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I. PUBLICACIONES (2015 - presente)

Publicaciones en revistas indexadas (ISI)

1. Campos D, García-Ríos D, Aguilar-Galvez A, Chirinos R, **Pedreschi R** (2022). Comparison of conventional and ultrasound-assisted extractions of polyphenols from Inca muña (*Clinopodium bolivianum*) and their characterization using UPLC–PDA–ESI–Q/TOF–MSⁿ technique. ***Journal of Food Processing and Preservation***; doi: 10.1111/jfpp.16310
2. Fuentealba C, Vidal J, Zulueta C, Ponce E, Uarrota V, Defilippi B, **Pedreschi R** (2022). Controlled Atmosphere Storage Alleviates Hass Avocado Black Spot Disorder. ***Horticulturae*** 8(5); doi: 10.3390/horticulturae8050369
3. 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(8); doi: <https://doi.org/10.3390/plants11081059>
4. Pedreschi F, Matus J, Bunger A, **Pedreschi R**, Huamán-Castilla N, Mariotti-Celis M (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(3); doi: 10.3390/molecules27031020
5. Balic I, Olmedo P, Zepeda B, Rojas B, Ejsmentewicz 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 cell wall modifications associated to harvest and cold storage. ***Food Chemistry*** 389; doi: <https://doi.org/10.1016/j.foodchem.2022.133052>

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7. Hernández I, Uarrota V, Fuentealba C, Paredes D, Defilippi BG, Campos-Vargas R, Nuñez G, Carrera E, Meneses C, Hertog M, **Pedreschi R** (2022) Transcriptome and hormone analyses reveals differences in physiological age of 'Hass' avocado fruit. ***Postharvest Biology and Technology*** 185; doi: 10.1016/j.postharvbio.2021.111806
8. Ponce E, Alzola B, Cáceres N, Gas M, Ferreira C, Vidal J, Chirinos R, Campos D, Rubilar M, Campos-Vargas R, **Pedreschi R**, Fuentealba C (2021). Biochemical and phenotypic characterization of sweet cherry (*Prunus avium* L.) cultivars with induced surface pitting. ***Postharvest Biology and Technology*** 175; doi: 10.1016/j.postharvbio.2021.111494
9. Hernández I, Uarrota V, Paredes D, Fuentealba C, Defilippi BG, Campos-Vargas R, Meneses C, Hertog M, **Pedreschi R** (2021). Can metabolites at harvest be used as physiological markers for modelling the softening behaviour of Chilean "Hass" avocados destined to local and distant markets? ***Postharvest Biology and Technology*** 174; doi: 10.1016/j.postharvbio.2020.111457
10. Fuentealba C, Ejsmentewicz T, Campos-Vargas 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; doi: 10.1016/j.foodchem.2020.128307
11. Beyer C, Cuneo I, Alvaro JE, **Pedreschi R** (2021). Confronting the differential physiology of 'Hass' avocado grafted onto two different rootstocks in a controlled environment. ***Acta Horticulturae*** 1327; doi: 10.17660/ActaHortic.2021.1327.16
12. Olivera M, Delgado N, Cádiz F, Riquelme N, Montenegro I, Seeger M, Bravo G, Barros W, **Pedreschi R**, Besoain X (2021). Diffusible compounds produced by *hanseniaspora osmophila* and *gluconobacter cerinus* help to control the causal agents of gray rot and summer bunch rot of table grapes. ***Antibiotics*** 10(6); doi: 10.3390/antibiotics10060664
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15. Lindh V, Uarrota V, Zulueta C, Alvaro JE, Valdenegro M, Cuneo I, Mery D, **Pedreschi R** (2021). Image analysis reveals that lenticel damage does not result in black spot development but enhances dehydration in persea americana mill. Cv. hass during prolonged storage. **Agronomy** 11(9); doi: 10.3390/agronomy11091699
16. Covarrubias M, Lillo-Carmona V, Melet L, Benedetto G, Andrade D, Maucourt M, Deborde C, Fuentealba C, Moing A, Valenzuela M, **Pedreschi R**, Almeida, A (2021). Metabolite Fruit Profile Is Altered in Response to Source–Sink Imbalance and Can Be Used as an Early Predictor of Fruit Quality in Nectarine. **Frontiers in Plant Science** 11; doi: 10.3389/fpls.2020.604133
17. Aguilar-Galvez A, García-Ríos 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]; doi: 10.1016/j.fbio.2021.100882
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19. Huaman-Alvino C, Chirinos R, Gonzales-Pariona F, **Pedreschi R**, Campos D (2021). Physicochemical and bioactive compounds at edible ripeness of eleven varieties of avocado (Persea americana) cultivated in the Andean Region of Peru. **International Journal of Food Science and Technology**; doi: 10.1111/ijfs.15287
20. Rojas B, Suárez-Vega F, Saez-Aguayo S, Olmedo P, Zepeda B, Delgado-Rioseco J, Defilippi B, **Pedreschi R**, Meneses C, Pérez-Donoso A, Campos-Vargas R (2021). Pre-anthesis cytokinin applications increase table grape berry firmness by modulating cell wall polysaccharides. **Plants** 10(12); doi: 10.3390/plants10122642

