

CURRICULUM VITAE ABREVIADO (CVA)

Part A. PERSONAL INFORMATION

First name	ANA ISABEL		
Family name	HAZA DUASO		
Gender (*)	Female	Birth date (dd/mm/yyyy)	10/03/1966
ID number	13299118N		
e-mail	hanais@ucm.es	URL Web	
Open Researcher and Contributor ID (ORCID) (*)	0000-0002-6656-1113		

(*) *Mandatory*

A.1. Current position

Position	Associate Professor		
Initial date	16/12/2016		
Institution	Universidad Complutense		
Department/Center	Sección Departamental de Nutrición y Ciencia de los Alimentos	Facultad de Veterinaria	
Country	Spain	Teleph.number	913943747
Key words	Chemopreventive agents, genotoxicity, apoptosis, cytokines, mutagenic/carcinogenic compounds, bee products, food safety, healthy foods		

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

Period	Position/Institution/Country/Interruption cause
2003-2016	Associate Professor (Profesor Contratado Doctor)/UCM
2001-2003	Assistant Professor/UCM

A.3. Education

PhD, Licensed, Graduate	University/Country	Year
Degree in Veterinary	Complutense de Madrid	1989
PhD Veterinary	Complutense de Madrid	1995

(Include all the necessary rows)

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

I am Associate Professor (Profesor Titular) of Nutrition and Bromatology in the Departmental Section of Nutrition and Food Science of the Faculty of Veterinary Medicine of the Complutense University of Madrid (UCM) since December 2016. I graduated in Veterinary Medicine from the UCM (1989) and got a PhD in Veterinary Medicine from the UCM (1995). During my research career, I have been recognized with 5 six-year research periods (CNEAI, ANECA), the last one being granted in 2024. I have published 136 articles, of which 90 are in indexed journals with impact factor, 41 in non-indexed journals and 5 books. The number of publications in the first quartile (Q1) is 36. To date, I have 2043 citations and an h-index of 28 (excluding self-citations). I have also disseminated the results obtained during my research career in a total of 92 communications at national and international conferences. I am also an evaluator of prestigious international journals (JCR). The main focus of my research has always been Food Science and Cancer. After my doctorate, I did a three-year postdoctoral stay (1997-1999) at the Department of Medical Nutrition of the Karolinska Institute (KI, Sweden), studying the effect of diet on colon cancer. Specifically, examining the effect of the luminal content on colon epithelial cells (apoptosis and cancer) and analyzing the interactions between genes and dietary fiber. I was then hired for Reincorporation (2000-2001), Assistant Professor (2001-2003) and Associate Professor (Profesor Contratado Doctor, 2003-2006) of the Department of Nutrition and Bromatology III of the Faculty of Veterinary Medicine, UCM. Since 2004, I belong to the research group consolidated by the UCM: Chemopreventive strategies against carcinogenic compounds in the diet. The research trajectory that I develop with my group is framed in six main lines of research: (1) Chemopreventive strategies against mutagenic and carcinogenic compounds in food (2) Antitumor activity and induction of apoptosis of chemopreventive agents (for instance, of the ones present in honey samples) (3) Immunomodulatory activity of chemopreventive agents (such as phenolic compounds and omega 3 and 6 fatty acids) (4) Food antioxidants and oxidative stress and, (5) *In vitro* nanotoxicology, (6) Development of healthy foods. In my latest research, the main innovation



