



María Jesús CALLEJO

mj.callejo@upm.es

0034 910671108

Dept. of Food Technology (ETSIA, UPM)



Qualifications	Agricultural engineer, UPM 1984 PhD Food Sci. & Technol., UPM 1991
Employment	2002- Associate Professor (PTU) Food Science & Technology, UPM 1991-2002 Associate Professor (PTUI) Food Science & Technology, UPM
Board and committee positions	2000-2008- Academic secretary of Food Technology dept. 2012- Responsable of de" Baking products Group" at the Asociación Española de Técnicos Cerealistas 2011- Expert at AEN/CTN 034/SC 09 "MÉTODOS DE ANÁLISIS DE CEREALES Y PRODUCTOS DERIVADOS experts group
5 Selected publications	Callejo, M. J., Navas, J. G., Alba, R., Escott, C., Loira, I., González, M. C., & Morata, A. (2019). Wort fermentation and beer conditioning with selected non-Saccharomyces yeasts in craft beers. <i>European Food Research and Technology</i> , 1-10. Callejo, M. J., González, C., & Morata, A. (2017). Use of non-Saccharomyces yeasts in bottle fermentation of aged beers. In <i>Brewing Technology</i> . IntechOpen. Callejo, M. J., Benavente, E., Ezpeleta, J. I., Laguna, M. J., Carrillo, J. M., & Rodríguez-Quijano, M. (2016). Influence of teff variety and wheat flour strength on breadmaking properties of healthier teff-based breads. <i>Journal of Cereal Science</i> , 68, 38-45. Callejo, M. J., Vargas-Kostiuk, M. E., & Rodríguez-Quijano, M. (2015). Selection, training and validation process of a sensory panel for bread analysis: Influence of cultivar on the quality of breads made from common wheat and spelt wheat. <i>Journal of Cereal Science</i> , 61, 55-62. Callejo (2011) Present situation on the descriptive sensory analysis of bread. <i>Journal of Sensory Studies</i> , 26: 255-268.
Patents	Gutiérrez R, Spendler T, Callejo MJ, Rodríguez G, Gil MJ, Ramírez D Methods for using a glucose isomerase in baking. PCT/DK1999/00583 Callejo M.J., Tesfaye W. 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: 19/08/2010. UPM.
Peer review	Food Sci. and Tech. Int. (2009-), Eur. Food Res. Technol. (2012-), Food Res. Int. (2013-) J.Food Proc.Preserv.(2017-), J.Sen.Stu.(2015), J.Food.Sci.(2013-), J. Cereal Sci.(2017-),
Other appointments	<i>Puratos Great Taste and Wellness Award</i> : best oral communication. 13rd Internacional Cereal Congress: Cerworld 21st, Madrid Spain 2008 <i>Educational innovation Award</i> 2009. UPM