

MARIA LEONOR NUNES**IDENTIFIERS:**

Orcid iD: 0000-0003-4393-2150;

Scopus Author ID: 7102001997;

Researcher ID: L-4283-2014;

Science ID: 611B-D383-3982;

Research Publications in peer reviewed international journals: 239;

Citations:>8800

H index: 54

E-mail address: lnunes@ciimar.up.pt; nunes.leonor@gmail.com

Phone: 00351 962467682

Professional address: **CIIMAR** - Novo Edifício do Terminal de Cruzeiros do Porto de Leixões, Avenida General Norton de Matos s/n, 4450-208 Matosinhos, Portugal

**SCIENTIFIC BACKGROUND:**

Maria Leonor Nunes, is presently principal scientist and coordinator of SEAFOOD SAFETY AND PROCESSING Group of CIIMAR (Interdisciplinary Centre of Marine and Environmental Research) and has a complementary background in the fields of seafood processing and preservation, food quality and safety, consumer risk assessment, upgrading of seafood products, consumer perceptions, laboratory management/accreditation (microbiology, physics and chemical), and industrial support in terms of HACCP. She has a long experience in teaching (University of Porto, University of Algarve, University Nova of Lisbon and University Lusófona of Lisbon).

SCIENTIFIC SKILLS:

Quality and food safety of seafood and seafood-based products both from fisheries and aquaculture; Improvement and development of fish preservation and processing technologies; Utilization of seafood losses, waste and by-products, in particular of the fish processing industry; Development of new fish-based food products; Improvement and development of analytical methods in the food area; Integrated Management of Quality and Food Safety (Standards NP EN ISO 9001: 2008, NP EN ISO 14001: 2008, NP EN ISO 22000: 2005 and BRC Food); Management of analytical test laboratories Accreditation of laboratories (Standard NP EN ISO 17025); Assessment of risk / benefit associated with f(sea)food consumption; Demonstration of processes and products near the stakeholders

MOST RELEVANT PUBLICATIONS (2025 – 2024):**2025**

- Monteiro, João P., Sousa, T., Ferreira, H., Marisa Pinho, M., Melo, T., Goracci, L., Pires, C., Marques, A., **Nunes**, M. L., et al., 2025. Comprehensive lipidomics analysis of Cape hake (*Merluccius capensis*) by-products: Screening key features for added value applications." *Applied Food Research* 5, no. 1: 100839. <https://doi.org/10.1016/j.afres.2025.100839>
- Dias, A. C., Almeida, C., da Costa, T. P., **Nunes**, M. L., Marques, A., & Quinteiro, P., 2025. Environmental assessment of oyster farming from a life cycle perspective. *Sustainable Production and Consumption*. <https://doi.org/10.1016/j.spc.2024.12.023>
- Pais-Costa, A. J., Marques, A., Oliveira, H., Gonçalves, A., Camacho, C., Augusto, H. C., & **Nunes**, M. L., 2025. New Perspectives on Canned Fish Quality and Safety on the Road to Sustainability. *Foods*, 14(1), 99. <https://doi.org/10.3390/foods14010099>

- Almeida, C., Sapatinha, M., Pires, C., **Nunes**, M. L., & Marques, A., 2025. Seafood by-products from canning industry: A review on the environmental assessment of valorisation pathways and future trends. *Cleaner Waste Systems*, 100371. <https://doi.org/10.1016/j.clwas.2025.100371>
2024
- EFSA (European Food Safety Authority), Barranco A, Cunha-Silva H, Aranda M, Mader J, Cotano U, Ramos P, Camacho C, Gomes S, Oliveira H, **Nunes** ML, 2024. Navigating Tomorrow's Tide: Exploring the Future of Ocean Resources and Their Impact on Food and Feed Safety. EFSA supporting publication 2024: EN-9058. 268 pp. <https://doi.org/10.2903/sp.efsa.2024.EN-9058>
- Camacho, C., Oliveira, H., Serrano, C., Delgado, I., Coelho, I., Pedro, S., ..., **Nunes**, M. L., 2024. Valorisation of sea urchin (*Paracentrotus lividus*) gonads through canning. *Food Chemistry*, 449, 139184. <http://dx.doi.org/10.1016/j.foodchem.2024.139184>
- Pires, C., Leitão, M., Sapatinha, M., Gonçalves, A., Oliveira, H., **Nunes**, M. L., ..., Marques, A., 2024. Protein Hydrolysates from Salmon Heads and Cape Hake By-Products: Comparing Enzymatic Method with Subcritical Water Extraction on Bioactivity Properties. *Foods*, 13(15), 2418. <https://doi.org/10.3390/foods13152418>
- Mateus, M., de Ferro, R. M., Pinheiro, H. M., Machado, R., da Fonseca, M. M. R., Sapatinha, M., **Nunes**, M.L., Cesário, M. T., 2024. Production and characterization of protein-rich extracts from the red macroalga *Gelidium corneum* and its industrial agar extraction residues. *Algal Research*, 78, 103420. <https://doi.org/10.1016/j.algal.2024.103420>
- Quaresma, M. A. G., Batarda, R., Nunes, M. L., Gonçalves, H., Alves, S. P., Bessa, R. J. B., & Roseiro, L. C., 2024. The effect of genotype and sex on carcass characteristics and fatty acid profile of Pekin broiler ducks. *Poultry Science*, 104659. <https://doi.org/10.1016/j.psj.2024.104659>
- Monteiro, J. P., Sousa, T., Melo, T., Pires, C., Marques, A., **Nunes**, M. L., ... Domingues, M. R. (2024). Unveiling the Lipid Features and Valorization Potential of Atlantic Salmon (*Salmo salar*) Heads. *Marine Drugs*, 22(11), 518. <https://doi.org/10.3390/md22110518>