

**Anexo N° 7:** Ficha académica: ingrese información de cada uno de los integrantes del cuerpo académico.<sup>1</sup> **(utilizar únicamente este formato).**

| <b>Nombre del académico</b>                                                                                     | Fernando A. Osorio Lira                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |                                                                                                                                           |                                     |                                   |  |     |       |                    |                     |             |      |                |                                                                                                                                           |                                     |                                  |      |               |                                                                                                  |                                     |                                   |     |       |                    |                     |             |
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| <b>Carácter del vínculo (claustro/núcleo, colaborador o visitante)</b>                                          | Claustro                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |                                                                                                                                           |                                     |                                   |  |     |       |                    |                     |             |      |                |                                                                                                                                           |                                     |                                  |      |               |                                                                                                  |                                     |                                   |     |       |                    |                     |             |
| <b>Título profesional, institución, país</b>                                                                    | Ingeniero Civil Químico, Universidad de Chile, 1977, Chile.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                                                                                                                                           |                                     |                                   |  |     |       |                    |                     |             |      |                |                                                                                                                                           |                                     |                                  |      |               |                                                                                                  |                                     |                                   |     |       |                    |                     |             |
| <b>Grado académico máximo (especificar área disciplinar), institución, año de graduación y país<sup>2</sup></b> | Doctor en Ingeniería y Ciencia de Alimentos, Michigan State University, 1989, Estado Unidos.<br>Master Science; Michigan State University, 1985, Estado Unidos.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |                                                                                                                                           |                                     |                                   |  |     |       |                    |                     |             |      |                |                                                                                                                                           |                                     |                                  |      |               |                                                                                                  |                                     |                                   |     |       |                    |                     |             |
| <b>Línea(s) de investigación</b>                                                                                | <b>Línea de trabajo en el Programa:</b> <ul style="list-style-type: none"> <li>- Propiedades físicas y estructurales de los alimentos</li> </ul> <b>Otras líneas de investigación desarrolladas por el académico:</b> <ul style="list-style-type: none"> <li>- Reología y Textura de alimentos</li> <li>- Ingeniería de Alimentos</li> <li>- Transferencia de Calor a fluidos No- Newtonianos.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                                                                                                                           |                                     |                                   |  |     |       |                    |                     |             |      |                |                                                                                                                                           |                                     |                                  |      |               |                                                                                                  |                                     |                                   |     |       |                    |                     |             |
| <b>Tesis de <u>magíster</u><sup>3</sup> dirigidas en los últimos 10 años (finalizadas)</b>                      | <b>Como guía de tesis</b> <table border="1"> <thead> <tr> <th>Año</th><th>Autor</th><th>Título de la Tesis</th><th>Nombre del programa</th><th>Institución</th></tr> </thead> <tbody> <tr> <td>2018</td><td>Catalina Rocco</td><td>Aplicación de una matriz biopolimérica de derivados de celulosa con polifenol atrapado en liposomas mediante aspersión en alimentos secos</td><td>Magíster en Tecnología de Alimentos</td><td>Universidad de Santiago de Chile</td></tr> <tr> <td>2015</td><td>Dania Batista</td><td>Efectos de hidroxipropilmetil celulosa, nanofibra de celulosa y espesor en películas comestibles</td><td>Magíster en Tecnología de Alimentos</td><td>Universidad de Santiago de Chile.</td></tr> </tbody> </table> <b>Como co-guía de tesis</b> <table border="1"> <thead> <tr> <th>Año</th><th>Autor</th><th>Título de la Tesis</th><th>Nombre del programa</th><th>Institución</th></tr> </thead> <tbody> </tbody> </table> |                                                                                                                                           |                                     |                                   |  | Año | Autor | Título de la Tesis | Nombre del programa | Institución | 2018 | Catalina Rocco | Aplicación de una matriz biopolimérica de derivados de celulosa con polifenol atrapado en liposomas mediante aspersión en alimentos secos | Magíster en Tecnología de Alimentos | Universidad de Santiago de Chile | 2015 | Dania Batista | Efectos de hidroxipropilmetil celulosa, nanofibra de celulosa y espesor en películas comestibles | Magíster en Tecnología de Alimentos | Universidad de Santiago de Chile. | Año | Autor | Título de la Tesis | Nombre del programa | Institución |
| Año                                                                                                             | Autor                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | Título de la Tesis                                                                                                                        | Nombre del programa                 | Institución                       |  |     |       |                    |                     |             |      |                |                                                                                                                                           |                                     |                                  |      |               |                                                                                                  |                                     |                                   |     |       |                    |                     |             |
| 2018                                                                                                            | Catalina Rocco                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | Aplicación de una matriz biopolimérica de derivados de celulosa con polifenol atrapado en liposomas mediante aspersión en alimentos secos | Magíster en Tecnología de Alimentos | Universidad de Santiago de Chile  |  |     |       |                    |                     |             |      |                |                                                                                                                                           |                                     |                                  |      |               |                                                                                                  |                                     |                                   |     |       |                    |                     |             |
| 2015                                                                                                            | Dania Batista                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | Efectos de hidroxipropilmetil celulosa, nanofibra de celulosa y espesor en películas comestibles                                          | Magíster en Tecnología de Alimentos | Universidad de Santiago de Chile. |  |     |       |                    |                     |             |      |                |                                                                                                                                           |                                     |                                  |      |               |                                                                                                  |                                     |                                   |     |       |                    |                     |             |
| Año                                                                                                             | Autor                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | Título de la Tesis                                                                                                                        | Nombre del programa                 | Institución                       |  |     |       |                    |                     |             |      |                |                                                                                                                                           |                                     |                                  |      |               |                                                                                                  |                                     |                                   |     |       |                    |                     |             |

<sup>1</sup> No es obligatorio incluir fichas de académicos visitantes.

<sup>2</sup> Si se estima necesario, indicar todos los grados académicos obtenidos o equivalentes.

