

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

Fernando Salazar González

Publicaciones (2017- 2021)

1. Ibañez, R., Vyhmeister, S., Muñoz, M.F., Brossard, N., Osorio, F., **Salazar, F.N.**, Fellenberg, M.A., 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, J, 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.

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

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,
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