

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

Jéssica López Pastén

Publicaciones (2013-presente)

1. Torres-Ossandón MJ, A Vega-Gálvez, J López, K Stucken, J Romero & K Di Scala (2018) Effects of high hydrostatic pressure processing and supercritical fluid extraction on bioactive compounds and antioxidant capacity of Cape gooseberry pulp (*Physalis peruviana* L.). *Journal of Supercritical Fluid*, 138, 215-220.
2. López J, A Vega-Gálvez, A Rodríguez, E Uribe & C Bilbao-Sainz (2018) Murta (*Ugni molinae* turcz.): a review on chemical composition, functional components and biological activities of leaves and fruits. *Chilean Journal of Agricultural & Animal Sciences*, 34, 1-14.
3. López J, A Vega-Gálvez, C Bilbao-Sainz, BS Chiou, E Uribe & I Quispe-Fuentes (2017) Influence of vacuum drying temperature on: Physico-chemical composition and antioxidant properties of murta berries. *Journal of Food Process Engineering*, 40, 1-9.
4. López J, KS Ah-Hen, A Vega-Gálvez, A Morales, P García-Segovia & E Uribe (2017) Effects of drying methods on quality attributes of murta (*Ugni molinae* turcz) berries: bioactivity, nutritional aspects, texture profile, microstructure and functional properties. *Journal of Food Process Engineering*, 40, 1-11.
5. Vega-Gálvez A, R Díaz, J López, MJ Galotto, JE Reyes, M Perez-Won, L Puente-Díaz & K Di Scala (2016) Assessment of quality parameters and microbial characteristics of Cape gooseberry pulp (*Physalis peruviana* L.) subjected to high hydrostatic pressure treatment. *Food and Bioproducts Processing*, 97, 30-40.
6. López J, A Vega-Gálvez, A Rodríguez, E Uribe & P Díaz (2016) Vacuum drying of Chilean murta (*Ugni molinae* Turcz) berries: Effect of temperature on kinetic parameters and assessment of energy consumption. *Journal of Food Processing and Preservation*, 41, 1-8.
7. Torres MJ, J López, A Vega-Gálvez, MJ Galotto, M Perez & K Di Scala (2015) Impact of High Hydrostatic Pressure on Physicochemical Characteristics, Nutritional Content and Functional Properties of Cape Gooseberry Pulp (*Physalis peruviana* L.). *Journal of Food Processing and Preservation*, 39, 2844-2855.
8. Rodríguez K, K Ah-Hen, J López, I Quispe, A Vega-Gálvez, R Lemus-Mondaca & L Gálvez-Ranilla (2014) Changes of bioactive compounds and antioxidant activity during convective drying of murta (*Ugni molinae* T.) berries. *International Journal of Food Science and Technology*, 49, 990-1000.

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

9. Vega-Gálvez A, J López, MJ Torres-Ossandón, MJ Galotto, L Puente-Díaz, I Quispe & K Di Scala (2014) High hydrostatic pressure effects on physico-chemical, colour, phenolic acids and antioxidant capacity of Cape gooseberry pulp (*Physalis peruviana* L). *LWT - Food Science and Technology*, 58, 519-526.
10. Ah-Hen KS, R Lemus-Mondaca, KA Mathias-Rettig, A Vega-Gálvez & J López (2014) Moisture sorption isotherms, isosteric heat of sorption and glass transition temperature of Murtilla (*Ugni molinae* T.) berry. *International Journal of Food Engineering*, 10, 583-594.
11. Vega-Gálvez A, J López, K Ah-Hen, MJ Torres & R Lemus-Mondaca (2014) Thermodynamic properties, sorption isotherms and glass transition temperature of Cape Gooseberry (*Physalis peruviana* L.). *Food Technology and Biotechnology*, 52, 83-92.
12. Uribe E, A Vega-Gálvez, LA López, K Pereira, H Maureira, J López, K Ah-Hen & K Di Scala. (2013). Quality characterization of olive-waste cake during hot air drying: Nutritional aspects and antioxidant activity. *Food and Bioprocess Technology: An International Journal*, 2, 1207-1217.
13. Miranda M, A Vega-Gálvez, E Martínez, J López, R Marín, M Aranda & F Fuentes (2013) Influence of contrasting environments on seed composition of two quinoa genotypes: nutritional and functional properties. *Chilean Journal of Agricultural Research*, 73, 108-116.
14. López J, A Vega-Gálvez, MJ Torres, R Lemus-Mondaca, Issis Quispe, Karina Di Scala, (2013). Effect of dehydration temperature on physico-chemical properties and antioxidant capacity of cape gooseberry (*Physalis Peruviana* L.). *Chilean Journal of Agricultural Research*, 73, 293-300.

Proyectos con financiamiento externo (2013-presente)

1. Desarrollo de un núcleo de extractos bioactivos de especies naturales del sur de Chile como complemento inmunomodulador para el adulto mayor.
Financiamiento: Fondef, Segundo concurso Idea en dos etapas-Temático en adulto mayor
Rol: Co-Investigador
Duración: 2018-2020
Año adjudicación: 2018
Tipo de investigación: Aplicada
2. Application of diverse drying methods to Murta (*Ugni molinae* Turcz): Effect on physicochemical properties, antiproliferative and antimicrobial activity, bioactive compounds and antioxidant capacity.
Financiamiento: Fondecyt Regular N° 1140075
Rol: Investigador Responsable

FACULTAD DE
CIENCIAS AGRONÓMICAS
Y DE LOS ALIMENTOS



PONTIFICIA
UNIVERSIDAD
CATÓLICA DE
VALPARAÍSO

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

Duración: 2014-2016
Año adjudicación: 2014
Tipo de investigación: Aplicada

Tel: +56 32 227 4501
Fax: +56 32 227 4570

Avenida San Francisco SN° La Palma
Quillota, Chile.
Casilla 4-D
www.doccsaapuev.cl