

Personal information

E-mail

GONZÁLEZ Carmen

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Position

Professor of Food Technology, Universidad Politécnica de Madrid

Academic Degrees

1988 Ms Agricultural Engineer specialized in Food Industry, U. Politécnica de Madrid

2000 Ms Viticulture and Oenology, Universidad Politécnica de Madrid

1993 PhD in Food Science and Technology, Universidad Politécnica de Madrid

Professional experience

1993 Professor in Food Science and Technology, Universidad Politécnica de Madrid

2004 Subdirector of external relations. Escuela Técnica Superior de Ingenieros Agrónomos, Universidad Politécnica de Madrid

Teaching

1993 Study programme in Food Technology, Universidad Politécnica de Madrid

Lectures: Food Technology, Meat products, Vegetable technology

1989 Ms in Viticulture and Oenology, Universidad Politécnica de Madrid

Lectures: Wine chemistry

Research : 5 selected recent publications

Suarez, J. A., Gonzalez M. C., Callejo M. J., Colomo B., Gonzalez. A contribution a l' etude des vins varietaux de Rioja et de Navarra. evolution de la population microbienne au cours de la maturation du raisin. Bull. OIV. 1997, 67-759-7, 388-407

Varela F., Calderón F., González M.C. Colomo B., Suárez J.A. Effects of clarification on the fatty acid composition of grape must and the fermentation kinetics of white wines. Eur. Food Res. Technol. 1999, 209, 439-444.

Morata, A.; Gómez-Cordovés, M. C.; Calderón, F.; Suárez, J. A. Effects of pH, temperature and SO₂ on the formation of pyranoanthocyanins during red wine fermentation with two species of *Saccharomyces*. Int. J. Food Microbiol. 2006, 106, 123-129

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.

Morata, A.; González, M. C.; Suárez, J. A. Formation of vinylphenolic pyranoanthocyanins by selected yeasts fermenting red grape musts supplemented with hydroxycinnamic acids. Int. J. Food Microbiol. 2007, 116, 144-152

Memberships

1993 Member of GIENOL. Spanish Groups of Oenological Research

1989 Member of the Official College of Agricultural Engineers