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Titulaciones

Máster, Magister Scientiae, Universidad Nacional Agraria la Molina

Título universitario, Ingeniero en Industrias Alimentarias, Universidad Nacional de la Amazonía Peruana

Bachiller en Ciencias de la Industria Alimentaria, Universidad Nacional de la Amazonía Peruana

Doctorado, Ingenieria, Universidad Nacional del Santa

Empleo

Departamento Académico de Agroindustria y Agronomía
Universidad Nacional del Santa
17 feb. 2025 → present

Universidad Nacional del Santa
17 feb. 2025 → present

Resultado de la investigación

Characterization of cold-pressed oils extracted from seeds of different Capsicum species
Rodriguez Paucar, G. N., Cervi, A., Citti, F., Aguirre Vargas, E. B., Estivi, L., de Fatima Arevalo-Oliva, M., Muñoz-Agreda, J., Barco-Jara, M., Cordova-Chang, A., Muñoz-Saenz, J., Campolungo, L., Brandolini, A. & Hidalgo, A., dic. 2026, En: Food Production, Processing and Nutrition. 8, 1, 64.

Optimization of an omega-3 nanoemulsion and its application in the development of a protein dessert: Evaluation of quality parameters and sensory profile
Silva-Paz, R. J., Arteaga-Reyes, M. P., Jiménez-Bustamante, J. N., Sulca-Martínez, P. B., Rivera-Ashqui, T. A., Eccoña-Sota, A., Aguirre, E. B. & Jamanca-Gonzales, N. C., dic. 2026, En: Applied Food Research. 6, 2, 102700.

Advanced Separation Technologies for Cascade Biorefinery Valorization of Capsicum Seed Residues
Rodriguez Paucar, G. N., Rodríguez-Yparraguirre, A. J., Rodríguez-Yparraguirre, C. D., Aguirre, E., López-Rodríguez, W. E., Muñoz-Agreda, J. E., Berru, S. Q., Moreno Rojo, C., Carbajal-Romero, G. P., Arevalo-Oliva, M. D. F., Muñoz-Saenz, J. & Hidalgo, A., oct. 2026, En: Foods. 15, 20, 3699.

Thermokinetic Parameters and Shelf-Life Prediction of Sacha Inchi Oil Stabilized with Essential Oils
Cueva-Ríos, M. A., Fernandez-Rosillo, F., Córdova-Ramos, J. S., Hurtado-Soria, B. Z., Villanueva, E., Rodriguez Paucar, G. N. & Aguirre, E., oct. 2026, En: Molecules. 31, 19, 3574.

Influence of Cultivar and Press-Extraction Temperature on Antioxidants, Quality and Stability of Avocado (Persea americana Mill.) Oil
Llaure-Huingo, L., Citti, F., Aguirre, E., Estivi, L., Cervi, A., Rodriguez Paucar, G. N., Zotelo-Villanueva, J., Brandolini, A. & Hidalgo, A., set. 2026, En: Processes. 14, 17, 2842.

Valorization of artichoke bract flour as reinforcement in biodegradable cassava starch trays: Physicochemical, structural, and thermo-mechanical properties
Ponce-Ramirez, J. A., Horna-Menacho, N., Rodriguez Paucar, G. N., Barco-Jara, M. S., Villanueva, E., Hurtado-Soria, B. Z., Ortecho-Llanos, R., Arevalo-Oliva, M. D. F., Tapia-Blácido, D. R. & Aguirre, E., set. 2026, En: Carbohydrate Polymer Technologies and Applications. 15, 101190.

Optimization and modeling of microwave drying of osmotic dehydrated Averrhoa carambola: physicochemical and dielectric characterization
Cruz-Calderon, G. D. L., Aguirre, E., Malpartida-Yapias, R., Echevarria-Victorio, J., Arteaga, H., Chavez, S., Castro, W. & Chuquizuta, T., jun. 2026, En: Measurement: Food. 22, 100291.

Nutritional and functional properties of defatted avocado (Persea americana) pulp cake and its application in the manufacture of cookies
Berru, S. Q., Aguirre, E., García-Siu, M. W., Arias-Nuñuvero, J. O., Córdova-Chang, A., Rodriguez Paucar, G. N. & Villanueva, E., may. 2026, En: Food and Humanity. 6, 101032.

