

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

Jorge Saavedra Torrico

Publicaciones (2018- Presente)

1. Valencia, A.L., **Saavedra-Torrico, J.**, Rosales, I.M., Mártiz, J., Retamales, A., Link, A., Gil, P.M. 2022. Unveiling the predisposing factors for the development of branch canker and dieback in avocado: a case of study in chilean orchards. *Horticulturae*, 8: 1121. Q1.
2. Pino, C., Sepúlveda, B., Tapia, F., **Saavedra, J.**, García-González, D.L., Romero, N. 2022. The impact of mild frost occurring at different harvesting times on the volatile and phenolic composition of virgin olive oil. *Antioxidants*, 11: 852. Q1.
3. 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.
4. 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.
5. 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.
6. 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.
7. 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.
8. 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.
9. 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.
10. 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.



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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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Rol: Co-investigador

Duración: 2019-2022

Año adjudicación: 2019