

## CURRICULUM VITAE ABREVIADO (CVA)

**IMPORTANT** – The Curriculum Vitae cannot exceed 4 pages. Instructions to fill this document are available in the website.

### Part A. PERSONAL INFORMATION

First name	Joan Miquel		
Family name	Canals Bosch		
Gender (*)		Birth date (dd/mm/yyyy)	
Social Security, Passport, ID number			
e-mail	jmcanals@urv.cat		URL Web: www.urv.cat
Open Researcher and Contributor ID (ORCID) (*)	0000-0003-1989-2574		

(\*) Mandatory

#### A.1. Current position

Position	Associate professor		
Initial date	21/11/2008		
Institution	Universitat Rovira i Virgili (URV)		
Department/Center	Biochemistry and Biotechnology	Faculty of Oenology	
Country	Spain	Teleph. number	
Key words	Laccase, Phenolics, Astringency, Wine colloids, sparkling wines		

#### A.2. Previous positions (research activity interruptions, indicate total months)

Period	Position/Institution/Country/Interruption cause
1994-1998	Profesor titular Escuela Universitaria Interino/URV
1998-2008	Profesor Titular de Escuela Universitaria/URV

#### A.3. Education

PhD, Licensed, Graduate	University/Country	Year
Bachelor Chemistry	U. Barcelona	1992
PhD. Chemistry	U. Rovira i Virgili	1997

(Include all the necessary rows)

### Part B. CV SUMMARY (max. 5000 characters, including spaces)

**Teaching experience:** 28 years teaching oenology

**Research results:** 12 PhD. Students' supervisor, coauthor of 68 papers in ISI journals, 38 in non-ISI journals and 90 communications to national and international symposiums.

Number of research periods (6 years)	3	Total Citations	1951
Publications ISI last 5 years	29	Total Citation without self-citations	1788
First quartile publications last 5 years	16	H index	25

#### Post-doctoral studies:

Institut de Produits de la Vigne et du Vin, INRA Montpellier (France) 1999. 6 months.

Australian Wine Research Institute, Adelaide (South Australia) 2011. 12 months

Facultad de Agronomia Universidad de Chile (Chile) 2022. 5 months.

#### Management in the University:

2001-2007 Technical Director of the experimental and teaching winery

2007-2011 Scientific Director of VITEC (Wine Technology Center)

2012-2013 Coordinator of the bachelor of Oenology of Tarragona. Rovira i Virgili University.

2013-2021 Dean of the Faculty of Oenology of Tarragona



2022- Commissioner for International Networks at URV

### Outside University

2018-2022 President of the Oenologist Catalan Association.

2021- Executive board of Oenoviti International.

2021- Executive board of Plataforma Tecnológica del Vino (PTV).

### Part C. RELEVANT MERITS (sorted by typology)

#### C.1. Publications (see instructions)

**CA:** Corresponding Author; **IF:** IF (2021); **P:** Position (2021); **Q1:** First quartil; **C:** Citations.  
Source: Web of Sciences

