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## The use of *Schizosaccharomyces* yeasts in order to reduce the content of biogenic amines and ethylcarbamate in wines

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Even wine is a comfortable food product from a Food Safety point of view, due to the presence of ethanol and the lack of nutrients able to be assimilated by pathogenic microorganisms. During the last years it has been reported the presence of high levels of biogenic amines and ethylcarbamate in wines. These compounds can produce serious diseases in wine consumers, so new technologies in order to reduce their levels must be applied in winemaking. In recent years, interest in a novel, specific uses of the *Schizosaccharomyces* genus in modern oenology has increased, even though it is not the most common yeast genus used in oenology. One important feature of *Schizosaccharomyces* is its ability to reduce the content in urea (main precursor of ethylcarbamate) during fermentation processes due to its high urease activity. Another important ability from a food safety point of view is this genus ability to consume malic acid contained in wines that is the main nutrient source of the lactic bacteria responsible of the biogenic amines production in wine. These two points are of interest for food safety.

## Biography

Santiago Benito is a University Professor in Madrid Polytechnic. He is the Director of the Madrid University Experimental Winery, a scientific center. He has published more than 20 papers in reputed journals and has been serving as an Editorial Board Member of repute.

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