Advances in Proteomics and Functional Foods from Fermentation and Bioencapsulation of Andean Grains and Tubers: Applications and Perspectives
Castañeda-Rodríguez, W. A., Rodríguez-Yparraguirre, A. J., Rodríguez-Yparraguirre, C. D., Maco-Vásquez, W. A., Olivares-Espino, I. M., Epifanía-Huerta, A. D., Lara-Rivera, O., Guarniz-Vásquez, E., Moreno Rojo, C. & Aguirre, E., feb. 2026, En: Foods. 15, 3, 425.

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Physicochemical Profiling, Bioactive Properties, and Spectroscopic Fingerprinting of Cow's Milk from the Pampas Valley (Tayacaja, Peru): A Chemometric Approach to Geographical Differentiation
Villanueva, E., Ore-Quiroz, H. P. J., Prieto-Rosales, G. P., Veliz-Sagarvinaga, R. N., Chavez-Solano, Y. M., Aguirre, E., Puma-Isuiza, G. & Hurtado-Soria, B. Z., nov. 2025, En: Molecules. 30, 22, 4484.

Development of Biodegradable Foam Trays from Brewer's Malt Bagasse and Potato Residues from Agricultural Crops
Vásquez-Bacilio, E. F., Mejia-Llontop, C. I., Tirado-Rodríguez, C. E., Arévalo-Oliva, M. D. F., Hurtado-Soria, B. Z., Villanueva, E., Rodriguez Paucar, G. N., Tapia-Blácido, D. R. & Aguirre, E., ago. 2025, En: Polymers. 17, 15, 2146.

Development of a Citrus Drink Using Mixture Design: Sensory Evaluation, Total Polyphenols and Vitamin C
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Biodegradable trays made from Poraqueiba serícea Tulasne seed starch and Zea Mays cob flour
Huertas, A., Barrios, P., de Fátima Arevalo-Oliva, M., Córdova-Chang, A., Hurtado-Soria, B. Z., Villanueva, E., González-Cabeza, J., Rodríguez, G. & Aguirre, E., ene. 2025, En: Scientia Agropecuaria. 16, 1, p. 17-26 10 p.

Evaluation of Chenopodium quinoa (Willdenow) malting parameters on the quality of a red Ale craft beer supplemented with Pilsen base malt and caramel malt
López-Rodríguez, W. E., Ramirez-Gutierrez, J. L., Morales Valdiviezo, M. D., Muñoz-Agreda, J. E., Paredes-Barrios, K. S., Ponce-Ramirez, J. A., Barco-Jara, M. S., de Fatima Arevalo-Oliva, M., Carbajal-Romero, G. P., Domínguez, J., Rodríguez, G. & Aguirre, E., ene. 2025, En: Journal of Cereal Science. 121, 104085.

Impact of Hop Residue Reuse on the Chemical and Sensory Properties of Craft Beer
Mejia-Llontop, C. I., Tirado-Rodríguez, C. E., Acosta-Baca, A., Aguayo-Flores, M., Ascate-Pasos, M., Ayala-Jara, C., Rodriguez, G., Villanueva, E. & Aguirre, E., 26 dic. 2024, En: Resources. 14, 1, 2.

Antioxidant Activity of Zingiber officinale R. Extract Using Pressurized Liquid Extraction Method
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Artica Mallqui, L., Baquerizo Canchumanya, M., Rosales Papa, H., Rodríguez, G., Aguirre, E. & Hidalgo, A., abr. 2024, En: International Journal of Food Science and Technology. 59, 4, p. 2318-2326 9 p.

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Aguirre, E., Domínguez, J., Villanueva, E., Ponce-Ramirez, J. A., de Fátima Arevalo-Oliva, M., Siche, R., González-Cabeza, J. & Rodríguez, G., set. 2023, En: Food Packaging and Shelf Life. 38, 101129.

Modification ω-6/ω-3 ratio and increase of the shelf life of anchovy oil (Engraulis ringens) with addition of olive oil (Olea europaea)
Alonso, F., Chuqui, A., Rodríguez, G., Aguirre, E., Villanueva, E. & Hidalgo, A., 2023, En: OCL - Oilseeds and Fats, Crops and Lipids. 30, 2-3, 1.

Modification of the Nutritional Quality and Oxidative Stability of Lupin (Lupinus mutabilis Sweet) and Sacha Inchi (Plukenetia volubilis L.) Oil Blends
Rodríguez, G., Aguirre, E., Córdova-Chang, A., Muñoz-Saenz, J. C., Baquerizo, M., Brandolini, A., Villanueva, E. & Hidalgo, A., nov. 2022, En: Molecules. 27, 21, 7315.

