

# **CURRICULUM VITAE**

**Jose Manuel Lorenzo Rodriguez**

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## CV resume

**José Manuel Lorenzo** is Head of Research at the Meat Technology Centre of Galicia, Ourense, Spain. He received his B.S. and M.S. in Food Science and Technology at the University of Vigo. He obtained his Ph.D. in Food Science and Technology from University of Vigo in 2006. He has pursued his scientific career in the Department of Food Science and Technology at the University of Vigo, first as researcher scholarship, then, since April 2006, as academic Researcher. In 2006-2005 from October to March, he completed a stage period for his research project at the Stazione Sperimentale per L'Industria delle Conserve Alimentaria, Parma, Italy. I have been PI of several projects of R&D and innovation related to meat science and food technology. I have developed numerous projects, many related to agro-industry and meat companies, and acquired extensive experience in the field of food technology. During this period, I completed my analytic training in LC and GC, developing methods to quantify levels of lipid/protein oxidation, lipid fractionation by SPE and vitamins with HPLC/FD/DAD and volatiles by GC/MS. These have focused on 1) Characterization of the products from different species under different rearing conditions, such as pigs, poultry or horsemeat; 2) Extension of food shelf life using natural extracts with antioxidant and antimicrobial capacities from agro-products; 3) Understanding physicochemical, biochemical and microbial changes during the technological processes applied to meat products; and 4) Development of new, healthier meat foods based on fat and salt reduction or improving lipid profile modification, the replacement of fat, or incorporating functional compounds. Currently, I am involved in identifying proteomic and biomarkers associated with pastiness in dry-cured ham and their consequences for meat quality, using proteomic 2-DE techniques for protein separation and subsequent identification and quantification applying HPLC/MS/MS.

As an outcome of my research experience, my main achievements and strengths are:

1. More than twenty years of continuous upgrading in research skills and leadership.
2. A strong capacity for teamwork, and a growing collection of fruitful national collaborations.
3. The development of an independent, usually hypothesis-driven philosophy, to address complex problems that require systematic approximations and multidisciplinary approaches.
4. One hundred twenty-seven research papers in well-recognized peer-reviewed international journals (SCI), with 65% if them in the food science area (number of publications in Q1 is higher than 80), and 175 communications to congresses, mostly international. My h-index is 21 and 24 with a number of cites of 1270 and 1539 in Scopus and Google Scholar, respectively. I was principal researcher in nine national projects, thirty-eight in local projects (from the area of Spain where I live called Galicia) and I was lead investigator in twenty-five-project development with meat enterprises and industry. In addition, I collaborated in more than 65 projects as research collaborator. I have

written two international books as editor and other one as national book as editor, and I have written nine and eight chapters of international and national books, respectively. Also, I have one national patent as inventor and 149 communications at congress. Also, I have directed three doctoral theses.

**1. PERSONAL INFORMATION:** Jose Manuel Lorenzo Rodriguez

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🔖 Researcher scholar identifier:

Scopus ID: 36188759100

ORCID: orcid.org/0000-0002-7725-9294

**Sex** Male | **Place/Date of birth** Ourense (Spain), 12/10/1976 | **Nationality** Spain

ID Number: 44448571J

**2. CONTACT INFORMATION**

**Employing entity:** Meat Technology Centre of Galicia

**Type of entity:** R&D Centre

**Professional category:** Head of Research

**Start date:** 12/05/2007

**Type of contract:** Indefinite work

**Dedication regime:** Full time

Primary (UNESCO code): 3109 Food Technology; 3104 Agricultural Sciences;

**Research lines:** Meat ageing, Food shelf life, Antioxidant, Nutritional quality, Fatty acid, Sensory properties; Chemical composition, Active packaging; Spoilage, Dry-cured meat products, Carcass characteristics, Microbiology

**3. EDUCATION**

**Jun 2002 - Sept 2006**    **PhD in Food Science and Technology** “*Study of the biochemical and microbial changes which occur during the manufacture process of dry-cured “Lacón”. Effect of the use of some additives*”

**4. LANGUAGE SKILLS**

**Mother tongue:** Spanish

**Other Languages:**

	UNDERSTANDING		SPOKEN		WRITING
	Listening	Reading	Interaction	Production	
English	B1	B1	B1	B1	B1
Italian	good	good	good	good	good
Portuguese	good	good	good	good	good

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## 5. SCIENTIFIC AND TECHNOLOGICAL EXPERIENCE

### 5.1. R&D PROJECTS FUNDED THROUGH COMPETITIVE CALLS OF PUBLIC ENTITIES

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PROYECT TITLE: “*Characterization of the carcass and meat from two Galician cattle breeds in danger of extinction*” (RTA2008-00115-00-00)

FUNDING ENTITY: *Ministerio de Educación y Ciencia-I.N.I.A*

PARTICIPANTING INSTITUTIONS: *Agricultural Research Centre of Galicia*

DURATION: *From 26/06/08 to 26/06/11*

PROYECT COST: *85,342 €*

PI: *Daniel Franco Ruiz*

NUMBER OF RESERACHERS: *9*

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PROYECT TITLE: “*Characterization of the carcass and meat from endangered Galician cattle breeds. Study of shelf life*”

FUNDING ENTITY: *XUGA-INCITE (08MRU046503PR)*

PARTICIPANTING INSTITUTIONS: *Agricultural Research Centre of Galicia and Meat Technology Centre of Galicia*

DURATION: *From 7/10/08 to 7/10/11*

PROYECT COST: *96,386 €*

PI: *Daniel Franco Ruiz*

NUMBER OF RESERACHERS: *5*

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PROYECT TITLE: “*Aroma control in the dry-cured shoulder “lacon”*”

FUNDING ENTITY: *XUGA-INCITE (07TAL003CT)*

PARTICIPANTING INSTITUTIONS: *Meat Technology Centre of Galicia and University of Vigo*

DURATION: *From 2007 to 2010*

PROYECT COST: *90,298 €*

PI: *José Manuel Lorenzo Rodríguez*

NUMBER OF RESERACHERS: *6*

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PROYECT TITLE: “*Valorization of dairy farms in Galicia by improving the commercial quality of the largest beef*”

FUNDING ENTITY: *XUGA-INCITE (07MRU001CT)*

PARTICIPANTING INSTITUTIONS: *Meat Technology Centre of Galicia and Galician Institute of Food Quality (INGACAL-CIAM)*

DURATION: *From 2007 to 2010*

PROYECT COST: *104,351 €*

PI: *Teresa Moreno López*

NUMBER OF RESERACHERS: *12*

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PROYECT TITLE: “*Homoxeneización, Typification and Valorization of ovine channels through different systems of connection and their commercial use*”

FUNDING ENTITY: *XUGA-INCITE (07MRU012E)*

PARTICIPANTING INSTITUTIONS: *Meat Technology Centre of Galicia and Cooperativa Coviga SCG*

DURATION: *From 2007 to 2010*

PROYECT COST: *92,225 €*

PI: *M<sup>a</sup> del Camino García Fontán*

NUMBER OF RESERACHERS: *9*

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PROYECT TITLE: “Valorisation of whey through the production of functional food ingredients and production of bioethanol”

FUNDING ENTITY: XUGA-INCITE (07TAL006E)

PARTICIPANTING INSTITUTIONS: Meat Technology Centre of Galicia, University of Vigo and University of Coruña

DURATION: From 2007 to 2010

PROYECT COST: 138,159 €

PI: M<sup>a</sup> del Camino García Fontán

NUMBER OF RESERACHERS: 12

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PROYECT TITLE: “Smoked sausage of traditional Galician sausages: presence of contaminants in process optimization”

FUNDING ENTITY: XUGA-INCITE (08TAL009CT)

PARTICIPANTING INSTITUTIONS: Meat Technology Centre of Galicia

DURATION: From 2008 to 2011

PROYECT COST: 142,370 €

PI: M<sup>a</sup> del Camino García Fontán

NUMBER OF RESERACHERS: 4

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PROYECT TITLE: “Study of the quality of the carcass and shelf life of the meat of Galician autochthonous breeds in danger of extinction”

FUNDING ENTITY: XUGA-INCITE (08MRU046503PR)

PARTICIPANTING INSTITUTIONS: Meat Technology Centre of Galicia and Galician Institute of Food Quality (INGACAL-CIAM)

DURATION: From 2008 to 2011

PROYECT COST: 113,275 €

PI: José Manuel Lorenzo Rodríguez

NUMBER OF RESERACHERS: 6

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PROYECT TITLE: “Study of the quality of the carcass and meat of castrated Friesian calves of 18 months of age”

FUNDING ENTITY: XUGA-INCITE (MRU012E)

PARTICIPANTING INSTITUTIONS: Meat Technology Centre of Galicia

DURATION: From 2008 to 2011

PROYECT COST: 122,118 €

PI: M<sup>a</sup> del Camino García Fontán

NUMBER OF RESERACHERS: 5

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PROYECT TITLE: “Extension of the shelf life of Celta pig meat products using natural antioxidants”

FUNDING ENTITY: XUGA-INCITE (09TAL006CT)

PARTICIPANTING INSTITUTIONS: Meat Technology Centre of Galicia, University of Vigo and University of Santiago

DURATION: From 2009 to: 2012

PROYECT COST: 143,491 €

PI: Daniel Franco Ruiz

NUMBER OF RESERACHERS: 10

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PROYECT TITLE: *“Valorization of the waste of arrivals seaweed generated in the cleaning and conditioning of shellfish banks”*

FUNDING ENTITY: XUGA-INCITE (09MDS003CT)

PARTICIPATING INSTITUTIONS: National Technical Centre for the Conservation of Fishery Products (ANFACO-CECOPECA), University of Vigo, Meat Technology Centre of Galicia and Agricultural Research Centre of Galicia

DURATION: *From 2009 to 2012*

PROYECT COST: 29,900 € for Meat Technology Centre of Galicia

PI: Diego Méndez Paz

NUMBER OF RESERACHERS: 14

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PROYECT TITLE: *“Effect of finishing diet and slaughter age on the carcass and meat characteristics of Mos rooster. Increased of meat shelf life using antioxidants”*

FUNDING ENTITY: XUGA-INCITE (09MRU001CT)

PARTICIPATING INSTITUTIONS: Meat Technology Centre of Galicia y Zoogenetic Resource Centre of Galicia (CRZG)

DURATION: *From 2009 to 2012*

PROYECT COST: 79,975 €

PI: **José Manuel Lorenzo Rodríguez**

NUMBER OF RESERACHERS: 7

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PROYECT TITLE: *“Characterization of carcass and meat from Celta pig breed. Effect of sex, variety and slaughter age”*

FUNDING ENTITY: XUGA-INCITE (09MRU013E)

PARTICIPATING INSTITUTIONS: Meat Technology Centre of Galicia and Association of breeders of the Celtic swine breed (ASOPORCEL)

DURATION: *From 2009 to 2012*

PROYECT COST: 85.675 €

PI: **José Manuel Lorenzo Rodríguez**

NUMBER OF RESERACHERS: 8

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PROYECT TITLE: *“Application of two natural additives (flavoring and preservative) in the meat industry”*

FUNDING ENTITY: XUGA-INCITE (09TAL013PR)

PARTICIPATING INSTITUTIONS: University of Vigo and Meat Technology Centre of Galicia

DURATION: *From 2009 to 2012*

PROYECT COST: 56,465 €

PI: *M<sup>a</sup> Camino García Fontán*

NUMBER OF RESERACHERS: 8

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PROYECT TITLE: *“Effect of crossing, livestock production system, sex, finishing dose and slaughter age on the quality on the carcass and meat quality of Galician foal. Study of the meat life”*

FUNDING ENTITY: XUGA-INCITE (10MRU004CT)

PARTICIPATING INSTITUTIONS: Meat Technology Centre of Galicia, Agricultural Research Centre of Galicia and Monte Cabalar cooperative

DURATION: *From 2010 to 2013*

PROYECT COST: 172,853 €

PI: **José Manuel Lorenzo Rodríguez**

NUMBER OF RESERACHERS: 6

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PROYECT TITLE: *“Strategic tool for improving the competitiveness of meat farms in Galicia”*

FUNDING ENTITY: XUGA-INCITE

PARTICIPANTING INSTITUTIONS: University of Vigo and Meat Technology Centre of Galicia

DURATION: *From 2010 to 2013*

PROYECT COST: 91,292 €

PI: *Miguel Fernández Rodríguez.*

NUMBER OF RESERACHERS: 6

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PROYECT TITLE: *“Influence of the crossing with Burguete on the productive parameters and characteristics of the carcass and meat quality of Galician foal. Ageing and commercial meat shelf life”*

FUNDING ENTITY: *VI Plan Nacional de Investigación, Desarrollo e Innovación Tecnológica 2008-2011. Subprograma de proyectos de investigación fundamental orientada a los recursos y tecnologías agrarias en coordinación con las CCAA. Plan Nacional de I+D+i 2008-2011. Ministerio de Economía y Competitividad*

PARTICIPANTING INSTITUTIONS: Meat Technology Centre of Galicia, *Galician Institute of Food Quality (INGACAL-CIAM)* and Public University of Navarra

DURATION: *From 2012 to 2014*

PROYECT COST: 179,752 €

PI: ***José Manuel Lorenzo Rodríguez.***

NUMBER OF RESERACHERS: 11

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PROYECT TITLE: *“Objective characterization and detection of defective texture in dry-cured ham by using non-destructive technologies. Development and assessment of corrective actions”*

FUNDING ENTITY: *VI Plan Nacional de Investigación, Desarrollo e Innovación Tecnológica 2008-2011. Subprograma de proyectos de investigación fundamental orientada a los recursos y tecnologías agrarias en coordinación con las CCAA. Plan Nacional de I+D+i 2008-2011. Ministerio de Economía y Competitividad (RTA2013-00030-C03-03)*

PARTICIPANTING INSTITUTIONS: Meat Technology Centre of Galicia, IRTA and University of Valencia

DURATION: *From 2014 to 2016*

PROYECT COST: 57,748 €

PI: *Laura Purriños Pérez*

NUMBER OF RESERACHERS: 7

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PROYECT TITLE: *“Holistic production to reduce the ecological footprint of meat (EcoLamb)”*

FUNDING ENTITY: Eranet-Susan

PARTICIPANTING INSTITUTIONS: Red Rock Agricultural Pastoral Research and Development (RRAPRD) (Turkey), University of Stuttgart (Germany), Turin University (Italy), Mountain Research Centre (Portugal), Univerza V Novi Gorici (Slovenia) Fundación Centro Tecnológico da Carne (CTC) (Spain), Servicio Regional de Investigación y Desarrollo Agroalimentario (SERIDA), Instituto Tecnológico Agrario de Castilla y León (ITACYL) Spain

DURATION: *From 2017 to 2019*

PROYECT COST: 1,041,000 €

PI: ***José Manuel Lorenzo Rodríguez.***

NUMBER OF RESERACHERS: 25

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## 5.2. R&D PROJECTS FUNDED THROUGH COMPETITIVE CALLS WITH PRIVATE COMPANIES

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PROYECT TITLE: “Study of the productive efficiency and the development with foals in a forest livestock system in Galicia”

FUNDING INSTITUTION: Galician Government (XUGA) (FEADER 2007-03)

PARTICIPANTING INSTITUTIONS: Monte Cabalar Cooperative, Agricultural Research Centre of Galicia, S.C. Sabucedo Puxa and Meat Technology Centre of Galicia

DURATION: From 2007 to 2009

PI: Francisco Xavier Barreiro Carracedo

NUMBER OF RESEARCHERS: 17

PROYECT COST: 137,002 €

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PROYECT TITLE: “Optimization of the nutritive profile and meat shel life from Fresian calves finishing in Galicia with commercial rations that incorporate 60% of pastures produced in the farm”

FUNDING INSTITUTION: Galician Government (XUGA) (FEADER 2007-29)

PARTICIPANTING INSTITUTIONS: Feiraco Cooperative, Meat Technology Centre of Galicia, University of Santiago, (Analitic Chemistry Dept. and Physiology Veterinary Dept.) and Grille, S.C.G

DURATION: From 2007 to 2009

PI: Ismael Martínez Lede

NUMBER OF RESERACHERS: 10

PROYECT COST: 117,576 €

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PROYECT TITLE: “Development of a new feeding strategy for hen production in Galicia”

FUNDING INSTITUTION: Galician Government (XUGA) (FEADER 2007-24)

PARTICIPANTING INSTITUTIONS: Avicola Boimorto S.C and Meat Technology Centre of Galicia

DURATION: From 2007 to 2009

PI: Lucio García Calvo

NUMBER OF RESERACHERS: 10

PROYECT COST: 30,688 €

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PROYECT TITLE: “Implantation in Galicia of linseed varieties, rich in omega-3. Study of new strategies for the incorporation to feed ruminants”

FUNDING INSTITUTION: Galician Government (XUGA) (FEADER 2008-31)

PARTICIPANTING INSTITUTIONS: Feiraco Cooperative, Meat Technology Centre of Galicia, University of Santiago (Veterinary Dept.)

DURATION: From 2008 to 2010

PI: Ismael Martínez Lede

NUMBER OF RESERACHERS: 10

PROYECT COST: 194,221 €

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PROYECT TITLE: “Standardization of the process of elaboration of the Celtan pig dry-cured “chanfaina”. Use of subproducts for the development of new products”

FUNDING INSTITUTION: Galician Government (XUGA) (FEADER 2008-15)

PARTICIPANTING INSTITUTIONS: Porco Celta Fonsagrada, S.L. and Meat Technology Centre of Galicia

DURATION: From 2008 to 2009

PI: **José Manuel Lorenzo Rodríguez**

NUMBER OF RESERACHERS: 7

PROYECT COST: 156,164 €

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PROYECT TITLE: “Creation of a methodology to optimize the determination of the meat suitability from cull dairy cows of Galicia farms”

FUNDING INSTITUTION: Galician Government (XUGA) (FEADER 2009-25)

PARTICIPANTING INSTITUTIONS: S.A.T. Fronton, Meat Technology Centre of Galicia, Agricultural Research Centre of Galicia and Shering-Plough

DURATION: From 2009 to 2011

PI subproject Meat Technology Centre of Galicia: Daniel Franco

NUMBER OF RESEARCHERS: 17                      PROYECT COST: 135,638 €

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PROYECT TITLE: “Study of the productive efficiency of different crosses of Celta pig with silvopastoral use”

FUNDING INSTITUTION: Galician Government (XUGA) (FEADER 2009-19)

PARTICIPANTING INSTITUTIONS: Porco Celta O Incio S.C.G., Meat Technology Centre of Galicia and University of Santiago

DURATION: From 2009 to 2011

PI: **José Manuel Lorenzo Rodríguez**

NUMBER OF RESERACHERS: 8

PROYECT COST: 174.918 €

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PROYECT TITLE: “Revalorization of the carcass and meat of cull hens in an organic production system”

FUNDING INSTITUTION: Galician Government (XUGA) (FEADER 2009-26)

PARTICIPANTING INSTITUTIONS: Avega S. Coop. Galega and Meat Technology Centre of Galicia

DURATION: From 2009 to 2011

PI: **José Manuel Lorenzo Rodríguez**

NUMBER OF RESERACHERS: 7

PROYECT COST: 95,131 €

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PROYECT TITLE: “Comparative study of the productive and organoleptic characteristics of Mos roosters against a commercial strain”

FUNDING INSTITUTION: Galician Government (XUGA) (FEADER 2009-11)

PARTICIPANTING INSTITUTIONS: Federation of autochthonous breeds of Galicia (BOAGA), Zoogenetic Resource Centre of Galicia (CRZG) and Meat Technology Centre of Galicia

DURATION: From 2009 to 2011

PI: **José Manuel Lorenzo Rodríguez**

NUMBER OF RESERACHERS: 10

PROYECT COST: 130,531 €

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PROYECT TITLE: “Launching of new dry-cured products: “Galician Morcilla”, “Butelo” of the V game and “Chicharrón”. Study of their shelf life”

FUNDING INSTITUTION: Galician Government (XUGA) (FEADER 2009-11)

PARTICIPANTING INSTITUTIONS: Castelao Fonsagrada and Meat Technology Centre of Galicia

DURATION: From 2009 to 2011

PI: **José Manuel Lorenzo Rodríguez**

NUMBER OF RESERACHERS: 6

PROYECT COST: 83,628 €

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PROYECT TITLE: “Comparative study at different slaughter ages of the productive characteristics and the quality of the carcass and meat in Vianesa breed calves rearerd in a sustainable system”

FUNDING INSTITUTION: Galician Government (XUGA) (FEADER 2010)

PARTICIPANTING INSTITUTIONS: Federation of autochthonous breeds of Galicia (BOAGA) and Meat Technology Centre of Galicia

DURATION: From 2010 to 2012

PI subproject Meat Technology Centre of Galicia: Daniel Franco

NUMBER OF RESERACHERS: 9                      PROYECT COST: 93,659 €

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PROYECT TITLE: “Study of the physicochemical, nutritional and organoleptic characteristics of the meat of Galician veal and Supreme Galician veal”

FUNDING INSTITUTION: Galician Government (XUGA) (FEADER 2010)

PARTICIPANTING INSTITUTIONS: P.G.I. “Terneira Gallega” and Meat Technology Centre of Galicia

DURATION: From 2010 to 2012

PI subproject Meat Technology Centre of Galicia: Daniel Franco

NUMBER OF RESERACHERS: 6                      PROYECT COST: 33,683 €

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PROYECT TITLE: “MAGOSTO EXPRES: Innovating in the processing, preservation and presentation of roasted chestnut”

FUNDING INSTITUTION: Galician Government (XUGA) (FEADER 2010)

PARTICIPANTING INSTITUTIONS: Alibós Galicia, S.L. and Meat Technology Centre of Galicia

DURATION: From 2010 to 2011

PI: Lucio Garcia Calvo

NUMBER OF RESERACHERS: 4                      PROYECT COST: 21,270 €

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PROYECT TITLE: “New forms of presentation of the “Capon de Villaba”. Elaboration of prepared dishes”

FUNDING INSTITUTION: Galician Government (XUGA) (FEADER 2010)

PARTICIPANTING INSTITUTIONS: Association of Breeders of “Capón de Villalba” and Meat Technology Centre of Galicia

DURATION: From 2010 to 2012

PI: **José Manuel Lorenzo Rodríguez**

NUMBER OF RESERACHERS: 5                      PROYECT COST: 63,927 €

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PROYECT TITLE: “Characterization of traditional and novel products derived from Celtic pig breed and its crosses”

FUNDING INSTITUTION: Galician Government (XUGA) (FEADER 2010)

PARTICIPANTING INSTITUTIONS: Association of breeders of the Celtic swine breed (ASOPORCEL) and Meat Technology Centre of Galicia

DURATION: From 2010 to 2012

PI: **José Manuel Lorenzo Rodríguez**

NUMBER OF RESERACHERS: 5                      PROYECT COST: 138,281 €

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PROYECT TITLE: “Study of the productive characteristics of the carcass and meat quality in lambs of the “Ovella Galega” breed reared in different livestock production systems”

FUNDING INSTITUTION: Galician Government (XUGA) PEME I+D e I+D SUMA.

