Ursula Andrea Gonzales Barron

Date of birth: [redacted] | **Nationality:** Irish | [redacted] | [redacted] | [redacted] | [redacted] |

Centro de Investigação de Montanha (CIMO), Instituto Politécnico de Bragança (IPB), Campus de Santa Apolónia, 5300-253, Bragança, Portugal

About me: Principal Investigator of the Research Group "Sustainable Agriculture and Innovative Agro-food Chains" and Leader of the Research Team "Food Safety and Quality Analytics", consisting of 11 young researchers. Dr. Gonzales-Barron is a Food Engineer with a PhD in Biosystems Engineering with sound computational skills and expertise in dynamic modelling of bacterial kinetics in foods, predictive microbiology, systematic reviews and meta-analysis. Dr. Gonzales-Barron is Editor in three peer-reviewed journals, and has published over 100 original articles. Successfully tackling major challenges, project management and leadership, and capacity to work under pressure and in a multidisciplinary environment are her key assets.

WORK EXPERIENCE

01/04/2013 – CURRENT – Bragança, Portugal
PRINCIPAL INVESTIGATOR – INSTITUTO POLITÉCNICO DE BRAGANÇA

As Principal Investigator at CIMO-IPB, I am the leader of the research team "Food Safety and Quality Analytics", made up of 8 young researchers. Main activities and responsibilities are:

- Advancing research on food modelling, in particular, predictive microbiology, systematic reviews and meta-analysis, risk assessment of pathogens, dynamic and Bayesian modelling, development of shiny applications for data visualisation, shelf-life determination, among others;
- Full management of research projects;
- Planning day-to-day research, execution of experiments and analysis of results;
- Providing support to food enterprises through projects;
- Obtaining national and international funding for research;
- Management of resources and acquisition of equipment;
- Supervision and training of young researchers through PhD and Masters as well as visiting researchers;
- Dissemination of findings.

02/01/2007 – 31/10/2012 – Dublin, Ireland
SENIOR RESEARCHER – UNIVERSITY COLLEGE DUBLIN

At UCD, I was a Lead Researcher in the Unit ""Food Microbial Safety", carrying out research with emphasis on risk assessment, predictive microbiology, sampling plans and meta-analysis. Main activities and responsibilities were:

- Planning and conduction of research;
- Supervision of postgraduate students;
- Coordination with industrial partners in national/international projects;
- Resource management;
- Dissemination of results and report writing.

EDUCATION AND TRAINING

01/10/2001 – 30/04/2006 – School of Agriculture, Campus of Belfield, Dublin, Ireland
PHD IN BIOSYSTEMS ENGINEERING – University College Dublin

https://www.ucd.ie/

02/01/1999 – 30/11/1999 – Avenida La Universidad s/n, La Molina, Lima, Peru
ENGINEER IN FOOD INDUSTRIES – Universidad Nacional Agraria La Molina

http://www.lamolina.edu.pe/

01/03/1994 – 28/12/1998 – Avenida La Universidad s/n, La Molina, Lima, Peru
BACHELOR OF SCIENCE - FOOD INDUSTRIES – Universidad Nacional Agraria La Molina

http://www.lamolina.edu.pe/

DIGITAL SKILLS

R Software | Microsoft Office | Social Media | Google Drive | LyX, BibTex, Jabref | ■ Reference Management softwares Zotero, EndNote, Mendeley | Matlab | Bibliographic databases | DistillerSR | @Risk | colandr | Shiny apps

PROJECTS

01/06/2019 – CURRENT
ArtiSaneFood: Innovative Bio-interventions and Risk Modelling Approaches for Ensuring Microbial Safety and Quality of Mediterranean Artisanal Fermented Foods

Funding agency: EU PRIMA, Research and Innovation Action (RIA)
Partners: French Agency for Food, Environmental and Occupational Safety (France), University of Bologna (Italy), University of Cordoba (Spain), University of Oran (Algeria), Agricultural University of Athens (Greece), University Ibn Zohr (Morocco), Manouba University (Tunisia), Centre National Interprofessionnel de l'Economie Laitiere (France) and USDA Agricultural Research Service (USA)
Participation as: **Project Coordinator**
Objective: The objective of this project is to develop efficient bio-intervention strategies, enhanced process criteria, monitoring and sampling schemes, and an easy-to-use food safety decision support IT tool for participating artisanal food producers, aiming to the reduction and control of food-borne pathogens in artisanal fermented foods of meat or dairy origin produced in mediterranean region.
Website: http://www.ipb.pt/artisanefood/