<sup>3</sup> Marcar con negrilla las tesis dirigidas en el mismo programa

|                                                                                                                |                                                                                                                                |                                                                 |                                                                                                                                                                                      |                                                                                                                                  |                                           |           |           |                   |                            |
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|                                                                                                                | --                                                                                                                             | --                                                              | --                                                                                                                                                                                   | --                                                                                                                               | --                                        |           |           |                   |                            |
| Tesis de doctorado dirigidas en los últimos 10 años (finalizadas)                                              | Como guía de tesis                                                                                                             |                                                                 |                                                                                                                                                                                      |                                                                                                                                  |                                           |           |           |                   |                            |
|                                                                                                                | Año                                                                                                                            | Autor                                                           | Título de la Tesis                                                                                                                                                                   | Nombre del programa                                                                                                              | Institución                               |           |           |                   |                            |
|                                                                                                                | 2020                                                                                                                           | Johana Ester López-Polo                                         | Estudio de las propiedades termofísicas y de transporte de recubrimientos comestibles con liposomas que encapsulan antioxidante                                                      | Doctorado en Ciencia y Tecnología de los Alimentos                                                                               | Universidad de Santiago de Chile.         |           |           |                   |                            |
|                                                                                                                | 2015                                                                                                                           | Natalia Daniela Brossard Aravena.                               | Determination of red wine astringency by rheological and tribological methods                                                                                                        | Doctorado en Ciencias de la Agricultura                                                                                          | Pontificia Universidad Católica de Chile. |           |           |                   |                            |
|                                                                                                                | 2014                                                                                                                           | Ricardo Andrade                                                 | Películas y recubrimientos comestibles nanocompuestos con matriz de gelatina: caracterización física y comportamiento al impacto en frutas con diferente energía libre de superficie | Doctorado en Ciencia y Tecnología de los Alimentos                                                                               | Universidad de Santiago de Chile.         |           |           |                   |                            |
|                                                                                                                | Como co-guía de tesis                                                                                                          |                                                                 |                                                                                                                                                                                      |                                                                                                                                  |                                           |           |           |                   |                            |
|                                                                                                                | Año                                                                                                                            | Autor                                                           | Título de la Tesis                                                                                                                                                                   | Nombre del programa                                                                                                              | Institución                               |           |           |                   |                            |
|                                                                                                                | --                                                                                                                             | --                                                              | --                                                                                                                                                                                   | --                                                                                                                               | --                                        |           |           |                   |                            |
| PRODUCTIVIDAD CIENTÍFICA EN LOS ÚLTIMOS 10 AÑOS                                                                |                                                                                                                                |                                                                 |                                                                                                                                                                                      |                                                                                                                                  |                                           |           |           |                   |                            |
| Listado de publicaciones. En caso de publicaciones con más de un autor, indicar en negrita el autor principal. | Publicaciones indexadas (identificar y agrupar por tipo de indexación: WoS/ISI, SCIELO, LATINDEX, u otras –indicando cuales-): |                                                                 |                                                                                                                                                                                      |                                                                                                                                  |                                           |           |           |                   |                            |
|                                                                                                                | WoS:                                                                                                                           |                                                                 |                                                                                                                                                                                      |                                                                                                                                  |                                           |           |           |                   |                            |
|                                                                                                                | Nº                                                                                                                             | Autor(es)                                                       | Año                                                                                                                                                                                  | Título del artículo                                                                                                              | Nombre revista                            | Estado    | ISSN      | Factor de impacto | Categorización Revista (Q) |
|                                                                                                                | 1                                                                                                                              | Johana Lopez-Polo, Angela Monasterio, Plinio Cantero-Lopez, and | 2021                                                                                                                                                                                 | Combining Edible Coating Technology and Nanoencapsulation for Food Application: A Brief Review with an Emphasis on Nanoliposomes | Food Research International               | Publicado | 0963-9969 | 6.475             | Q1                         |

|   |                                                                                              |                     |                                                                                                                                      |                                                    |           |             |       |    |  |
|---|----------------------------------------------------------------------------------------------|---------------------|--------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------|-----------|-------------|-------|----|--|
|   |                                                                                              | Fernando A. Osorio. |                                                                                                                                      |                                                    |           |             |       |    |  |
| 2 | Brossard, N.*, González-Muñoz, B., A. Ricci, F. Osorio, E. Bordeu, G.P. Parpinello, J. Chen. | 2021                | Astringency sub-qualities of red wines and the influence of wine-saliva aggregates                                                   | International Journal of Food Science & Technology | Publicado | 2314-5765   | 3.713 | Q2 |  |
| 3 | Lopez-Polo J, Silva-Weiss A, Giménez B, Cantero-Lopez, P, Vega, R., Osorio, F.A.             | 2020                | Effect of lyophilization on the physicochemical and rheological properties of food grade liposomes that encapsulate rutin            | Food Research International                        | Publicado | 0963-9969   | 4,972 | Q1 |  |
| 4 | Lopez-Polo, J., Silva-Weiss, A., Zamorano, M., Osorio, F.A.                                  | 2020                | Humectability and physical properties of hydroxypropyl methylcellulose coatings with liposome-cellulose nanofibers: Food application | Carbohydrate Polymers.                             | Publicado | 0144 - 8617 | 7,812 | Q1 |  |
| 5 | Brossard, N., Bordeu, E., Ibáñez, R.A., Chen, J., Osorio, F                                  | 2020                | Rheological study of tannin and protein interactions based on model systems.                                                         | Journal of Texture Studies                         | Publicado | 0022-4901   | 1,903 | Q3 |  |
| 6 | Robert P, Vergara C, Silva-                                                                  | 2020                | Influence of gelation on the retention of                                                                                            | PLoS ONE                                           | Publicado | 1932-6203   | 2,74  | Q2 |  |

|  |   |                                                                                                                                                                              |      |                                                                                                                                       |                                                                          |           |               |       |    |
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|  |   | Weiss A,<br>Osorio<br>FA,<br>Santander R,<br>Sáenz C,<br><b>Giménez<br/>B</b> , et al.                                                                                       |      | purple cactus<br>pear extract in<br>microencapsulated double<br>emulsions.                                                            |                                                                          |           |               |       |    |
|  | 7 | <b>Ibáñez,<br/>R.,</b><br>Vyhmeister, S.,<br>Muñoz,<br>M.,<br>Brossard<br>, N.,<br>Osorio,<br>F.,<br>Salazar<br>F.N.,<br>Fellenberg M. A.,<br>Vargas-<br>Bello-<br>Pérez, E. | 2019 | Influence of<br>milk pH on<br>the chemical,<br>physical and<br>sensory<br>properties of<br>a milk-based<br>alcoholic<br>beverage      | Journal of<br>Dairy<br>Research.<br>2019;86(2):<br>248-251.              | Publicado | 0022-<br>0299 | 1,628 | Q2 |
|  | 8 | Marcela<br><b>ZAMOR<br/>ANO</b> ,<br>Gerda<br>TOMIC,<br>Jose<br>Rolando<br>SILVA,<br>Fernando<br>OSORIO                                                                      | 2019 | Comparative<br>study of fatty<br>acid profiles<br>in the<br>muscular<br>tissue<br>(Longissimus<br>dorsis) of<br>bovines from<br>Chile | Food Science<br>and<br>Technology<br>vol.39, n.2,<br>pp.432-435.         | Publicado | 0101-<br>2061 | 1,443 | Q3 |
|  | 9 | <b>Silva-<br/>Weiss A</b> ,<br>M.<br>Quilaqueo, O.<br>Venegas,<br>M.                                                                                                         | 2018 | Design of<br>dipalmitoyl<br>lecithin<br>liposomes<br>loaded with<br>quercetin and<br>rutin and their                                  | <i>Journal of<br/>Food<br/>Engineering</i> .<br>Vol, 224, pp.<br>165-173 | Publicado | 0260-<br>8774 | 4,499 | Q1 |