PARTICIPANTING INSTITUTIONS: Federation of autochthonous breeds of Galicia (BOAGA) and Meat Technology Centre of Galicia

DURATION: From 2010 to 2013

PI: M<sup>a</sup> Camino García Fontán

NUMBER OF RESERACHERS: 5

PROYECT COST: 46,391 €

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PROYECT TITLE: “Pulp-Ou: Design and development of an integrated system of production and commercialization of octopus based on the traditional way “Ourensán”

FUNDING INSTITUTION: Galician Government (XUGA) Proyects CIT (IN841C 2011/108)

PARTICIPANTING INSTITUTIONS: Rosareiro, S.L. and Meat Technology Centre of Galicia

DURATION: From 2011 to 2013

PI subproject Meat Technology Centre of Galicia: Daniel Franco

NUMBER OF RESERACHERS: 6

PROYECT COST: 32,974 €

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PROYECT TITLE: “Study of the supplementation with chestnuts in the pig feeding for the development of a new products”

FUNDING INSTITUTION: Galician Government (XUGA) (FEADER 2012/38)

PARTICIPANTING INSTITUTIONS: Ourensanas Cooperative Group (COREN) and Meat Technology Centre of Galicia

DURATION: From 2012 to 2012

PI subproject Meat Technology Centre of Galicia: Daniel Franco

NUMBER OF RESERACHERS: 4

PROYECT COST: 107,125 €

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PROYECT TITLE: “Characterization of the Pular das (young hens) and capons of the Mos breed in an artisan system. Comparison with an industrial breed reared in an outdoor system”

FUNDING INSTITUTION: Galician Government (XUGA) (FEADER 2012/46)

PARTICIPANTING INSTITUTIONS: Federation of autochthonous breeds of Galicia (BOAGA) and Meat Technology Centre of Galicia

DURATION: From 2012 to 2014

PI subproject Meat Technology Centre of Galicia: Daniel Franco

NUMBER OF RESERACHERS: 11

PROYECT COST: 98,328 €

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PROYECT TITLE: “Celtic pig management model in extensive by retention, using learning methodology”

FUNDING INSTITUTION: Galician Government (XUGA) (FEADER 2012/65)

PARTICIPANTING INSTITUTIONS: Association of breeders of the Celtic swine breed (ASOPORCEL) and Meat Technology Centre of Galicia

DURATION: From 2012 to 2014

PI: **José Manuel Lorenzo Rodríguez**

NUMBER OF RESERACHERS: 8

PROYECT COST: 86,213 €

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PROYECT TITLE: “Design and start-up of a device and protocol for the measurement of pre-slaughter stress in P.G.I “Ternera Gallega calves”

FUNDING INSTITUTION: Galician Government (XUGA) (FEADER 2012/16)

PARTICIPANTING INSTITUTIONS: AMMI TECHNOLOGIES, S.L. and Meat Technology Centre of Galicia

DURATION: From 2012 to 2014

PI: Miguel Fernández Rodríguez

NUMBER OF RESERACHERS: 7

PROYECT COST: 120,988 €

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PROYECT TITLE: “Effect of the chestnut inclusion in the finishing diet on the autooxidative and sensorial phenomena intensity of the Celta pig dry-cured ham”

FUNDING INSTITUTION: Galician Government (XUGA) (FEADER 2012/64)

PARTICIPANTING INSTITUTIONS: Association of breeders of the Celtic swine breed (ASOPORCEL) and Meat Technology Centre of Galicia

DURATION: From 2012 to 2014

PI: **José Manuel Lorenzo Rodríguez**

NUMBER OF RESERACHERS: 5

PROYECT COST: 121,352 €

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PROYECT TITLE: “Study of the physicochemical, nutritional and organoleptic characteristics of P.G.I. Galician veal in different livestock production systems”

FUNDING ENTITY: Galician Government (XUGA) (FEADER 2013/01)

PARTICIPANTING INSTITUTIONS: P.G.I. “Ternera Gallega” and Meat Technology Centre of Galicia

DURATION: From 2013 to 2015

PI subproject Meat Technology Centre of Galicia: Daniel Franco

NUMBER OF RESERACHERS: 7

PROYECT COST: 93,589€

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PROYECT TITLE: “Effect of the production and quality of the egg of the “Galiña de Mos” breed versus an industrial genotype in an artisanal production system with different feeding alternatives. Characterization of the carcass and meat quality of cull hens”

FUNDING ENTITY: Galician Government (XUGA) (FEADER 2013/25)

PARTICIPANTING INSTITUTIONS: Federation of autochthonous breeds of Galicia (BOAGA) and Meat Technology Centre of Galicia

DURATION: From 2013 to 2015

PI subproject Meat Technology Centre of Galicia: Daniel Franco

NUMBER OF RESERACHERS: 9

PROYECT COST: 113,550€

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PROYECT TITLE: “Valorization of non-productive lands in the ration diet development for calves”

FUNDING ENTITY: Galician Government (XUGA) (FEADER 2013/44)

PARTICIPANTING INSTITUTIONS: Ourensanas Cooperative Group (COREN) and Meat Technology Centre of Galicia

DURATION: From 2013 to 2015

PI: Lucio García Calvo

NUMBER OF RESERACHERS: 9

PROYECT COST: 84,184 €

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PROYECT TITLE: “Elaboration of new products from foal meat under an organic livestock production system”

FUNDING ENTITY: Galician Government (XUGA) (FEADER 2013/42)

PARTICIPANTING INSTITUTIONS: Monte Cabalar S.C.G. and Meat Technology Centre of Galicia

DURATION: From 2013 to 2015

PI: **José Manuel Lorenzo Rodríguez**

NUMBER OF RESERACHERS: 9

PROYECT COST: 39,168 €

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PROYECT TITLE: “Development of healthier meat products by incorporating fish oil”

FUNDING ENTITY: Galician Government (XUGA) (FEADER 2013/34)

PARTICIPANTING INSTITUTIONS: Biomega Natural Nutrients S.L. and Meat Technology Centre of Galicia

DURATION: From 2013 to 2015

PI: **José Manuel Lorenzo Rodríguez**

NUMBER OF RESERACHERS: 6

PROYECT COST: 58,468 €

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PROYECT TITLE: “Valorization of by-products of the meat industry”

FUNDING ENTITY: Galician Government (XUGA) (FEADER 2013/35)

PARTICIPANTING INSTITUTIONS: Cárnicas de Feces S.L. and Meat Technology Centre of Galicia

DURATION: From 2013 to 2015

PI: Lucio García Calvo

NUMBER OF RESERACHERS: 6

PROYECT COST: 51,591 €

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PROYECT TITLE: “Technologies for the diagnosis control and improvement of the health status of animals raised under intensive production systems and the quality of their products (TECOOPAGA)”

FUNDING ENTITY: Centro para el Desarrollo Tecnológico e Industrial (C.D.T.I.)- Ministerio de Economía y Competitividad

PARTICIPANTING INSTITUTIONS: Ammi Technologies, S.L., Conexiona Telecom, S.L., Ourensanas Cooperative Group (COREN), Feiraco cooperative, S.C.G, Meat Technology Centre of Galicia and others

DURATION: From 2013 to 2014

PI subproject Meat Technology Centre of Galicia: Daniel Franco Ruiz

NUMBER OF RESERACHERS: 6

PROYECT COST: 748,186 €

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PROYECT TITLE: “Development of new differential quality foods, to add value to the raw materials and to value the by-products of the Galician food industry” (NEWGALIMENTOS)”

FUNDING ENTITY: Centro para el Desarrollo Tecnológico e Industrial (C.D.T.I.)- Ministerio de Economía y Competitividad

PARTICIPANTING INSTITUTIONS: Feiraco cooperative, S.L.; Cabomar Congelados, S.A.; Artesanos Gallegos de la Carne, S.L., Meat Technology Centre of Galicia and others

DURATION: From 2013 to 2014

PI: **José Manuel Lorenzo Rodríguez**

NUMBER OF RESERACHERS: 6

PROYECT COST: 770,192 €

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PROYECT TITLE: “Valorization of non-productive lands in the ration diet development for calves”

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FUNDING ENTITY: National Government (Ministerio de Agricultura, Alimentación y Medio Ambiente (MAGRAMA) (20140020001781)

PARTICIPANTING INSTITUTIONS: Ourensanas Cooperative Group (COREN) and Meat Technology Centre of Galicia

DURATION: From 2014 to 2016

PI: **José Manuel Lorenzo Rodríguez**

NUMBER OF RESERACHERS: 7

PROYECT COST: 175,000 €

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PROYECT TITLE: “Research and development of ingredients and protein foods with technological and healthy functionalities directed to groups of specific populations”

FUNDING ENTITY: National Government. FEDER-INTERCONECTA. Centro para el Desarrollo Tecnológico e Industrial (C.D.T.I.) - Ministerio de Economía y Competitividad (ITC-20151395)

PARTICIPANTING INSTITUTIONS: Ourensanas Cooperative Group (COREN), Meat Technology Centre of Galicia, Algaenergy SA; Ainia Centro Tecnológico; Delaviuda Alimentación S.A.; Queizuar S.L.; University of Santiago de Compostela and University of Vigo

DURATION: From 2015 to 2017

PI: **José Manuel Lorenzo Rodríguez**

NUMBER OF RESERACHERS: 22

PROYECT COST: 988,637 €

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PROYECT TITLE: “Increased shelf life and quality of products derived from deer and development of new products”

FUNDING ENTITY: National Government. RETOS-COLABORACION. Ministerio de Economía y Competitividad (RTC-2016-5327-2)

PARTICIPANTING INSTITUTIONS: Carnicas Dibe, S.L.; Deer Farmers Group, S.L.; Lagunes, S.L.; University of Castilla La Mancha and Meat Technology Centre of Galicia,

DURATION: From 2016 to 2019

PI: **José Manuel Lorenzo Rodríguez**

NUMBER OF RESERACHERS: 12

PROYECT COST: 1,660,792 €

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PROYECT TITLE: “Emerging technologies and nanotechnology applied to the development of functional foods focus to sectors of the population with special needs (the elderly and people with allergies and food intolerances)”

FUNDING ENTITY: Local Government (XUGA) (IN852A2016/37)

PARTICIPANTING INSTITUTIONS: Alibós Galicia, S.L., Lugar da Veiga, S.L.L., Kiwi Atlántico, S.A., Bioselección, S.L., Queixería Prestes, S.L., Ramiro Martínez, S.L., and Meat Technology Centre of Galicia,

DURATION: From 2016 to 2018

PI: **José Manuel Lorenzo Rodríguez**

NUMBER OF RESERACHERS: 14

PROYECT COST: 543,575 €

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PROYECT TITLE: “New system of incorporation of antimicrobials and natural antioxidants, absorbed in hydrotalcites, for active packaging of meat products”

FUNDING ENTITY: National Government. FEDER-INTERCONECTA. Centro para el Desarrollo Tecnológico e Industrial (C.D.T.I.) - Ministerio de Economía y Competitividad (ITC-20161009)

PARTICIPANTING INSTITUTIONS: Coopbox Hispania S.L.; Artesanos Gallegos de la Carne S.L.; Destilerias Muñoz Galvez S.A.; Plastic Technology Center and Meat Technology Centre of Galicia,

DURATION: From 2016 to 2018

PI: **José Manuel Lorenzo Rodríguez**

NUMBER OF RESERACHERS: 14

PROYECT COST: 484,988 €

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## **6. INDUSTRIAL AND INTELLECTUAL PROPERTY (PATENTS)**

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INVENTORS: **Lorenzo, J.M.**, Franco, D., García, L., Fernández, M., García Fontán, M.C. and Bragado, D.

TITLE: Elaboration process of “Cecina” for cattle and equine

N° OF APPLICATION: Spanish Patent P201330891; DATE OF REGISTER: 14/06/2013

COUNTRY OF INSCRIPTION: Spain; OPERATING AUT.REGION/REGION: Spain

ENTITY HOLDER OF RIGHTS: Meat Technology Centre of Galicia

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## 7. SCIENTIFIC AND TECHNOLOGICAL ACTIVITIES

### 7.1. SCIENTIFIC AND TECHNICAL PUBLICATIONS

#### 7.1.1. INDEXED PUBLICATIONS IN WOS AND SCOPUS [Journal Citation Reports (JCR) and Scimago Journal Ranking (SJR)]

Key A=article; R=review; E=Editor

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AUTHORS: **Lorenzo, J.M.**, Michinel, M., López, M. and Carballo, J.

TITLE: Biochemical characteristics of two spanish tradicional dry-cured sausage varieties:Androlla and Botillo

Journal: Journal of Food Composition and Analysis  Libro

Key: A      Volumen: 13      Pages, initial: 809      final: 817      Year: 2000

Lugar de publicación: E.E.U.U.

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AUTHORS: **Lorenzo, J.M.**, Prieto, B., Carballo, J. and Franco, I.

TITLE: Compositional and degradative changes during the manufacture of dry-cured lacón.

Ref.  Journal: Journal of the Science of Food and Agriculture  Libro

Key: A      Volumen: 83      Pages, initial: 593      final: 601      Year: 2003

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AUTHORS: García Fontán, M.C., **Lorenzo, J.M.**, Parada, A., Franco, I. and Carballo, J.

TITLE: Microbiological characteristics of Androlla, a Spanish traditional pork sausage.

Ref.  Journal: Food Microbiology  Libro

Key: A      Volumen: 24      Pages, initial: 52      final: 58      Year: 2007

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AUTHORS: García Fontán, M.C., **Lorenzo, J.M.**, Martínez, S., Franco, I. and Carballo, J.

TITLE: Microbiological characteristics of Botillo, a Spanish traditional pork sausage.

Ref.  Journal: LWT-Food Science and Technology  Libro

Key: A      Volumen: 40      Pages, initial: 1610      final: 1622      Year: 2007

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AUTHORS: **Lorenzo, J.M.**, Martínez, S., Franco, I. and Carballo, J.

TITLE: Biogenic amine content during the manufacture of dry-cured lacón, a Spanish traditional meat product: Effect of some additives

Ref.  Journal: Meat Science  Libro

Key: A      Volumen: 77      Pages, initial: 287      final: 293      Year: 2007

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AUTHORS: **Lorenzo, J.M.**, García Fontán, M.C., Franco, I. and Carballo, J.

TITLE: Biochemical characteristics of dry-cured lacón, (a Spanish traditional meat product) throughout the manufacture, and sensorial properties of the final product. Effect of some additives.

Ref.  Journal: Food Control  Libro

Key: A      Volumen: 19      Pages, initial: 1148      final: 1158      Year: 2008

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AUTHORS: **Lorenzo, J.M.**, García Fontán, M.C., Franco, I. and Carballo, J.  
TITLE: Proteolytic and lipolytic modifications during the manufacture of dry-cured lacón, a Spanish traditional meat product. Effect of some additives

Ref.  Journal: Food Chemistry  Libro  
Key: A      Volumen: 110    Pages, initial: 137      final: 149      Year: 2008

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AUTHORS: **Lorenzo, J.M.**, García Fontán, M.C., Cachaldora, A., Franco, I. and Carballo, J.  
TITLE: Study of the lactic acid bacteria throughout the manufacture of dry-cured lacón (a Spanish traditional meat product). Effect of some additives.

Ref.  Journal: Food Microbiology  Libro  
Key: A      Volumen: 27    Pages, initial: 229      final: 235      Year: 2010

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AUTHORS: **Lorenzo, J.M.**, Purriños, L., García Fontán, M.C. and Franco, D.  
TITLE: Polycyclic aromatic hydrocarbons (PAHs) in two Spanish traditional smoked sausage varieties: Androlla and Botillo

Ref.  Journal: Meat Science  Libro  
Key: A      Volumen: 86    Pages, initial: 660      final: 664      Year: 2010

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AUTHORS: **Lorenzo, J.M.**, Cachaldora, A., Fonseca, S., Gomez, M., Franco, I. and Carballo, J.  
TITLE: Production of biogenic amines "in vitro" in relation to the growth phase/stage by *Enterobacteriaceae* species isolated from traditional sausages

Ref.  Journal: Meat Science  Libro  
Key: A      Volumen: 86    Pages, initial: 684      final: 691      Year: 2010

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AUTHORS: **Lorenzo, J.M.**, Fuciños, C., Purriños, L. and Franco, D.  
TITLE: Intramuscular fatty acid composition of "Galician Mountain" foals breed. Effect of sex, slaughtered age and livestock production system

Ref.  Journal: Meat Science  Libro  
Key: A      Volumen: 86    Pages, initial: 825      final: 831      Year: 2010

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AUTHORS: Purriños, L., Franco, D., Bermúdez, R., Temperan, S., Carballo, J. and **Lorenzo, J.M.**  
TITLE: Influence of salt content and processing time on sensory characteristics of cooked "lacón"

Ref.  Journal: Meat Science  Libro  
Key: A      Volumen: 87    Pages, initial: 436      final: 442      Year: 2011

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AUTHORS: Purriños, L., Franco, D., Bermudez, R., Carballo, J. and **Lorenzo, J.M.**  
TITLE: Development of volatile compounds during the manufacture of dry-cured "lacón", a Spanish traditional meat product

Ref.  Journal: Journal of Food Science  Libro  
Key: A      Volumen: 76    Pages, initial: C89      final: C97      Year: 2011

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AUTHORS: **Lorenzo, J.M.**, Purriños, L., Bermúdez, R., Figueiredo, M. and García Fontán, M.C.  
TITLE: Polycyclic aromatic hydrocarbons (PAHs) in two Spanish traditional smoked sausage varieties: "Chorizo gallego" and "Chorizo de cebolla"

Ref.  Journal: Meat Science  Libro

Key: A Volumen: 89 Pages, initial:105 final:109 Year: 2011

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AUTHORS: **Lorenzo, J.M.**, Purriños, L., Bermudez, R., Temperan, S., Tallón, S., and Franco, D.  
TITLE: Physicochemical and nutritional composition of dry-cured duck breast

Ref.  Journal: Poultry Science  Libro

Key: A Volumen: 90 Pages, initial: 931 final: 940 Year: 2011

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AUTHORS: Franco, D., Rodríguez, E., Purriños, L., Bermúdez, R., Crecente, S., and **Lorenzo, J.M.**  
TITLE: Meat quality of "Galician mountain" foals breed. Effect of sex, slaughtered age and livestock production system

Ref.  Journal: Meat Science  Libro

Key: A Volumen: 88 Pages, initial: 292 final: 298 Year: 2011

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AUTHORS: **Lorenzo, J.M.**, Purriños, L., Bermudez, R., Temperan, S., and Franco, D.

TITLE: Effect of fat level on physicochemical and sensory properties of dry-cured duck sausages

Ref.  Journal: Poultry Science  Libro

Key: A Volumen: 90 Pages, initial: 1334 final: 1339 Year: 2011

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AUTHORS: Rois, D., Rivero, C.J., Fernández, M., Justo, J.R., López, C., **Lorenzo, J.M.**, Lama, J.J., García-Fontán, M.C., Franco, D., Arias, A., Feijoo, J. and Adán, S.

TITLE: Crecimineto de pollos Mos en diferentes estaciones del año: Comparación con una estirpe industrial

Ref.  Journal: Archivos de Zootecnia  Libro

Key: A Volumen: 60 Pages, initial: 329 final: 332 Year: 2011

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AUTHORS: Adán, S., Fernández, M., Domínguez, B., Rivero, C.J., Justo, J.R., Arias, A., García-Fontán, M.C., **Lorenzo, J.M.**, Lama, J.J., López, C., Rois, D., Feijoo, J. and Franco, D.

TITLE: Características físicoquímicas, de ácidos grasos y aminoácidos en corderos de ovella galega a 45 días

Ref.  Journal: Archivos de Zootecnia  Libro

Key: A Volumen: 60 Pages, initial: 433 final: 436 Year: 2011

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AUTHORS: Fernández, M., Adán, S., Domínguez, B., Rivero, C.J., Justo, J.R., Arias, A., García-Fontán, M.C., **Lorenzo, J.M.**, Lama, J.J., López, C., Rois, D., Feijoo, J. and Franco, D.

TITLE: Parámetros de crecimiento y de la canal de corderos de la raza ovella gallega sacrificados a 45 días

Ref.  Journal: Archivos de Zootecnia  Libro

Key: A Volumen: 60 Pages, initial: 429 final: 432 Year: 2011

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AUTHORS: Franco, D., Fernández, M., Rodríguez, E., García, L. and **Lorenzo, J.M.**  
TITLE: Calidad de la carne de potro gallego de monte en diferentes explotaciones  
Ref.  Journal: Archivos de Zootecnia  Libro  
Key: A Volumen: 60 Pages, initial: 389 final: 392 Year: 2011

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AUTHORS: Franco, D., Fernández, M., Temperán, S., García, L. and **Lorenzo, J.M.**  
TITLE: Calidad de la canal de potro gallego de monte  
Ref.  Journal: Archivos de Zootecnia  Libro  
Key: A Volumen: 60 Pages, initial: 385 final: 388 Year: 2011

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AUTHORS: **Lorenzo, J.M.**, Montes, R., Purriños, L., Cobas, N., and Franco, D.  
TITLE: Fatty Acid Composition of Celta Pig Breed as Influenced by Sex and Location in the Carcass  
Ref.  Journal: Journal of the Science of Food and Agriculture  Libro  
Key: A Volumen: 92 Pages, initial: 1311 final: 1317 Year: 2012

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AUTHORS: **Lorenzo, J.M.**, Temperán, S., Bermúdez, R., Cobas, N., and Purriños, L.  
TITLE: Changes on Physico-chemical, Microbiological, Textural and Sensory Attributes during Ripening of Dry-cured Foal Salchichón  
Ref.  Journal: Meat Science  Libro  
Key: A Volumen: 90 Pages, initial: 194 final: 198 Year: 2012

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AUTHORS: Franco, D., Rois, D., Vazquez, J.A., Purriños, L., González, R., and **Lorenzo, J.M.**  
TITLE: Breed effect between Mos rooster (Galician indigenous breed) and Sasso T-44 line and finishing feed effect of commercial fodder or corn  
Ref.  Journal: Poultry Science  Libro  
Key: A Volumen: 91 Pages, initial: 487 final: 498 Year: 2012

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AUTHORS: Franco, D., Rois, D., Vazquez, J.A., Montes, R., Gonzalez, R., and **Lorenzo, J.M.**  
TITLE: Comparison of growth performance, carcass components and meat quality between Mos rooster (Galician indigenous breed) and Sasso T-44 line slaughtered at 10 months.  
Ref.  Journal: Poultry Science  Libro  
Key: A Volumen: 91 Pages, initial: 1227 final: 1239 Year: 2012

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AUTHORS: Garrido, R., Domínguez, R., **Lorenzo, J.M.**, Franco, I and Carballo, J.  
TITLE: Effect of the length of salting time on the proteolytic changes in dry-cured lacón during ripening and on the sensory characteristics of the final product  
Ref.  Journal: Food Control  Libro  
Key: A Volumen: 25 Pages, initial: 789 final: 796 Year: 2012

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AUTHORS: Bermúdez, R., **Lorenzo, J.M.**, Fonseca, S., Franco, I and Carballo, J.