01/07/2021 – 30/06/2023
Application of novel predictive microbiology techniques to shelf-life studies on Listeria monocytogenes in ready-to-eat foods

Funding Agency: EFSA (GP/EFSA/ENCO/2020/03 - Partnering Grants)
Partners: University College Dublin (Ireland), University of Cordoba (Spain), Istituto Zooprofilattico Sperimentale dell'Abruzzo e del Molise G.Caporale (Italy)
Participation as: **WP Coordinator**
Objective: This project will work to substantially enhance capacity in four partner institutions across Europe in applying predictive microbiology techniques to shelf-life studies on *Listeria monocytogenes* in ready-to-eat foods, Furthermore, the project will disseminate the expertise and knowledge accumulated within the consortium to a wider audience within both industry, research and regulatory authorities during the period of the project and assemble a range of resources that will continue to be available beyond the lifetime of the project.

08/10/2020 – CURRENT
TECH: Technology, Environment, Creativity and Health

Funding Agency: NORTE 2020 (NORTE-01-0145-FEDER-000043)
Partners: Instituto Politécnico de Viana do Castelo, Instituto Politécnico de Cávado e Ave, Instituto Politécnico do Porto
Participation as: **Partner**
Objective: This Project intends to make use of the advances of digital technology to answer the societal challenges of the XXI century. Combining digital innovation and sustainability to the research and science leading intervention into Health and Wellbeing in line 1 (HEALTH TECH); digital innovation and sustainability to the research and science leading intervention into Agricultural Sciences and Agri-Food (FOOD TECH); and to integrate the use of digital technology in research, development and innovation in order to answer to the present and expected societal challenges contributing to improve Quality of Life and transition into Sustainability (ENVIRONMENT TECH).

01/07/2020 – CURRENT
BIOma: Integrated Solutions of Bioeconomy for Food Chain Mobilization

Funding Agency: Portugal 2020
Partners: Instituto Politécnico de Santarém, Instituto Politécnico de Viana de Castelo, Universidade do Porto
Participation as: **Partner**
Objective: The objective of this project is to increase the competitiveness of the stakeholder of the agrofood chain; to standardise the assessment of sustainability of the agrofood chain; to reduce food waste by technological solutions; to valorise food by-products for the development of bio-based products; and to promote the adoption of technological solution in the food chain.
Website: https://morecolab.pt/projetos-bioma/

01/08/2020 – CURRENT
PIF: Pathogens in Foods database and web application

Funding Agency: Own funds
Partners: French Agency for Food, Environmental and Occupational Safety (Anses), France
Participation as: **Leader**
Objective: Through this collaboration, a database of systematically-formatted occurrence data of the most important biological hazards in foods was created. Categorisation systems for types of food, methods of detection/enumeration, and types of pathogen were devised, and prevalence and enumeration database structures were created. The resulting database can be continuously updated with new data of pathogenic bacteria, parasites and viruses in foods, extracted from published peer-reviewed articles and reports. In addition, the PIF web resource enables the user to search for data, retrieve data, and gain insightful visual and descriptive analysis, including meta-analysis, through interactive shiny dashboards.
Website: https://fsqa.esa.ipb.pt/

01/08/2016 – 31/07/2020
Systematic Review and Meta-Analysis of Occurrence of Biological Hazards in Food Matrices

Funding Agency: French Agency for Food, Environmental and Occupational Safety (Anses), France
Participation as: **Coordinator at IPB**
Objective: The objective of this project was to conduct full systematic reviews of 14 foodborne hazards in foods commercialised in Europe, and build a database architecture amenable to be continuously updated.

01/08/2016 – 31/07/2020
Systematic Review and Meta-Analysis of Risk Factors of Sporadic Foodborne Diseases

Funding Agency: French Agency for Food, Environmental and Occupational Safety (Anses), France
Participation as: **Coordinator at IPB**
Objective: The objective of this project was to summarise evidence on the associations between risk factors and sporadic cases of eleven foodborne diseases from published case-control and cohort studies. In order to do this, a strategy for conducting systematic reviews of observational studies was devised, and meta-analyses of the identified and categorised risk factors were carried out.

