

Universidad Politécnica de Madrid

PALOMERO Felipe

Personal information

E-mail felipe.palomero@upm.es

Position Associate Professor

Researcher in Food Technology, Universidad Politécnica de Madrid

Academic Degrees 2005 Ms Agricultural Engineer specialized in Plant Production, U. Politécnica de Madrid

2005 Ms Viticulture and Oenology, Universidad Politécnica de Madrid

Professional experience

2006 Researcher in Food Science and Technology, Universidad Politécnica de Madrid

2008 DEA, Universidad Politécnica de Madrid

2006 Consultor/Engineer working in Food Industry

Teaching

2006 Ms in Viticulture and Oenology, Universidad Politécnica de Madrid

Lectures: Winemaking, Wine Analysis

2008 Formation Programme, Universidad Politécnica de Madrid

Lectures: Cooling Technology

Research

5 selected recent publications

Palomero, F.; Morata, A.; Benito, S.; González, M. C.; Suárez, J. A. Conventional and enzyme-assisted autolysis during ageing over lees in red wines: influence on the release of polysaccharides from yeast cell walls and on wine monomeric anthocyanin content. *Food Chem.* **2007**, 105, 838-846.

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

Palomero, F.; Benito, S.; Morata, A.; Tesfaye, W.; González, C.; Suárez-Lepe, J. A. Effect on the autolysis process and the colouring matter of several commercial preparations with β -Glucanase action in red winemaking. *Eur. Food Res. Technol.* **2009**, 229,585-592

Palomero, Ntanos, K.; Morata, A.; Benito, S.; Suárez-Lepe, J.A. Reduction of wine 4-ethylphenol concentration using lyophilised yeast as a bioadsorbent: influence on anthocyanin content and chromatic variables. *Eur. Food Res. Technol.* **2011**, 232,971-977

Morata, A.; Benito, S.; González, M.C.; Palomero, F.; Tesfaye, W.; Suárez-Lepe J.A. Cold pasteurisation of red wines with high hydrostatic pressure to control *Dekkera/Brettanomyces*: effect on both aromatic and chromatic quality of wine. *Eur Food Res Technol*, **2012**, DOI 10.1007/s00217-012-1742-7

Memberships

2005 Member of Official College of Agricultural Engineers