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Titulaciones

Doctorado, Ciencia, Tecnología e Ingeniería de los Alimentos, Technical University of Madrid
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Título universitario, Licenciado en Ciencia y Tecnología de los Alimentos, Technical University of Madrid
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Empleo

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Resultado de la investigación

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).

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

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

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

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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 abr. 2018, *International Conference on Electrical, Electronics, Materials and Applied Science*. Ben, A., Bhukya, S. N. & Rao, V. (eds.). 020079. (AIP Conference Proceedings; vol. 1952).

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