

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

Romina Pedreschi Plasencia

Publicaciones (2019 – presente)

1. Núñez-Lillo, G., Zabala, J., Lillo-Carmona, V., Álvarez, JM., **Pedreschi, R.**, Meneses, C. 2024. NAC072 interacts with HB12, HAT9 and MYBR1 in a temporal regulatory network controlling peach fruit development. *Journal of Plant Growth Regulation* (accepted). Q1.
2. Chirinos, R., Rodríguez-Díaz, J., Anticona, S., Aguilar-Gálvez, A., **Pedreschi, R.**, Campos, D. 2024. Antihypertensive and antidiabetic peptides derived from in silico simulated gastrointestinal digestion of quinoa (*Chenopodium quinoa*) globulins and molecular docking study. *Quimica Nova* (accepted). Q4.
3. Campos, D., Chirinos, R., Huaraca-Espinoza, P., Aguilar-Galvez, A., García-Ríos, D., Pedreschi, F., **Pedreschi, R.** 2024. Atmospheric immersion and vacuum impregnation of gallotannins and hydrolysed gallotannins from tara pods (*Caesalpinia spinosa*) mitigate acrylamide and enhances the antioxidant power in potato chips. *Food Chemistry*, 436: 137675. Q1.
4. Chirinos, R., Delgado, J., Aguilar-Galvez, A., Figueroa-Merma, A., Pacheco-Ávalos, A., Campos, D., **Pedreschi, R.** 2023. Postharvest storage differentially modulates the enzymatic and non-enzymatic antioxidant system of the exocarp and mesocarp of Hass avocado: implications in disorders. *Plants*, 12: 4008, Q1.
5. Olmedo, P., Vidal, J., Ponce, E., Defilippi, B., Pérez-Donoso, A., Meneses, C., Carpentier, S., **Pedreschi, R.**, Campos-Vargas, R. 2023. Proteomic and metabolite profiling reveal unique dynamics in fatty acid metabolism during flower and berry development of table grapes. *International Journal of Molecular Sciences*, 24: 15360. Q1.
6. Ferreira, C., Larach, A., Besoain, X., Duarte, D., Hadad, C., **Pedreschi, R.**, Nguyen, A., Fuentealba, C. 2023. Active coatings based on oxidized chitin nanocrystals and silk fibroins for the control of anthracnose in 'Hass' avocados. *International Journal of Biological Macromolecules*, 253: 126673. Q1.
7. Serrano-García, I., Domínguez-García, J., Hurtado-Fernández, E., González-Fernández, J., Hormaza, J., Beiro-Valenzuela, G., Monasterio, R., **Pedreschi, R.**, Olmo-García, L., Carrasco-Pancorbo, A. 2023. Assessing the RP-LC-MS-based metabolic profile of Hass avocados marketed in Europe from different geographical origins (Peru, Chile and Spain) over the whole season. *Plants*, 12: 3004, Q1.
8. Hernández, I., Ponce, E., Vidal, J., Chirinos, R., Campos, D., **Pedreschi, R.**, Fuentealba, C. 2023. Metabolomics reveals specific metabolic changes in sweet cherries (*Prunus avium* L.) subjected to postharvest treatment with melatonin after mechanical stress. *Horticulturae*, 9: 940. Q1.
9. Chirinos, R., Valente de Oliveira, T., Guzmán, F., Aguilar-Galvez, A., Figueroa-Merma, A., **Pedreschi, R.**, Campos, D. 2023. In vitro and in silico studies of antioxidant peptides from tarwi (*Lupinus mutabilis*) as inhibitors of angiotensin-converting enzyme and dipeptidyl peptidase IV enzyme. *International Journal of Food Science and Technology*, 58: 5193-5202. Q2.

