

Personal information

CALDERÓN Fernando

E-mail

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Position

Professor of Food Technology, Universidad Politécnica de Madrid

Academic Degrees

1992 Ms Agricultural Engineer specialized in Food Industry, U. Politécnica de Madrid

2000 Ms Viticulture and Oenology, Universidad Politécnica de Madrid

1995 PhD in Food Science and Technology, Universidad Politécnica de Madrid

Professional experience

1995- Professor in Food Science and Technology, Universidad Politécnica de Madrid

1996- Secretary Ms Viticulture and Enology, Universidad Politécnica de Madrid

2008- Director of Dept. Food Science and Technology, Universidad Politécnica de Madrid

Teaching

1995- Study programme in Food Technology, Universidad Politécnica de Madrid

Lectures: Food Technology, Unit Operations, Food packaging, Heat Production

1995- Ms in Viticulture and Oenology, Universidad Politécnica de Madrid

Lectures: Winemaking, Wine engineer, Wine analysis

Research

**Morata, A.; Calderón, F.; González, M. C.; Gómez-Cordovés, M. C.; Suárez, J. A.** Formation of the highly stable pyranoanthocyanins (vitisins A and B) in red wines by the addition of pyruvic acid and acetaldehyde. *Food. Chem.* **2007**, 100, 1144-1152.

5 selected recent publications

**Suárez, R.; Suárez-Lepe, J. A.; Morata, A.; Calderón, F.** The production of ethylphenols in wine by yeasts of the genera *Brettanomyces* and *Dekkera*. A review. *Food. Chem.* **2007**, 102, 10-21.

**Benito, S.; Palomero, F.; Morata, A.; Calderón, F.; Suárez-Lepe, J. A.** Factors affecting the hydroxycinnamate decarboxylase/vinylphenol reductase activity of *Dekkera/Brettanomyces*: Application for *Dekkera/Brettanomyces* control in red wine making. *J. Food Sci.* **2009**, 74, M15-M22.

**Benito, S.; Palomero, F.; Morata, A.; Calderón, F.; Suárez-Lepe, J. A.** A method for estimating *Dekkera/Brettanomyces* populations in wines. *J. Appl. Microbiol.* **2009**, 106, 1743-1751.

**Palomero, F.; Morata, A.; Benito, S.; Calderón, F.; Suárez-Lepe, J. A.** New genera of yeasts for over-lees aging of red wine. *Food Chem.* **2009**, 112, 432-441

Memberships

1993- Member of GIENOL. Spanish Groups of Oenological Research