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|  |    | Ahumada, W. Silva, F. Osorio, B. Giménez                                                                                                                                                                 |      | release kinetics from carboxymethyl cellulose edible films                                                                 |                                                  |           |           |       |    |
|  | 10 | <b>Osorio, Fernando;</b> Valdés, Gonzalo; Skurtys, Olivier; Andrade, Ricardo; Villalobos-Carvajal, Ricardo; Silva-Weiss, Andrea; Silva-Vera, Wladimir; Giménez, Begoña; Zamorano, Marcela; Lopez, Johana | 2018 | Surface Free Energy Utilization to Evaluate Wettability of Hydrocolloid Suspension on Different Vegetable Epicarps         | Coatings, vol. 8(1), pp. 16                      | Publicado | 2079-6412 | 2,436 | Q2 |
|  | 11 | Silva-Vera, W., Zamorano-Riquelme, M., Rocco-Orellana, C., Vega-                                                                                                                                         | 2018 | Study of Spray System Applications of Edible Coating Suspensions Based on Hydrocolloids Containing Cellulose Nanofibers on | Food Bioprocess Technol. Vol. 11, pp. 1575–1585. | Publicado | 1935-5130 | 3,356 | Q2 |

|    |  |                                                                                                      |      |                                                                                                                                     |                                                                |           |           |       |    |
|----|--|------------------------------------------------------------------------------------------------------|------|-------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------|-----------|-----------|-------|----|
|    |  | Viveros, R., Gimenez-Castillo, B., Silva-Weiss, A., <b>Osorio-Lira, F.</b>                           |      | Grape Surface (Vitis vinifera L.)                                                                                                   |                                                                |           |           |       |    |
| 12 |  | <b>Olguín, Y.</b> , Campos C, Catalán J, Velásquez L, Osorio F, Montenegro I, Madrid A, Acevedo, C.  | 2017 | Effects of Liposomes Contained in Thermosensitive Hydrogels as Biomaterials Useful in Neural Tissue Engineering                     | <i>Materials (Basel, Switzerland)</i> , vol. 10(10), pp. 1122  | Publicado | 1996-1944 | 3,057 | Q2 |
| 13 |  | Flores, Z; Martin, DS; <b>Villalobos-Carvajal, R</b> ; Tabilo-Munizaga, G; Osorio, F; Leiva-Vega, J. | 2016 | Physicochemical characterization of chitosan-based coating-forming emulsions: Effect of homogenization method and carvacrol content | <i>Food Hydrocolloids</i> . Vol. 61, pp. 851-857               | Publicado | 0268-005X | 7,053 | Q1 |
| 14 |  | <b>Brossard, N</b> ; Cai, H.F; Osorio, F;                                                            | 2016 | "Oral" Tribological Study on the Astringency                                                                                        | <i>Journal of Texture Studies</i> .Vol. 47 (5), Pages: 392-402 | Publicado | 0022-4901 | 1,902 | Q3 |

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|    |  | Bordeu, E; Chen, JS.                                                             |      | Sensation of Red Wines                                                                                             |                                                                  |           |           |       |    |
| 15 |  | Skurtys, O; Andrade, R. y <b>Osorio, F.</b>                                      | 2015 | Rheological characterization of Poly (ethylene oxide) and carboxymethyl cellulose suspensions with added solids    | <i>LWT_Food Science and Technology.</i> Vol. 21(5), pp. 332-341. | Publicado | 0023-6438 | 4,006 | Q1 |
| 16 |  | Andrade, R., Skurtys, O., <b>Osorio, F.</b>                                      | 2015 | Development of a new method to predict the maximum spread factor for shear thinning drops                          | <i>Journal of Food Engineering.</i> Vol. 157, pp. 70-76.         | Publicado | 0260-8774 | 4,499 | Q1 |
| 17 |  | Andrade, R., Skurtys, O., <b>Osorio, F.</b> , Zuluaga, R., Gañan, P., Castro, C. | 2015 | Rheological and physical properties of gelatin suspensions containing cellulose nanofibers for potential coatings” | Food Science and Technology International                        | Publicado | 1082-0132 | 1,654 | Q3 |
| 18 |  | Andrade, R., Skurtys, O., <b>Osorio, F.</b>                                      | 2015 | Drop impact of gelatin coating formulated with cellulose nanofibers on banana and eggplant epicarps                | <i>LWT_Food Science and Technology.</i> Vol. 61(2), pp. 422-429. | Publicado | 0023-6438 | 4,006 | Q1 |
| 19 |  | <b>Rubilar, J. F.</b> , Zúñiga, R. N., Osorio, F.,                               | 2015 | “Physical properties of emulsion-based hydroxypropyl methylcellulose /whey protein                                 | <i>Carbohydrate Polymers.</i> Vol 123, pp. 27-38.                | Publicado | 0144-8617 | 7,182 | Q1 |

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|    |  | Pedreschi, F.                                                                           |      | isolate (HPMC/WPI) edible films”.                                                                           |                                                                                        |           |           |       |    |
| 20 |  | Andrade, R., Skurtys, O., Osorio, F.                                                    | 2013 | “Drop impact behavior on food using spray coating: Fundamentals and applications”.                          | <i>Food Research International</i> . Vol. 54(1), pp. 397-405                           | Publicado | 0963-9969 | 4,972 | Q1 |
| 21 |  | Zúñiga, R., Skurtys, O., Osorio, F., Aguilera, J.M., Pedreschi, F.                      | 2012 | Physical properties of emulsion-based hydroxypropyl methylcellulose films: Effect of their microstructure”. | <i>Carbohydrate Polymers</i> . Vol. 90(2), pp. 1147-1158                               | Publicado | 0144-8617 | 7,182 | Q1 |
| 22 |  | Andrade, R., Skurtys, O., Osorio, F.                                                    | 2012 | “Experimental study of drop impacts and spreading on epicarps: Effect of fluid properties”                  | <i>Journal of Food Engineering</i> . Vol. 109 (3), pp. 430-437.                        | Publicado | 0260-8774 | 4,499 | Q1 |
| 23 |  | Andrade, R., Skurtys, O., Osorio, F.                                                    | 2012 | Atomizing Spray Systems for Application of Edible Coatings                                                  | <i>Comprehensive Reviews in Food Science and Food Safety</i> . Vol. 11(3), pp. 323-337 | Publicado | 1541-4337 | 9,912 | Q1 |
| 24 |  | Enrione, J., Sáez, C., López, D., Skurtys, O., Acevedo, C., Osorio, F., MacNaughton, A. | 2012 | Structural Relaxation of Salmon Gelatin Films in the Glassy State                                           | <i>Food and Bioprocess Technology</i> . Vol. 5(6), pp. 2446-2453.                      | Publicado | 1935-5130 | 3,356 | Q2 |

