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MARINA CÓRDOBA is a PhD student at Analytical Chemistry and Food Technology Department at University of Castilla-La Mancha, working at the Regional Institute for Applied Science Research (IRICA, Ciudad Real).

She has a **Bachelor of Chemistry** (University of Córdoba, 2017). She got a Master's degree in **Advances in Food Technology and Quality** (University of Granada, 2019) and a Master's Degree in **Teacher Training for Compulsory Secondary Education and Baccalaureate, Vocational Training and Languages**, specializing in Physics and Chemistry (University of Córdoba, 2020).

In the 2013-2014 academic year, she was a **collaborator student** at the **Department of Inorganic Chemistry and Chemical Engineering** (University of Córdoba) and in the 2014-2015 academic year, she enjoyed an **Erasmus + Programme** at the University of Perugia (Italy).

She spent six months doing the Master's project and internship at **IFAPA Alameda del Obispo (Córdoba)**, where she investigated the organoleptic and nutritional properties of foods such as watermelon, tomato, jams or pepper chips.

She is **co-author of a scientific paper** and presented a **poster** in the II Conference "Research in Food Science and Technology" (University of Granada, 2019).

She was one of the 45 selected participants of the **Campus Innovaction COVAP 2020**, whose objective was to create projects focused on promoting innovation in the agri-food industry.

She worked as an assistant for research and experimental development in biotechnology at **IMDEA Nanociencia foundation** (Madrid), where she synthesized and analyzed the properties of different catalysts to break the water molecule.

The research topic of her PhD program is **"Analytical Nanometrology for the control of inorganic and organic nanomaterials in food samples"**.