

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

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**Publicaciones (2017- 2021)**

1. 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.
2. 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.
3. Araya-Farias, M., Husson, E., **Saavedra, J.**, Gérard, D., Roulard, R., Gosselin, I., Rakotoarivonina, H., Lambertyn, V., Rémond, C., Sarazin, C. 2019. Wheat Bran Pretreatment by Room Temperature Ionic Liquid-Water Mixture: Optimization of Process Conditions by PLS-Surface Response Design. *Frontiers in Chemistry* 7: 586. Q2.
4. Córdova, A., **Saavedra, J.**, Mondaca, V., Vidal, J., Astudillo-Castro, C. 2019. Quality assessment and multivariate calibration of 5-hydroxymethylfurfural during a concentration process for clarified apple juice. *Food Control* 95:106–114. Q1.
5. Ortiz-Viedma, J., Rodríguez, A., Vega, C., Osorio, F., Defillipi, B., Ferreira, R., **Saavedra, J.** 2018. Textural, flow and viscoelastic properties of Hass avocado (*Persea americana* mil.) during ripening under refrigeration condition. *Journal of Food Engineering* 219: 62-70. Q1.
6. Henríquez, M., Lutz, M., **Saavedra, J.**, Córdoba, A., Verdugo, C. 2018. Effect of the type of packaging on the oxidative stability of pine nuts (*Pinus pinea* L.) grown in Chile. *CYTA – Journal of Food* 16: 255–262. Q3.
7. Alister, C., Araya, M., Becerra, K., Volosky, C., **Saavedra, J.**, Kogan, M. 2018. Industrial prune processing and its effect on pesticide residue concentrations. *Food Chemistry* 268: 264-270. Q1.
8. Toledo, M.S., Armijo, P., Godoy, L., **Saavedra, J.**, Ganga, M. A. 2018. Determination of effects of genetic diversity of *Oenococcus oeni* and physicochemical characteristics on malolactic fermentation across Chilean vineyards, using multivariate methods. *Journal of Pure and Applied Microbiology* 12: 15-21. Q4.
9. Alister, C., Araya, M., Becerra, K., **Saavedra, J.**, Kogan, M. 2017. Preharvest Interval Periods and their relation to fruit growth stages and pesticide formulation. *Food Chemistry* 221: 548–554. Q1.
10. Fuentealba, C., Quesille-Villalobos, A.M., González-Muñoz, A., **Saavedra, J.**, Shetty, K., Galvez Ranilla, L. 2017. Optimized methodology for the extraction of free and bound phenolic acids from native corn (*Zea mays* L.) accession. *CyTA Journal of Food* 15: 91-98. Q3.

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11. **Saavedra, J.**, Navarro, R., Córdova, A., Díaz-Calderón, P., Fuentealba, C., Astudillo, C., Toledo, L., Enrione, J., Galvez, L. 2017. Industrial avocado waste: Functional compounds preservation by convective drying process. *Journal of Food Engineering* 198: 81- 90. Q1.
12. Ruby, R., **Saavedra, J.**, Bahamonde, N., Cassano, A. 2017. Permeate flux prediction in the ultrafiltration of fruit juices by ARIMA models. *Journal of Membrane Science* 524: 108–116. Q1.
13. Rivera, S., Ferreyra, R., Robledo, P., Selles, G., Arpaia, M., **Saavedra, J.**, Defilippi, B. 2017. Identification of preharvest factors determining postharvest ripening behaviors in ‘Hass’ avocado under long term storage. *Scientia Horticulturae* 216: 29–37. Q1.

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

1. Effects of deficit irrigation and controlled levels of potassium fertilization on the potential impact of the frost phenomenon on the quality of extra virgin olive oil, Arbequina variety, grown in Coquimbo region.  
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