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## Personal information

VERNHET Aude

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Position Full professor in Enology – Montpellier SupAgro

Academic Degrees 2006 Diploma of Research Direction Ability - University of Montpellier II.  
1992 PhD in Enzymatic Processing, Bioconversion and Microbiology University of Technologies of Compiègne.  
1988 Master of Science - Enzymatic Processing, Bioconversion and Microbiology University of Technologies of Compiègne.  
1988 *Engineer (Master of Science) - Ecole Nationale Supérieure des Industries Agricoles et Alimentaires (ENSIA).*

## Professional experience

2007- current Full professor  
1995-2007 Associate professor.  
1993-1995 Research and teaching assistant - Ecole Nationale Supérieure Agronomique de Montpellier.  
1989-1992 Research assistant - Ecole Nationale Supérieure des Mines de Paris. Laboratories: ENSIA Massy (Microbiology) and INRA (Hygiene and food processes, Massy).

## Teaching

**Study Program in Viticulture and Enology – Engineer specialization and National Master Vine and Wine – Montpellier SupAgro**

- enzymes
- heat, heat exchanges and temperature control
- must an wine clarification and stabilization

## Research

5 selected recent publications

1. Vernhet A., S. Dubascoux, B. Cabane, H. Fulcrand, E. Dubreucq and C. Poncet-Legrand. Characterization of oxidized tannins: comparison of depolymerization methods, asymmetric flow field - flow fractionation and small angle X-ray scattering. *Analytical and Bioanalytical Chemistry*, 401 (2011) 1559-1569.
2. Dufrechou M., C. Poncet-Legrand, F.-X. Sauvage and A. Vernhet. Stability of white wine proteins : combined effects of pH, ionic strength and temperature on their aggregation. *Journal of Agricultural and Food Chemistry*, 60 (2012) 1308-1319.
3. Dufrechou M., A. Vernhet, P. Roblin, F.-X. Sauvage and Poncet-Legrand C. White wine proteins: how does the pH affect their conformation at room temperature? *Langmuir*, 29 (2013) 10475-10482.
4. Vernhet A., S. Carrillo and C. Poncet-Legrand. Tannin changes induced by autoxidation: effect of the initial Degree of Polymerization and concentration. *Journal of Agricultural and Food Chemistry*, 62 (2014) 7833-7842.
5. Mekoue Nguela J., N. Siezkowski, S. Roi and Vernhet A. Sorption of Grape Proanthocyanidins and Wine Polyphenols by Yeasts, Inactivated Yeasts and Yeast Cell Walls". *Journal of Agricultural and Food Chemistry*, 63 (2015) 660-70.

## Memberships

**Peer reviewing:** Journal of Agricultural and Food Sciences, Langmuir, Food Hydrocolloids, Food Chemistry, Separation and Purification Technologies, ...