

Part A. PERSONAL INFORMATION

CV date 22/07/2022

First and Family name	Luis Javier RODRIGUEZ BARRON		
Social Security, Passport, ID number	16260912G	Age	60
Researcher codes	Open Researcher and Contributor ID (ORCID**)	0000-0002-2563-1082	
	SCOPUS Author ID (*)	7102697229	
	WoS Researcher ID (*)	J-7035-2012	

(*) *Optional*

(**) *Mandatory*

A.1. Current position

Name of University/Institution	University of the Basque Country (UPV/EHU)		
Department	Pharmacy and Food Sciences		
Address and Country	Paseo de la Universidad 7 – 01006 Vitoria-Gasteiz SPAIN		
Phone number	945013082	E-mail	luisjavier.rbarron@ehu.eus
Current position	Full Professor	From	24/06/2016
Key words	food quality and safety, food technology, food chemistry and biochemistry, sustainability of food production systems, food analysis, chromatographic techniques (HPLC and GC), experimental design, statistical data treatment, lipid compounds, flavour compounds, dairy and meat products		

A.2. Education

PhD, Licensed, Graduate	University	Year
PhD	Autonomous University of Madrid (UAM)	1989

A.3. General indicators of quality of scientific production

Number of six-year periods of research activity (last one): 5 (last period 2011-2016; date 19/06/2017).

Number of theses supervised: 5 (from 01/01/2010).

Data from Web of Science (Thomson Reuters) (last access 22/07/2022):

Total number of publications (articles and book chapters): 102.

Total number of publications in the first quartile (Q1): 70.

Total number of citations: 1896.

Average citations per article: 18.59.

Average citations per year in the last six years (2017-2022): 38.16.

h-index: 26.

Part B. CV SUMMARY (*max. 3500 characters, including spaces*)

Luis Javier Rodríguez Barron is PhD in Chemistry (1989; Autonomous University of Madrid) conducting his thesis at the Institute of Industrial Fermentations of the Spanish National Research Council (CSIC). In 1990, he continued his research work and began his teaching work in the Faculty of Pharmacy of the University of the Basque Country (UPV/EHU) uninterrupted until today. In 1992, he obtained a Permanent Professor position and later, in 2016, he acceded to a Full Professor position in the food technology area. During his professional career, he has recognized five 6-year research periods (last period 2011-2016). His research activity has been developed for more than 25 years in a research group with wide experience in the field of science, technology, quality and safety of dairy products, in particular, milk and cheese. Currently, since 2010, he is Principal Investigator of this research group called Lactiker - Quality and Safety of Food from Animal Origin. Lactiker is a consolidated research group recognized by the government of the Autonomous Commonwealth of the

Basque Country (Spain). He has been involved in more than 25 research projects at local, regional, national and European level, and he has coordinated (Principal Investigator) 14 research projects. Along his research career, he has collaborated with a significant number of other research groups and national and international organizations and institutions, and it is remarkable the multidisciplinary perspective in his research activities. As result, he has published more than 100 articles in JCR journals with 70 of them located in the first quartile (Q1) of their category. He has been invited as speaker in several conferences and workshops at regional, national and international level, and he has participated in more than 100 communications to national and international scientific-technical congresses and meetings. The real value of his index-*h* (Web of Science) is 26. Many research results has led to different transfer activities to the productive sector, both to local producers, companies, producer associations, and to management and control organisms which have actively participated in different research projects. On the other hand, he has been member of the scientific committee and organizer of scientific events, and regular reviewer of scientific journals in the field of food science and technology. In the last decade, he has supervised five PhD theses. Since 2003, he was member of the Academic Committee of the Master and Doctorate Programme of Food Quality and Safety of the UPV/EHU, and from September 2020, he is the Coordinator of both educational programs. He has supervised more than 30 Master Thesis. In the Master of Food Quality and Safety, he teaches two courses for more than 10 years, one on advanced separation techniques, and another on advanced statistical data treatment.

Luis Javier Rodríguez Barron has a broad experience on development and optimization of analytical chromatographic methods, and statistical data treatment. Regarding food science, his main research addresses to food quality and safety, food processing, dairy and meat products, lipids, flavor and aroma compounds, relationships between physico-chemical, nutritional and sensory parameters of foods, influence of animal feeding on milk and cheese composition, food authentication and traceability, and more recently, factors affecting the sustainability of food production systems.