TITLE: Species of Staphylococcus and Bacillus isolated from traditional sausages as producers of biogenic amines

Ref.  Journal: Frontiers in Food Microbiology  Libro

Key: A      Volumen: 3      Pages, initial: 151      final: 156      Year: 2012

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AUTHORS: **Lorenzo, J.M.**, García Fontán, M.C., Gómez, M., Fonseca, S., Franco, I and Carballo, J.  
TITLE: Study of the Micrococcaceae and Staphylococcaceae throughout the manufacture of dry-cured lacón (a Spanish traditional meat product) made without or with additives

Ref.  Journal: Journal of Food Research  Libro

Key: A      Volumen: 1      Pages, initial: 200      final: 211      Year: 2012

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AUTHORS: Purriños, L., Franco, D., Carballo, J. and **Lorenzo, J.M.**

TITLE: Influence of the Salting Time on Volatile Compounds during the Manufacture of Dry-cured Pork Shoulder "Lacón"

Ref.  Journal: Meat Science  Libro

Key: A      Volumen: 92      Pages, initial: 627      final: 634      Year: 2012

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AUTHORS: **Lorenzo, J.M.**, Montes, R., Purriños, L., and Franco, D.

TITLE: Effect of Pork Fat Addition on the Volatile Compounds of Foal Dry-cured Sausage

Ref.  Journal: Meat Science  Libro

Key: A      Volumen: 91      Pages, initial: 506      final: 512      Year: 2012

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AUTHORS: Gómez, M. and **Lorenzo, J.M.**

TITLE: Effect of Packaging Conditions on Shelf-life of Foal Fresh Meat

Ref.  Journal: Meat Science  Libro

Key: A      Volumen: 91      Pages, initial: 513      final: 520      Year: 2012

Lugar de publicación: Inglaterra

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AUTHORS: **Lorenzo, J.M.**, and Gómez, M.

TITLE: Shelf-life of Fresh Foal Meat under MAP, Air and Vacuum Packaging Conditions

Ref.  Journal: Meat Science  Libro

Key: A      Volumen: 92      Pages, initial: 610      final: 618      Year: 2012

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AUTHORS: **Lorenzo, J.M.**, and Franco, D.

TITLE: Fat effect on physico-chemical, microbial and textural changes through the manufactured of dry-cured foal sausage. Lipolysis, proteolysis and sensory properties

Ref.  Journal: Meat Science  Libro

Key: A      Volumen: 92      Pages, initial: 704      final: 714      Year: 2012

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AUTHORS: **Lorenzo, J.M.**, Pateiro, M., and Franco, D.

TITLE: Influence of muscle type on physicochemical and sensory properties of foal meat

Ref.  Journal: Meat Science  Libro

Key: A      Volumen: 94    Pages, initial: 77      final: 83      Year: 2013

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AUTHORS: Franco, D., Crecente, S., Vázquez, J.A., Gómez, M., and **Lorenzo, J.M.**

TITLE: Effect of Cross Breeding and Amount of Finishing Diet on Growth Parameters, Carcass and Meat Composition of Foals Slaughtered at 15 Months

Ref.  Journal: Meat Science  Libro

Key: A      Volumen: 93    Pages, initial: 547      final: 556      Year: 2013

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AUTHORS: **Lorenzo, J.M.**, Bermúdez, R., and Franco, D.

TITLE: Lipolysis, proteolysis and physico-chemical modifications during ripening of dry-cured duck breast

Ref.  Journal: European Food Research and Technology  Libro

Key: A      Volumen: 236    Pages, initial: 405      final: 417      Year: 2013

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AUTHORS: Franco, D., and **Lorenzo, J.M.**

TITLE: Effect of gender (barrows vs. females) on carcass traits and meat quality of Celta pig reared outdoors

Ref.  Journal: Journal of the Science of Food and Agriculture  Libro

Key: A      Volumen: 93    Pages, initial: 727      final: 734      Year: 2013

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Autor: **Lorenzo, J.M.**

TITLE: Horsemeat as a source of valuable fatty acids

Ref.  Journal: European Journal of Lipid Science and Technology  Libro

Key: A      Volumen: 115    Pages, initial: 473      final: 474      Year: 2013

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AUTHORS: **Lorenzo, J.M.**, Sarriés, M.V. and Franco, D.

TITLE: Sex Effect on Meat Quality and Carcass Traits of Foal Slaughtered at 15 Months of Age

Ref.  Journal: Animal  Libro

Key: A      Volumen: 7    Pages, initial: 1199      final: 1207      Year: 2013

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AUTHORS: Franco, D., Rois, D., Vázquez, J.A., and **Lorenzo, J.M.**

TITLE: Carcass morphology and meat quality from roosters slaughtered at eight months affected by genotype and finishing feeding

Ref.  Journal: Spanish Journal of Agricultural Research  Libro

Key: A      Volumen: 11    Pages, initial: 382      final: 393      Year: 2013

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AUTHORS: **Lorenzo, J.M.**, and Pateiro, M.

TITLE: Influence of fat content on physico-chemical and oxidative stability of foal liver pâté

Ref.  Journal: Meat Science  Libro

Key: A      Volumen: 95    Pages, initial: 330      final: 335      Year: 2013

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AUTHORS: Gómez, M. and **Lorenzo, J.M.**

TITLE: Effect of fat level on physicochemical, volatile compounds and sensory characteristics of dry-ripened "chorizo" from Celta pig breed

Ref.  Journal: Meat Science  Libro

Key: A      Volumen: 95    Pages, initial: 658      final: 666      Year: 2013

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AUTHORS: **Lorenzo, J.M.**, González-Rodríguez, R.M., Sánchez, M., Amado, I.R., and Franco, D.  
TITLE: Effects of natural (grape seed and chestnut extract) and synthetic antioxidants (butylatedhydroxytoluene, BHT) on the physical, chemical, microbiological and sensory characteristics of dry cured sausage "chorizo"

Ref.  Journal: Food Research International  Libro

Key: A      Volumen: 54    Pages, initial: 611      final: 620      Year: 2013

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AUTHORS: Pateiro, M., **Lorenzo, J.M.**, Diaz, S., Gende, J.A., Fernández, M., González, J., García, L., Rial, F.J. and Franco, D.

TITLE: Meat quality of veal: discriminatory ability of weaning status

Ref.  Journal: Spanish Journal of Agricultural Research  Libro

Key: A      Volumen: 21    Pages, initial: 1044      final: 1056      Year: 2013

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AUTHORS: **Lorenzo, J.M.**, Carballo, J. and Franco, D.

TITLE: Effect of the inclusion of chestnut in the finishing diet on volatile compounds of dry-cured ham from Celta pig breed

Ref.  Journal: Journal of Integrative Agriculture  Libro

Key: A      Volumen: 12    Pages, initial: 2002      final: 2012      Year: 2013

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AUTHORS: **Lorenzo, J.M.**

TITLE: Meat and meat products

Ref.  Journal: Journal of Integrative Agriculture  Libro

Key: A      Volumen: 12    Pages, initial: 1916      final: 1918      Year: 2013

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AUTHORS: Franco, D. and Lorenzo, J.M.

TITLE: Meat quality and nutritional composition of pheasants (*Phasianus colchicus*) reared in an extensive system

Ref.  Journal: British Poultry Science  Libro

Key: A      Volumen: 54    Pages, initial: 594      final: 602      Year: 2013

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AUTHORS: **Lorenzo, J.M.**

TITLE: Influence of the type of fiber coating and extraction time on foal dry-cured loin volatile compounds extracted by solid-phase microextraction (SPME)

Ref.  Journal: Meat Science  Libro

Key: A      Volumen: 96    Pages, initial: 179      final: 186      Year: 2014

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AUTHORS: **Lorenzo, J.M.**, Pateiro, M., García Fontán, M.C. and Carballo, J.  
TITLE: Effect of fat content on physical, microbial, lipid and protein changes during chill storage of foal liver pâté

Ref.  Journal: Food Chemistry  Libro  
Key: A      Volumen: 155    Pages, initial: 57      final: 63      Year: 2014

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AUTHORS: **Lorenzo, J.M.**, Crecente, S., Franco, D., Sarriés, M.V. and Gómez, M.  
TITLE: The effect of livestock production system and concentrate level on carcass traits and meat quality of foals slaughtered at 18 months of age

Ref.  Journal: Animal  Libro  
Key: A      Volumen: 8      Pages, initial: 494      final: 503      Year: 2014

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AUTHORS: Domínguez, R., Gómez, M., Fonseca, S. and **Lorenzo, J.M.**  
TITLE: Effect of different cooking methods on lipid oxidation and formation of volatile compounds in foal meat

Ref.  Journal: Meat Science  Libro  
Key: A      Volumen: 97    Pages, initial: 223      final: 230      Year: 2014

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AUTHORS: Bermúdez, R., Franco, D., Carballo, J., and **Lorenzo, J.M.**  
TITLE: Physicochemical changes during manufacture and final sensory characteristics of dry-cured Celta ham. Effect of muscle type

Ref.  Journal: Food Control  Libro  
Key: A      Volumen: 43    Pages, initial: 263      final: 269      Year: 2014

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AUTHORS: Domínguez, R., Gómez, M., Fonseca, S., and **Lorenzo, J.M.**  
TITLE: Influence of thermal treatment on formation of volatile compounds, cooking loss and lipid oxidation in foal meat

Ref.  Journal: LWT-Food Science and Technology  Libro  
Key: A      Volumen: 58    Pages, initial: 439      final: 445      Year: 2014

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AUTHORS: **Lorenzo, J.M.**, and Domínguez, R.  
TITLE: Cooking losses, lipid oxidation and formation of volatile compounds in foal meat as affected by cooking procedure

Ref.  Journal: Flavour and Fragrance Journal  Libro  
Key: A      Volumen: 29    Pages, initial: 240      final: 248      Year: 2014

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AUTHORS: **Lorenzo, J.M.**, Gómez, M., and Fonseca, S.  
TITLE: Effect of commercial starter cultures on physicochemical characteristics, microbial counts and free fatty acid composition of dry-cured foal sausage

Ref.  Journal: Food Control  Libro  
Key: A      Volumen: 46    Pages, initial: 382      final: 389      Year: 2014

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AUTHORS: **Lorenzo, J.M.**, Batlle, R., and Gómez, M.

TITLE: Extension of the shelf-life of foal meat with two antioxidant active packaging systems

Ref.  Journal: LWT-Food Science and Technology  Libro

Key: A      Volumen: 59    Pages, initial: 181      final: 188      Year: 2014

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AUTHORS: Domínguez, R., and **Lorenzo, J.M.**

TITLE: Effect of genotype on fatty acid composition of intramuscular and subcutaneous fat of Celta pig breed

Ref.  Journal: Grasas y Aceites  Libro

Key: A      Volumen: 65    Pages, initial: e037      final:      Year: 2014

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AUTHORS: Temperán, S., **Lorenzo, J.M.**, Castiñeiras, B.D., Franco, I., and Carballo, J.

TITLE: Carcass and meat quality traits of Celta heavy pigs. Effect of the inclusion of chestnuts in the finishing diet

Ref.  Journal: Spanish Journal of Agricultural Research  Libro

Key: A      Volumen: 12    Pages, initial: 694      final: 707      Year: 2014

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AUTHORS: **Lorenzo, J.M.**, and Fonseca, S.

TITLE: Volatile compounds of Celta dry-cured 'lacón' as affected by cross-breeding with Duroc and Landrace genotypes

Ref.  Journal: Journal of the Science of Food and Agriculture  Libro

Key: A      Volumen: 94    Pages, initial: 2978      final: 2985      Year: 2014

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AUTHORS: Pateiro, M., Franco, D., Carril, J.A., and **Lorenzo, J.M.**

TITLE: Changes on physico-chemical properties, lipid oxidation and volatile compounds during the manufacture of Celta dry-cured loin

Ref.  Journal: Journal of Food Science and Technology  Libro

Key: A      Volumen: 52    Pages, initial: 4808      final: 4818      Year: 2015

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AUTHORS: **Lorenzo, J.M.**, and Carballo, J.

TITLE: Changes in physico-chemical properties and volatile compounds throughout the manufacturing process of dry-cured foal loin

Ref.  Journal: Meat Science  Libro

Key: A      Volumen: 99    Pages, initial: 44      final: 51      Year: 2015

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AUTHORS: **Lorenzo, J.M.**, Fonseca, S., Gómez, M., and Domínguez, R.

TITLE: Influence of the salting time on physico-chemical parameters, lipolysis and proteolysis of dry-cured foal "cecina"

Ref.  Journal: LWT-Food Science and Technology  Libro

Key: A      Volumen: 60    Pages, initial: 332      final: 338      Year: 2015

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AUTHORS: **Lorenzo, J.M.**, Bermúdez, R., Dominguez, R., Guiotto, A., Franco, D., and Purriños, L.  
TITLE: Physicochemical and microbial changes during the manufacturing process of dry-cured lacón salted with potassium, calcium and magnesium chloride as a partial replacement for sodium chloride

Ref.  Journal: Food Control  Libro

Key: A      Volumen: 50      Pages, initial: 763      final: 769      Year: 2015

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AUTHORS Pateiro, M., Bermúdez, R., **Lorenzo, J.M.**, and Franco, D.

TITLE: Effect of Addition of Natural Antioxidants on the Shelf-Life of “Chorizo”, a Spanish Dry-Cured Sausage

Ref.  Journal: Antioxidant  Libro:

Key: A      Volumen: 4      Pages, initial: 42      final: 67      Year: 2015

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AUTHORS: Fonseca, S., Gómez, M., Domínguez, R., and **Lorenzo, J.M.**

TITLE: Physicochemical and sensory properties of Celta dry-ripened “salchichón” as affected by fat content

Ref.  Journal: Grasas y Aceites  Libro

Key: A      Volumen: 66      Pages, initial: e059      final:      Year: 2015

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AUTHORS: Pateiro, M., **Lorenzo, J.M.**, Vázquez, J.A., and Franco, D.

TITLE: Oxidation Stability of Pig Liver Pâté with Increasing Levels of Natural Antioxidants (Grape and Tea)

Ref.  Journal: Antioxidant  Libro:

Key: A      Volumen: 4      Pages, initial: 102      final: 123      Year: 2015

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AUTHORS: **Lorenzo, J.M.**, Cittadini, A., Bermúdez, R., Munekata, P.E. and Dominguez, R.

TITLE: Influence of partial replacement of NaCl with KCl, CaCl<sub>2</sub> and MgCl<sub>2</sub> on proteolysis, lipolysis and sensory properties during the manufacture of dry-cured lacón

Ref.  Journal: Food Control  Libro

Key: A      Volumen: 55      Pages, initial: 90      final: 96      Year: 2015

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AUTHORS: Leite, A., Rodrigues, S., Pereira, E., Paulos, K., Oliveira, A.F., **Lorenzo, J.M.**, and Teixeira, A.

TITLE: Physicochemical properties, fatty acid profile and sensory characteristics of sheep and goat meat sausages manufactured with different pork fat levels

Ref.  Journal: Meat Science  Libro

Key: A      Volumen: 105      Pages, initial: 114      final: 120      Year: 2015

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AUTHORS: **Lorenzo, J.M.**, Cittadini, A., Munekata, P.E., and Dominguez, R..

TITLE: Physicochemical properties of foal meat as affected by cooking methods

Ref.  Journal: Meat Science  Libro

Key: A      Volumen: 108      Pages, initial: 50      final: 54      Year: 2015

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AUTHORS: Domínguez, R., Borrajo, P., and **Lorenzo, J.M.**

TITLE: The effect of cooking methods on nutritional value of foal meat

Ref.  Journal: Journal of Food Composition and Analysis  Libro

Key: A      Volumen: 43    Pages, initial: 61      final: 67      Year: 2015

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AUTHORS: Pateiro, M., Franco, D., Carril, J.A., and **Lorenzo, J.M.**

TITLE: Changes on physico-chemical properties, lipid oxidation and volatile compounds during the manufacture of celta dry-cured loin

Ref.  Journal: Journal of Food Science and Technology  Libro

Key: A      Volumen: 52    Pages, initial: 4808      final: 4818      Year: 2015

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AUTHORS: Domínguez, R., Crecente, S., Borrajo, P., Agregán, R., and **Lorenzo, J.M.**

TITLE: Effect of slaughter age on foal carcass traits and meat quality

Ref.  Journal: Animal  Libro

Key: A      Volumen: 9    Pages, initial: 1713      final: 1720      Year: 2015

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AUTHORS: Gonzalo, D., Iglesias, A., Monserrat, L., Sánchez, L., Cantalapiedra, J., and **Lorenzo, J.M.**

TITLE: Effect of crossbreeding with Limousine, Rubia Gallega and Belgium Blue on meat quality and fatty acid profile of Holstein Keys

Ref.  Journal: Animal Science Journal  Libro

Key: A      Volumen: 86    Pages, initial: 913      final: 921      Year: 2015

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AUTHORS: Bermúdez, R., Franco, D., Carballo, J., and **Lorenzo, J.M.**

TITLE: Influence of type of muscle on volatile compounds throughout the manufacture of Celta dry-cured ham

Ref.  Journal: Food Science and Technology International  Libro

Key: A      Volumen: 21    Pages, initial: 581      final: 592      Year: 2015

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AUTHORS: Fernandes, R.P.P., Trindade, M.A., **Lorenzo, J.M.**, Munekata, P.E.S., and de Melo, M.P.

TITLE: Effects of oregano extract on oxidative, microbiological and sensory stability of sheep burgers packed in modified atmosphere

Ref.  Journal: Food Control  Libro

Key: A      Volumen: 63    Pages, initial: 65      final: 75      Year: 2016

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AUTHORS: Munekata, P.E.S., Franco, D., Trindade, M.A., and **Lorenzo, J.M.**

TITLE: Characterization of phenolic composition in chestnut leaves and beer residue by LC-DAD-ESI-MS

Ref.  Journal: LWT-Food Science and Technology  Libro

Key: A      Volumen: 68    Pages, initial: 52      final: 58      Year: 2016

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AUTHORS: Carballo, J., and **Lorenzo, J.M.**

TITLE: Influence of Anatomical Retail Cut on Physicochemical and Sensory Characteristics of Foal “Cecina”

Ref.  Journal: International Journal of Food Properties  Libro  
Key: A                      Volumen: 19    Pages, initial: 802                      final: 813                      Year: 2016

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AUTHORS: Fernandes, R.P.P., Trindade, M.A., Tonin, F.G., Lima, C.G., Pugine, S.M.P., Munekata, P.E.S., **Lorenzo, J.M.**, and de Melo, M.P.

TITLE: Evaluation of antioxidant capacity of 13 plant extracts by three different methods: cluster analyses applied for selection of the natural extracts with higher antioxidant capacity to replace synthetic antioxidant in lamb burgers

Ref.  Journal: Journal of Food Science and Technology  Libro  
Key: A                      Volumen: 53    Pages, initial: 451                      final: 460                      Year: 2016

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AUTHORS: **Lorenzo, J.M.**, Gómez, M., Purriños, L., and Fonseca, S.

TITLE: Effect of commercial starter cultures on volatile compound profile and sensory characteristics of dry-cured foal sausage

Ref.  Journal: Journal of the Science of Food and Agriculture  Libro  
Key: A                      Volumen: 96    Pages, initial: 1194                      final: 1201                      Year: 2016

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AUTHORS: De Jesus, M.C., Domínguez, R., Cantalapiedra, J., Iglesias, A., and **Lorenzo, J.M.**

TITLE: Effect of the amount of chestnuts in the diet of Celta pigs on the fatty acid profile of dry-cured lacon

Ref.  Journal: Grasas y Aceites  Libro  
Key: A                      Volumen: 67    Pages, initial: e119                      final:                      Year: 2016

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AUTHORS: Franco, D., Carballo, J., Bermúdez, R., and **Lorenzo, J.M.**

TITLE: Effect of genotype and slaughter age on carcass traits and meat quality of the Celta pig breed in extensive system

Ref.  Journal: Annals of Animal Science  Libro  
Key: A                      Volumen: 16    Pages, initial: 259                      final: 273                      Year: 2016

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AUTHORS: **Lorenzo, J.M.**, Purriños, L., and Carballo, J.

TITLE: A Survey on the Effect of Livestock Production System and Finishing Diet on Sensory Characteristics of Foal Meat Using Generalized Procrustes Analysis

Ref.  Journal: Veterinary Science  Libro  
Key: A                      Volumen:        Pages, initial: 1                      final: 6                      Year: 2016

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AUTHORS: Domínguez, R., Munekata, P.E.S., Agregán, R., and **Lorenzo, J.M.**

TITLE: Effect of commercial starter cultures on free amino acid, biogenic amine and free fatty acid contents in dry-cured foal sausage

Ref.  Journal: LWT-Food Science and Technology  Libro  
Key: A                      Volumen: 71    Pages, initial: 47                      final: 53                      Year: 2016

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AUTHORS: Domínguez, R., Agregán, R., Gonçalves, A., and **Lorenzo, J.M.**

TITLE: Effect of fat replacement by olive oil on the physico-chemical properties, fatty acids, cholesterol and tocopherol content of pâté

Ref.  Journal: Grasas y Aceites  Libro

Key: A Volumen: 67 Pages, initial: e133 final: Year: 2016

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AUTHORS: Domínguez, Munekata, P.E., Cittadini, A., and **Lorenzo, J.M.**

TITLE: Effect of the partial NaCl substitution by other chloride salts on the volatile profile during the ripening of dry-cured lacón

Ref.  Journal: Grasas y Aceites  Libro

Key: A Volumen: 67 Pages, initial: e128 final: Year: 2016

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AUTHORS: De Jesús, C., Domínguez, R., Cantalapiedra, J., Iglesias, A., and **Lorenzo, J.M.**

TITLE: Effect of chestnuts level in the formulation of the commercial feed on carcass characteristics and meat quality of Celta pig breed

Ref.  Journal: Spanish Journal of Agricultural Research  Libro

Key: A Volumen: 14 Pages, initial: e0603 final: Year: 2016

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AUTHORS: Domínguez, R., Agregán, R., and **Lorenzo, J.M.**

TITLE: Role of commercial starter cultures on microbiological, physicochemical characteristics, volatile compounds and sensory properties of dry-cured foal sausage

Ref.  Journal: Asian Pacific Journal of Tropical Disease  Libro

Key: A Volumen: 6 Pages, initial: 396 final: 403 Year: 2016

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AUTHORS: dos Santos, L.A.A., **Lorenzo, J.M.**, Gonçalves, C.A.A., dos Santos, B.A., Heck, R.T., Cichoski, A.J., Campagnol, P.C.B.

TITLE: Production of healthier bologna type sausages using pork skin and green banana flour as a fat replacers

Ref.  Journal: Meat Science  Libro

Key: A Volumen: 121 Pages, initial: 73 final: 78 Year: 2016

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AUTHORS: Sousa, F., **Lorenzo, J.M.**, Iglesias, A., Cantalapiedra, J., Franco, D.

