

Curriculum Studiorum et Vitae

Yasmany Armas Díaz

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EDUCATION

- **PhD candidate (Nov 2021 to present):** Department of Clinical Sciences, Faculty of Medicine, Polytechnic University of Marche (Ancona, Italy).
- **PhD student (Sept 2019 - March 2021):** Project: Discovery and biochemical characterization of a bacterial glucosamine-6-phosphate deaminase with activity toward glucosamine. Glycomics and Glycan Bioengineering Research Center, College of Food Science and Technology, Nanjing Agricultural University (Nanjing, China)
- **Master's Degree in Food Engineering (2015 - 2018):** Thesis topic: Technological proposal for the processing of cobia (*Rachycentron canadum*) grown in Cuba. Faculty of Chemical Engineering, Technological University of Havana " José Antonio Echevarría" (Havana, Cuba)
- **Bachelor's Degree in Food Science (2008 - 2013):** Institute of Pharmacy and Foods, University of Havana, (Havana, Cuba)
- **High School Diploma (2004 - 2007):** IPVCE "Mártires de Humboldt 7" (Artemisa, Cuba)

WORK EXPERIENCE

- **Head of the Chemistry Laboratory (2016 - 2019):** Fisheries Research Center (Havana, Cuba)
- **Scientific Reserve (2013 - 2015):** Chemistry Laboratory, Fisheries Research Center (Havana, Cuba)

RESEARCH EXPERIENCE

- **Head of the research project (2018 - 2019):** Potential evaluation and characterization of discards generated from the processing of crustaceans and mollusks in the fishing industry (Havana, Cuba)
- **Head of the research project (2018 - 2019):** Quality evaluation and shelf life in new products of the fishing industry (Havana, Cuba)
- **Responsible of objective in a research project (2013 - 2017):** Improvement of the Quality Management System in quality testing laboratories and food safety of fishery products (Havana, Cuba)
- **Responsible of objective in a research project (2013 - 2017):** Nutritional evaluation of muscle of cobia farmed in floating cages at sea in Cuba (Havana, Cuba – Bergen, Norway)

SCIENTIFIC PRODUCTION

OrcID: <https://orcid.org/0000-0003-2772-2225>

1. Rohullah Qaderi, Luca Mazzoni, Virginia Tonanni, Francesco Gagliardi, Luca Capriotti, Valeria Pergolotti, **Yasmany Armas Díaz**, Franco Capocasa. Investigating the tolerance of different strawberry cultivars to *Botrytis cinerea* infection and its relation with fruit quality. Journal of Berry Research.

