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| <b>CV Date</b> | 04/04/2023 |
|----------------|------------|

## Part A. PERSONAL INFORMATION

|                                       |   |                 |            |
|---------------------------------------|---|-----------------|------------|
| First Name *                          | Lourdes Mariel  |                 |            |
| Family Name *                         | Colmán Martínez   |                 |            |
| Sex *                                 | Female  | Date of Birth * | 05/12/1983 |
| ID number Social Security, Passport * |   | Phone Number *  |            |
| URL Web                               | <a href="https://www.linkedin.com/in/marielcolmanmartinez/">https://www.linkedin.com/in/marielcolmanmartinez/</a> |                 |            |
| Email Address                         | marielcolman@gmail.com  |                 |            |
| Researcher's identification number    | Open Researcher and Contributor ID (ORCID) *  |                 |            |
|                                       | Researcher ID   |                 |            |
|                                       | Scopus Author ID  |                 |            |

\* Mandatory

### A.1. Current position

|                     |  |              |  |
|---------------------|--|--------------|--|
| Job Title           | Professor  |              |  |
| Starting date       | 2022   |              |  |
| Institution         | Barcelona Culinary Hub - Grupo Planeta                   |              |  |
| Department / Centre |  |              |  |
| Country             |  | Phone Number |  |
| Keywords            | Food industry; Processed agricultural produce; Foodstuff |              |  |

### A.2. Previous positions

| Period      | Job Title / Name of Employer / Country  |
|-------------|---|
| 2020 - 2022 | Project Manager / Universitat de Barcelona / Spain  |
| 2021 - 2021 | Nutritionist / Fundación SHE  |
| 2019 - 2020 | Coordinator of the Doctoral Program in Nutrition / Universidad Internacional Iberoamericana de México |
| 2019 - 2020 | Research Professor / Centro de Investigación y Tecnología Industrial de Cantabria (CITICAN)           |
| 2018 - 2019 | Research Professor / Universidad Europea del Atlántico  |
| 2018 - 2018 | Professor/Trainer / Universidad Laboral   |
| 2016 - 2017 | Research technician / University of Barcelona   |
| 2013 - 2016 | Predocctoral researcher / University of Barcelona   |
| 2009 - 2010 | Nutritionist / Centro Terapéutico Dr. Máximo Ravenna  |
| 2007 - 2010 | Nutritionist / Private practice   |
| 2009 - 2009 | Nutritionist Consultant / Restaurante Mucho Gusto   |
| 2007 - 2009 | Nutritionist Consultant / Restaurante Copacabana  |
| 2017 -      | Professor/Trainer / Fundación Pere Tarrés   |

### A.3. Education

| Degree/Master/PhD  | University / Country             | Year |
|--|----------------------------------|------|
| University Expert in Statistics applied to Health Sciences | University of Valencia           | 2021 |
| Oficial Doctoral Program in Nutrition and Food Science     | University of Barcelona / Spain  | 2016 |
| Master in Nutrition and Metabolism                         | University of Barcelona / Spain  | 2011 |
| Postgraduate course in University Didactics                | Universidad Nacional de Asunción | 2009 |

| Degree/Master/PhD                      | University / Country  | Year |
|--|---|------|
| Postgraduate course in Sport Nutrition | Club Atlético River Plate (Buenos Aires, Argentina)             | 2008 |
| Degree in Human Nutrition              | Universidad Autónoma del Paraguay / Paraguay                    | 2007 |
| Gastronomy Technician                  | Instituto Técnico Superior de Arte Culinario (ITSAC) / Paraguay | 2006 |

## Part B. CV SUMMARY

Dr. Mariel Colmán Martínez has a degree in Human Nutrition (2007) (degree homologated to Degree in Human Nutrition and Dietetics by the Ministry of Education, Culture and Sport in 2017) and a Master in Nutrition and Metabolism (2011) from the University of Barcelona (UB). In 2013 she received one of the Grants for the Recruitment of New Research Staff (FI-2013) from the Generalitat de Catalunya, which allowed her to join the Polyphenol Research Group (UB), led by Dr. Rosa M. Lamuela Raventós. Within the PhD program in Food and Nutrition at UB, she defended her PhD thesis "Effects of lycopene and tomato carotenoids on inflammatory markers of atherosclerosis in patients at high cardiovascular risk" in 2016, obtaining the distinction Excellent Cum Laude.

