

Autoriza Trato Directo para la adquisición del servicio que se indica

## **RESOLUCIÓN EXENTA Nº 4125**

Santiago, 18 de marzo de 2022

### **VISTOS:**

Lo dispuesto en el Artículo 10º, Nº 5 del Decreto Nº 250, de 2004 del Ministerio de Hacienda que aprueba el reglamento de la Ley Nº 19.886 de Bases sobre Contratos Administrativos de Suministro y Prestación de Servicios; el Decreto Nº 821 de julio de 2019 que modifica el Decreto Nº 250; el artículo 20 de la ley Nº 18.010; El decreto supremo Nº 180 de 1987, del Ministerio de Hacienda; los Decretos Universitarios Nºs. 1937 de 1983 y 1923 de 2018.

### **CONSIDERANDO:**

1. Que, el Instituto de Nutrición y Tecnología de los Alimentos, Doctor Fernando Monckeberg Barros (INTA), en adelante INTA, es una institución dependiente de la Universidad de Chile, cuyos servicios y objetivos están orientados a la docencia, investigación y nutrición.
2. Que, en el marco de las labores investigativas realizadas por el Proyecto de Inserción de capital Avanzado a la Academia, titulado: "Control de los microorganismos patógenos transmitidos por los alimentos mediante la aplicación de cobre", llevado a cabo por el Laboratorio de Microbiología de INTA, se hace necesario adquirir el servicio de publicación de artículo de investigación, titulado: "Evaluation of the Persistence and Characterization of Listeria monocytogenes in Foodservice Operations", en revista "Foods", con cargo a los centros de costo 7118 y 7317.
3. Que, revisado el catálogo de compras de productos y servicios a través del portal [www.mercadopublico.cl](http://www.mercadopublico.cl) se concluye que el servicio requerido no se encuentra disponible en el sistema de convenios marco de la Dirección de Compras y Contratación Pública.

4. Que, la revista "Foods", aceptó la publicación del artículo suscrito por la profesional Sra. Angélica Reyes.
5. Que, la revista "Foods", es de propiedad de la empresa de origen suizo **MDPI AG**, tal y como se desprende de la información disponible en el sitio web de esta última. (<https://www.mdpi.com/journals>).
6. Que, la edición y publicación de los artículos que se suscriben en cada edición de la revista "Foods", son realizados por el proveedor de origen suizo **MDPI AG**, en el país de origen de este.
7. Que, según los motivos expuestos en carta con fecha 15/03/2022, suscrita por la profesional Sra. Angelica Reyes, el servicio requerido permitirá demostrar la importancia de los sistemas de control del patógeno *Listeria monocytogenes*, el cual fue detectado en Servicios de Alimentación Colectiva. Por otra parte, la publicación del artículo deja en evidencia la capacidad en técnicas moleculares implementadas por el Laboratorio de Microbiología de INTA, por último la publicación de esta investigación permitirá atraer nuevos estudiantes que deseen formarse en el área de la microbiología de alimentos, siendo la publicación científica una muestra de la excelencia académica del programa llevado a cabo por esta institución.
8. Que, en consideración de lo antes expuesto, la empresa de origen suizo **MDPI AG**, envió con fecha 09/03/2022, documento denominado "Invoice" N° 1618602, por la publicación del artículo referido.
9. Que, dado lo anterior, el Director de INTA, autoriza la adquisición del servicio de publicación de artículo de investigación titulado: "Evaluation of the Persistence and Characterization of *Listeria monocytogenes* in Foodservice Operations", en revista "Foods".
10. Que, debido a las características particulares de la contratación y a que la empresa que provee el servicio requerido es extranjera, se hace imposible para esta entidad efectuar el proceso de compra a través del portal electrónico de la Dirección de Compras y Contratación Pública, debiendo gestionarse según lo dispuesto en el artículo 62° N° 6 del Decreto N° 250, de 2004 del Ministerio de Hacienda que aprueba el reglamento de la Ley N° 19.886, donde se establece que tratándose de las contrataciones de bienes y servicios, indicadas en el artículo 10 n° s 5 y 7, letras i) y k), efectuadas a proveedores extranjeros en que por razones de idioma, de sistema jurídico, de sistema económico o

culturales, u otra de similar naturaleza, sea indispensable efectuar el procedimiento de contratación por fuera del Sistema de Información.

11. Lo dispuesto en el Artículo 10° N° 5, del Decreto N° 250, de 2004 del Ministerio de Hacienda que aprueba el reglamento de la Ley N° 19.886 de Bases sobre Contratos Administrativos de Suministro y Prestación de Servicios, que establece que procede el trato o contratación directa "Si se tratara de convenios de prestación de servicios a celebrar con personas jurídicas extranjeras que deban ejecutarse fuera del territorio nacional", causal que se configura en la especie, tal como se desprende de los antecedentes señalados en los numerales anteriores.