TITLE: Características de la canal de terneros de la Denominación de Origen Protegida Mirandesa

Ref.  Journal: Archivos de Zootecnia  Libro

Key: A Volumen: 65 Pages, initial: 253 final: 258 Year: 2016

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AUTHORS: Munekata, P.E.S., Fernandes, R.P.P., de Melo, M.P., Trindade, M.A., and **Lorenzo, J.M.**

TITLE: Influence of peanut skin extract on shelf-life of sheep patties

Ref.  Journal: Asian Pacific Journal of Tropical Biomedicine  Libro

Key: A Volumen: 6 Pages, initial: 586 final: 596 Year: 2016

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AUTHORS: Sevi, A., Marino, R., **Lorenzo, J.M.**, Picard, B., Pereira, A.S.C.

TITLE: Strategies to improve meat quality and safety

Ref.  Journal: Veterinary Science  Libro

Key: A      Volumen:      Pages, initial: 1      final: 1      Year: 2016

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AUTHORS: **Lorenzo, J.M.**, and Munekata, P.E.S.

TITLE: Phenolic compounds of green tea: Health benefits and technological application in food

Ref.  Journal: Asian Pacific Journal of Tropical Biomedicine  Libro

Key: A      Volumen: 6      Pages, initial: 709      final: 719      Year: 2016

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AUTHORS: Franco, D., Pateiro, M., Rois, D., Vázquez, J.A., and **Lorenzo, J.M**

TITLE: Effects of caponization on growth performance, carcass and meat quality of Mos breed capons reared in free-range production system.

Ref.  Journal: Annals of Animal Science  Libro

Key: A      Volumen: 16      Pages, initial: 909      final: 929      Year: 2016

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AUTHORS: **Lorenzo, J.M.**, Munekata, P.E.S., Pateiro, M., Campagnol, P.C.B., and Dominguez, D.

TITLE: Healthy Spanish salchichón enriched with encapsulated n-3 long chain fatty acids in konjac glucomannan matrix

Ref.  Journal: Food Research International  Libro

Key: A      Volumen: 89      Pages, initial: 289      final: 295      Year: 2016

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AUTHORS: Araujo, J.P., **Lorenzo, J.M.**, Cerqueira, J., Vazquez, J.A., Pires, P., Cantalapiedra, J., and Franco, D.

TITLE: Minhota breed cattle: carcass characterisation and meat quality affected by sex and slaughter age

Ref.  Journal: Animal Production Science  Libro

Key: A      Volumen: 56      Pages, initial: 2086      final: 2092      Year: 2016

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AUTHORS: Franco, D., Pateiro, M., Rodriguez, I., López-Pedrouso, M., Zapata, C., Vázquez, J.A., and **Lorenzo, J.M.**

TITLE: Antioxidant ability of potato (*Solanum tuberosum*) peel extracts to inhibit soybean oil oxidation

Ref.  Journal: European Journal of Lipid Science and Technology  Libro

Key: A      Volumen: 118      Pages, initial: 1891      final: 1902      Year: 2016

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AUTHORS: dos Santos, L.A.A., **Lorenzo, J.M.**, Gonçalves, C.A.A., dos Santos, B.A., Heck, R.T., Cichoski, A.J., Campagnol, P.C.B.

TITLE: Impact of lysine and liquid smoke as flavor enhancers on the quality of low-fat Bologna-type sausages with 50% replacement of NaCl by KCl

Ref.  Journal: Meat Science  Libro

Key: A      Volumen: 123      Pages, initial: 50      final: 56      Year: 2017

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AUTHORS: Méndez-Cid, F.J., **Lorenzo, J.M.**, Martínez, S., and Carballo, J.  
TITLE: Oxidation of edible animal fats. Comparison of the performance of different quantification methods and of a proposed new semi-objective colour scale-based method  
Ref.  Journal: Food Chemistry  Libro  
Key: A      Volumen: 217    Pages, initial: 743      final: 749      Year: 2017

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AUTHORS: Munekata, P.E.S., Dominguez, R., Franco, D., Bermúdez, R., Trindade, M.A., and **Lorenzo, J.M.**  
TITLE: Effect of natural antioxidants in Spanish salchichón elaborated with encapsulated n-3 long chain fatty acids in konjac glucomannan matrix  
Ref.  Journal: Meat Science  Libro  
Key: A      Volumen: 124    Pages, initial: 54      final: 60      Year: 2017

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AUTHORS: Bermúdez, R., Franco, D., Carballo, J., and **Lorenzo, J.M.**  
TITLE: Sensory properties and physico-chemical changes in the biceps femoris muscle during processing of dry-cured ham from Celta pigs. Effects of cross-breeding with duroc and landrace pigs  
Ref.  Journal: Italian Journal of Food Science  Libro  
Key: A      Volumen: 29    Pages, initial: 123      final: 137      Year: 2017

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AUTHORS: Dominguez, R., Pateiro, M., Agregán, R., and **Lorenzo, J.M.**  
TITLE: Effect of the partial replacement of pork backfat by microencapsulated fish oil or mixed fish and olive oil on the quality of frankfurter type sausage  
Ref.  Journal: Journal of Food Science and Technology  Libro  
Key: A      Volumen: 54    Pages, initial: 26      final: 37      Year: 2017

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AUTHORS: **Lorenzo, J.M.**, Munekata, P.E.S., and Dominguez, R.  
TITLE: Role of autochthonous starter cultures in the reduction of biogenic amines in traditional meat products  
Ref.  Journal: Current Opinion in Food Science  Libro  
Key: A      Volumen: 14    Pages, initial: 61      final: 65      Year: 2017

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AUTHORS: De Jesus, M.C., Dominguez, R., Cantalapiedra, J., Iglesias, A., and **Lorenzo, J.M.**  
TITLE: Efecto de la inclusión de castaña en la formulación de piensos sobre calidad de la canal y la carne de cerdo industrial  
Ref.  Journal: ITEA  Libro  
Key: A      Volumen: 113    Pages, initial: 36      final: 51      Year: 2017

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AUTHORS: Heck, R.T., Guidetti, R., Etchepare, M.A., dos Santos, L.A.A., Cichoski, A.J., Ragagnin, C., Smanioto, J., **Lorenzo, J.M.**, Wagner, R., and Campagnol, P.C.B.  
TITLE: Is it possible to produce a low-fat burger with a healthy n-6/n-3 PUFA ratio without affecting the technological and sensory properties?  
Ref.  Journal: Meat Science  Libro  
Key: A      Volumen: 130    Pages, initial: 16      final: 25      Year: 2017

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AUTHORS: Centeno, J.A., Garabal, J.I., Docampo, F., **Lorenzo, J.M.**, and Carballo, J.  
TITLE: Recovering traditional raw-milk Tetilla cheese flavour and sensory attributes by using *Kocuria varians* and *Yarrowia lipolytica* adjunct cultures  
Ref.  Journal: International Journal of Food Microbiology  Libro  
Key: A      Volumen: 251    Pages, initial: 33      final: 40      Year: 2017

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AUTHORS: Fernandes, R.P.P., Trindade, M.A., Tonin, F.G., Pugine, S.M.P., Lima, C.G., **Lorenzo, J.M.**, and de Melo, M.P.  
TITLE: Evaluation of oxidative stability of lamb burger with *Origanum vulgare* extract  
Ref.  Journal: Food Chemistry  Libro  
Key: A      Volumen: 233    Pages, initial: 101      final: 109      Year: 2017

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AUTHORS: Putnik, P., Bursac Kovacevic, D., Režek Jambrak, A., Barba, F. J., Cravotto, G., Binello, A., **Lorenzo, J.M.**, Shpigelman, A.  
TITLE: Innovative “green” and novel strategies for the extraction of bioactive added value compounds from citruswastes - A Review  
Ref.  Journal: Molecules  Libro  
Key: A      Volumen: 22    Pages, initial: 680      final: 704      Year: 2017

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AUTHORS: Dominguez, R., Pateiro, M., Munekata, P.E.S., Campagnol, P.C.B., and **Lorenzo, J.M.**  
TITLE: Influence of partial pork backfat replacement by fish oil on nutritional and technological properties of liver pate  
Ref.  Journal: European Journal of Lipid Science and Technology  Libro  
Key: A      Volumen: 119    Pages, initial: 1600178      final:      Year: 2017

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AUTHORS: Özogul, F., Aksun, E.T., Öztekin, R., and **Lorenzo, J.M.**  
TITLE: Effect of lavender and lemon balm extracts on fatty acid profile, chemical quality parameters and sensory quality of vacuum packaged anchovy (*Engraulis encrasicolus*) fillets under refrigerated condition  
Ref.  Journal: LWT-Food Science and Technology  Libro  
Key: A      Volumen: 84    Pages, initial: 529      final: 535      Year: 2017

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AUTHORS: Şahin, S., Samli, R., Birteksöz Tan, A.S., Barba, F.J., Chemat, F., Cravotto, G., and **Lorenzo, J.M.**  
TITLE: Solvent-free microwave-assisted extraction of polyphenols from olive tree leaves: antioxidant and antimicrobial properties  
Ref.  Journal: Molecules  Libro  
Key: A      Volumen: 22    Pages, initial: 1056      final: 1068      Year: 2017

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AUTHORS Poojary, M.M., Putnik, P., Brusac Kovacevic, D., Barba, F.J., **Lorenzo, J.M.**, Dias, D.A., and Shpigelman, A.

TITLE: Stability and extraction of bioactive sulfur compounds from Allium genus processed by traditional and innovative technologies

Ref.  Journal: Journal of Food Composition and Analysis  Libro

Key: A            Volumen: 61    Pages, initial: 28                            final: 39                            Year: 2017

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AUTHORS Barba, F.J., Putnik, P., Brusac Kovacevic, D., Poojary, M.M., Roohinejad, S., **Lorenzo, J.M.**, and Koubaa, M.

TITLE: Impact of conventional and non-conventional processing on prickly pear (Opuntia spp.) and their derived products: From preservation of beverages to valorization of by-products

Ref.  Journal: Trends in Food Science & Technology  Libro

Key: A            Volumen: 67    Pages, initial: 260                            final: 270                            Year: 2017

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## 7.1.2. BOOKS AND BOOK CHAPTERS

Key BC=book chapter; B=entire book; E= Editor

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AUTHORS: Lorenzo, J.M., Fernandez, M.

TITLE: *Celtic Pig Manual*

BOOK: Manual del Cerdo Celta (2012), 1-254 Editor: Lorenzo, J.M., Fernandez, M.. Editorial: CETECA, ISBN: 978-84-616-2763-9, D.L.: OU20-2013 KEY:E

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AUTHORS: Carballo J., Fernández M., **Lorenzo J.M.**

TITLE: *Otros productos de elaboración tradicional derivados del cerdo Celta. Manual de cerdo Celta*

BOOK: Manual del Cerdo Celta (2012), 143-174, Editor: Lorenzo, J.M., Fernandez, M.. Editorial: CETECA, ISBN: 978-84-616-2763-9, D.L.: OU20-2013 KEY:BC

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AUTHORS: Carril J.A., Rivero C.J., Fernández M., **Lorenzo J.M.**

TITLE: *La Raza*

BOOK: Manual del Cerdo Celta (2012), 19-41, Editor: Lorenzo, J.M., Fernandez, M.. Editorial: CETECA, ISBN: 978-84-616-2763-9, D.L.: OU20-2013 KEY:BC

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AUTHORS: Purriños L., Gómez M., Domínguez R., Bermúdez R., **Lorenzo J.M.**

TITLE: *Embutidos crudo-curados de cerdo Celta. Manual de cerdo Celta*

BOOK: Manual del Cerdo Celta (2012), 115-139, Editor: Lorenzo, J.M., Fernandez, M.. Editorial: CETECA, ISBN: 978-84-616-2763-9, D.L.: OU20-2013 KEY:BC

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AUTHORS: Franco, D., García, C. Lorenzo, J.M.

TITLE: *Carcass characteristics of Celta pig breed*

BOOK: Manual del Cerdo Celta (2012), 57-71 ISBN: 978-84-616-2763-9, D.L.: OU20-2013 KEY:BC

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AUTHORS: Lorenzo, J.M., Carballo, J., Carril, J.A. Franco, D.

TITLE: *Dry-cured ham and dry-cured shoulder "Lacon" of Celta pig breed*

BOOK: Manual del Cerdo Celta (2012), 91-111 Lorenzo, J.M., Fernandez, M.

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AUTHORS: **Lorenzo J.M.**, Martínez, S., Carballo, J.

TITLE: *Microbiological and Biochemical Characteristics of Spanish Fermented Sausages. Beneficial Microbes in Fermented and Functional Foods*

BOOK: Beneficial Microbes in Fermented and Functional Foods (2015), 115-139, Editor: Ravishankar Rai V and Jamuna A. Bai, Editorial: CRC Press Taylor & Francis Group, ISBN: 978-1-48220-662-3, KEY:BC

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AUTHORS: Lorenzo, J.M., Franco, D., Carballo, J.  
TITLE: *Biogenic amines in fermented meat products*  
BOOK: Fermented Meat Products: Health Aspects (2016), 450-473 Editor: Zdolec, N. Editorial: CRC Press Taylor & Francis Group, New York ISBN: 978-1498733045 KEY: BC

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AUTHORS: Lorenzo, J.M., Franco, D. Carballo, J.  
TITLE: *Fat content of dry-cured sausages and its effect on chemical, physical, textural and sensory properties*  
BOOK: Fermented Meat Products: Health Aspects (2016), 474-487 Editor: Zdolec, N. Editorial: CRC Press Taylor & Francis Group, New York ISBN: 978-1498733045 KEY: BC

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AUTHORS: Lorenzo, J.M., Franco, D.  
TITLE: *Grape Seeds: Nutrient Content, Antioxidant Properties and Health Benefits*  
BOOK: Grape Seeds: Nutrient Content, Antioxidant Properties and Health Benefits (2016), 1-254 Editor: Lorenzo, J.M. and Franco, D. Editorial: Nova Science Publishers, New York ISBN: 978-1-63484-578-6 KEY: E

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AUTHORS: Franco, D., Lorenzo, J.M., Carballo, J.  
TITLE: *The Use of Grape Seed Extract on Meat Products: A Review*  
BOOK: Grape Seeds: Nutrient Content, Antioxidant Properties and Health Benefits (2016), 157-159 Editor: Lorenzo, J.M. and Franco, D. Editorial: Nova Science Publishers, New York ISBN: 978-1-63484-578-6 KEY: BC

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AUTHORS: Rubilar, M., Burgos-Díaz, C., **Lorenzo J.M.**  
TITLE: *Grape Seeds (Vitis Vinifera) and Their Nutritional Value. Grape Seeds: Nutrient Content, Antioxidant Properties and Health Benefits*  
BOOK: Grape Seeds: Nutrient Content, Antioxidant Properties and Health Benefits (2016), 157-159 Editor: Lorenzo, J.M. and Franco, D. Editorial: Nova Science Publishers, New York ISBN: 978-1-63484-578-6 KEY: BC

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AUTHORS: Rubilar, M., Burgos-Díaz, C., **Lorenzo J.M.**  
TITLE: *Dietary Carotenoids for Reduction of Cancer Risk*  
BOOK: Studies in Natural Products Chemistry (2016), 223-251 Editor: Atta-ur-Rahman, FRS Editorial: Elsevier ISBN: 978-0-444-63932-5 KEY: BC

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AUTHORS: **Lorenzo J.M.**, Domínguez, R., Carballo, J.  
TITLE: *Control of Lipid Oxidation in Muscle Food by Active Packaging Technology*  
BOOK: Natural Antioxidants: Applications in Foods of Animal Origin (2017), 343-382 Editor: Banerjee, R., Verna, A.k., & Wasim Siddiqui, M. Editorial: CRC Press Taylor & Francis Group ISBN: 978-1-315-36591-6 KEY: BC

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AUTHORS: **Lorenzo, J.M.**, and Carballo, J.

TITLE: *Strategies for obtaining healthier foods*

BOOK: Strategies for obtaining healthier foods (2017), 1-383, Editor: Lorenzo, J.M. and Carballo, J.  
Editorial: Nova Science Publishers, New York ISBN: 978-1-53612-185-8 KEY: E

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AUTHORS: **Lorenzo, J.M.** Munekata, P.E.S., Baldin, J.C., Franco, D., Dominguez, R., and Trindade, M.

TITLE: *The use of natural antioxidants to replace chemical antioxidants in foods*

BOOK: Strategies for obtaining healthier foods (2017), 205-227, Editor: Lorenzo, J.M. and Carballo, J.  
Editorial: Nova Science Publishers, New York ISBN: 978-1-53612-185-8 KEY: BC

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AUTHORS: Dominguez, R., Pateiro, M., Pérez-Santaescolástica, C., Munekata, P.E.S., and **Lorenzo, J.M.**

TITLE: *Salt reduction strategies in meat products made from whole pieces*

BOOK: Strategies for obtaining healthier foods (2017), 267-289, Editor: Lorenzo, J.M. and Carballo, J.  
Editorial: Nova Science Publishers, New York ISBN: 978-1-53612-185-8 KEY: BC

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AUTHORS: Franco, D., Antequera, T., de Pinho, S.C., Jiménez, E., Pérez-Palacios, T., Fávoro-Trindade, C.S., and **Lorenzo, J.M.**

TITLE: *The use of microencapsulation by spray-drying and its application in meat products*

BOOK: Strategies for obtaining healthier foods (2017), 334-362, Editor: Lorenzo, J.M. and Carballo, J.  
Editorial: Nova Science Publishers, New York ISBN: 978-1-53612-185-8 KEY: BC

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**7.1.3. SCIENTIFIC PUBLICATIONS NOT INDEXED****Key A=article; R=review**


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AUTHORS: **Lorenzo, J.M.**, García Fontán, M.C., Franco I., Prieto, B. and Carballo, J.  
 TITLE: Calidad sensorial en relación con las características bioquímicas del lacón crudo-curado comercializado en Galicia. Propuestas de mejora  
 Ref.  Journal: Alimentaria  Libro  
 Key: A Volumen: 338 Pages, initial: 31 final: 37 Year: 2002

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AUTHORS: **Lorenzo, J.M.**, González, E., Vidal Lago, J.L., Franco, I. and Carballo, J.  
 TITLE: Estudio de las mermas en peso, y de los parámetros bioquímicos de estabilidad, durante la elaboración del lacón crudo-curado con y sin aditivos.  
 Ref.  Journal: Alimentaria  Libro  
 Key: A Volumen: 367 Pages, initial: 56 final: 65 Year: 2005

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AUTHORS: **Lorenzo, J.M.**, García Fontán, M.C., Franco, I. and Carballo, J.  
 TITLE: Estudio de la población de levaduras durante el proceso de elaboración del lacón crudo-curado.  
 Ref.  Journal: Alimentaria  Libro  
 Key: A Volumen: 367 Pages, initial: 46 final: 55 Year: 2005

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AUTHORS: **Lorenzo, J.M.**, García-Fontán, M.C., Franco, I. and Carballo, J.  
 TITLE: Microbiological of dry-cured lacón  
 Ref.  Journal: Fleischwirtschaft International  Libro  
 Key: A Volumen: 22 Pages, initial: 88 final: 92 Year: 2007

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AUTHORS: **Lorenzo, J.M.**, Martínez, S., Franco, I. and Carballo, J.  
 TITLE: Biogenic amine content in relation to physico-chemical parameters and microbial counts in two kinds of Spanish traditional sausages  
 Ref.  Journal: Archiv für Lebensmittelhygiene  Libro  
 Key: A Volumen: 59 Pages, initial: 70 final: 75 Year: 2008

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AUTHORS: **Lorenzo, J.M.**, García-Fontán, M.C., Fonseca, S., Franco, I and Carballo, J.  
 TITLE: Characterisation of the enterococci throughout the manufacture of dry-cured lacón (a Spanish traditional meat product)  
 Ref.  Journal: Industria Conserve  Libro  
 Key: A Volumen: 86 Pages, initial: 175 final: 183 Year: 2011

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AUTHORS: Franco, D., Varela, M., Nuñez, J.M., and **Lorenzo, J.M.**,  
 TITLE: Efecto del peso de la pieza y del tiempo de salado en las mermas, composición química, color y textura de jamones gallegos  
 Ref.  Journal: Eurocarne  Libro  
 Key: A Volumen: 206 Pages, initial: 50 final: 56 Year: 2012

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AUTHORS: **Lorenzo, J.M.**, and Franco, D.

TITLE: Influence of fat level on physico-chemical, textural and sensory attributes of dry-cured duck "salchichón"

Ref.  Journal: Focusing on Modern Food Industry  Libro

Key: A      Volumen: 2      Pages, initial: 70      final: 77      Year: 2013

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AUTHORS: **Lorenzo, J.M.**, and Purriños, L.

TITLE: Changes on Physico-chemical, Textural, Proteolysis, Lipolysis and Volatile Compounds During the Manufacture of Dry-cured "Lacón" from Celta Pig Breed

Ref.  Journal: Journal of Biological Science  Libro

Key: A      Volumen: 13      Pages, initial: 168      final: 182      Year: 2013

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AUTHORS: **Lorenzo, J.M.**, Montes, R., Temperán, S., Gonzalez, R., Purriños, L. Franco, D.

TITLE: Características da canal e da carne do galo Mos fronte a una estirpe comercial

Ref.  Journal: Auctoconas Galegas  Libro

Key: A      Volumen: 6      Pages, initial: 40      final: 43      Year: 2013

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AUTHORS: Cachaldora, A., García, G., **Lorenzo, J.M.** and García-Fontán, M.C.

TITLE: Microbiological and physicochemical changes during the refrigerated storage of "Botillo" like ready-to-eat product

Ref.  Journal: Fleischwirtschaft International  Libro

Key: A      Volumen: 28      Pages, initial: 68      final: 71      Year: 2013

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AUTHORS: Garrido, R., **Lorenzo, J.M.**, Franco, I. and Carballo, J.

TITLE: Effect of salting DURATION on lipid oxidation and the fatty acid content of dry-cured Lacón

Ref.  Journal: Journal of Food Research  Libro

Key: A      Volumen: 3      Pages, initial: 46      final: 60      Year: 2014

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AUTHORS: Cachaldora, A., García, G., **Lorenzo, J.M.** and García Fontán, M.C.

TITLE: Estudio del "Botillo" como alimento listo para el consumidor: cambios microbiológicos y fisicoquímicos durante su vida comercial

Ref.  Journal: Eurocarne  Libro

Key: A      Volumen: 224      Pages, initial: 108      final: 114      Year: 2014

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AUTHORS: Domínguez, R., and **Lorenzo, J.M.**

TITLE: El sexo influye en la composición de la carne ecológica de potro

Ref.  Journal: Alimentaria  Libro

Key: A      Volumen: 460      Pages, initial: 43      final: 53      Year: 2015

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AUTHORS: **Lorenzo, J.M.** and Franco, D.

