

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

Fernando Salazar González

Publicaciones (2013- presente)

1. Ulloa P, Vidal J, Ávila M, Labbé M, Cohen S & F Salazar (2017). Effect of the addition of propolis extract on bioactive compounds and antioxidant activity of craft beer. *Journal of Chemistry*, 6716053.
2. Salazar F, Marangon M, Labbé M, Lira E, Rodríguez-Bencomo J & F López (2017). Comparative study of sodium bentonite and sodium-activated bentonite fining during white wine fermentation: its effect on protein content, protein stability, lees volume, and volatile compounds. *European Food Research and Technology*, 243, 2043-2054.
3. Toledo L, Salazar F, Adélia J & A Aquino (2017). A theoretical approach for understanding the haze phenomenon in bottled white wines at molecular level. *South African Journal for Enology and Viticulture*, 38, 64-71.
4. Briones V, Pérez-Wom M, Habib G, Giovagnoli-Vicuña C, Cañas-Sarazua R, Tabilo-Munizaga G & F Salazar (2017). Oenological and quality characteristic on young white wines (Sauvignon Blanc): Effects of High Hydrostatic Pressure processing. *Journal of Food Quality*, 8524073.
5. Labbé M, Saéñz C, Ulloa P, López F, Peña A & F Salazar (2016). Characterization of chemical composition and bioactive compounds of pomegranate juice at different maturity stages. *Chilean Journal of Agricultural Research*, 76, 479-486.
6. Lira E, Rodríguez-Bencomo J, Salazar F, Orriols I, Fornos D & F López (2015). Effect of bentonite dosing on Albariño wines during vinification. *Journal of Agricultural and Food Chemistry*, 63, 3004-3011.
7. Lira E, Salazar F, Rodríguez-Bencomo J, Vincenzi S, Curioni A, López F (2014). Effect of using bentonite during fermentation on protein stabilisation and sensory properties of white wine. 2014. *International Journal of Food Science and Technology*, 49, 1070-1078.
8. Tabilo Munizaga G, Gordo T, Villalobos-Carvajal R, Moreno-Osorio L, Salazar F, Perez-Won M & S Acuña (2014). Effects of high hydrostatic pressure (HHP) on the protein structure and thermal stability of Sauvignon blanc wine. 2014. *Food Chemistry*, 155, 214-220.
9. Lira Miranda E, Salazar González F, Vincenzi S, Curioni A & F López Bonillo (2013). Effect of bentonite fining during fermentation on protein content in Macabeu wines: comparison of

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pilot- and industrial-scale experiments. Journal International des Sciences de la Vigne et du Vin 47, 221-226.

Proyectos con financiamiento externo (2013-presente)

1. Diseño, construcción y validación de un reactor prototipo UV LED a escala de laboratorio para la inactivación microbiana y estabilización de vinos

Financiamiento: Fondef N° ID18I10146

Rol: Investigador Principal

Duración: 2018-2020

2. Effect of bentonite additions during white wine fermentation on pathogenesis-related protein content, protein instability and wine sensory properties

Financiamiento: Fondecyt N°11121594

Rol: Investigador Principal

Duración: 2012-2014

3. Aplicación de altas presiones para la estabilización microbiológica y proteica en vinos blancos como alternativa para reducir el uso de sulfuroso y bentonita en la industria del vino

Financiamiento: Fondef D10i1170

Rol: Investigador principal.

Duración: 2011-2014

4. Obtención de hidrolizados de proteínas lácteas para la elaboración de fórmulas infantiles hipoalergénicas

Financiamiento: Euro-Chile Embajada de Francia e Instituto Francés

Rol: Director

Duración: 2012-2013