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Qualifications

PhD, Ciencia, Tecnología e Ingeniería de los Alimentos, Technical University of Madrid
Award Date: 14 Feb 2014

Bachelor, Licenciado en Ciencia y Tecnología de los Alimentos, Technical University of Madrid
Award Date: 16 Sep 2011

Bachelor, Ingeniero Agroindustrial, Universidad Nacional de Trujillo
Award Date: 18 Nov 2005

Employment

Universidad Privada del Norte

Peru
20 Jun 2016 → present

Equipo de Investigación e Innovación Agroindustrial (EIIA) - UPN

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1 Dec 2020 → present

Head of research

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20 Jun 2016 → present

Research outputs

Producción de etanol a partir de almidón de Oxalis tuberosa: estudio de la hidrólisis enzimática y fermentación alcohólica

Rafael-Ayala, A. & Vejarano, R., 2024, *Proceedings of the 22nd LACCEI International Multi-Conference for Engineering, Education and Technology: Sustainable Engineering for a Diverse, Equitable, and Inclusive Future at the Service of Education, Research, and Industry for a Society 5.0.*, LACCEI 2024. (Proceedings of the LACCEI international Multi-conference for Engineering, Education and Technology).

Mejora de la extracción antocianica para la elaboración de vinagre de arándano

Gil-Calderón, A., Cano-Otañe, M. & Vejarano, R., 2023, *Proceedings of the 21st LACCEI International Multi-Conference for Engineering, Education and Technology: Leadership in Education and Innovation in Engineering in the Framework of Global Transformations: Integration and Alliances for Integral Development*, LACCEI 2023. Larrondo Petrie, M. M., Texier, J. & Matta, R. A. R. (eds.). (Proceedings of the LACCEI international Multi-conference for Engineering, Education and Technology; vol. 2023-July).

Proceso alternativo de bio-acidificación para elaborar vinagre de mango

Morales-Aredo, J. & Vejarano, R., 2023, *Proceedings of the 21st LACCEI International Multi-Conference for Engineering, Education and Technology: Leadership in Education and Innovation in Engineering in the Framework of Global Transformations: Integration and Alliances for Integral Development*, LACCEI 2023. Larrondo Petrie, M. M., Texier, J. & Matta, R. A. R. (eds.). (Proceedings of the LACCEI international Multi-conference for Engineering, Education and Technology; vol. 2023-July).

Red Wine and Health: Approaches to Improve the Phenolic Content During Winemaking

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White grape quality monitoring via hyperspectral imaging: From the vineyard to the winery

Chávez-Segura, G. & Vejarano, R., Jan 2022, *White Wine Technology*. p. 17-27 11 p.

Commercially available non-saccharomyces yeasts for winemaking: Current market, advantages over saccharomyces, biocompatibility, and safety

Vejarano, R. & Gil-Calderón, A., Sep 2021, In: *Fermentation*. 7, 3, 171.

Composición antociánica y aceptabilidad sensorial en nuevas bebidas elaboradas a partir de residuos de vinificación en tinto

Sánchez-Sánchez, H., Tamba-Hernández, J. & Vejarano, R., 2021, *19th LACCEI International Multi-Conference for Engineering, Education Caribbean Conference for Engineering and Technology: "Prospective and Trends in Technology and Skills for Sustainable Social Development" and "Leveraging Emerging Technologies to Construct the Future"*, LACCEI 2021 - *Proceedings*. Larrondo Petrie, M. M., Zapata Rivera, L. F. & Aranzazu-Suescun, C. (eds.). (Proceedings of the LACCEI international Multi-conference for Engineering, Education and Technology; vol. 2021-July).

Evaluación de la biodegradabilidad en bioplásticos de almidón de oca (*Oxalis tuberosa*) mediante imágenes digitales

Chávez-Segura, G. & Vejarano, R., 2021, *19th LACCEI International Multi-Conference for Engineering, Education Caribbean Conference for Engineering and Technology: "Prospective and Trends in Technology and Skills for Sustainable Social Development" and "Leveraging Emerging Technologies to Construct the Future"*, LACCEI 2021 - *Proceedings*. Larrondo Petrie, M. M., Zapata Rivera, L. F. & Aranzazu-Suescun, C. (eds.). (Proceedings of the LACCEI international Multi-conference for Engineering, Education and Technology; vol. 2021-July).