strategy was to use mixtures of bee products that enhance the biological activities of honey alone, and its use as antioxidant additives in meat products. My research career is reflected in my continuous participation in 24 research projects (11 of the National Plan and one of them as Principal Researcher, 12 from Autonomous Communities/UCM and 1 from the European Agency for International Cooperation) and in 2 research contracts with private companies (article 83 LRU), in one of them as principal investigator. Regarding international collaborations, since my three-year postdoctoral stay at KI in Sweden, all the students that have joined my research group at the UCM have carried out international internships in this Research Center. I have also supervised two Research Erasmus Students. I have participated in the transfer of knowledge to the productive sector: Industrias Talavera S.A., Company ZEU-Inmunotec S.L., Laboratorios Farmacéuticos Dr. Schaeffe GmbH (Bad Waldsee, Germany), Laboratorios YNSADIET, S.A., Antonio Simón Honey Company, Centro de Investigación Apícola y Medio Ambiental Marchamalo (CIAPA, Guadalajara). I also participate in the Cluster AGROFOOD AND HEALTH of the Campus Moncloa International Excellence with other research groups of UCM. I believe scientific communication is fundamental and I have participated in the XLI Feria Apícola Internacional and CIAPA with seminars about Beekeeping for a healthy nutrition to beekeepers and consumers; as well as communicated my research to the general public through the Scientific Information Unit and Research Outreach of the OTRI, UCM and Veterinary Faculty. I have co-directed 4 doctoral theses, 3 of them with a International mention. In addition, I have supervised 3 DEA, 20 End of Degree Projects and 6 Masters' Thesis (TFM). All the students who have worked under my supervision have received formation of excellence to develop competitive independent professional research or academic careers and are currently working. My participation in teaching tasks at the UCM includes teaching in the Veterinary, Food Science and Technology, and Human Nutrition and Dietetics Degrees, as well as in various Research Masters at the Veterinary and Medicine Faculty of UCM. I have participated in five projects for innovation and improvement of teaching quality, obtaining the Diploma of Teaching Excellence in the Veterinary Degree from the UCM during the 2016-2017 academic year. I have been a Delegate of the Dean for Erasmus and Student Mobility since May 2017 to July 2020, and consequently, the group has developed more international collaborations for research purposes and student exchange since then.

Part C. RELEVANT MERITS (sorted by typology)

C.1. Publications (see instructions)

Sánchez-Martín V., López-Parra M. B., Iriondo-DeHond A., Wojdyło A., Michalska-Ciechanowska A., **Haza A. I.**, Morales P., del Castillo M. D. 2025. Natural honey–propolis combinations with health-promoting potential: Antibacterial activity against foodborne pathogens. *Pharmaceuticals*, 18(7), 988. Open Access Q1.

Hospital X.F., Fernández M., Morales P., Alba C. **Haza A.I.**, Hierro E. 2024. Volatile N-nitrosamines in Spanish commercial meat products and in fermented sausages prepared with different ingoing amounts of nitrate and nitrite. *Helyon*, 10, e37487. Open Access Q1.

Hospital X.F., Hierro E., Martín-Cabrejas I., Caballero N., Jiménez B., Sánchez-Martín V., Morales P., **Haza A.I.**, Fernández M. 2024. Bee products as an alternative for the preservation of nitrate and nitrite-reduced dry fermented sausages. *Food Bioscience*, 59. Open Access Q1.

Sánchez-Martín V, Morales P, Iriondo-Dehond A, Hospital XF, Fernández M, Hierro E y **Haza AI**. 2023. Differential apoptotic effects of bee product mixtures on normal and cancer hepatic cells. *Antioxidants* 12 (3), 615. Open access, Q1.

Fernández M, Hospital XF, Caballero N, Jiménez B, Sánchez-Martín V, Morales P, **Haza AI**, Hierro E. 2023. Potential of selected bacteriocinogenic lactic acid bacteria for the control of *Listeria monocytogenes* in nitrite-reduced fermented sausages. *Food Control* 150, 109724. Open Access, Q1

Sánchez-Martín V, **Haza AI**, Iriondo-DeHond A, Del Castillo MD, Hospital XF, Fernández M, Hierro E, Morales P. 2022b. Protective effect of thyme and chestnut honey enriched with bee products against benzo(a)pyrene induced DNA damage. *Int J Environ Res Public Health*, 19: 24. Open access, Q2.



Sánchez-Martín V, Morales P, González-Porto AV et al. **Haza AI** (AC) (13/13). 2022a. Enhancement of the Antioxidant Capacity of Thyme and Chestnut Honey by Addition of Bee Products. *Foods* 11 (19) 3118. Open access, Q1.