01/06/2017 – 31/07/2020
EcoLamb: Holistic Production to Reduce the Ecological Footprint of Meat

Funding agency: EU ERA-Net (SusAn/002/2016)
Partners: Nigde University (Turkey), Meat Technology Centre of Galicia (Spain), Agriculture Technological Institute of Castile and Leon (Spain), Turin University (Italy), University of Stuttgart (Germany), Regional Service of Agrifood Research and Development (Spain) and Novi Gorici University (Slovenia)
Participation as: **WP Co-Coordinator**
Objective: The project engaged trans-national research and industry stakeholders from 6 countries made up of Germany, Italy, Portugal, Slovenia, Spain and Turkey to analyse numerous case study farms, and resource-efficient, competitive and low-carbon lamb production models.
Website: http://www.ecolamb.eu/

DEVELOPMENT OF APPS

Meta-analysed cardinal parameter model of L. monocytogenes in broth

Summary: Shiny application of a meta-analysed cardinal parameter model of *Listeria monocytogenes* growth in broth, built upon the results from over 2000 growth experiments. The app. displays cardinal parameter graphs and estimates growth rate values at a given temperature, pH and water activity. The app. accompanies the article "Cardinal parameter meta-regression models describing *Listeria monocytogenes* growth in broth" (https://doi.org/10.1016/j.foodres.2020.109476) published by its developers in 2020.
Developers: Vasco Cadavez and Ursula Gonzales-Barron (2020)
Link: https://vcadavez.shinyapps.io/ListeriaCardinalModel

CardinalFit: Fitting Cardinal Models

Summary: CardinalFit is a Shiny application designed to fit cardinal parameter models,which are secondary models that describe the growth rate of microorganisms as a function of extrinsic and/or intrinsic factors. These are models that estimate the optimum growth rate, and the minimum, optimum and maximum values of extrinsic and intrinsic factors (e.g. temperature, pH, water activity), which characterise the growth of a given microbial strain.
Developers: Vasco Cadavez and Ursula Gonzales-Barron (2020)
Link: https://ubarron.shinyapps.io/CardinalFit/

PredMicro: Fitting Predictive Microbial Models

Summary: PredMicro is a Shiny application tool designed to support the fitting of the most widely used predictive microbiology primary growth models. These are models that describe microbial concentration as a function of time at constant environmental conditions.
Developers: Vasco Cadavez and Ursula Gonzales-Barron (2020)
Link: https://vcadavez.shinyapps.io/PredMicro/

CREATIVE WORKS

23/10/2018 – 25/10/2018
Workshop: Meta-analytical methods in food safety (Meta 2018, Third Edition)

Role: Organiser of the workshop and Lecturer
Number of hours: 16
Venue: Federal University of Mato Grosso (UFMG), Brazil
Date: 23-25th Oct 2018
Description: The three-day workshop on systematic review and meta-analysis was requested by the Federal University of Mato Grosso, Brazil. The travel and accommodation expenses were fully covered by UFMG.

26/09/2017 – 26/09/2017
Pre-conference International Workshop: Meta-analysis for Microbial Risk Assessment and Management

Role: Organiser of the pre-conference workshop and Lecturer
Number of hours: 4
Venue: **ICPMF10**, International Conference on Predictive Modelling in Food, Cordoba, Spain
Date: 26 September 2017
Description: A four-hour pre-conference workshop mostly centered around the construction of meta-analytical graphs and interpretation using the R software.

17/12/2016 – 18/12/2016
Workshop: Métodos Meta-Analíticos de Investigación en Inocuidad Alimentaria (Meta 2016, Second Edition)

Role: Lecturer
Number of hours: 10 hours
Organising Institution and Venue: Doctoral Programme of Food Science, Postgraduate School of the National Agricultural University La Molina (**UNALM**). Lima, Peru.
Date: 17-18th Dec 2016
Description: A ten-hour workshop designed for the PhD students of UNALM (Peru) to learn how to perform systematic reviews and combine results, focusing on food science.

25/05/2016 – 27/05/2016
Summer International Workshop: Meta-Analytical Methods in Food Safety Research (Meta 2016, First Edition)

Role: Organiser of the workshop and Lecturer
Number of hours: 16
Venue: CIMO Mountain Research Centre, Polytechnic Institute of Braganza, Portugal
Date: 25-27th May 2016
Description: A sixteen-hour international workshop targeting beginners. They learnt the basic methodologies for the conduction of systematic reviews and the statistics of combining evidence using the R software.

