

MORATA Antonio

## Personal information

E-mail

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Position

Professor of Food Technology, Universidad Politécnica de Madrid

Academic Degrees

Agricultural Engineer specialized in Food Industry, U. Politécnica de Madrid. (1999)

Ms Viticulture and Oenology, Universidad Politécnica de Madrid (2000)

Chemical Science specialized in Organic Analysis & Organic Chemistry, Universidad Nacional de Educación Distancia (2000-2003)

PhD in Food Science and Technology, Universidad Politécnica de Madrid (2004)

## Professional experience

Professor in Food Science and Technology, Universidad Politécnica de Madrid (2004-)

Visiting researcher. Mass spectrometry Dept. Institute of Food Research. Norwich, UK (2003)

State High-End Project Foreign Expert of the Chinese Government. GAU. (2015-)

## Teaching

Study programme in Food Engineering, Universidad Politécnica de Madrid (2005-)

Lectures: Food Technology, Unit Operations, Food preservation, New Technologies for Food Preservation

Ms in Viticulture and Oenology, Universidad Politécnica de Madrid (2004-)

Lectures: Winemaking, Wine Analysis

Ms in Food Engineering applied to health (2014-)

Lectures: Instrumental Analysis, Innovations in Wine Fermentation and Ageing.

## Research

5 selected recent publications

Escott, C., Del Fresno, J. M., Loira, I., **Morata, A.**, Tesfaye, W., González Chamorro, C., Suárez-Lepe, J. A. Formation of polymeric pigments in red wines through sequential fermentation of flavanol-enriched musts with non-*Saccharomyces* yeasts. *Food Chemistry*, **2018**, 239, 975-983.

**Morata, A.**, Loira, I., Vejarano, R., González Chamorro, C., Callejo, M. J., Suárez-Lepe, J. A. Emerging preservation technologies in grapes for winemaking. *Trends in Food Science & Technology*. **2017**, 67, 36-43.

Escott, C., Vaquero, C., del Fresno, J. M., Bañuelos, M. A., Loira, I., Han, S.-y., Bi, Y., **Morata, A.**, Suárez-Lepe, J. A. Pulsed light effect in red grape quality and fermentation. *Food and Bioprocess Technology*, **2017**, 10, 1540-1547.

Kulkarni, P., Loira, I., **Morata, A.**, Tesfaye, W., González, M. C., Suárez-Lepe, J. A. Use of non-*Saccharomyces* yeast strains coupled with ultrasound treatment as a novel technique to accelerate ageing on lees of red wines and its repercussion in sensorial parameters. *LWT - Food Science and Technology*, **2015**, 64, 1255-1262.

Loira, I., **Morata, A.**, Comuzzo, P., González, M. C., Calderón, F., Suárez-Lepe, J. A. Use of *Schizosaccharomyces pombe* and *Torulaspora delbrueckii* strains in mixed and sequential fermentations for improving red wine sensory quality. *Food Research International*, **2015**, 76, 325-333.

4 books, 7 book chapters

## Memberships

OIV Expert Group in Microbiology (2005-). Delegate (MICRO 2015-; TECHNO 2016-)

Coordinator of Ms in Food Engineering applied to health (2014-)

**Reviewer in SCI journals:** *European Food Research and Technology* (2005-), *Journal of Agricultural and Food Chemistry* (2006-), *Food Chemistry* (2006-), *Annals of Microbiology* (2007-), *Letters in Applied Microbiology* (2007-), *Enzyme and Microbial Technology* (2007-), *Journal of Applied Microbiology* (2007-), *FEMS Microbiology Letters* (2007-) and *Australian Journal of Grape and Wine Research* (2008-), *International Journal of Food Microbiology* (2009-), *Analytical Letters* (2009-), *Food Research International* (2010-), *Food and Bioprocess Technology* (2010-), *World Journal of Microbiology and Biotechnology* (2011-), *Food Control* (2011-), *Food Technology and Biotechnology* (2012-)