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I. PUBLICACIONES

Publicaciones en revistas indexadas (ISI)

1. Galaz P, **M Valdenegro**, C Ramirez, H Nunez, S Almonacid & R Simpson (2017) Effect of drum drying temperature on drying kinetic and polyphenol contents in pomegranate peel. ***Journal of Food Engineering*** 208: 19-27; doi: 10.1016/j.jfoodeng.2017.04.002
2. Fuentes L, **M Valdenegro**, MG Gómez, A Ayala-Raso, E Quiroga, JP Martinez, R Vinet, E Caballero & CR Figueroa (2016) Characterization of fruit development and potential health benefits of arrayan (*Luma apiculata*), a native berry of South America. ***Food Chemistry*** 196: 1239-1247; doi: 10.1016/j.foodchem.2015.10.003
3. Fuentes L, L Monsalve, L Morales-Quintana, **M Valdenegro**, JP Martínez, BG Defilippi & M González-Agüero (2015) Differential expression of ethylene biosynthesis genes in drupelets and receptacle of raspberry (*Rubus idaeus*). ***Journal of Plant Physiology*** 179:100-105; doi: 10.1016/j.jplph.2015.02.005
4. Henriquez M, S Almonacid, M Lutz, R Simpson & **M Valdenegro** (2013) Comparison of three drying processes to obtain an apple peel food ingredient, ***CYTA – Journal of Food*** 11: 127–135; doi: 10.1080/19476337.2012.703693.
5. **Valdenegro M**, L Fuentes, R Herrera & MA Moya-León (2012) Changes in antioxidant capacity during development and ripening of goldenberry (*Physalis peruviana* L.) fruit and in response to 1methylcyclopropene treatment. ***Postharvest Biology and Technology*** 67: 110–117; doi: 10.1016/j.postharvbio.2011.12.021
6. **Valdenegro M**, L Fuentes, A Urtubia, RH Faundez & MA Moya-Leon (2010) Modified atmosphere packaging preserves quality and antioxidant properties in *Fragaria chiloensis*. ***Journal of Biotechnology*** 150: S335-S335; doi: 10.1016/j.jbiotec.2010.09.347
7. Gonzalez M, C Gaete-Eastman, **M Valdenegro**, CR Figueroa, L Fuentes, R Herrera & MA Moya-Leon (2009) Aroma development during ripening of *Fragaria chiloensis* fruit and participation of an alcohol acyltransferase (FcAAT1) gene. ***Journal of Agricultural and Food Chemistry*** 57: 9123-9132; doi: 10.1021/jf901693j

8. Flores FB, P Sanchez-Bel, **M Valdenegro**, F Romojaro, MC Martinez-Madrid, & MI Egea (2008) Effects of a pretreatment with nitric oxide on peach (*Prunus persica* L.) storage at room temperature. **European Food Research and Technology** 227: 1599-1611; doi: 10.1007/s00217-008-0884-0
9. **Valdenegro M**, JM Barea & R Azcon (2001) Influence of arbuscular-mycorrhizal fungi, *Rhizobium meliloti* strains and PGPR inoculation on the growth of *Medicago arborea* used as model legume for re-vegetation and biological reactivation in a semi-arid mediterranean area. **Plant Growth Regulation** 34: 233-240; doi: 10.1023/A:1013323529603

II. EXPERIENCIA EN PROYECTOS DE INVESTIGACION

Proyectos con fondos concursables

2014 - (2016) Study of physiological, biochemical and molecular responses associated to chilling injury in pomegranate fruit (*Punica granatum*).

2012 - (2015) Co-I FONDECYT 1120679. Diagnosis of problematic wine fermentations using advanced instrumentation and intelligent data processing.