26/07/2015 – 26/07/2015
International Symposium: Updating our knowledge in assessing food safety risk: Meta-analysis, Bayesian statistics and beyond

Role: Organiser of the Symposium and Speaker
Number of hours: 3.5
Venue: International Association for Food Protection Meeting (IAFP 2015), Portland, USA.
Date: 26 July 2015
Description: A half-day symposium accepted by IAFP comprising six relevant presentations. The travel expenses were covered by IAFP.

NETWORKS AND MEMBERSHIPS

01/10/2019 – CURRENT
International Committee of Predictive Modelling in Food (ICPMF)

Position: Secretary
Website: http://www.icpmf.org/
Description: ICPMF is a subcommittee of The International Committee on Food Microbiology and Hygiene (ICFMH). Its mission is to Improve food safety and quality and food process optimization through transferring the know-how on predictive modelling to the different levels along the food chains.

11/03/2019 – 31/12/2019
JEMRA Expert Consultation Meeting on Microbial Risk Assessment

FAO/WHO, Rome, Italy
Participated as: Expert
Description: Participation requested by the Food Safety and Quality Unit of the Agriculture and Consumer Protection Department, Food and Agricultural Organization of the United Nations (FAO/WHO)

01/03/2020 – CURRENT
International Organization for Standardization (ISO)

Position: Consultation Expert
Website: https://www.iso.org
Description: Actively involved in the Sub-Committee ISO/TC 34/SC 9 - Microbiology of the food chain

PUBLICATIONS

Using extended Bigelow meta-regressions for modelling the effects of temperature, pH, °Brix on the inactivation of heat resistant moulds

https://doi.org/10.1016/j.ijfoodmicro.2020.108985
https://www.sciencedirect.com/science/article/pii/S0168160520304797 – 2021
Alvarenga V. O., Gonzales-Barron U., do Prado Silva L., Cadavez V., Sant'Ana A.S. (2021) Using extended Bigelow meta-regressions for modelling the effects of temperature, pH, °Brix on the inactivation of heat resistant moulds. International Journal of Food Microbiology, 338, 108985.

Microbial deterioration of lamb meat from European local breeds as affected by its intrinsic properties

https://doi.org/10.1016/j.smallrumres.2020.106298
https://www.sciencedirect.com/science/article/pii/S0921448820302479 – 2021
Gonzales-Barron U., Coelho-Fernandes S., Santos-Rodrigues G., Choupina A., Piedra R.B., Osoro K., Celaya R., García R.R., Peric T., Bianco S.D., Piasentier E., Chiesa F., Brugiapaglia A., Battaglini L., Baratta M., Bodas R., Lorenzo J.M., and Cadavez V.A.P. (2021). Small Ruminant Research, 195, 106298.

Quality attributes of lamb meat from European breeds: Effects of intrinsic properties and storage

https://doi.org/10.1016/j.smallrumres.2021.106354
https://www.sciencedirect.com/science/article/pii/S0921448821000390 – 2021
Gonzales-Barron U., Santos-Rodrigues G., Piedra R.B., Coelho-Fernandes S., Osoro K., Celaya R., Maurício R.S., Pires J., Tolsdorf A., Geß A., Chiesa F., Pateiro M., Brugiapaglia A., Bodas R., Baratta M., Lorenzo J.M., and Cadavez V.A.P. (2021). Small Ruminant Research, 198, 106354.

Chemical profile and bioactivities of extracts from edible plants readily available in Portugal

https://doi.org/10.3390/foods10030673
https://www.mdpi.com/2304-8158/10/3/673 – 2021
Silva B.N., Cadavez V., Ferreira-Santos P., Alves M.J., Ferreira I.C.F.R., Barros L., Teixeira J.A., and Gonzales-Barron U. (2021). Foods, 10(3), 673.

