

CURRICULUM VITAE ABREVIADO (CVA)

IMPORTANT – The Curriculum Vitae cannot exceed 4 pages. Instructions to fill this document are available in the website.

Part A. PERSONAL INFORMATION

ARTIST PERSONAL INFORMATION			
First name	Angeles		
Family name	Jos Gallego		
Gender (*)		Birth date (dd/mm/yyyy)	
Social Security, Passport, ID number			
e-mail		URL Web https://prisma.us.es/investigador/2102	
Open Researcher and Contributor ID (ORCID) (*)		0000-0001-7546-3294	

(*) Mandatory

A.1. Current position

Position	r catedrática		
Initial date	November 2016		
Institution	Universidad de Sevilla		
Department/Center	Nutrition and Bromatology, Toxicology and Legal Medicine	Faculty of Pharmacy	
Country	Spain	Teleph. number	
Key words	Toxicology, Food Safety, Toxicity assessment, <i>in vivo</i> , <i>in vitro</i> , Toxicological analysis		

A.2. Previous positions (research activity interruptions, indicate total months)

Period	Position/Institution/Country/Interruption cause
2008-2016	Lecturer in Toxicology
2000-2008	Other positions (Assistant professor, FPI fellow, etc.)

A.3. Education

PhD, Licensed, Graduate	University/Country	Year
PhD in Pharmacy	University of Sevilla/Spain	2003
Master in Toxicology	University of Sevilla/Spain	2006

(Include all the necessary rows)

Part B. CV SUMMARY (max. 5000 characters, including spaces)

PhD in Pharmacy from the University of Seville (US) (2003), Full Professor in Toxicology at the US (2016-current). She has developed her teaching and research career in the Area of Toxicology, Department of Food Science, Toxicology and Legal Medicine of US, successively going through different figures from grant holder (FPI), assistant professor (2003), Lecturer (2008) and finally Full Professor (2016). She belongs to the research group "Toxicology", code CTS 358 (Plan Investigación Andalucía, PAIDI, Junta Andalucía), group of excellence, leaded by Dr. Cameán. Her research is focused on Food Safety, and cyanotoxins is one of her main interests. Thus, she has participated in several competitive projects on the topic (AGL2002-02622; AGL2006-06523/ALI; P09-AGR-4672) and has been also co-leader (PID2023-147444OB-I00, PID2019-104890RB-I00; AGL2015-64558-R). The research performed has contributed to elucidate the transference of the toxins from water to food (fish, vegetables), and to develop and validate analytical methods for cyanotoxins determination in several food matrices (UHPLC-MS/MS, Orbitrap etc). The effects of several cooking and storage techniques on the levels of cyanotoxins in food has been also evaluated, as well as the influence of *in vitro* digestion, for a better risk assessment. Moreover, elucidation of toxic effects and mechanisms (oxidative stress, genotoxicity, etc.) are also core activities by using



in vitro and *in vivo* models, and following international protocols (OCDE). She has participated also at international projects on this topic: 8238060, H20H20-MSCA-RISE-2018, being the chair of Scientific Advisory Committee and Cost Action ES1105, being the national representative.

She also has investigated other food hazards. Thus, she has been the leader of projects about the toxicity of nanomaterials (AGL2010-21210; AGR5969; US-1259106; P18-RT-1993) and has been involved in projects regarding food/feed additives (RTC-2017-6199-2; AT17_5323_USE). More recently, she leads the US group at the international consortium of project H2020-BBI-JTI-2019 and has been involved in past and current EFSA initiatives (GP/EFSA/AFSCO/2017/08; GP/EFSA/FIP/2022/01).

As a result of her research activity, she has published a relevant number of publications. Following DORA criteria, no quantitative data of the scientific production has been included, although they are available at the following links: <https://prisma.us.es/investigador/2102> and <https://orcid.org/0000-0001-7546-3294>. All the scientific productivity is deposited in the repository of US (Idus).

Recognized research for every 6-year terms (sexenios CNAI): 3 (last 2013-2019) and the 4th under preparation, and one period of 6-year transference (sexenio transferencia, CNAI).

