Date of the CVA	07/12/2017

Section A. PERSONAL DATA

Name and Surname	Raquel Rosales Lopez			
DNI	74664130N		Age	38
Researcher's identification number	Scopus Author ID	24463719300		
	ORCID	0000-0002-5912-8485		
Address	C\ Padre Claret 2, Edif 3, Puerta 5ºB, 18013, Granada			
Phone	(+61) 476228790	Email	rosbiol@hotmail.com	

A.1. Current Professional Situation

Visiting Scientist at CeRRF, Deakin University, Australia.

A.2. Academic education (Degrees, institutions, dates)

Bachelor/Master/PhD	University	Year
PhD in Biology	Universidad de Granada	2007
Master in agricultural biology and aquiculture	Universidad de Granada	2004
Bachelor of Science, Biology	Universidad de Granada	2002

A.3. General quality indicators of scientific production

Source (Google Scholar Citation)

Total Citations: 168

Citations in the last 5 years: 148, an average of 29 per year

Total documents in SCI journals: 18 (12 are Q1 in their category) h-Index: 8

Section B. SUMMARY OF THE CURRICULUM

I completed my bachelor degree in Biology (2002) and a PhD in Plant Physiology (2007) at the University of Granada.

Since completing my PhD, I conducted postdoctoral research at the University of Florida (2008-2010), followed by three and a half years research at the ICTAN-CSIC in Madrid thanks to a JAE-Doc fellowship and an associate scientist contract. In 2015, I got a Talent Hub project to carry out postharvest research on tomato at Wageningen UR and the University of Granada and co-funded by the European Union's Seventh Framework Program and the Ministry of Economy, Innovation, Science, and Employment of the Junta de Andalucía.

My research interests are the study of the physiological and molecular bases of fruit response to biotic and abiotic stresses with a special interest on fruit tolerance to low temperature storage and postharvest treatments. Currently, my research is focused on the impact of cold storage on tomato flavor using a multidisciplinary approach (sensory science, metabolomics, and transcriptomics strategies).

Section C. MOST RELEVANT MERITS (ordered by typology)

C.1. Publications

1 Palou L.; et al. (4/2). 2017. Incidence and etiology of postharvest diseases of fresh fruit of date palm (*Phoenix dactylifera* L.) in the grove of Elx (Spain) Phytopathologia Mediterranea. 55-3, pp.391-400.

2 Rosales R.; et al. (5/1). 2016. Low temperature and short-term high-CO_2 treatment in postharvest storage of table grapes at two maturity stages: Effects on transcriptome profiling Frontiers in Plant Science. 7-1020.

3 Palou L.; et al. (4/2). 2016. Short-term exposure to high CO_2 and O_2 atmospheres to inhibit postharvest gray mold of pomegranate fruit Plant Disease. The American Phytopathological Society. 100-2, pp.424-430.

4 Blanch M.; et al. (6/2). 2015. CO_2-driven changes in energy and fermentative metabolism in harvested strawberries Postharvest Biology and Technology. 110, pp.33-39.

5 Navarro S.; et al. (6/3). 2015. Differential regulation of dehydrin expression and trehalose levels in Cardinal table grape skin by low temperature and high CO_2.Journal of Plant Physiology. 179, pp.1-11.

6 Blanch M.; et al. (6/2). 2015. The effects of high CO_2 levels on fermentation, peroxidation and cellular water stress in *Fragaria vesca* stored at low temperature in conditions of unlimited O_2. DOI: 10.1021/jf505715s Journal of Agricultural and Food Chemistry. 63, pp.761-768.

7 Carvajal F.; et al. (/4). 2014. Cloning and characterization of a putative pollen-specific polygalacturonase gene (*CpPG1*) differentially regulated during pollen development in zucchini (*Cucurbita pepo* L.) Plant Biology. 16, pp.457-466.

8 Megías Z.; et al. (/5). 2014. Cold-induced ethylene in relation to chilling injury and chilling sensitivity in the non-climacteric fruit of zucchini (*Cucurbita pepo* L.). LWT- Food Science and Technology. 57, pp.194-199.

9 Rosales R.; et al. (/1). 2014. The crucial role of the Φ- and K-segments in the in vitro functionality of *Vitis vinifera* dehydrin DHN1a. Phytochemistry. 108, pp.17-25.

10 Rosales R.; et al. (/1). 2013. Molecular analysis of the improvement in rachis quality by high CO_2 levels in table grapes stored at low temperature. Posharvest Biology and Technology. 77, pp.50-58.

11 Blanch M.; et al. (/2). 2013. NADP-malic enzyme and glutathione reductase contribute to glutathion regeneration in *Fragaria vesca* fruit treated with protective high CO_2 concentration Postharvest Biology and Technology. 86, pp.431-436.

12 Fernandez-Caballero C. and Rosales R.; et al. (/1). 2012. Unraveling the implication of CBF1, CBF4 and dehydrin 1 genes in the response of table grapes to high CO2 levels and low temperature.Journal of Plant Physiology. 169, pp.747-748.

13 Rosales R.; Burns K.J. (/1,2). 2011. Phytohormone changes and carbohydrate status in sweet orange fruit from Huanglongbing-infected trees Journal of Plant Growth Regulation. 30, pp.312-321.

