

# M Dolores Romero de Avila Hidalgo

<https://orcid.org/0000-0002-8392-0181>

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## Keywords

food technology, meat science, restructured meat products, texture, NMR techniques

## Other IDs

ResearcherID: H-4403-2017 (<http://www.researcherid.com/rid/H-4403-2017>)

Scopus Author ID: 18134443400 ([http://www.scopus.com/inward/authorDetails.url?](http://www.scopus.com/inward/authorDetails.url?authorID=18134443400&partnerID=MN8TOARS)

[authorID=18134443400&partnerID=MN8TOARS](http://www.scopus.com/inward/authorDetails.url?authorID=18134443400&partnerID=MN8TOARS))

## Email

[lolarh@vet.ucm.es](mailto:lolarh@vet.ucm.es)

[mdavilah@ucm.es](mailto:mdavilah@ucm.es)

## Employment (6)

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### **Universidad Complutense de Madrid: Madrid, ES**

2020-08-01 to present | Profesora Contratada Doctora (Tecnología de los Alimentos. Facultad de Veterinaria)  
Employment

**Source:**M Dolores Romero de Avila Hidalgo

### **Universidad Complutense de Madrid: Madrid, ES**

2017-07-24 to 2020-07-31 | Profesora Contratada Doctora I  
nterina (Tecnología de los Alimentos. Facultad de Veterinari  
a)  
Employment

**Source:**M Dolores Romero de Avila Hidalgo

### **Universidad Complutense de Madrid: Madrid, ES**

2014-10-01 to 2017-07-23 | Profesora Ayudante Doctor (Nutrición, Bromatología y Tecnología de los Alimentos. Facultad de Veterinaria)  
Employment

**Source:**M Dolores Romero de Avila Hidalgo

### **Universidad Complutense de Madrid: Madrid, ES**

2008-12-01 to 2013-11-30 | Ayudante (Nutrición, Bromatolog  
ía y Tecnología de los Alimentos. Facultad de Veterinaria)  
Employment

**Source:**M Dolores Romero de Avila Hidalgo

### **Alicontrol, S.A.: Madrid, ES**

2004-01-01 to 2005-09-30 | Técnico de análisis, control de c  
alidad y asesoramiento técnico para la industria alimentaria  
Employment

**Source:**M Dolores Romero de Avila Hidalgo

### **Camargo Export, S.L.: Torrejón de Ardoz (Madrid), ES**

2003-01-07 to 2003-12-31 | Técnico en laboratorio de análisis  
is de alimentos y aguas y control de calidad  
Employment

**Source:**M Dolores Romero de Avila Hidalgo

## Education and qualifications (5)

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### **Universidad Nacional de Educación a Distancia: Madrid,**

**ES**

2015 | Licenciada en Ciencias Químicas

Education

**Source:**M Dolores Romero de Avila Hidalgo

### **Universidad Complutense de Madrid: Madrid, ES**

2013-11-22 | Doctora en Ciencia y Tecnología de los Alimentos (Tecnología de los Alimentos. Facultad de Veterinaria)

Education

**Source:**M Dolores Romero de Avila Hidalgo

### **Universidad Complutense de Madrid: Madrid, ES**

2007-07 | Diploma de Estudios Avanzados (DEA) en el Programa de Doctorado en Ciencias Veterinarias (Nutrición, Bromatología y Tecnología de los Alimentos. Facultad de Veterinaria)

Qualification

**Source:**M Dolores Romero de Avila Hidalgo

### **Centro de Registro y Certificación de Personas de la Asociación Española de la Calidad (CERPER): Madrid,**

**ES**

2006-07 | Auditora de la Calidad (Junior) EOQ

Qualification

**Source:**M Dolores Romero de Avila Hidalgo

### **Universidad Complutense de Madrid: Madrid, ES**

2001-09 to 2004-10 | Licenciada en Ciencia y Tecnología de los Alimentos (Facultad de Veterinaria)

Education

**Source:**M Dolores Romero de Avila Hidalgo

## Membership and service (4)

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**Comité Científico de la Asociación “5 al día”: Madrid, ES**

