

2012

PUBLICACIONES EN REVISTAS

- **Conforti P.A.**, Yamul D.K., Lupano C.E. 2012. Influence of Milk, Corn Starch and Baking Conditions on the Starch Digestibility, Gelatinisation and Fracture Stress of Biscuits. *Cereal Chemistry*, 89(4): 205-210.

- Schertl P., Sunderhaus S., Klodmann J., **Gergoff Grozeff G.E.**, Bartoli C.G., Braun H.P. 2012. L-galactono-1,4-lactone dehydrogenase (GLDH) forms part of three assembly intermediates of mitochondrial complex I in *Arabidopsis thaliana*. *The Journal of Biological Chemistry*, 287(18): 1441-14419.

- **Gómez A.**, Ferrer E., Añón M.C., **Puppo M.C.** 2012. Analysis of soluble proteins/aggregates derived from gluten-emulsifiers systems. *Food Research International*, 46(1): 62-68.

- **Ixtaina V.Y.**, Tomás M. C., Nolasco S.M. 2012. Oxidative stability of chia (*Salvia hispanica* L.) seed oil: effect of antioxidants and storage conditions, *Journal of the American Oil Chemist's Society (JAOCS)*, 89(6): 1077-1090.

- **Ixtaina V.Y.**, Nolasco S.M., Tomás M.C. 2012. Extracción de aceite de chía (*Salvia hispanica* L.) mediante CO₂ supercrítico. *A&G magazine*, 89: 628-631.

- Fernandez V.E., **Palazolo G.G.**, Bosisio N.A., Martínez L.M., Wagner J.R. 2012. Rheological properties of dressings prepared with high-pressure treated yeast. *Journal of Food Engineering*, 111: 57-65.

- Sobral P.A., **Palazolo G.G.**, Wagner J.R. 2012. Evaluación de cambios estructurales en las proteínas de soja durante el proceso de obtención de harina de soja. *Aceites y Grasas*, 87(2): 82-90.

- Salinas M.V., Zuleta A., Ronayne P., **Puppo M.C.** 2012. Wheat flour enriched with calcium and inulin: A study of hydration and rheological properties of dough. *Food and Bioprocess Technology: An International Journal*, 5: 3129-3141.

- Steffolani M.E., Ribotta P.D., Perez G.T., **Puppo M.C.**, León A.E. 2012. Use of enzymes to minimize dough freezing damage. *Food and Bioprocess Technology: An International Journal*, 5(6): 2242-2255.

- Milde L., Ramallo L., **Puppo M.C.** 2012. Gluten free bread based on tapioca starch: texture and sensory studies. *Food and Bioprocess Technology: An International Journal*, 5(3): 888-896.

- **Quiroga A.V.**, Aphalo P., Ventureira J.L., Martínez E.N., Añón M.C. 2012. Physicochemical, functional and angiotensin converting enzyme inhibitory properties of amaranth (*Amaranthus hypochondriacus*) 7S globulin. *Journal of the Science of Food and Agriculture*, 92(2): 397-403.

- Greco M., Patriarca A., **Terminiello L.**, Fernández Pinto V., Pose G. 2012. Toxigenic *Alternaria* species from Argentinean blueberries. *International Journal of Food Microbiology*, 154(3): 187-191.

- Concellón A., Zaro M.J., Chaves A., **Vicente A.** 2012. Changes in phenolic compounds and antioxidants in eggplant fruit as affected by storage at chilling and non-chilling temperatures. *Postharvest Biology and Technology*, 66: 35-41.

- Raffo M.D., Ponce N.M., Sozzi G.O., Stortz C.A., **Vicente A.R.** 2012. Compositional changes in 'Bartlett' pear (*Pyrus communis* L.) cell wall polysaccharides as affected by sunlight conditions. *J Agric Food Chem*, 59: 12155-12162.

- Rodoni L.M., Concellón A., Chaves A.R., **Vicente A.R.** 2012. Use of UV-C Treatments to Maintain Quality and Extend the Shelf Life of Green Fresh-cut Bell Pepper (*Capsicum annum* L.). *J. Food Sci.*, 77: C632-C639.

- Massolo J.F., Concellón A., Chaves A.R., **Vicente A.R.** 2012. Use of 1-methylcyclopropene to complement refrigeration and ameliorate chilling injury symptoms in summer squash. *CYTA Journal of Food*, 12: 1-8.

- Powell A.L.T., Nguyen C.V., Hill T., Cheng K.L., Figueroa-Balderas R., Aktas H., Ashrafi H., Pons C., Fernández-Muñoz R., **Vicente A.**, Lopez-Baltazar J., Barry C.S., Chetelat Y.L.R., Granell-Richart A., Van Deynze A., Giovannoni J.J., Bennett A.B.. 2012. Uniform ripening (U) encodes a Golden 2-like transcription factor regulating tomato fruit chloroplast development. *Science*, 336: 1711-1715.