### **RESUELVO:**

1. Autorícese, bajo la modalidad de trato directo, la adquisición del servicio de publicación de artículo de investigación titulado: "Evaluation of the Persistence and Characterization of Listeria monocytogenes in Foodservice Operations", en revista "Foods", con el proveedor de origen suizo **MDPI AG**.
2. INTA de la Universidad de Chile, pagará la suma de **USD 2.103,55.-** (Dos mil, ciento tres dólares y cincuenta y cinco centavos) los que serán pagados una vez tramitada la presente resolución y posterior a la recepción conforme de la factura, en la oficina de Contabilidad de INTA. El precio de divisa que se utilizará para la conversión corresponderá a su equivalente en pesos chilenos, según el tipo de cambio vendedor del día del pago, de acuerdo con lo certificado por el banco de la plaza, lo anterior según lo señalado en el artículo 20 de la Ley N°18.010.
3. Apruébense los Requerimientos y Condiciones de la Adquisición, que se entienden forman parte integrante de la presente resolución.
4. Impútese el gasto que irrogue la presente Resolución al Título A, Subtítulo 2, ítem 2.6 del presupuesto vigente de esta Universidad.
5. Remítase la presente resolución a la Contraloría Interna de la Universidad de Chile para su control de legalidad.

6. Publíquese la presente Resolución en el portal [www.mercadopublico.cl](http://www.mercadopublico.cl) a más tardar dentro de las 24 horas siguientes a su dictación, de acuerdo con lo dispuesto por el artículo 57º letra d), del Decreto Nº 250.

*Anótese, Publíquese y Comuníquese*

**PROF. FRANCISCO PÉREZ BRAVO**  
**DIRECTOR**

**Distribución:**

- Contraloría Interna
  - Portal Chile Compras
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## **REQUERIMIENTOS Y CONDICIONES DE LA ADQUISICIÓN**

### **ADQUISICIÓN DE SERVICIO DE PUBLICACION DE ARTICULO DE INVESTIGACIÓN INTA – UNIVERSIDAD DE CHILE**

#### **I. SERVICIO A ADQUIRIR**

En el marco de las labores investigativas realizadas por el Proyecto de Inserción de capital Avanzado a la Academia, titulado: "Control de los microorganismos patógenos transmitidos por los alimentos mediante la aplicación de cobre", llevado a cabo por el Laboratorio de Microbiología de INTA, se hace necesario adquirir el servicio de publicación de artículo de investigación, titulado: "Evaluation of the Persistence and Characterization of *Listeria monocytogenes* in Foodservice Operations", en revista "Foods", con cargo a los centros de costo 7118 y 7317.

#### **II. PLAZO Y CONDICIONES PARA EL PAGO**

Dado a que el proveedor es extranjero y a las condiciones del servicio, el proveedor deberá publicar el artículo una vez aprobado el presente acto administrativo.

El proveedor deberá emitir previo a la publicación del artículo requerido, la factura o Invoice correspondiente, a fin de gestionar el pago.

La factura se cancelará una vez tramitada la resolución que aprueba la adquisición y posterior a la recepción de la misma en la oficina de Contabilidad de INTA. El pago se realizará mediante transferencia bancaria.

El precio de divisa que se utilizará para la conversión corresponderá a su equivalente en pesos chilenos, según el tipo de cambio vendedor del día del pago, de acuerdo a lo certificado por el banco de la plaza, lo anterior según lo señalado en el artículo 20 de la Ley N°18.010.

La facturación deberá indicar de manera obligatoria, y en el formato indicado, los siguientes datos:

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R.U.T : 60.910.000-1  
Domicilio : El Líbano N° 5524, Macul  
Copia de Guía de Despacho (si corresponde)

Ante el incumplimiento de algunos de los puntos señalados, INTA podrá rechazar la recepción, siendo motivo suficiente para devolver el documento a la dirección de facturación, sin ser responsable de los costos tributarios asociados.

Para los proveedores que emitan facturas electrónicas, deberán remitirlas al correo [mvalo@inta.uchile.cl](mailto:mvalo@inta.uchile.cl).

Los proveedores no podrán suspender el despacho de los bienes o entrega de servicios contratados con INTA, cuando otro Centro, Instituto, Colegio, Facultad, etc., perteneciente a la Universidad de Chile, mantenga deudas con este.

La entrega de documentos tributarios debe realizarse exclusivamente en la oficina de contabilidad, ubicada en el tercer piso. INTA no se hará responsable por el pago de los costos asociados a facturas enviadas a otras direcciones.

### **III. VIGENCIA Y FORMALIZACION DE LA ADQUISICIÓN**

La adquisición se efectuará una vez aprobado el acto administrativo correspondiente y será de ejecución inmediata.

Debido a las características particulares de la adquisición y a que la empresa que provee los insumos requeridos, es extranjera, la adquisición se formalizará una vez aprobado el presente acto administrativo y posterior al pago del insumo requerido.

La adquisición se registrá por: el presente pliego de condiciones y el documento denominado "Invoice N° 1618602", emitido por el proveedor y adjunto a los presentes términos de referencia.

