



UNIVERSIDAD DE CÓRDOBA

FACULTAD DE VETERINARIA



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CARGO:	
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LÍNEAS DE INVESTIGACIÓN

Tecnología de la fermentación. Biorreactores
Elaboración de vinagre.
Desarrollo de nuevos alimentos.

PROYECTOS DE INVESTIGACIÓN

- 2016-2017. Responsible scientist of the project. Gluconic acid production by novel acetic acid bacteria. Value: 12.000,00€. University of Cordoba.
- 2010-2014. Responsible scientist of the project: Fermentation processes for the production of new beverages from non-commercial strawberries. AGL2010-22152-CO3-03. Value: 96.800,00 €, Spanish Ministry of Science and Innovation
- 2010-2012. Responsible scientist of the project: Acetic Acid Bacteria. Vinegars and other Products (Research Network). AGL2009-08117-E/ALI. Value: 25.000,00 €, Spanish Ministry of Science and Innovation, within a collaboration agreement with several universities and research institutions: University of Córdoba, National Centre for Food Safety and Technology, Institute of Agrochemical and Food Technology (CSIC) Burjasot (Valencia), University of Cadiz, University of La Rioja, University of Reggio Emilia (Italy), University of Sevilla, University Rovira i Virgili.
- 2009-2011. Responsible Scientist of the project: Study for increasing value of Grupo SOS by-products. CTA-08/249. Value: 199.520,00 €, CTA (Andalusian Technological Corporation) and Grupo SOS S.A.
- Otros.

PUBLICACIONES/OTRAS ACTIVIDADES

1. A.M. Cañete Rodríguez, I.M. Santos Dueñas, J.E. Jiménez-Hornero, A. Ehrenreich, W. Liebl and I. García-García (2016). Gluconic acid: Properties, production methods and applications—An excellent opportunity for agro-industrial by-products and waste biovalorization. *Process Biochemistry*. In press.
<http://dx.doi.org/10.1016/j.procbio.2016.08.028>
2. A.M. Cañete Rodríguez, I.M. Santos Dueñas, M.J. Torija, A. Mas, J.E. Jiménez-Hornero, I. García-García (2016). Revalorization of strawberry surpluses by bio-transforming its glucose content into gluconic acid. *Food and Bioprocess Processing*. 99, 188-196. DOI: <http://dx.doi.org/10.1016/j.fbp.2016.05.005>.
3. Jose L. Ordoñez, Ana M. Cañete-Rodríguez, Raquel M. Callejon, Ines M. Santos-Dueñas, Ana M. Troncoso, Isidoro Garcia-García and M. Carmen Garcia-Parrilla. (2016). Effect of gluconic acid submerged fermentation of strawberry purée on amino acids and biogenic amines profile. *Journal of Food Processing and Preservation*. In press
4. Cañete-Rodríguez, AM; Santos-Dueñas, IM; Jiménez-Hornero, JE ; Torija-Martínez, MJ; Mas, A; García-García, I. (2016). An approach for estimating the maximum specific growth rate of *Gluconobacter japonicus* in strawberry purée without cell concentration data. *Biochemical Engineering Journal*, 105, 314-320.
DOI:<http://dx.doi.org/10.1016/j.bej.2015.10.005>
5. A.M. Cañete Rodríguez, I.M. Santos Dueñas, M.J. Torija, A. Mas, J.E. Jiménez-Hornero, I. García-García (2015). Preparation of a pure inoculum of acetic acid bacteria for the selective conversion of glucose in strawberry purée into gluconic acid. *Food and Bioprocess Processing*. 96, 35-42. DOI: 10.1016/j.fbp.2015.06.005.
6. Santos-Dueñas, I.M., Hornero, J.E.J., Cañete-Rodríguez, A.M., Gracia-García, I. (2015). Modeling and optimization of acetic acid fermentation: A polynomial-based approach. *Biochemical Engineering Journal*, 99, 35-43. DOI: 10.1016/j.bej.2015.03.002
7. Otros.