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10. Chirinos, R., Escobar-Mendoza, N., Figueroa-Merma, A., Valente de Oliveira, T., Guzmán, F., **Pedreschi, R.**, Campos, D. 2023. Evaluation of the antihypertensive and antidiabetic potential of peptides from the globulin fraction of quinoa (*Chenopodium quinoa*) by an in silico and in vitro approach. *International Journal of Food Science and Technology*, 58: 4386-4396. Q2.
11. Tamayo, M., Sepúlveda, L., Ponce, E., Saavedra, P., **Pedreschi, R.**, Cáceres-Mella, A., Alvaro, JE., Cuneo, I. 2023. Hydric behavior: Insights into primary metabolites in leaves and roots of Cabernet Sauvignon and Grenache grapevine varieties under drought stress. *Horticulturae*, 9: 566. Q1.
12. García-Ríos, D., Alvaro, JE., Zuñiga, M., Campos, D; Aguilar-Gálvez, A., Mariotti-Celis, S., Pedreschi, F., **Pedreschi, R.** 2023. Targeted primary and secondary metabolite analysis of colored potato "Michuñe negra" grown in soilless culture and during prolonged cold storage: implications in acrylamide formation during frying. *Agronomy*, 13: 1209. Q1.
13. Beiro-Valenzuela, M., Serrano-García, I., Monasterio, R., Moreno-Tovar, M., Hurtado-Fernández, E., Gonzalez-Fernández, J., Hormaza I., **Pedreschi, R.**, Olmo-García, L., Carrasco-Pancorbo, A. 2023. Characterization of the polar profile of Bacon and Fuerte avocado fruits by HILIC-MS: distribution of non-structural carbohydrates, quinic and chlorogenic acids between seed, mesocarp and exocarp at different ripening stages. *Journal of Agricultural and Food Chemistry*, 71: 5674-5685. Q1.
14. Olmedo, P., Zepeda, B., Delgado-Rioseco, J., Leiva, C., Moreno, A., Sagredo, K., Blanco-Herrera, F., Pedreschi, R., Infante, R., **Pedreschi, R.**, Meneses, C., Campos-Vargas, R. 2023. Metabolite profiling analysis reveals the effect of cold storage on primary metabolism in nectarine varieties with contrasting mealiness. *Plants*, 12: 766. Q1.
15. Gálvez Ranilla, L., Zolla, G., Afaray-Carazas, A., Vera-Vega, MA., Huanuqueño, H., Begazo-Gutiérrez, H., Chirinos, R., **Pedreschi, R.**, Shetty, K. 2023. Integrated metabolite analysis and health relevant in vitro bioactivity of white, red, and orange maize (*Zea mays* L.) from the Peruvian Andean Race Cabanita at different maturity stages. *Frontiers in Nutrition*, 10: 1132228. Q2.
16. Figueroa-Merma, A., Chirinos, R., García-Ríos, D., **Pedreschi, R.**, Aguilar-Gálvez, A., Campos, D. 2023. Bioactive compounds characterization of Peruvian *Dysphania ambrosioides* (L.) Mosyakin & Clemants leaves by GC/MS and UPLC-ESI-Q/TOF-MSn techniques. *International Journal of Food Science & Technology*, 58: 1219-1229. Q2.
17. Hernández, I., Molina, V., Fuentealba, C., Alvaro, JE., Defilippi, B., **Pedreschi, R.** 2023. Do rootstocks influence global fruit quality, postharvest performance and metabolite profiles of *Persea americana* cv. Hass? *Horticulturae*, 9: 184. Q1.
18. Ponce, E., Núñez-Lillo, G., Bravo, C., Vidal, J., Tapia-Reyes, P., Meneses, C., **Pedreschi, R.**, Fuentealba, C. 2023. Cell wall disassembly, metabolome and transcriptome analysis in sweet cherry fruit with induced surface pitting. *Postharvest Biology & Technology*, 198: 112262. Q1.
19. Olmedo, P., Núñez-Lillo, G., Vidal, J., Leiva, C., Rojas, B., Sagredo, K., Arriagada, C., Defilippi, B., Pérez-Donoso, A., Meneses, C., Carpentier, S., **Pedreschi, R.**, Campos-Vargas, R. 2023. Proteomic

