

International Conference on

FOOD MICROBIOLOGY

August 08-10, 2016 Birmingham, UK

Modern trends in *Schizosaccharomyces* use for winemaking

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Several Scientifics are studying the winemaking potential of non-*Saccharomyces* yeasts. For example, yeasts from the genus *Schizosaccharomyces* traditionally have been studied from a winemaking point of view due to its rapid malic acid deacidification by converting malic acid to ethanol and CO₂. Nevertheless, *Schizosaccharomyces* genus possesses several remarkable metabolic properties that may be useful in modern quality winemaking, including a malic dehydrogenase activity, high autolytic polysaccharides release, ability of gluconic acid reduction, urease activity, elevated production of pyruvic acid and color improvement, as well as low production of biogenic amines and ethyl carbamate.

Biography

Santiago Benito is a University Professor in the Madrid Polytechnic University, Spain. He is the Director of the Madrid University Experimental Winery, a scientific center. He has published more than 25 papers in reputed journals and has been serving as an Editorial Board Member of repute.

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