

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

Claudia Fuentealba Carrasco

Publicaciones (2013-presente)

1. Muñoz O, C Fuentealba, D Ampuero, F Figuerola & AM Estevez (2017) Effect of *Lactobacillus acidophilus* and *Lactobacillus casei* on the in vitro bioaccessibility of flaxseed lignans (*Linum usitatissimum* L.). *Journal of the Science of Food and Agriculture*, 9, 2426-2432.
2. Ahumada-Zamora J, C Fuentealba, JA Olaeta, P Undurraga, R Pedreschi, K Shetty & L Gálvez-Ranilla (2017) Bioactive compounds of loquat (*Eriobotrya japonica* Lindl.) cv. Golden Nugget and in vitro health-relevant functional potential for hyperglycemia management. *Ciencia e Investigación Agraria*, 44, 272-284.
3. Hernández I, C Fuentealba, JA Olaeta, C Poblete-Echeverría, B Defilippi, M González-Agüero, R Campos-Vargas, S Lurie & R Pedreschi (2017) Effects of heat shock and nitrogen shock pre-treatments on ripening heterogeneity of Hass avocados stored in controlled atmosphere. *Scientia Horticulturae*, 225, 408-415.
4. Fuentealba C, I Hernández, JA Olaeta, B Defilippi, C Meneses, R Campos-Vargas, S Lurie, S Carpentier & R Pedreschi (2017) New insights into the heterogeneous ripening in Hass avocado via LC MSMS proteomics. *Postharvest Biology and Technology*, 132, 51-61.
5. Fuentealba C, I Hernández, S Súa, L Toledo, P Burdiles, R Chirinos, D Campos, P Brown & R Pedreschi (2017) Colour and in vitro quality attributes of walnuts from different growing conditions correlate with key precursors of primary and secondary metabolism. *Food Chemistry*, 232, 664-672.
6. Fuentealba C, A Quesille-Villalobos, A Gonzalez-Muñoz, J Saavedra, K Shetty & L Gálvez-Ranilla (2017) Optimized methodology for the extraction of free and bound phenolic acids from native corn (*Zea mays* L.) accession. *CyTA - Journal of Food*, 15, 91-98.
7. Saavedra J, A Córdova, R Navarro, P Díaz-Calderón, C Fuentealba, C Astudillo, L Toledo, J Enrione & L Galvez (2017) Industrial avocado waste: functional compounds preservation by convective drying process. *Journal of Food Engineering*, 198, 81-90.
8. Fuentealba C, R Pedreschi, I Hernández & J Saavedra (2016) A statistical approach to assess the heterogeneity of Hass avocados submitted to different postharvest abiotic stresses. *Ciencia e Investigación Agraria*, 43, 356-365.

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

9. Hernández I, C Fuentealba, S Lurie, R Campos-Vargas & R Pedreschi (2016) Factors associated with postharvest ripening heterogeneity of Hass avocados (*Persea americana* Mill). *Fruits*, 71, 259-268.
10. Riquelme J, JA Olaeta, L Gálvez, P Undurraga, C Fuentealba, A Osses, J Orellana, J Gallardo & R Pedreschi (2016) Nutritional and functional characterization of wild and cultivated *Sarcocornia neei* in Chile. *Ciencia e Investigación Agraria*, 43, 283-293.
11. Fuentealba C, L Gálvez, A Cobos, JA Olaeta, B Defilippi, R Chirinos, D Campos & R Pedreschi (2016) Characterization of main primary and secondary metabolites and in vitro antioxidant and antihyperglycemic properties in the mesocarp of three biotypes of *Pouteria lucuma*. *Food Chemistry*, 190, 403-411.
12. Fuentealba C, F Figuerola, A Estévez, A González-Muñoz & O Muñoz (2015) Optimization of secoisolariciresinol diglucoside extraction from flaxseed (*Linum usitatissimum* L.) and isolation of the lignin by a simple HPLC-UV method. *CyTA – Journal of Food*, 13, 273-281.
13. Fuentealba C, F Figuerola, A Estévez, JM Bastías & O Muñoz (2014) Bioaccessibility of flaxseed lignans (*Linum usitatissimum* L.) determined through in vitro simulation in a single batch digestive process. *Journal of Science of Food and Agriculture*, 94, 1729-1738.
14. Gil PM, J Saavedra, B Schaffer, R Navarro, C Fuentealba & F Minoletti (2014) Quantifying effects of irrigation and soil water content on electrical potentials in grapevines (*Vitis vinifera*) using multivariate statistical methods. *Scientia Horticulturae*, 173, 71-78.
15. González-Muñoz A, A Quesille-Villalobos, C Fuentealba, K Shetty & L Gálvez Ranilla (2013) Potential of Chilean native corn (*Zea mays* L.) accessions as natural sources of phenolic antioxidants and in vitro bioactivity for hyperglycemia and hypertension management. *Journal of Agricultural and Food Chemistry*, 61, 10995-11007.
16. Saavedra J, C Fuentealba, L Yáñez, M Bravo, W Quiroz, G Luckacsy & JM Carot (2011) Chemometrics approaches for the zoning of Pinot Noir wines from the Casablanca Valley, Chile. *Food Chemistry*, 127, 1842-1847.

Proyectos con financiamiento externo (2013-presente)

1. Physiological status at harvest: key to predict postharvest ripening behaviour of Chilean Hass avocado.

Financiamiento: Fondecyt Regular N° 1180303

Rol: Co-Investigador

Duración: 2018-2022

Año adjudicación: 2017



DOCTORADO EN CIENCIAS AGROALIMENTARIAS

Tipo de investigación: Básica

2. An integrative approach to understand surface pitting in sweet cherries.

Financiamiento: Fondecyt Iniciación N° 11170360

Rol: Investigador Responsable

Duración: 2017-2020

Año adjudicación: 2017

Tipo de investigación: Básica

3. Postharvest systems biology: hands on integrating omics data into metabolic networks.

Financiamiento: Proyecto de apoyo a la formación de redes internacionales entre centro de investigación, Programa de Cooperación Internacional, CONICYT.

Rol: Co-Investigador

Duración: 2015-2017

Año adjudicación: 2015,

Tipo de investigación: Básica