Part C. RELEVANT MERITS IN THE LAST SIX YEARS (2017-2022) (sorted by typology)

C.1. Publications

SCI publications

Moran L., Vivanco C. Lorenzo J.M., **Barron L.J.R.** Aldai N. (2022) Characterization of volatile compounds of cooked wild Iberian red deer meat extracted with solid phase microextraction and analysed by capillary gas chromatography- mass spectrometry. *LWT-Food Sci. Technol.* 163: 113472 (Q1)

Garmendia E., Aldezabal A., Galan E., Andonegi A., del Prado A., Gamboa G., Garcia O., Pardo G., Aldai N., **Barron L.J.R.** (2022) Mountain sheep grazing systems provide multiple ecological, socio-economic, and food quality benefits. *Agronomy Sust. Develop.* 42: 47 (Q1)

Moran L., Bou G., Aldai N., Ciardi M., Morillas-Espana A., Sanchez-Zurano A., **Barron L.J.R.**, Lafarga T. (2022) Characterisation of the volatile profile of microalgae and cyanobacteria using solid-phase microextraction followed by gas chromatography coupled to mass spectrometry. *Scientific Reports* 12: 3661 (Q1)

Beldarrain L.R., Moran L., Sentandreu M.A., **Barron L.J.R.**, Aldai N. (2022) Effect of ageing time on the volatile compounds from cooked horse meat. *Meat Sci.* 184: 108692 (Q1)

Moran L., Aldai N., **Barron L.J.R.** (2021) Elucidating the combined effect of sample preparation and solid-phase microextraction conditions on the volatile composition of cooked meat analyzed by capillary gas chromatography coupled with mass spectrometry. *Food Chem.* 352: 129380 (Q1)

Aldalur A., Bustamante M.A., Salmerón J., **Barron L.J.R.** (2021) Relationships between cheese-processing conditions and curd and cheese properties to improve the yield of Idiazabal cheese made in small artisan dairies: A multivariate approach. *J. Dairy Sci.* 104: 253-269 (Q1).

Moran L., **Barron L.J.R.**, Wilson S.S., O'Sullivan M.G., Kerry J.P., Prendiville R., Moloney A.P. (2021) Effect of pelvic suspension and post-mortem ageing on the quality of the three muscles from Holstein Freisian bulls and steers. *J. Sci. Food Agric.*101: 1892-1900 (Q2).

Amores G., Pérez-Elortondo F.J., Albisu M., **Barron L.J.R.** (2021) To what extent do environmental or technological conditions affect the sensory differentiation of ewe's raw milk cheeses produced in valley or mountain farms? *J. Dairy Sci.*104: 301-307 (Q1).

Berriozabalgoitia, A. Ruiz de Gordo J.C., de Renobales M., Amores G., **Barron L.J.R.**, Amiano P., Dorronsoro M., Perea Z., Virto M.(2021) The sum of plasma fatty acids iso 16:0, iso 17:0, trans11-18:1, cis9, trans11-CLA, and cis6-18:1 as biomarker of dairy intake established in an intervention study and validated in the EPIC cohort of Gipuzkoa. *Nutrients*: 13: 702 (Q2)

Beldarrain L.R., Moran L., Sentandreu M.A., Insausti K., **Barron L.J.R.**, Aldai N. (2021). Muscle and subcutaneous fatty acid composition and the evaluation of ageing time on meat quality parameters of Hispano-Bretón horse breed. *Animals* 11: 1421 (Q1)

Barron L.J.R., Andonegui A., Gamboa G., Garmendia E., García O., Aldai N., Aldezabal A. (2021) Sustainability assessment of pasture-based dairy sheep systems: a multidisciplinary and multiscale approach. *Sustainability* 13: 3994 (Q1)

Nájera A.I., Nieto, S., **Barron L.J.R.**, Albisu M. (2021) A review of the preservation of harg and semi-hard cheeses: quality and safety. *Int. J. Environ. Res. Public Health* 18: 9789 (Q2)

Fuente-García C., Aldai N., Sentandreu E., Oliván M., Franco D., García-Torres S., **Barron L.J.R.**, Sentandreu M.A. (2021) Caspase activity in post mortem muscle and its relation to cattle handling practices. *J. Sci. Food Agric.* 101: 6258-6264 (Q1)

Beldarrain L.R., Etaio I., Moran L., Sentandreu M.A., **Barron L.J.R.**, Aldai N. (2020) Effect of ageing time on consumer preference and sensory description of foal meat. *Food Res. Int.* 129: 108871 (Q1)

