



Curriculum vitae

Apellido: **SANCHEZ**

Nombre: **VIRGINIA ESTELA**



PRODUCCION

■ PUBLICACIONES - Artículos publicados en revistas:

- BAEZA, ROSA; SÁNCHEZ, VIRGINIA; SALIERNO, GABRIEL; MOLINARI, FABRICIO; LÓPEZ, PAULA; CHIRIFE, JORGE. Storage stability of anthocyanins in freeze-dried elderberry pulp using low proportions of encapsulating agents. *FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL*. London: SAGE PUBLICATIONS LTD. 2021 vol.27 n°2. p135 - 144. issn 1082-0132.
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- CAROLINA BUSO CASATI; ROSA BAEZA; VIRGINIA SÁNCHEZ. Comparison of the kinetics of monomeric anthocyanins loss and colour changes in thermally treated Blackcurrant, Maqui Berry and Blueberry pulps from Argentina.. *Journal of Berry Research*. Amsterdam: IOS Press. 2017 vol.7 n°2. p85 - 96. issn 1878-5093. eissn 1878-5123
- CAROLINA BUSO CASATI; ROSA BAEZA; VIRGINIA SÁNCHEZ; ALEJANDRA CATALANO; PAULA LÓPEZ; MARÍA CLARA ZAMORA. Thermal degradation kinetics of monomeric anthocyanins, colour changes and storage effect en elderberry juices.. *Journal of Berry Research*. Amsterdam: IOS Press. 2015 vol.5 n°1. p29 - 39. issn 1878-5093. eissn 1878-5123
- VIRGINIA SÁNCHEZ; ROSA BAEZA; JORGE CHIRIFE. Comparison of monomeric anthocyanins and colour stability of fresh, concentrate and freeze-dried encapsulated cherry juice stored at 38°C.. *Journal of Berry Research*. Amsterdam: IOS Press. 2015 vol.5 n°. p243 - 251. issn 1878-5093. eissn 1878-5123
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- VIRGINIA SÁNCHEZ, ROSA BAEZA, MARA V. GALMARINI, MARIA CLARA ZAMORA, JORGE CHIRIFE.. Freeze-Drying Encapsulation of Red Wine Polyphenols in an Amorphous Matrix of Maltodextrin. *FOOD AND BIOPROCESS TECHNOLOGY*.: SPRINGER. 2013 vol.6 n°5. p1350 - 1354. issn 1935-5130.
- CAROLINA BUSO CASATI, VIRGINIA SÁNCHEZ, ROSA BAEZA, NATALIA MAGNANI, PABLO EVELSON & MARÍA C. ZAMORA. Relationships between colour parameters, phenolic content and sensory changes of processed blueberry, elderberry and blackcurrant commercial juices. *INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY*.: WILEY-BLACKWELL PUBLISHING, INC. 2012 vol.47 n°8. p1728 - 1736. issn 0950-5423.
- M.V. GALMARINI, R. BAEZA, V. SÁNCHEZ, M.C. ZAMORA, J. CHIRIFE.. Comparison of the viscosity of trehalose and sucrose solutions at various temperatures: Effect of guar gum addition.. *LEBENSMITTEL-WISSENSCHAFT UND-TECHNOLOGIE-FOOD SCIENCE AND TECHNOLOGY*.: ELSEVIER SCIENCE BV. 2011 vol.44 n°1. p186 - 190. issn 0023-6438.
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- V.E. SÁNCHEZ; A.M.R. PILOSOF. Protease conidia relationships of *Aspergillus niger* grown in solid state fermentation.. *BIOTECHNOLOGY LETTERS*. Berlin: SPRINGER. 2000 vol.22 n°. p1629 - 1633. issn 0141-5492.
- V. TARAGANO; V.E. SÁNCHEZ; A.M.R. PILOSOF. Combined effect of water activity depression and glucose addition on pectinases and protease production by *Aspergillus niger* 148.. *BIOTECHNOLOGY LETTERS*.: SPRINGER. 1997 vol.19 n°3. p233 - 236. issn 0141-5492.



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PILOSOF A.M.R., SANCHEZ V.E; ARUN S. MUJUMDAR. *Drying of enzymes*. Handbook of Industrial Drying. : CRC Press, Taylor and Francis Group, LLC. 2006. p981 - 991. isbn 978-1-5744-4668-5

■ **PUBLICACIONES - Trabajos en eventos c-t publicados:**

BUSSO C; SANCHEZ V; BAEZA R. Estudio de la cinética de degradación de antocianinas y color durante el almacenamiento de jugos de cassis y sauco.. Argentina. Córdoba. 2016. Libro. Artículo Completo. Congreso. VI Congreso Internacional Ciencia y Tecnología de los Alimentos. Ministerio Ciencia y Tecnología, Gobierno de Córdoba

BUSSO CASATI, C., SÁNCHEZ, V., BAEZA, R., MAGNANI N., EVELSON P., ZAMORA, C.. Estudio de Propiedades Fisico- Químicas y Sensoriales de Jugos Comerciales de Arándano y Sauco Almacenados a 40°C. Argentina. La Plata. 2010. Libro. Artículo Completo. Congreso. CONGRESO MUNDIAL Y EXPOSICIÓN INGENIERÍA 2010 – ARGENTINA. CAI - UADI - WFEO/FMOI

C. BUSSO, R. BAEZA, V. SANCHEZ, M.C. ZAMORA. Evaluation of color changes (instrumental and sensorial) of commercial pasteurized juices of Cranberry (Arandano), Elderberry (Sauco) and Blackcurrant (Cassis) ? from El Bolsón, Río Negro - during accelerated storage at 40 °C. Argentina. Buenos Aires. 2010. Libro. Artículo Completo. Congreso. INTERIM MEETING OF THE INTERNATIONAL COLOR ASSOCIATION, AIC 2010 ?Color and Food: From the Farm to the Table?.. Argentina, Grupo Argentino del Color

■ **PUBLICACIONES - Tesis:**

Universitario de posgrado/doctorado. *Producción de proteasas fúngicas por fermentación en estado sólido para su aplicación en la industria de alimentos*. Doctora de la Universidad de Buenos Aires (Area: Ciencias Químicas). FACULTAD DE CIENCIAS EXACTAS Y NATURALES ; UNIVERSIDAD DE BUENOS AIRES. 0. Español