After completing her PhD, she devoted herself to teaching and research, highlighting her participation as a professor, both at university and non-university level, conducting face-to-face classes and in e-learning mode, tutoring and supervising undergraduate, master and doctoral students, as well as health personnel and catering and hospitality professionals, accumulating more than 200 hours of teaching training. She has also supervised and directed a Master's Thesis (TFM) that was evaluated with Excellent and has been part of the tribunal of a doctoral thesis that was graded with Excellent Cum Laude. She also served as Coordinator of the Doctoral Program in Nutrition at the Universidad Internacional Iberoamericana de México (Campeche, Mexico), perfecting her leadership and educational management skills. She later worked as Project Manager at the Institut de Recerca en Nutrició i Seguretat Alimentària de la Universitat de Barcelona (INSA-UB), where she was responsible for the preparation of documentation for project applications and quality certifications for the Institute, the promotion and dissemination of scientific activities to the university community and the general public, the organization of seminars and congresses, among other activities.

Moreover, Dr. Colmán Martínez has participated in numerous regional and national public research initiatives in various areas, such as food, nutrition and human metabolism, food and its functionality and reuse, among others, and has published research articles in high impact journals. He has also presented the results of his research at national and international conferences, seminars and workshops. Among these, it is worth mentioning her participation as an invited speaker at the II International Congress on Food and Human Nutrition (CIANH 2019) in Riobamba, Ecuador, and the award for best poster at the II Annual INSA-UB Workshop "Cocoa and Chocolate: Science and Gastronomy". Dr. Colmán Martínez has a solid research experience in the area of Food and Nutrition and its correlation with health, processing of biological samples, statistical treatment of data, organization and execution of clinical trials, as well as in teaching and educational management. She currently works as a Professor and Associate Researcher at Barcelona Culinary Hub, School of Gastronomy and Gastronomic Management attached to the University of Barcelona, where, in addition to her teaching work, she is the coordinator of Master's Programs.

## Part C. RELEVANT ACCOMPLISHMENTS

### C.1. Publications

AC: corresponding author. (n° x / n° y): position / total authors. If applicable, indicate the number of citations

- 1 **Scientific paper.** Sanja Vlaisavljevic; Mariel Colmán Martínez; Anamarija Stojanovic; Miriam Martínez Huélamo; Bjorn Grung; Rosa Lamuela Raventós. (2/6). 2019. Characterisation of bioactive compounds and assessment of antioxidant activity of different traditional *Lycopersicon esculentum* L. varieties: chemometric analysis International Journal of Food Sciences and Nutrition. Taylor & Francis. 70-7. ISSN 09637486. SCOPUS (2) <https://doi.org/10.1080/09637486.2019.1587742>
- 2 **Scientific paper.** Mariel Colmán Martínez; Miriam Martínez Huélamo; Palmira Valderas Martínez; Sara Arranz Martínez; Enrique Almanza Aguilera; Dolores Corella Piquer; Ramón Estruch; Rosa Lamuela Raventós. (1/8). 2017. trans-Lycopene from tomato juice attenuates inflammatory biomarkers in human plasma samples: An intervention trial Molecular Nutrition and Food Research. Wiley. 61-11. ISSN 16134125. SCOPUS (12) <https://doi.org/10.1002/mnfr.201600993>
- 3 **Scientific paper.** Mariel Colmán Martínez; Miriam Martínez Huélamo; Esther Miralles; Ramón Estruch; Rosa Lamuela Raventós. (1/5). 2016. A New Method to Simultaneously Quantify the Antioxidants: Carotenes, Xanthophylls, and Vitamin A in Human Plasma Oxidative Medicine and Cellular Longevity. Hindawi. ISSN 19420900. SCOPUS (9) <https://doi.org/10.1155/2016/9268531>
- 4 **Scientific paper.** Barbora Hrvolová; Miriam Martínez Huélamo; Mariel Colmán Martínez; Sara Hurtado Barroso; Rosa Lamuela Raventós; Jiri Kalina. (3/6). 2016. Development of an advanced HPLC–MS/MS method for the determination of carotenoids and fat-soluble vitamins in human plasma International Journal of Molecular Sciences. Wiley. 17-10. ISSN 16616596. SCOPUS (19) <https://doi.org/10.3390/ijms17101719>