- Raffo M.D., Ponce N.M.A., Sozzi G.O., Stortz C.A., **Vicente A.R.** 2012. Changes on the cell wall composition of tree-ripened "Bartlett" pears (*Pyrus communis* L.). *Postharvest Biol. Technol.*, 73C: 72-79.

- Dini C., García M.A., **Viña S.Z.** 2012. Non-traditional flours: frontiers between ancestral heritage and innovation. *Food & Function*, 3: 606-620.

- Doporto M.C., Dini C., Mugridge A., **Viña S.Z.**, García M.A. 2012. Physicochemical, thermal and sorption properties of nutritionally differentiated flours and starches. *Journal of Food Engineering*, 113: 569–576.

- Olivera D.F., Mugridge A., Chaves A.R., Mascheroni R.H., **Viña S.Z.** 2012. Quality attributes of okra (*Abelmoschus esculentus* L. Moench) pods as affected by cultivar and fruit size. *Journal of Food Research*, 1(4): 224-235.

LIBROS Y CAPÍTULOS DE LIBROS

- Vlasios Goulas, **Ariel Vicente** and George Manganaris. 2012. Structural diversity of anthocyanins in fruits. En: *Anthocyanins: Structure, Biosynthesis and Health Benefits*. Nova Publishers. En prensa

- López O.V., García M.A., **Viña S.Z.** (Eds.). 2012. *Pachyrhizus ahipa: revalorización de un cultivo ancestral*. Editorial Académica Española. ISBN 978-3-659-03826-6.

- **Viña S.Z.** 2012. Introducción General. En: Pachyrhizus ahipa: revalorización de un cultivo ancestral. Editorial Académica Española. ISBN 978-3-659-03826-6.

- Mugridge A., Sisterna M.N., García M.A., **Viña S.Z.** 2012. Conservación poscosecha de raíces de Pachyrhizus ahipa. En: Pachyrhizus ahipa: revalorización de un cultivo ancestral. Editorial Académica Española. ISBN 978-3-659-03826-6.

- Doperto M.C., **Viña S.Z.**, García M.A. 2012. Obtención y caracterización de harina a partir de raíces de Pachyrhizus ahipa. En: Pachyrhizus ahipa: revalorización de un cultivo ancestral. Editorial Académica Española. ISBN 978-3-659-03826-6.

2013

PUBLICACIONES EN REVISTAS

- **Conforti P.A.**, Lupano C.E., Yamul D.K.. 2013. Rheological, thermal and sensory properties of whey protein concentrate/pectin-fortified mashed potatoes made from dehydrated flakes. *International Journal of Food Science and Technology*, 48(5): 1035-1040.

- **Diosma G.**, Romanin D., Rey-Burusco M., Londero A., Garrote G. 2013. Yeasts from kefir grains: isolation, identification, and probiotic characterization. *World J. Microbiol Biotechnol.*, (en prensa). DOI 10.1007/s11274-013-1419-9

- **Gergoff Grozeff G.**, Chaves A.R., Bartoli C.G. 2013. Low irradiance pulses improve postharvest quality in spinach leaves (*Spinacia oleracea* L. cv. Bison). *Postharvest Biology and Technology*, 77: 35-42.

- **Gergoff Grozeff G.**, Bartoli, C.G. 2013. Participation of ascorbic acid in the dormancy establishment of poplar lateral branch buds. *Journal of Forest Research* (en prensa).

Disponible on-line: <http://link.springer.com/article/10.1007/s10310-013-0410-5>

- **Gómez A.**, Ferrer E., Añón M.C., **Puppo M.C.** 2013. Changes in secondary structure of gluten proteins due to emulsifiers. *Journal of Molecular Structure*, 1033: 51-58.

- **Gómez A.**, Buchner O.S.D., Tadini C.C., Añón M.C., **Puppo M.C.** 2013. Emulsifiers: effects on quality of fiber enriched-wheat bread. *Food and Bioprocess Technology: An International Journal*, 6(5): 1228-1239.

- Martínez M.L., Penci M.C., **Ixtaina V.**, Ribotta P.D., Maestri D. 2013. Effect of natural and synthetic antioxidants on the oxidative stability of walnut oil under different storage conditions. *LWT - Food Science and Technology*, 51: 44-50.