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|    |  | htan, W.,<br>Hill, S.                                                                                                                                              |      |                                                                                                                               |                                                                                                      |           |               |       |    |
| 25 |  | <b>Acevedo,</b><br>C., López<br>D., Tapia,<br>M. J.,<br>Enrione,<br>J.,<br>Skurtys,<br>O.,<br>Pedreschi,<br>F.,<br>Brown,<br>D.,<br>Creixell,<br>W.,<br>Osorio, F. | 2012 | Using RGB<br>Image<br>Processing for<br>Designing an<br>Alginate<br>Edible Film                                               | <i>Food and<br/>Bioprocess<br/>Technology.</i><br>Vol. 5(5), pp.<br>1511-1520.                       | Publicado | 1935-<br>5130 | 3,356 | Q2 |
| 26 |  | Velásquez<br>, P.,<br><b>Skurtys,</b><br><b>O.,</b><br>Enrione,<br>J., and<br>Osorio F.                                                                            | 2011 | “Evaluation of<br>Surface Free<br>Energy of<br>Various Fruit<br>Epicarps<br>Using Acid-<br>Base and<br>Zisman<br>Approaches”. | <i>Food<br/>Biophysics.</i><br>Volume: 6(3),<br>pp. 349-358.                                         | Publicado | 1557-<br>1858 | 2,387 | Q2 |
| 27 |  | Díaz, P.,<br>López, D.<br>Matiacevi<br>ch, S.,<br>Osorio,<br>F.,<br><b>Enrione,</b><br><b>J.</b>                                                                   | 2011 | State Diagram<br>of Salmon<br>(Salmo salar)<br>Gelatin Films                                                                  | <i>Journal of the<br/>Science of<br/>Food and<br/>Agriculture.</i><br>Vol. 91(14),<br>pp. 2558-2565. | Publicado | 0022-<br>5142 | 2,614 | Q1 |
| 28 |  | <b>Skurtys,</b><br><b>O.,</b><br>Velásquez<br>, P.,<br>Pedreschi,<br>F.,<br>Osorio, F.                                                                             | 2011 | Evaluation of<br>Surface Free<br>Energy of<br>Various Fruit<br>Epicarps using<br>Acid-base and<br>Zisman                      | <i>Food<br/>Biophysics.</i><br>Vol. 6(3), pp.<br>349-358                                             | Publicado | 1557-<br>1858 | 2,387 | Q2 |
| 29 |  | <b>Skurtys,</b><br><b>O.,</b><br>Velasquez<br>, P.,<br>Henriquez                                                                                                   | 2011 | Wetting<br>Behavior of<br>Chitosan<br>Solutions on<br>Blueberry                                                               | <i>LWT_Food<br/>Science and<br/>Technology.</i><br>Vol. 44(6), pp.<br>1449-1457.                     | Publicado | 0023-<br>6438 | 4,006 | Q1 |

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| 1                       | Matiacevich, S., Celis, D., Silva, P., Enrione, J., Osorio, F.                                      | 2013       | Quality Parameters of Six Cultivars of Blueberry Using Computer Vision                                                                       | <i>International Journal of Food Science</i> . Article number. 419535. | Publicado     | 2356-7015.  |
| 2                       | <b>Osorio, F.</b> , Molina, P., Matiacevich, S., Enrione, J., Skurtys, O.                           | 2011       | “Characteristics of hydroxy propyl methyl cellulose (HPMC) based edible film developed for blueberry coatings”                               | <i>Procedia Food Science</i> ,                                         | Publicado     | 2211-601X   |
| 3                       | <b>Zúñiga, R.N.</b> , Osorio, F., Aguilera, J.M., Pedreschi, F.                                     | 2011       | Physicochemical characterization of hydroxypopyl methylcellulose based oil-in-water emulsions for edible film formation                      | <i>Procedia Food Science</i>                                           | Publicado     | 2211-601X   |
| 4                       | <b>Zúñiga, R.N.</b> , Osorio, F., Aguilera, J.M., Pedreschi, F.                                     | 2011       | Effect of oil content and surfactant addition on color and mechanical properties of hydroxypopyl methylcellulose emulsion-based edible Films | <i>Procedia Food Science</i>                                           | Publicado     | 2211-601X   |
| 5                       | <b>Osorio, F.</b> , Crisostomo, J., Baeza, S., Matiacevich, S., Enrione, J., Skrtys, O., Bustos, R. | 2011       | Brama australis gel obtention and rheological characterization                                                                               | <i>Procedia Food Science</i>                                           | Publicado     | 2211-601X   |
| 6                       | Matiacevich, S., Silva, P., Enrione, J., Osorio, F.                                                 | 2011       | Quality assessment of blueberries by computer vision                                                                                         | <i>Procedia Food Science</i>                                           | Publicado     | 2211-601X   |
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| <b>N°</b>               | <b>Autor(es)</b>                                                                                    | <b>Año</b> | <b>Título del artículo</b>                                                                                                                   | <b>Nombre revista</b>                                                  | <b>Estado</b> | <b>ISSN</b> |
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| <b>Otra Indexación:</b> |                                                                                                     |            |                                                                                                                                              |                                                                        |               |             |