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22. Núñez-Lillo, G., Pérez-Reyes, W., Riveros, A., Lillo-Carmona, V., Rothkegel, K., Álvarez, JM., Blanco-Herrera, F., **Pedreschi, R.**, Campos-Vargas, R., Meneses, C. 2022. Transcriptome and gene regulatory network analysis reveal new transcription factors controlling harvest date in *Prunus persica*. *Plants*, 11: 3473. Q1.
23. Uarrota, V., Hernández, I., Ponce, E., Bauer, C., Maraschin, M., **Pedreschi, R.** 2022. Metabolic profiling and biochemical analysis of stored Hass avocado fruit by GC-MS and UHPLC-UV-VIS revealed oxidative stress as the main driver of "Blackspot" physiological disorder. *International Journal of Food Science & Technology*, 57: 7896-7916, Q2.
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32. **Pedreschi, R.**, Ponce, E., Hernández, I., Fuentealba, C., Urbina, A., González-Fernández, J., Hormaza, I., Campos, D., Chirinos, R., Aguayo, E. 2022. Short vs long-distance avocado supply chains: Life Cycle Assessment impact associated to transport and effect of fruit origin and supply conditions chain on primary and secondary metabolites. *Foods*, 11: 1807. Q1.
33. Balic, I., Olmedo, P., Zepeda, B., Rojas, B., Ejsmentewic, T., Barros, M., Aguayo, D., Moreno, A., **Pedreschi, R.**, Meneses, C., Campos-Vargas, R. 2022. Metabolomic and biochemical analysis of mesocarp tissues from table grape berries with contrasting firmness reveals differences in cell wall composition associated to harvest and cold storage. *Food Chemistry*, 389: 133052, Q1.
34. Fuentealba, C., Vidal, J., Zulueta, C., Ponce, E., Uarrota, V., Defilippi, B., **Pedreschi, R.** 2022. Controlled atmosphere storage alleviates Hass avocado black spot disorder: implications of the skin antioxidant defense system. *Horticulturae*, 8: 369. Q1.
35. Beyer, C., Barrientos-Sanhueza, C., Ponce, E., **Pedreschi, R.**, Cuneo, I., Alvaro, JE. 2022. Differential hydraulic properties and primary metabolism in fine root of avocado trees rootstocks. *Plants*, 11: 1059. Q1.
36. Nuñez-Lillo, G., Ponce, E., Alvaro, JA., Campos, D., Meneses, C., Campos-Vargas, R., Carpentier, D., Fuentealba, C., **Pedreschi, R.** 2022. Proteomics analysis reveals new insights into surface pitting of sweet cherry cultivars displaying contrasting susceptibility. *Journal of Horticulture Science & Biotechnology*, 97: 615-625. Q2.
37. Hernández, I., Uarrota, V., Fuentealba, C., Paredes, D., Defilippi, B., Campos-Vargas, R., Nuñez, G., Carrera, E., Meneses, C., Hertog, M., **Pedreschi, R.** 2022. Transcriptome and hormone analysis reveals differences in physiological age of Hass avocado fruit. *Postharvest Biology & Technology*, 185: 111806. Q1.
38. **Pedreschi, F.**, Matus, J., Bungler, A., **Pedreschi, R.**, Huamán-Castilla, N., Mariotti-Celis, S. 2022. Effect of the integrated addition of a red Tara pods (*Caesalpinia spinosa*) extract and NaCl over the neo-formed contaminants content and sensory properties of crackers. *Molecules*, 27: 1020. Q2.