## C.2. Conferences and meetings

- 1 Mariel Colmán Martínez; Miriam Martínez Huélamo; Rosa Lamuela Raventós. Salud cardiovascular e ingredientes funcionales de la dieta: el papel de los carotenoides. II Congreso Internacional de Alimentación y Nutrición Humana (CIANH 2019). Escuela Superior Politécnica del Chimborazo - Facultad de Salud Pública. 2019. Ecuador. Participatory - invited/keynote talk. Conference.
- 2 Sara Hurtado Barroso; Miriam Martínez Huélamo; Mariel Colmán Martínez; José Fernando Rinaldi Alvarenga; Rosa Lamuela Raventós. Biodisponibilidad de carotenoides del sofrito en hombres sanos y jóvenes tras una dieta rica en alimentos con compuestos antioxidantes. II Workshop Anual del INSA-UB "Cacao y Chocolate: ciencia y gastronomía". INSA-UB. 2016. Spain. 'Participatory - poster. Workshop.
- 3 Miriam Martínez Huélamo; Barbora Hrvolová; Mariel Colmán Martínez; Sara Hurtado Barroso; Jiri Kalina; Rosa Lamuela Raventós. Development of an advanced HPLC-MS/MS method for the determination of carotenoids and fat-soluble vitamins in human plasma. II Workshop Anual del INSA-UB "Cacao y Chocolate: Ciencia y Gastronomía". INSA-UB. 2016. Spain. 'Participatory - poster. Workshop.
- 4 Mariel Colmán Martínez; Miriam Martínez Huélamo; Palmira Valderas Martínez; Sara Arranz Martínez; Enrique Almanza Aguilera; Dolores Corella Piquer; Ramón Estruch; Rosa Lamuela Raventós. trans-Lycopene from tomato juice attenuates immune-inflammatory biomarkers: a dose-response intervention trial. II Workshop Anual INSA-UB "Cacao y Chokolade: Ciencia y Gastronomía". INSA-UB. 2016. Spain. 'Participatory - poster. Workshop.
- 5 Sara Hurtado Barroso; Miriam Martínez Huélamo; Mariel Colmán Martínez; José Fernando Rinaldi Alvarenga; Rosa Lamuela Raventós. Biodisponibilidad de los carotenoides del sofrito en varones tras una dieta rica en alimentos con componentes antioxidantes. VIII Seminario sobre Alimentación y Estilos de Vida Saludables. Universidad de les Illes Balears. 2016. Spain. 'Participatory - poster. Seminar.
- 6 Miriam Martínez Huélamo; Mariel Colmán Martínez; Palmira Valderas Martínez; Sara Arranz Martínez; Dolores Corella Piquer; Ramón Estruch; Rosa Lamuela Raventós. Polifenoles y carotenoides del zumo de tomate, en plasma y orina, tras 4 semanas de intervención. XI Congreso Dieta Mediterránea. Fundación Dieta Mediterránea. 2016. Spain. 'Participatory - poster. Conference.

- 7 Paola Quifer Rada; Ruth Martínez Las Heras; Mariel Colmán Martínez; Raquel Callejón Fernández; Brígida Jiménez; Rosa Lamuela Raventós. La variedad de la oliva, el estrés y el cultivo ecológico condicionan los niveles de polifenoles del aceite de oliva virgen. I Workshop Anual INSA-UB: "El universo del aceite de oliva". INSA-UB. 2015. Spain. Participatory - oral communication. Workshop.
- 8 Mariel Colmán Martínez; Paola Quifer Rada; Ruth Martínez Las Heras; Raquel Callejón Fernández; Brígida Jiménez; Rosa Lamuela Raventós. Effect of the irrigation, the cultivation method and the olive variety on the phenolic content of olive oils. 7th International Conference on Polyphenols and Health (ICPH). Instituto de Recursos Naturales y Agrobiología de Salamanca. 2015. France. 'Participatory - poster. Conference.
- 9 Anna Treserra Rimbau; Paola Quifer Rada; Miriam Martínez Huélamo; Anna Creus Cuadros; Gemma Sasot Flix; Mariel Colmán Martínez; Xiaohui Guo; Rosa Lamuela Raventós. Development of new biomarkers for nutritional epidemiology. Biomarkers and Health Claims on Food: BIOCLAIMS Meeting with stakeholders. Universitat de les Illes Balears. 2015. Spain. 'Participatory - poster. Workshop.
- 10 Mariel Colmán Martínez; Miriam Martínez Huélamo; Rosa Lamuela Raventós. A new method for simultaneous identification of carotenoids, xanthophylls and fat soluble vitamins in human plasma samples. 22nd Young Research Fellow Meeting. Swiss Chemical Society. 2015. France. 'Participatory - poster. Conference.
- 11 Anna Creus Cuadros; Paola Quifer Rada; Xiaohui Guo; Mariel Colmán Martínez; Mercé Mercader Martí; Rosa Lamuela Raventós. Screening the polyphenolic metabolic differences between wine and dealcoholized wine in plasma by high resolution mass spectrometry. 22nd Young Research Fellow Meeting. Swiss Chemical Society. 2015. France. 'Participatory - poster. Conference.
- 12 Anna Creus Cuadros; Paola Quifer Rada; Xiaohui Guo; Mariel Colmán Martínez; Mercé Mercader Martí; Rosa Lamuela Raventós. Use of high resolution mass spectrometry tools for the screening of the polyphenolic metabolic differences between wine and dealcoholized wine. 2a Jornada Tècnica sobre la Recerca en Enologia i Viticultura en Catalunya. Universitat Rovira i Virgili. Spain. 'Participatory - poster. Workshop.

