



Daniel Franco Ruiz, PhD

Research title: Professor

Position: Associate Professor at Chemical Engineering Department

Affiliation: University of 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 activity from agricultural wastes and by-products 2) Development of novel-healthier meat products based on replacement of animal fat and/or incorporating functional compounds via oleogels 3) Valorisation of meat by-products using enzymatic process to obtain bioactive peptides with antioxidant/antihypertensive activities. Author of more than 200 peer-reviewed publications in international journals. In September 2022, he returned to Chemical Engineering Dept (USC). <https://orcid.org/0000-0002-0093-7042>