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49. Aguilar, A., García, D., Janampa, C., Mejía, C., Chirinos, R., **Pedreschi, R.**, Campos, D. 2021. Metabolites, volatile compounds and in vitro functional properties during growth and commercial harvest of Peruvian lucuma (*Pouteria lucuma*). *Food Bioscience*, 40: 100882. Q1.
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53. Chirinos, R., Cerna, M., **Pedreschi, R.**, Calsin, M., Aguilar, A., Campos, D. 2021. Multifunctional in vitro bioactive properties: antioxidant, antidiabetic and antihypertensive of protein hydrolyzates from Tarwi (*Lupinus mutabilis* Sweet) obtained by enzymatic biotransformation. *Cereal Chemistry*, 98: 423-433. Q3.
54. Beyer, C., Cuneo, I., Alvaro, J., **Pedreschi, R.** 2021. Evaluation of aerial and root plant growth behavior, water and nutrient use efficiency and carbohydrate dynamics for Hass avocado grown in a soilless and protected growing system. *Scientia Horticulturae*, 277: 109830. Q1.
55. Fuentealba, C., Ejsmentewicz, T., Campos, R., Saa, S., Aliaga, O., Chirinos, R., Campos, D., **Pedreschi, R.** 2021. Cell wall and metabolite composition of sweet cherry fruits from two cultivars with contrasting susceptibility to surface pitting during storage. *Food Chemistry*, 342: 128307. Q1.
56. Mejía, R., Aguilar, A., Chirinos, R., **Pedreschi, R.**, Campos, D. 2021. Vacuum impregnation of apple slices with Yacon (*Smallanthus sonchifolius* Poepp & Endl) fructooligosaccharides to enhance the functional properties of the fruit snack. *International Journal of Food Science and Technology*, 56: 392-401. Q2.
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59. Lillo, V., Espinoza, A., Rothkegel, K., Nilo, D., **Pedreschi, R.**, Campos, R., Meneses, C. 2020. Identification of metabolite and lipid profile in a segregating peach population associated with mealiness in peach. *Metabolites*, 10: 154. Q2.
60. Uarrota, V., Hernandez, I., Ponce, E., Vidal, J., Fuentealba, C., Defilippi, B.G., Lindh, V., Zulueta, C., Chirinos, R., Campos, D., **Pedreschi, R.** 2020. Unravelling factors associated with 'blackspot' disorder in stored Hass avocado (*Persea americana* Mill) fruit. *Journal of Horticultural Science & Biotechnology*, 95: 804-815. Q2.
61. García, D., Aguilar, A., Chirinos, R., **Pedreschi, R.**, Campos, D. 2020. Relevant metabolites for the organoleptic and functional properties of two commercial varieties of Peruvian *Pouteria lucuma*. *Journal of Food Processing and Preservation*, 44: e14479. Q3.
62. Campos, D., Terán, F., Chirinos, R., Aguilar, A., García, D., Pacheco, A., **Pedreschi, R.** 2020. Bioactive compounds and antioxidant activity from harvest to edible ripeness of avocado cv. Hass (*Persea americana*) throughout the harvest seasons. *International Journal of Food Science & Technology*, 55: 2208-2218. Q2.
63. Porras, I., Chirinos, R., García, D., Aguilar, A., Huamán, C., **Pedreschi, R.**, Campos, D. 2020. Physico-chemical characterization, metabolomic profile and in vitro antioxidant, antihypertensive, antiobesity and antidiabetic properties of Andean elderberry (*Sambucus nigra* L). *Journal of Berry Research*, 10: 193-208. Q3.
64. Alvarado, L., Saa, S., Cuneo, I., **Pedreschi, R.**, Morales, J., Larach, A., Barros, W., Besoain, X. 2020. A comparison of immediate and short-term defensive responses to *Phytophthora* species infection in both susceptible and resistant walnut rootstocks. *Plant Disease*, 104: 921-929. Q1.
65. Aguilar, A., **Pedreschi, R.**, Carpentier, S., Chirinos, R., García, D., Campos, D. 2020. Proteomics analysis of mashua (*Tropaelum tuberosum*) tubers subjected to postharvest treatments. *Food Chemistry* 305: 125485. Q1.
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67. **Pedreschi, R.**, Uarrota, V., Fuentealba, C., Álvaro, J., Olmedo, P., Defilippi, B., Meneses, C., Campos, R. 2019. Primary metabolism in avocado fruit. *Frontiers in Plant Science* 10: 795. Q1.
68. Galvez, L., Huaman, C., Flores, O., Aquino, E., Chirinos, R., Campos, D., Sevilla, R., Fuentealba, C., **Pedreschi, R.**, Sarkar, D., Shetty, K. 2019. Evaluation of phenolic antioxidant-linked in vitro bioactivity of peruvian corn (*Zea mays* l.) Diversity targeting for potential management of hyperglycemia and obesity. *Journal of Food Science & Technology*, 56: 2909-2924. Q2.
69. Uarrota, V., Fuentealba, C., Hernández, I., Defilippi, B., Meneses, C., Campos, R., Hertog, M., Nicolai, B., Carpentier, S., Poblete, C., **Pedreschi, R.** 2019. Integration of proteomics and