2006 to present | Vocal del Comité Científico

Membership

**Source:**M Dolores Romero de Avila Hidalgo**Federación Española de Sociedades de Nutrición,  
Alimentación y Dietética (FESNAD): Madrid, ES**2010 to 2015 | Miembro de la Junta Directiva (Vicepresident  
a)

Membership

**Source:**M Dolores Romero de Avila Hidalgo**Asociación Española de Licenciados y Doctores en  
Ciencia y Tecnología de los Alimentos (ALCYTA):  
Madrid, ES**

2005 to 2015 | Presidenta

Membership

**Source:**M Dolores Romero de Avila Hidalgo**Federación Española de Sociedades de Nutrición,  
Alimentación y Dietética (FESNAD): Madrid, ES**

2005 to 2010 | Miembro de la Junta Directiva (Tesorera)

Membership

**Source:**M Dolores Romero de Avila Hidalgo**Funding (1)**

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**AGL2004-06773/ALI. Empleo de sistemas de cohesión  
en frío para la elaboración de jamón deshuesado  
curado**

Ministerio de Ciencia y Tecnología. CICYT (Madrid)

2005-10 to 2009-10|Grant

**Source:**M Dolores Romero de Avila Hidalgo**Works (33 of 33)**

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**1H HRMAS NMR Metabolomics for the Characterization and Monitoring of Ripening in Pressed-Curd Ewe's Milk Cheeses Produced Through Enzymatic Coagulation**

*Foods*

2025-07-02 | journal-article

DOI: 10.3390/foods14132355

Source:Crossref

**Contributions to Estimating the Water-Holding Capacity in Fresh Pork Hams Using NMR Relaxometry**

*Foods*

2025-06-30 | journal-article

DOI: 10.3390/foods14132329

Source:Crossref

**Monitoring salting kinetics of pork loin using magnetic resonance imaging (MRI) and time-domain nuclear magnetic resonance (TD-NMR)**

*LWT*

2025-04 | journal-article

DOI: 10.1016/j.lwt.2025.117635

Part of ISSN: 0023-6438

Source:M Dolores Romero de Avila Hidalgo

**Rapid and Non-Invasive Determination of Iodine Value by Magnetic Resonance Relaxometry in Commercial Edible Oils**

*Applied Sciences*

2024-12-11 | journal-article

DOI: 10.3390/app142411530

Source:Crossref

**Magnetic Resonance Imaging (MRI) of Spanish Sheep Cheese: A Study on the Relationships between Ripening Times, Geographical Origins, Textural Parameters, and MRI Parameters**

*Foods*

2024-10-10 | journal-article

DOI: 10.3390/foods13203225

Source:Crossref

**A Metabolomics Study by 1H HRMAS NMR: From Sheep Milk to a Pressed-Curd Cheese: A Proof of Concept**

*Analytica*

2024-04-13 | journal-article

DOI: 10.3390/analytica5020011

Source:Crossref

**Aplicación de la Imagen de Resonancia Magnética (IRM) al análisis morfológico no destructivo de piezas cárnicas. Una aproximación a la selección de perniles**

*Informacion Tecnica Economica Agraria*

2024-01 | journal-article

DOI: 10.12706/itea.2023.018

Part of ISSN: 2386-3765

Source:M Dolores Romero de Avila Hidalgo

**Game meat and high-resolution magic angle spinning nuclear magnetic resonance spectroscopy: a traditional foodstuff versus a novel analysis technology**

*Animal Frontiers*

2023-12-19 | journal-article

DOI: 10.1093/af/vfad066

Part of ISSN: 2160-6056

Part of ISSN: 2160-6064

Source:M Dolores Romero de Avila Hidalgo

**Freeze-Dried Cooked Chickpeas: Considering a Suitable Alternative to Prepare Tasty Reconstituted Dishes**

*Foods*

2023-06-10 | journal-article

DOI: 10.3390/foods12122339

Part of ISSN: 2304-8158

Source:M Dolores Romero de Avila Hidalgo

**DESIGN OF A COLLABORATIVE LEARNING TOOL TO IMPROVE THE ACADEMIC PERFORMANCE IN VEGETABLE FOOD TECHNOLOGY COURSE FOR THE DEGREE IN FOOD SCIENCE AND TECHNOLOGY**