Cardinal parameter meta-regression models describing Listeria monocytogenes growth in broth

https://doi.org/10.1016/j.foodres.2020.109476
https://www.sciencedirect.com/science/article/pii/S0963996920305019 – 2020
Nunes Silva B., Cadavez V., Teixeira J.A., Ellouze M., Gonzales-Barron U. (2020) Cardinal parameter meta-regression models describing Listeria monocytogenes growth in broth. Food Research International, 136, 109476

Effects of essential oils on escherichia coli inactivation in cheese as described by meta-regression modelling

https://doi.org/10.3390/foods9060716
https://www.mdpi.com/2304-8158/9/6/716 – 2020
Silva B.N., Cadavez, V., Teixeira J.A., Gonzales-Barron, U. (2020) Effects of essential oils on Escherichia coli inactivation in cheese as described by meta-regression modelling. Foods, 9(6), 716.

Meta-Regression models describing the effects of essential oils and added lactic acid bacteria on pathogen inactivation in cheese

https://doi.org/10.1016/j.mran.2020.100131
https://www.sciencedirect.com/science/article/pii/S2352352220300372 – 2020
Silva B.N., Cadavez V., Teixeira J.A., Gonzales-Barron U. (2020) Meta-Regression models describing the effects of essential oils and added lactic acid bacteria on pathogen inactivation in cheese. Microbial Risk Analysis, 100131.

Behavior of Listeria monocytogenes in the presence or not of intentionally-added lactic acid bacteria during ripening of artisanal Minas semi-hard cheese

https://doi.org/10.1016/j.fm.2020.103545
https://www.sciencedirect.com/science/article/pii/S0740002020301349 – 2020
Gonzales-Barron U., Campagnollo F.B., Schaffner D.W., Sant'Ana A.S., and Cadavez V.A.P. (2020). Food Microbiology, 91, 103545.

Risk factors for sporadic toxoplasmosis: A systematic review and meta-analysis

https://doi.org/10.1016/j.mran.2020.100133
https://www.sciencedirect.com/science/article/pii/S2352352220300396 – 2020
Thebault A., Kooh P., Cadavez V., Gonzales-Barron U., Villena I. (2020) Risk factors for sporadic toxoplasmosis: A systematic review and meta-analysis. Microbial Risk Analysis, 100133.

Risk factors for sporadic hepatitis E infection: a systematic review and meta-analysis

https://doi.org/10.1016/j.mran.2020.100129
https://www.sciencedirect.com/science/article/pii/S2352352220300359 – 2020
Pavio N., Kooh P., Cadavez V., Gonzales-Barron U., Thébault A. (2020) Risk factors for sporadic hepatitis E infection: a systematic review and meta-analysis. Microbial Risk Analysis, 100129.

Risk factors for sporadic cryptosporidiosis: A systematic review and meta-analysis

https://doi.org/10.1016/j.mran.2020.100116
https://www.sciencedirect.com/science/article/pii/S2352352220300220 – 2020
Kooh P., Thébault A., Cadavez V., Gonzales-Barron U., Villena I. (2020) Risk factors for sporadic cryptosporidiosis: A systematic review and meta-analysis. Microbial Risk Analysis, 100116.

Risk factors for sporadic giardiasis: a systematic review and meta-analysis

https://doi.org/10.1016/j.mran.2020.100158
https://www.sciencedirect.com/science/article/pii/S2352352220300645 – 2020
Thébault A., Favennec L., Kooh P., Cadavez V., Gonzales-Barron U., Villena I. (2020) Risk factors for sporadic giardiasis: a systematic review and meta-analysis. Microbial Risk Analysis, 100158.

Risk factors for sporadic hepatitis A infection: A systematic review and meta-analysis

https://doi.org/10.1016/j.mran.2020.100155
https://www.sciencedirect.com/science/article/pii/S235235222030061X – 2020
Thébault A., Roque-Afonso A.M., Kooh P., Cadavez V., Gonzales-Barron, U., Pavio N. (2020) Risk factors for sporadic hepatitis A infection: A systematic review and meta-analysis. Microbial Risk Analysis, 100155.

Risk factors for sporadic norovirus infection: A systematic review and meta-analysis

https://doi.org/10.1016/j.mran.2020.100135
https://www.sciencedirect.com/science/article/pii/S2352352220300414 – 2020
Thébault A., David J., Kooh P., Cadavez V., Gonzales-Barron U., Pavio N. (2020) Risk factors for sporadic norovirus infection: A systematic review and meta-analysis. Microbial Risk Analysis, 100135.

