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Qualifications	PhD in Pharmacy, University of Seville (US) 2001 B. Sc. In Pharmacy, Addis Ababa University (Ethiopia) 1987 Title Approved by Ministry of Education and Science (Spain) 1994
Employment	2012- Profesor (PTU) Food Science & Technology, UPM 2008-12 Associate Profesor (PTUI) Food Science & Technology, UPM 2006-2007 Associate Professor, Nutrition & Food Science, US 2003-2005 Post Doc, MCFI-Marie-Curie Individual Fellowship, QOL-Quality of life and Management of Living Resources (fp5), Institute of Food Research, UK 1987-1992 Ministry of Health, Ethiopia
5 Selected publications	Loira, I., Vejarano, R. Bañuelos, M.A., Morata, A., <b>Tesfaye, W.</b> , Uthurry, C., Villa, A., Cintora, I., Suarez-Lepe, J.A., (2014). Influence of sequential fermentation with <i>Torulasporea delbrueckii</i> and <i>Saccharomyces cerevisiae</i> on wine quality, <i>LWT - Food Science and Technology</i> . Morata, A., Vejarano, R., Ridolfi, G., Benito, S., Palomero, F., Uthurry, C., <b>Tesfaye, W.</b> , 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. <b>Tesfaye, W.</b> ; Morales, M.L.; Callejón, R.M.; Cerezo, A.B.; Gonzalez, A.G.; García-Parrilla, M.C.; Troncoso, A.M. (2010). Descriptive analysis of wine vinegar: tasting procedure and reliability of new attributes. <i>Journal of Sensory Studies</i> , 25(1), 216-230. Cerezo Lopez, A.B.; <b>Tesfaye W.</b> ; Soria Diaz, M.E.; Torija, M.J.; Mateo, E.; García Parrilla, M.C; Troncoso, A.M. (2010) Effect of wood on the phenolic profile and sensory properties of wine vinegars during aging, <i>Journal of Composition and Analysis</i> , 23(1), 175-184. <b>Tesfaye, W.</b> ; Morales, M.L.; García-Parrilla, M.C.; Troncoso, A.M. (2009). Improvement of wine vinegar elaboration and quality analysis: instrumental <i>and</i> human sensory evaluation, <i>Food Reviews International</i> , 25, 142-156.
Patents	Callejo, M. J., <b>Tesfaye, W.</b> Galleta funcional a partir de harina de teff para celíacos y procedimiento para su preparación. Spanish Patent P201030931. Prior examination OEPM BOPI 16/06/2010. Priority date: 13/11/2012. UPM.
Peer reviewer	J. Food Sci. (2009-), Food Res. Int. (2010-), J. Text. Stud. (2010), J. Agric. Food Chem. (2012-)