



**Part A. PERSONAL INFORMATION**

**CV date**

June /2023

First and Family name	M <sup>a</sup> de Lourdes Moyano Cañete		
Social Security, Passport, ID number		Age	
Researcher codes	WoS Researcher ID (*)		
	SCOPUS Author ID(*)	6603660678	
	Open Researcher and Contributor ID (ORCID) **	0000-0002-2319-4843	

(\*) At least one of these is mandatory

(\*\*) Mandatory

**A.1. Current position**

Name of University/Institution	Universidad de Córdoba		
Department	Agricultural chemistry and soil science		
Address and Country			
Phone number		E-mail	<a href="mailto:ge1mocal@uco.es">ge1mocal@uco.es</a>
Current position	Assistant Professor / Head Department	From	2002 to present
Key words	Aroma, metabolites, wineomics, GC-MS, grape, wine		

**A.2. Education**

PhD	University	Year
Chemistry	Universidad de Córdoba	1995

**A.3. JCR articles, h Index, thesis supervised...**

703 cited (SCOPUS)

h-index 13 (SCOPUS)

6 Q1 in the last 10 years

5 Q2 in the last 10 years

5 Thesis supervised in the last 10 years

5 Research periods

5 teaching periods

**Part B. CV SUMMARY (max. 3500 characters, including spaces)**

My research activity started with the beginning of my PhD Thesis, as a fellow in charge of a research project attached to the Vitenol Research Group (AGR-146), whose principal investigator was Mr. Manuel Medina Carnicer. In this project a new line of research related to the most novel technique was initiated, at that moment, for the determination of volatile metabolites by gas chromatography in grapes and wines of the D.O. Montilla-Moriles (Southern Spain). Together with my Thesis directors, I prepared the technique of liquid-liquid extraction of aromas and the chromatographic method. That was a difficult task to which I dedicated a lot of time for the standard lines of more than 100 compounds belonging to different chemical families were identified and constructed. Subsequently, all the research work of the group was based on the method already validated by me. During the realization of my doctoral thesis, which I combined with a job as a Chemistry teacher in a high school, I presented 5 communications to International and 10 National Congresses. Because of two national communications, I received the IV and XII Research Prize "Jose Luis Mesías Iglesias" from the Santa Ana Cultural University Center (Badajoz). In addition, the doctoral thesis resulted in three publications in international journals. Later, I got a position as an Associate Professor and it was time to complete my knowledge in Gas Chromatography, so I did two stays at the INRA Research Center in Montpellier (France), under the direction of Mr. Raymond Baumes. From then on, I have participated as a researcher in 6 competitive research projects of the

AGR-146 Group as well as in the development of 3 patents. This research resulted in 16 international publications, located between the first and second quartiles and 8 national ones. I have directed 5 Bachelor Thesis and 3 Doctoral Theses. In addition, I have participated in 15 international and 36 national congresses. With the retirement of Prof. Mr. Manuel Medina Carnicer, the AGR-146 Group was divided and the AGR-270 (Fruit Processing) was created, whose IP is Mrs. Julieta Mérida García. At that time, other new lines of research related to fruit drying, antioxidant capacity of red fruits and analysis of metabolites in strawberries were opened. In addition, I developed and validated a new automated chromatographic method for determining volatile metabolites in headspace, which was published in the journal *Talanta* (1st quartile), a method that is still used today. With these research lines I have participated in a Project of the Ministry of Economy and Competitiveness whose principal investigator is Juan Muñoz Blanco and in a CDTI Project with the company Alvear, S.A., of which I am responsible. This project has led to the signing of a collaboration contract for which I am responsible. I have given several lectures and courses and I am currently directing a doctoral thesis and four Final Degree projects. I have been invited to give several conferences, highlighting the one given in "I Congreso Internacional sobre los Vinos Tradicionales de Andalucía" held in Madrid (2019). Finally, indicate that since 2017 I am Head of the Department of Agricultural Chemistry and Edaphology of the University of Córdoba.

## **Part C. RELEVANT MERITS**

### **C.1. Publications (including books)**

M. Angeles Varo, Maria P. Serratosa, Juan Martín-Gómez, Lourdes Moyano, Julieta Mérida. 2023. Influence of Fermentation Time on the Phenolic Compounds, Vitamin C, Color and Antioxidant Activity in the Winemaking Process of Blueberry (*Vaccinium corymbosum*) Wine Obtained by Maceration. *Molecules*, 27: 7744-7759.

Felix J. Martinez-Rivas, Rosario Blanco-Portales, María P. Serratosa, Pablo Ric-Varas, Víctor Guerrero-Sanchez, Laura Medina-Puche, Lourdes Moyano, Jose A. Mercado, Saleh Alseekh, Jose L. Caballero, Alisdair R. Fernie, Juan Muñoz-Blanco, Francisco J. Molina-Hidalgo. 2023. FaMYB123 interacts with FabHLH3 to regulate the late steps of anthocyanin and flavonol biosynthesis during ripening. *The Plant Journal* 114: 683–698.

Moyano, L., Serratosa, M. P., Marquez, A., Zea, L. 2019. Optimization and validation of a DHS-TD-GC-MS method to wineomics studies. *Talanta* 192: 301–307.