| N°                         | Autor(es)                                                                                                           | Año  | Título del artículo                                                                                                                                                                        | Nombre revista         | Estado               | ISSN      |
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| 1                          | Celis, D.,<br>Núñez, P.,<br>Valenzuela, V.,<br>Osorio, F.,<br>Enrione, J.,<br>Matiacevich, S                        | 2012 | Aplicación de películas comestibles en arándanos a base de alginato-aceite de tomillo                                                                                                      | <i>Indualimentos</i> , | Publicado (LATINDEX) | 0718-1728 |
| <b>Capítulos de libro:</b> |                                                                                                                     |      |                                                                                                                                                                                            |                        |                      |           |
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| 1                          | Matiacevich, S.,<br>Silva, P.,<br>Osorio, F.,<br>Enrione, J.                                                        | 2012 | “Evaluation of Blueberry Color during storage using Image Analysis”, en Caivano, J. L., Buera, M.: “Color in Food: Technological and Psychophysical Aspects”                               | USA                    | CRC Publisher        | Publicado |
| 2                          | Matiacevich, S.,<br>Silvia P.,<br>Herrera, C.,<br>Osorio, F.                                                        | 2012 | “Blueberries color changes using image analysis” en Caivano, J., Buera, M.P., (eds.): “Color in Food: Technological and Psychophysical Aspects”                                            | Argentina              | CRC Press            | Publicado |
| 3                          | <b>Osorio, F.,</b><br>Crisostomo, J.,<br>Baeza, S.,<br>Matiacevich, S.,<br>Enrione, J.,<br>Skurtys, O.,<br>Bustos R | 2011 | “Brama Australis gel obtention and rheological characterization” en Taoukis, P., Stoforos, N., Karathanos, V. and Saravacos, G. Cosmosware: “Food Process Engineering in a Changing World” | Grecia                 | Proceeding ICEF      | Publicado |

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|                | 4         | Matiacevich, S., Silva, P., Enrione, J., Osorio, F.                                     | 2011       | Quality assessment of blueberries by computer vision” en Taoukis, P., Stoforos, N., Karathanos, V. and Saravacos, G. Cosmosware: “Food Process Engineering in a Changing World”                   | Grecia         | Proceeding ICEF           | Publicado     |
|                | 5         | <b>Osorio, F.,</b> Molina, P., Matiacevich, S., Enrione, J., Skurtys, O.                | 2011       | “Characteristics, of HPMC based edible film developed for blueberry coatings” en Taoukis, P., Stoforos, N., Karathanos, V., Saravacos, G., (eds.): “Food Process Engineering in a Changing World” | Grecia         | Proceeding ICEF           | Publicado     |
|                | 6         | <b>Osorio, F.,</b> Skurtys, O., Enrione, J.                                             | 2010       | “Bernoulli Equation” en: “Encyclopedia of Agricultural, Food, and Biological Engineering”                                                                                                         | Estados Unidos | Marcel Dekker, Inc.       | Publicado     |
|                | 7         | <b>Skurtys, O.,</b> Acevedo, C., Pedreshi, F., Enrione, J., Osorio, F., Aguilera, J. M. | 2010       | “Food Hydrocolloid Edible Films and Coatings” en: “Food Hydrocolloids”                                                                                                                            | España         | Elsevier                  | Publicado     |
|                | 8         | Matiacevich, S., Silva, P., Herrera, C., Osorio, F.                                     | 2010       | “Storage Effects on blueberries color” en: “Color and Food: From the farm to the Table”                                                                                                           | Argentina      | Grupo Argentino del Color | Publicado     |
| <b>Libros:</b> |           |                                                                                         |            |                                                                                                                                                                                                   |                |                           |               |
|                | <b>Nº</b> | <b>Autor(es)</b>                                                                        | <b>Año</b> | <b>Título del capítulo y/o libro</b>                                                                                                                                                              | <b>Lugar</b>   | <b>Editorial</b>          | <b>Estado</b> |

| 1                                                                                                                            | Skurtys, O.,<br>Acevedo, C.,<br>Pedreshi, F.,<br>Enrione, J.,<br>Osorio, F.,<br>Aguilera J. M            | 2010 | Food<br>Hydrocolloid<br>Edible Films and<br>Coatings                                                 | Estados<br>Unidos,<br>Hollingworth C. S. | Nova<br>Science<br>Publishers<br>Inc                                | Publicado               |
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| Otras publicaciones (por ejemplo, revistas con referato, obras u otras –indicando cuales-, agrupar por tipo de publicación): |                                                                                                          |      |                                                                                                      |                                          |                                                                     |                         |
| Nº                                                                                                                           | Autor(es)                                                                                                | Año  | Título de la publicación                                                                             | Lugar                                    | Editorial                                                           | Otro aspecto pertinente |
| 1                                                                                                                            | Fernando A. Osorio ;<br>Marcela Zamorano;<br>Johana Lopez-Polo;<br>Andrea Soto.                          | 2019 | Study of the physical and rheological of edible coating with liposomes that encapsulate rutin        | Las Vegas, NV, USA.                      | International Summit on Agriculture & Food Science, November 11-12. | Acta de Congreso        |
| 2                                                                                                                            | Johana López-Polo;<br>Fernando A. Osorio ;<br>Andrea Silva-Weiss;<br>Begoña Giménez;<br>Marcela Zamorano | 2019 | Study of the physical and barrier properties of edible coating with liposomes that encapsulate rutin | New Orleans, Estados Unidos.             | IFT19 International Conference 2 al 5 junio                         | Acta de Congreso        |
| 3                                                                                                                            | Johana E.                                                                                                | 2019 | Phosphatidilcoline liposomes that                                                                    | London, UK.                              | 26 <sup>th</sup> World Congress on                                  | Acta de Congreso        |

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|   |  | López, <b>Fernando A. Osorio</b> ,<br>Andre<br>a Silva-<br>Weiss,<br>Begoña<br>Giménez,<br>Marcel<br>a Zamor<br>ano.                             |      | encapsulate<br>antioxidants.<br>Application to a<br>biopolymeric<br>matrix.                                                                                          |                               | Chemistry. 30<br>al 31 octubre                                                               |  |                     |
| 4 |  | Lopez-<br>Polo<br>Johana<br>E.,<br><b>Osorio<br/>Fernando A.</b>                                                                                 | 2019 | Recubrimiento<br>comestible con<br>liposomas que<br>encapsulan<br>rutina: aplicación<br>en almendras<br>laminadas                                                    | Montería-<br>Colombia         | VI Simposio<br>Internacional<br>Agroalimenta-<br>rio, SIAL-19.<br>del 9 al 11 de<br>octubre. |  | Acta de<br>Congreso |
| 5 |  | Johana<br>E.<br>Lopez,<br><b>Fernando A. Osorio</b> ,<br>Andre<br>a Silva-<br>Weiss,<br>Begoña<br>Giménez,<br>Marcel<br>a Zamor<br>ano,<br>Wladi | 2018 | Rheological<br>properties of<br>edible coating<br>forming<br>suspension<br>incorporating<br>antioxidants and<br>physical<br>chemistry<br>properties of<br>liposomes. | Chicago,<br>Estados<br>Unidos | IFT18<br>International<br>Conference.<br>15 al 18 Julio.                                     |  | Acta de<br>Congreso |

