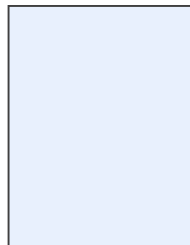


BIOGRAPHY

27th June 2012.



Title and name

Professor Miguel Prieto Maradona

Nationality

Spain

Panel

BIOHAZ

Education

DVM, 1980, University of Leon

PhD , 1985, University of Leon

Scientific and risk assessment experience

Miguel Prieto currently works as Professor of Food Microbiology and Hygiene, Department of Food

Hygiene and Technology, Veterinary Faculty, and as senior researcher of the Institute of Food

Science and Technology, University of León, Spain.

Appointed to the EFSA BIOHAZ Panel in 2006; recently elected for a third term of office, performing risk assessments related to the epidemiology of foodborne zoonoses, efficacy and safety of processing technologies involving foods and animal by-products..

Main scientific publications

Characterization and detection of foodborne microorganisms

Study of sublethal injury after exposure to stressful conditions

Efficacy and safety of food processing technologies

Magnino, S.; Colin, P.; Dei-Cas, E.; Madsen, M.; McLauchlin, J.; Nöckler, K.; Prieto, M.; Tsigarida, E.; Vanopdenbosch, E.; Van Peteghem, C. 2009. Biological risks associated with consumption of reptile products. International Journal of Food Microbiology, 134, 163-175.

Alvarez-Ordóñez, A.; Halisch, J.; Prieto, M. 2010. Changes in Fourier Transform Infrared spectra of Salmonella enterica serovars Typhimurium and Enteritidis after adaptation to stressful growth conditions. International Journal of Food Microbiology, 142, 97-105.

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Mouwen, D.J.M.; Hörman, A.; Korkeala, H.; Alvarez-Ordoñez, A.; Prieto, M. 2011. Applying Fourier transform infrared spectroscopy and chemometrics to the characterization and identification of lactic acid bacteria. *Vibrational Spectroscopy*, 56, 193–201.

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Alonso-Hernando, A., Prieto, M., García-Fernández, M.C., Alonso-Calleja, C.; Capita, R. 2012. Increase over time in the prevalence of multiple antibiotic resistance among isolates of *Listeria monocytogenes* from poultry in Spain. *Food Control*, 23, 37-41.

Alvarez-Ordoñez, A. and Prieto, M. 2012. *FT-IR spectroscopy in Food Microbiology*. Springer, New York. ISBN 978-1-4614-3812-0