

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

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Publicaciones (2017- 2021)

1. **López, J.**, Vera, C., Bustos, R., Florez-Mendez, J. 2021. Native berries of Chile: a comprehensive review on nutritional aspects, functional properties, and potential health benefits. *Journal of Food Measurement and Characterization*, 15, 1139–1160. Q3.
2. Simirgiotis, M.J., Burton, D., Parra, F., **López, J.**, Muñoz, P., Escobar, H., Parra, C. 2020. Antioxidant and Antibacterial Capacities of *Origanum vulgare* L. Essential Oil from the Arid Andean Region of Chile and its Chemical Characterization by GC-MS. *Metabolites* 16, 10(10):414. Q2.
3. García, V., Uribe, E., Vega-Gálvez, A., Delporte, C., Valenzuela-Barra, G., **López, J.**, Pastén, A. 2020. Health-promoting activities of edible seaweed extracts from Chilean coasts: assessment of antioxidant, anti-diabetic, anti-inflammatory and antimicrobial potential. *Revista Chilena de Nutrición* 47, 792-800.
4. Vera, C., Ubilla, C., Guerrero, C., **López, J.**, Flórez-Méndez, J., Bustos, R. 2020. Oligosacáridos y polisacáridos no digeribles: una Fuente de salud para los adultos mayores. *Revista Chilena de Nutrición*, 47(5), 848-864.
5. Uribe, E., Vega-Gálvez, A., García, V., Pastén, A., **López, J.**, Di Scala, K. 2020. Evaluation of physicochemical composition and bioactivity of red seaweed (*Pyropia orbicularis*) as affected by different drying technologies. *Drying Technology*, 38, 1218-1230. Q1.
6. **López, J.**, Vega-Gálvez, A., Rodríguez, A., Stucken, K., Barraza, C., Aguilera, J. 2019. Relationship between antimicrobial activity, phenolic profile and antioxidant capacity of murta (*Ugni molinae* Turcz.) extracts prepared by different drying methods. *Journal of Berry Research* 9, 587-601. Q2.
7. Uribe, E., Vega-Gálvez, A., García, V., Pastén, A., **López, J.**, Goñi, G. 2019. Effect of different drying methods on phytochemical content and amino acid and fatty acid profiles of the green seaweed, *Ulva* spp. *Journal of Applied Phycology* 31, 1967-1979. Q1.
8. **López, J.**, Vega-Gálvez, A., Rodríguez, A., Uribe, E., Bilbao-Sainz, C. 2018. Murta (*Ugni molinae* Turcz.): A review on chemical composition, functional components and biological activities of leaves and fruits. *Chilean Journal of Agricultural & Animal Sciences* 34: 1-14. Q4.
9. Ossandón, M.J., Vega-Gálvez, A., **López, J.**, Stucken, K., Romero, J., Di Scala, K. 2018. Effects of high hydrostatic pressure processing and supercritical fluid extraction on bioactive compounds and antioxidant capacity of Cape gooseberry pulp (*Physalis peruviana* L.) *Journal of Supercritical Fluids* 138: 215-220. Q2.

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10. **López, J.**, Vega-Gálvez, A., Bilbao-Sainz, C., Chiou, B., Uribe, E., Quispe-Fuentes, I. 2017. Influence of vacuum drying temperature on: Physico-chemical composition and antioxidant properties of murta berries. *Journal of Food Process Engineering* 40, 1-9. Q3.
11. **López, J.**, Ah-Hen, K., Vega-Gálvez, A., Morales, A., García-Segovia, P., Uribe, E. 2017. Effects of drying methods on quality attributes of murta (*Ugni molinae turcz*) berries: bioactivity, nutritional aspects, texture profile, microstructure and functional properties. *Journal of Food Process Engineering*, 40, 1-11. Q3.

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

1. Desarrollo y validación de metodologías para la obtención de un concentrado de proteínas vegetales a partir de subproductos agroindustriales de la Región del Maule: Estrategias para la producción de nuevos productos para consumo humano.  
Financiamiento: Fondo FIC  
Rol: Investigador  
Duración 2021-2023  
Año adjudicación: 2021
2. Desarrollo de un núcleo de extractos bioactivos de especies naturales del sur de Chile como complemento inmunomodulador para el adulto mayor.  
Financiamiento: Segundo Concurso Idea en dos etapas-Temático Adulto Mayor 2018, Fondef.  
Rol: Co-investigador  
Duración: 2018-2020  
Año adjudicación: 2018