TITLE: Efecto del sexo sobre la calidad de la canal y carne ecológica de potro

Ref.  Journal: Eurocarne  Libro

Key: A      Volumen: 233      Pages, initial: 74      final: 80      Year: 2015

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AUTHORS: Gómez, M., Domínguez, R., Fonseca, S., and **Lorenzo, J.M.**

TITLE: Effect of finishing diet on physico-chemical and lipolytic parameters and volatile compounds throughout the manufacture of dry-cured foal “cecina”

Ref.  Journal: Austin Journal of Nutrition and Food Sciences  Libro

Key: A      Volumen: 3      Pages, initial: 1      final: 9      Year: 2015

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AUTHORS: Coll, E., Arnau, J., **Lorenzo, J.M.**, Purriños, L., García-Pérez, J.V., Benedito, J., and Fulladosa, E.

TITLE: Cómo evaluar no destructivamente defectos de textura en jamón curado.

Ref.  Journal: Eurocarne  Libro

Key: A      Volumen: 246      Pages, initial: 92      final: 96      Year: 2016

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AUTHORS: Rois, D. Franco, D., Arias, A., García, L., Rosende, N., **Lorenzo, J.M.**, Adán, S., Purriños, L., Justo, J.R., Fernandez, M.,

TITLE: Efecto de la producción y la calidad del huevo de la raza gallina de Mos frente a una estirpe industrial, en un sistema de producción artesanal con diferentes sistemas de alimentación. Caracterización de la canal y de la carne de desvieje

Ref.  Journal: Auctoconas Galegas  Libro

Key: A      Volumen: 9      Pages, initial: 21      final: 33      Year: 2016

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**7.1.4. WORKS SUBMITTED TO NATIONAL AND INTERNATIONAL CONFERENCES**

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AUTHORS: Froufe M., **Lorenzo J.M.**, Franco I., Prieto B. Y Carballo J.  
TITLE: Maduración del queso D. O. Tetilla: Parámetros composicionales y físico-químicos  
TYPE OF PARTICIPATION: Comunicación oral  
CONGRESS: IV CONGRESS Internacional de Química de la ANQUE. Química y Tecnología de los Alimentos.  
PUBLICATION: Pág. 199 del Libro de Resúmenes.  
PLACE OF CELEBRATION: Lugo DATA: 1998

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AUTHORS: **Lorenzo J.M.**, Froufe M., Marra A. I., López M. y Carballo J.  
TITLE: Aportaciones a la caracterización bioquímica de dos productos cárnicos tradicionales gallegos: Androlla y Butelo.  
TYPE OF PARTICIPATION: Comunicación oral  
CONGRESS: IV CONGRESS Internacional de Química de la ANQUE. Química y Tecnología de los Alimentos.  
PUBLICATION: Pág. 201 del Libro de Resúmenes.  
PLACE OF CELEBRATION: Lugo DATA: 1998

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AUTHORS: Froufe M., **Lorenzo J.M.**, Carballo J., Prieto B. and Franco I.  
TITLE: Changes in lipids during the manufacture of dry cured lacón.  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: V CONGRESS Encontro de Química de Alimentos. Qualidade, Segurança & Inovação.  
PUBLICATION: Actas do 5º Encontro de Química de Alimentos. Qualidade, Segurança & Inovação. pp. 89-91.  
PLACE OF CELEBRATION: Porto (Portugal) DATA: 2001

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AUTHORS: Froufe M., **Lorenzo J.M.**, Carballo J., Prieto B. and Franco I.  
TITLE: Proteolysis in dry-cured lacón during manufacture.  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: V CONGRESS Encontro de Química de Alimentos. Qualidade, Segurança & Inovação.  
PUBLICATION: Actas do 5º Encontro de Química de Alimentos. Qualidade, Segurança & Inovação. pp. 92-94.  
PLACE OF CELEBRATION: Porto (Portugal) DATA: 2001

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AUTHORS: **Lorenzo J.M.**, Froufe M., Carballo J., Prieto B. and Franco I.  
TITLE: Gross composition and physico-chemical parameters during the manufacture of dry-cured lacón, a Spanish traditional meat.  
TYPE OF PARTICIPATION: Comunicación oral  
CONGRESS: V CONGRESS Encontro de Química de Alimentos. Qualidade, Segurança & Inovação.  
PUBLICATION: Actas do 5º Encontro de Química de Alimentos. Qualidade, Segurança & Inovação. pp. 308-310.  
PLACE OF CELEBRATION: Porto (Portugal) DATA: 2001

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AUTHORS: **Lorenzo J.M.**, Prieto, B., Carballo J. y Franco I.  
TITLE: Cambios bioquímicos durante la elaboración del lacón crudo-curado con y sin aditivos.  
TYPE OF PARTICIPATION: Comunicación en forma de póster.  
CONGRESS: II CONGRESS Mundial del Jamón sobre Ciencia, Tecnología y Comercialización.  
PUBLICATION: CD rom. Poster 46  
PLACE OF CELEBRATION: Cáceres DATA: 2003

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AUTHORS: **Lorenzo J.M.**, Prieto, B., Carballo J. y Franco I.  
TITLE: Modificaciones en las sustancias nitrogenadas durante la elaboración del lacón crudo-curado con y sin aditivos.  
TYPE OF PARTICIPATION: Comunicación en forma de póster.  
CONGRESS: II CONGRESS Mundial del Jamón sobre Ciencia, Tecnología y Comercialización.  
PUBLICATION: CD rom. Poster 48  
PLACE OF CELEBRATION: Cáceres DATA: 2003

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AUTHORS: **Lorenzo J.M.**, Fernández, P., Carballo J. y Franco I.  
TITLE: Cambios en el contenido de ácidos grasos libres y totales durante la elaboración del lacón crudo-curado con y sin aditivos.  
TYPE OF PARTICIPATION: Comunicación en forma de póster.  
CONGRESS: Simposio Estudiantil Internacional de Ingeniería Química.  
PUBLICATION: Pág. 42 del Libro de Resúmenes.  
PLACE OF CELEBRATION: La Habana (Cuba) DATA: 2004

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AUTHORS: **Lorenzo J.M.**, Novoa, D., Carballo J. y Franco I.  
TITLE: Cambios en el contenido de aminoácidos libres durante la elaboración del lacón crudo-curado con y sin aditivos.  
TYPE OF PARTICIPATION: Comunicación en forma de póster.  
CONGRESS: X CONGRESS Anual en Ciencia y Tecnología de los Alimentos.  
PUBLICATION: Pág. 132 del Libro de Resúmenes.  
PLACE OF CELEBRATION: Madrid DATA: 2004

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AUTHORS: **Lorenzo J.M.**, Martínez, S., Franco, I. y Carballo J.  
TITLE: Biogenic amines content related to physico-chemical parameters and microbial counts in Spanish traditional sausages  
TYPE OF PARTICIPATION: Comunicación en forma de póster.  
CONGRESS: International Association for Food Protection Meeting IAFP 2006.  
PUBLICATION: Communication P2-51. Page 130 of the Abstract Book  
PLACE OF CELEBRATION: Calgary (Canadá) DATA: 2006

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AUTHORS: Martínez, S., **Lorenzo J.M.**, Franco, I. y Carballo J.  
TITLE: Growth of heated Bacillus cereus in nutrient y broth and food extracts  
TYPE OF PARTICIPATION: Comunicación en forma de póster.  
CONGRESS: International Association for Food Protection Meeting IAFP 2006  
PUBLICATION: Communication P1-54 Page 110 of the Abstract Book  
PLACE OF CELEBRATION: Calgary (Canadá) DATA: 2006

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AUTHORS: Cachaldora, A., Fonseca, S., **Lorenzo J.M.**, Franco, I. y Carballo J.  
TITLE: Estudio de cepas de *Micrococcaceae* y *Staphylococcaceae*, aisladas de embutidos tradicionales, como productoras de aminas biógenas  
TYPE OF PARTICIPATION: Comunicación en forma de póster.  
CONGRESS: XVI CONGRESS Nacional de Microbiología de los Alimentos  
PUBLICATION: Pág. 247-248 del Libro de Resúmenes  
PLACE OF CELEBRATION: Córdoba (España) DATA: 2008

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AUTHORS: Fonseca, S., Cachaldora, A., **Lorenzo J.M.**, Franco, I. y Carballo J.  
TITLE: Producción de aminas biógenas por parte de cepas de *Enterobacteriaceae* aisladas de embutidos tradicionales  
TYPE OF PARTICIPATION: Comunicación en forma de póster.  
CONGRESS: XVI CONGRESS Nacional de Microbiología de los Alimentos  
PUBLICATION: Pág. 253-254 del Libro de Resúmenes  
PLACE OF CELEBRATION: Córdoba (España) DATA: 2008

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AUTHORS: **Lorenzo J.M.**, Franco, I. y Carballo J.  
TITLE: Evolución del contenido en aminas biógenas a lo largo del proceso de elaboración del lacón con y sin aditivos.  
TYPE OF PARTICIPATION: Comunicación en forma de póster.  
CONGRESS: CONGRESS Internacional de Ciencia y Tecnología de los Alimentos.  
PUBLICATION: Comunicación P351. Págs. 379-380 Libro de Resúmenes  
PLACE OF CELEBRATION: Córdoba (Argentina) DATA: 2006

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AUTHORS: García Fontán, M.C., **Lorenzo, J.M.**, Franco, I. and Carballo, J.  
TITLE: Effect of type of manufacture (homemade or industrial) on the counts of quality indicators in "Chorizo de Cebolla" (a Spanish sausage).  
TYPE OF PARTICIPATION: Póster  
CONGRESS: First European Food Congress  
PUBLICATION: Póster  
PLACE OF CELEBRATION: Ljubljana DATA: 2008

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AUTHORS: Garrido, R., García Fontán, M.C., **Lorenzo, J.M.**, Franco, I. and Carballo, J.  
TITLE: Effect of the intensity of salting on the proteolytic changes during the manufacture of dry-cured lacón.  
TYPE OF PARTICIPATION: Póster  
CONGRESS: First European Food Congress  
PUBLICATION: Póster  
PLACE OF CELEBRATION: Ljubljana DATA: 2008

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AUTHORS: Domínguez, B., Adán, S., Fernández, M., García Fontán, M.C., López, C., Justo, J.R., **Lorenzo, J.M.** and Rivero, C.J.

TITLE: Caracterización de las canales y estudio del despiece de corderos de la raza ovina gallega: resultados preliminares.

TYPE OF PARTICIPATION: Póster

CONGRESS: IX Simposio Iberoamericano sobre Conservación y Utilización de Recursos Zoogenéticos

PUBLICATION: Póster

PLACE OF CELEBRATION: Mar del Plata (Argentina)

DATA: 2008

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AUTHORS: Adán, S., Fernández, M., Domínguez, B., García Fontán, M.C., López, C., Justo, J.R., **Lorenzo, J.M.** and Rivero, C.J.

TITLE: Caracterización de la carne de corderos de la raza ovina gallega: resultados preliminares.

TYPE OF PARTICIPATION: Póster

CONGRESS: IX Simposio Iberoamericano sobre Conservación y Utilización de Recursos Zoogenéticos

PUBLICATION: Póster

PLACE OF CELEBRATION: Mar del Plata (Argentina)

DATA: 2008

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AUTHORS: González, L., Fernández, M., Justo, J.R., **Lorenzo, J.M.**, Moreno, T., López, C., Lama, J., García Fontán, M.C., Latorre, A., Rivero, C.J. and Franco, D.

TITLE: Caracterización de la carne de dos razas bovinas gallegas en peligro de extinción. Estudio preliminar

TYPE OF PARTICIPATION: Póster

CONGRESS: IX Simposio Iberoamericano sobre Conservación y Utilización de Recursos Zoogenéticos

PUBLICATION: Póster

PLACE OF CELEBRATION: Mar del Plata (Argentina)

DATA: 2008

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AUTHORS: **Lorenzo, J.M.**, Garcia-Fontan, M.C., Purriños, L., Fuciños, C. and Carballo, J.

TITLE: Volatile compounds of dry-cured lacon

TYPE OF PARTICIPATION: Póster

CONGRESS: 55<sup>th</sup> International Congress of Meat Science and Technology (ICoMST)

PUBLICATION: Pág. 643-645 del Libro de Resúmenes

PLACE OF CELEBRATION: Copenhagen (Dinamarca)

DATA: 2009

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AUTHORS: **Lorenzo, J.M.**, Temperán, S., Dacal, C., Gómez, M., Castiñeiras, B.D., Franco, I. and Carballo, J.

TITLE: Effect of the use of chestnuts in the finishing diet on the meat quality of the Celta pig breed (NW Spain)

TYPE OF PARTICIPATION: Póster

CONGRESS: 55<sup>th</sup> International Congress of Meat Science and Technology (ICoMST)

PUBLICATION: Pág. 106-108 del Libro de Resúmenes

PLACE OF CELEBRATION: Copenhagen (Dinamarca)

DATA: 2009

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AUTHORS: García-Fontán, M.C., **Lorenzo, J.M.** and García, G.  
TITLE: Microbiological changes during the ripening of “*Androlla*”, a spanish traditional dry fermented sausage. Effect of the time smoked  
TYPE OF PARTICIPATION: Póster  
CONGRESS: 55<sup>th</sup> International Congress of Meat Science and Technology (ICoMST)  
PUBLICATION: Pág. 1376-1378 del Libro de Resúmenes  
PLACE OF CELEBRATION: Copenhagen (Dinamarca) DATA: 2009

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AUTHORS: García -Fontán, M.C., **Lorenzo, J.M.**, Rodríguez, E. and Franco, D.  
TITLE: Effect of live weight and gender on carcass quality from gallega breed suckling lamb  
TYPE OF PARTICIPATION: Póster  
CONGRESS: 55<sup>th</sup> International Congress of Meat Science and Technology (ICOMST).  
PUBLICATION: Pág. 1571-1572 del Libro de Resúmenes  
PLACE OF CELEBRATION: Copenhagen (Dinamarca) DATA: 2009

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AUTHORS: **Lorenzo, J.M.**, García Fontán, M.C., Gómez, M. and Carballo, J.  
TITLE: Recuento e identificación de Micrococcaceae y Staphylococceae a lo largo de la elaboración del lacón crudo-curado. Efecto del uso de aditivos.  
TYPE OF PARTICIPATION: Póster  
CONGRESS: XXII CONGRESS Nacional de la Sociedad Española de Microbiología (SEM)  
PUBLICATION: Pág. 127 del Libro de Resúmenes  
PLACE OF CELEBRATION: Almería DATA: 2009

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AUTHORS: Purriños, L, García -Fontán, M.C., Carballo, J. Franco, D., and **Lorenzo, J.M.**  
TITLE: Influence of processing time on sensory characteristics of cooked “Lacón”  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 56 rd International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación A003. Abstract Book. Pag 58  
PLACE OF CELEBRATION: Jeju (Korea) DATA: 15-20 Agosto 2010

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AUTHORS: Franco, D., Fernández, M., Justo, J.R., **Lorenzo, J.M.**, González, L., Rivero, C.J., Lama, J., García Fontán, M.C. Bispo, E., Carracedo, S., and Moreno, T  
TITLE: Meat characterization of four endangered Galician cattle breeds  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 56 rd International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación D006. Abstract Book. Pag 115  
PLACE OF CELEBRATION: Jeju (Korea) DATA: 15-20 Agosto 2010

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AUTHORS: **Lorenzo, J.M.**, García Fontán, M.C., Justo, J.R, Lama, J., and Franco, D.  
TITLE: Influence of storage time and packaging system on free amino acids content from longissimus thoracis of “Cachena” calves  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 56 rd International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación D007. Abstract Book. Pag 116  
PLACE OF CELEBRATION: Jeju (Korea) DATA: 15-20 Agosto 2010

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AUTHORS: **Lorenzo, JM.**, Rodriguez, E., Franco, D., Temperan, S., and García Fontán, M.C.  
TITLE: Shelf life of veal calves from holstein friesian breed stored under vacuum-packaged and modified atmosphere  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 56 rd International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación D008. Abstract Book. Pag 116  
PLACE OF CELEBRATION: Jeju (Korea) DATA: 15-20 Agosto 2010

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AUTHORS: Pena, A., García Fontán, M.C., **Lorenzo, J.M.**, Rodríguez, E., and Franco, D.  
TITLE: Hamburgers from Holstein Fresian cull cow finishing with different silages (corn vs. "pastone")  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 56 rd International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación D043. Abstract Book. Pag 134  
PLACE OF CELEBRATION: Jeju (Korea) DATA: 15-20 Agosto 2010

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AUTHORS: Franco, D., Fernández, M., Justo, J.R., González, L., García Fontán, M.C., Rivero, C.J., Lama, J., Moreno, T and **Lorenzo, JM.**  
TITLE: Carcass characterization of four endangered Galician cattle breeds  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 56 rd International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación D077. Abstract Book. Pag 152  
PLACE OF CELEBRATION: Jeju (Korea) DATA: 15-20 Agosto 2010

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AUTHORS: Franco, D., García Fontán, M.C., Temperan, S., García Clavo, L. and **Lorenzo, JM.**  
TITLE: Carcass characterization of Galician mountain foals  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 56 rd International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación D079. Abstract Book. Pag 153  
PLACE OF CELEBRATION: Jeju (Korea) DATA: 15-20 Agosto 2010

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AUTHORS: García Fontán, M.C., Vidal, A. Barja, D. Franco, D., and **Lorenzo, JM.**  
TITLE: Carcass quality from Galician lambs raised under an extensive production system: Effect of live weight  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 56 rd International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación D080. Abstract Book. Pag 154  
PLACE OF CELEBRATION: Jeju (Korea) DATA: 15-20 Agosto 2010

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AUTHORS: **Lorenzo, JM.**, Purriños, L., García Fontán, M.C., Bermudez, R. and Franco, D.  
TITLE: Effect of sex and livestock production system on free amino acids content on LD muscle from "galician mountain" foals  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 56 rd International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación D103. Abstract Book. Pag 165  
PLACE OF CELEBRATION: Jeju (Korea) DATA: 15-20 Agosto 2010

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AUTHORS: Franco, D., García Fontán, M.C., Purriños, L., Carballo, J. and **Lorenzo, J.M.**  
TITLE: Effect of salt content on physicochemical, colour and textural traits during the manufacture of dry-cured "lacón"  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 56 rd International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación E019. Abstract Book. Pag 192  
PLACE OF CELEBRATION: Jeju (Korea) DATA: 15-20 Agosto 2010

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AUTHORS: Franco, D., García Fontán, M.C., Purriños, L., Carballo, J. and **Lorenzo, J.M.**  
TITLE: Influence of drying temperature on colour and textural traits of dry-cured "lacon  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 56 rd International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación E046. Abstract Book. Pag 205  
PLACE OF CELEBRATION: Jeju (Korea) DATA: 15-20 Agosto 2010

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AUTHORS: Purriños, L., García, G., Carballo, J., Franco, D., **Lorenzo, J.M.** and García Fontán, M.C.  
TITLE: Study of the yeast population throughout the manufacture of dry-cured "lacón". Effect of salt levels  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 56 rd International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación E068. Abstract Book. Pag 216  
PLACE OF CELEBRATION: Jeju (Korea) DATA: 15-20 Agosto 2010

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AUTHORS: **Lorenzo, J.M.**, Garcia-Fontan, M.C., Bermudez, R., Varela, M., and Nuñez, J.M.  
TITLE: Influence of salt content on sensory properties of Galician ham  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 56 rd International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación A004. Abstract Book. Pag 58  
PLACE OF CELEBRATION: Jeju (Korea) DATA: 15-20 Agosto 2010

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AUTHORS: Purriños, L, García -Fontán, M.C., Carballo, J. and **Lorenzo, J.M.**  
TITLE: Study of the moulds and yeasts counts throughout the manufacture of dry-cured "lacón".  
Effect of salt levels  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 56 rd International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación E067. Abstract Book. Pag 216  
PLACE OF CELEBRATION: Jeju (Korea) DATA: 15-20 Agosto 2010

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AUTHORS: Domínguez, R., **Lorenzo, J.M.**, Castiñeiras, B.D., Martínez, S., Franco, I. and Carballo, J.  
TITLE: Effect of the finishing diet on the fatty acid profiles in adipose tissues of the celta pig breed  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 56 rd International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación D107. Abstract Book. Pag 167  
PLACE OF CELEBRATION: Jeju (Korea) DATA: 15-20 Agosto 2010

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AUTHORS: **Lorenzo, J.M.**, Garcia-Fontan, M.C., Rodríguez, E., Valledor, P. and Franco, D.  
TITLE: Manufactured of Chanfaina, from Celta pig breed. Study of shelf life vacuum packaging  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 7º CONGRESS Internacional del Cerdo Mediterráneo  
PUBLICATION: Comunicación MQ40. Abstract Book. Pag 108  
PLACE OF CELEBRATION: Córdoba (España) DATA: 14-16 Octubre 2010

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AUTHORS: **Lorenzo, J.M.**, Garcia-Fontan, M.C., Purriños, L., Valledor, P. and Franco, D.  
TITLE: Manufactured of “Mestura cocida” from Celta pig breed. Study of shelf life vacuum packaging  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 7º CONGRESS Internacional del Cerdo Mediterráneo  
PUBLICATION: Comunicación MQ41. Abstract Book. Pag 109  
PLACE OF CELEBRATION: Córdoba (España) DATA: 14-16 Octubre 2010

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AUTHORS: **Lorenzo, J.M.**, Garcia-Fontan, M.C., García, G., Valledor, P. and Franco, D.  
TITLE: Study of shelf life of liver pâté elaborated from Celta pig breed  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 7º CONGRESS Internacional del Cerdo Mediterráneo  
PUBLICATION: Comunicación MQ39. Abstract Book. Pag 107  
PLACE OF CELEBRATION: Córdoba (España) DATA: 14-16 Octubre 2010

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AUTHORS: **Lorenzo, J.M.**, García -Fontán, M.C., Purriños, L. and Bermúdez, R.  
TITLE: Sensory characteristics of liver pâtés from Celta pig elaborated with chestnut  
TYPE OF PARTICIPATION: Póster  
CONGRESS: Fourth European Conference on Sensory and Consumer Research. A sense of Quality  
PUBLICATION: Comunicación P2.049.  
PLACE OF CELEBRATION: Vitoria (España) DATA: 5-8 septiembre 2010

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AUTHORS: **Lorenzo, J.M.**, García, G., Bermúdez, R. and García -Fontán, M.C.  
TITLE: Sensory characteristis of chanfaina manufacture with different ingredients  
TYPE OF PARTICIPATION: Póster  
CONGRESS: Fourth European Conference on Sensory and Consumer Research. A sense of Quality  
PUBLICATION: Comunicación P2.047.  
PLACE OF CELEBRATION: Vitoria (España) DATA: 5-8 septiembre 2010

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AUTHORS: García -Fontán, M.C., **Lorenzo, J.M.**, Rodríguez, E. and Franco, D.  
TITLE: Sensory characteristics of “Androlla”: Influence time of ripening  
TYPE OF PARTICIPATION: Póster  
CONGRESS: Fourth European Conference on Sensory and Consumer Research. A sense of Quality  
PUBLICATION: Comunicación P2.052.  
PLACE OF CELEBRATION: Vitoria (España) DATA: 5-8 septiembre 2010

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AUTHORS: **Lorenzo, J.M.**, Purriños, L., Bermúdez, R., Carbaloo, J. and García-Fontán, M.C.  
TITLE: Sensory characteristics of cooked “lacón”: Influence of salt content  
TYPE OF PARTICIPATION: Póster  
CONGRESS: Fourth European Conference on Sensory and Consumer Research. A sense of Quality  
PUBLICATION: Comunicación P2.048.  
PLACE OF CELEBRATION: Vitoria (España) DATA: 5-8 septiembre 2010

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AUTHORS: **Lorenzo, J.M.**, Bermúdez, R., García-Fontán, M.C. and Franco, D.  
TITLE: Effect of livestock production system on sensory properties of meat foal  
TYPE OF PARTICIPATION: Póster  
CONGRESS: Fourth European Conference on Sensory and Consumer Research. A sense of Quality  
PUBLICATION: Comunicación P2.050.  
PLACE OF CELEBRATION: Vitoria (España) DATA: 5-8 septiembre 2010

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AUTHORS: **Lorenzo, J.M.**, García-Fontán, M.C., Franco, D. and Budiño, A.  
TITLE: Effect of packaging system on sensory characteristics of “Cachena” breed meat from semi-extensive production system  
TYPE OF PARTICIPATION: Póster  
CONGRESS: Fourth European Conference on Sensory and Consumer Research. A sense of Quality  
PUBLICATION: Comunicación P2.051.  
PLACE OF CELEBRATION: Vitoria (España) DATA: 5-8 septiembre 2010

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AUTHORS: Adán, S., M. Fernández, B. Domínguez, C.J. Rivero, J.R. Justo, A. Arias, M.C. García-Fontán, **J.M. Lorenzo**, J.J. Lama, C. López, D. Rois, J. Feijóo y D. Franco.  
TITLE: Parámetros de crecimiento y canal de corderos de raza ovella galega sacrificados a 45 días  
TYPE OF PARTICIPATION: Póster  
CONGRESS: VII CONGRESS Ibérico sobre Recursos Genéticos Animales  
PUBLICATION: (aceptado)  
PLACE OF CELEBRATION: Gijón (España) DATA: 16-18 septiembre 2010

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AUTHORS: Adán, S., M. Fernández, B. Domínguez, C.J. Rivero, J.R. Justo, A. Arias, M.C. García-Fontán, **J.M. Lorenzo**, J.J. Lama, C. López, D. Rois, J. Feijóo y D. Franco.  
TITLE: Características fisicoquímicas y perfil de ácidos grasos y aminoácidos en la carne de corderos de raza ovella galega sacrificados a 45 días  
TYPE OF PARTICIPATION: Póster  
CONGRESS: VII CONGRESS Ibérico sobre Recursos Genéticos Animales  
PUBLICATION: (aceptado)  
PLACE OF CELEBRATION: Gijón (España) DATA: 16-18 septiembre 2010

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AUTHORS: Adán, S.; Fernández, M.; Domínguez, B.; rivero, C.J.; Justo, J.R.; Arias, A.; García-Fontán, M.C.; **Lorenzo, J.M.**; Lama, J.J.; López, C. y Franco, D.