#### **IV. DATOS COMERCIALES DEL PROVEEDOR**

Razón Social : MDPI AG  
VAT : CHE-115.694.943  
Dirección : St. Alban-Anlage 66, CH-4052 Basel  
País : Suiza  
Contacto : [billing@mdpi.com](mailto:billing@mdpi.com)  
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Article Title:	"Evaluation of the persistence and characterization of <i>Listeria monocytogenes</i> in foodservice operations."
Name of co-authors:	Magaly Toro, Jessica Williams-Vergara, Camila Solar, Ana María Quesille-Villalobos, Hee Jin Kwon, Paola Navarrete, Jianghong Meng, Yi Chen and Angélica Reyes-Jara <a href="#">Additional Author Information</a>
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

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**Microbiological and Enzymatic Activity Modulates the Bitter Taste Reduction in Decanted Coratina Olive Oil** ([/2304-8158/11/6/867](#))

by [Gino Ciafardini \(https://sciprofiles.com/profile/914104\)](#) and [Biagi Angelo Zullo \(https://sciprofiles.com/profile/923922\)](#)


Foods 2022, 11(6), 867; <https://doi.org/10.3390/foods11060867> (registering DOI) - 18 Mar 2022

**Abstract** Coratina monocultivar extra virgin olive oil (EVOO) is known for its level of bitterness, which, if too high, can cause consumer acceptance problems. The aim of this study was to modulate the bitter taste of freshly produced olive oil through endogenous enzymatic activity [...]. [Read more.](#) (This article belongs to the Section [Food Microbiology](#) ([/journal/foods/sections/Food\\_Microbiology](#)))   

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**Effect of an Ultrasound Pre-Treatment on the Characteristics and Quality of Far-Infrared Vacuum Drying with Cistanche Slices** ([/2304-8158/11/6/866](#))

by  [Chunhui Jiang](#) (<https://sciprofiles.com/profile/author/WGRLYUxZRUM2QjVaVDJCNVZaVWdjclD1VzI5NEs1eEhFTSsxcitlQi9IWT0=>),  [Fangxin Wan](#) (<https://sciprofiles.com/profile/author/a1gvRkoxSGhBT3FOQUtlamgvN045dVnKZ1hEaVphbHNTMHo5YWM0TEM2WT0=>),  [Zepeng Zang](#) (<https://sciprofiles.com/profile/author/SUFxNVFZRUpEWWkxeTnyRDVZSVpTeW9BSTFET1pxTGFoNDI4N2ZiWFBiRT0=>),  [Qian Zhang](#) (<https://sciprofiles.com/profile/author/LzA3eUcvT1I0U1IKK1g2U2FERUVEbUs0SjFJWW52d2Z2c1BxK29ndktFaz0=>),  [Guojun Ma](#) (<https://sciprofiles.com/profile/author/RVJIVGYxeWN1UGInVHcvNjZxZEIGUWVhSFINdTE2d2ZzelhwZU9JVGtCST0=>) and  [Xiaopeng Huang](#) (<https://sciprofiles.com/profile/1745984>)

Foods 2022, 11(6), 866; <https://doi.org/10.3390/foods11060866> (registering DOI) - 18 Mar 2022

**Abstract** In this study, the effect of an ultrasound (US) pre-treatment on the process of drying Cistanche slices through far-infrared vacuum drying was investigated with various experimental factors, including the US treatment time (25, 35, 45 min), frequency (20, 40, 60 kHz) and power [...]. [Read more.](#)

(This article belongs to the Topic [Food Processing and Preservation](#) ([/topics/Food\\_Processing\\_Preservation](#)))






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**Delving into the Biotransformation Characteristics and Mechanism of Steamed Green Tea Fermented by *Aspergillus niger* PW-2 Based on Metabolomic and Proteomic Approaches** ([/2304-8158/11/6/865](#))

by  [Maoyun Li](#) (<https://sciprofiles.com/profile/2080581>),  [Yue Xiao](#) (<https://sciprofiles.com/profile/790181>),  [Kai Zhong](#) (<https://sciprofiles.com/profile/55742>),  [Yanping Wu](#) (<https://sciprofiles.com/profile/192845>) and  [Hong Gao](#) (<https://sciprofiles.com/profile/21122>)

Foods 2022, 11(6), 865; <https://doi.org/10.3390/foods11060865> (registering DOI) - 18 Mar 2022

**Abstract** *Aspergillus niger* is one of the dominant microorganisms presented in dark tea fermentation. In this study, the biotransformation of steamed green tea leaves fermented by *A. niger* PW-2 was characterized using metabolomic and proteomic approaches. We observed that, after fermentation, the contents of [...]. [Read more.](#)

(This article belongs to the Section [Foodomics](#) ([/journal/foods/sections/foodomics](#)))