- Capitani M.I., **Ixtaina V.Y.**, Nolasco S.M., Tomás M.C. Microstructure, chemical composition and mucilage exudation of chia (*Salvia hispanica* L.) nutlets from Argentina. *Journal of the Science of Food and Agriculture*, (en prensa). DOI: 10.1002/jsfa.6327

- **Ixtaina V.Y.**, Capitani M.I., Nolasco S.M., Tomás M.C. 2013. La chía (*Salvia hispanica* L.) como fuente de compuestos bioactivos para la elaboración de alimentos. *A&G magazine*, (en prensa).

- **Palazolo G.G.**, Sobral P.A., Wagner J.R. 2013. Dehydrated tofu whey as cryoprotectant in protein-stabilized oil-in-water emulsions. *Lebensmittel, Wissenschaft und Technologie*, 50: 773-781.

- Salinas M.V., **Puppo M.C.** 2013. Rheological properties of bread dough formulated with wheat flour-organic calcium salts-FOS enriched inulin systems. *Food and Bioprocess Technology: An International Journal*. En prensa. ISSN 1935-5130.

- Correa J., Ferrero C., **Puppo C.**, Brites C. 2013. Rheological properties of rice-locust bean gum gels from different rice varieties. *Food Hydrocolloids*, 31: 383-391.

- Salinas M.V., **Puppo C.** 2013. Effect of organic calcium salts-inulin systems on hydration and thermal properties of wheat flour. *Food Research International*, 50: 298-306.

- Ponzio N., Ferrero P., **Puppo M.C.** 2013. Wheat varietal flours: influence of pectin and DATEM on dough and bread quality. *International Journal of Food Properties*, 16(1): 33-44.

- Romero A., Cordobés F., Guerrero A., **Puppo M.C.** 2013. Influence of protein concentration on the properties of crayfish protein isolated gels. *International Journal of Food Properties*, DOI: 10.1080/10942912.2011.619291.

- **Quiroga A.**, Cerruti C., Biglieri M. 2013. Diseño de una herramienta útil para detectar tempranamente alumnos con dificultades en el aprendizaje de conceptos de química. *Avances en Ciencias e Ingeniería*, 4(3), (período Julio-Septiembre) de 2013. Ed Executive Business School. La Serena Chile. ISSN: 0718-8706.

- Cote S., Rodoni L., Concellón A., Miceli E., Civello P.M., **Vicente A.R.** 2013. Effect of radiation intensity on the outcome of postharvest UV-C treatments. *Postharvest Biology and Technology*, 83: 83-89.

- **Vicente A.R.**, Mananaris G., Minas I., Goulas V., Lafuente M.T. 2013. Cell wall modifications and ethylene-induced tolerance to non-chilling peel pitting in citrus fruit. *Plant Science*, 210: 46-52.

- Salatto G., Raffo D., Ponce N.M.A., **Vicente A.R.**, Stortz C. 2013. Developmental changes in cell wall polysaccharides from sweet cherry (*Prunus avium* L.) cultivars with contrasting firmness. *Postharvest Biology and Technology*, 84: 66-73.

- Ortiz C., Mauri A.N., **Vicente A.R.** 2013. Use of soy protein based 1-methylcyclopropene releasing pads to extend the shelf life of tomato (*Solanum lycopersicum* L.) fruit. *IFSET* (en prensa).

- Manganaris G., Goulas V., **Vicente A.R.**, Terry L.A. 2013. Small berries, large benefits. *J Sci. Food Agric.* (en prensa).

- Dini C., Dopporto M.C., García M.A., **Viña S.Z.** 2013. Nutritional profile and anti-nutrient analyses of *Pachyrhizus ahipa* roots from different accessions. *Food Research International*, 54: 255-261.

- Curutchet A., Dellacassa E., Ringuelet J.A., Chaves A.R., **Viña S.Z.** 2014. Nutritional and sensory quality during refrigerated storage of fresh-cut mints (*Mentha x piperita* and *M. spicata*). *Food Chemistry*, 143: 231-238.

LIBROS Y CAPÍTULOS DE LIBROS

- Guiotto E.N., **Ixtaina V.Y.**, Tomás M.C., Nolasco S.M. 2013. Moisture-dependent engineering properties of chia (*Salvia hispanica* L.) seeds. En: Food Industry. Editor: Innocenzo Muzzalupo, Editorial InTech, Croacia. pp. 381-397.

- **Puppo M.C.**, Donati E.R. 2013. Pedro tiene química en/con agronomía. Tenemos que estudiar química en agronomía? Colección de Libros Digitales de Cátedra. Edulp. UNLP. ISBN 978-950-34-0966-4.

- **Vicente A.R.**, Ortiz C.M., Sozzi G.O., Manganaris G., Crisosto C.H. 2013. Nutritional properties of fruits and vegetables. En: Postharvest handling A Systems Approach. Third Edition Editores: Wojciech Florkowski, Stanley Prussia, T, Robert Shewfelt. En prensa.