Mamey Apple Peel for Cr³⁺ Removal from Contaminated Waters

Cotrina, N. & Vejarano, R., 2021, *Proceedings of the 5th Brazilian Technology Symposium - Emerging Trends, Issues, and Challenges in the Brazilian Technology*. Iano, Y., Arthur, R., Sautome, O., Kemper, G. & Borges Monteiro, A. C. (eds.). p. 177-189 13 p. (Smart Innovation, Systems and Technologies; vol. 202).

Thermal Stability of Anthocyanins in Grape Skin Extracts from Red Winemaking Residues

Merino-Miñano, M. F., Luján-Herrera, G. E. & Vejarano, R., 2021, *Proceedings of the 6th Brazilian Technology Symposium, BTSym 2020 - Emerging Trends and Challenges in Technology*. Iano, Y., Sautome, O., Kemper, G., Mendes de Seixas, A. C. & Gomes de Oliveira, G. (eds.). p. 740-749 10 p. (Smart Innovation, Systems and Technologies; vol. 233).

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Use of fumaric acid to control pH and inhibit malolactic fermentation in wines

Morata, A., Bañuelos, M. A., López, C., Song, C., Vejarano, R., Loira, I., Palomero, F. & Suarez Lepe, J. A., 1 Feb 2020, In: *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*. 37, 2, p. 228-238 11 p.

Cultivo de geranio: Uso potencial para remover arsénico (As), cadmio (Cd) y cobre (Cu) de suelos contaminados

Obeso-Obando, A. & Vejarano, R., 2020, *18th LACCEI International Multi-Conference for Engineering, Education Caribbean Conference for Engineering and Technology: "Engineering, Integration, and Alliances for a Sustainable Development" "Hemispheric Cooperation for Competitiveness and Prosperity on a Knowledge-Based Economy"*, LACCEI 2020. (Proceedings of the LACCEI international Multi-conference for Engineering, Education and Technology).

Efecto del secado por túnel, liofilización y atomización sobre la capacidad antioxidante y compuestos fenólicos de huacatay

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Efecto del tiempo en la capacidad reductora de extractos de residuos vinícolas: Aplicabilidad en la biosíntesis de nanopartículas de plata

Asmat-Campos, D., Vejarano, R., Mercedes-Cárdenas, Cadillo-Solano, Juárez-Cortijo, Delfín-Narciso, Rengifo-Penadillos & Siche, R., 2020, *18th LACCEI International Multi-Conference for Engineering, Education Caribbean Conference for Engineering and Technology: "Engineering, Integration, and Alliances for a Sustainable Development" "Hemispheric Cooperation for Competitiveness and Prosperity on a Knowledge-Based Economy"*, LACCEI 2020. (Proceedings of the LACCEI international Multi-conference for Engineering, Education and Technology).

Influencia del tipo de solvente y pH para la extracción de compuestos reductores de residuos vinícolas en la producción de nanopartículas de plata

Asmat-Campos, D., Juárez-Cortijo, Delfín-Narciso, Nazario-Naveda, Vejarano, R., Mercedes-Cárdenas, Cadillo-Solano & Siche, R., 2020, *18th LACCEI International Multi-Conference for Engineering, Education Caribbean Conference for Engineering and Technology: "Engineering, Integration, and Alliances for a Sustainable Development" "Hemispheric Cooperation for Competitiveness and Prosperity on a Knowledge-Based Economy"*, LACCEI 2020. (Proceedings of the LACCEI international Multi-conference for Engineering, Education and Technology).

