

	CURRICULUM VITAE
Personal Information	Rauhut, Doris
E-mail	Doris.Rauhut@hs-gm.de
Position	Vice chair and academic director Department of Microbiology and Biochemistry, Hochschule Geisenheim University
Academic Degrees	2002 Professor at Hochschule RheinMain, University of Applied Sciences Wiesbaden Rüsselsheim Geisenheim / Forschungsanstalt Geisenheim / Hochschule Geisenheim University 1996 Doctor of Agricultural Sciences, Justus-Liebig University, Gießen, Germany 1985 Diploma Enology, Justus-Liebig University, Gießen, Germany 1983 Diploma Beverage Technology, University of Applied Sciences Wiesbaden
Professional experience	1988 research scientist at Forschungsanstalt Geisenheim, Section of Microbiology and Biochemistry 1986 PhD student Justus-Liebig University, Gießen, Germany, Forschungsanstalt Geisenheim, Section of Microbiology and Biochemistry 1979-1980 industrial placement (wineries, sparkling winery, non-alcoholic beverage industry)
Teaching	study program : B.Sc. Viticulture and Enology, Hochschule Geisenheim University, lectures: microbiology, biochemistry, analysis of microbial metabolites; seminars and practical courses study program : M.Sc. in Enology & Beverage Technology, Justus-Liebig University of Gießen/Hochschule Geisenheim University involved in lectures and seminars on: wine microbiology, bioflavour and bioanalysis study program: EMaVE (European partners), Supagro Montpellier, France, involved in lectures on: microbiology and bioflavour, EU-Master programme "Vinifera" Euromaster; supervisor of theses from bachelor-, master-, PhD-students
Research: 5 selected recent publications	Belda I., Ruiz J., Beisert B., Navascués E., Marquina D., Calderón F., Rauhut D., Benito S., Santos A. (2017) Influence of <i>Torulaspora delbrueckii</i> in varietal thiol (3-SH and 4-MSP) release in wine sequential fermentations. International Journal of Food Microbiology 257, 183-191 Lopez Pinar, A., Rauhut, D., Ruehl, E., Buettner, A. (2017) Effects of bunch rot (<i>Botrytis cinerea</i>) and powdery mildew (<i>Erysiphe necator</i>) fungal diseases on wine aroma. Frontiers in Chemistry, 5(20) Vestner, J., de Revel, G., Krieger-Weber, S., Rauhut, S., du Toit, M., de Villers, A. (2016) Toward automated chromatographic fingerprinting: A non-alignment approach to gas chromatography mass spectrometry data. Analytica Chimica Acta 911, 42-58 Lochbühler B., Manteau S., Morge C., Caillet M.-M., Charpentier C., Schnell S., Grossmann M., Rauhut D. (2015) Yeast protein extracts: an alternative fining agent for red wines. European Food Research and Technology: Volume 240, Issue 4, 689-699 Schüttler A., Friedel M., Jung R., Rauhut D., Darriet P. (2015) Characterizing aromatic typicality of Riesling wines: merging volatile compositional and sensory aspects. Food Research International 69, 26-37

Memberships	<p>Assistant Editor: American Journal of Enology and Viticulture, South African Journal of Enology and Viticulture</p> <p>German expert in the OIV expert group "Wine Microbiology" Organisation Internationale de la Vigne et du Vin), Paris (France)</p> <p>Chair of the group enology of the «Forschungsring des Deutschen Weinbaus» (Germany)</p> <p>Member of the scientific board of the «Deutsche Weinakademie» (Germany)</p> <p>Memberships</p> <ul style="list-style-type: none">• Bund Deutscher Oenologen (German Enology Association)• Vereinigung ehemaliger Geisenheimer (VEG)• Vereinigung für Allgemeine und Angewandte Mikrobiologie (VAAM)• Internationale Vereinigung für Oenologie, Betriebsführung und Weinmarketing• Gesellschaft für Qualitätsforschung (pflanzliche Nahrungsmittel) e. V.• Gesellschaft zur Förderung der Forschungsanstalt Geisenheim• Vereinigung Deutscher Weinanalytiker• Gesellschaft Deutscher Lebensmitteltechnologien• Vinissima - Frauen und Wein e. V.
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