Diez-Gutiérrez L., San Vicente L., **Barron L.J.R.**, Villarán M.C., Chávarri M. (2020) Gamma-aminobutyric acid and probiotics: Multiple health benefits and their future in the global functional food and nutraceuticals market. *J. Funct. Foods* 64:103669 (Q1)

Aldalur A., Bustamante M.A., Salmerón J., **Barron L.J.R.** (2020) Relationships between cheese processing conditions and curd and cheese properties to improve the yield of Idiazabal cheese made in small artisan dairies: a multivariate approach. *J. Dairy Sci.* 104: 253-269 (Q1)

Moran L., Aldezabal A., Aldai N., **Barron L.J.R.** (2019) Terpenoid traceability of commercial sheep cheeses produced in mountain and valley farms: From pasture to mature cheeses. *Food Res.* 126: 108669 (Q1)

Aldalur A., Bustamante M.A., **Barron L.J.R.** (2019). Effects of technological settings on yield, curd, whey, and cheese composition during the cheese-making process from raw sheep milk in small rural dairies: Emphasis on cutting and cooking conditions. *J. Dairy Sci.*102:7813-7825 (Q1)

Aldalur A., Bustamante M.A., **Barron L.J.R.** (2019) Characterization of curd grain size and shape by 2-dimensional image analysis during the cheesemaking process in artisanal sheep dairies. *J. Dairy Sci.*102: 1083-1095 (Q1)

Aldalur A., Ong L., Bustamante M.A., Gras, S.L., **Barron L.J.R.** (2019) Impact of processing conditions on microstructure, texture and chemical properties of model cheese from sheep milk. *Food Bioprod. Process.*116: 160-169 (Q1)

Bravo-Lamas L., Aldai N., Kramer J.K.G., **Barron L.J.R.** (2018). Case study using commercial Dairy sheep flocks: comparison of the fat nutritional quality of milk produced in mountain and valley farms. *LWT-Food Sci. Technol.* 89: 374-380 (Q1)

Bravo-Lamas L, **Barron L.J.R.**, Farmer L., Aldai N. (2018) Fatty acid composition of intramuscular fat and odour-active compounds of lamb commercialized in northern Spain. *Meat Sci.*139: 231-238 (Q1)

Gamarra D., Aldai N., Arakawa A., **Barron L.J.R.**, López-Oceja A., de Pancorbo M.M., Taniguchi M. (2018) Distinct correlation between lipogenic gene expression and fatty acid composition of subcutaneous fat among cattle breeds. *BMC Vet. Res.*14: 1671 (Q1)

Nájera A.I., Bustamante M.A., Albisu M., Valdivielso I., Amores G., Mandaluniz N., Arranz J., **Barron L.J.R.**, de Renobales M. (2017). Fatty acids, vitamins and cholesterol content, and sensory properties of cheese made with milk from sheep fed rapeseed oilcake. *J. Dairy Sci.*100: 6962-6071 (Q1)

Valdivielso I, de Renobales M., Aldai N., **Barron L.J.R.** (2017). Changes in terpenoid composition of milk and cheese from commercial sheep flocks associated with seasonal feedings regimens throughout lactation. *J. Dairy Sci.* 100: 96-105 (Q1)

Belaunzaran X., Lavín P., **Barron L.J.R.**, Mantecón A.R., Kramer J.K.G., Aldai N. (2017) An assessment of the fatty acid composition of horse-meat available at the retail level in northern Spain. *Meat Sci.*124: 39-47 (Q1)

Zabaleta L., Albisu M., **Barron L.J.R.** (2017) Volatile compounds associated with desirable flavour and off-flavour generation in ewe's raw milk commercial cheeses. *Eur. Food Res. Technol.* 243: 1405-1414 (Q2)

Etaio I, Gil P.F., Ojeda M., **Barron L.J.R.**, Pérez-Elortondo F.J. (2017) Assessment of sensory quality of calf chops with different fat cover by a trained panel using specific sensory method. *Czech. J. Food Sci.* 35: 392-400 (Q2)

Book chapters

Chávarri M, Díez-Gutiérrez L, Marañón I., Villarán M.C., **Barron L.J.R.** The role of probiotics in nutritional health: probiotics as nutraceuticals. In *Probiotics in the Prevention and Management of Human Diseases. A Scientific Perspective*. Dwivedi M.K., Amarasena N., Sankaranarayanan, A., Kemp, H. (eds.), pp. 397-416. Academic Press, Elsevier, London, United Kingdom, 2022. ISBN: 978-0-12-823733-5.

