

Gilbert Nilo Rodríguez Paucar
Departamento Académico de Agroindustria y Agronomía
Universidad Nacional del Santa



Titulaciones

Doctorado, Ingeniería, Universidad Federico Villarreal

Máster, Scientiae, Universidad Nacional Agraria la Molina

Título universitario, Ingeniero en Industrias Alimentarias, Universidad Nacional del Centro del Perú

Bachiller en Ingeniería en Industrias Alimentarias, Universidad Nacional del Centro del Perú

Empleo

Departamento Académico de Agroindustria y Agronomía

Universidad Nacional del Santa

17 feb. 2025 → present

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17 feb. 2025 → present

Resultado de la investigación

Valorization of artichoke bract flour as reinforcement in biodegradable cassava starch trays: Physicochemical, structural, and thermo-mechanical properties

Ponce-Ramírez, J. A., Horna-Menacho, N., Rodríguez 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.

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., Rodríguez Paucar, G. N. & Villanueva, E., may. 2026, En: Food and Humanity. 6, 101032.

Development of Biodegradable Foam Trays from Brewer's Malt Bagasse and Potato Residues from Agricultural Crops

Vásquez-Bacilio, E. F., Mejía-Llontop, C. I., Tirado-Rodríguez, C. E., Arévalo-Oliva, M. D. F., Hurtado-Soria, B. Z., Villanueva, E., Rodríguez Paucar, G. N., Tapia-Blácido, D. R. & Aguirre, E., ago. 2025, En: Polymers. 17, 15, 2146.

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., Ramírez-Gutiérrez, J. L., Morales Valdiviezo, M. D., Muñoz-Agreda, J. E., Paredes-Barrios, K. S., Ponce-Ramírez, 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

Mejía-Llontop, C. I., Tirado-Rodríguez, C. E., Acosta-Baca, A., Aguayo-Flores, M., Ascate-Pasos, M., Ayala-Jara, C., Rodríguez, G., Villanueva, E. & Aguirre, E., 26 dic. 2024, En: Resources. 14, 1, 2.

Physico-chemical characteristics of flours obtained from raw, roasted and autoclaved Cucurbita, Passiflora and Annona seeds

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.

Biodegradable trays based on Manihot esculenta Crantz starch and Zea mays husk flour

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

Economic valuation of the ecosystem of the high Andean hydrographic basin tributary of the Chumbao River, through multicriteria analysis

Barrial-Lujan, A. I., Rodríguez, G., Huamán-Carrión, M. L., Espinoza-Montes, F., Barrial-Acosta, D., Delgado Laime, M. C., Arevalo-Quijano, J. C., Castro-Paniagua, W. G., Barrial-Lujan, C. & Reynoso-Canicani, D. D., 2023, En: Brazilian Journal of Biology. 83, e277697.

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.

Alkaloid content and taste profile assessed by electronic tongue of Lupinus albus seeds debittered by different methods

Estivi, L., Buratti, S., Fusi, D., Benedetti, S., Rodríguez, G., Brandolini, A. & Hidalgo, A., dic. 2022, En: Journal of Food Composition and Analysis. 114, 104810.

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

Huaman, L., Huincho, S., Aguirre, E., Rodríguez, G., Brandolini, A. & Hidalgo, A., 1 ene. 2022, En: Grasas y Aceites. 73, 1, e445.

Analysis of the Relationship of Systemic Lupus Erythematosus with exogenous factors in Peru

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Changes in stability, tocopherols, fatty acids and antioxidant capacity of sacha inchi (Plukenetia volubilis) oil during French fries deep-frying

Rodríguez, G., Squeo, G., Estivi, L., Quezada Berru, S., Buleje, D., Caponio, F., Brandolini, A. & Hidalgo, A., 15 mar. 2021, En: Food Chemistry. 340, 127942.

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.