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Open Access Review

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**Metabolomics-Based Approach for Coffee Beverage Improvement in the Context of Processing, Brewing Methods, and Quality Attributes** ([/2304-8158/11/6/864](#))

by  [Mohamed A. Farag](#) (<https://sciprofiles.com/profile/247941>),  [Ahmed Zayed](#) (<https://sciprofiles.com/profile/976584>),  [Ibrahim E. Sallam](#) (<https://sciprofiles.com/profile/2081625>),  [Amr Abdelwareth](#) (<https://sciprofiles.com/profile/891633>) and  [Ludger A. Wessjohann](#) (<https://sciprofiles.com/profile/391389>)

Foods 2022, 11(6), 864; <https://doi.org/10.3390/foods11060864> (registering DOI) - 18 Mar 2022



**Abstract** Coffee is a worldwide beverage of increasing consumption, owing to its unique flavor and several health benefits. Metabolites of coffee are numerous and could be classified on various bases, of which some are endogenous to coffee seeds, i.e., alkaloids, diterpenes, sugars, and amino [...]. [Read more.](#)

(This article belongs to the Special Issue [Recent Trends and Applications of Metabolomics in Food Analysis, Authentication and Process Monitoring](#) ([/journal/foods/special\\_issues/metabolomics\\_foods](#)))

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### Research on Rapid Detection Technology for $\beta_2$ -Agonists: Multi-Residue Fluorescence Immunochromatography Based on Dimeric Artificial Antigen ([/2304-8158/11/6/863](#))

by [Miaomiao Liu](#) (<https://sciprofiles.com/profile/2112915>),

[Biao Ma](#) (<https://sciprofiles.com/profile/author/VmR6NGZhdE5aYjF6NzBNYmMxQ1pZnmJ4VU5hRW5qTHNvNDI2cmlZa244Zz0=>),

[Yaping Wang](#) (<https://sciprofiles.com/profile/author/OU5QNm5KTEpTQnZtdWNKOGZPcFINR1FkcDMzNkZROEJHaFN0UT1kbb5tdz0=>),

[Erjing Chen](#) (<https://sciprofiles.com/profile/author/ellUODFuVnIBYk1oRjVsbnuU2bUVTSENwQW9SSUFEYIJ5M0RDdbDBMbWpKTT0=>),

[Jiali Li](#) (<https://sciprofiles.com/profile/author/YnYwamc3WjRMaW10dTh1bHNZZmZMdz09>), and

[Mingzhou Zhang](#) (<https://sciprofiles.com/profile/812953>).

*Foods* **2022**, *11*(6), 863; <https://doi.org/10.3390/foods11060863> (registering DOI) - 18 Mar 2022



**Abstract** To detect two types of  $\beta_2$ -agonist residues at the same time, we coupled two haptens of clenbuterol (CLE) and ractopamine (RAC) to the same carrier protein through diazotization to prepare dimeric artificial antigen, and a fluorescent lateral flow immunoassay method based [...]. [Read more.](#)

(This article belongs to the Special Issue [Rapid Analytical, Removal and Transformation of Chemical Residues in Foods](#) ([/journal/foods/special\\_issues/chemical\\_residues](/journal/foods/special_issues/chemical_residues)))

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### Crucial Residues of C-Terminal Oligopeptide C60 to Improve the Yield of Prebiotic Xylooligosaccharides by Truncated Mutation ([/2304-8158/11/6/862](#))

by [Kungang Pan](#) (<https://sciprofiles.com/profile/author/SDJlQldnTDM1S2hmMm5N2zISb25rRHUzbnRvUlq3Y3lwWE1NOUEyRmpBND0=>),

[Shanzheng Jin](#) (<https://sciprofiles.com/profile/author/R0VWeE11bW9xbTIFSIIdCRXpZbmYrcVWVKSTJIMDZxeVIRdnJ4ZmJUtk56ST0=>),

[Yue Wang](#) (<https://sciprofiles.com/profile/author/U3UyN2kvZEJ2Nmh1RjhFRzB4UEF6ckhBbHBIWFB0dVExVfHvBc9HZEhYdz0=>),

[Zhao Yu](#) (<https://sciprofiles.com/profile/author/VC9qMIh6MUY0WW1sNGZdERkdXBDUGdWbIB6LzRLMWx3bU80aIM5WW5LRT0=>),

[Junhao Sun](#) (<https://sciprofiles.com/profile/author/VEN5ZXNzUnBJd2s0OVJObUhrOWRmMHR2ajMxUTNYZzVlcGwvWIROK2xMOD0=>),

[Tianhui Liu](#) (<https://sciprofiles.com/profile/author/Qi82Yk52OXI6UzdFS2ZRZTJ2eVBSNG9SckFUWmRiYnFGeXIVbzJ2N0I4WT0=>),

[Zhengjie Zhang](#) (<https://sciprofiles.com/profile/author/SnkzODJsU0ZISHdDK2dDZW1la2w5d0s0UE9kU2M0YIRGazhtZUQ2d1JMaz0=>),

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[Junqi Zhao](#) (<https://sciprofiles.com/profile/author/czd5WIBhbUF2ckNCeFVJMIV1dVdDZz09>)

