

Curriculum vitae

Agustí J. ROMERO AROCA

IRTA. Mas de Bover. Olive Production, Mill technology and Nuts.

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Agustí J. ROMERO, is Agricultural Engineer from Univ. of Lleida (PhD in Food Technology by UdL) (ORCID <https://orcid.org/0000-0001-5932-7719>) Researcher of the IRTA's Food Division since 1987 and leader of the IRTA's Olive & Oil research team since 2009. His work focuses on virgin olive oil extraction and quality, olive orchards designs and nut processing and quality. Since 2000 he is involved in mill technology improvement programs, supported by Catalan Government, involving more than 50 olive mills and 50.000 ha of olive orchards.

His impact index H according to WoS (Clarivate) is 21, with 103 SCI publication (101 in WOS) and 1.076 total times cited an average citation per article of 10,7 and average citation per year 39,9. One patent concerning plant material. He is co-author of one book about olive cultivars in Catalonia and made contributions to technical books on olive oil, sensorial analysis, nut processing, etc. Currently, he is involved in several research projects on almond breeding and hazelnut production and processing. He is involved in two EU projects on olive oil (PRIMA-SUSTAINOLIVE; H2020-NOVATERRA). Furthermore, he is an expert assistant for both the International Olive Council (IOC) concerning olive germplasm banks and the United States Pharmacopeia (USP) regarding olive oil quality..

Professor in several master courses: “International Expert on Olive Oil Tasting” University of Jaen; “Food Industry Innovation and Management” University of Lleida and “Wintour master” Univ. URV of Tarragona. He collaborates regularly with “Escuela Universitaria de Hostelería y Turismo” (University of Barcelona) and “Escuela Superior de Hostelería de Barcelona” for olive oil subject.

Member of the official olive oil tasting panel of Catalonia (Spain), he contributed to its formation and currently is responsible for its continuous training under ISO-17025 regulations. He has designed special training strategies for many tasting panels in several countries (Argentina, Chile, China, Germany, Japan, Morocco, Spain, Turkey and USA). He has been jury of several international olive oil competitions (Argentina, Berlin, London, Los Angeles, New Zealand, Shanghai and Tokyo)