

Curriculum



Luciano Vera
Head of Molecular Odour Evaluation
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Professional Experience

4 Years
130 Studies

Education

PhD in Analytical Chemistry from Universitat Rovira i Virgili, Tarragona, Spain

Molecular Odour Expert

Luciano is Odournet's primary expert for all questions related to molecular odour evaluation. He has been directly involved in the establishment of the Odournet Center of Competence for Molecular Odour Evaluation, which he is head of.

Key Areas of Expertise

- GC-MS / GC-Sniffing measurements
- Development of chromatographic methods
- Chemical analysis of odours/VOCs
- Comparative analysis of fragrances, food based on instrumental sensory analysis
- Fingerprints of fragrances, food based on instrumental sensory analysis
- Quality control in alcoholic beverages
- Sample treatment for VOCs determination
- Multivariate statistical data analysis
- Data Analysis and Signal Processing in Chromatography

Reference Clients

- Unilever
- Plastica SP
- Dentaïd
- Ateknea solutions
- Rent a scientist GmbH
- Maverick laboratory
- Colquímica

Key Skills

Chromatographic method development	<div style="width: 100%; height: 10px; background-color: #92d050;"></div>
Team work	<div style="width: 100%; height: 10px; background-color: #92d050;"></div>
Marketing and sales	<div style="width: 75%; height: 10px; background-color: #92d050;"></div>
Networking	<div style="width: 75%; height: 10px; background-color: #92d050;"></div>
Technical understanding	<div style="width: 100%; height: 10px; background-color: #92d050;"></div>

Key Industries

Food products	<div style="width: 100%; height: 10px; background-color: #6699cc;"></div>
Detergents	<div style="width: 75%; height: 10px; background-color: #6699cc;"></div>
Alcoholic beverages	<div style="width: 100%; height: 10px; background-color: #6699cc;"></div>
Body & healthcare	<div style="width: 75%; height: 10px; background-color: #6699cc;"></div>
Flavours & fragrances	<div style="width: 75%; height: 10px; background-color: #6699cc;"></div>
Plastic	<div style="width: 100%; height: 10px; background-color: #6699cc;"></div>
Solid waste & composting	<div style="width: 100%; height: 10px; background-color: #6699cc;"></div>
Wastewater treatment	<div style="width: 100%; height: 10px; background-color: #6699cc;"></div>

Languages

Spanish	<div style="width: 100%; height: 10px; background-color: #ff9900;"></div>
English	<div style="width: 75%; height: 10px; background-color: #ff9900;"></div>
French	<div style="width: 25%; height: 10px; background-color: #ff9900;"></div>
Italian	<div style="width: 25%; height: 10px; background-color: #ff9900;"></div>
Catalan	<div style="width: 25%; height: 10px; background-color: #ff9900;"></div>



