

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

**Mónica Valdenegro Espinoza**

**Publicaciones (2016- presente)**

1. Lindh, V., Uarrota, V., Zulueta, C., Alvaro, J.E., **Valdenegro, M.**, Cuneo, I.F., Mery, D., Pedreschi, R. 2021. Image Analysis Reveals That Lenticel Damage Does Not Result in Black Spot Development but Enhances Dehydration in *Persea americana* Mill. cv. Hass during Prolonged Storage. *Agronomy-Basel*, 11: 9. Q1.
2. Viktorová, J., Kumar, R., Rehorová, K., Hoang, L., Ruml, T., Figueroa, C.R., **Valdenegro, M.**, Fuentes, L. 2021. Antimicrobial Activity of Extracts of Two Native Fruits of Chile: Arrayan (*Luma apiculata*) and Peumo (*Cryptocarya alba*). *Antibiotics-Basel*, 9: 444. Q2.
3. Fuentes L, Figueroa C, **Valdenegro M.** 2019. Recent Advances in Hormonal Regulation and Cross-Talk during Non-Climacteric Fruit Development and Ripening. *Horticulturae* 5:45. Q1.
4. Fuentes L, Figueroa C, **Valdenegro M**, Vinet R. 2019. Review Patagonian Berries: Healthy Potential and the Path to Becoming Functional Foods. *Foods* 8:289. Q1.
5. **Bernales, M.**, Monsalve, L., Ayala-Raso, A., Valdenegro, M., Martínez, J.P., Travisany, D., Defilippi, B., González-Agüero, M., Cherian, S., Fuentes, L. 2019. Expression of two indole-3-acetic acid (IAA)-amido synthetase (GH3) genes during fruit development of raspberry (*Rubus idaeus* Heritage). *Scientia Horticulturae*, 246: 168-175. Q1.
6. **Valdenegro M**, Huidobro C, Monsalve L, Bernales M, Fuentes L, Simpson R. 2018. Effects of ethrel, 1-MCP and modified atmosphere packaging on the quality of 'Wonderful' pomegranates during cold storage. *Journal of the Science of Food and Agriculture* 98, 4854-4865. Q2.
1. Vega O, Carvajal LM, Rodríguez F, Marín MC, Ramírez C, Simpson R, **Valdenegro M.** 2018. Effect of thermal pretreatments and cooking characteristics on physicochemical, rheological, and sensorial properties of food products based on cassava (*Manihot esculenta* Crantz). *Journal of Food Process Engineering* 41:e12612. Q3.
2. Galaz P, **Valdenegro M**, Ramírez C, Núñez H, Almonacid S, Simpson R. 2017. Effect of drum drying temperature on drying kinetic and polyphenol contents in pomegranate peel. *Journal of Food Engineering* 208: 19-27. Q1.
3. Fuentes L, **Valdenegro M**, Gómez MG, Ayala-Raso A, Quiroga E, Martinez JP, Vinet R, Caballero E, Figueroa CR. 2016. Characterization of fruit development and potential health benefits of arrayan (*Luma apiculata*), a native berry of South America. *Food Chemistry* 196:1239-1247. Q1.



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### Proyectos con financiamiento externo (2016-presente)

1. Regulation of firmness loss in raspberry fruit: role of annexin and calmodulin and their regulation by abscisic acid, ethylene, and calcium.  
Financiamiento: Fondecyt Regular N°1201662.  
Rol: Co-investigador  
Duración: 2020-2023  
Año adjudicación: 2019
2. Control y disminución de metales en hortalizas cultivadas en la Región de Valparaíso a través del uso de enmiendas. “I Concurso IDeA en Dos Etapas Temático en Inocuidad y Calidad Alimentaria 2017”.  
Financiamiento: Fondo de Fomento al Desarrollo Científico y Tecnológico (Fondef) N° ID17AL0056, Conicyt.  
Rol: Director alterno  
Duración: 2018-2020  
Año de adjudicación: 2017