Ávalos A, **Haza AI**, Morales P. 2018. *In vitro* and *in vivo* genotoxicity of gold nanoparticles by comet and SMART assays. *Food Chem Toxicol* 120: 81-88. Q1

Iriondo-DeHond A, **Haza AI**, Ávalos A, Del Castillo MD, Morales P. 2017. Validation of coffee silverskin extract as a food ingredient by the analysis of cytotoxicity and genotoxicity. *Food Res Int* 100:791-797. Q1

Haza AI, Morales P. 2013. Spanish honey protects towards food mutagens-induced DNA damage. *J Sci Food Agric*. 93: 2995-3000. Q1

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

Iriondo-DeHond A., Morales P., Sánchez-Martín V., **Haza AI**. 2025. Miel de castaño enriquecida con propóleo: una alternativa natural frente a la inflamación. XXIX Jornadas Internacionales de Nutrición Práctica. XVIII Congreso Internacional de la Sociedad Española de Dietética y Ciencias de la Alimentación. 11-12 de marzo, Madrid.

Iriondo-DeHond A., **Haza A.I.**, Sánchez-Martín V., Morales R., Morales P. 2024. Escudos naturales contra la acrilamida: el poder citoprotector de la miel de tomillo enriquecida con propóleo o jalea real y propóleo. XXVIII Jornadas Internacionales de Nutrición Práctica. XVII Congreso Internacional de la Sociedad Española de Dietética y Ciencias de la Alimentación. 12-13 de marzo, Madrid.

Sánchez-Martín V., López-Parra M.B., Iriondo-DeHond A., **Haza A.I.**, Morales P., Del Castillo M.D. 2023. Instant Cascara: A sustainable health promoter. International Coffee Convention. Comunicación oral. 29 septiembre-2 octubre. Alemania. 2023.

Sánchez-Martín V, Morales P, Iriondo-Dehond A, Fernández M, Hierro E, **Haza AI**. 2023. Efecto pro-apoptótico del propóleo en células humanas de cáncer de colon. Presentación oral (Premio comunicación ganadora). XXVII Jornadas Internacionales de Nutrición Práctica. XVI Congreso Internacional de la Sociedad Española de Dietética y Ciencias de la Alimentación. 15-16 de marzo, Madrid.

Sánchez-Martín V, Morales P, **Haza AI**. 2022. Apicultura para una alimentación saludable. Conferencia invitada. Jornada Avances en la investigación de productos apícolas. 22 de abril, Marchamalo, Guadalajara.

Sánchez-Martín V, **Haza AI**, Hospital XF, Fernández M, Hierro E, Morales P. 2022. Efecto antiproliferativo de la miel de castaño y sus mezclas con jalea real y propóleo en células de hepatoma humano. Póster. XV Congreso Internacional de la Sociedad Española de Dietética y Ciencias de la Alimentación, 29-31 de marzo, Madrid.

Iriondo-Dehond A, **Haza AI**, Ávalos A, Del Castillo MD, Morales P. 2016. Coffee silverskin extract protects against benzo (a) pyrene induced DNA damage. Póster. Functional and Medical Foods for Chronic Diseases: Bioactive Compounds and Biomarkers, 22-23 de septiembre, Harvard Medical School, Boston, Estados Unidos.

Ávalos A, **Haza AI**, Mateo D, Morales P. 2012. Cytotoxicity of silver nanoparticles on tumoral and normal human cells. Póster. Congress of the European Societies of Toxicology, (EUROTOX 2012), 17-20 de Junio, Stockholm, Sweden.

Delgado ME, Morales P, García A, **Haza AI**. 2009. Differential apoptosis response of HL-60 and HepG2 cells to docosahexanoic acid. Poster. 46 th Congress of the European Societies of Toxicology (EUROTOX 2009), 13-16 de septiembre, Dresden (Alemania).

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

PID2024-156388OB-I00. Infusiones de hojas de café y cáñamo: aportes al conocimiento de la neuroprotección. Ministerio de Ciencia, Innovación y Universidades 2015. Lead investigator: María Dolores del Castillo. CIAL. From 1/09/2025 to 1/09/2029.