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Publications

- Vera L; Aceña L; Boqué R; Guasch J; Mestres M; Busto O. Discrimination and sensory description of beers through data fusion. *Talanta* 87, pp. 136-142 (2011)
- Aceña L, Vera L, Guasch J, Busto O, Mestres M. Chemical Characterization of Commercial Sherry Vinegar Aroma by Headspace Solid-Phase Microextraction and Gas Chromatography-Olfactometry. *Journal Agricultural and Food Chemistry*, 59(8), pp. 4062-4070 (2011).
- Aceña L, Vera L, Guasch J, Busto O, Mestres M. Determination of Roasted Pistachios (*Pistachia vera* L.) Key Odorants by Headspace Solid-Phase Microextraction and Gas Chromatography-Olfactometry. *Journal Agricultural and Food Chemistry*, 59(6), pp. 2518-2523 (2011).
- Vera L; Aceña L; Boqué R; Guasch J; Mestres M; Busto O. Characterization and classification of the aroma of beer samples by means of an MS e-nose and chemometric tools. *Anal Bioanal Chem* 399 (6), pp. 2073-2081 (2011)
- Aceña L, Vera L, Guasch J, Busto O, Mestres M. Comparative study of two extraction techniques to obtain representative aroma extracts for being analysed by gas chromatography-olfactometry: Application to roasted pistachio aroma. *Journal of Chromatography A*, 1217, pp. 7781-7787 (2010)
- Vera L; Aceña L; Boqué R; Guasch J; Mestres M; Busto O. Application of an electronic tongue based on FT-MIR to emulate the gustative mouthfeel "tannin amount" in red wines. *Anal Bioanal Chem*, 397 (7), pp. 3043-3049 (2010)
- Vera L; Boqué R; Mestres M; Busto O; Guasch J. Use of synthetic wine for models transfer in wine analysis by HS-MS e-nose. *Sensors and Actuators B-Chemical* 143, pp. 689 – 695 (2010)
- Vera L; Martí MP; Boqué R.; Mestres M.; Busto O; Guasch J. Control de calidad de bebidas alcohólicas mediante nariz electrónica. *Cerveza y Malta* 45, pp. 25 - 35 (2008)
- Vera L; Aceña L; Boqué R; Mestres M; Busto O. Caracterización aromática y clasificación de cervezas mediante nariz electrónica HS-MS. *Cerveza y Malta* 47 (3), pp. 30 - 39 (2011)
- Vera L; Villatoro C; Pagans E; Van Harreveld A. Capacidad de un sistema de última generación TD-GCO-TOFMS para caracterizar emisiones odoríferas procedentes de una planta de compostaje de residuos. *FuturENVIRO* 4, pp. 60 - 63 (2013)
- Vera L.; Pagans E; Domingues R; Van Harreveld T. Evaluación de un Sistema TD-GCO-TOFMS en el análisis de muestras de aire. *Acta de la I Conferencia sobre Gestión de Olores en el Medio Ambiente*. Madrid, Spain. ISBN 978-84-616-1515-5
- Vera L; Mestres M; Boqué R; Guasch J; Busto O. Aromatic characterization and classification of beer samples by means of MS e-nose and chemometric tools. *VII Colloquium Chemiometricum Mediterraneum*. Granada (Spain) 2010. ISBN: 978-84-937483-4-0
- Vera L; Mestres M; Busto O; Guasch J. Estudio de correlación entre atributos sensoriales y respuestas instrumentales. *X Congreso Nacional de Investigación Enológica*, Ourense (Spain). ISBN 978-84-8158-438-7
- Vera L; Martí MP; Busto O; Guasch J. Puesta a punto de un método de análisis mediante GC-MS para el control de maduración aromática de la uva. *IX Congreso Nacional de Investigación Enológica*, Badajoz (Spain). ISBN 978-84-690-6060-5



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Book Chapters

- Vera L.; Pagans E; Domingues R; Van Harreveld T. Evaluación de un Sistema TD-GCO-TOFMS en el análisis de muestras de aire. Acta de la I Conferencia sobre Gestión de Olores en el Medio Ambiente. Madrid 2012, Spain. ISBN 978-84-616-1515-5
- Vera L; Mestres M; Boqué R; Guasch J; Busto O. Aromatic characterization and classification of beer samples by means of MS e-nose and chemometric tools. VII Colloquium Chemiometricum Mediterraneum. Granada (Spain) 2010. ISBN: 978-84-937483-4-0
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Conferences

- Gutiérrez M.C, Martín M.A, Pagans E, Vera L, García-Olmo J, Chica A.F. Dynamic Olfactometry and GC-ToFMS to monitor the efficiency of an industrial biofilter. VIII International Congress of ANQUE: Science and Technologies of Materials. Madrid, Spain.
- Vera L.; Pagans E; Domingues R.; Van Harreveld A. Evaluación de la capacidad de un sistema TD-GCO-TOFMS en el análisis de COVs en muestras de aire y siloxanos en biogás. V Jornada sobre gestión y tratamiento de lodos de EDAR. Barcelona, Spain.
- Vera L; Aceña L; Mestres M; Busto O; Ferré J; Boqué R. Instrumental sensometry. A tool for food quality control. 13th Weurman Flavour Research Symposium, Zaragoza, Spain.
- Jornet S.; Vera L.; Boqué L.; Mestres M.; Busto O. Instrumental sensometry and data fusion for beer discrimination. 13ª Jornadas de Análisis Instrumental (JAI)
- Vera L; Aceña; Guasch J; L Boqué R; Mestres M; Busto O. Discrimination and sensory description of beers through data fusion. 12th Scandinavian Symposium on Chemometrics.
- Vera L; Aceña; Guasch J; L Boqué R; Mestres M; Busto O. Application of an optical tongue based on FT-MIR to emulate the gustative mouthfeel "tannin amount" in red wines. 12th Scandinavian Symposium on Chemometrics.
- Vera L; Mestres M; Boqué R; Guasch J; Busto O. Aromatic characterization and classification of beer samples by means of MS e-nose and chemometric tools. VII Colloquium Chemiometricum Mediterraneum. Granada (Spain) 2010. ISBN: 978-84-937483-4-0
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- Vera L; Martí MP; Busto O; Guasch J. Puesta a punto de un método de análisis mediante GC-MS para el control de maduración aromática de la uva. IX Congreso Nacional de Investigación Enológica, Badajoz (Spain). ISBN 978-84-690-6060-5