Zea, L., Serratosa, M.P., Merida, J., Moyano, L., 2015. Acetaldehyde as Key Compound for the Authenticity of Sherry Wines: A Study Covering 5 Decades. *Comprehensive Reviews in Food Science and Food Safety*. 14: 681-693.

Rincón, R., Yubero, C., Calzada, M.D., Moyano, L., Zea, L., 2015. Plasma technology as a new food preservation technique. In: *Microbial Food Safety and Preservation Techniques*. CRC Press, Taylor & Francis Group. 415-429. ISBN: 978-1-4665-9306-0

Marquez, A., Serratosa, M.P., Mérida J., Zea, L., Moyano, L., 2014. Optimization and validation of an automated DHS–TD–GC–MS method for the determination of aromatic esters in sweet wines. *Talanta*. 123: 32-38.

Serratosa, M.P., Marquez, A., Moyano, L., Zea, L., Mérida, J., 2014. Chemical and morphological characterization of Chardonnay and Gewürztraminer grapes and changes during chamber-drying under controlled conditions. *Food Chemistry*. 159: 128-136.

Ruiz, M.J., Moyano, L., Zea, L., 2014. Changes in aroma profile of musts from grapes cv. *Pedro Ximenez* chamber-dried at controlled conditions destined to the production of sweet Sherry wine. *LWT-Food Science and Technology*. 59: 560-565.



Ruiz, M.J., Moyano, L., Zea, L., 2014, Sweet wines produced by an innovative winemaking procedure: colour, active odorants and sensory profile. South African Journal for Enology and Viticulture. 35: 205-216.

Zea, L., Moyano, L., Ruiz, M.J., Medina, M., 2013. Odor descriptors and aromatic series during the oxidative aging of oloroso sherry wines. International Journal of Food Properties. 16: 1534-1542.

## **C.2. Research projects and grants**

Referencia Del Proyecto: 1381174-F

Título Del Proyecto: Mejora de la calidad de uva Verdejo ecológica mediante el uso de cubiertas vegetales y obtención de vinos blancos jóvenes y espumosos (CuVerEco).

Entidad Financiadora: Feder Andalucía

Entidades Participantes: Universidad de Córdoba

Duración: Nº total de meses: 24 Desde: 01-01-2021 Hasta: 31-12-22

Cuántía De La Subvención: 17.500,00 €

Investigador Principal: Lourdes Moyano

Referencia Del Proyecto: AGL2014-55784-C2-2-R

Título Del Proyecto: Identificación y caracterización funcional de factores de transcripción y proteínas reguladoras de la calidad del fruto de fresa. Estudios de regulación epigenética de la maduración de la fruta de la fresa.

Entidad Financiadora: Ministerio de Economía y Competitividad

Tipo Convocatoria: Nacional

Entidades Participantes: Universidad de Córdoba

Duración: Nº total de meses: 36 Desde: 01-01-2015 Hasta: 31-12-2017

Cuántía De La Subvención: 187.550,00 €

Investigador Principal: Juan Muñoz Blanco

Nº de Investigadores Participantes: 7

Tipo de participación: Investigador

Estado del proyecto o contrato: concedido

Referencia Del Proyecto: IDI-20160767,

Título Del Proyecto: Nuevos vinos singulares de la D.O. Montilla-Moriles.

Entidad Financiadora: CDTI-Ministerio de Economía, Industria y Competitividad y Competitividad

Tipo Convocatoria: Nacional

Entidades Participantes: Alvear, S.A. y Universidad de Córdoba

Duración: Nº total de meses: 36 Desde: 17-7-2016 Hasta: 16-7-2019

Cuántía De La Subvención: 525.810,99 €

Investigador Principal: Lourdes Moyano Cañete

Nº de Investigadores Participantes: 13

Tipo de participación: Investigador Responsable

Estado del proyecto o contrato: concedido

## **C.3. Contracts**

Title: New unique wines from D.O. Montilla-Moriles

Company or entity: Bodegas Alvear

Principal investigator: Lourdes Moyano Cañete

Institution affiliation: Universidad de Córdoba

Period: 20-04-2017 to 30-06-2019

Amount of funding: 11970 €

Title: Study of the kinetics of hemp drying in different conditions

Company or entity: Phytoplant Research

Principal investigator: María Pérez Serratosa

Institution affiliation: Universidad de Córdoba



Period: 22-09-2017 to 21-11-2017

Amount of funding: 6050 €

#### **C.4. Patents**

European Patent: Semi aerobic ageing Accelerator for wines includes a valved thermostated automatic computerised processor with filters. ES2157700-A1

International Patent: Method of obtaining yeasts biocapsules, biocapsules thus obtained and applications of same. W2004/029240 A1.

International Patent: Novel applications of gels that contain immobilised yeasts. WO 03070930 A1

#### **C.5. Institutional responsibilities**

Head of the Department of Agricultural chemistry and soil science. University of Córdoba. 2017 to the present.

Member of Claustro of University of Córdoba. 2014 to the present

Member of the Contracting Commission. Claustro of University of Córdoba. 2011 to the present

Member of the Statute Commission Claustro of University of Córdoba. 2019 to the present

#### **C.6. Scientific journals reviewer**

Referee of international journals: Food Chem., Talanta, J. Sci. Food Agric, Food Control, Horizon Research, HRPUB, J. Agric. Ecology Research Int, JAOCS, Chromatography, MDPI Molecules J. Chrom. A, Univ. J. Chem.