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metabolomics data of early and middle season Hass avocados under heat treatment. Food Chemistry 289: 512-521. Q1.

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71. García, J., **Pedreschi, R.**, Chew, B., Dowd, S., Kawas, J., Noratto, G. 2019. Dietary supplementation with apple extracts modifies the fecal microbiota in obese diabetic db/db mice. Plos ONE, 14: e0212586. Q2.
72. Vergara, C., Rothkegel, K., **Pedreschi, R.**, Campos, R., González, M., Defilippi, B., Meneses, C. 2019. De novo assembly and profile of *Persea americana* cv. 'Hass' transcriptome during fruit development. BMC Genomics 20:108. Q1.
73. Rodríguez, F., **Pedreschi, R.**, Fuentealba, C., De Kartzow, A., Olaeta, J., Álvaro, J. 2019. The increase in electrical conductivity of nutrient solution enhances compositional and sensory properties of tomato fruit cv. Patrón. Scientia Horticulturae 244: 388-398. Q1.

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

1. A multiomics approach to study the effects of temperature oscillations on the fatty acid metabolism of avocado cv. 'Hass' during fruit growth and development
Financiamiento: Fondecyt Postdoctorado – ANID N°3240084
Rol: Patrocinante
Duración: 2024-2027
Año de adjudicación: 2024
2. Effect of endogenous and exogenous natural antioxidants in the formation and mitigation of neo-formed contaminants and dietary advanced glycation end products in starchy food matrices
Financiamiento: Fondecyt Regular – ANID N°1240031
Rol: Co-investigador
Duración: 2024-2028
Año de adjudicación: 2024
3. Effect of high tunnel-induced microenvironment on methylome, transcriptome and metabolome during fruit development in sweet cherry (*Prunus avium*)
Financiamiento: Fondecyt Regular – ANID N°1240628
Rol: Co-investigador
Duración: 2024-2028
Año de adjudicación: 2024

