

**Antonio MORATA**antonio.morata@upm.es

0034 910671127

Dept. of Chemistry and Food Technology
(ETSIAAB, UPM)

Qualifications	Agricultural engineer, UPM 1999 Ms Viticulture & enology, UPM 2000 PhD Food Sci. & Technol., UPM 2004 (doctorate extraordinary award) Chemical Sci., UNED
Employment	2021-Professor (CU) Food Science & Technology, UPM 2010- Associate Professor (PTU) Food Science & Technology, UPM 2005-10 Associate Professor (PTUI) Food Science & Technology, UPM
Board and committee positions	2014- Coordinator Ms Food Engineering applied to health, UPM. 2008-2014- Academic secretary of Food Technology dept. 2007- Deputy representative of UPM at the EMaVE consortium (European Ms of Viticulture and Enology) and Vinifera euroMs 2005- Expert at the OIV Microbiology experts group
5 Selected publications	Morata, A. , Bañuelos, M. A., Loira, I., Raso, J., Álvarez, I., Garcíadeblas, B., González, C., Suárez Lepe, J. A. (2020). Grape must processed by pulsed electric fields: Effect on the inoculation and development of non- <i>Saccharomyces</i> yeasts. <i>Food and Bioprocess Technology</i> , 13, 1087-1094. Loira, I., Morata, A. , Escott, C., Del Fresno, J. M., Tesfaye, W., Palomero, F., Suárez-Lepe, J. A. (2020). Applications of nanotechnology in the winemaking process. <i>European Food Research and Technology</i> , 246, 1533-1541 Vaquero, C., Loira, I., Bañuelos, M. A., Heras, J. M., Cuerda, R., Morata, A. (2020). Industrial Performance of Several <i>Lachancea thermotolerans</i> Strains for pH Control in White Wines from Warm Areas. <i>Microorganisms</i> , 8, 830. Bañuelos, M. A., Loira, I., Guamis, B., Escott, C., Del Fresno, J. M., Codina-Torrella, I., Quevedo, J. M., Gervilla, R., Rodríguez Chavarría, J. M., De Lamo, S., Ferrer-Gallego, R., Álvarez, R., González, C., Suárez-Lepe, J. A., Morata, A. (2020). White wine processing by UHPH without SO ₂ . Elimination of microbial populations and effect in oxidative enzymes, colloidal stability and sensory quality. <i>Food Chemistry</i> , 332, 127417 Morata, A. , Guamis, B. (2020). Use of UHPH to obtain juices with better nutritional quality and healthier wines with low levels of SO ₂ . <i>Frontiers in Nutrition</i> , 7, 598286.
Patents	Suárez-Lepe, J. A., Morata, A. Método de vinificación de vinos tintos. Spanish Patent P200201071. OEPM BOPI 1/06/2004. UPM. Suárez-Lepe, J. A., Morata, A. Nuevo método de crianza sobre lías en vinos tintos. Spanish Patent P200602423. OEPM BOPI 7/10/2009. UPM.
Peer review	>30 J. Agric. Food Chem. (2006-), Food Chem. (2006-), Int. J. Food Microbiol. (2009-), Food and Biopr. Technol. (2010-), Food Cont. (2011-)
Other appointments	Associate Editor-in-Chief Beverages MDPI. Award for Research and Technological Development for Professors under 35 years old GENERAL FOUNDATION of UPM. January 2007 SIVE OENOPPIA AWARD 2019. SIMEI Milan, Noviembre 2019. "Use of ultra-high pressure homogenization (UHPH) in winemaking. OIV AWARDS. Red wine technology. Best book in enology category. 2019/07/19 General assembly, Geneva