

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

**Mónica Valdenegro Espinoza**

**Publicaciones (2017- 2021)**

1. **Valdenegro, M.**, Bernales, M., Knox, M., Vinet, R., Caballero, E., Ayala-Raso, A., Kucerová, D., Kumar, R., Viktorová, J., Rum, T., Figueroa, C., Fuentes, L. 2021. Characterization of fruit development, antioxidant capacity, and potential vasoprotective action of peumo (*Cryptocarya alba*), a native fruit of Chile. *Antioxidants*, 10: 1997. Q1.
2. 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.
3. Viktorová, J., Kumar, R., Rehorová, K., Hoang, L., Ruml, T., Figueroa, C.R., **Valdenegro, M.**, Fuentes, L. 2020. Antimicrobial Activity of Extracts of Two Native Fruits of Chile: Arrayan (*Luma apiculata*) and Peumo (*Cryptocarya alba*). *Antibiotics-Basel*, 9: 444. Q2.
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. 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. Q2.
6. 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.
7. Vega, O., Carvajal, L., Rodríguez, F., Marín, M., 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.
8. **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. Q1.
9. 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.

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

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
3. Study of physiological, biochemical and molecular responses associated to chilling injury in pomegranate fruit (*Punica granatum*).  
Financiamiento: Fondecyt Regular N°1140817.  
Rol: Investigador principal  
Duración: 2014-2017  
Año adjudicación: 2014