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4. Tree-fruit performance and plant adaptation mechanisms to water deficit conditions of avocado Hass grafted on commercial rootstocks in soilless cultivation system
Financiamiento: Fondecyt Regular – ANID N°1240260
Rol: Co-investigador
Duración: 2024-2028
Año de adjudicación: 2024
5. Towards a sustainable fruit production: deciphering the effect of rootstock x scion interaction on the adaptability of stone fruit trees (*prunus* spp.) to climate change.
Financiamiento: Concurso de Fortalecimiento al Desarrollo Científico Tecnológico de Centros Regionales ANID - R23F0002
Rol: Co-investigador
Duración: 2023-2027
Año de adjudicación: 2023
6. Fortalecimiento de las capacidades y competencias para desarrollar investigación en bioaccesibilidad, bioactividad y empleo de tecnologías emergentes en compuestos bioactivos provenientes de la biodiversidad nativa importantes por su potencial funcional y nutracéutico
Financiamiento: Contrato N° PE501085296-2023-Prociencia-BM, Concytec, Perú
Rol: Co-investigador
Duración: 2023-2026
Año de adjudicación: 2023
7. Obtención de un producto fermentado con características: probiótica, prebiótica, antihipertensiva y antioxidante, a partir de una mezcla de torta desgrasada de Sacha Inchi (*Plukenetia volubilis*) y fructooligosacáridos de Yacón (*Smallanthus sonchifolius*)
Financiamiento: Contrato N° PE501083311-2023-Prociencia, Concytec, Perú
Rol: Co-investigador
Duración: 2023-2025
Año de adjudicación: 2023
8. Estudio de la formación y reducción de neocontaminantes utilizando antioxidantes naturales, en sistemas modelos y en la elaboración de galletas dulces a base a cereales andinos, quinoa (*Chenopodium quinoa*) y cañihua (*Chenopodium pallidicaule*)
Financiamiento: Contrato N° PE501082111-2023-Prociencia, Concytec, Perú
Rol: Co-investigador
Duración: 2023-2025
Año de adjudicación: 2023
9. Evaluación de las características químicas y prebióticas in vitro de los pectooligosacáridos (POS) obtenidos por hidrólisis enzimática de la pectina, empleando poligalacturonasa, pectato y pectín liasas
Financiamiento: Contrato N° PE501082134-2023-Prociencia, Concytec, Perú
Rol: Co-investigador
Duración: 2023-2025
Año de adjudicación: 2023

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- 10.** Una alternativa en la fortificación con hierro: obtención, purificación y caracterización de péptidos con capacidad queladora de Fe^{2+} a partir de la proteína del tarwi (*Lupinus mutabilis*), empleando enfoques *in vitro* e *in silico*
Financiamiento: Contrato N° PE501082412-2023-Prociencia, Concytec, Perú
Rol: Co-investigador
Duración: 2023-2025
Año de adjudicación: 2023
- 11.** Understanding carbohydrate dynamics at the interplay between cold acclimation/deacclimation pathways and dormancy release in sweet cherry as influenced by changing climate conditions
Financiamiento: Fondecyt Regular – ANID N°1230163
Rol: Co-investigador
Duración: 2023-2027
Año de adjudicación: 2023
- 12.** Nuevas herramientas metabólicas para impulsar la industria del aguacate español
Financiamiento: Ayudas correspondientes a la convocatoria de 2021 de «PROYECTOS DE GENERACIÓN DE CONOCIMIENTO» en el marco del Programa Estatal para Impulsar la Investigación Científico-Técnica y su Transferencia, del Plan Estatal de Investigación Científica, Técnica y de Innovación PID2021-128508OB-I00.
Rol: Colaborador internacional
Duración: 2022 - 2024
Año de adjudicación: 2022
- 13.** Millennium Institute Center for Genome Regulation
Financiamiento: Iniciativa Milenio ANID N° ICN2021_044
Rol: Investigador Principal
Duración: 2022 – 2032
Año de adjudicación: 2022
- 14.** Valoración de la proteína de tora de sacha inchi (*Plukenetia volubilis*), subproducto de la industria de aceite asistido por tecnologías verdes para la obtención de hidrolizados proteicos multifuncionales: antioxidantes, antihipertensivos, hipoglucemiantes, antiobesidad y fijadores de hierro.
Financiamiento: Proyectos de Investigación Aplicada 2022-02, PE501077970-2022-PROCIENCIA
Rol: Investigador asociado internacional
Duración: 2022 - 2024
Año de adjudicación: 2022
- 15.** Obtención y caracterización de compuestos fenólicos y terpenoides a partir de plantas utilizadas en medicina tradicional mediante tecnologías alternativas de extracción, y evaluación de su potencial antimicrobiano y antioxidante *in vitro*
Financiamiento: Proyectos de Investigación Básica 2022-02, PE501077921-2022-PROCIENCIA
Rol: Investigador asociado internacional
Duración: 2022 – 2024
Año de adjudicación: 2022

