

SHORT BIO

After graduating in Chemistry (1995), I did a postdoctoral stay at Louisiana State University (1996-1997). Later, I joined the Miguel Hernández University of Elche, UMH (1998). In 2002 I obtained my position as University Professor and in 2011 was promoted to Full Professor.

Since 2007 I led the consolidated research group "Food Quality and Safety". My research lines are mainly related to Food Quality and Food Safety. In Food Quality, we study the effect of unit operations and agricultural practices on food quality. In addition, we try to promote the use of sensory analysis in the evaluation of quality and the study of the acceptance of processed foods, especially wine. We have international collaborators allowing us to conduct international studies in the USA, Poland, Slovakia, Argentina, Thailand, etc. Since 2018, I have been an ENAC technical expert for the accreditation of wine and other food panels and director of the Alicante PDO wine panel. He has created the Sensory Analysis and Consumer Behavior Center at UMH in cooperation with the Sensory Analysis Center of Kansas State University. In Food Safety, we develop strategies to reduce the chemical contamination of food, especially rice and rice-based products.

As a result of this research activity, >350 international articles, 35 national articles, 20 book chapters and 7 books have been published. I have coordinated projects funded by the European Union, World Bank, Spanish Government, US Department of Agriculture, and private food companies. In addition, I am delivering 2-4 plenary lectures annually at international conferences.

In 2013, I received the International Collaboration award from the Slovak University of Agriculture in Nitra (Slovakia), in 2019 received the Medal of Scientific Merit of the Wrocław University of Environmental and Life Sciences, UPWr (Wrocław, Poland) and in 2020, I was appointed as *doctor honoris causa* of this same university, UPWr. In August 2020 I was appointed as General Director of Science and Research of the Ministry of Innovation, Universities, Science and Digital Society of the *Generalitat Valenciana*, a position in which I ceased in September 2022, to return to UMH. Since May 2023, I act as Vice-Rector for Research and Transfer.

He will train the researcher in:

- Studying volatile, sugars, organic acids, amino acids, etc. because these profiles can affect specific sensory attributes and also will be essential in determining the functional and nutritional value of the newly developed products.
- Description of the sensory profiles of the newly developed products.

- Adaptation of the newly developed products to different markets (Polish, European, US, etc.) by studying the needs, demands and food habits of different consumers.
- Relationships of consumers liking and preferences with key odor-active compounds and other essential sensory descriptors; this is, which are the main sensory attributes determining consumer acceptance and buying-drivers.