*Foods* **2022**, *11*(6), 862; <https://doi.org/10.3390/foods11060862> (registering DOI) - 18 Mar 2022



**Abstract** Increasing the yields of short xylooligosaccharides by enzymatic production is efficient to improve prebiotic effects. Previously, C-terminal oligopeptide C60 was found to accelerate short xylooligosaccharides. Herein, in order to further understand the molecular mechanism of C60, the sequence analysis firstly showed that C60 [...]. [Read more.](#)

(This article belongs to the Special Issue [Probiotics, Prebiotics, Synbiotics, Postbiotics and Paraprobiotics – New Perspective for Functional Foods and Nutraceuticals](#) ([/journal/foods/special\\_issues/probiotics\\_prebiotics\\_synbiotics](/journal/foods/special_issues/probiotics_prebiotics_synbiotics)))

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### Plant Extract and Essential Oil Application against Food-Borne Pathogens in Raw Pork Meat ([/2304-8158/11/6/861](#))

by [Ioanna Mantzourani](#) (<https://sciprofiles.com/profile/524688>),

[Maria Daoutidou](#) (<https://sciprofiles.com/profile/author/N0Z1a2podkx3aDJ2UWF6UXh5RFJWWjRwMEJ1MytUdXdmMW5seVcxYni4UT0=>),

[Marilena Dasenaki](#) (<https://sciprofiles.com/profile/642182>), [Anastasios Nikolaou](#) (<https://sciprofiles.com/profile/1199158>),




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[Nikolaos Thomaidis](#) (<https://sciprofiles.com/profile/223303>) and [Stavros Plessas](#) (<https://sciprofiles.com/profile/203874>)

*Foods* **2022**, *11*(6), 861; <https://doi.org/10.3390/foods11060861> (registering DOI) - 18 Mar 2022

**Abstract** Herbal and plant extracts are being applied for a wide range of foods against different types of food-borne pathogens. In the present study, ethanolic and aqueous extracts (2% w/v) from cranberry (*Vaccinium macrocarpon*) and pomegranate (*Punica granatum* [...]) [Read more](#).




(This article belongs to the Topic [Recent Advances in Application of Essential oil and other Natural Extracts in Food Industry \(/topics/EOF1\)](#))

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**Ceviche-Natural Preservative: Possibility of Microbiota Survival and Effect on *L. monocytogenes*** ([/2304-8158/11/6/860](#))

by  [Arkadiusz Józef Zakrzewski \(https://sciprofiles.com/profile/1339832\)](https://sciprofiles.com/profile/1339832),

 [Wioleta Chajęcka-Wierzchowska \(https://sciprofiles.com/profile/762443\)](https://sciprofiles.com/profile/762443) and

 [Anna Zaderowska \(https://sciprofiles.com/profile/2107671\)](https://sciprofiles.com/profile/2107671)

*Foods* **2022**, *11*(6), 860; <https://doi.org/10.3390/foods11060860> (registering DOI) - 18 Mar 2022

**Abstract** Ceviche is a marinated raw fish dish ready for consumption; it is a part of the cuisine of various countries on the Pacific coast and its preparation may differ among them. Although the process uses the traditional method of food preservation by lowering [...]) [Read more](#).

(This article belongs to the Section [Food Microbiology \(/journal/foods/sections/Food\\_Microbiology\)](#).)

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**Using RSM for Optimum of Optimum Production of Peptides from Edible Bird's Nest By-Product and Characterization of Its Antioxidant's Properties** ([/2304-8158/11/6/859](#))



by  [Jie Cao \(https://sciprofiles.com/profile/author/d2s4Rk4yeXZEM1MwZ3dENHZuSHIGRUttT0Q4eThrbi9QdFJBdExuQXRyMD0=\)](https://sciprofiles.com/profile/author/d2s4Rk4yeXZEM1MwZ3dENHZuSHIGRUttT0Q4eThrbi9QdFJBdExuQXRyMD0=),

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 [Yuye Wang \(https://sciprofiles.com/profile/author/V0dMQW1nSS9yZjBaT2tNMjJWUWh3aHl5NGpWT1cwTkZjUnQ0a2t4NUFWaz0=\)](https://sciprofiles.com/profile/author/V0dMQW1nSS9yZjBaT2tNMjJWUWh3aHl5NGpWT1cwTkZjUnQ0a2t4NUFWaz0=),

 [Lingyu Lu \(https://sciprofiles.com/profile/2121155\)](https://sciprofiles.com/profile/2121155) and  [Lin Jiang \(https://sciprofiles.com/profile/1972474\)](https://sciprofiles.com/profile/1972474)

*Foods* **2022**, *11*(6), 859; <https://doi.org/10.3390/foods11060859> (registering DOI) - 18 Mar 2022



**Abstract** In this research, the neutrase hydrolysis conditions of edible bird's nest (EBN) by-products were optimized by response surface methodology (RSM). Antioxidant peptides were then isolated from the EBN by-products by ultrafiltration and chromatography taking the DPPH radical scavenging ability as an indicator. The [...]) [Read more](#).