RTI2018-097549-B-I00. Estrategias para Reducir o Reemplazar Aditivos Alimentarios (Conservantes Y Antioxidantes) en Productos Cárnicos Curados. Ministerio de Ciencia, Innovación y Universidades 2018. Lead investigators: Ana Isabel Haza y Eva Hierro. UCM. From 1/09/2019 to: 31/12/2022. Grant: 199.829€.

UCM-GRFN14/22. Estrategias Quimiopreventivas Frente a Compuestos Carcinogénicos de La Dieta. Programa de Creación y Consolidación de Grupos de Investigación Universidad Complutense-Comunidad de Madrid. Lead investigator: Paloma Morales. Member of the research team. From: 30/09/2022 to 30/09/2023. Grant: 1000€.

AGL2014-57239-R. Producción y consumo sostenibles del café: validación de subproductos como ingredientes alimentarios. Ministerio de Ciencia e innovación 2014. Lead investigator: Maria Dolores del Castillo. CIAL. Member of the research team. From: 01/01/2015 to: 31/12/2018. Grant: 223.850€.

AGL2010-16561. Evaluación de la seguridad alimentaria de micropartículas (colorantes) y nanopartículas de oro y plata en células humanas. Ministerio de Ciencia e Innovación 2010. Lead investigator: Paloma Morales. UCM. Member of the research team. From: 01/01/2011 to 31/12/2013. Grant: 130.000€.

910177. Efecto protector de mieles procedentes de distintos orígenes botánicos, uniflorales y multiflorales de la Comunidad de Madrid frente al daño al DNA inducido por compuestos carcinogénicos de la dieta. Programa de Creación y Consolidación de Grupos de Investigación Santander-UCM 2010. Lead investigator: Paloma Morales. UCM. Member of the research team. From: 01/01/2009 to 31/12/2010. Grant: 3800€.

AGL2008-00292. Propiedades saludables de mieles españolas y sus efectos protectores frente a mutágenos de la dieta. Ministerio de Educación y Ciencia 2008. Lead investigator: Paloma Morales. UCM. Member of the research team. From: 01/01/2009 to 31/12/2009. Grant: 25.000€.

A/014673/07. Estrategias quimiopreventivas utilizando plantas medicinales frente a compuestos carcinogénicos de la dieta. Ministerio de Asuntos Exteriores y de Cooperación. Agencia Española de Cooperación Internacional (AECI) 2007. Lead investigator: Paloma Morales. UCM. Member of the research team. From: 01/01/2008 to 31/12/2008. Grant: 11.300€.

AGL2005-01517. Compuestos polifenólicos y ácidos grasos omega-3 y 6 como agentes quimiopreventivos frente a mutágenos de la dieta. Ministerio de Educación y Ciencia 2005. Lead investigator: Paloma Morales. UCM. Member of the research team. From: 31/12/2005 to 31/12/2008. Grant: 110.000€.

AGL2002-01033. Inhibición de la activación metabólica de N-Nitrosaminas y/o estimulación de la actividad detoxificadora por la acción de agentes quimiopreventivos de la dieta. Ministerio de Educación y Ciencia 2002. Lead investigator: Paloma Morales. UCM. Member of the research team. From: 4/12/2002 to 31/12/2005. Grant: 106.500€.

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.

Article 83 (451-2009) between Pharmaceutical Laboratories Dr. Schaeffe GmbH (Germany), University of Applied Sciences of Osnabrueck (Germany) and Research group UCM 910177. Efecto proliferativo de fitoquímicos en cultivos celulares. Lead investigator: Ana I. Haza. 22/12/2009 to 22/04/2010.

Article 83 (399-2005) between Zeu-inmunotec S.L and UCM. Puesta a disposición de la empresa el anticuerpo monoclonal específico frente a la beta-caseína de vaca para su incorporación en un kit comercial que permita la detección de leche de vaca en distintos alimentos. Member of research team. 03/11/2005 to 03/11/2006.