1. Llaudy, M.C.; Canals, R.; Canals, J.M.; Rozes, N.; Arola, L.; Zamora, F. (2004) New method for evaluating astringency in red wine. *Journal of Agricultural and Food Chemistry*, **52**, 742-746.  
**CA:** 6/6; **IF:** 5.895; **P:** 5/60 (Agriculture; Multidisciplinary); **Q1;** **C:** 101.
2. Canals, R., Llaudy, M.C., Valls, J.M., Canals, J.M., Zamora, F. (2005) Influence of Ethanol Concentration on the Extraction of Color and Phenolic Compounds from Skin and Seeds of Tempranillo Grapes at Different Stages of Ripening. *Journal of Agricultural and Food Chemistry*, **53**, 4019-4025  
**CA:** 5/5; **IF:** 5.895; **P:** 6/60 in Agriculture; Multidisciplinary; **Q1;** **C:** 192.
3. Llaudy, M.C., Canals, R., González-Manzano, S., Canals, J.M., Santos-Buelga, C. Zamora, F. (2006) Influence of Micro-Oxygenation Treatment before Oak Aging on Phenolic Compounds Composition, Astringency, and Color of Red Wine. *Journal of Agricultural and Food Chemistry*, **54**, 4246-4252.  
**AC:** 4/6; **IF:** 5.895; **P:** 6/60 in Agriculture; Multidisciplinary; **Q1;** **C:** 74
4. Kontoudakis, N., Esteruelas, M., Fort, F., Canals, J.M., De Freitas, V., Zamora, F. (2011) Influence of the heterogeneity of grape phenolic maturity on wine composition and quality. *Food Chemistry*, **124**, 767-774  
**AC:** 7/7; **IF:** 9.231; **P:** 8/144 in Food Science & Technology; **Q1;** **C:** 106.
5. Gil, M., Kontoudakis, N., González, E., Esteruelas, M., Fort, F., Canals, J.M., Zamora, F. (2012) Influence of Grape maturity and maceration length on color, polyphenolic composition, and polysaccharide content of Cabernet Sauvignon and Tempranillo Wines. *Journal of Agricultural and Food Chemistry*, **60**, 7988-8001.  
**AC:** 9/10; **IF:** 5.895; **P:** 5/60 in Food Science & Technology; **Q1;** **C:** 89
6. Sarni-Manchado, P., Canals-Bosch J.M., Mazerolles, G., Cheynier, V. (2008) Influence of the Glycosylation of Human Salivary Proline-Rich Proteins on Their Interactions with Condensed Tannins. *Journal of Agricultural and Food Chemistry*, **56**, 9563-9569.  
**AC:** 1/4; **IF:** 5.895; **P:** 5/60 in Food Science & Technology; **Q1;** **C:** 56
7. Pascual, O., Vignault, A., Gombau, J., Navarro, M., Gómez-Alonso, S., García-Romero, E., Canals, J.M., Herмосín-Gutiérrez, I., Teissedre, P.L., Zamora, F. (2017) Oxygen consumption rates by different oenological tannins in a model wine solution. *Food Chemistry*, **234**, 26-32.  
**AC:** 9/9; **IF:** 9.231; **P:** 8/144 in Food Science & Technology; **Q1;** **C:** 47
8. Vignault, A., González-Centeno, M.R., Pascual, O., Gombau, J., Jourdes, M., Moine, V., Iturmendi, N., Canals, J.M., Zamora, F., Teissedre, P.L. (2018) Chemical characterization, antioxidant properties and oxygen consumption rate of 36 commercial oenological tannins in a model wine solution. *Food Chemistry*, **268**, 210-219.  
**AC:** 9/9; **IF:** 9.231; **P:** 8/144 in Food Science & Technology; **Q1;** **C:** 47
9. Gombau, J., Nadal, P., Canela, N., Gómez-Alonso, S., García-Romero, E., Smith, P., Herмосín-Gutiérrez, I., Canals, J.M., Zamora, F. (2019) Measurement of the interaction between mucin and oenological tannins by Surface Plasmon Resonance (SPR); Relationship with astringency. *Food Chemistry*, **275**, 397-406.  
**AC:** 9/10; **IF:** 9.231; **P:** 8/144 in Food Science & Technology; **Q1;** **C:** 24



10. Pons-Mercadé, P., Giménez, P., Gombau, J., Vilomara, G., Conde, M., Cantos, A., Rozès, N., Canals, J.M., Zamora, F. (2021) Oxygen consumption rate by the lees during sparkling wine (Cava) aging; Influence of the aging time. *Food Chemistry*. 342 (2021) 128238. **AC:** 8/8; **IF:** 9.231; **P:** 8/144 in Food Science & Technology; **Q1;** **C:** 7