TITLE: Parámetros de crecimiento y características de la canal de corderos de la raza ovella galega a distintas edades de sacrificio.

TYPE OF PARTICIPATION: Póster

CONGRESS: XXXV CONGRESS de la Sociedad Española de Ovinotecnia y Caprinotecnia (SEOC)

PUBLICATION: (aceptado)

PLACE OF CELEBRATION: Valladolid (España) DATA: 22-24 septiembre 2010

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AUTHORS: M. Fernández, Adán, S., Domínguez, B., Rivero, C.J., Justo, J.R., Arias, A., García-Fontán, M.C., **Lorenzo, J.M.**, Lama, J.J., López, C., Rois, D., Feijóo, J. y Franco, D.

TITLE: Parámetros fisicoquímicos y de aminoácidos en carne de corderos raza ovella galega sacrificados a 90 días

TYPE OF PARTICIPATION: Póster

CONGRESS: XI Simposio Iberoamericano sobre Conservación y Utilización de Recursos Zoogenéticos.

PUBLICATION: Libro de resúmenes pp. 470-473.

PLACE OF CELEBRATION: Paraíba (Brasil) DATA: 17-19 noviembre 2010

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AUTHORS: S. Adán, Fernández, M., Domínguez, B., Rivero, C.J., Justo, J.R., Arias, A., García-Fontán, M.C., **Lorenzo, J.M.**, Lama, J.J., López, C., Rois, D., Feijóo, J. y Franco, D.

TITLE: Perfil de ácidos grasos en carne de corderos de raza ovella galega sacrificados a 90 días

TYPE OF PARTICIPATION: Póster

CONGRESS: XI Simposio Iberoamericano sobre Conservación y Utilización de Recursos Zoogenéticos.

PUBLICATION: Libro de resúmenes pp. 456-459.

PLACE OF CELEBRATION: Paraíba (Brasil) DATA: 17-19 noviembre 2010

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AUTHORS: Franco, D., Fernández, M., Carril, J.A., Purriños, L., Bermúdez, R., **Lorenzo, J.M.**

TITLE: "Caracterización de la canal de Cerdo Celta: estudio preliminar"

TYPE OF PARTICIPATION: Poster

CONGRESS: XI Simposio Iberoamericano sobre Conservación y Utilización de Recursos Zoogenéticos

PUBLICATION: Libro de resúmenes pp. 470-474.

PLACE OF CELEBRATION: Paraíba (Brasil) DATA: 17-19 noviembre 2010

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AUTHORS: Franco, D., Fernández, M., Carril, J.A., Temperan, S., **Lorenzo, J.M.**

TITLE: "Caracterización de la carne de Cerdo Celta: estudio preliminar"

TYPE OF PARTICIPATION: Poster

CONGRESS: XI Simposio Iberoamericano sobre Conservación y Utilización de Recursos Zoogenéticos

PUBLICATION: Libro de resúmenes pp. 466-469.

PLACE OF CELEBRATION: Paraíba (Brasil) DATA: 17-19 noviembre 2010

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AUTHORS: Franco, D., Fernández, M., Temperan, S., García, L., Crecente, S., **Lorenzo, J.M.**  
TITLE: "Efecto del sistema de explotación en la calidad de la canal de potro Gallego de monte"  
TYPE OF PARTICIPATION: Poster  
CONGRESS: VII CONGRESS Ibérico sobre Recursos Genéticos Animales  
PUBLICATION: Libro de resúmenes pag. 99.  
PLACE OF CELEBRATION: Gijón DATA: 16-18 septiembre 2010

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AUTHORS: Franco, D., Fernández, M., Temperan, S., García, L., Crecente, S., **Lorenzo, J.M.**  
TITLE: "Efecto del sistema de explotación en la calidad de la carne de potro Gallego de monte"  
TYPE OF PARTICIPATION: Poster  
CONGRESS: VII CONGRESS Ibérico sobre Recursos Genéticos Animales  
PUBLICATION: Libro de resúmenes pag. 100.  
PLACE OF CELEBRATION: Gijón DATA: 16-18 septiembre 2010

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AUTHORS: Franco, D., García, A., Vazquez, J.A., Fernández, M., Carril, J.A., **Lorenzo, J.M.**  
TITLE: "Curvas de crecimiento de dos ecotipos (Santiaguesa vs. Carballina) de la raza "Cerdo Celta"  
TYPE OF PARTICIPATION: Comunicación oral  
CONGRESS: XIV Jornadas sobre Producción Animal  
PUBLICATION: Libro de resúmenes Tomo I, paginas 37-39  
PLACE OF CELEBRATION: Zaragoza DATA: 17-18 mayo 2011

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AUTHORS: González, R.M., Temperán, S., **Lorenzo, J.M.**, García-Fontán, M.C., García, L.,  
González, I. and Franco, D.  
TITLE: Effect of freezing method on physicochemical properties of beef meat  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 57<sup>th</sup> International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación P322. Abstract Book. Pag 160  
PLACE OF CELEBRATION: Ghent (Bélgica) DATA: 7-12 August 2011

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AUTHORS: **Lorenzo, J.M.**, García-Fontán, M.C., Carril, J.A., Cobas, N., Purriños, L. and Franco, D.  
TITLE: Influence of genotype on carcass quality of Celta pig breed  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 57<sup>th</sup> International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación P010. Abstract Book. Pag 38  
PLACE OF CELEBRATION: Ghent (Bélgica) DATA: 7-12 August 2011

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AUTHORS: **Lorenzo, J.M.**, Montes, R., Rois, D., García-Fontán, M.C., Purriños, L. and Franco, D.  
TITLE: Effect of breed and feeding system on fatty acid profile of breast from Mos cock breed  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 57<sup>th</sup> International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación P011. Abstract Book. Pag 38  
PLACE OF CELEBRATION: Ghent (Bélgica) DATA: 7-12 August 2011

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AUTHORS: García-Fontán, M.C., García, G., Bermúdez, R., Garrido-Bailón, E., Franco, D. and **Lorenzo, J.M.**,

TITLE: Microbiological changes in “Morcilla” preserved in vacuum and modified atmosphere packaging

TYPE OF PARTICIPATION: Comunicación en forma de póster

CONGRESS: 57<sup>th</sup> International Congress of Meat Science and Meat Technology

PUBLICATION: Comunicación P243. Abstract Book. Pag 128

PLACE OF CELEBRATION: Ghent (Bélgica) DATA: 7-12 August 2011

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AUTHORS: Garrido-Bailón, E., Fernández, B., García, G., Bermúdez, R., **Lorenzo, J.M.** and García-Fontán, M.C.

TITLE: Different methods to identify yeast population associated with dry cured “lacón”, a traditional meat product from North-west of Spain

TYPE OF PARTICIPATION: Comunicación en forma de póster

CONGRESS: 57<sup>th</sup> International Congress of Meat Science and Meat Technology

PUBLICATION: Comunicación P256. Abstract Book. Pag 133

PLACE OF CELEBRATION: Ghent (Bélgica) DATA: 7-12 August 2011

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AUTHORS: González, R.M., Temperán, S., **Lorenzo, J.M.**, Montes, R., Bermúdez, R. and Franco, D.

TITLE: Evaluation of grape seed extract as antioxidant in hamburgers

TYPE OF PARTICIPATION: Comunicación en forma de póster

CONGRESS: 57<sup>th</sup> International Congress of Meat Science and Meat Technology

PUBLICATION: Comunicación P196. Abstract Book. Pag 111

PLACE OF CELEBRATION: Ghent (Bélgica) DATA: 7-12 August 2011

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AUTHORS: Franco, D., Rois, D., Rivero, C.J., Fernández, M., González, R.M., Temperán, S., and **Lorenzo, J.M.**

TITLE: Diferencias en la calidad de la carne de pechuga en gallo de la raza Mos frente una estirpe commercial (Sasso T-44) criados en sistema de libertad.

TYPE OF PARTICIPATION: Comunicación en forma de póster

CONGRESS: XLVIII Simposio Científico de Avicultura

PUBLICATION: Libro de Abstract pp. 187-191.

PLACE OF CELEBRATION: Santiago de Compostela (Spain) DATA: 5-7 October 2011

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AUTHORS: **Lorenzo, J.M.**, García, G., Garrido-Bailón, E., Bermúdez, R., Purriños, L. and García-Fontán, M.C.

TITLE: Efecto del tipo de despiece sobre la vida útil de la carne de gallinas de desvieje.

TYPE OF PARTICIPATION: Comunicación en forma de póster

CONGRESS: XLVIII Simposio Científico de Avicultura

PUBLICATION: Libro de Abstract pp. 271-278.

PLACE OF CELEBRATION: Santiago de Compostela (Spain) DATA: 5-7 October 2011

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AUTHORS: **Lorenzo, J.M.**, Purriños, L., García, G., García-Fontán, M.C. and Franco, D.  
TITLE: Influencia del fotoperiodo en las características de la canal de gallinas de desvieje.  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XLVIII Simposio Científico de Avicultura  
PUBLICATION: Libro de Abstract pp. 371-375.  
PLACE OF CELEBRATION: Santiago de Compostela (Spain)      DATA: 5-7 October 2011

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AUTHORS: García, G., Bermúdez, R., Hermida, G., García-Fontán, M.C., Temperán, S. and **Lorenzo, J.M.**  
TITLE: Estudio de la vida útil de media canal de “Capón Villalba” almacenada a vacío y en atmósfera modificada.  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XLVIII Simposio Científico de Avicultura  
PUBLICATION: Libro de Abstract pp. 327-334.  
PLACE OF CELEBRATION: Santiago de Compostela (Spain)      DATA: 5-7 October 2011

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AUTHORS: **Lorenzo, J.M.**, Purriños, L., Temperán, S., Gonzalez, R., García, L., and Franco, D.  
TITLE: Efecto del fotoperiodo sobre las características de la carne de gallinas de desvieje.  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XLVIII Simposio Científico de Avicultura  
PUBLICATION: Libro de Abstract pp. 265-269.  
PLACE OF CELEBRATION: Santiago de Compostela (Spain)      DATA: 5-7 October 2011

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AUTHORS: **Lorenzo, J.M.**, Rois, D., Purriños, L., Rivero, C.J., Fernández, M. and Franco, D.  
TITLE: Efecto de la raza (Mos vs. Sasso T-44) sobre las características de la canal de gallos criados en libertad.  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XLVIII Simposio Científico de Avicultura  
PUBLICATION: Libro de Abstract pp. 213-217  
PLACE OF CELEBRATION: Santiago de Compostela (Spain)      DATA: 5-7 October 2011

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AUTHORS: **Lorenzo, J.M.**, Purriños, L., Cobas, N., Hermida, G., Montes, R., and Franco, D.  
TITLE: Diferencias nutricionales entre muslo y pechuga procedentes del “Capón Villalba”  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XLVIII Simposio Científico de Avicultura  
PUBLICATION: Libro de Abstract pp. 193-199.  
PLACE OF CELEBRATION: Santiago de Compostela (Spain)      DATA: 5-7 October 2011

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AUTHORS: **Lorenzo, J.M.**, Purriños, L., Cobas, N., Hermida, G., Montes, R., and Franco, D.  
TITLE: Efecto de la castración en las características de la canal del “Capón Villalba”  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XLVIII Simposio Científico de Avicultura  
PUBLICATION: Libro de Abstract pp. 207-211.  
PLACE OF CELEBRATION: Santiago de Compostela (Spain)      DATA: 5-7 October 2011

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AUTHORS: González, R., **Lorenzo, J.M.**, García, L., Gonzalez, I. and Franco, D.  
TITLE: Use of maize grain solage in combination with comercial concéntrate: Effect on hen performance and egg quality  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XIV European Symposium on the Quality of Eggs and Egg Products  
                  XX European Symposium on the Quality of Poultry Meat  
PUBLICATION: World's Poultry Science Journal, supplement: p. 77.  
PLACE OF CELEBRATION: Leipzig (Germany) DATA: 4-8 September 2011

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AUTHORS: **Lorenzo, J.M.**, García, L., Cobas, N., Montes, R., García G., and Purriños, L.  
TITLE: Physicochemical properties of hems after reproductive and laying period. Effect of finished diet time  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XIV European Symposium on the Quality of Eggs and Egg Products  
                  XX European Symposium on the Quality of Poultry Meat  
PUBLICATION: World's Poultry Science Journal, supplement: p. 80.  
PLACE OF CELEBRATION: Leipzig (Germany) DATA: 4-8 September 2011

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AUTHORS: Franco, D., Rois, D., Vazquez, J.A., Fernández, M., Rivero, C.J. and **Lorenzo, J.M.**  
TITLE: Growth curves of Mos rooster breed. Effect of slaughtering age and finishing feed  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XIV European Symposium on the Quality of Eggs and Egg Products  
                  XX European Symposium on the Quality of Poultry Meat  
PUBLICATION: World's Poultry Science Journal, supplement: p. 107.  
PLACE OF CELEBRATION: Leipzig (Germany) DATA: 4-8 September 2011

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AUTHORS: **Lorenzo, J.M.**, Purriños, L., Cobas, N., Montes, R., García-Fontán, M.C., and Franco, D.  
TITLE: Effect of finished diet time on carcass quality of hen after reproductive and laying period.  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XIV European Symposium on the Quality of Eggs and Egg Products  
                  XX European Symposium on the Quality of Poultry Meat  
PUBLICATION: World's Poultry Science Journal, supplement: p. 107.  
PLACE OF CELEBRATION: Leipzig (Germany) DATA: 4-8 September 2011

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AUTHORS: Purriños, L., Montes, R., García-Fontán, M.C., García, G., Cobas, N., and **Lorenzo, J.M.**  
TITLE: Influence of slaughterd age on the morphological characteristics of Mos rooster  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XIV European Symposium on the Quality of Eggs and Egg Products  
                  XX European Symposium on the Quality of Poultry Meat  
PUBLICATION: World's Poultry Science Journal, supplement: p. 108.  
PLACE OF CELEBRATION: Leipzig (Germany) DATA: 4-8 September 2011

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AUTHORS: Montes, R., Franco, D., Temperán, S., Bermúdez, R., Purriños, L., and **Lorenzo, J.M.**  
TITLE: Meat quality of two different rooster breeds (Mos and Sasso-T44) slaughtered at 10 months  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XIV European Symposium on the Quality of Eggs and Egg Products  
                  XX European Symposium on the Quality of Poultry Meat  
PUBLICATION: World's Poultry Science Journal, supplement: p. 109  
PLACE OF CELEBRATION: Leipzig (Germany) DATA: 4-8 September 2011

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AUTHORS: **Lorenzo, J.M.**, Purriños, L., Cobas, N., Montes, R., García, L., and Franco, D.  
TITLE: Nutritional value of breast from hens after reproductive and laying period. Effect of finished diet time.  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XIV European Symposium on the Quality of Eggs and Egg Products  
                  XX European Symposium on the Quality of Poultry Meat  
PUBLICATION: World's Poultry Science Journal, supplement: p. 110.  
PLACE OF CELEBRATION: Leipzig (Germany) DATA: 4-8 September 2011

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AUTHORS: Montes, R., Franco, D., García, G., Cobas, N., Purriños, L., and **Lorenzo, J.M.**  
TITLE: Influence of breed (Mos and Sasso T-44) on fatty acid profile of breast from roosters  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XIV European Symposium on the Quality of Eggs and Egg Products  
                  XX European Symposium on the Quality of Poultry Meat  
PUBLICATION: World's Poultry Science Journal, supplement: p. 111.  
PLACE OF CELEBRATION: Leipzig (Germany) DATA: 4-8 September 2011

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AUTHORS: Franco, D., Rois, D., Gonzalez, R., Fernández, M., Purriños, L., and **Lorenzo, J.M.**  
TITLE: Effect of slaughtered age on carcass morphological characteristics and physico-chemical properties of breast from "Mos" breed  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XIV European Symposium on the Quality of Eggs and Egg Products  
                  XX European Symposium on the Quality of Poultry Meat  
PUBLICATION: World's Poultry Science Journal, supplement: p. 112.  
PLACE OF CELEBRATION: Leipzig (Germany) DATA: 4-8 September 2011

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AUTHORS: **Lorenzo, J.M.**, Montes, R., Bermúdez, R., Cobas, N., and Franco, D.  
TITLE: Effect of fat level on sensory properties of dry-cured duck "Salchichón"  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XIV European Symposium on the Quality of Eggs and Egg Products  
                  XX European Symposium on the Quality of Poultry Meat  
PUBLICATION: World's Poultry Science Journal, supplement: p. 112.  
PLACE OF CELEBRATION: Leipzig (Germany) DATA: 4-8 September 2011

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AUTHORS: Franco, D., Rois, D., Vazquez, J.A., Fernández, M., Rivero, C.J. and **Lorenzo, J.M.**  
TITLE: Effect of production system (free range vs. barns) on growth parameters of Mos rooster breed  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XIV European Symposium on the Quality of Eggs and Egg Products  
                  XX European Symposium on the Quality of Poultry Meat  
PUBLICATION: World's Poultry Science Journal, supplement: p. 113.  
PLACE OF CELEBRATION: Leipzig (Germany) DATA: 4-8 September 2011

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AUTHORS: Montes, R., Franco, D., Rivero, C.J., Fernández, M., Purriños, L., and **Lorenzo, J.M.**  
TITLE: Carcass characteristics of two different rooster breeds (Mos and Sasso T-44) slaughtered at 10 months  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XIV European Symposium on the Quality of Eggs and Egg Products  
                  XX European Symposium on the Quality of Poultry Meat  
PUBLICATION: World's Poultry Science Journal, supplement: p. 113.  
PLACE OF CELEBRATION: Leipzig (Germany) DATA: 4-8 September 2011

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AUTHORS: **Lorenzo, J.M.**, Gonzalez, R., Montes, R., Purriños, L., Temperán, S., and Franco, D.  
TITLE: Physico-chemical, colour parameters and textural traits of raw duck breast  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XIV European Symposium on the Quality of Eggs and Egg Products  
                  XX European Symposium on the Quality of Poultry Meat  
PUBLICATION: World's Poultry Science Journal, supplement: p. 114.  
PLACE OF CELEBRATION: Leipzig (Germany) DATA: 4-8 September 2011

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AUTHORS: Cobas, N., Fernández, M., Montes, R., Bermúdez, R., Purriños, L., and **Lorenzo, J.M.**  
TITLE: Influence of slaughtered age on fatty acid profile and amino acid composition of breast from Mos roosters breed  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XIV European Symposium on the Quality of Eggs and Egg Products  
                  XX European Symposium on the Quality of Poultry Meat  
PUBLICATION: World's Poultry Science Journal, supplement: p. 115.  
PLACE OF CELEBRATION: Leipzig (Germany) DATA: 4-8 September 2011

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AUTHORS: Bermúdez, R., García-Fontán, M.C., García, G., Gonzales, R., Montes, R., and **Lorenzo, J.M.**  
TITLE: Shelf life of breast's hens stored under different modified atmosphere packaging  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XIV European Symposium on the Quality of Eggs and Egg Products  
                  XX European Symposium on the Quality of Poultry Meat  
PUBLICATION: World's Poultry Science Journal, supplement: p. 116.  
PLACE OF CELEBRATION: Leipzig (Germany) DATA: 4-8 September 2011

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AUTHORS: **Lorenzo, J.M.**, Purriños, L., Bermúdez, R., Fernández, M., Rois, D., and Franco, D.  
TITLE: Influence of breed on sensory properties of drumstick roosters  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XIV European Symposium on the Quality of Eggs and Egg Products  
                  XX European Symposium on the Quality of Poultry Meat  
PUBLICATION: World's Poultry Science Journal, supplement: p. 117.  
PLACE OF CELEBRATION: Leipzig (Germany) DATA: 4-8 September 2011

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AUTHORS: García, G., Bermúdez, R., García-Fontán, M.C., Temperán, S., Gonzales, R., and **Lorenzo, J.M.**  
TITLE: Shelf life of breast packaged in modified atmosphere with different carbon dioxide concentration  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XIV European Symposium on the Quality of Eggs and Egg Products  
                  XX European Symposium on the Quality of Poultry Meat  
PUBLICATION: World's Poultry Science Journal, supplement: p. 119.  
PLACE OF CELEBRATION: Leipzig (Germany) DATA: 4-8 September 2011

