Claudia Fuentealba Carrasco

Publicaciones (2016- presente)

1. Covarrubias MP, Lillo-Carmona V, Melet L, Benedetto G, Andrade D, Maucourt M, Deborde C, **Fuentealba C**, Moing A, Valenzuela ML, Pedreschi R, Almeida AM. 2021. Frontiers in Plant Science, 11: 604133. Q1.

2. Hernández I, Uarrota V, Paredes D, **Fuentealba C**, Defilippi B, Campos-Vargas R, Meneses C, Hertog M, Pedreschi, R. 2021. Can metabolites at harvest be used as physiological markers for modelling the softening behaviour of Chilean Hass avocados destined to local and distant markets? Postharvest Biology & Technology, 174: 111457, Q1.

3. **Fuentealba C**, Ejsmentewicz T, Campos-Vargas R, Saa S, Aliaga O, Chirinos R, Campos D, Pedreschi R. 2021. Cell wall and metabolite composition of sweet cherry fruits from two cultivars with contrasting susceptibility to surface pitting during storage. Food Chemistry. In press. Q1.

4. Uarrota VG, Hernandez I, Ponce E, Vidal J, **Fuentealba C**, Defilippi BG, Lindh V, Zulueta C, Chirinos R, Campos D, Pedreschi R. 2020. Unravelling factors associated with 'blackspot' disorder in stored Hass avocado (Persea americana Mill) fruit. The Journal of Horticultural Science and Biotechnology 95: 804-815. Q2.

5. Uarrota VG, **Fuentealba C**, Hernández I, Defilippi-Bruzzone B, Meneses C, Campos-Vargas R, Lurie S, Hertog M, Carpentier S, Poblete-Echeverría C, Pedreschi R. 2019. Integration of proteomics and metabolomics data of early and middle season T Hass avocados under heat treatment. Food Chemistry 289: 512-521. Q1.

6. Gálvez L, Huamán-Alvino C, Flores-Báez O, Aquino-Méndez EM, Chirinos R, Campos D, Sevilla R, **Fuentealba C**, Pedreschi R, Sarkar D, Shetty K. 2019. Evaluation of phenolic antioxidant-linked in vitro bioactivity of Peruvian corn (Zea mays L.) diversity targeting for potential management of hyperglycemia and obesity. Journal of Food Science and Technology 56: 2909–2924. Q2.

7. Pedreschi R, Uarrota V, **Fuentealba C**, Alvaro JE, Olmedo P, Defilippi BG, Meneses C, Campos-Vargas R. 2019. Primary Metabolism in Avocado Fruit. Frontiers in Plant Science 10: 795. Q1.

8. Rodríguez F, Pedreschi R, **Fuentealba C**, de Kartzow A, Olaeta JA, Alvaro JE. 2019. The increase in electrical conductivity of nutrient solution enhances compositional and sensory properties of tomato fruit cv. Patrón. Scientia Horticulturae 244: 388-398. Q1.

9. Muñoz O, **Fuentealba C**, Ampuero A, Figuerola F, Estévez AM. 2018. The effect of Lactobacillus acidophilus and Lactobacillus casei on the in vitro bioaccessibility of flaxseed lignans (Linum usitatissimum L.). Food & Function 9: 2426-2432. Q2.

10. Zepeda B Olmedo P, Ejsmentewics T, Sepúlveda P, Balic I, Balladares C, Delgado-Rioseco J, **Fuentealba C**, Moreno A, Defilippi B, Meneses C, Pedreschi R, Campos-Vargas R. 2018. Cell wall

and metabolite composition of berries of *Vitis vinifera* (L.) cv. Thompson Seedless with different firmness. Food Chemistry 268: 492-497. Q1.

11. Ahumada-Zamora J, **Fuentealba C**, Olaeta JA, Undurraga P, Pedreschi R, Shetty K, Gálvez-Ranilla L. 2017. Bioactive compounds of loquat (Eriobotrya japonica Lindl.) cv. Golden Nugget and in vitro health-relevant functional potential for hyperglycemia management. Ciencia e Investigación Agraria 44: 272-284. Q4.

12. Hernández I, **Fuentealba C**, Olaeta JA, Poblete-Echeverría C, Defilippi B, González-Agüero M, Campos-Vargas R, Lurie S, Pedreschi R. 2017. Effects of heat shock and nitrogen schok pre-treatments on ripening heterogeneity of Hass avocados stored in controlled atmosphere. Scientia Horticulturae 225: 408-415. Q1.

13. **Fuentealba C**, Hernández I, Olaeta JA, Defilippi B, Meneses C, Campos-Vargas R, Lurie S, Carpentier S, Pedreschi R. 2017. New insights into the heterogeneous ripening in Hass avocado via LC MSMS proteomics. Postharvest Biology and Technology 132: 51-61. Q1.

14. **Fuentealba C**, Hernández I, Sáa S, Toledo L, Burdiles P, Chirinos R, Campos D, Brown P, Pedreschi R. 2017. Colour and in vitro quality attributes of walnuts from different growing conditions correlate with key precursors of primary and secondary metabolism. Food Chemistry 232: 664-672. Q1.

15. **Fuentealba C**, Quesille-Villalobos A, Gonzalez-Muñoz A, Saavedra J, Shetty K, Gálvez-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.

16. Saavedra J, Córdova A, Navarro R, 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.

17. **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.

18. Hernández I, **Fuentealba C**, Lurie S, Campos-Vargas R, Pedreschi R. 2016. Factors associated with postharvest ripening heterogeneity of Hass avocados (Persea americana Mill). Fruits 71: 259-268. Q3.

19. Riquelme J, Olaeta JA, Gálvez L, Undurraga P, **Fuentealba C**, Osses A, Orellana J, Gallardo J, Pedreschi R. 2016. Nutritional and functional characterization of wild and cultivated Sarcocornia neei in Chile. Ciencia e Investigación Agraria 43: 283-293. Q4.

20. **Fuentealba C**, Gálvez L, Cobos A, Olaeta JA, Defilippi BG, Chirinos R, Campos D, Pedreschi R. 2016. Characterization of main primary and secondary metabolites and in vitro antioxidant and

antihyperglycemic properties in the mesocarp of three biotypes of Pouteria lucuma. Food Chemistry 190: 403-411. Q1.

Proyectos con financiamiento externo últimos 5 años (adjudicado y/o ejecutado)

1. Concurso de apoyo a la cooperación en investigación Chile-Perú, redes de investigación en Biotecnología. "Red de investigación Perú-Chile: compartiendo experiencias y desafíos relacionados a la Biotecnología Vegetal, Industrial & Bioprocesos"
   Financiamiento: Redes PCI-Conicyt redbio0001
   Rol: Co-Investigador
   Duración: 2019-2020
   Año de adjudicación: 2019

2. Physiological status at harvest: key to predict postharvest ripening behaviour of Chilean Hass avocado.
   Financiamiento: Fondecyt Regular N°1180303, Conicyt
   Rol: Co-Investigador
   Duración: 2018-2022
   Año de adjudicación: 2018

3. An integrative approach to understand surface pitting in sweet cherries
   Financiamiento: FONDECYT de Iniciación en Investigación 11170360
   Rol: Investigador Responsable
   Duración: 2017- 2019
   Año adjudicación: 2017

4. Postharvest systems biology: hands on integrating omics data into metabolic networks.
   Financiamiento: Programa de Cooperación Internacional, CONICYT
   Rol: Co-Investigador
   Duración: 2016-2017
   Año de adjudicación: 2015