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**Effects of Tea Powder on the Cooking Properties, Antioxidative Potential and Volatile Profiles of Dried Noodles** ([/2304-8158/11/6/858](#))

by  [Kayama Kayama \(https://sciprofiles.com/profile/2088582\)](https://sciprofiles.com/profile/2088582),  [Ran Wei \(https://sciprofiles.com/profile/2089399\)](https://sciprofiles.com/profile/2089399),

 [Yuanping Zhang \(https://sciprofiles.com/profile/2109073\)](https://sciprofiles.com/profile/2109073),

 [Fenghua Wu \(https://sciprofiles.com/profile/author/UzZBdTFrM2hGNHkwNEVHMIBZUFRBWWNQWFBWV1dVaWowR2VSbzZFWUtwQT0=\)](https://sciprofiles.com/profile/author/UzZBdTFrM2hGNHkwNEVHMIBZUFRBWWNQWFBWV1dVaWowR2VSbzZFWUtwQT0=)

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 [Junjie Dong \(https://sciprofiles.com/profile/author/RDj6d3h0QUIFeDhyeFpkaS9vSEdIUlo1R01KbXQ1Z21ETEhyZXpZymtUbz0=\)](https://sciprofiles.com/profile/author/RDj6d3h0QUIFeDhyeFpkaS9vSEdIUlo1R01KbXQ1Z21ETEhyZXpZymtUbz0=) and

 [Xingquan Liu \(https://sciprofiles.com/profile/1570762\)](https://sciprofiles.com/profile/1570762)

*Foods* **2022**, *11*(6), 858; <https://doi.org/10.3390/foods11060858> (registering DOI) - 17 Mar 2022

**Abstract** Numerous studies indicate that tea has versatile health benefits, and attempts are being made to use it as a food additive. In this study, three types of tea powder (TP) [matcha tea powder (MTP), green tea powder (GTP), and black tea powder (BTP)] [...]) [Read more](#).



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



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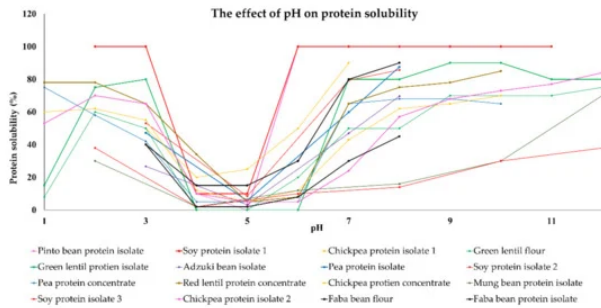
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## **Functional Performance of Plant Proteins (I2304-8158/11/4/594)**

by **Kai Kai Ma** ([\(search?authors=Kai%20Kai%20Ma&orcid=\)](#)) et al.

*Foods* **2022**, *11*(4), 594; <https://doi.org/10.3390/foods11040594> (<https://doi.org/10.3390/foods11040594>)

Published: 18 February 2022



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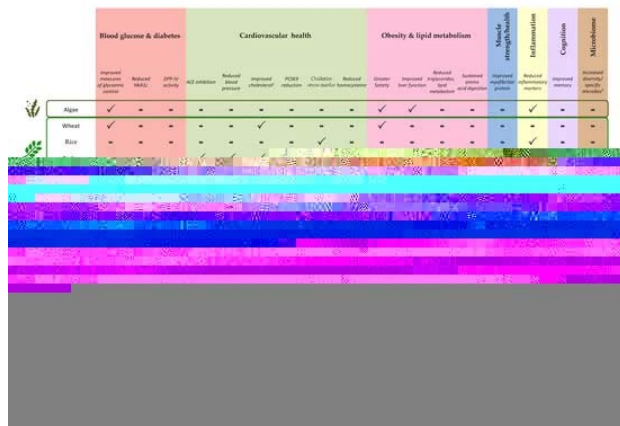
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## **How Healthy Are Non-Traditional Dietary Proteins? The Effect of Diverse Protein Foods on Biomarkers of Human Health (I2304-8158/11/4/528)**

by **Caroline Bull** ([\(search?authors=Caroline%20Bull&orcid=0000-0002-4478-2230\)](#)) et al.

*Foods* **2022**, *11*(4), 528; <https://doi.org/10.3390/foods11040528> (<https://doi.org/10.3390/foods11040528>)

Published: 11 February 2022



[\(I2304-8158/11/4/528\)](#)





Article

## **Willingness to Pay for Food Labelling Schemes in Vietnam: A Choice Experiment on Water Spinach (I2304-8158/11/5/722)**

by **Duc Tran** ([\(search?authors=Duc%20Tran&orcid=0000-0003-4249-9076\)](#)) et al.