**C.2. Congress**, indicating the modality of their participation (invited conference, oral presentation, poster)

1. P. Giménez, A. Just-Borras, I. Solé-Clua, J. Gombau, J. M. Heras, N. Sieczkowski, J.M. Canals, F. Zamora (2022). Biotechnological strategies to reduce the doses of sulfur dioxide in white winemaking and avoid problems of browning. 43rd World Congress of Vine and Wine. Ensenada (Baja California – México), 31 de octubre a 4 de noviembre de 2022. ORAL PRESENTATION.
2. P. Giménez, A. Just-Borras, I. Solé-Clua, J. Pérez-Navarro, J. Gombau, S. Gómez-Alonso, J. M. Canals, F. Zamora (2022). Influence of successive oxygen saturations of a grape juice, supplemented or not with laccase, on its color and hydroxycinnamic acids concentration. In *Vino Analytica Scientia – IVAS 2022*, Neudstat (Alemania), 3-7 de julio de 2022. ORAL PRESENTATION.
3. J.M. Canals (2022) Elaboración de Vinos Espumosos. Seminario Multimodular Asociación de Enólogos de Chile Santiago Chile, 11 de mayo de 2022. INVITED CONFERENCE ON LINE.
4. A. Vignault, O. Pascual, M. Jourdes, V. Moine, M.Fermaud, J. Roudet, J.M. Canals, P.L. Teissedre, F. Zamora, (2020). Impact of oenological tannins on laccase activity. 4th Annual IVES - OENO One SCIENCE MEETING. Cognac (Francia), 5-6 de febrero de 2020. INVITED CONFERENCE.
5. P. Pons, P. Giménez, J. Gombau, I. Pardo, S. Ferrer, G. Vilomara, M. Conde, A. Cantos, J.M. Canals, F. Zamora (2019). Monitoring yeast autolysis throughout aging of sparkling wines (cava) using Scanning Electron Microscopy. 1st Science & Wine World Congress. Oporto (Portugal), 8-10 de mayo de 2019. CONFERENCIA INVITADA.
6. F. Zamora, A. Vignault, J. Gombau, M. Jourdes, V. Moine, J.M. Canals, P.L. Teissedre (2019). Oenological tannins to prevent botrytis cinerea damage: reduction of laccase activity. OENOIVAS 2019 - 11th International Symposium of OEnology, Bordeaux- 11th edition In *Vino Analytica Scientia*. Bordeaux, Fecha: 25-28 junio de 2019. COMUNICACIÓN ORAL.
7. A. Vignault, O. Pascual, J. Gombau, M. Jourdes, V. Moine, J.M. Canals, P.L. Teissedre, F. Zamora (2019). Recent advances of the OIV working group on oenological tannins in the study of the functionalities of oenological tannins. 42st World Congress of Vine and Wine (OIV). Geneva (SWITZERLAND), 15-19 de julio de 2019. ORAL PRESENTATION.
8. A. Vignault, O. Pascual, J. Gombau, M. Jourdes, J.M. Canals, V. Moine, F. Zamora, P.L. Teissedre (2018). Impact on color copigmentation of malvidin-3-o-monoglucoside solutions by supplementation with oenological tannins. XXIX International Conference on Polyphenols/9th Tannin Conference. Madison (USA), 16-20 de julio de 2018. ORAL PRESENTATION.
9. Fernando Zamora, Pere Pons-Mercadé, Pol Giménez-Gil, Nicolas Rozès, Joan Miquel Canals (2019). IMPROVED METHOD FOR HPLC ANALYSIS OF WHITE WINE PROTEINS. In *Vino Analytica Scientia*. Bordeaux, Fecha: 25-28 junio de 2019. POSTER.
10. Medina-Trujillo, L., González-Royo, E., Sieczkowski, N., Heras, J.M., Fort, F., Canals, J.M., Zamora, F. (2017) Influence of supplementation with inactivated dry yeasts during the tirage of sparkling wines (Cava) on its composition, its foaming properties and its sensorial quality. 40 Congreso Mundial de la Viña y el Vino (OIV).Sofia (Bulgaria) 22/05 a 02/06.

**C.3. Research projects**, indicating your personal contribution. In the case of young researchers, indicate lines of research for which they have been responsible.