Research Prize of the IberoAmerican Pharmacy Academy in 2022, and Prize M. Losada Villasante for excellence research in the agrifood sector in 2003.

She has supervised 11 doctoral thesis and 3 are ongoing, apart from a relevant number of TFGs and TFM.

In relation to transference activities, she has leaded contracts with different companies (DOMCA S.A., PERSAN S.A., Fitoplancton Marin SL) and is co-author of 5 patents. Among her outreach activities, she has participated in activities such as “Café con ciencia”, talks in high schools, etc.

Her fruitful scientific career has also allowed her to participate in management and advisory tasks. Thus, from July-24 she is expert of the Nutrition, Novel Food and Food Allergens EFSA Panel. She was manager in the area CAA-ALI of the Division of Coordination, Evaluation and Scientific and Technical Follow-up of the Spanish State Research Agency (January 2019-August 2022). External expert for the National Evaluation and Prospective Agency (ANEP), for The Agence Nationale de la Recherche (ANR, France) and for the Agence nationale de sécurité sanitaire de l'alimentation, de l'environnement et du travail (ANSES, Francia). Moreover, she has been member of the of the Scientific Committee of the Spanish Food Safety Agency (AESAN) from March 2015, holding the vice-presidency from March 2017 to February 2018. Treasurer of the Spanish Association of Toxicology (AETOX) from June 2014 to November 2022 and Vicepresident until now. And vice-dean of the Faculty of Pharmacy of US for 8 years.

Part C. RELEVANT MERITS (sorted by typology)

C.1. Publications (see instructions)

- 1- Casas-Rodríguez A, Cascajosa-Lira A, Puerto M, Cameán AM, **Jos A** (2025). *In silico* and *in vitro* evaluation of potential agonistic and antagonistic estrogenic and androgenic activities of pure cyanotoxins, microcystin-LR and cylindrospermopsin. *Ecotoxicology and Environmental Safety* 289, 117456.
- 2- Cebadero-Domínguez O, Diez-Quijada L, Puerto M, Prieto A, Cameán AM, **Jos A** (2025). *In vitro* evaluation of the toxicity mechanisms of two functionalized reduced graphene oxide derivatives. *Chemico-Biological Interactions* 406, 111359.
- 3- Plata-Calzado C, Prieto AI, Cameán A, **Jos A** (2024). Assessment of the Effects of Anatoxin-a In Vitro: Cytotoxicity and Uptake. *Toxins*, 16, 541.
- 4- Casas-Rodríguez A, Moyano R, Molina-Hernández V, Cameán AM, **Jos A** (2023) Potential oestrogenic effects (following the OECD test guideline 440) and thyroid dysfunction induced by pure cyanotoxins (microcystin-LR, cylindrospermopsin) in rats. *Environ. Res.* 226, 115671.
- 5- Casas Rodríguez A, Diez-Quijada L, Prieto AI, **Jos A**, Cameán AM (2022). Effect of cold food storage techniques on the contents of Microcystins and Cylindrospermopsin in leaves of spinach (*Spinacia oleracea*) and lettuce (*Lactuca sativa*). *Food Chem Toxicol.* 170, 113507.



- 6- Díez-Quijada Jiménez L, Puerto M, Gutiérrez-Praena D, Turkina M.V, Campos A, Vasconcelos V, Cameán A.M., **Jos A** (2022). In Vitro Toxicity Evaluation of Cyanotoxins Cylindrospermopsin and Microcystin-LR on Human Kidney HEK293 Cells. *Toxins* 14, 429.
- 7- Díez-Quijada Jiménez L, Moyano R, Molina-Hernández V, Cameán AM, **Jos A** (2021). Evaluation of toxic effects induced by repeated exposure to Cylindrospermopsin in rats using a 28-day feeding study. *Food Chem Toxicol.* 151, 112108.
- 8- Díez-Quijada L, Prieto AI, Guzmán-Guillén R, Cameán AM, Jos A (2021). Influence of refrigeration and freezing in Microcystins and Cylindrospermopsin concentrations on fish muscle of Tilapia (*Oreochromis niloticus*) and Tench (*Tinca tinca*). *Food Chem Toxicol* 158, 112673.
- 9- Puerto M, Prieto AI, Maisanaba S, Gutiérrez-Praena D, Mellado-García P, **Jos A**, Cameán AM (2018). Mutagenic and genotoxic potential of pure Cylindrospermopsin by a battery of in vitro tests. *Food Chem Toxicol* 121, 413-422.
- 10- Maisanaba S, Guzmán-Guillén R, Valderrama R, Meca G, Font G, **Jos A**, Cameán AM (2018). Bioaccessibility and decomposition of CYN in vegetables matrices after the application of an in vitro digestion model. *Food Chem Toxicol* 120, 164-171.