21. Ranilla L Rios-Gonzales B, Ramírez-Pinto M, Fuentealba C, **Pedreschi R**, Shetty K (2021). Primary and phenolic metabolites analyses, in vitro health-relevant bioactivity and physical characteristics of purple corn (*Zea mays* L.) grown at two andean geographical locations. *Metabolites* 11(11); doi: 10.3390/metabo11110722
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25. Delgado N, Olivera M, Cádiz F, Bravo G, Montenegro I, Madrid A, Fuentealba C, **Pedreschi R**, Salgado E, Besoain X (2021) Volatile organic compounds (Vocs) produced by *Gluconobacter cerinus* and *Hanseniaspora osmophila* displaying control effect against table grape-rot pathogens. *Antibiotics* 10(6); doi: 10.3390/antibiotics10060663
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27. Aguilar-Galvez A, Pedreschi R, Carpentier S, Chirinos R, García-Ríos D, Campos D (2020) Proteomic analysis of mashua (*Tropaeolum tuberosum*) tubers subjected to postharvest treatments. *Food Chemistry* 305; doi: 10.1016/j.foodchem.2019.125485
28. Campos D, Teran-Hilares F, Chirinos R, Aguilar-Galvez A, García-Ríos D, Pacheco-Avalos 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*

29. Chirinos R, **Pedreschi R**, Campos D (2020). Enzyme-assisted hydrolysates from sacha inchi (*Plukenetia volubilis*) protein with in vitro antioxidant and antihypertensive properties. *Journal of Food Processing and Preservation* 44(12); doi: 10.1111/jfpp.14969
30. Lillo-Carmona V, Espinoza A, Rothkegel K, Rubilar M, Nilo-Poyanco R, **Pedreschi R**, Campos-Vargas R, Meneses C (2020). Identification of metabolite and lipid profiles in a segregating peach population associated with mealiness in *Prunus persica* (L.) Batsch. *Metabolites* 10(4); doi: 10.3390/metabo10040154
31. Chirinos R, **Pedreschi R**, Velásquez-Sánchez M, Aguilar-Galvez A, Campos D (2020). In vitro antioxidant and angiotensin I-converting enzyme inhibitory properties of enzymatically hydrolyzed quinoa (*Chenopodium quinoa*) and kiwicha (*Amaranthus caudatus*) proteins. *Cereal Chemistry* 97(5); doi: 10.1002/cche.10317
32. Chirinos R, Cerna E, **Pedreschi R**, Calsin M, Aguilar-Galvez A, Campos D (2020). Multifunctional in vitro bioactive properties: Antioxidant, antidiabetic, and antihypertensive of protein hydrolysates from tarwi (*Lupinus mutabilis* Sweet) obtained by enzymatic biotransformation. *Cereal Chemistry*; doi: 10.1002/cche.10382
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americana cv. 'Hass' transcriptome during fruit development. **BMC Genomics**, 20; doi: 10.1186/s12864-019-5486-7.