14 Rosales R.; et al. (/1). 2009. Hormonal control of floral abscission in Zucchini squash (*Cucurbita pepo*) Plant Growth Regulation. 58, pp.1-14.

15 Rosales R.; et al. (/1). 2008. Comparing benefits between pesticides and ethylene treatments to reduce *Prays oleae* Bern. attack in olive trees. International Journal of Pest Management.54-4, pp.327-331.

16 Ramos P.; et al. (/2). 2008. Crop losses due to olive moth mediated by ethylene. Pest Management Science. 64, pp.720-724.

17 Sabouni I.; et al. (/2). 2008. The use of ethylene diffusers is comparable to treatments with sprayed ethylene to reduce the damage caused by the olive moth (*Prays oleae* Bern.) Journal of Pest Science. 81-4, pp.193-197.

18 Rosales R.; et al. (/1). 2006. Ethylene can reduce *Prays oleae* attack in olive trees. Crop Protection. 25, pp.140-143.

C.2. Participation in R&D and Innovation projects

1 Elucidating the impact of low temperature storage on tomato fruit flavor: possibilities for genetic improvement? European Union's Seventh Framework Program, Marie Sklodowska-Curie actions. Raquel Rosales López. (Universidad de Granada and Wageningen University and Research). 01/10/2015-30/09/2017. 156.764 €.

2 Identificación de marcadores bioquímicos y moleculares regulados por alto CO2 asociados al incremento en la tolerancia de uva de mesa a bajas temperaturas de conservación. AGL2011-26742 Ministerio de Ciencia e Investigación. Escribano Garaizábal M.I. (INSTITUTO DE CIENCIA Y TECNOLOGIA DE ALIMENTOS Y NUTRICION). 01/01/2012-01/01/2015. 120.000 €.

3 Mejora de la vida comercial, conservación y calidad de los frutos de calabacín: estudio fisiológico y molecular. AGL2008-05619-C02-01. Ministerio de Ciencia e Investigación. Dolores Garrido Garrido. (Universidad de Granada). 01/01/2009-31/12/2011.

4 Combating symptom development in fruit from Huanglongbing-infected citrus trees: A sensory, metabolite and physiological approach Florida Department of Agricultural and Consumer Services (FDACS). Jacqueline K. Burns. (Citrus Research and Education Center). 01/01/2009-31/12/2010. 276.147 €.

5 Análisis del contenido en IAA de flores de calabacín con el fenotipo "flor pegada". Universidad de Granada (Acción Integrada). Dolores Garrido Garrido. (Universidad de Granada and University of Florida). 01/08/2009-01/08/2010.

6 Creación de un laboratorio de bioquímica y biología molecular de referencia nacional para las investigaciones agrícolas en Cuba. D/016454/08 Ministerio de Asuntos Exteriores y Cooperación. AECID. Manuel Jamilena Quesada. 01/01/2009-31/12/2009.

7 Etileno como alternativa al uso de insecticidas frente a la plaga de olivo *Prays oleae* BERN. A/9561/07 Ministerio de Asuntos Exteriores (AECI). Dolores Garrido Garrido. (Universidad de Granada y Faculte des Sciences et Techniques Tanger). 01/01/2008-31/12/2008. 9.370 €.

8 Mejora de la calidad del fruto de calabacín: estudio fisiológico y molecular del retraso en la abscisión floral. AGL2005-06677-C02-01 Ministerio de Ciencia y Tecnología. Dolores Garrido Garrido. (Universidad de Granada). 01/01/2006-31/12/2008. 53.550 €.

9 Mejora de la partenocarpia en calabacín: aproximación genética y molecular. P07-CVI-02617 Consejería de Innovación, Ciencia y Empresa. Junta de Andalucía. Manuel Jamilena Quesada. (Universidad de Granada). 01/01/2006-31/12/2008. 85.900 €.

10 Etileno como alternativa al uso de insecticidas frente a la plaga de olivo *Prays oleae* BERN. A5566/06 Ministerio de Asuntos Exteriores (AECI). Dolores Garrido Garrido. (Universidad de Granada y Faculte des Sciences et Techniques Tanger). 01/01/2007-31/12/2007. 9.370 €.

11 Bases para el desarrollo de una técnica del uso de etileno como producto natural de defensa del olivo contra *Prays olae* Bern. AM35/04 Junta de Andalucía/Consejería de la Presidencia. J.M. Ramos. (Universidad de Granada). 01/03/2005-30/09/2006. 13.605,64 €.

12 Mejora de la calidad del fruto de calabacín: estudio fisiológico y molecular del retraso en la abscisión floral. AGL2004-08019-C02-01 Ministerio de Ciencia y Tecnología. Dolores Garrido Garrido. (Universidad de Granada). 01/01/2005-31/12/2005. 28.750 €.

13 El etileno como alternativa natural al uso de insecticidas en el control de la polilla del olivo (*Prays oleae* bern). AGL2000-1552-CO2-01 Ministerio de Ciencia y Tecnología. Jose Maria Ramos Clavero. (Universidad de Granada). 01/01/2001-31/12/2003. 78.000 €.