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AUTHORS: **Lorenzo, J.M.**, Bermúdez, R., González, R., Montes, R., García, G., and Franco, D.  
TITLE: Grape extract as a natural antioxidant to extend the shelf life of poultry meat  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XIV European Symposium on the Quality of Eggs and Egg Products  
                  XX European Symposium on the Quality of Poultry Meat  
PUBLICATION: World's Poultry Science Journal, supplement: p. 122.  
PLACE OF CELEBRATION: Leipzig (Germany) DATA: 4-8 September 2011

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AUTHORS: Franco, D., Moure, A., Bermúdez, R., Gonzalez, R., García, G., and **Lorenzo, J.M.**  
TITLE: Evaluation of turnip top extract as antioxidant in poultry meat  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XIV European Symposium on the Quality of Eggs and Egg Products  
                  XX European Symposium on the Quality of Poultry Meat  
PUBLICATION: World's Poultry Science Journal, supplement: p. 123.  
PLACE OF CELEBRATION: Leipzig (Germany) DATA: 4-8 September 2011

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AUTHORS: García, G., Bermúdez, R., García-Fontán, M.C., Temperán, S., Gonzales, R., and **Lorenzo, J.M.**  
TITLE: Antioxidant and antimicrobial effects of chestnut extract in fresh poultry meat  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XIV European Symposium on the Quality of Eggs and Egg Products  
                  XX European Symposium on the Quality of Poultry Meat  
PUBLICATION: World's Poultry Science Journal, supplement: p. 123.  
PLACE OF CELEBRATION: Leipzig (Germany) DATA: 4-8 September 2011

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AUTHORS: González, R.M., Franco, D., Rivero, C.J., Fernández, M., Justo, J.R., Lama, J., Moreno, T., García-Fontán, M.C., **Lorenzo, J.M.**  
TITLE: Effect of packaging on the shelf life of “cachena” beef meat from different livestock systems production  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XIV Simposio Iberoamericano sobre la Conservación y Utilización de los Recursos Zoogeneticos  
PUBLICATION: Actas Iberoamericanas de Conservación Animal (AICA) (2011), 1: 226-230  
PLACE OF CELEBRATION: Panamá DATA: 23-25 November 2011

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AUTHORS **Lorenzo J.M.**, Rois D., Purriños L., Rivero C.J., Fernandez M. Franco, D.  
TITLE: Effect of breed (Mos vs. Sasso t-44) on nutritional characteristics of cocks from livestock production system  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XIV Simposio Iberoamericano sobre la Conservación y Utilización de los Recursos Zoogeneticos  
PUBLICATION: Actas Iberoamericanas de Conservación Animal (AICA) (2011), 1: 218-221  
PLACE OF CELEBRATION: Panamá DATA: 23-25 November 2011

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AUTHORS: Franco D., García, A., Vázquez, J.A., Fernández, M., Carril, J.A., **Lorenzo, J.M.**  
TITLE: Growth curves in Celta pig breed (Barcine line) at different slaughtered age  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XIV Simposio Iberoamericano sobre la Conservación y Utilización de los Recursos Zoogeneticos  
PUBLICATION: Actas Iberoamericanas de Conservación Animal (AICA) (2011), 1: 259-263  
PLACE OF CELEBRATION: Panamá DATA: 23-25 November 2011

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AUTHORS: González, R.M., Franco, D., Fernández, M., Justo, J.R., Moreno, T., Lama, J., Rivero, C.J., **Lorenzo, J.M.**  
TITLE: Carcass characterization of a Galician cattle breed: Frieiresa  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XIV Simposio Iberoamericano sobre la Conservación y Utilización de los Recursos Zoogeneticos  
PUBLICATION: Actas Iberoamericanas de Conservación Animal (AICA) (2011), 1: 214-217  
PLACE OF CELEBRATION: Panamá DATA: 23-25 November 2011

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AUTHORS: Adán, S., Fernández, M., Domínguez, B., Justo, J.R., Arias, A., García-Fontán, M.C., **Lorenzo, J.M.**, Lama, J.J., Rois, D., Franco, D and Bejar, P.  
TITLE: Results advance of growth and carcass parameters of the ovella galega sheep breed lambs to the slaughter age of 4 months  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: XIV Simposio Iberoamericano sobre la Conservación y Utilización de los Recursos Zoogeneticos  
PUBLICATION: Actas Iberoamericanas de Conservación Animal (AICA) (2011), 1: 235-238  
PLACE OF CELEBRATION: Panamá DATA: 23-25 November 2011

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AUTHORS: Mouriño, J., Nuñez, J.M., Gómez, M., Franco, D., **Lorenzo, J.M.**  
TITLE: Pasado, presente y futuro del jamón gallego  
TYPE OF PARTICIPATION: Comunicación oral  
CONGRESS: VI CONGRESS mundial del Jamón  
PLACE OF CELEBRATION: Lugo DATA: 21-23 September 2011

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AUTHORS: **Lorenzo, J.M.**, Carril, J.A. Fernandez, M., Temperan, S., Purriños, L., Franco, D.  
TITLE: Características físico-químicas del músculo *triceps brachii* de lacón fresco de cerdo celta  
TYPE OF PARTICIPATION: Comunicación póster  
CONGRESS: VI CONGRESS mundial del Jamón  
PLACE OF CELEBRATION: Lugo DATA: 21-23 September 2011

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AUTHORS: Franco, D., Carril, J.A, González, R., Fernández, M., Garrido-Bailón, E., **Lorenzo, J.M.**  
TITLE: Características físico-químicas de los músculos *biceps femoris* y *semimembranosus* de jamón fresco de cerdo celta  
TYPE OF PARTICIPATION: Comunicación póster  
CONGRESS: VI CONGRESS mundial del Jamón  
PLACE OF CELEBRATION: Lugo DATA: 21-23 September 2011

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AUTHORS: Garcia-Fontán, M.C., Franco, D., Varela, M., García, G, Nuñez, J.M., **Lorenzo, J.M.**  
TITLE: Efecto del envasado en atmosfera modificada en la calidad físico-química y microbiológica del “jamón gallego”  
TYPE OF PARTICIPATION: Comunicación póster  
CONGRESS: VI CONGRESS mundial del Jamón  
PLACE OF CELEBRATION: Lugo DATA: 21-23 September 2011

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AUTHORS: Franco, D., Varela, M., Bermudez, R., Nuñez, J.M., Garcia-Fontán, C., **Lorenzo, J.M.**  
TITLE: Efecto del peso de la pieza y del tiempo de salado en las mermas, composición química, color y textura de jamones gallegos  
TYPE OF PARTICIPATION: Comunicación póster  
CONGRESS: VI CONGRESS mundial del Jamón  
PLACE OF CELEBRATION: Lugo DATA: 21-23 September 2011

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AUTHORS: Gómez, M., Franco, D., García, L., Crecente, S., **Lorenzo, J. M.**  
TITLE: “Consumer evaluation of dry-cured loin from foal”  
TYPE OF PARTICIPATION: Poster  
PUBLICATION: Comunicación: CONSUMSEN P-39.  
CONGRESS: 58th International Congress of Meat Science and Meat Technology  
PLACE OF CELEBRATION: Montreal (Canada) DATA: 12-17 August 2012

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AUTHORS: Franco, D., González-Rodríguez, R. M., Bermúdez, R., Pateiro, M., Carril, J. A., **Lorenzo, J. M.**

TITLE: "Influence of genotype on physico-chemical parameters of celta pigs from an extensive production system"

TYPE OF PARTICIPATION: Poster

PUBLICATION: Comunicación: GENETIC P-53.

CONGRESS: 58th International Congress of Meat Science and Meat Technology

PLACE OF CELEBRATION: Montreal (Canada) DATA: 12-17 August 2012

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AUTHORS: Pateiro M., González-Rodríguez, R.M., Bermúdez R., **Lorenzo J.M.**, García, L., Moreno T., Franco D.

TITLE: "Carcass and meat characterization of holstein-friesian cull cows"

TYPE OF PARTICIPATION: Poster

PUBLICATION: Comunicación: PRODUCT-P78.

CONGRESS: 58th International Congress of Meat Science and Meat Technology

PLACE OF CELEBRATION: Montreal (Canada) DATA: 12-17 August 2012

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AUTHORS: González-Rodríguez, R.M., Pateiro, M., Bermúdez, R., **Lorenzo, J.M.**, Franco, D

TITLE: "Effect of natural and synthetic antioxidants on physico-chemical characteristics of liver pâté"

TYPE OF PARTICIPATION: Poster

PUBLICATION: Comunicación: OXIDATION P96.

CONGRESS: 58th International Congress of Meat Science and Meat Technology

PLACE OF CELEBRATION: Montreal (Canada) DATA: 12-17 August 2012

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AUTHORS: Bermúdez, Lama, J.J., **Lorenzo, J.M.**, Arias, A., Franco, D., Rois, D., García, L., Adán, S., Béjar, P., Justo, J.R. y Fernández, M.

TITLE: "Análisis de las características de la canal de animales de raza Vianesa sacrificados a 16 y 20 meses"

TYPE OF PARTICIPATION: Poster

CONGRESS: CONGRESS Ibérico sobre Recursos Genéticos Animais SPREGA-SERGA 2012

PLACE OF CELEBRATION: Évora (Portugal) DATA: 13-15 September 2012

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AUTHORS: Bermúdez, R., Arias, A., **Lorenzo, J.M.**, Lama, J.J., Franco, D., Adán, S., García, L., Rois, D., Béjar, P., Fernández, M. y Justo, J.R.

TITLE: "Estudio de las propiedades físico-químicas de la carne de animales de raza Vianesa sacrificados a 16 y 20 meses"

TYPE OF PARTICIPATION: Poster

CONGRESS: CONGRESS Ibérico sobre Recursos Genéticos Animais SPREGA-SERGA 2012

PLACE OF CELEBRATION: Évora (Portugal) DATA: 13-15 September 2012

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AUTHORS: Pateiro, M., Arias, A., **Lorenzo, J.M.**, Lama, J.J., García, L., Adán, S., Franco, D., Béjar, P., Rois, D., Justo, J.R., Fernández, M

TITLE: “Efecto de la edad de sacrificio sobre la composición de ácidos grasos de la carne de raza bovina Vianesa”

TYPE OF PARTICIPATION: Poster

CONGRESS: CONGRESS Ibérico sobre Recursos Genéticos Animais SPREGA-SERGA 2012

PLACE OF CELEBRATION: Évora (Portugal) DATA: 13-15 September 2012

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AUTHORS: Bermúdez R., Franco D., Carril J.A., Fernández, M., Carballo, J., **Lorenzo J.M.**

TITLE: “Effect of muscle type on colour parameters and textural traits of dry-cured Celta ham”

TYPE OF PARTICIPATION: Poster

PUBLICATION: Comunicación: Procesos de Transformación

CONGRESS: VII Word Congress of Dry-cured Ham

PLACE OF CELEBRATION: Ourique (Portugal) DATA: 28-31 May 2013

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AUTHORS: Bermúdez R., Purriños, L., Carril J.A., Franco, D.1, Carballo, J., **Lorenzo J.M.**

TITLE: “Influence of muscle type on sensory characteristics of dry-cured Celta ham”

TYPE OF PARTICIPATION: Poster

PUBLICATION: Comunicación: Procesos de Transformación

CONGRESS: VII Word Congress of Dry-cured Ham

PLACE OF CELEBRATION: Ourique (Portugal) DATA: 28-31 May 2013

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AUTHORS: Bermúdez R., Franco D., Carril J.A., Carballo, J., **Lorenzo J.M.**

Titulo: “Physico-chemical properties of dry-cured Celta ham as influenced by location”

TYPE OF PARTICIPATION: Poster

PUBLICATION: Comunicación: Procesos de Transformación

CONGRESS: VII Word Congress of Dry-cured Ham

PLACE OF CELEBRATION: Ourique (Portugal) DATA: 28-31 May 2013

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AUTHORS: Bermúdez R., Franco D., Gómez, M., Carballo, J., **Lorenzo, J.M.**

Titulo: “Volatile compounds of dry-cured Celta ham”

TYPE OF PARTICIPATION: Oral

PUBLICATION: Comunicación: Procesos de Transformación

CONGRESS: VII Word Congress of Dry-cured Ham

PLACE OF CELEBRATION: Ourique (Portugal) DATA: 28-31 May 2013

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AUTHORS: **Lorenzo, J.M.**, Fernández, M., Carril J.A., Purriños, L.

Titulo: “Effect of crossbreeding on sensory characteristics of dry-cured Celta “lacón””

TYPE OF PARTICIPATION: Poster

PUBLICATION: Comunicación: Producción de Materias Primas

CONGRESS: VII Word Congress of Dry-cured Ham

PLACE OF CELEBRATION: Ourique (Portugal) DATA: 28-31 May 2013

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**AUTHORS:** Crecente, S., Franco, D., **Lorenzo, J.M.**

**TITLE:** “Efecto del cruce y del acabado en el crecimiento de potros sacrificados a 18 meses”

**TYPE OF PARTICIPATION:** Comunicación en forma de póster

**CONGRESS:** XV Jornadas sobre Producción Animal

**PUBLICATION:** Libro de resúmenes Tomo I, Pag. 180-182

**PLACE OF CELEBRATION:** Zaragoza **DATA:** 14-15 May 2013

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**AUTHORS** Fonseca, S., Carril, J.A., Franco, D., Fernández, M., Purriños, L., and **Lorenzo J.M.**

**TITLE:** Efecto del contenido en grasa sobre las propiedades sensoriales del salchichón de cerdo Celta

**TYPE OF PARTICIPATION:** Comunicación en forma de póster

**CONGRESS:** XIV Simposio Iberoamericano sobre la Conservación y Utilización de los Recursos Zoogenéticos

**PUBLICATION:** Libro de resúmenes, Pag. 86

**PLACE OF CELEBRATION:** Chile **DATA:** 6-8 November 2013

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**AUTHORS** Pateiro, M., Carril, J.A., Franco, D., Fernández, M., Bermúdez, R., and **Lorenzo J.M.**

**TITLE:** Influencia del grado de picado sobre las propiedades físico-químicas del chorizo de cerdo Celta

**TYPE OF PARTICIPATION:** Comunicación en forma de póster

**CONGRESS:** XIV Simposio Iberoamericano sobre la Conservación y Utilización de los Recursos Zoogenéticos

**PUBLICATION:** Libro de resúmenes, Pag. 90

**PLACE OF CELEBRATION:** Chile **DATA:** 6-8 November 2013

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**AUTHORS** Bermúdez, R., Pateiro, M., Carril, J.A., Franco, D., Fernández, M. and **Lorenzo J.M.**

**TITLE:** Propiedades físico-químicas del lomo curado de cerdo Celta

**TYPE OF PARTICIPATION:** Comunicación en forma de póster

**CONGRESS:** XIV Simposio Iberoamericano sobre la Conservación y Utilización de los Recursos Zoogenéticos

**PUBLICATION:** Libro de resúmenes, Pag. 91

**PLACE OF CELEBRATION:** Chile **DATA:** 6-8 November 2013

---

**AUTHORS:** Bermúdez, R., Franco, D., Carballo, J., Carril, J.A., **Lorenzo, J.M.**

**TITLE:** Effect of the inclusion of chestnuts in the finishing diet on the changes in chemical composition during the processing of Celta dry-cured ham

**TYPE OF PARTICIPATION:** Poster

**PUBLICATION:** Comunicación: Session V Meat Processing and packaging

**CONGRESS:** 60th International Congress of Meat Science and Meat Technology

**LACE OF CELEBRATION:** Punta del Este (Uruguay) **DATA:** 17-22 August 2014

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AUTHORS: Paseto Fernandes, R., Trindade, M.A., Tonin, F.G., Pugine, S.M.P., **Lorenzo, J.M.**, Melo, M.P.

TITLE: Physicochemical parameters and sensory properties of Lamb burger manufactured with different concentrations of oregano extract

TYPE OF PARTICIPATION: Poster

PUBLICATION: Comunicación: Session V Meat Processing and packaging

CONGRESS: 60th International Congress of Meat Science and Meat Technology

PLACE OF CELEBRATION: Punta del Este (Uruguay) DATA: 17-22 August 2014

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AUTHORS: Paseto Fernandes, R., Trindade, M.A., Tonin, F.G., Pugine, S.M.P., Hirano, M.H., **Lorenzo, J.M.**, Melo, M.P.

TITLE: Stability of lamb burger containing natural antioxidant extract: oxidative and colour parameters during two months of frozen storage

TYPE OF PARTICIPATION: Poster

PUBLICATION: Comunicación: Session V Meat Processing and packaging

CONGRESS: 60th International Congress of Meat Science and Meat Technology

PLACE OF CELEBRATION: Punta del Este (Uruguay) DATA: 17-22 August 2014

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AUTHORS: **Lorenzo, J.M.**, Franco, D., Crecente, S., Sarriés, M.V., Vázquez, J.A.

TITLE: Effect of cross breeding with Hispano-Bretón and Burguete on productive parameter and dynamics of growth of "Galician mountain" foals

TYPE OF PARTICIPATION: Poster

PUBLICATION: Comunicación: Session IX Genetics and Meat Quality

CONGRESS: 60th International Congress of Meat Science and Meat Technology

PLACE OF CELEBRATION: Punta del Este (Uruguay) DATA: 17-22 August 2014

---

AUTHORS: **Lorenzo, J.M.**

TITLE: Razas autóctonas y productos cárnicos tradicionales Gallegos

TYPE OF PARTICIPATION: Comunicación Oral

PUBLICATION: Diversidade na produção, pp. 91-97

CONGRESS: XIX CONGRESS de Zootecnia

PLACE OF CELEBRATION: Ponte da Lima (Portugal) DATA: 16-18 April 2015

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AUTHORS: Leite, A., Rodrigues, S., Paulos, K., Amorim, A., Oliveira, A.F., Gonçalves, A., Pereira, E., Vargas, F., **Lorenzo, J.M.** and Teixeira, A.

TITLE: Análise discriminante como ferramenta no estudo da salsichas de carne ovina e caprina

TYPE OF PARTICIPATION: Poster

PUBLICATION: Diversidade na produção, pp. 102-105

CONGRESS: XIX CONGRESS de Zootecnia

PLACE OF CELEBRATION: Ponte da Lima (Portugal) DATA: 16-18 April 2015

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AUTHORS: Carril, J.A., Iglesias, A., Fernández, M., Rodríguez, M.I., **Lorenzo, J.M.** and Franco D.  
TITLE: Analise da heterosis para a ganancia media diaria e índice de conversión em cruces das raças paternas Mangalica, Duroc, Landrace e Pietrain com fêmeas da raça porcina Celta  
TYPE OF PARTICIPATION: Poster  
PUBLICATION: Diversidade na produção, pp. 20-22  
CONGRESS: XIX CONGRESS de Zootecnia  
PLACE OF CELEBRATION: Ponte da Lima (Portugal) DATA: 16-18 April 2015

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AUTHORS: Araujo, J.P., **Lorenzo, J.M.**, Cerqueira, J., Vazquez, J.A., Pires, P., Cantalapiedra, J., and Franco, D.  
TITLE: Comparison of non-linear equations to model the growth of Minhota breed cattle  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 61<sup>th</sup> International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación P4.4. Abstract Book. Pag 94  
PLACE OF CELEBRATION: Clermont-Ferrand (France) DATA: August 23rd-28th of 2015

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AUTHORS: Paseto Fernandes, R., Trindade, M.A., Tonin, F.G., Pugine, S.M.P., **Lorenzo, J.M.**, and Melo, M.P.  
TITLE: Protein and myoglobin oxidative stability during 120 days of frozen storage of burgers added with oregano extract  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 61<sup>th</sup> International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación P6.37. Abstract Book. Pag 154  
PLACE OF CELEBRATION: Clermont-Ferrand (France) DATA: August 23rd-28th of 2015

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AUTHORS: Domínguez, R., Munekata, P.E., Agregán, R., Gonçalves, A., Temperán, S., and **Lorenzo, J.M.**  
TITLE: Influence of partial replacement of pork fat by fish oil on the fatty acids profile in liver paté  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 61<sup>th</sup> International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación P7.20. Abstract Book. Pag 176  
PLACE OF CELEBRATION: Clermont-Ferrand (France) DATA: August 23rd-28th of 2015

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AUTHORS: Agregán, R., Domínguez, R., Munekata, P.E., Gonçalves, A., Borrajo, P., and **Lorenzo, J.M.**  
TITLE: Effect of olive oil amount on physico-chemical properties of paté from Celta pig breed  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 61<sup>th</sup> International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación P7.27. Abstract Book. Pag 180  
PLACE OF CELEBRATION: Clermont-Ferrand (France) DATA: August 23rd-28th of 2015

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AUTHORS: Paseto Fernandes, R., Trindade, M.A., Tonin, F.G., Pugine, S.M.P., **Lorenzo, J.M.**, and Melo, M.P.

TITLE: Frozen burgers containing oregano as natural antioxidant: evaluation of reducing power and inhibitory effect on protein oxidation

TYPE OF PARTICIPATION: Comunicación en forma de póster

CONGRESS: 61<sup>th</sup> International Congress of Meat Science and Meat Technology

PUBLICATION: Comunicación P7.72. Abstract Book. Pag 202

PLACE OF CELEBRATION: Clermont-Ferrand (France) DATA: August 23rd-28th of 2015

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AUTHORS: Munekata, P.E., Domínguez, R., Agregán, R., Borrajo, P., Franco, D., and **Lorenzo, J.M.**

TITLE: Effect of starter cultures on free amino acid content of dry-cured foal sausage

TYPE OF PARTICIPATION: Comunicación en forma de póster

CONGRESS: 61<sup>th</sup> International Congress of Meat Science and Meat Technology

PUBLICATION: Comunicación P8.13. Abstract Book. Pag 231

PLACE OF CELEBRATION: Clermont-Ferrand (France) DATA: August 23rd-28th of 2015

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AUTHORS: Pateiro, M., Domínguez, R., Bermúdez, R., Carril, J.A., Franco, D., and **Lorenzo, J.M.**

TITLE: Effect of chopped level on physicochemical properties of dry-cured Celta "Chorizo"

TYPE OF PARTICIPATION: Comunicación escrita

CONGRESS: Congresso Ibérico Raças Autóctones, Economia Local e Paisagem Rural 2015

PUBLICATION: Libro de resúmenes, páginas 119-121.

PLACE OF CELEBRATION: Vila Real, Portugal DATA: 06-07/11/2015

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AUTHORS: Domínguez, R., Pateiro, M., Bermúdez, R., Carril, J.A., Franco, D., and **Lorenzo, J.M.**

TITLE: Effect of crossbred on physicochemical properties of raw loin from Celta pig

TYPE OF PARTICIPATION: Comunicación escrita

CONGRESS: Congresso Ibérico Raças Autóctones, Economia Local e Paisagem Rural 2015

PUBLICATION: Libro de resúmenes, páginas 122-123.

