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Dept. of Food Technology (ETSIA, UPM)



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| Qualifications | Agricultural engineer, UPM 1988 Ms Viticulture & enology, UPM 1988 PhD Food Sci. & Technol., UPM 1993 |
| Employment | 2002- Associate Professor (PTU) Food Science & Technology, UPM 1993-02 Associate Professor (PTUI) Food Science & Technology, UPM |
| Board and committee positions | 2004-12 Subdirector of International Relationships ETSIA, UPM 2006- Deputy representative of UPM at the EMaVE consortium (European Ms of Viticulture and Enology) and Vinifera euroMs 2012- Ombudsman of UPM. 1993- Coordinator of the Doctorate Programme in Food Science, Technology and Engineer. |
| 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. Morata, A., Benito, S., Loira, I., Palomero, F., González, C. , Suárez-Lepe, J. A. (2012). Formation of pyranoanthocyanins by <i>Schizosaccharomyces pombe</i> during the fermentation of red must. <i>International Journal of Food Microbiology</i> 159, 47-53. 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. Vejarano, R., Morata, A., Loira, I., González, C. , Suárez-Lepe, J. A. (2013). Theoretical considerations about usage of metabolic inhibitors as possible alternative to reduce alcohol content of wines from hot areas. <i>European Food Research and Technology</i> , 237, 281-290. |
| Patents | NA 33 (533) <i>Sacch. cerevisiae</i> . E.T.S.I.A. y EVENA autorizan a Lallemand para patentar la marca comercial LALVIN NA 33 (533) |
| Peer review | Eur. Food Res. Technol., J. Agric. Food Chem., Food Chem., |
| Other appointments | 1993- Member of Spanish Groups of Enological Research (GIENOL). 1989- Member of the Official College of Agricultural Engineers. 2004-12 Responsible of Double degrees between ETSIA (High School of Agricultural Engineers) and the Universities of Cranfield (UK), Lovaina (Belgium) and Gembloux (Belgium). 2004-12 Responsible of the study mobility programmes at ETSIA (>30 international Universities with agreement signed). |