

## Publicaciones Científicas (últimos 10 años)

- Proteomic analysis of mashua (*Tropaeolum tuberosum*) tubers subjected to postharvest treatments. <https://doi.org/10.1016/j.foodchem.2019.125485>
- Evaluation of phenolic antioxidant-linked in vitro bioactivity of Peruvian corn (*Zea mays* L.) diversity targeting for potential management of hyperglycemia and obesity. <https://doi.org/10.1007/s13197-019-03748-z>
- Absorption of polycyclic aromatic hydrocarbons onto depolymerized lignocellulosic wastes by *Streptomyces viridosporus* T7A. <https://doi.org/10.1016/j.biori.2019.04.002>
- Chemical characterization of odour-active volatile compounds during lucuma (*Pouteria lucuma*) fruit ripening. <https://doi.org/10.1080/19476337.2019.1593248>
- Postharvest storage and cooking techniques affect the stability of glucosinolates and myrosinase activity of Andean mashua tubers (*Tropaeolum tuberosum*). <https://doi.org/10.1111/ijfs.14150>
- Tara pod (*Caesalpinia spinosa*) extract mitigates neo-contaminant formation in Chilean bread preserving their sensory attributes. <https://doi.org/10.1016/j.lwt.2018.04.086>
- Obtaining of peptides with in vitro antioxidant and angiotensin I converting enzyme inhibitory activities from cañihua protein (*Chenopodium pallidicaule* Aellen). <https://doi.org/10.1016/j.jcs.2018.07.004>
- Enhanced antioxidant properties of tara (*Caesalpinia spinosa*) gallotannins by thermal hydrolysis and its synergistic effects with -tocopherol, ascorbyl palmitate, and citric acid on sacha inchi (*Plukenetia volubilis*) oil. <https://doi.org/10.1111/jfpe.12613>
- Hidrólisis Química y Enzimática de Extracto de Yacón (*Smallanthus sonchifolius*) para la Producción de Fructosa. [http://www.scielo.org.pe/scielo.php?script=sci\\_arttext&pid=S1810-634X2017000200006](http://www.scielo.org.pe/scielo.php?script=sci_arttext&pid=S1810-634X2017000200006)
- Effect of Yacon (*Smallanthus sonchifolius*) fructooligosaccharide purification technique using activated charcoal or ion exchange fixed bed column on recovery, purity and sugar content. <https://doi.org/10.1111/ijfs.13551>
- Phenolic Composition and Evaluation of the Antimicrobial Activity of Free and Bound Phenolic Fractions from a Peruvian Purple Corn (*Zea mays* L.) Accession. <https://doi.org/10.1111/1750-3841.13973>

- Bioactive compounds of loquat (*Eriobotrya japonica* Lindl.) cv. golden nugget and analysis of *in vitro* functionality for hyperglycemia management. DOI: 10.7764/rcia.v44i3.1816
- Colour and *in vitro* quality attributes of walnuts from different growing conditions correlate with key precursors of primary and secondary metabolism. <https://doi.org/10.1016/j.foodchem.2017.04.029>
- Optimized Methodology for Alkaline and Enzyme-Assisted Extraction of Protein from Sacha Inchi (*Plukenetia volubilis*) Kernel Cake. <https://doi.org/10.1111/jfpe.12412>
- Optimisation of extraction conditions and thermal properties of protein from the Andean pseudocereal cañihua (*Chenopodium pallidicaule* Aellen). <https://doi.org/10.1111/ijfs.13368>
- Characterization of main primary and secondary metabolites and *in vitro* antioxidant and antihyperglycemic properties in the mesocarp of three biotypes of *Pouteria lucuma*. <https://doi.org/10.1016/j.foodchem.2015.05.111>
- Stability of Betacyanin Pigments and Antioxidants in Ayrampo (*Opuntia soehrensii* Britton and Rose) Seed Extracts and as a Yogurt Natural Colorant. <https://doi.org/10.1111/jfpp.12633>
- Stability of fructooligosaccharides, sugars and colour of yacon (*Smallanthus sonchifolius*) roots during blanching and drying. <https://doi.org/10.1111/ijfs.13074>
- Sacha inchi (*Plukenetia volubilis* L.) shell: an alternative source of phenolic compounds and antioxidants. <https://doi.org/10.1111/ijfs.13049>
- Impact of Roasting on Fatty Acids, Tocopherols, Phytosterols, and Phenolic Compounds Present in *Plukenetia huayllabambana* Seed. <https://dx.doi.org/10.1155/2016/6570935>
- Optimización del Proceso de Extracción de los Fructooligosacáridos de Yacón (*Smallanthus sonchifolius*). <http://www.scielo.org.pe/pdf/rsqp/v81n3/a08v81n3.pdf>
- Antioxidants from Mashua (*Tropaeolum tuberosum*) Control Lipid Oxidation in Sacha Inchi (*Plukenetia volubilis* L.) Oil and Raw Ground Pork Meat. doi:10.1111/jfpp.12511
- Comparison of the physico-chemical and phytochemical characteristics of the oil of two *Plukenetia* species. <http://dx.doi.org/10.1016/j.foodchem.2014.10.120>
- Potential of tara (*Caesalpinia spinosa*) gallotannins and hydrolysates as natural antibacterial compounds. [dx.doi.org/10.1016/j.foodchem.2014.01.110](https://doi.org/10.1016/j.foodchem.2014.01.110)

- Optimized methodology for the simultaneous extraction of glucosinolates, phenolic compounds and antioxidant capacity from maca (*Lepidium meyenii*). <http://dx.doi.org/10.1016/j.indcrop.2013.06.021>
- Phenolic compound contents and antioxidant activity in plants with nutritional and/or medicinal properties from the Peruvian Andean region. *Industrial Crops and Products*. 2013; 47: 145-152
- Antioxidant potential of hydrolyzed polyphenolic extracts from tara (*Caesalpinia spinosa*) pods. <http://dx.doi.org/10.1016/j.indcrop.2013.03.009>
- Enterococci: Advantages and drawbacks in biotechnology, a review. 2012. <https://www.cabdirect.org/cabdirect/abstract/20123143405>
- Prebiotic effects of yacon (*Smallanthus sonchifolius* Poepp. & Endl), a source of fructooligosaccharides and phenolic compounds with antioxidant activity. <dx.doi.org/10.1016/j.foodchem.2012.05.088>
- Genetic determination and localization of multiple bacteriocins produced by *Enterococcus faecium* CWBI-B1430 and *Enterococcus mundtii* CWBI-B1431. DOI 10.1007/s10068-011-0041-6
- The influence of growth conditions on enterocin-like production by *Enterococcus faecium* CWBI-B1430 and *Enterococcus mundtii* CWBI-B1431 isolates from artisanal Peruvian cheeses. DOI 10.1007/s13213-011-0219-4
- HPLC-DAD characterisation of phenolic compounds from Andean oca (*Oxalis tuberosa* Mol.) tubers and their contribution to the antioxidant capacity. <doi.org/10.1016/j.foodchem.2008.08.015>
- Antioxidant compounds and antioxidant capacity of Peruvian camu camu (*Myrciaria dubia* (H.B.K.) McVaugh) fruit at different maturity stages. <doi.org/10.1016/j.foodchem.2008.05.035>
- Description of two *Enterococcus* strains isolated from traditional peruvian artisanal-produced cheeses with a bacteriocin-like inhibitory activity. 2009. <https://orbi.uliege.be/handle/2268/22880>