

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

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Publicaciones (2019 – presente)

1. **López, J.**, Vega-Gálvez, A., Ah-Hen, K., Rodríguez, A., Quispe-Fuentes, I., Delporte, C., Valenzuela-Barra, G. Arancibia, Y., Zambrano, A. 2023. Evaluation of the antioxidant, anti-inflammatory, and antitumoral properties of bioactive compounds extracted from murta berries (*Ugni molinae* T.) dried by different methods. *Frontiers in Plant Science*, 14: 1095179. Q1.
2. Betancur, C., **López, L.**, Salazar, F. 2023. Antimicrobial activity of compounds from hop (*Humulus lupulus* L.) following supercritical fluid extraction: An overview. *Chilean Journal of Agricultural Research*, 83(4): 499-509. Q2.
3. Quispe-Fuentes, I., Uribe, E., **López, J.**, Contreras, D., Poblete, J. 2022. A study of dried mandarin (*Clementina orogrande*) peel applying supercritical carbon dioxide using co-solvent: Influence on oil extraction, phenolic compounds, and antioxidant activity. *Journal of Food Processing and Preservation*, 46: e16116. Q3.
4. Troncoso Mesa, S., Florez-Mendez, J., **Lopez, J.**, Bustos, R. 2021. Optimization of conventional solid-liquid extraction and microwave-assisted extraction of polyphenols and antioxidant compounds of blueberry (*Vaccinium corymbosum*) pomace through response surface methodology. *Journal of Berry Research*, 11: 649–668. Q3.
5. **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. Q2.
6. 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*, 10(10): 414. Q2.
7. 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. Q4.
8. 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. Q4.
9. **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. Q3.

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10. Uribe, E., Vega-Gálvez, A., García, V., Pasten, 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. Q2.
11. 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.

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