Risk factors for sporadic Yersinia enterocolitica infections: a systematic review and meta-analysis.

https://doi.org/10.1016/j.mran.2020.100141
https://www.sciencedirect.com/science/article/pii/S2352352220300475 – 2020
Guillier L., Fravalo P., Leclercq A., Thébault A., Kooh P., Cadavez V., Gonzales-Barron U. (2020) Risk factors for sporadic Yersinia enterocolitica infections: a systematic review and meta-analysis. Microbial Risk Analysis, 100141.

Risk factors for sporadic campylobacteriosis: A systematic review and meta-analysis

https://doi.org/10.1016/j.mran.2020.100118
https://www.sciencedirect.com/science/article/pii/S2352352220300244 – 2020
Fravalo P., Kooh P., Mughini-Gras L., David J., Thébault A., Cadavez V., Gonzales-Barron U. (2020) Risk factors for sporadic campylobacteriosis: A systematic review and meta-analysis. Microbial Risk Analysis, 100118.

Risk factors for sporadic listeriosis: A systematic review and meta-analysis

https://doi.org/10.1016/j.mran.2020.100128
https://www.sciencedirect.com/science/article/pii/S2352352220300347 – 2020
Leclercq A., Kooh P., Augustin J.C., Guillier L., Thébault A., Cadavez V., Gonzales-Barron U., Sanaa M. (2020) Risk factors for sporadic listeriosis: A systematic review and meta-analysis. Microbial Risk Analysis, 100128.

Risk factors for sporadic salmonellosis: a systematic review and meta-analysi

https://doi.org/10.1016/j.mran.2020.100138
https://www.sciencedirect.com/science/article/pii/S235235222030044X – 2020
Guillier L., Thébault A., Fravalo P., Mughini-Gras L., Jourdan-da Silva N., David J., Kooh P., Cadavez V., Gonzales-Barron U. (2020) Risk factors for sporadic salmonellosis: a systematic review and meta-analysis. Microbial Risk Analysis, 100138.

Risk factors for sporadic infections caused by Shiga toxin-producing Escherichia coli: a systematic review and meta-analysis

https://doi.org/10.1016/j.mran.2020.100117
https://www.sciencedirect.com/science/article/pii/S2352352220300232 – 2020
Augustin J.C., Kooh P., Mughini-Gras L., Guillier L., Thébault A., Audiat-Perrin F., Cadavez V., Gonzales-Barron U., Sanaa M. (2020) Risk factors for sporadic infections caused by Shiga toxin-producing Escherichia coli: a systematic review and meta-analysis. Microbial Risk Analysis, 100117.

Strategy for systematic review of observational studies and meta-analysis modelling of risk factors for sporadic foodborne diseases

https://doi.org/10.1016/j.mran.2019.07.003
https://www.sciencedirect.com/science/article/pii/S2352352219300209 – 2019
Gonzales-Barron U., Thébault A., Kooh P., Watier L., Sanaa M., Cadavez V. (2019) Strategy for systematic review of observational studies and meta-analysis modelling of risk factors for sporadic foodborne diseases. Microbial Risk Analysis, 100082.

A comparison of dynamic tertiary and competition models for describing the fate of Listeria monocytogenes in Minas fresh cheese during refrigerated storage

https://doi.org/10.1016/j.fm.2018.11.004
https://www.sciencedirect.com/science/article/pii/S0740002018304192 – 2019
Cadavez V., Campagnollo F., Silva R., Duffner C., Schaffner D., Sant'Ana A., and Gonzales-Barron U.(2019). Food Microbiology, 79, 48-60.

Zero-inflated binomial regressions for modelling low prevalence of pathogens in chicken meat as affected by sampling site

https://doi.org/10.1016/j.mran.2018.07.002
https://www.sciencedirect.com/science/article/pii/S235235221830029X – 2018
Hernández M., Rodríguez-Lázaro D., Valero A., Cadavez V., and Gonzales-Barron U. (2018). Microbial Risk Analysis, 10, 28-36.

Quantitative risk assessment of Listeria monocytogenes in traditional Minas cheeses: The cases of artisanal semi-hard and fresh soft cheeses

https://doi.org/10.1016/j.foodcont.2018.05.019
https://www.sciencedirect.com/science/article/pii/S0956713518302500 – 2018
Campagnollo F., Gonzales-Barron U., Cadavez V., Sant'Ana A., Schaffner D. (2018). Food Control, 92, 370-379.