Physico-chemical characteristics and oxidative stability of oils from different Peruvian castor bean ecotypes
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Ultrasound-assisted extraction of polyphenols from avocado residues: Modeling and optimization using response surface methodology and artificial neural networks
Monzón, L., Becerra, G., Aguirre, E., Rodríguez, G. & Villanueva, E., 9 feb. 2021, En: Scientia Agropecuaria. 12, 1, p. 33-40 8 p.

Incorporation of chia seeds (Salvia hispanica L.) in cereal flour mixtures: Rheology and quality of sliced bread
Aguirre, E., Rodríguez, G., León-López, A., Urbina-Castillo, K. & Villanueva, E., 1 ene. 2021, En: DYNA (Colombia). 88, 216, p. 109-116 8 p.

Comparison of the hydrocolloids Nostoc commune and Nostoc sphaericum: Drying, spectroscopy, rheology and application in nectar
Torres-Maza, A., Yupanqui-Bacilio, C., Castro, V., Aguirre, E., Villanueva, E. & Rodríguez, G., dic. 2020, En: Scientia Agropecuaria. 11, 4, p. 583-589 7 p.

Oxidative Stability of Chia (Salvia hispanica L.) and Sesame (Sesamum indicum L.) Oil Blends
Rodríguez, G., Villanueva, E., Cortez, D., Sanchez, E., Aguirre, E. & Hidalgo, A., 1 jul. 2020, En: JAOCS, Journal of the American Oil Chemists' Society. 97, 7, p. 729-735 7 p.

Prensa/medios de comunicación

Studies from Universidad Nacional del Santa Further Understanding of Biochemistry (Valorization of artichoke bract flour as reinforcement in biodegradable cassava starch trays: Physicochemical, structural, and thermo-mechanical properties)
Aguirre Vargas, E. B., Arevalo Oliva, M. D. F. & Ponce Ramirez, J. A.
4/09/26
1 elemento de Cobertura del medio de comunicación

Studies from Universidad Nacional del Santa in the Area of Resource Research Described (Impact of Hop Residue Reuse on the Chemical and Sensory Properties of Craft Beer)
Rodriguez Paucar, G. N., Aguirre Vargas, E. B. & Ascate Pasos, M. E.
14/01/25
1 elemento de Cobertura del medio de comunicación

Teachers from Universidad Nacional del Santa win Concytec contest
Zelada Mazmela, E. V. & Aguirre Vargas, E. B.
16/07/22
1 elemento de Cobertura del medio de comunicación

Universidad Nacional del Santa Researchers Add New Data to Research in Beverages (Development of a Citrus Drink Using Mixture Design: Sensory Evaluation, Total Polyphenols and Vitamin C)
Ponce Ramirez, J. A. & Aguirre Vargas, E. B.
9/05/25
1 elemento de Cobertura del medio de comunicación

Proyectos

Aplicación y Análisis de Automatización en el Proceso de Carbonatación de Cerveza Artesanal para el Desarrollo de la Calidad y Seguridad Alimentaria
Aguirre Vargas, E. B. (Investigador principal)
22/08/23 → …

Estudio del Residuo de Lúpulo de Dry-Hop e Impacto del Re-Pelletizado en las Propiedades Físico-Químicas y Antioxidantes para la Elaboración de Lúpulo de Amargor
Aguirre Vargas, E. B. (Investigador principal)
25/08/22 → 27/12/24

Fortalecimiento de capacidades en el incremento de la vida útil del filete de pescado mediante técnicas de conservación con especias, aceites esenciales y ahumado, para la mype Productos Del Mar Grexhibuc Chimbote S.A.C. y la conservera San Lucas SAC
Aguirre Vargas, E. B. (Investigador principal)
28/12/21 → 31/10/22

Fortalecimiento de Capacidades para la Elaboración de Conservas de Anchoveta en Salsas Funcionales, Tipo Gourmet para Consumo Humano
Aguirre Vargas, E. B. (Investigador principal)
2/03/20 → 31/12/20

Fortalecimiento de las Capacidades para la Producción de Pan de Molde enriquecido con Algas Marinas, para la Población de la Región Ancash
Aguirre Vargas, E. B. (Investigador principal)
22/02/21 → 31/10/22

Generación de Nuevos Protocolos y Capital Humano en Seguridad Alimentaria y Economía Circular para el Desarrollo de las Industrias Alimentarias Peruanas Mediante la Ampliación del Equipamiento del Laboratorio
Aguirre Vargas, E. B. (Investigador principal)
11/01/24 → …