Fernando Salazar González

Publicaciones (2019 – presente)

1. **Salazar, F.**, Pizarro-Oteíza, S., Molinett, S., Labbé, M. 2024. Effect of optimized UV-LED technology on modeling, inactivation kinetics and microbiological safety in tomato juice. Foods, 13: 430. 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. Pizarro-Oteíza, S., Giovagnoli-Vicuña, C., Briones-Labarca, V., Salazar, F. 2023. Effects of optimized osmotic vacuum impregnation on quality properties of red abalone (*Haliotis rufescens*) drying. Journal of Food Measurement and Characterization, 17: 4520–452. Q2.

4. **Salazar, F.**, Pizarro-Oteíza, S., Kasahara, I., Labbé, M. 2022. Effect of ultraviolet light-emitting diode processing on fruit and vegetable-based liquid foods: A review. Frontiers in Nutrition, 9: 1020886. Q2.

5. Pizarro-Oteíza, S., **Salazar, F**. 2022. Effect of UV-LED irradiation processing on pectolytic activity and quality in tomato (*Solanum lycopersicum*) juice. Innovative Food Science & Emerging Technologies, 80: 103097. Q1.

6. Silva-Barbieri, D., **Salazar, F.N.**, López, F., Brossard, N., Escalona, N., Pérez-Correa, J.R. 2022. Advances in white wine protein stabilization technologies. Molecules, 27: 1251. Q2.

7. Valencia, P., Espinoza, K., **Astudillo-Castro, C.,** Salazar, F. 2022. Modeling tool for studying the influence of operating conditions on the enzymatic hydrolysis of milk proteins. Foods, 11: 480. Q1.

8. Ibañez, R., Vyhmeister, S., Muñoz, M., Brossard, N., Osorio, F., **Salazar, F.,** Fellenberg, M., Vargas, E. 2019. Influence of milk pH on the chemical, physical and sensory properties of a milk based alcoholic beverage. Journal of Dairy Research 86: 248-251. Q2.

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

1. Diseño, construcción y validación de un reactor prototipo UV LED a escala de laboratorio para la inactivación microbiana y estabilización de vinos.
   Financiamiento: II Convocatoria Fondef Inocuidad. ID18I10146,
   Rol: Director
   Duración: 2020-2022
   Año adjudicación: 2019