*INTED Proceedings*

2023-03 | conference-paper

DOI: 10.21125/inted.2023.0908

Part of ISSN: 2340-1079

Source:M Dolores Romero de Avila Hidalgo

**Free-Range Feeding Alters Fatty Acid Composition at the sn-2 Position of Triglycerides and Subcutaneous Fat Physicochemical Properties in Heavy Pigs**

*Animals*

2021-09-26 | journal-article

DOI: 10.3390/ani11102802

Part of ISSN: 2076-2615

Source: M Dolores Romero de Avila Hidalgo

**Establecimiento del tamaño de raciones de consumo de frutas y hortalizas para su uso en guías alimentarias en el entorno español: propuesta del Comité Científico de la Asociación 5 al día**

*Revista Española de Nutrición Humana y Dietética*

2019-12-31 | journal-article

DOI: 10.14306/renhyd.23.4.628

Part of ISSN: 2174-5145

Part of ISSN: 2173-1292

Source: M Dolores Romero de Avila Hidalgo

**Electron spin resonance (ESR) spectroscopy study of cheese treated with accelerated electrons**

*Food Chemistry*

2019 | journal-article

DOI: 10.1016/j.foodchem.2018.09.101

EID: 2-s2.0-85054449257

Source: M Dolores Romero de Avila Hidalgo via Scopus - Elsevier

**Effect of sex and dietary treatment on the composition and rheological properties of dry-cured ham subcutaneous fat**

*Czech Journal of Animal Science*

2017 | journal-article

DOI: 10.17221/18/2016-CJAS

EID: 2-s2.0-85016245939

Source: M Dolores Romero de Avila Hidalgo via Scopus - Elsevier

**Water mobility and distribution during dry-fermented sausages “Spanish type” manufacturing and its relationship with physicochemical and textural properties: a low-field NMR study**

*European Food Research and Technology*

2017 | journal-article

DOI: 10.1007/s00217-016-2759-0

EID: 2-s2.0-84982871203

**Source:**M Dolores Romero de Avila Hidalgo *via* Scopus - Elsevier

**Effect of fatty acid composition and positional distribution within the triglyceride on selected physical properties of dry-cured ham subcutaneous fat**

*Meat Science*

2015 | journal-article

DOI: 10.1016/j.meatsci.2015.01.008

EID: 2-s2.0-84921932764

**Source:**M Dolores Romero de Avila Hidalgo *via* Scopus - Elsevier

**Dry-cured ham restructured with fibrin**

*Food Chemistry*

2014 | journal-article

DOI: 10.1016/j.foodchem.2014.03.051

EID: 2-s2.0-84898072189

**Source:**M Dolores Romero de Avila Hidalgo *via* Scopus - Elsevier

**Recommended domestic handling of fruits and vegetables to preserve their nutritional value, Recomendaciones de manipulación doméstica de frutas y hortalizas para preservar su valor nutritivo**

*Revista Espanola de Nutricion Humana y Dietetica*

2014 | journal-article

EID: 2-s2.0-84904461787

**Source:**M Dolores Romero de Avila Hidalgo *via* Scopus - Elsevier

**Rheological behaviour of commercial cooked meat products evaluated by tensile test and texture profile analysis (TPA)**

*Meat Science*

2014 | journal-article

DOI: 10.1016/j.meatsci.2014.05.003

WOSUID: WOS:000340333500033

**Source:**M Dolores Romero de Avila Hidalgo *via* ResearcherID

**The suitability of plasma powder for cold-set binding of pork and restructured dry ham**

*Meat Science*

2014 | journal-article

DOI: 10.1016/j.meatsci.2014.06.014

EID: 2-s2.0-84905253033

**Source:**M Dolores Romero de Avila Hidalgo *via* Scopus - Elsevier

**Weibull analysis characterizes the breaking properties of dry-cured ham slices**

*Meat Science*

2014 | journal-article

DOI: 10.1016/j.meatsci.2014.02.013

EID: 2-s2.0-84899112971

**Source:**M Dolores Romero de Avila Hidalgo *via* Scopus - Elsevier

**Importance of water in the hydration of the Spanish population: Fesnad 2010 document, Importancia del agua en la hidratación de la población española: Documento FESNAD 2010**

