



1. Name
Guillermo Cristian Guadalupe Martínez Ávila

2. Education
Doctoral Degree, Dr. Sc. Biotechnology, Chemistry Sciences Department, Autonomous University of Coahuila, 2011
Master Degree, M. Sc. Food Technology, Autonomous University of Coahuila, 2007
Research stay, University College Cork, Cork Ireland, 2007
Pharmacobiologist Chemist, Autonomous University of Coahuila, 2005
Research Stay in University of Fortaleza, Fortaleza Brazil, 2001

3. Academic experience
4. Non-academic experience
Assistant- Director. Deputy Director of the Social Service and Social Outreach, Autonomous University of Nuevo Leon (UANL)
Department Office, Agronomy Department. (2016-Ongoing), Full time
Professor, Autonomous University of Nuevo Leon (UANL), Full time

5. Certifications or professional registrations
6. Current membership in professional organizations
Member of the Mexican Society of Biotechnology and Bioengineer,
7. Honors and awards
Honorific Mention in the State Award of the Youth Coahuila, 2011
First Place in the Exact Sciences and Technology, XI Meeting of Graduates and Research, Fortaleza, Brazil. 2011
Award given by the Mexican Society of Biotechnology and Bioengineer, Delegation Coahuila, for the labour as a vocal student.
National System of Researchers LEVEL 1 (SNI), National Council of Science and Technology (CONACYT), (On-going)
Desirable Profile for full Time University Professors (PRODEP), Secretariat of Public Education (SEP), (On-going)

8. Service activities (within and outside of the institution)
9. Briefly list the most important publications and presentations from the past five years

Based Identification and Antioxidant Activity Assessment of Phenolic Compounds from Red Corn Cob (*Zea mays* L.). María Hernández, Janeth Ventura, Cecilia Castro, Víctor

Boone, Romeo Rojas, Juan Ascacio-Valdés and Guillermo Martínez-Ávila. UPLC-ESI-QTOF-MS2. 2018. *Molecules*.

Rhodotorula glutinis as source of pigments and metabolites for food industry Ayerim Hernández-Almanza, Julio Cesar Montanez, Miguel A. Aguilar-González, Cristian Martínez-Ávila, Raúl Rodríguez-Herrera, Cristóbal N. Aguilar. 2014.. *Food Bioscience*, 5: 64-72.

Moringa plants: Bioactive compounds and promising application in food products.S. Saucedo-Pompa, J.A. Torres-Castillo, C. Castro-López, R. Rojas, E. J. Sánchez-Alejo, M. Ngangyo-Heya and G.C.G. Martínez-Avila. 2018. *Food Research International*.

Fruit wastes fermentation for phenolic antioxidants production and their application in manufacture of edible coatings and films G. C. G. Martinez-Avila, A. F. Aguilera, S. Saucedo, R. Rojas, R. Rodriguez & C. N. Aguilar.. *Critical Reviews in Food Science and Nutrition* Volume 54, Issue 3, 2014 pages 303-311

National and international candelilla wax market.Saúl Saucedo-Pompa, Guillermo Cristian Guadalupe Martínez-Ávila. 2018. In: *Food Process Engineering and Quality Assurance*.

Extraction of Bioactive Compounds, Characterization and Its Use. Guillermo Cristian Guadalupe Martínez-Ávila, C. N. Aguilar, E. J. Sanchez-Alejo, J. A. Ascacio-Valdes, A. F. Aguilera-Carbo, Romeo Rojas. 2018. In: *Food Process Engineering and Quality Assurance*.

Polyphenolic content, in vitro antioxidant activity and chemical composition of extract from Nephelium lappaceum L.(Mexican rambutan) husk.Cristian Hernández, Juan Ascacio-Valdés, Heliodoro De la Garza, Jorge Wong-Paz, Cristóbal Noé Aguilar, Guillermo Cristian Martínez-Ávila, Cecilia Castro-López, Antonio Aguilera-Carbó. 2017. *Asian Pacific Journal of Tropical Medicine*.

Natural variability of essential oil and antioxidants in the medicinal plant Turnera diffusa. Ana Lucía Urbizu-González, Octelina Castillo-Ruiz, Guillermo Cristian Guadalupe Martínez-Ávila, Jorge Ariel Torres-Castillo. 2017. *Asian Pacific Journal of Tropical Medicine*.

Macromolecular and Functional Properties of galactomannans from Mesquite seed (Prosopis landulosa).Guillermo C. G. Martínez-Ávila, A. Y. Hernández-Almanza F. Sousa, G. Gutierrez-Sanchez and C. N. Aguilar. 2013. *Carbohydrate Polymers* Volume 102, 15 February 2014, Pages 928–931

Ultrasound-assisted extraction of phenolic compounds from Laurusnobilis L. and their antioxidant activity. Diana B. Muñoz-Mérquez, Guillermo C. Martínez-Avila, Jorge E. Wong-Paz, Ruth Belmares-Cerda, Raúl Rodríguez Herrera and Cristóbal N. Aguilar. 2013. *Ultrasonics Sonochemistry*. 20: 1149-1154.

Assisted extraction by fungal fermentation of antioxidants Guillermo Cristian G.Martínez-Ávila; Juan Alberto Ascacio-Valdés; Leonardo Sepúlveda-Torre; Raúl Rodríguez-Herrera; Antonio Aguilera-Carbó; Cristóbal N. Aguilar. *Fenólicos. Revista Científica de la Universidad Autónoma de Coahuila*. 2013 Volumen 5, No 9.

Briefly list the most recent professional development activities