Nueva bebida análoga a la kombucha hecha de molle, matico y cedron: Perfiles bioactivo y sensorial

Díaz-Silva, V. & Vejarano, R., 2020, *18th LACCEI International Multi-Conference for Engineering, Education Caribbean Conference for Engineering and Technology: "Engineering, Integration, and Alliances for a Sustainable Development" "Hemispheric Cooperation for Competitiveness and Prosperity on a Knowledge-Based Economy"*, LACCEI 2020. (Proceedings of the LACCEI international Multi-conference for Engineering, Education and Technology).

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Campos-Flores, G., Gurreonero-Fernández, J. & Vejarano, R., 19 Nov 2019, In: *IOP Conference Series: Materials Science and Engineering*. 620, 1, 012110.

The oenological interest of fumaric acid: Stop malolactic fermentation and preserve the freshness of wines

Morata, A., Bañuelos, M. A., López, C., Chenli, S., Vejarano, R., Loira, I., Palomero, F. & Lepe, J. A. S., 23 Oct 2019, In: *BIO Web of Conferences*. 15, 02034.

Pineapple shell fiber as reinforcement in cassava starch foam trays

Cabanillas, A., Nuñez, J., Cruz-Tirado, J. P., Vejarano, R., Tapia-Blácido, D. R., Arteaga, H. & Siche, R., 1 Oct 2019, In: *Polymers and Polymer Composites*. 27, 8, p. 496-506 11 p.

The addition of sugarcane bagasse and asparagus peel enhances the properties of sweet potato starch foams

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Saccharomycodes ludwigii, control and potential uses in winemaking processes

Vejarano, R., 27 Aug 2018, In: Fermentation. 4, 3, 71.

Adsorbent material based on passion-fruit wastes to remove lead (Pb), chromium (Cr) and copper (Cu) from metal-contaminated waters

Campos-Flores, G., Castillo-Herrera, A., Gurreonero-Fernández, J., Obeso-Obando, A., Díaz-Silva, V. & Vejarano, R., 24 Apr 2018, *International Conference on Electrical, Electronics, Materials and Applied Science*. Ben, A., Bhukya, S. N. & Rao, V. (eds.). 020079. (AIP Conference Proceedings; vol. 1952).

Adsorción de plomo (Pb) de aguas contaminadas mediante cáscara de plátano (Musa paradisiaca)

Vejarano, R., Gurreonero-Fernández, J. & Castillo-Herrera, A., 2018, *16th LACCEI International Multi-Conference for Engineering, Education Caribbean Conference for Engineering and Technology: Innovation, Education, and Inclusion*. (Proceedings of the LACCEI international Multi-conference for Engineering, Education and Technology; vol. 2018-July).

Effect of metabolic inhibitors on the alcoholic fermentation: Tolerant yeasts

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Evaluation of biological contaminants in foods by hyperspectral imaging: A review

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Properties of baked foams from oca (Oxalis tuberosa) starch reinforced with sugarcane bagasse and asparagus peel fiber

Cruz-Tirado, J. P., Siche, R., Cabanillas, A., Díaz-Sánchez, L., Vejarano, R. & Tapia-Blácido, D. R., 2017, *3rd International Conference on Natural Fibers: Advanced Materials for a Greener World, ICNF 2017*. Figueiro, R. (ed.). Elsevier Ltd, p. 178-185 8 p. (Procedia Engineering; vol. 200).

Evaluation of Food Quality and Safety with Hyperspectral Imaging (HSI)

Siche, R., Vejarano, R., Aredo, V., Velasquez, L., Saldaña, E. & Quevedo, R., 1 Sep 2016, In: Food Engineering Reviews. 8, 3, p. 306-322 17 p.

Grape Processing by High Hydrostatic Pressure: Effect on Microbial Populations, Phenol Extraction and Wine Quality

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Effect of Saccharomyces strains on the quality of red wines aged on lees

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Reduction of 4-ethylphenol production in red wines using HCDC+ yeasts and cinnamyl esterases

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The use of furfural as a metabolic inhibitor for reducing the alcohol content of model wines

Abalos, D., Vejarano, R., Morata, A., González, C. & Suárez-Lepe, J. A., Apr 2011, In: European Food Research and Technology. 232, 4, p. 663-669 7 p.