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41. Gavicho V, Fuentealba C, Hernández I, Defilippi-Bruzzzone B, Meneses C, Campos-Vargas R, Lurie S, Hertog M, Carpentier S, Poblete-Echeverría C & **R Pedreschi** (2019) Integration of proteomics and metabolomics data of early and middle season Hass avocados under heat treatment. **Food Chemistry**, 289; doi: 10.1016/j.foodchem.2019.03.090.
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(*Plukenetia volubilis* L.) shell: an alternative source of phenolic compounds and antioxidants. ***International Journal of Food Science and Technology*** 51: 986-993; doi: 10.1111/ijfs.13049

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65. Chirinos R, **R Pedreschi**, G Dominguez & D Campos (2015) Comparison of the physicochemical and phytochemical characteristics of the oil of two *Plukenetia* species. ***Food Chemistry*** 173: 1203-1206; doi: 10.1016/j.foodchem.2014.10.120
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Otras Publicaciones no indexadas

Pedreschi R & J.A Olaeta (2016). El valor de la homogeneidad. *MundoAgro*, 77, 20-23.

II. EXPERIENCIA EN PROYECTOS DE INVESTIGACION (2015 - presente)

2022 **PI** Millennium Institute Center for Genome Regulation **N° ICN2021_044**.

2022 **PI FONDECYT REGULAR N°1220223**. 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.

2022 **Co-I FONDECYT REGULAR N°1220484**. 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.

2022 **Co-I FONDECYT REGULAR N°1221616**. Cell wall remodeling in sweet cherry with surface pitting: an underlying response during cold stress.

2022 **Co-I FONDECYT REGULAR N°1220235**. 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).

2022 **PI Fondo de Investigación Estratégica en Sequía N°FSEQ210014**. Strengthening of a smart breeding platform to accelerate the selection of new plant species adapted to water restriction scenario in Chile.

2021 **FONDECYT –ANID POSTDOCTORADO N°3210011**. 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.

2020 **Co-I FONDECYT REGULAR-ANID N°1200139**. 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*

2019 **Co-I Fondecyt contrato 369-2019, Concytec, Perú**. 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.

2019 **I. ANID, N° REDBIO0001**. Red de investigación Perú-Chile: compartiendo experiencias y desafíos relacionados a la Biotecnología Vegetal, Industrial & Bioprocesos Principal.

2018 **I. FONDECYT REGULAR N°1180303, ANID**. Physiological status at harvest: key to predict postharvest ripening behaviour of Chilean Hass avocado.

2018 **I. FONDECYT E041-2018-01, CONCYTEC, Perú**. Síntesis de tiocianatos, nitriles, epitionitrilos y otros con potencial anticancerígeno a partir de los glucosinolatos de mashua (*Tropaeolum tuberosum*) usando bacterias lácticas.

2017 **I. ANID REDI170422**. Entendiendo la complejidad metabólica y nutricional de frutos en poscosecha: una perspectiva integradora desde la biología de sistemas.

2016 **PI PCI – CONICYT REDES150030**. ‘Postharvest Systems Biology: hands on integrating omics data into metabolic networks’. Chile-Belgium-Israel.

2016 **Co-I FONDECYT – CONICYT 1160584**. Identification of biomarkers associated with mealiness in peach using mQTL and meQTL.

2016 **PI DI-PUCV 039.327 Asociativo**. Correlación de las propiedades bioactivas in vitro con precursores del metabolismo primario y secundario y atributos de calidad en nueces (*Jungla regia* L.) provenientes de diferentes zonas productivas de Chile

2015 **I. Concurso de Fortalecimiento de Centros Regionales para el desarrollo territorial mediante proyectos de I+D colaborativa con PYMES 2015**. Creación de un piloto demostrativo para la obtención de productos deshidratados de alta calidad mediante investigación y desarrollo colaborativo con PyMEs y el Reino Unido’.

2015 **co-I FONDECYT 124-2015– CONCYTEC (Perú)**. Evolución de los metabolitos primarios y secundarios (bioactivos y aromáticos–sensoriales), propiedades antioxidante e hipoglucemiante durante la maduración de lúcuma (*Pouteria lucuma*) en condiciones ambientales y controladas.

2015 **PI 189-PNICP-PIAP-2015 – CONCYTEC (Perú)**. Análisis proteómico y metabolómico focalizado de tubérculos de mashua (*Tropaeolum tuberosum* Ruiz & Pavón) sometidos a estreses abióticos post-cosecha: énfasis en las rutas metabólicas involucradas en la síntesis de glucosinolatos y antioxidantes.

2015 **Co-I FONDECYT - CONICYT 1150492**. Discovery of biomarker candidates linked to table grape berry firmness based on transcriptomic and metabolomics analysis.

2015 PI DI – PUCV 037.495. International Network PUCV Chile – IRO Israel on Postharvest. Internationalization.