

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

Fernando Salazar González

Publicaciones (2016- 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-Bencome 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.

Proyectos con financiamiento externo (2016-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
2. International network PUCV Chile – Appalachian state university E.E.U.U. on technology brewing and malting.
Financiamiento: Dirección de Investigación, PUCV
Rol: Director
Duración: 2016-2017
Año adjudicación: 2016



DOCTORADO EN CIENCIAS AGROALIMENTARIAS

3. International collaboration between the Catholic University of Valparaíso and the University of Glasgow to promote research into inactivation of pathogen microorganisms on liquid foods by non thermal technologies.

Financiamiento: Dirección de Investigación, PUCV

Rol: Co-Investigador

Duración: 2016-2017

Año adjudicación: 2016