as a Source of Antioxidant and Anti-Inflammatory Proanthocyanidins. *International journal of molecular sciences* 18: 2.
- HPLC-DAD-QTOF-MS profiling of phenolics from leaf extracts of two Tunisian fig cultivars: Potential as a functional food. *Biomedicine & pharmacotherapy* 89: 185-193
- Evaluation of the intestinal permeability of rosemary (*Rosmarinus officinalis* L.) extract polyphenols and terpenoids in Caco-2 cell monolayers. *PLoS one* 12: 2.
- AMPK modulatory activity of olive-tree leaves phenolic compounds: Bioassay-guided isolation on adipocyte model and in silico approach. *PLoS one* 12: 3.
- UHPLC/MS(2)-based approach for the comprehensive metabolite profiling of bean (*Vicia faba* L.) by-products: A promising source of bioactive constituents. *Food research international (Ottawa, Ont.)* 93: 87-96
- Health Effects of *Psidium guajava* L. Leaves: An Overview of the Last Decade. *International journal of molecular sciences* 18: 4
- The hypoglycemic effects of guava leaf (*Psidium guajava* L.) extract are associated with improving endothelial dysfunction in mice with diet-induced obesity. *Food research international (Ottawa, Ont.)* 96: 64-71
- *Psidium guajava* L. leaves as source of proanthocyanidins: Optimization of the extraction method by RSM and study of the degree of polymerization by NP-HPLC-FLD-ESI-MS. *Journal of pharmaceutical and biomedical analysis* 133: 1-7
- Environment and genotype effects on antioxidant properties of organically grown wheat varieties: a 3-year study. *Journal of the science of food and agriculture* 97: 2. 641-649
- Alternatives to conventional thermal treatments in fruit-juice processing. Part 1: Techniques and applications. *Critical reviews in food science and nutrition* 57: 3. 501-523
- Alternatives to conventional thermal treatments in fruit-juice processing. Part 2: Effect on composition, phytochemical content, and physicochemical, rheological, and organoleptic properties of fruit juices. *Critical reviews in food science and nutrition* 57: 3. 637-652

2016

- Hepatoprotective Effect and Chemical Assessment of a Selected Egyptian Chickpea Cultivar. *Frontiers in pharmacology* 7: 09
- Anti-inflammatory activity of hydroalcoholic extracts of *Lavandula dentata* L. and *Lavandula stoechas* L. *Journal of ethnopharmacology* 190: 142-158
- Dietary high oleic canola oil supplemented with docosahexaenoic acid attenuates plasma proprotein convertase subtilisin kexin type 9 (PCSK9) levels in participants with cardiovascular disease risk: A randomized control trial. *Vascular pharmacology* 87: 60-65
- Intestinal anti-inflammatory effects of total alkaloid extract from *Fumaria capreolata* in the DNBS model of mice colitis and intestinal epithelial CMT93 cells. *Phytomedicine : international journal of phytotherapy and phytopharmacology* 23: 9. 901-913
- Antiinflammatory and immunomodulatory activity of an ethanolic extract from the stem bark of *Terminalia catappa* L. (Combretaceae): In vitro and in vivo evidences. *Journal of ethnopharmacology* 192: 309-319
- Antihyperlipidemic and Antioxidant Activities of Edible Tunisian *Ficus carica* L. Fruits in High Fat Diet-Induced Hyperlipidemic Rats. *Plant foods for human nutrition (Dordrecht, Netherlands)* 71: 2. 183-189
- Optimization of microwave-assisted extraction and pressurized liquid extraction of phenolic compounds from *Moringa oleifera* leaves by multiresponse surface methodology. *Electrophoresis* 37: 13. 1938-1946
- Exploratory Characterization of Phenolic Compounds with Demonstrated Anti-Diabetic Activity in Guava Leaves at Different Oxidation States. *International journal of molecular sciences* 17: 5.

### Capítulos de libro Internacionales

- Libro: Rockroses (*Cistus*) oil  
Título: *Essential Oils in Food Preservation, Flavour and Safety*, 1st Edition  
Páginas, inicial: 649 final: 658  
Lugar de publicación y año: Elsevier Inc. (2016)

- Libro: Food Use for Social Innovation by Optimizing Food Waste Recovery Strategies  
Título: Innovation Strategies in the Food Industry  
Páginas, inicial: 211 final: 236  
Lugar de publicación y año: Academic Press, NY, USA (2016)
- Libro: Properties and Applications of Polysaccharide Green Polymer Composites for Antibacterial and Anti-Fogging Coatings in Food: Properties and Applications  
Título: Green Polymer Composites Technology  
Páginas, inicial: 31 final: 48  
Lugar de publicación y año: Academic Press, NY, USA (2017)

**Cursos Impartidos**

- Charla: "Alimentos funcionales y nutraceuticos" en la Escuela de traductores para la asignatura Traducción en Ciencia y Tecnología, asignatura de cuarto curso del Grado de Traducción e Interpretación de la Universidad de Granada. Fecha: 28/09/2016
- Charla: Innovación agroalimentaria y alimentación funcional: El papel del CIDAF en el ámbito de la alimentación funcional. D'sfera y Grupo La Caña. Fecha 27 December 2016
- Charla: " CIDAF: Del laboratorio a la empresa". Programa de seminarios del Instituto de Biología Molecular y Celular. Universidad Miguel Hernández (Elche). Fecha 27 Enero 2017

**Actividades relacionadas con la divulgación**

- Consumir aceite de colza enriquecido con omega 3 disminuye el riesgo de padecer enfermedades cardiovasculares ([http://secretariageneral.ugr.es/pages/tablon/\\*/noticias-canal-ugr/consumir-aceite-de-colza-enriquecido-con-omega-3-disminuye-el-riesgo-de-padecer-enfermedades-cardiovasculares?lang=fr#.WSgTWMjyjIU](http://secretariageneral.ugr.es/pages/tablon/*/noticias-canal-ugr/consumir-aceite-de-colza-enriquecido-con-omega-3-disminuye-el-riesgo-de-padecer-enfermedades-cardiovasculares?lang=fr#.WSgTWMjyjIU)).
- Dirección Jornada: "Herramientas y programas del CDTI y la Agencia IDEA para el impulso de las actividades I+D+i: como conseguir financiación para proyectos innovadores". Organiza: CIDAF+CDTI+Activa IDI. 21-10-2016.
- Jornadas: Captación de talento en la UGR-European Reseach Council (ERC) Grants. Oficina de Proyectos Internacionales. Universidad de Granada. Granada 28 octubre 2016.
- Curso de iniciación a la transferencia de conocimiento. Unidad de Calidad, Innovación y Prospectiva. Universidad de Granada. Granada 29 septiembre-27 octubre de 2016 (25 horas)