

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

Fernando Salazar González

Publicaciones (2015- presente)

1. Ibañez R, Vyhmeister S, Muñoz MF, Brossard N, Osorio F, **Salazar FN**, Fellenberg MA, Vargas-Bello-Pérez E. 2019. Influence of milk pH on the chemical, physical and sensory properties of a milk based alcoholic beverage. *Journal of Dairy Research* 86:248-251. Q2.
2. Ulloa P, Vidal J, Ávila M, Labbé M, Cohen S, **Salazar F**. 2017. Effect of the Addition of Propolis Extract on Bioactive Compounds and Antioxidant Activity of Craft Beer. *Journal of Chemistry* Article ID 6716053. Q3.
3. **Salazar F**, Marangon M, Labbé M, Lira E, Rodríguez-Bencomo JJ, López F. 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. Q2.
4. Toledo L, **Salazar F**, Aquino A. 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. Q4.
5. Briones V, Pérez-Wom M, Habib G, Giovagnoli-Vicuña C, Cañas-Sarazua R, Tabilo-Munizaga G, **Salazar F**. 2017. Oenological and quality characteristic on young white wines (Sauvignon Blanc): Effects of High Hydrostatic Pressure processing. *Journal of Food Quality*, Article ID 8524073. Q4.
6. Labbé M, Saénz C, Ulloa P, López F, Peña A, **Salazar FN**. 2016. Characterization of chemical composition and bioactive compounds of pomegranate juice at different maturity stages. *Chilean Journal of Agricultural Research*, 76: 479-486. Q3.
7. Lira E, Rodríguez-Bencomo JJ, **Salazar F**, Orriols I, Fornos D, López F. 2015. Effect of bentonite dosing on Albariño wines during vinification. *Journal of Agricultural and Food Chemistry* 63: 3004-3011. Q1.

Proyectos con financiamiento externo (2015-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: II Convocatoria Fondef Inocuidad. ID18I10146,
Rol: Director
Duración: 2019-2021
Año adjudicación: 2018