PLACE OF CELEBRATION: Vila Real, Portugal DATA: 06-07/11/2015

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AUTHORS: Purriños, L., Domínguez, R., Fernández, M., Franco, D., and **Lorenzo, J.M.**

TITLE: Influencia del cruce genético sobre los atributos sensoriales del lomo fresco de cerdo Celta

TYPE OF PARTICIPATION: Comunicación oral y escrita

CONGRESS: I CONGRESS AEPAS 2015

PUBLICATION: Libro de resúmenes página 126

PLACE OF CELEBRATION: Ciudad Real DATA: 21-23/10/2015

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AUTHORS: **Lorenzo, J.M.**, Fernández, M., Iglesias, A., Carril, J.A., Domínguez, R., and Franco, D.  
TITLE: Influencia del cruce sobre el contenido en minerales de la carne de cerdo celta sacrificado a los 7 meses  
TYPE OF PARTICIPATION: Comunicación oral y escrita  
CONGRESS: XVI Simposio Iberoamericano sobre Conservación y Utilización de Recursos Zoogenéticos  
PUBLICATION: Libro de resúmenes, página 124  
PLACE OF CELEBRATION: Villavicencio, Colombia DATA: 07-09/10/2015

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AUTHORS: **Lorenzo, J.M.**, Fernández, M., Iglesias, A., Carril, J.A., Franco, D., and Purriños, L.  
TITLE: Efecto del cruce sobre la preferencia sensorial del lacón, cacheira y lomo de cerdo Celta  
TYPE OF PARTICIPATION: Comunicación oral y escrita  
CONGRESS: XVI Simposio Iberoamericano sobre Conservación y Utilización de Recursos Zoogenéticos  
PUBLICATION: Libro de resúmenes, página 125  
PLACE OF CELEBRATION: Villavicencio, Colombia DATA: 07-09/10/2015

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AUTHORS: Rodríguez, I., **Lorenzo, J.M.**, Carril, J.A., and Iglesias, A.  
TITLE: Análisis de geolocalización de animales de la raza porcina celta en un sistema de explotación extensiva en la montaña de Galicia  
TYPE OF PARTICIPATION: Comunicación escrita  
CONGRESS: Congresso Ibérico Raças Autóctones, Economia Local e Paisagem Rural 2015  
PUBLICATION: Libro de resúmenes, páginas 97-100.  
PLACE OF CELEBRATION: Vila Real, Portugal DATA: 06-07/11/2015

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AUTHORS: Carril, J.A., Rodríguez, I., Pérez, C., Fernández, M., **Lorenzo, J.M.**, **Franco, D.**, and Iglesias, A.  
TITLE: Eficiencia de utilización de la alimentación en la raza porcina Celta en extensivo utilizando un sistema de reflejo condicionado  
TYPE OF PARTICIPATION: Comunicación escrita  
CONGRESS: Congresso Ibérico Raças Autóctones, Economia Local e Paisagem Rural 2015  
PUBLICATION: Libro de resúmenes, páginas 124-126.  
PLACE OF CELEBRATION: Vila Real, Portugal DATA: 06-07/11/2015

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AUTHORS: Carril, J.A., Rodríguez, I., Pérez, C., Fernández, M., **Lorenzo, J.M.**, **Franco, D.**, and Iglesias, A.  
TITLE: Estudio de la curva de crecimiento de Richards en un sistema extensivo, en la montaña de Galicia con animales de la raza porcina Celta  
TYPE OF PARTICIPATION: Comunicación escrita  
CONGRESS: Congresso Ibérico Raças Autóctones, Economia Local e Paisagem Rural 2015  
PUBLICATION: Libro de resúmenes, páginas 127-129.  
PLACE OF CELEBRATION: Vila Real, Portugal DATA: 06-07/11/2015

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AUTHORS: Domínguez, R., Méndez, J., Purriños, L., Franco, D., Cachaldora, P., and **Lorenzo, J.M.**  
TITLE: Influence of finishing diet (concentrate vs. cereal) on chemical composition and physicochemical characteristics of broiler chicken  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 62<sup>th</sup> International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación P04-01. Abstract Book. Pag 39  
PLACE OF CELEBRATION: Bangkok (Thailand) DATA: August 14rd-19th of 2016

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AUTHORS: Ruiz, M., Beriain, M.J., Insausti, K., Ordoñez, A., **Lorenzo, J.M.**, Sarriés, M.V.  
TITLE: Effect of ageing time on quality parameters of foal meat during display  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 62<sup>th</sup> International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación P07-22. Abstract Book. Pag 94  
PLACE OF CELEBRATION: Bangkok (Thailand) DATA: August 14rd-19th of 2016

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AUTHORS: Bermúdez, R., Pateiro, M., **Lorenzo, J.M.**, Vázquez, L., Robledo, D., Llena, J., García, L., and Franco  
TITLE: Effect of inclusion in diet of potato waste and triticale pea silage in meat quality of calves  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 62<sup>th</sup> International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación P07-23. Abstract Book. Pag 95  
PLACE OF CELEBRATION: Bangkok (Thailand) DATA: August 14rd-19th of 2016

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AUTHORS: Pateiro, M., Rois, D., Bermúdez, R., Adán, S., **Lorenzo, J.M.**, Justo, J., García, L., and Franco  
TITLE: Effect of breed on carcass and meat quality of hens after laying period  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 62<sup>th</sup> International Congress of Meat Science and Meat Technology  
PUBLICATION: Comunicación P07-24. Abstract Book. Pag 95  
PLACE OF CELEBRATION: Bangkok (Thailand) DATA: August 14rd-19th of 2016

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AUTHORS: Dominguez, R., Méndez, J., Franco, D., Sarriés, M.V., Cachaldora, P., and **Lorenzo, J.M.**  
TITLE: Influence of diet on carcass characteristics of broilers chicken  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 67<sup>th</sup> Annual Meeting of the European Association for Animal Production  
PUBLICATION: Comunicación Session 11 P-11. Abstract Book. Pag 164  
PLACE OF CELEBRATION: Belfast (Reino Unido) DATA: 29 August-1 September 2016

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AUTHORS: Sarriés, M.V., **Lorenzo, J.M.**, Crecente, S., Díaz, N., Ruiz, M., Franco, D., Beriain, M.J., Dominguez, R., Insausti, K., Agregán, R., and Purroy, A.  
TITLE: Carcass characteristics and growth parameters of foals slaughtered at 13 months of age  
TYPE OF PARTICIPATION: Comunicación en forma de póster  
CONGRESS: 67<sup>th</sup> Annual Meeting of the European Association for Animal Production  
PUBLICATION: Comunicación Session 63 P-22. Abstract Book. Pag 965  
PLACE OF CELEBRATION: Belfast (Reino Unido) DATA: 29 August-1 September 2016

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AUTHORS: Araújo J.P., Cerqueira J.L., Pires, P., Amorim, I., Carneiro, M., Santos Silva, J., Dominguez, R., Bermúdez, R., and **Lorenzo J.M.**  
TITLE: Influence of rearing systems on carcass quality of Bísaro pig breed  
TYPE OF PARTICIPATION: Comunicación oral  
CONGRESS: X CONGRESS Ibérico sobre Recursos Genéticos Animais  
PUBLICATION: Libro de resúmenes, página 72  
PLACE OF CELEBRATION: Castelo Branco (Portugal) DATA: 15-17 September 2016

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AUTHORS: Rois D., Franco D., Arias A., García L., Rosende N., **Lorenzo J.M.**, Adán S., Purriños L., Justo J.R., and Fernández M.

TITLE: Análisis comparativo de la puesta y calidad físicoquímica de los huevos de raza galiña de Mos frente a los de la estirpe Isa Brown en un sistema de avicultura artesanal

TYPE OF PARTICIPATION: Comunicación en forma de póster

CONGRESS: X CONGRESS Ibérico sobre Recursos Genéticos Animais

PUBLICATION: Libro de resúmenes, página 142

PLACE OF CELEBRATION: Castelo Branco (Portugal)

DATA: 15-17 September 2016

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AUTHORS: Rois D., Franco D., Arias A., García L., Rosende N., **Lorenzo J.M.**, Adán S., Purriños L., Justo J.R., and Fernández M.

TITLE: Características de la canal y de la carne en gallinas de desvieje de raza galiña de Mos frente a las de la estirpe Isa Brown en un sistema de avicultura artesana

TYPE OF PARTICIPATION: Comunicación en forma de póster

CONGRESS: X CONGRESS Ibérico sobre Recursos Genéticos Animais

PUBLICATION: Libro de resúmenes, página 147

PLACE OF CELEBRATION: Castelo Branco (Portugal)

DATA: 15-17 September 2016

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AUTHORS: Rois D., Franco D., Arias A., García L., Rosende N., **Lorenzo J.M.**, Adán S., Purriños L., Justo J.R., and Fernández M.

TITLE: Resultados del perfil de ácidos grasos y aminoácidos en los huevos de raza galiña de Mos frente a las de la estirpe Isa Brown en un sistema de avicultura artesana

TYPE OF PARTICIPATION: Comunicación en forma de póster

CONGRESS: X CONGRESS Ibérico sobre Recursos Genéticos Animais

PUBLICATION: Libro de resúmenes, página 148

PLACE OF CELEBRATION: Castelo Branco (Portugal)

DATA: 15-17 September 2016

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AUTHORS: Bermudez R., Domínguez R., Fernández M., Franco D., Carballo, J., and **Lorenzo J.M.**

TITLE: Effect of crossbreeding on physico-chemical properties of *semimembranosus* muscle of Celta dry-cured ham

TYPE OF PARTICIPATION: Comunicación en forma de póster

CONGRESS: X CONGRESS Ibérico sobre Recursos Genéticos Animais

PUBLICATION: Libro de resúmenes, página 149

PLACE OF CELEBRATION: Castelo Branco (Portugal)

DATA: 15-17 September 2016

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AUTHORS: Ruiz, M., Insausti, K., Beriain, M.J., **Lorenzo, J.M.**, and Sarriés, M.V.

TITLE: Description of the training methodology employed to describe foal meat attributes

TYPE OF PARTICIPATION: Póster

CONGRESS: Seventh European Conference on Sensory and Consumer Research

PUBLICATION: Comunicación P154

PLACE OF CELEBRATION: Dijon (Francia)

DATA: 11-14 September 2016

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AUTHORS: Araujo, J.P., Cerqueira, J., Preciosa, P., Amorim, I., Durao, J., Cadavez, V., Silva, J., Dominguez, D., Bermúdez, R., and **Lorenzo, J.M.**  
TITLE: Growth performance on Bisaro pigs: Hoop barn model vs. confinement  
TYPE OF PARTICIPATION: Comunicación oral  
CONGRESS: 9th International Symposium on the Mediterranean Pig  
PUBLICATION: Libro de resúmenes, página 37  
PLACE OF CELEBRATION: Portalegre (Portugal) DATA: 03-05 November 2016

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AUTHORS: **Lorenzo, J.M.**, Dominguez, D., Franco, D., Bermúdez, R., Puriñños, L., and Pateriro, M.  
TITLE: Effect of slaughter age on the fatty acid profile of Celta pig breed  
TYPE OF PARTICIPATION: Poster  
CONGRESS: 9th International Symposium on the Mediterranean Pig  
PUBLICATION: Libro de resúmenes, página 118  
PLACE OF CELEBRATION: Portalegre (Portugal) DATA: 03-05 November 2016

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AUTHORS: García, B., Franco, D., Carballo, J., Bermúdez, R., Pateiro, M., and **Lorenzo, J.M.**,  
TITLE: Influence of sex on meat quality of Celta pig breed  
TYPE OF PARTICIPATION: Poster  
CONGRESS: 9th International Symposium on the Mediterranean Pig  
PUBLICATION: Libro de resúmenes, página 106  
PLACE OF CELEBRATION: Portalegre (Portugal) DATA: 03-05 November 2016

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AUTHORS: Fernández, M., **Lorenzo, J.M.**, Iglesias, A., Carril, J.A., and Purriños, L.  
TITLE: Efecto del cruce sobre la preferencia sensorial del jamón curado de cerdo Celta  
TYPE OF PARTICIPATION: Comunicación oral y escrita  
CONGRESS: XVII Simposio Iberoamericano sobre Conservación y Utilización de Recursos Zoogenéticos  
PUBLICATION: Libro de resúmenes, página 122  
PLACE OF CELEBRATION: Corrientes, Argentina DATA: 09-11 November 2016

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AUTHORS: Ruiz, M., Sarriés, M.V., Beriain, M., and **Lorenzo, J.M.**  
TITLE: Effect of aging and shelf life on sensory odor of foal meat  
TYPE OF PARTICIPATION: Poster  
CONGRESS: XVII Jornadas sobre Producción Animal  
PUBLICATION: Libro de resúmenes, Tomo I, Pag. 576-578  
PLACE OF CELEBRATION: Zaragoza (Spain) DATA: 30-31 May 2017

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AUTHORS: García-Fontán, M.C., Moreno, T., Llena, J., **Lorenzo, J.M.**, and García, G.  
TITLE: Effect of the slaughter age of Cachena breed males on the quality of the carcass  
TYPE OF PARTICIPATION: Poster  
CONGRESS: XVII Jornadas sobre Producción Animal  
PUBLICATION: Libro de resúmenes, Tomo I, Pag. 681-683  
PLACE OF CELEBRATION: Zaragoza (Spain) DATA: 30-31 May 2017

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AUTHORS: Serpa, R.M.P., Cerqueira, J.O.L., Cantalapiedra, J., **Lorenzo, J.M.**, and Araujo, J.P.

TITLE: Evaluation of carcass from Minhota beef breed

TYPE OF PARTICIPATION: Poster

CONGRESS: XVII Jornadas sobre Producción Animal

PUBLICATION: Libro de resúmenes, Tomo I, Pag. 693-695

PLACE OF CELEBRATION: Zaragoza (Spain)

DATA: 30-31 May 2017

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AUTHORS: Agregan, R., Dominguez, R., Pateiro, M., Franco, D., and **Lorenzo, J.M.**

TITLE: Effect of extraction method on yield, phenolic content and antioxidant capacity of bifurcaria bifurcata seaweed

TYPE OF PARTICIPATION: Poster

CONGRESS: 19<sup>th</sup> International Symposium on Advances in Extraction Technologies

PUBLICATION: Abstract Book. Pag 294

PLACE OF CELEBRATION: Santiago de Compostela (Spain)

DATA: June 27<sup>th</sup> – 30<sup>th</sup> 2017

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AUTHORS: Agregan, R., Dominguez, R., Pateiro, M., Franco, D., and **Lorenzo, J.M.**

TITLE: Phenolic content and antioxidant capacity of several seaweed extracts obtained by ultrasound method

TYPE OF PARTICIPATION: Poster

CONGRESS: 19<sup>th</sup> International Symposium on Advances in Extraction Technologies

PUBLICATION: Abstract Book. Pag 295

PLACE OF CELEBRATION: Santiago de Compostela (Spain)

DATA: June 27<sup>th</sup> – 30<sup>th</sup> 2017

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## **8. STAYS IN PUBLIC OR PRIVATE R&D CENTRES**

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CENTRE: Stazione Sperimentale per L'Industria delle Conserve Alimentaria (Parma, Italy)

DATA: from 01/10/2004 to 31/12/2004

DURATION: 12 weeks

TOPIC: Control of pathogenic microorganisms in the dry-cured lacón

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CENTRE: Stazione Sperimentale per L'Industria delle Conserve Alimentaria (Parma, Italy)

DATA: from 01/01/2005 to 31/03/2005

DURATION: 12 weeks

TOPIC: Control of risks arising from the presence of pathogenic microorganisms in the dry-cured lacón

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CENTRE: Stazione Sperimentale per L'Industria delle Conserve Alimentaria (Parma, Italy)

DATA: from 01/08/2005 to 31/08/2005

DURATION: 4 weeks

TOPIC: Determination of the ability of isolated flora to produce biogenic amines

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CENTRE: Faculdade de Zootecnia e Engenharia de Alimentos/FZEA/USP (Pirassuninga, Brazil)

DATA: from 01/10/2013 to 23/11/2013

DURATION: 7 weeks

TOPIC: Use of natural antioxidants in meat products

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## **9. EXPERIENCE IN ORGANIZATION OF R & D ACTIVITIES**

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TITLE: XV National Congress of Food Microbiology

ACTIVITY: Organising Committee

DATA: 11-13 September 2006

AREA: Scientific and Technological Congress

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TITLE: XIX Congress of Zootecnia

ACTIVITY: Scientific Committee

DATA: 16-18 April 2015

AREA: Scientific and Technological Congress

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TITLE: Congress of Iberian Autochthonous breed, local economy and rural landscape

ACTIVITY: Organising Committee

DATA: 6-7 November 2015

AREA: Scientific and Technological Congress

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TITLE: Congress of Iberian Autochthonous breed, local economy and rural

ACTIVITY: Scientific Committee

DATA: 6-7 November 2015

AREA: Scientific and Technological Congress

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## 10. EXPERIENCE SUPERVISING DOCTORAL THESIS

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TITLE: *Effect of salting time on the profile of volatile compounds and organoleptic characteristics of the Lacón. Influence of the use of autochthonous yeasts*

STUDENT: Laura Purriños Pérez

ENTITY: University of Vigo

DATE OF READING: 22/03/2013

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TITLE: *Effect of the inclusion of chestnut on the finishing diet on the intensity of the autooxidative and sensorial phenomena of Celta pig dry-cured ham*

STUDENT: Roberto Bermudez Piedra

ENTITY: University of Vigo

DATE OF READING: 20/04/2015

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TITLE: *Evaluation of the antioxidant potential of peanut skin extract in meat products*

STUDENT: Paulo Eduardo Sichetti Munezata

ENTITY: University of Sao Paulo

DATE OF READING: 12/12/2016

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**11. EXPERIENCE SUPERVISING FINAL GRADUATE PROJECTS**

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TITLE: *Study of myofibrillar proteins using electrophoretic techniques in traditional Galician meat products*

STUDENT: María Asunción Rodríguez Santos

ENTITY: Faculty of Sciences, University of Vigo

DATE OF READING: October of 2003

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TITLE: *Changes in the free amino acid content during the production of the raw-cured lacon with and without additives*

STUDENT: Diego Novoa Moure

ENTITY: Faculty of Sciences, University of Vigo

DATE OF READING: October of 2003

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TITLE: *Quantification of classical nitrogen fractions and myofibrillar proteins in sausages*

STUDENT: Lorena García Osorio

ENTITY: Faculty of Sciences, University of Vigo

DATE OF READING: October of 2003

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TITLE: *Changes in the content of free and total fatty acids during the production of the raw-cured lacón with and without additives*

STUDENT: Pablo Fernández Rodríguez

ENTITY: Faculty of Sciences, University of Vigo

DATE OF READING: October of 2003

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TITLE: *Study of weight loss and biochemical stability parameters during the production of the raw-cured lacón with and without additives*

STUDENT: Enrique García Pérez

ENTITY: Faculty of Sciences, University of Vigo

DATE OF READING: October of 2005

---

TITLE: *Study of the content of biogenic amines in Androlla. Correlation with the values of the physical-chemical parameters and the counts of the different microbial groups*

STUDENT: Lorena Fernández López

ENTITY: Faculty of Sciences, University of Vigo

DATE OF READING: October of 2006

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TITLE: *Study of the content of biogenic amines in Botillo. Correlation with the values of the physical-chemical parameters and the counts of the different microbial groups*

STUDENT: Antonio Gómez Pérez

ENTITY: Faculty of Sciences, University of Vigo

DATE OF READING: October of 2006

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TITLE: *Study of the ability to produce biogenic amines "in vitro" by strains of Staphylococcaceae and Micrococcaceae isolated from traditional Galician sausages*

STUDENT: Roberto Bermudez Piedra

ENTITY: Faculty of Sciences, University of Vigo

DATE OF READING: October of 2006

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TITLE: *Study of the ability to produce biogenic amines "in vitro" by strains of Enterobacteriaceae isolated from traditional Galician sausages*

STUDENT: Diego Cao Rodríguez

ENTITY: Faculty of Sciences, University of Vigo

DATE OF READING: October of 2006

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TITLE: *Effect of management system, age of slaughter and sex on the meat quality of Galician foal*  
STUDENT: Elsa Blanco Rivero  
ENTITY: Faculty of Sciences, University of Vigo      DATE OF READING: October of 2009

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TITLE: *Effect of the feed on the volatile compounds profile throughout the elaboration process of Celta dry-cured shoulder "Lacón"*  
STUDENT: Carmen Castillo de Castro  
ENTITY: Faculty of Sciences, University of Vigo      DATE OF READING: October of 2010

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TITLE: *Evolution of the volatile compounds throughout the process of elaboration of the raw-cured lacón. Sensory analysis*  
STUDENT: Miriam González Araujo  
ENTITY: Faculty of Sciences, University of Vigo      DATE OF READING: December of 2010

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TITLE: *Effect of the age of slaughter on the characteristics of the carcass, meat and fatty acid profile in light lambs of the breed "Ovella Galega"*  
STUDENT: Laura Castro Sobrino  
ENTITY: Faculty of Sciences, University of Vigo      DATE OF READING: December of 2010

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TITLE: *Effect of breed and finishing diet on carcass and meat characteristics of foal*  
STUDENT: María Gonzalez Rivas  
ENTITY: Faculty of Sciences, University of Vigo      DATE OF READING: December of 2011

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TITLE: *Effect of the feed on the profile of volatile compounds throughout the manufactured process of Celta dry-cured lacón*  
STUDENT: Carmen Castillo Castro  
ENTITY: Faculty of Sciences, University of Vigo      DATE OF READING: December of 2012

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TITLE: *Quality of carcass and meat of Galician foal slaughtered at 15 months in a freedom livestock production system*  
STUDENT: Madalen Rodríguez Rodríguez  
ENTITY: Faculty of Sciences, University of Vigo      DATE OF READING: June of 2013

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TITLE: *Effect of the feed on the profile of volatile compounds throughout the manufactured process of Celta dry-cured loin*  
STUDENT: María Domínguez de la Torre  
ENTITY: Faculty of Sciences, University of Vigo      DATE OF READING: June of 2015

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TITLE: *Effect of the age of slaughter on the characteristics of the carcass and the beef of the Cachena breed*  
STUDENT: M<sup>a</sup> del Carmen Ares Baptista  
ENTITY: Faculty of Sciences, University of Vigo      DATE OF READING: December of 2015

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TITLE: *Effect of the feed on the profile of volatile compounds throughout the manufactured process of Celta dry-cured "chorizo"*

STUDENT: Lucía García Losada

ENTITY: Faculty of Sciences, University of Vigo

DATE OF READING: September of 2016

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## **12. MEMBER OF JOURNALS**

### ➤ ASSOCIATE EDITOR

Journal of Canadian Animal Science

Journal of the Science Food and Agriculture

Food Analytical Methods

Animal Science

### ➤ EDITOR BOARD MEMBER

Journal of Functional Food

Food Research International

LWT Food Science and Technology