### C.3. Research projects and contracts

- 1 **Project.** AGL2016-75329-R, Effect of dietary polyphenols on insulin sensitivity, markers of inflammation and incidence of type II diabetes. Programa Nacional de Recursos y Tecnologías Agroalimentarias. Rosa Lamuela Raventós. (University of Barcelona). 2016-2020. 235.950 €. Team member. 2016: -Participation in the design of the study.
- 2 **Project.** EC18-XX-002, Development of technologies for the sustainable reuse of whey. Sociedad para el Desarrollo Regional de Cantabria. (Centro de Investigación y Tecnología Industrial de Cantabria). 2018-2019. 50.000 €. Team member. -Drafting of SOPs. -Drafting of scientific-technical reports.
- 3 **Project.** EC18-XX-004, Technologies for the preservation of berries based on Eucalyptus Globulus residues. Sociedad para el Desarrollo Regional de Cantabria. (Centro de Investigación y Tecnología Industrial de Cantabria). 2018-2019. 50.000 €. Team member. -Drafting of SOPs. -Drafting of scientific-technical reports.
- 4 **Project.** 369/C/2016, School-based behavioural intervention to face obesity and promote cardiovascular health among Spanish adolescents: a cluster-randomized controlled trial. Fundación La Marató de TV3. Rosa María Lamuela Raventós. (University of Barcelona). 2017-2019. 150.262,5 €. Team member. -Member of the study design and planning team. -Anthropometric measurements of the participants. -Application of health questionnaires and food consumption frequency questionnaires. -Data tabulation.
- 5 **Project.** CB12/03/30020, Fisiopatología de la Obesidad (CIBERObn). Centro de Investigación Biomédica en Red. (University of Barcelona). 2013-2018. 365.000 €. Team member. 2013-2016: -Analysis of carotenoids in biological samples, such as plasma and urine following intervention studies with tomato and tomato-derived products. -Drafting of scientific articles. -Dissem ...

- 6 Project.** AGL2013-49083-C3-1-R, Bioactive components of sofrito. Metabolomic study and mechanisms involved in the control of oxidative stress and inflammation. Ministerio de Economía y Competitividad. Rosa Lamuela Raventós. (University of Barcelona). 2014-2016. 169.400 €. Team member. 2014-2016: -Recruitment of volunteers for participation in the study. -Collection of biological samples. -Quantification of plasma carotenoids after ingestion of sofrito with a previous diet high ...
- 7 Project.** 2014 SGR 773, Grup de Recerca Consolidat de la Generalitat de Catalunya. Generalitat de Catalunya. Rosa Lamuela Raventós. (University of Barcelona). 2014-2016. Team member. 2014-2016: -Identification and quantification of carotenoids and fat-soluble vitamins in food and biological samples through different analytical techniques, such as HPLC-UV or HPLC-MS/MS. -Determin ...
- 8 Project.** AGL2010-22319-C03-01, Evaluation of the antihypertensive and anti-inflammatory effect of tomato polyphenols, carotenes and vitamin C, according to the dietary ration ingested. Ministerio de Economía y Competitividad. Rosa Lamuela Raventós. (University of Barcelona). 2011-2013. 115.000 €. Team member. 2013: -Validation of an analytical method by HPLC-DAD for the detection and quantification of carotenoids and fat-soluble vitamins in plasma after ingestion of tomato and tomato products. -Determin ...