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|  |   | mir<br>Silva.                                                                                                                     |      |                                                                                                                                                                           |                    |                                                                                                      |                  |
|  | 6 | Johana<br>Lopez-<br>Polo, <b>Fernando A. Osorio</b><br>, Andre<br>a Silva-<br>Weiss,<br>Begoña<br>Gimenez,<br>Marcela<br>Zamorano | 2018 | Propiedades físicas y reológicas de suspensiones formadoras de recubrimiento comestible con liposomas que incorporan rutina como agente antioxidante.                     | La Habana, Cuba.   | XIV Conferencia Internacional sobre Ciencia y Tecnología de los Alimentos, CICTA14. 21 al 25 de mayo | Acta de Congreso |
|  | 7 | Lopez, J.; Osorio, F.; Silva, A.; Gimenez, B.; Quintriqueo, A.                                                                    | 2017 | Caracterización físico-química y actividad antioxidante de suspensiones liposomales liofilizadas.                                                                         | Valparaíso, Chile. | XI Congreso Iberoamericano de Ingeniería de Alimentos. 22 al 25 de octubre                           | Acta de Congreso |
|  | 8 | Silva, W.; Oviedo, S.; Rocco, C.; <b>Osorio, F.</b>                                                                               | 2017 | Aplicación de suspensiones recubrimientos comestibles a base de hidroxipropil metilcelulosa, carragenina, glicerol y nanofibras de celulosa mediante sistema de aspersión | Valparaíso, Chile. | XI Congreso Iberoamericano de Ingeniería de Alimentos. 22 al 25 de octubre                           | Acta de Congreso |

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|    |                                                                                                                   |      | sobre superficies vegetales.                                                                                                                                                                             |                        |                                                                                |  |                  |
| 9  | Lopez Johana E.,<br><b>Osorio Fernando A.</b> ,<br>Silva Andre C.,<br>Silva Wladimir E.<br>y Gimenez Begoña.      | 2017 | Propiedades físicas y reológicas de suspensiones formadoras de recubrimiento comestible con liposomas que incorporan rutina como agente antioxidante.                                                    | Barranquilla, Colombia | V Simposio Internacional Agroalimentario (SIAL-17). 4 al 6 de octubre de 2017  |  | Acta de Congreso |
| 10 | Silva Wladimir E.,<br>Rocco Catalina A.,<br>Oviedo Sebastián I.,<br>Lopez Johana E.,<br><b>Osorio Fernando A.</b> | 2017 | Aplicación de suspensiones de recubrimientos comestibles a base de Hidroxipropil metilcelulosa, carragenina, glicerol y nanofibras de celulosa mediante sistema de aspersión sobre superficies vegetales | Barranquilla, Colombia | V Simposio Internacional Agroalimentario (SIAL-17). 4 al 6 de octubre de 2017. |  | Acta de Congreso |
| 11 | López, J.,<br><b>Osorio F.</b> ,<br>Silva-Weiss, A.,                                                              | 2017 | Physico-chemical characterization and encapsulation efficiency evaluation of                                                                                                                             | Spain.                 | 31st EFFoST International Conference. 13-16 November 2017 Sitges               |  | Acta de Congreso |

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|  |    | Giménez, B., Rocco, C., Zamorano, M.                                         |      | lyophilized liposomes                                                                                                             |       |                                                                  |  |                  |
|  | 12 | Silva, W., Osorio, F., Silva-Weiss, A., Giménez, B., Rocco, C., Zamorano, M. | 2017 | Spray application of edible coating suspension based on HPMC, κ-carrageenan, glycerol, and cellulose nanofibers on grapes surface | Spain | 31st EFFoST International Conference. 13-16 November 2017 Sitges |  | Acta de Congreso |
|  | 13 | Silva-Weiss, A., Celedón, A., Silva, W., Osorio, F.A., Giménez, B.           | 2017 | Rheological and surface properties of edible coating suspensions with liposomal and non-liposomal antioxidant rutin               | Spain | 31st EFFoST International Conference. 13-16 November 2017 Sitges |  | Acta de Congreso |
|  | 14 | Silva-Weiss, A., Quintriqueo, A., Silva, W., Osorio, F.,                     | 2017 | Carboxymethyl cellulose edible films with liposomal and non-liposomal rutin: Physicochemical properties and in vitro release.     | Spain | 31st EFFoST International Conference. 13-16 November 2017 Sitges |  | Acta de Congreso |

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|  |    | Giménez, B.                                                                                                         |      |                                                                                                               |                  |                                                                                                                                                      |                  |
|  | 15 | Marcela Zamorano R. y Fernando Osorio L.                                                                            | 2016 | Perfil en ácidos grasos de alimentos suplementados y naturales ricos en ácidos grasos omega-3.                | Bogotá, Colombia | III Congreso Internacional de Investigación e Innovación en Ciencias y Tecnología de Alimentos II CTA 2016. 02 al 04 de noviembre.                   | Acta de Congreso |
|  | 16 | Lopez, J.E., Osorio, F.A., Giménez, B., Silva-Weiss, A.                                                             | 2016 | Rheological properties of edible coatings forming suspensions incorporated with rutin-containing liposomes.   | Viena, Austria   | 30th EFFoST International Conference                                                                                                                 | Acta de Congreso |
|  | 17 | Johana E. Lopez, Andrea Silva-Weiss, Begonia Giménez, Silvia Matiacovich, Natalia Saavedra, Vera Valenzuela, Marcel | 2016 | Propiedades físicas, térmicas y reológicas de películas comestibles elaboradas de carboximetilcelulosa (CMC). | Bogotá, Colombia | III Congreso Internacional de Investigación e Innovación en Ciencia y Tecnología de Alimentos IICTA2016 y el II Seminario de Empaques Biodegradables | Acta de Congreso |

