

Dra. M del Carmen de la Torre Boronat

Fundadora i Presidenta de L'Associació
Catalana de Ciències de l'Alimentació (ACCA)



UNIVERSITAT DE
BARCELONA

Facultat de Farmàcia
i Ciències de l'Alimentació

- Nascuda a Barcelona l'any 1932, es va llicenciar en Farmàcia per la Universitat de Barcelona el 1955. Es va doctorar l'any 1965 amb la tesi:

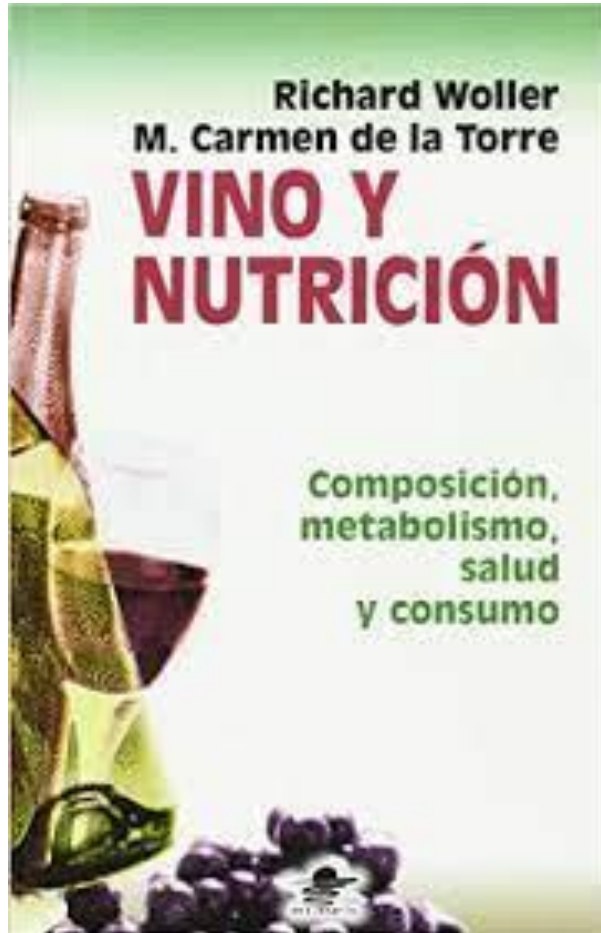
Determinación de pequeñas cantidades de boro y flúor en aguas minerales y vinos.

M DEL CARMEN DE LA TORRE BORONAT



- Ha analitzat i investigat en matèria de control d'aliments (composició, additius, components minerals), caracterització d'aliments, olis d'oliva de Catalunya (anàlisis química, estudis de polifenols *in vitro* i en humans), vins i caves de Catalunya, suport al control de la qualitat tecnològica, vi/salut: estudi del material polifenòlic i fitoalexines, estudis *in vitro*, models animals i en humans.

M. CARMEN DE LA TORRE. PUBLICACIONES



M DEL CARMEN DE LA TORRE BORONAT



- **1989-1994**, Representant Espanyola al grup //Nutrició i Salut// de l'Office International de la Vigne et du Vin, París.
- **1994**, Chevalier du Mérite Agricole de ministeri Francès d'Agricultura, París.
- **1994-2015** Presidenta del grup d'experts // Sécurité alimentaire// de la OIV, París.
- **1996-2015**, Membre de l'associació //Lien de la Vigne//, París.
- **1997**, Acadèmia //Correspondante étrangère// de l'Acadèmia Suïssa del Vi



EL VI COM PART DE LA SEVA TAULA

- Hi va haver el gran moviment del món del vi i del cava, Freixenet primer, Codorniu i Segura Viudas després, i em van dir que els assessorés, i quan hi havia un problema de fraus em tocava anar on fos
- Em van nomenar Presidenta d un grup de treball a l'Oficina Internacional de la Vinya i el Vi a París, organització que és molt important. **És que al 94 m'havien donat la medalla del Ministeri d'Agricultura francès.**

Institut d'Estudis Catalans

XCII Carta d'informació
i de bones d'estudi

Comunicació del Premi Sant Jordi 2022

Premi M. del Carmen de la Torre Boronat

BENEFICIAL EFFECTS OF WHITE WINES

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Summary: *Wine phenolics have been reported to have health benefits, including protection against cardiovascular diseases and anticarcinogenic effects. White wines are usually made with the free-running juices without pomace, which has no contact with the grape skins. This is the main reason that the phenolic content of white wines is lower than that of red wines. However, white wine phenols have a comparable or higher antioxidant capacity than red wine phenols. Therefore, it is important to determine which phenolic compounds are present in white wines and which factors affect phenolic composition. We studied the influence of several factors, including variety and different technological processes, on phenolic composition. Significant differences were observed when any of these variables were considered. Consequently, if wine makers were to take these factors into consideration, the possible beneficial effects of their wines could be increased.*

Introduction

Oxygen, although necessary for immediate survival, may also be hazardous to long-term existence. Molecular oxygen is a biradical which, upon single electron additions, sequentially generates the partially reduced molecules O_2^- , H_2O_2 , and $\cdot OH$ which, by further reactions generate an array of additional reactive oxygen metabolites, causing extensive oxidative damage to biological macromolecules. The range of intra- and extracellular antioxidants should be adequate to protect against oxidative damage. However, the antioxidative defenses are not fully efficient and consequently cells suffer chronic oxidative stress

because of an imbalance between prooxidants and antioxidants (1).

This damage manifests itself as the peroxidation of membrane polyunsaturated fatty acid chains, modification of DNA and loss of sulfhydryls in proteins, among other changes, which may be involved in the process of atherosclerosis, in cancer and in chronic inflammation (2).

Phytochemical phenolic compounds are food constituents that act by preventing or delaying the premature onset of chronic diseases. Epidemiological surveys indicate that dietary phenolic compounds protect against cardiovascular diseases (3). Due to the phenolic hydroxyl component, phenolic compounds have antioxidant properties and inhibit blood platelet aggregation and eicosanoid synthesis (4-6). Moreover, they may inhibit the initiation and promotion of carcinogenesis (7, 8). The stilbene resveratrol may act as a phytoestrogen, binding to estrogenic receptors, thus blocking the mitogenic effect of

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