C.2. Congress, indicating the modality of their participation (invited conference, oral presentation, poster)

A high number of national and international congress communications and invited lectures highlighting:

- “Evaluación de riesgos de las cianotoxinas”. International Seminar on Cyanotoxins. Organized by the Ministry of Health. Chile Government. Chile June 2023.
- Novel toxicity aspects of cyanotoxins. 7º Iberian Congress of Cyanotoxins/ 3º Iberoamerican Congress of Cyanotoxins. Ponta Delgada. Portugal. June 2022. Key lecture.
- “Presente y futuro de los modelos experimentales *in vitro*”. XV Congreso Nacional de la Sociedad Española para las Ciencias del Animal de Laboratorio. Sevilla 2019. Key lecture.

C.3. Research projects, indicating your personal contribution. In the case of young researchers, indicate lines of research for which they have been responsible.

- 1- GP/EFSA/FIP/2022/01 - Support to EFSA in the Risk Assessment of Food Enzymes, Food Additives, Food Flavours and Feed Additives. Consortium of 8 national and international partners: UPV (Coordinator), ISCII, UPCT, UCM, CSIC, US, UCSC (Italy), and UC (Portugal). US is involved in LOT 3 Assessment of toxicological safety, ADME(R) studies, Genotoxicity and toxicological studies (e.g., sub-chronic oral toxicity study, chronic oral toxicity studies), QSAR analysis, Toxicological testing relevant for user safety.
- 2- H2020-BBI-JTI-2019, Ref: 887281. Biocontrol of *Xylella* and its vector in olive trees for integrated pest management. BIOVEXO. Start: 01-05-2020; End: 30-04-2025. Coordinator: Stephan Compat (AIT, Austria). **Responsible (PI) from US: Ángeles Jos.**
- 3- H2020-MSCA-RISE-2018, Ref: 823860. “Cyanotoxins in Irrigation Waters: Surveillance, Risk Assessment, and Innovative Remediation proposals. TOXICROP”. H2020-MSCA-RISE-2018 (Marie Skłodowska-Curie Research and Innovation Staff Exchange). European Union. Start: 01-02-2019; End: 2021. Responsible: Alexander Campos, CIIMAR, Oporto (Portugal). Responsible (PI) from US: Ana Mª Cameán. Budget (US): 96600 € (Total: 469200 €). Role: Researcher and **chair of Scientific Advisory Committee.**
- 4-PID2023-147444OB-I00 “Avances en aspectos cinéticos, mecanísticos y toxicológicos de cianotoxinas conducentes a establecer su seguridad alimentaria y estrategias de protección para el consumidor”. Ministerio de Ciencia, Innovación y Universidades. **IP1: Ángeles Jos;** IP2: Ana I Prieto. Start: 01-01-2024. End: 31-08-2028. Budget: 325.000€.
- 5- PID2019-104890-I00 “Seguridad alimentaria de cianotoxinas: caracterización del perfil toxicológico y posibles interacciones”. Ministerio de Ciencia e Innovación. **IP1: Ángeles Jos;** IP2: Ana Mª Cameán. Start: 01-06-2010. End: 31-05-2024. Budget: 235.950€.
- 6- GP/EFSA/AFSCO/2017/08. EFSA’s European Food Risk Assessment Fellowship (EU-FORA) Programme. European Food Safety Authority. **IP: Ángeles Jos.** Start: 01-09-2018 End: 31-08-2019. Budget: 28125,24€.