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|  |    | a Zamorano y <b>Fernando A. Osorio</b>                               |      |                                                                                                                                                                                     |                |                                       |                  |
|  | 18 | A. Silva-Weiss, B. Giménez, F.A. Osorio, A. Quintriqueo, O. Venegas. | 2016 | Physical properties of flavonol-containing liposomes and their release from edible coatings based on cellulose derivatives.                                                         | Viena, Austria | 30th EFFoST International Conference  | Acta de Congreso |
|  | 19 | <b>F.A. Osorio</b> , G. Valdes, O. Skurtyś, R. Andrade               | 2015 | Wettability of HPMC and carrageenan coating formulations containing cellulose nanofibers on banana and eggplant epicarps                                                            | Athens, Greece | 29th EFFoST International Conference  | Acta de Congreso |
|  | 20 | <b>F.A. Osorio</b> , E. Bossa                                        | 2015 | Determination of properties of oxygen and water vapor permeability and glass transition temperature of edible films based upon HPMC, carrageenan, glycerol and cellulose nanofibers | Athens, Greece | 29th EFFoST International Conference. | Acta de Congreso |
|  | 21 | Silva, W.;                                                           | 2015 | Análisis Del Flujo En Caída                                                                                                                                                         | Chillán, Chile | XX Congreso Chileno de                | Acta de Congreso |

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|  |    | <b>Osorio, F.;</b><br>Begoña, G.;<br>Silva, A.;<br>Skurtys O.               |      | Libre Por Exterior De Cilindros E Interior De Tubos Verticales En Condiciones De Borde Para Fluidos Newtonianos Y Ley De La Potencia                            |                | Ciencia y Tecnología de los Alimentos                         |  |                  |
|  | 22 | Batista, D.;<br>Vega R.;<br><b>Osorio, F.</b>                               | 2015 | Efectos De Hidroxi Propilmetil Celulosa, Nanofibra De Celulosa Y Espesor En Películas Comestibles                                                               | Chillán, Chile | XX Congreso Chileno de Ciencia y Tecnología de los Alimentos. |  | Acta de Congreso |
|  | 23 | Gonzalo Valdés, Ricardo Andrade, Olivier Skurtys and <b>Fernando Osorio</b> | 2014 | Study of drop impact of gelatin, glycerol and cellulose nanofiber based edible coating formulations upon banana and eggplant epicarps. paper ID: 581.           | Atenas, Grecia | 3rd International ISEKI_Food Conference.                      |  | Acta de Congreso |
|  | 24 | Alfredo Mora, <b>Olivier Skurtys</b> and Fernando Osorio.                   | 2014 | Influence of the dispersed phase characteristics on the viscous behavior of polyoxyethylene (POE) and carboxymethyl cellulose (CMC) suspensions. paper ID: 602. | Atenas, Grecia | 3rd International ISEKI_Food Conference                       |  | Acta de Congreso |

|  |    |                                                               |      |                                                                                                                                                                                     |                     |                                                                                                           |                  |
|--|----|---------------------------------------------------------------|------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------|-----------------------------------------------------------------------------------------------------------|------------------|
|  | 25 | Ricardo D. Andrade, Olivier Skurtys, <b>Fernando Osorio</b> . | 2014 | Modelos para predecir el factor de esparcimiento máximo de formulaciones de recubrimiento de gelatina. Models to predict the maximum spread factor of gelatin coating formulations. | Medellin, Colombia  | II Congreso Internacional de Investigación e Innovación en Ingeniería, Ciencia y Tecnología de Alimentos  | Acta de Congreso |
|  | 26 | Ricardo D. Andrade; Olivier Skurtys; <b>Fernando Osorio</b>   | 2014 | Permeabilidad al Vapor de Agua de Películas de Gelatina. Water Vapor Permeability of Nanocellulose-Reinforced Gelatin-Based Films.                                                  | Medellin, Colombia. | II Congreso Internacional de Investigación e Innovación en Ingeniería, Ciencia y Tecnología de Alimentos. | Acta de Congreso |
|  | 27 | <b>J. Ortiz</b> ; F. Osorio ; A. Roman.                       | 2013 | Effects of Ripening on Rheological Properties of Avocado.                                                                                                                           | Miskolc, Hungary    | IC-RMM1 1st International Conference on Rheology and Modeling of Materials                                | Acta de Congreso |
|  | 28 | <b>O. Skurtys</b> ; F. Osorio ; A. Mora.                      | 2013 | Rheological Characterization of Polyoxyethylene (POE) and Carboxymethyl Cellulose (CMC) Suspensions with Added Solids                                                               | Miskolc, Hungary    | IC-RMM1 1st International Conference on Rheology and Modeling of Materials                                | Acta de Congreso |
|  | 29 | <b>O. Skurtys</b> ; F. Osorio ; A. Mora                       | 2013 | Caracterización Reológica de Polióxido de Etileno (POE) y Carboxil Metil Celulosa (CMC)                                                                                             | Antofagasta, Chile  | XIX Congreso Nacional de Ciencia y Tecnología                                                             | Acta de Congreso |

|                  |                                                            |                                                                              | con partículas sólidas en suspension                                                                                                                                             |                       | de los Alimentos                                               |                |                  |
|------------------|------------------------------------------------------------|------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------|----------------------------------------------------------------|----------------|------------------|
| 30               | N. <b>Brossard</b> , E. Bordeu, F. Osorio                  | 2013                                                                         | Reología: Una potencial herramienta para medir astringencia en vinos tintos.                                                                                                     | Antofagasta, Chile    | XIX Congreso Nacional de Ciencia y Tecnología de los Alimentos |                | Acta de Congreso |
| 31               | Andrade, R.; Skurtyś, O.; <b>Osorio</b> , F.; Palacios, J. | 2013                                                                         | Factor de esparcimiento máximo de gotas de soluciones de gelatina/nanofibra de celulosa impactando sobre epicarpio de plátano ( <i>Musa sapientum</i> var. <i>paradisiaca</i> ). | Antofagasta, Chile    | XIX Congreso Nacional de Ciencia y Tecnología de los Alimentos |                | Acta de Congreso |
| 32               | Renau din, M.; Andrade, R.; <b>Osorio</b> , F.             | 2013                                                                         | Propiedades reológicas de dispersiones acuosas de hidroxipropilmetilcelulosa-carragenina-glicerol                                                                                | Antofagasta, Chile    | XIX Congreso Nacional de Ciencia y Tecnología de los Alimentos |                | Acta de Congreso |
| 33               | Lina M. Ramírez; Fernando A. Osorio, Silvia Matiacovich.   | 2012                                                                         | Surface contact properties study on fresh blueberry epicarp using different solutions.                                                                                           | Foz de Iguazu, Brasil | 16th World Congress of Food Science and Technology (IUFOST).   |                | Acta de Congreso |
| <b>Patentes:</b> |                                                            |                                                                              |                                                                                                                                                                                  |                       |                                                                |                |                  |
| N°               | Inventor(es)                                               | Nombre patente                                                               |                                                                                                                                                                                  | Fecha de solicitud    | Fecha de publicación                                           | N° de registro | Estado           |
| 1                | Matiacevich, Silvia; Osorio, Fernando;                     | Equipo y Método para determinar permeabilidad de cutículas de frutas In Vivo |                                                                                                                                                                                  | 2012                  | 19/02/2016                                                     | CL1208-2012    | Otorgada         |

