

Agusti Romero

Spain

Dr. Agustí J. ROMERO, PhD in Food Science and Technology. Thirty years of experience as researcher at the IRTA Plant Science Program. His work focuses on virgin olive oil quality improvement and cultivar evaluation. He is co-author of one book about olive cultivars in Catalonia, the chapter about olive oils from Spain in "Olive Oil Sensory Science Book" (Ed. Willey, 2014) and several parts of technical books on olive oil, food sensorial analysis, etc.

Co-author of more than 60 scientific reports and more than 80 articles of divulgation. In addition, he is an expert assistant for the International Olive Council (IOC) regarding olive germplasm repository banks and professor in several master courses: "experto en cata de aceites" University of Jaen; "gestión e innovación de la industria alimentaria" University of Lleida. He collaborates regularly with "Escuela Universitaria de Hostelería y Turismo" (University of Barcelona) and "Escuela Superior de Hostelería de Barcelona". Member of the official olive oil taste panel of Catalonia (Spain), he contributed to its formation and currently is responsible for its continuous training under ISO-17025 rules. He has designed special training strategies for many tasting panels in several countries (Argentina, Chile, Germany, Japan, Morocco, Spain, Turkey and USA). He has been jury of several international olive oil competitions (Tokyo, London, Los Angeles, Argentina and Shanghai)

Universitat de Lleida Degree Name Doctor of Philosophy (PhD)

Researcher on virgin olive oil and nuts, IRTA

Sensory analysis of virgin oils and food technology on oils and nuts for 32 years