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Qualifications	Biological Science, Universidad de Sevilla 1972 Dr in Biological Science, Universidad Complutense de Madrid 1982
Employment	1983-86 Associate Professor (PTUI) Food Science & Technology, UPM 1986-92 Associate Professor (PTU) Food Science & Technology, UPM 1992- Full Professor (CU) Food Science & Technology, UPM
Board and committee positions	1991-00 Director of Food Technology Dept. 1996- Director Ms of Viticultura y Enología, UPM 2007-13 Coordinator of Food Sci. and Technology degree , UPM 2008 Director of the UPM-AGROVIN Consortium for enological Research. 1997 Invited Professor in Enology Degree at Rioja University
5 Selected publications	Loira, I., Morata, A., González, C., Suárez-Lepe, J. A. (2012). Selection of glycolytically inefficient yeasts for reducing the alcohol content of wines from hot regions. <i>Food and Bioprocess Technology</i> , 5, 2787-2796. Suárez-Lepe, J. A. , Morata, A. (2012). New trends in yeast selection for winemaking. <i>Trends in Food Science & Technology</i> , 23, 39-50. Morata, A., Vejarano, R., Ridolfi, G., Benito, S., Palomero, F., Uthurry, C., Tesfaye, W., González, C., Suárez-Lepe, J. A. (2013). Reduction of 4-ethylphenol production in red wines using HCDC+ yeasts and cinnamyl esterases. <i>Enzyme and Microbial Technology</i> , 52, 99-104. Loira, I., Vejarano, R., Morata, A., Ricardo-da-Silva, J. M., Laureano, O., González, C., Suárez-Lepe, J. A. (2013). Effect of <i>Saccharomyces</i> strains on the quality of red wines aged on lees. <i>Food Chemistry</i> , 139, 1044-1051. Benito, S., Palomero, F., Calderón, F., Palmero, D., Suárez-Lepe, J.A. (2014). Selection of appropriate <i>Schizosaccharomyces</i> strains for winemaking. <i>Food Microbiology</i> , 42, 218-224.
Patents	Suárez-Lepe, J. A. , Morata, A. Método de vinificación de vinos tintos. Spanish Patent P200201071. Prior examination OEPM BOPI 1/06/2004. Priority date: 03/05/2004. UPM. Suárez-Lepe, J. A. , Morata, A. Nuevo método de crianza sobre lías en vinos tintos. Spanish Patent P200602423. Prior examination OEPM BOPI 7/10/2009. Priority date: 25/09/2006. UPM.
Peer review	Eur. Food Res. Technol., J. Agric. Food Chem., Am. J. Enol. Vitic.
Other appointments	Spanish Delegate at the Expert Group in Wine Microbiology (OIV). Academician of the Pharmacy Academy of Sevilla and Granada FIL-IDF Member (International Dairy Federation). Group E-34. Microbiology. Director of the Scientific Committee of 2013 GIENOL Congress Director of 16 Competitive Research Projects. Director of 15 Research Projects with Food Companies. Director of 17 PhD Thesis.