Prevalence of pathogens in poultry meat: a meta-analysis of European published surveys

doi: 10.3390/foods7050069
https://www.mdpi.com/2304-8158/7/5/69 – 2018
Gonçalves-Tenório, A., Nunes Silva, B., Rodrigues, V., Cadavez, V., and Gonzales-Barron, U. (2018). Prevalence of pathogens in poultry meat: a meta-analysis of European published surveys. Foods 7(5):69.

Meta-analysis on the effect of interventions used in cattle processing plants to reduce Escherichia coli contamination

https://doi.org/10.1016/j.foodres.2017.01.005
https://www.sciencedirect.com/science/article/pii/S0963996917300030 – 2017
Zhilyaev, S., Cadavez, V., Gonzales-Barron, U., Phetxumphou, K., and Gallagher, D. L. (2017). Meta-analysis on the effect of interventions used in cattle processing plants to reduce Escherichia coli contamination. Food Research International, 93, 16-25.

Meta-analysis of the incidence of foodborne pathogens in vegetables and fruits from retail establishments in Europe

https://doi.org/10.1016/j.cofs.2017.10.001
https://www.sciencedirect.com/science/article/pii/S2214799317300036 – 2017
Nunes Silva, B., Cadavez, V., Teixeira, J. A., and Gonzales-Barron, U. (2017). Meta-analysis of the incidence of foodborne pathogens in vegetables and fruits from retail establishments in Europe. Current Opinion in Food Science, 18: 21-28.

Foodborne pathogens in raw milk and cheese of sheep and goat origin: a meta-analysis approach

https://doi.org/10.1016/j.cofs.2017.10.002
https://www.sciencedirect.com/science/article/pii/S2214799317301170 – 2017
Gonzales-Barron, U., Gonçalves-Tenorio, A., Rodrigues, V., and Cadavez, V. (2017). Foodborne pathogens in raw milk and cheese of sheep and goat origin: a meta-analysis approach. Current Opinion in Food Science, 18: 7-13.

A meta-analysis of the effect of pasture access on the lipid content and fatty acid composition of lamb meat

https://doi.org/10.1016/j.foodres.2015.08.020
https://www.sciencedirect.com/science/article/pii/S096399691530154X – 2015
Popova, T., Gonzales-Barron, U., and Cadavez, V. (2015). A meta-analysis of the effect of pasture access on the lipid content and fatty acid composition of lamb meat. Food Research International, 77, 476-483.

Meta-analysis of the effects of sanitizing treatments on Salmonella spp., Escherichia coli O157:H7 and Listeria monocytogenes in fresh produce

DOI: 10.1128/AEM.02216-15
https://pubmed.ncbi.nlm.nih.gov/26362982/ – 2015
Prado-Silva, L., Cadavez, V., Gonzales-Barron, U., Resende, A. C., and Sant'Ana, A. S. (2015) Meta-analysis of the effects of sanitizing treatments on Salmonella spp., Escherichia coli O157:H7 and Listeria monocytogenes in fresh produce. Applied Environmental Microbiology, 81(23): 8008-8021.

Modelling the effects of temperature and pH on the resistance of Alicyclobacillus acidoterrestris in conventional heat-treated fruit beverages through a meta-analysis approach

https://doi.org/10.1016/j.fm.2014.09.019
https://www.sciencedirect.com/science/article/pii/S0740002014002494 – 2015
Silva, L. P., Gonzales-Barron, U., Cadavez, V., and Sant'Ana, A. S. (2015) Modelling the effects of temperature and pH on the resistance of Alicyclobacillus acidoterrestris in conventional heat-treated fruit beverages through a meta-analysis approach. Food Microbiology 46, 541-552

Meta-analysis of the incidence of food-borne pathogens in Portuguese meats and their products

https://doi.org/10.1016/j.foodres.2013.11.024
https://www.sciencedirect.com/science/article/pii/S0963996913006339 – 2014
Xavier, C., Gonzales-Barron, U., Paula, V., Estevinho, L., and Cadavez, V. (2014). Meta-analysis of the incidence of food-borne pathogens in Portuguese meats and their products. Food Research International 55, 311-323.

LANGUAGE SKILLS

Mother tongue(s): SPANISH

Other language(s):

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken production	Spoken interaction	
ENGLISH	C2	C2	C2	C2	C2
PORTUGUESE	C2	C2	C2	C2	C2

Levels: A1 and A2: Basic user; B1 and B2: Independent user; C1 and C2: Proficient user