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16. Skin color de-synchronization with softening of Hass avocado: dissecting the problem by integration of omics and targeted hormone analysis at harvest and during postharvest storage
Financiamiento: Investigador responsable
Rol: Investigador
Duración: 2022 - 2026
Año de adjudicación: 2022
17. At the right time and at the right place: the role of cell wall calcium on fruit softening and exocarp disorders during storage on avocado (*Persea americana* Mill) grown under water deficit
Financiamiento: Fondecyt Regular – ANID N°1220484
Rol: Co-Investigador
Duración: 2022 – 2026
Año de adjudicación: 2022
18. Cell wall remodeling in sweet cherry with surface pitting: an underlying response during cold stress
Financiamiento: Fondecyt Regular – ANID N°1221616
Rol: Co-Investigador
Duración: 2022 – 2026
Año de adjudicación: 2022
19. Unravelling the biophysical modulations of the soil-mucilage-root interface in response to drought and its impact on stomatal responses in different crop species (SoMuRo)
Financiamiento: Fondecyt Regular – ANID N°1220235
Rol: Co-Investigador
Duración: 2022 - 2026
Año de adjudicación: 2022
20. Strengthening of a smart breeding platform to accelerate the selection of new plant species adapted to water restriction scenario in Chile
Financiamiento: Fondo de Investigación Estratégica en Sequía N°FSEQ210014 – ANID
Rol: Investigador Principal
Duración: 2022 – 2023
Año de adjudicación: 2021
21. A transcriptomic approach to study the differences in the parameters of root development, canopy and fruit quality of avocado cv. 'Hass' for two rootstocks grown under controlled conditions.
Financiamiento: Fondecyt -ANID Postdoctorado N°3210011
Rol: Patrocinante
Duración: 2021-2024
Año adjudicación: 2021
22. Study of cytokinin applications in early stages of berry development on changes in cell wall metabolism and its effect on the grape firmness in *Vitis vinifera*
Financiamiento: Fondecyt Regular-ANID N°1200139
Rol: Co-Investigador

DOCTORADO EN CIENCIAS AGROALIMENTARIAS

Duración: 2020-2024

Año de adjudicación: 2020

- 23.** Evaluación del sistema de defensa antioxidante y metabolitos implicados en el daño por frío de la palta (*Persea americana*) Hass para comprender y mitigar este desorden fisiológico.
Financiamiento: Fondecyt contrato 369-2019, Concytec, Perú
Rol: Investigador asociado internacional
Duración: 2019-2022
Año adjudicación: 2019
- 24.** Red de investigación Perú-Chile: compartiendo experiencias y desafíos relacionados a la Biotecnología Vegetal, Industrial & Bioprocesos Principal.
Financiamiento: Concurso de apoyo a la cooperación en investigación Chile-Perú, redes de investigación en Biotecnología, ANID, N° REDBIO0001.
Rol: Investigador responsable
Duración: 2019-2022
Año adjudicación: 2019
- 25.** Formation and mitigation of potentially toxic compounds generated by heat processing starchy and protein matrixes.
Financiamiento: Fondecyt Regular - ANID N°1190080
Rol: Co-investigador
Duración: 2019-2023
Año de adjudicación: 2019
- 26.** Metabolic profiling of “Black spot disorder” in stored Hass avocado (*Persea americana* Mill) fruit
Financiamiento: Fondecyt Postdoctorado - ANID N°3190055
Rol: Patrocinante
Duración: 2019-2022
Año de adjudicación: 2019
- 27.** Physiological status at harvest: key to predict postharvest ripening behaviour of Chilean Hass avocado.
Financiamiento: Fondecyt Regular N°1180303, ANID
Rol: Investigador responsable
Duración: 2018-2022
Año de adjudicación: 2018