



# Curriculum vitae

Apellido: CHIRIFE

Nombre: JORGE



PRODUCCION

■ **PUBLICACIONES - Artículos publicados en revistas:**

ROSA BAEZA; VIRGICIA SÁNCHEZ; GABRIEL SALIERNO; FABRICIO MOLINARI; PAULA LÓPEZ; ROCHA PARRA; JORGE CHIRIFE. Storage stability of anthocyanins in freeze-dried elderberry pulp using low proportions of encapsulating agents. *FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL*.: SAGE PUBLICATIONS LTD. 2020 vol.27 n°. p135 - 144. issn 1082-0132.

IZMARI JASEL ALVAREZ GAONA; MARTIN FANTONE; SANTIAGO SARI; MARIELA ASSOFF; DOLORES PEREZ; CLARA ZAMORA; JORGE CHIRIFE. Spray-dried Ancellotta red wine: natural colorant with potential for food applications. *EUROPEAN FOOD RESEARCH AND TECHNOLOGY*.: SPRINGER. 2019 vol.245 n°. p1 - 10. issn 1438-2377.

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BUSSO CASATI, CAROLINA; CHIRIFE JORGE; ZAMORA, MARIA CLARA. Estabilidad de Aromas Encapsulados: Relación entre cambios Físicos/Estructurales y la Retención del Aroma Evaluada Sensorialmente. Argentina. Mar del Plata. 2005. Libro. Artículo Breve. Congreso. X Congreso Argentino de Ciencia y Tecnología de Alimentos. AATA

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■ **PUBLICACIONES - Tesis:**

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■ **PUBLICACIONES - Demás producciones c-t publicados:**

CHIRIFE JORGE. *Desarrollo de una bebida saludable a partir de los polifenoles del vino tinto*. Traducciones publicadas como artículos en revistas. Español. Argentina. Buenos Aires. 2014

CHIRIFE, J; WELTI, J.; ARGAIZ, A.. *Predicción de la actividad del agua en alimentos*. Material Didáctico Sistematizado. Español. México. 1988

CHIRIFE, J. *Preservación de carnes mediante el salado*. Revista Ingeniería e Industria. Español. Argentina. 1982

■ **DESARROLLOS TECNOLOGICOS, ORGANIZACIONALES Y SOCIO-COMUNITARIOS - Desarrollo de productos, procesos productivos y sistemas tecnológicos**

Tipo de **Producto**

Denominación del desarrollo:

**Proceso de preservación de carnes**

Descripción del proyecto:

**Se desarrolló un proceso de preservación de carne cocida que no requiere refrigeración. Para ello la carne cruda se cocina en una solución que contiene sal, glicerina y sorbato de potasio en las proporciones adecuadas. La preservación del producto se debe a una combinación de factores, principalmente reducción de la actividad de agua (aw).**

Año de **1983** URL:

Área del conocimiento: **Ciencias Biológicas**

Sub-área del conocimiento: **Biología Celular, Microbiología**

Campo **Energía-Otros**

Especialidad:

Palabra

Autor **Chirife, J, Scorza, O.C., Favetto,G.**

Función desempeñada en el equipo de **Porcentaje 33**

Desarrollo con **Si**

Posee título con propiedad **Si**

Transferencia de la **No**



Moneda:

Monto total:

Institución	Ejecuta	Evalua	Adopta	Demand	Promuev	% Financ.
CONSEJO NACIONAL DE INVESTIGACIONES CIENTIFICAS Y TECNICAS (CONICET)	No	No	No	No	No	100

Tipo protección	País	Fecha solicitud	Estado
Patente de invención		1983-12-06	Otorgado

Tipo de **Producto**

Denominación del desarrollo:

**Time-temperature integrating indicator for monitoring the cooking process of packaged meats in the temperature range Of 85-100 degrees Celsius**

Descripción del proyecto:

**Un integrador tiempo temperatura basado en cambios de color producidos por la reacción de Maillard permite la verificación de la historia térmica durante la cocción a 85-100 °Cde carne en un envase flexible hermético.**

Año de **1987** URL:

Área del conocimiento: **Ciencias Químicas**

Sub-área del conocimiento: **Físico-Química, Ciencia de los Polímeros, Electroquímica**

Campo **Energía-Térmica**

Especialidad:

Palabra

Autor **Favetto, G., Chirife, J, Scorza, O.C., Hermida, C.**

Función desempeñada en el equipo de Porcentaje **25**

Desarrollo con **Si**

Posee título con propiedad **Si**

Transferencia de la **No**

Moneda:

Monto total:

Institución	Ejecuta	Evalua	Adopta	Demand	Promuev	% Financ.
FRIGORIFICO RIOPLATENSE	No	No	No	No	No	100

Tipo protección	País	Fecha solicitud	Estado
Patente de invención		1987-03-13	Otorgado