Chávarri M., Díez-Gutiérrez L., Marañón I., **Barron L.J.R.** Secondary metabolites from probiotic Metabolism. In *Advances in Probiotics. Microorganisms and Health*. Dhanasekaran D., Sankaranarayanan A. (eds.), pp. 259-270. Academic Press, Elsevier, London, United Kingdom, 2021. ISBN: 978-0-12-822909-5.

Moran L., Insausti K., **Barron L.J.R.**, Aldai N. Wild board – Production meat quality traits and derived products. In *More than Beef, Pork and Chicken – The Production, Processing, and Quality Traits of Other Sources of Meat for Human Diet*. Lorenzo J.M., Muneke P., Barba F.J., Toldrá F. (eds.), pp. 211-226. Springer Nature, Cham, Switzerland, 2019. ISBN: 978-3-030-05483-0

Barron L.J.R., Aldai N., Virto M., de Renobales M. Cheeses with protected land- and traditional-related labels: traceability and authentication. In *Global Cheesemaking Technology: Cheese Quality and Characteristics*. Papademas P., Bintsis T. (eds.), pp. 100-113. John Wiley & Sons, Chichester, United Kingdom, 2018. ISBN: 978-11-19046-158.

C.2. Research projects (as Principal Investigator)

Grant title: Consolidated research group of the Basque University System. Lactiker Research Group on Quality and Safety of Food from Animal Origin.

Financing entity: Basque Government.

Reference: IT1568-22.

Duration: from 1/01/2022 to 31/12/2025.

Funding: 258.610 €.

Principal investigator: **L.J. R. Barron.**

Project title: Multidisciplinary analysis of pasture-based dairy sheep livestock systems: adaptation to changing scenarios (ExtenSheep).

Project type: Coordinated Project (LiveSheep).

Partners: University of the Basque Country (UPV/EHU) and Mountain Livestock Institute (CSIC-ULE).

Financing entity: Spanish Ministry of Science and Innovation.

Reference: PID2020-113395RB-C21.

Duration: from 1/09/2021 to 31/08/2024.

Funding: 100.000 €.

Principal Investigator and Coordinated Project Responsible: **L.J.R. Barron.**

Grant title: Consolidated research group of the Basque University System. Lactiker Research Group on Quality and Safety of Food from Animal Origin.

Financing entity: Basque Government.

Reference: IT944-16.

Duration: from 1/01/2016 to 31/12/2021.

Funding: 447.498 €.

Principal investigator: **L.J. R. Barron.**

Project title: Mountain grazing: quality and traceability of traditional foods, biodiversity, system adaptation to climate change and rural development (TRADEMON).

Project type: Coordinated Project (SOSTEPASTO).

Partners: University of the Basque Country (UPV/EHU) and Neiker-Tecnalia.

Financing entity: Spanish Ministry of Economy and Competitiveness.

Reference: AGL2013-48361-C2-1-R.

Duration: from 1/01/2014 to 30/09/2017.

Funding: 89.000 €.

Principal Investigator and Coordinated Project Responsible: **L.J.R. Barron.**

C.3. Contracts, technological or transfer merits

Agreement title: European Network for knowledge exchange and peer-to peer learning between actors and stakeholders of the Horse sector to improve the resilience of equine farms – EUNetHorse

Financing entity: European Commission

Reference: HORIZON-CL6-2022-GOVERNANCE-01

Duration: 2022-2026

Total funding: 3M €

Principal Investigator: Institut Francais du Cheval et del Equitation (Coordinator IP: Malène Ades); UPV/EHU (WP5 Leader – IP: Noelia Aldai Elkoro-Irribé)

Number of participants: 14 partners

C.4. Other merits

Supervisor of 2 post-doctoral contracts, 3 pre-doctoral fellowships, 8 research staff contracts (University of the Basque Country) and six undergraduate theses.

Member of 6 Doctoral Thesis Committees.

Reviewer of research projects for the Spanish Research Agency and other regional research and university quality agencies. Reviewer of research works for JCR scientific journals.

Participant in courses and training sessions in the field of Food Analysis, Food Science and Technology, Experimental Design and Applied Statistics.