7- AGL2015-64558R “Implicaciones en Seguridad alimentaria de la exposición a Cianotoxinas, Cilindrospermopsina y Microcistinas: evaluación toxicológica”. Ministerio de Economía y Competitividad. Responsibles: IP1: Ana M. Caméan; **IP2: Angeles Jos.** Start:01-01-2016. End: 31-12-2019. Budget: 193600 euros.

8- AGR5969 “Desarrollo y evaluación toxicológica de nanomateriales para su aplicación en conservación de alimentos”. Proyecto de excelencia. Junta de Andalucía. **IP: Ángeles Jos.** Start: 06/07/2011. End: 30/04/2016. Budget: 202.998,50 Euros.

9- Cost Action ES1105 “Cyanobacterial blooms and toxins in water resources: Occurrence, impacts and management”. COST Association (European Cooperation in Science and Technology). Coordinator: Prof. T. Kaloudis (Grecia). Start: 11/04/2012 End: 10/04/2016. Role: **National representative.**

10- AGL2010-21210 “Desarrollo y evaluación toxicológica de nanoarcillas de aplicación en el envasado de alimentos”. Ministerio de Ciencia e Innovación. Responsable: **IP: Ángeles Jos.** Start: 01/01/2011 End: 30/06/2014. Budget: 121.000 Euros.

C.4. Contracts, technological or transfer merits, Include patents and other industrial or intellectual property activities (contracts, licenses, agreements, etc.) in which you have collaborated. Indicate: a) the order of signature of authors; b) reference; c) title; d) priority countries; e) date; f) Entity and companies that exploit the patent or similar information, if any
Contracts:

- “Soporte teórico para la clasificación ocular de detergentes IV. Contrato de Investigación y Desarrollo (art. 68 y 83 LOU). Company: PERSAN. PI: Angeles Jos. Start: 05-04-2022, End: 04-05-2022. Amount: 3.226,67 €.

- “Naturpick”. Contract art. 68 y 83 LOU. Company: DOMCA RESEARCH CENTER SL, PI: Angeles Jos. Start: 02/01/2019, End: 31/12/2020. Amount: 12100 €.

- “Sustbeefnability”. Contract art. 68 y 83 LOU. Company: DOMCA S.A., PI: Ana Cameán. Role: researcher. Start: 02/11/2019, End: 31/12/20219. Amount: 8470 €.

- “Ensayo de toxicidad de dosis repetidas oral de 90 días en ratas para determinar la toxicidad de un microalga liofilizada como nuevo alimento”. Contract art. 68 y 83 LOU. Company: Fitoplancton Marino SL, PI: Angeles Jos. Start: 28/03/2012, End: 28/01/2013. Amount: 49.459,31 €.

Patents:

1-Cameán AM, Guzmán Guillén R, Prieto AI, Moreno IM, Jos A, Pichardo S, Puerto M, Gutierrez-Praena D, Maisanaba S, Moyano R, Blanco A. P201400428. Use of vitamin E to preserve fish from intoxication by cylindrospermopsin. 2015. US.

2-Cameán AM, Vázquez Cueto CM, Guzmán Guillén R, Prieto AI, Moreno IM, Jos A, Pichardo S, Puerto M, Gutierrez-Praena D, Moyano R, Blanco A. P201201151 (9). Use of L-carnitine as additive of fodder to preserve fish from intoxication by cylindrospermopsin. ES 2460391 B2. 2014. US.

3-Cameán AM, Gutierrez-Praena D, Jos A, Moreno IM, Pichardo S, Prieto AI, Puerto M, Moyano R, Blanco A. P201101162. Use of N-acetylcysteine to preserve fish from intoxication by cylindrospermopsin. 2014. ES2402477. US

4-Cameán AM, Atencio L, Puerto M, Prieto AI, Jos A, Moreno IM, Pichardo S, Moyano R, Blanco A. P200803359. Use of the selenium to preserve fish from intoxication by microcistine. 2011. ES2340011. US. International Extension WO2010061017.

5-Cameán AM, Puerto M, Prieto AI, Jos A, Moreno IM, Pichardo S, Moyano R, Blanco A. P200803360. Use of N-acetylcysteine to preserve fish from intoxication by microcistine. 2011. ES2340012. US. International Extension WO2010061018.