

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

Andrés Córdova Suárez

Publicaciones (2017- 2021)

1. Astudillo, C., **Córdova, A.**, Oyanedel-Craver, V., Soto, C., Valencia, P., Henriquez, P., Jimenez, R. 2020. Prediction of the Limiting Flux and Its Correlation with the Reynolds Number during the Microfiltration of Skim Milk Using an Improved Model. *Foods*, 9: 1621. Q2.
2. **Córdova A**, Astudillo-Castro C, Ruby-Figueroa R, Valencia P, Soto C. 2020. Recent advances and perspectives of ultrasound assisted membrane food processing. *Food Research International* 133: 109163. Q1.
3. Alister, C., Araya, M., **Córdova, A.**, Saavedra, J., Kogan, M. 2020. Humic substances and their relation to pesticide sorption in eight volcanic soils. *Planta Daninha*, 38: 20171636. Q4.
4. Henriquez, C., Sarkar, D., Molina, J., Sepúlveda, S., **Córdova, A.**, Saavedra, J. 2020. Improving antioxidant and anti-hyperglycemic activity in cereal and apple-based food formulations using bioactive ingredients from apple peel. *Journal of Food Processing and Preservation*, 44: e14609. Q3.
5. Vera, C., Guerrero, C., Aburto, C., **Córdova, A.**, Illanes, A. 2020. Conventional and non-conventional applications of  $\beta$ -galactosidasas. *Biochimia et Biophysica Acta: Proteins and Proteomics*: 1868: 140271. Q3.
6. Santibañez, L., **Córdova, A.**, Astudillo, C., Illanes, A. 2019. Effect of the lactose hydrolysis on galacto-oligosaccharides mixtures subjected to nanofiltration: a detailed fractionation analysis. *Separation and Purification Technology*, 222: 342-353. Q1.
7. **Córdova, A.**, Saavedra, J., Mondaca, V., Vidal, J., Astudillo-Castro, C. 2019. Quality assessment and multivariate calibration of 5-HMF during a concentration process for clarified apple juice. *Food Control* 95: 106-111. Q1.
8. Henriquez, M., Loewe, V., Saavedra, J., **Córdova, A.**, Lutz, M. 2018. Effect of the type of packaging on the oxidative stability of pine nuts grown in Chile. *CyTA Journal of Food* 16: 255-262. Q3.
9. Saavedra, J., **Córdova, A.**, Navarro, R., Díaz-Calderón, P., Astudillo-Castro, C., Toledo, L., Enrione, J., Gálvez, L. 2017. Industrial avocado waste: Functional compounds preservation by convective drying process. *Journal of Food Engineering* 198:81-90. Q1.
10. **Córdova, A.**, Astudillo, C, Santibañez, C., Cassano, A., Ruby, R., Illanes, A. 2017. Purification of galacto-oligosaccharides (GOS) by three-stage serial nanofiltration units under critical transmembrane pressure conditions. *Chemical Engineering Research and Design* 117: 488-499. Q2.

## DOCTORADO EN CIENCIAS AGROALIMENTARIAS

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

1. Hydrocolloid based edible coatings as strategy to produce healthier French fries options.  
Financiamiento: FONDECYT REGULAR N° 1211551, ANID  
Rol: Co-investigador  
Duración: 2021-2024  
Año adjudicación: 2021
2. Novel Enzyme Membrane Bioreactors (MBR) for the synthesis of prebiotic oligosaccharides.  
Financiamiento: FONDECYT INICIACION N° 11200054, ANID  
Rol: Investigador responsable  
Duración: 2020-2023  
Año adjudicación: 2020
3. Diseño, construcción y validación de un reactor prototipo UV LED a escala laboratorio para inactivación microbiana y estabilización de vinos.  
Financiamiento: ID18I10146 FONDEF  
Rol: Investigador postdoc  
Duración: 2019-2021  
Año adjudicación: 2019
4. Diseño, construcción y validación de un reactor prototipo UV LED a escala laboratorio para inactivación microbiana y estabilización de vinos.  
Financiamiento: FONDEF ID18I10146, CONICYT  
Rol: Postdoctorado  
Duración: 2019-2021  
Año adjudicación: 2018
5. Ultrafiltration membrane bioreactors (UF-MBR) assisted by ultrasound as strategy to improve the quality of Apple juice concentrates and upgrade pomaces: process modeling under a multivariate approach.  
Financiamiento: FONDECYT Postdoctorado 3170133  
Rol: Investigador responsable  
Duración: 2017-2020  
Año adjudicación: 2017