

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

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Publicaciones (2015- presente)

1. **López J**, Vega-Gálvez A, Rodríguez A, Stucken K, Barraza C, Aguilera J. 2019. Relationship between antimicrobial activity, phenolic profile and antioxidant capacity of murta (*Ugni molinae* Turcz.) extracts prepared by different drying methods. *Journal of Berry Research* 9, 587-601. Q2.
2. Uribe E, Vega-Gálvez A, García V, Pasten A, **López J**, Di Scala K. 2019. Evaluation of physicochemical composition and bioactivity of red seaweed (*Pyropia orbicularis*) as affected by different drying technologies. *Drying Technology*, DOI: 10.1080/07373937.2019.1628771. Q1.
3. Uribe E, Vega-Gálvez A, García V, Pastén A, **López J**, Goñi G. 2019. Effect of different drying methods on phytochemical content and amino acid and fatty acid profiles of the green seaweed, *Ulva* spp. *Journal of Applied Phycology* 31, 1967-1979. Q1.
4. **López J**, Vega-Gálvez A, Rodríguez A, Uribe E, Bilbao-Sainz C. 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. Q4.
5. Ossandón MJ, Vega-Gálvez A, **López J**, Stucken K, Romero J, Di Scala K. 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 Fluids* 138: 215-220. Q2.
6. **López J**, Vega-Gálvez A, Bilbao-Sainz C, Chiou B, Uribe E, Quispe-Fuentes I. 2017. Influence of vacuum drying temperature on: Physico-chemical composition and antioxidant properties of murta berries. *Journal of Food Process Engineering* 40, 1-9. Q3.
7. **López J**, Ah-Hen K, Vega-Gálvez A, Morales A, García-Segovia P, Uribe E. 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. Q3.
8. **López J**, Vega-Gálvez A, Rodríguez A, Uribe E, Díaz P. 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. Q3.
9. Vega-Gálvez A, Díaz R, **López J**, Galotto M, Esteban Reyes J, Perez-Won M, Puente-Díaz L, Di Scala K. 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. Q2.

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10. Torres M, López J, Vega-Gálvez A, Galotto M, Perez M, Di Scala K. 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. Q3.

Proyectos con financiamiento externo (2015-presente)

1. Desarrollo de un núcleo de extractos bioactivos de especies naturales del sur de Chile como complemento inmunomodulador para el adulto mayor.
Financiamiento: Segundo Concurso Idea en dos etapas-Temático Adulto Mayor 2018, Fondef.
Rol: Co-investigador
Duración: 2018-2020
Año adjudicación: 2018
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 1140075
Rol: Investigador Responsable
Duración: 2014-2016
Año de adjudicación: 2014