1. **Title:** Estudio de las aptitudes enológicas de 400 variedades de *Vitis vinifera* procedentes de diversas regiones vitivinícolas del mundo. **Entity:** CDTI. **IP:** Fernando Zamora. **Duration:** 01/01/2004-31/12/ 2006. **Funding:** 125.630€
2. **Title:** Estudio de los factores determinantes de la calidad del embotellado del vino. **Entity:** DGIN - Dirección General de Investigación. **IP:** Fernando Zamora Marin. **Duration:** 01/01/2005-31/12/ 2007 **Funding:** 60.000€.
3. **Title:** Adaptación de las técnicas enológicas a los condicionantes que implica el cambio climático. **Entity:** DGIN - Dirección General de Investigación. **IP:** Fernando Zamora Marin. **Duration:** 01/01/2008-31/12/ 2010 **Funding:** 60.000 €.
4. **Title:** Project Deméter –sublínea Cava y sublínea Madurez fenólica **Entity:** CDTI, Programa CENIT. **IP:** Fernando Zamora Marin. **Duration:** 01/01/2008-31/12/ 2011. **Funding:** 609.000€.
5. **Title:** Project HIBRILAN, nuevo equipo biosensor para la medición multiparamétrica en vinos. **Entity:** MINECO. Programa INNPACTO. **IP:** Fernando Zamora Marin. **Duration:** 01/01/2011-31/12/ 2014 **Funding:** 116.483,73€.
6. **Title:** Factores que condicionan la astringencia y el sabor amargo de los vinos tintos; influencia de la madurez de la uva y de las técnicas de crianza. **Entity:** DGIN - Dirección General de Investigación. **IP:** Fernando Zamora Marin. **Duration:** 01/01/2012-31/12/ 2014 **Funding:** 73.810€.
7. **Title:** Innovaciones en el estudio de la astringencia del vino relacionadas con los métodos de análisis, la composición y estructura de los taninos, y los polisacáridos. **Entity:** DGIN - Dirección General de Investigación. **IP:** Fernando Zamora Marin. **Duration:** 01/01/2015-31/12/ 2017 **Funding:** 96.800€.
8. **Title:** Nuevas estrategias vitivinícolas para la sostenibilidad y el incremento de la competitividad del sector en el mercado internacional VINySOST 2014 **Entity:** Centro para el Desarrollo Tecnológico Industrial (CDTI). Programa CIEN **IP:** Fernando Zamora Marin **Duration:** 01/01/2015-31/12/2018 **Funding:** 75.000,00€
9. **Title:** Solución global para mejorar la producción vitivinícola frente al cambio climático basada en robótica, en tecnología IT, y en estrategias biotecnológicas y del manejo del viñedo GLOBALVITI. **Entity:** Centro para el Desarrollo Tecnológico Industrial (CDTI). Programa CIEN. **IP:** Fernando Zamora Marin. **Duration:** 01/01/2017-31/12/2020. **Funding:** 100.000,00 euros
10. **Title:** A Global Network for Agricultural Sciences and Viniviculture: Internationalising through Joint Programmes – VITAGLOBAL. **Entity:** Education, Audiovisual and Culture Executive Agency (EACEA) of European Union. **IP:** Joan Miquel Canals Bosch. **Duration:** 15/11/2018-14/11/2022. **Funding:** 924.859,00 €

**C.4. Contracts, technological or transfer merits**, Include patents and other industrial or intellectual property activities (contracts, licenses, agreements, etc.) in which you have collaborated. Indicate: a) the order of signature of authors; b) reference; c) title; d) priority countries; e) date; f) Entity and companies that exploit the patent or similar information, if any

Project name: IMPLICACIÓN DEL TAPÓN EN LA CALIDAD DEL VINO

Contract type: Contract empresa pyme. España

Funding company: Trefinos, S.L.

Dates, from: 2008 to 2011 and 2012 to 2023

Main researcher: Joan Miguel Canals Bosch

Funding: 8000 €/year