

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

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Publicaciones (2015- presente)

1. Araya-Farias M, Husson E, **Saavedra J**, Gérard D, Roulard R, Gosselin I, Rakotoarivonina H, Lambertyn V, Rémond C, Sarazin C. 2019. Wheat Bran Pretreatment by Room Temperature Ionic Liquid-Water Mixture: Optimization of Process Conditions by PLS-Surface Response Design. *Frontiers in Chemistry* 7: 586. Q1.
2. Córdova A, **Saavedra J**, Mondaca V, Vidal J, Astudillo-Castro C. 2019. Quality assessment and multivariate calibration of 5-hydroxymethylfurfural during a concentration process for clarified apple juice. *Food Control* 95:106–114. Q1.
3. Ortiz-Viedma J, Rodríguez A, Vega C, Osorio F, Defillipi B, Ferreira R, **Saavedra J**. 2018. Textural, flow and viscoelastic properties of Hass avocado (*Persea americana* mil.) during ripening under refrigeration condition. *Journal of Food Engineering* 219: 62-70. Q1.
4. Henríquez M, Lutz M, **Saavedra J**, Córdoba A, Verdugo C. 2018. Effect of the type of packaging on the oxidative stability of pine nuts (*Pinus pinea* L.) grown in Chile. *CYTA – Journal of Food* 16: 255–262. Q2.
5. Alister C, Araya M, Becerra K, Volosky C, **Saavedra J**, Kogan M. 2018. Industrial prune processing and its effect on pesticide residue concentrations. *Food Chemistry* 268: 264-270. Q1.
6. Toledo MS, Armijo P, Godoy L, **Saavedra J**, Ganga MA. 2018. Determination of effects of genetic diversity of *Oenococcus oeni* and physicochemical characteristics on malolactic fermentation across Chilean vineyards, using multivariate methods. *Journal of Pure and Applied Microbiology* 12: 15-21. Q4.
7. Alister C, Araya M, Becerra K, **Saavedra J**, Kogan M. 2017. Preharvest Interval Periods and their relation to fruit growth stages and pesticide formulation. *Food Chemistry* 221: 548–554. Q1.
8. Fuentealba C, Quesille-Villalobos AM, González-Muñoz A, **Saavedra J**, Shetty K, Galvez Ranilla L. 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. Q3.
9. **Saavedra J**, Navarro R, Córdova A, Díaz-Calderón P, Fuentealba C, Astudillo C, Toledo L, Enrione J, Galvez L. 2017. Industrial avocado waste: Functional compounds preservation by convective drying process. *Journal of Food Engineering* 198: 81- 90. Q1.
10. Ruby-Figueroa R, **Saavedra J**, Bahamonde N, Cassano A. 2017. Permeate flux prediction in the ultrafiltration of fruit juices by ARIMA models. *Journal of Membrane Science* 524: 108–116. Q1.

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11. Rivera S, Ferreyra R, Robledo P, Selles G, Arpaia ML, **Saavedra J**, Defilippi BG. 2017. Identification of preharvest factors determining postharvest ripening behaviors in 'Hass' avocado under long term storage. *Scientia Horticulturae* 216: 29–37. Q1.
12. Fuentealba C, Pedreschi R, Hernández I, **Saavedra J**. 2016. A statistical approach to assess the heterogeneity of Hass avocados submitted to different postharvest abiotic stresses. *Ciencia e Investigación Agraria* 43: 356-365. Q4.
13. Romero N, **Saavedra J**, Tapia F, Sepúlveda B, Aparicio R. 2016. Influence of agroclimatic parameters on phenolic and volatile compounds of Chilean virgin olive oils and characterization based on geographical origin, cultivar and ripening stage. *Journal of the Science of Food and Agriculture* 96: 583-592. Q2.
14. Ferreyra R, Sellés G, **Saavedra J**, Ortiz J, Zúñiga C, Troncoso C, Rivera SA, González-Agüero M, Defilippi BG. 2016. Identification of pre-harvest factors that affect fatty acid profiles of avocado fruit (*Persea americana* Mill) cv. 'Hass' at harvest. *South African Journal of Botany* 104: 15–20. Q2.

Proyectos con financiamiento externo (2015-presente)

1. Effects of deficit irrigation and controlled levels of potassium fertilization on the potential impact of the frost phenomenon on the quality of extra virgin olive oil, Arbequina variety, grown in Coquimbo region.
Financiamiento: Fondecyt Regular n° 1191682
Rol: Co-investigador
Duración: 2019-2022
Año adjudicación: 2019
2. Caracterización de compuestos claves en el proceso de obtención de aromas de café mediante Técnicas Quimiométricas.
Financiamiento: Programa Nacional de Desarrollo Tecnológico Industrial y Calidad, Colciencias - Colombia: Proy. 652469153609
Rol: Co-investigador
Duración: 2016-2017
Año de adjudicación: 2016