|                                                                                 |   |                                                                                                                                                                                                                                                              |                                                                                                                                                           |                            |                             |                                                                                      |            |
|---------------------------------------------------------------------------------|---|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------|-----------------------------|--------------------------------------------------------------------------------------|------------|
|                                                                                 |   | Enrione, Javier; Skurtys, Olivier                                                                                                                                                                                                                            |                                                                                                                                                           |                            |                             |                                                                                      |            |
|                                                                                 | 2 | Enrione Cáceres, Javier; Díaz Calderón, Paulo; Osorio Lira, Fernando.                                                                                                                                                                                        | Method for the formulation of a gel-fomat foodstuff for use as a nutritional foodstuff enriched with peptides and matodextrins obtained from quinoa flour | 2014                       | 2017-09-19                  | EP2796 054B1                                                                         | Otorgada   |
|                                                                                 | 3 | Osorio, F., Enrione, J., Skurtys, O., Andrade, R.                                                                                                                                                                                                            | “Sistema y Método para la determinación de permeabilidad a gases de películas poliméricas mediante adquisición de imágenes (CL922-2012)”.                 | 2012                       | 2013-10-17                  | PCT/C L2013/ 000022                                                                  | Solicitada |
| <b>Listado de proyectos de investigación<sup>4</sup> en los últimos 10 años</b> |   |                                                                                                                                                                                                                                                              |                                                                                                                                                           |                            |                             |                                                                                      |            |
|                                                                                 |   | <b>Título</b>                                                                                                                                                                                                                                                | <b>Fuente de financiamiento</b>                                                                                                                           | <b>Año de adjudicación</b> | <b>Período de ejecución</b> | <b>Rol en el proyecto (investigador responsable/director, co-investigador, etc.)</b> |            |
|                                                                                 |   | Incorporation of grape polyphenols on liposomes: from improving food texture to improving health.                                                                                                                                                            | Project FONDECYT Nº 1200624                                                                                                                               | 2020                       | 2020-2023                   | Investigador Responsable.                                                            |            |
|                                                                                 |   | Design of $\beta$ -lactoglobulin fluid gels as carriers for controlled delivery of green tea polyphenols extract: effect of microstructure on the in vitro and in vivo oxidative stress and inflammatory response after digestion                            | Proyecto FONDECYT 1201426                                                                                                                                 | 2020                       | 2020-2023                   | Co-Investigador                                                                      |            |
|                                                                                 |   | Incorporación de liposomas encapsuladas que contienen polifenoles y formando suspensiones con matriz de polisacáridos (CMC, HPMC y/o caragenina) para aumentar tanto la vida útil de un alimento lácteo (yogurt, leche) como de un recubrimiento comestible. | DICYT 081971OL                                                                                                                                            | 2019                       | 2019-2020                   | Investigador principal                                                               |            |

<sup>4</sup> Se consideran proyectos adjudicados y/o en ejecución en el período solicitado.

|  |                                                                                                                                                                                                   |                                                                                |      |           |                         |
|--|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------|------|-----------|-------------------------|
|  | Desarrollo de un kit de medición de astringencia sensorial en vinos tintos                                                                                                                        | Proyecto FONDEF                                                                | 2018 | 2018-2021 | Co-Investigador.        |
|  | Apoyo a la publicación a partir de proyectos internos o externos ya finalizados                                                                                                                   | Proyecto DICYT                                                                 | 2017 | 2017-2018 | Investigador principal. |
|  | Proyecto Basal Por Desempeño Código 0815710I_Excelencia                                                                                                                                           | Proyecto USA 1938. Apoyo Institucional a las Publicaciones-Áreas de Excelencia | 2015 | 2015-2017 | Investigador Principal  |
|  | Contratación de Post-Doctorando, PROCESO 2016. CODIGO 0816710I_                                                                                                                                   | Postdoc Osorio Lira Fernando Alberto                                           | 2016 | 2016-2017 | Investigador Principal  |
|  | "Effects of Incorporation of Polyphenol – Containing Liposomes on Film Forming Suspension Properties During Liquid Drop Impact. Application to Coating. Formation on Heated/Cooled Food Surfaces" | FONDECYT 1161079                                                               | 2016 | 2016-2019 | Investigador Principal  |
|  | "Influence of Nanometric Particles on the Behavior of Liquid Drop Impacts: Application to the Coating of Fruit Cuticles"                                                                          | FONDECYT 1130587                                                               | 2013 | 2013-2017 | Investigador Principal  |
|  | "Experimental study of the sedimentation of anisotropic particles in shear-thinning fluids"                                                                                                       | FONDECYT 1120661                                                               | 2012 | 2012-2016 | Co-investigador         |
|  | "Impact of ripening on the structural and rheological properties of avocado pulp and in the bioactive composition and thermo-oxidative stability of oil Chilean Hass Avocado"                     | FONDECYT 1120312                                                               | 2012 | 2012-2016 | Co-investigador         |
|  | "Desarrollo de una tecnología para reemplazar la piel del fruto de la tuna por un recubrimiento que permita mantener las funciones fisiológicas, microbiológicas y                                | FIA PYT 2012-003                                                               | 2012 | 2012-2016 | Co-investigador         |

|                                                                             |                                  |                                 |                            |                             |                                                                                      |
|-----------------------------------------------------------------------------|----------------------------------|---------------------------------|----------------------------|-----------------------------|--------------------------------------------------------------------------------------|
|                                                                             | organolépticas del fruto fresco” |                                 |                            |                             |                                                                                      |
| Listado de proyectos de intervención, innovación y/o desarrollo tecnológico |                                  |                                 |                            |                             |                                                                                      |
|                                                                             | <b>Título</b>                    | <b>Fuente de financiamiento</b> | <b>Año de adjudicación</b> | <b>Período de ejecución</b> | <b>Rol en el proyecto (investigador responsable/director, co-investigador, etc.)</b> |
|                                                                             | --                               | --                              | --                         | --                          | --                                                                                   |
| Consultorías y/o asistencias técnicas en los últimos 10 años                |                                  |                                 |                            |                             |                                                                                      |
|                                                                             | <b>Título</b>                    | <b>Institución contratante</b>  | <b>Año de adjudicación</b> | <b>Período de ejecución</b> | <b>Objetivo</b>                                                                      |
|                                                                             |                                  |                                 |                            |                             |                                                                                      |