*Foods* **2022**, *11*(5), 722; <https://doi.org/10.3390/foods11050722> (<https://doi.org/10.3390/foods11050722>)

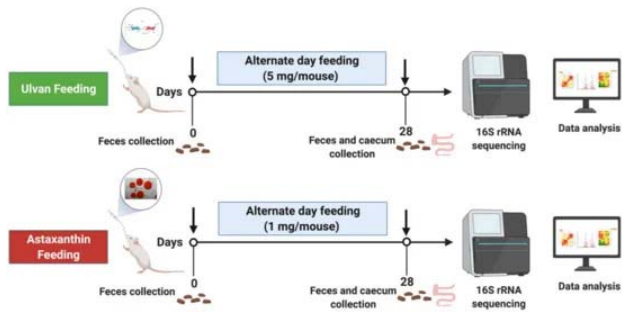
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Deadline: 30 April 2022

Topic in *Nutrients, Dairy, Foods, Children*

**Probiotics, Prebiotics and Postbiotics in Human Health** ([/topics/Probiotics\\_Prebiotics\\_Postbiotics\\_Health](/topics/Probiotics_Prebiotics_Postbiotics_Health))

Editors-in-Chief: Leyuan Li, Malgorzata Muc-Wierzgon, Sandra Martin-Pelaez

Deadline: 31 May 2022

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**The 2nd International Electronic Conference on Nutrients** (</journal/foods/events/13874>)



**IECN 2022** **The 2nd International Electronic Conference on Nutrients**  
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15–31 MARCH 2022 | ONLINE

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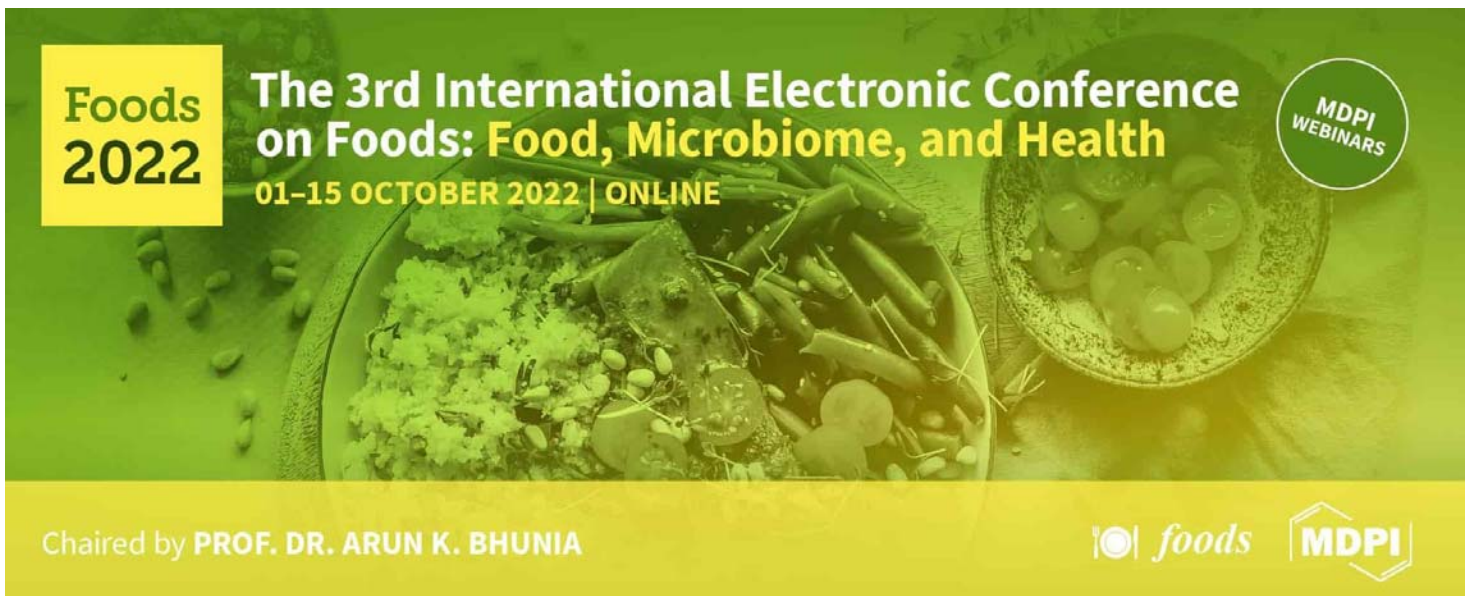


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[The 3rd International Electronic Conference on Foods: Food, Microbiome, and Health—A Celebration of the 10th Anniversary of Food's Impact on Our Wellbeing](#) [\(/journal/foods/events/14368\)](#)



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Special Issue in *Foods*

[Plant Bioactive Compounds in Foods and Food Packages](#) [\(/journal/foods/special\\_issues/Plant\\_Bioactive\\_Food\\_Packages\)](#)

Guest Editors: Fulgencio Marin-Iniesta, Ginés Benito Martínez-Hernández, Amaury Taboada Rodriguez

Deadline: 20 March 2022

Special Issue in *Foods*

[Natural Carotenoids as Functional Food Ingredients](#) [\(/journal/foods/special\\_issues/carotenoid\\_ingredient\)](#)

