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Docente Investigador Senior en la Universidad Privada del Norte (UPN) desde el 2019. Calificada como investigador RENACYT, Nivel Investigador Distinguido (Código de registro: P0047595). Dedicada a la docencia e investigación en el área de ingeniería de procesos y productos empleando tecnologías emergentes. Además, es asesora tesis de pregrado y posgrado en la UPN, Universidad Nacional de Trujillo y Universidad Nacional del Santa.

Cuenta con 1 libro y 73 publicaciones entre capítulos de libro y artículos originales publicados en revistas y editoriales científicas internacionales de alto impacto indexados en SCOPUS y WOS.

Publicaciones científicas en Scopus y Web of Science

Artículos originales y reviews:

1. **Rojas, M. L**., Ramirez, K., & Linares, G. (2025). Biocompounds recovery from purple corn cob by-product: extraction kinetics, thermal and physicochemical stability of liquid and powdered anthocyanin-rich extract. Food and Bioproducts Processing, 149, 25-35. Doi: https://doi.org/10.1016/j.fbp.2024.11.010
2. **Rojas, M. L**., Asmat-Campos, D., Carreño-Ortega, A., & Raquel-Checca, N. (2024). Physical and thermal improvement of bioplastics based on potato starch/agar composite functionalized with biogenic ZnO nanoparticles. *International Journal of Biological Macromolecules*, *282*, 137468. Doi: https://doi.org/10.1016/j.ijbiomac.2024.137468
3. Ramirez, K., Rurush, E., Silva, L., & **Rojas, M. L.** (2024). Optimization of ultrasound-assisted extraction of bioactive compounds from blueberry (*Vaccinium corymbosum*) peel of two varieties. *Proceedings of the LACCEI International Multi-Conference for Engineering, Education, and Technology 2024*. Doi: https://laccei.org/LACCEI2024-CostaRica/papers/Contribution_358_final_a.pdf
4. Carvalho, G. R., **Rojas, M. L.,** de Oliveira Gomes, B., & Augusto, P. E. D. (2024). Emerging approaches to improve barley malt processing and quality: Ultrasound-assisted hydration and ethanol pre-treatment to drying. Journal of Food Engineering, 112098. Doi: https://doi.org/10.1016/j.jfoodeng.2024.112098
5. Miano, A. C., & **Rojas, M. L.** (2023). Drying strategies of spent coffee grounds using refractance window method. *Food Research International*, 162, 112123. https://doi.org/10.1016/j.foodres.2022.112123
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synthesis of TiO2 nanoparticles with potential photocatalytic activity. *Cleaner Engineering and Technology*, *17*, 100702. Doi: https://doi.org/10.1016/j.clet.2023.100702

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20. Mayorga-Yuntul, F., **Rojas, M. L**., Linares, G (2022). Substitution of Wheat Flour for Spent Coffee Grounds Extract: Antioxidant Activity, Sensory Characteristics, and Color of Sweet Biscuits. Paper presented at the Proceedings of the LACCEI international Multi-conference for Engineering, Education and Technology. Doi: 10.18687/LACCEI2022.1.1.768

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