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- Cienciosi, D., **Armas, Y.**, Grosso, G., Quiles, J.L., Giampieri, F., Battino, M. Association between diagnostic imaging and biochemical markers: a possible tool for monitoring metabolic disorders. *Current Opinion in Food Science*. 2024, 55: 101109.
- Cienciosi, D., **Diaz, Y. A.**, Gaddi, A. V., Capello, F., Savo, M. T., Palí Casanova, R. J., Martínez Espinosa, J. C., Pascual Barrera, A. E., Navarro-Hortal, M.-D., Tian, L., Bai, W., Giampieri, F., & Battino, M. Can alpha-linolenic acid be a modulator of “cytokine storm,” oxidative stress and immune response in SARS-CoV-2 infection? *Food Frontiers*. 2023, 1 - 21.
- Marcellini, M.; Raffaelli, D.; Mazzoni, L.; Pergolotti, V.; Balducci, F.; **Armas Diaz, Y.**; Mezzetti, B.; Capocasa, F. Effects of Different Irrigation Rates on Remontant Strawberry Cultivars Grown in Soil. *Horticulturae* 2023, 9, 1026.
- Armas Díaz Y**, Ferreiro Cotorruelo MS, Battino M. The role of dietary polyphenols in the control of chronic noncommunicable diseases. *Food Safety and Health*. 2023.
- Salinari A, Machì M, **Armas Diaz Y**, Cienciosi D, Qi Z, Yang B, et al. The Application of Digital Technologies and Artificial Intelligence in Healthcare: An Overview on Nutrition Assessment. *Diseases*. 2023;11(3):97.
- Cienciosi D, **Armas Diaz Y**, Alvarez-Suarez JM, Chen X, Zhang D, Martínez López NM, et al. (2023). Can the phenolic compounds of Manuka honey chemosensitize colon cancer stem cells? A deep insight into the effect on chemoresistance and self-renewal. *Food Chemistry*.427:136684.
- Diaz, Y. A.**, Qi, Z., Yang, B., López, N. M. M., Urbano, M. B., & Cienciosi, D. (2023). Betalains: the main bioactive compounds of *Opuntia* spp and their possible health benefits in the Mediterranean diet. *Mediterranean Journal of Nutrition and Metabolism*, 1-10.
- Navarro-Hortal, M. D., Forbes-Hernández, T. Y., Romero-Márquez, J. M., **Armas Díaz, Y.**, Pascual-Barrera, A. E., Giampieri, F., Rivas-García, L., Sánchez-González, C., Battino, M., & Quiles, J. L. (2023). Using the experimental model *C. elegans* to in vivo deepen into the biomedical properties of the Romina strawberry (*Fragaria x ananassa*) cultivar: A look into tau protein-related Alzheimer’s disease, aging and redox biology. *Journal of Berry Research*, 13, 81-94
- Cassotta M, Cienciosi D, De Giuseppe R, Navarro-Hortal MD, **Armas Diaz Y**, Forbes-Hernández TY, Pifarre KT, Pascual Barrera AE, Grosso G, Xiao J, Battino M, Giampieri F. Possible role of nutrition in the prevention of inflammatory bowel disease-related colorectal cancer: A focus on human studies. *Nutrition*. 2023; 110:111980.
- Giampieri, F., Cienciosi, D., Alvarez-Suarez, J. M., Quiles, J. L., Forbes-Hernández, T. Y., Navarro-Hortal, M. D., Machì, M., Casanova, R. d. J. P., Espinosa, J. C. M., Chen, X., Zhang, D., Bai, W., Lingmin, T., Mezzetti, B., Battino, M., & **Diaz, Y. A.** (2023). Anthocyanins: What do we know until now? *Journal of Berry Research*, 13, 1-6.
- Armas Diaz Y**, Machì M, Salinari A, Pérez-Oleaga CM, Martínez López NM, Briones Urbano M, et al. Prickly pear fruits from *Opuntia ficus-indica* varieties as a source of potential bioactive compounds in the Mediterranean diet. *Mediterranean Journal of Nutrition and Metabolism*. 2022; 15:581-92
- Ramos-Vivas J, Tapia O, Elexpuru-Zabaleta M, Pifarre KT, **Armas Diaz Y**, Battino M, et al. The Molecular Weaponry Produced by the Bacterium *Hafnia alvei* in Foods. *Molecules*. 2022;27(17):5585.
- Chapter “Pelargonidin. Advances on resources, biosynthesis pathway, bioavailability, bioactivity, and pharmacology of pelargonidin”, *Handbook of Dietary Flavonoids*, Springer Nature, 2022.
- Carmona, J.C.; Flore, E.R.; Castelo, R.; **Armas, Y.**; Frost, M.; Engelsen, R. and Lunestad, B. Feasibility of fattening and comercialization of *cobi* (*Rachycentron canadum*) in

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Matanzas province, Cuba. Revista Cubana de Investigaciones Pesqueras. 2019 36 (2), 38 - 42

16. **Armas Y**, Flores ER, García M, Lunestad B, Gandón J. Technological proposal for the processing of cobia (*Rachycentron canadum*) grown in Cuba. Revista Cubana de Investigaciones Pesqueras. 2019; 36 (1)

- Participation in national (4) and international (1) research projects
- Reviewer of Revista Cubana de Investigaciones Pesqueras and Food Chemistry
- Supervisor and co-supervisor of Bachelor's thesis (2014 - 2019): Institute of Pharmacy and Foods (4) and Chemical Engineering Faculty (1) (Havana, Cuba)

OTHER COURSES

- 153rd International Workshop on High-Resolution Respirometry: NextGen-O2k all-in-one demo, July 1-2, 2022 (Innsbruck, Austria)
- Basics experiments in Molecular Biology, 2019 (Nanjing, China)
- Training Courses on Aquatic Product Trade and Market Development for Developing countries. Freshwater Fisheries Research Center of Chinese Academy of Fishery Sciences, August 2018 (Wuxi, China)
- Bibliographic Managers Workshop. Institute of Tropical Medicine "Pedro Kourí" (Havana, Cuba)
- Training course in the determination of the proximal composition, lipid and amino acid profile, vitamins and minerals. Institute of Marine Research (IMR), May, 2016 (Bergen, Norway)

LABORATORY SKILLS

- Chemical analysis of food
- Molecular modeling systems (UCFC CHIMERA and PyMOL)
- Bioinformatics
- Site direct mutagenesis
- PCR
- Cell culture
- Genes cloning and gel electrophoresis
- Protein expression, purification and desalting
- SDS PAGE
- Molecular docking
- Antioxidant activity assays
- Phytochemical analysis

LANGUAGES

Mother tongue: Spanish

Other languages: English, Italian and Mandarin (level 2)

MEMBERSHIP OF ASSOCIATIONS

Cuban Association for the Science and Technology of Foods (2013 - 2021)