Guest Editors: Fani Mantzouridou, Stella Ordoudi

Deadline: 31 March 2022

Special Issue in *Foods*

[The Human Senses in Food and Healthy Eating: Recent Advances and Future Perspectives](#) [\(/journal/foods/special\\_issues/Human\\_Senses\)](#)

Guest Editor: Derek V. Byrne

Deadline: 15 April 2022

Special Issue in *Foods*

**MDPI**  
[Improvement of the Health Properties of Meat Products \(/journal/foods/special\\_issues/improvement\\_health\\_properties\\_meat\)](/journal/foods/special_issues/improvement_health_properties_meat)

Guest Editors: Mirian Pateiro, María Victoria Sarries Martínez

Deadline: 30 April 2022

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## Topical Collections

Topical Collection in *Foods*

[Phytonutrients in Food: From Traditional to Rational Usage \(/journal/foods/special\\_issues/phytonutrients\\_food\)](/journal/foods/special_issues/phytonutrients_food)

Collection Editor: Quanhong Li

Topical Collection in *Foods*

[Innovative Sensory, Chemosensory, and Chemical Techniques in Beverages Quality \(/journal/foods/special\\_issues/Sensory\\_Chemosensory\\_Chemical\\_Beverages\)](/journal/foods/special_issues/Sensory_Chemosensory_Chemical_Beverages)

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Collection Editor: Alice Vilela

Topical Collection in *Foods*

[Food Hydrocolloids \(/journal/foods/special\\_issues/Food\\_Hydrocolloids\\_Collection\)](/journal/foods/special_issues/Food_Hydrocolloids_Collection)

Collection Editors: Isabel Hernando, Amparo Quiles

Topical Collection in *Foods*

[Bioactive/Nutraceutical Compounds in Plant Foods \(/journal/foods/special\\_issues/Bioactive\\_Nutraceutical\\_Compounds\\_Plant\\_Foods\)](/journal/foods/special_issues/Bioactive_Nutraceutical_Compounds_Plant_Foods)

Collection Editors: Sandrina A. Heleno, Lillian Barros

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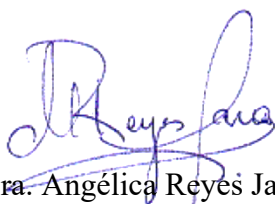
Ref.: Justificación adquisición del servicio de publicación de artículo “Evaluation of the Persistence and Characterization of *Listeria monocytogenes* in Foodservice Operations”.

Junto con saludarles, quisiera expresar a través de la presente, la importancia y urgencia de la publicación del artículo “Evaluation of the Persistence and Characterization of *Listeria monocytogenes* in Foodservice Operations”, en la revista “Foods”. Esta revista se encuentra clasificada en Q1 en el área de ciencias de los alimentos y es un gran logro que se nos haya aceptado un trabajo para publicación luego de un riguroso proceso de revisión por pares.

La publicación de estos resultados demuestra que nuestra institución realiza investigación relevante en el área de la microbiología y de los alimentos. En este trabajo se demuestra la importancia de los sistemas de control del patógeno *Listeria monocytogenes* el cual fue detectado en Servicios de Alimentación Colectiva. En este trabajo, además de identificar el patógeno se realizó un análisis genómico, permitiendo mostrar información valiosa respecto a las características moleculares de los aislados chilenos. Así también, se evidenciaron fallas en los procesos e infraestructura de estos Servicios de Alimentación que se asocian a la contaminación con *L. monocytogenes*. La publicación de esta investigación, permitirá atraer nuevos estudiantes a nuestra institución, que deseen formarse en el área de la microbiología de alimentos. También, necesitamos esta publicación como parte importante de nuestros cursos, ya que usamos publicaciones científicas de nuestro laboratorio para la docencia que desarrollamos. Tener los resultados publicados demuestra la excelencia académica de nuestro programa.

Se solicita realizar el servicio con el proveedor indicado, la revista científica “FOODS”, Invoice No 1618602, que forma parte del grupo MDPI.

Se despide atentamente,



Dra. Angélica Reyes Jara  
Profesora Asociada  
INTA- Universidad de Chile



Santiago, 18 de marzo de 2022

## **CERTIFICADO DE DISPONIBILIDAD PRESUPUESTARIA**

De conformidad al presupuesto aprobado para esta institución, en el Decreto Supremo N° 180 de 1987, del Ministerio de Hacienda, certifico que a la fecha del presente documento, la institución, cuenta con el presupuesto para el financiamiento de la adquisición indicada en Resolución Exenta N° 4125 que autoriza la adquisición del servicio de publicación de artículo de investigación titulado: "Evaluation of the Persistence and Characterization of *Listeria monocytogenes* in Foodservice Operations", en revista "Foods", por el monto total de USD 2.103,55.- (Dos mil, ciento tres dólares con cincuenta y cinco centavos).

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Mauricio Vergara Cohn

Director Económico y Administrativo