



**Daniel Franco, PhD**

*Research title/Position:* Assistant Professor

*Affiliation:* Universidade de Santiago de Compostela, Department of Chemical Engineering - Santiago de Compostela - A Coruña, Spain

*Occupation field:* Food Technology

*Short biography:* Daniel Franco is PhD in Chemical Engineering within topic of extraction of oils and antioxidant molecules from vegetables with applications in pharmaceutical and food industries. From 2005 to 2009, he obtained a postdoctoral position at Agricultural Research Centre focused on understanding the biochemical mechanisms behind meat ageing and the technological processes applied to meat products in terms of texture, sensorial and nutritional parameters. From 2009 to 2022, he worked at Meat Technology Centre in several research lines: 1) Extension of food shelf life using natural extracts with antioxidant/antimicrobial capacities from agricultural wastes and by-products 2) Development of novel-healthier meat products based on fat and salt reduction, replacement of animal fat or incorporating functional compounds via oleogels or microencapsulation procedures. 3) Valorisation of meat by-products using enzymatic process to obtain bioactive peptides with antioxidant/antihypertensive activities. In September 2022, he incorporated to Chemical Engineering Dept (USC) as Assistant Professor. <https://orcid.org/0000-0002-0093-7042>