



## CRedit authorship contribution statement

**L. Astráin-Redín:** Methodology, Validation, Investigation, Writing – original draft. **J. Moya:** Methodology, Software. **M. Alejandro:** Investigation. **E. Beitia:** Validation. **J. Raso:** Formal analysis, Visualization. **B. Calvo:** Software, Data curation. **G. Cebrián:** Formal analysis, Writing – review & editing, Project administration. **I. Álvarez:** Conceptualization, Resources, Writing – original draft, Writing – review & editing, Supervision, Project administration.

## Declaration of competing interest

The authors declare no competing financial interest.

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