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Biogenic amines control in red wine by *Schizosaccharomyces pombe*

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Red wine is not a risky 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. However, during the last years it has been detected that there is presence of high levels of biogenic amines in red wines collected from specific wine areas. These compounds can cause serious diseases in wine consumers, so new technologies in order to reduce their levels must be applied in winemaking. In recent years, interest in specific uses of the *Schizosaccharomyces pombe* species in modern oenology has increased, even though it is not the most common yeast species used in oenology. One important feature of *Schizosaccharomyces* is its ability to consume malic acid contained in wines which is the main nutrient source to the lactic bacteria responsible for the biogenic amines production in wine.

Biography

Santiago Benito is a University Professor in the Madrid Polytechnic University. 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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