*Nutricion Hospitalaria*

2011 | journal-article

DOI: 10.3305/nh.2011.26.1.5167

EID: 2-s2.0-79952973211

**Source:**M Dolores Romero de Avila Hidalgo *via* Scopus - Elsevier

**Microbial transglutaminase for cold-set binding of unsalted/salted pork models and restructured dry ham**

*Meat Science*

2010 | journal-article

DOI: 10.1016/j.meatsci.2009.11.011

EID: 2-s2.0-76449084094

**Source:**M Dolores Romero de Avila Hidalgo *via* Scopus - Elsevier

**The Spanish Federation of Societies of Nutrition, Food and Dietetics (FESNAD), a national and active multi-disciplinary organisation., La Federación Española de Sociedades de Nutrición Alimentación y Dietética (FESNAD), un órgano nacional y multidisciplinario activo**

*Actividad Dietetica*

2010 | journal-article

DOI: 10.1016/S1138-0322(10)70010-9

EID: 2-s2.0-77954626251

**Source:**M Dolores Romero de Avila Hidalgo *via* Scopus - Elsevier

**[Comparison of dietary reference intakes (DRI) between different countries of the European Union, The United States and the World Health Organization].**

*Nutricion hospitalaria*

2009-07 | journal-article

PMID: 19721919

**Source:**M Dolores Romero de Avila Hidalgo *via* Europe PubMed Central

**Basic criteria and parameters for assessing food products put forward to be included in the fruit and vegetable consumption recommendations, "5 a day": the Master Document, Criterios y parámetros básicos para la evaluación de alimentos candidatos a incluirlos en las recomendaciones de consumo de frutas y hortalizas "5 al día": el Documento Director**

*Actividad Dietetica*

2009 | journal-article

DOI: 10.1016/S1138-0322(09)71738-9

EID: 2-s2.0-67651102687

**Source:**M Dolores Romero de Avila Hidalgo *via* Scopus - Elsevier

**Comparison of dietary reference intakes (DRI) between different countries of the European Union, the United States and the World Health Organization, Comparativa de las ingestas dietéticas de referencia (IDR) de los diferentes países de la Unión Europea, de Estados Unidos (EEUU) y de la Organización Mundial de la Salud (OMS)**

*Nutricion Hospitalaria*

2009 | journal-article

EID: 2-s2.0-68149160398

**Source:**M Dolores Romero de Avila Hidalgo *via* Scopus - Elsevier

**Magnetic resonance imaging study of the cold-set gelation of meat systems containing plasma powder**

*Food Research International*

2009 | journal-article

DOI: 10.1016/j.foodres.2009.06.014

EID: 2-s2.0-68349150766

**Source:**M Dolores Romero de Avila Hidalgo *via* Scopus - Elsevier

**Tensile properties of cooked meat sausages and their correlation with texture profile analysis (TPA) parameters and physico-chemical characteristics**

*Meat Science*

2008 | journal-article

DOI: 10.1016/j.meatsci.2008.03.008

EID: 2-s2.0-50249108383

**Source:**M Dolores Romero de Avila Hidalgo *via* Scopus - Elsevier

**Breaking strength of dry fermented sausages and their correlation with texture profile analysis (TPA) and physico-chemical characteristics**

*Meat Science*

2007-11 | journal-article

DOI: 10.1016/j.meatsci.2007.03.022

*Part of* ISSN: 0309-1740

**Source:**M Dolores Romero de Avila Hidalgo

**Magnetic resonance imaging, rheological properties, and physicochemical characteristics of meat systems with fibrinogen and thrombin**

*Journal of Agricultural and Food Chemistry*

2007 | journal-article

DOI: 10.1021/jf072132i

EID: 2-s2.0-36749002105

**Source:**M Dolores Romero de Avila Hidalgo *via* Scopus - Elsevier

**[Innovations in food processing: nonthermal methods].**

*Revista de medicina de la Universidad de Navarra*

2006-10 | journal-article

PMID: 17424772

**Source:**M Dolores Romero de Avila Hidalgo *via* Europe PubMed Central

**Innovations in food processing: nonthermal methods, Innovaciones en el procesado de alimentos: tecnologías no térmicas.**

*Revista de medicina de la Universidad de Navarra*

2006 | journal-article

EID: 2-s2.0-34547564444

**Source:**M Dolores Romero de Avila Hidalgo *via* Scopus - Elsevier

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