

RICARDO DAVID VEJARANO MANTILLA

Soy Ingeniero Agroindustrial con más de 14 años de experiencia en investigación científica, de los cuales 6 los he dedicado a la gestión de la investigación en la Universidad Privada del Norte (UPN) donde actualmente me desempeño como Jefe de Investigación de Ingeniería.

Soy investigador calificado por CONCYTEC, en el Nivel II de RENACYT (código P0019904), con investigaciones principalmente en enología y procesos fermentativos no convencionales. Tengo un índice H de 16, con artículos científicos en revistas indexadas en Scopus y/o Web of Science, además de participar como *peer reviewer* de revistas científicas como Food Bioscience, Food Research International, European Food Research and Technology, Fermentation, British Food Journal, OENO One, entre otras.

Perfiles

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Artículos en revistas indexadas – Scopus y Web of Science

1. Figueroa-Avalos, H; Cruz-Tirado, J.P.; Vejarano, R.; Siche, R. (2023). Multivariate accelerate shelf life test (MASLT) based on hyperspectral imaging to estimate shelf life of cape gooseberry (*Physalis peruviana* L.). *Scientia Horticulturae*, 322: 112375. <https://doi.org/10.1016/j.scienta.2023.112375>.
2. Vejarano, R.; Luján-Corro, M. (2022). Red wine and health: approaches to improve the phenolic content during winemaking. *Frontiers in Nutrition*, 9:890066. <https://doi.org/10.3389/fnut.2022.890066>.
3. Chávez-Segura, G.; Vejarano, R. (2022). White grape quality monitoring via hyperspectral imaging: from the vineyard to the winery. In: Morata, A., editor. *White Wine Technology*, Chapter 2. Elsevier Inc. ISBN: 978-0-12-823497-6. <https://doi.org/10.1016/B978-0-12-823497-6.00003-X>.
4. Vejarano, R.; Gil-Calderón, A. (2021). Commercially available non-*Saccharomyces* yeasts for winemaking: current market, advantages over *Saccharomyces*, biocompatibility, and safety. *Fermentation*, 7(3): 171. <https://doi.org/10.3390/fermentation7030171>.
5. Vejarano, R. (2020). Non-*Saccharomyces* in winemaking: Source of mannoproteins, nitrogen, enzymes, and antimicrobial compounds. *Fermentation*, 6(3): 76. <https://doi.org/10.3390/fermentation6030076>.

6. Morata, A.; Bañuelos, M.A.; López, C.; Chenli, S.; Vejarano, R.; Loira, I.; Palomero, F.; Suárez- Lepe, J.A. (2020). Use of fumaric acid to control pH and inhibit malolactic fermentation in wines. *Food Additives & Contaminants: Part A*, 37(2): 228-238. <https://doi.org/10.1080/19440049.2019.1684574>.
7. Cabanillas, A.; Núñez, J.; Cruz-Tirado, J.P.; Vejarano, R.; Tapia-Blácido, D.; Arteaga, H.; Siche, R. (2019). Pineapple shell fiber as reinforcement in cassava starch foam trays. *Polymers and Polymer Composites*, 27(8): 496-506. <https://doi.org/10.1177/0967391119848187>.
8. Cruz-Tirado, J.P.; Vejarano, R.; Tapia-Blácido, D.; Angelats-Silva, L.M.; Siche, R. (2019). The addition of sugarcane bagasse and asparagus peel enhances the properties of sweet potato starch foams. *Packaging Technology and Science*, 32(5): 227-237. <https://doi.org/10.1002/pts.2429>.
9. Cruz-Tirado, J.P.; Vejarano, R.; Tapia-Blácido, D.; Barraza-Jáuregui, G.; Siche, R. (2019). Biodegradable foam tray based on starches isolated from different Peruvian species. *International Journal of Biological Macromolecules*, 125: 800-807. <https://doi.org/10.1016/j.ijbiomac.2018.12.111>.
10. Vejarano, R. (2018). *Saccharomyces ludwigii*, control and potential uses in winemaking processes. *Fermentation*, 4(3), 71. <https://doi.org/10.3390/fermentation4030071>.
11. Vejarano, R.; Siche, R.; Tesfaye, W. (2017). Evaluation of biological contaminants in foods by hyperspectral imaging (HSI): A review. *International Journal of Food Properties*, 20(S2): S1264-S1297. <http://dx.doi.org/10.1080/10942912.2017.1338729>.
12. Morata, A.; Loira, I.; Vejarano, R.; González, C.; Callejo, M.J.; Suárez-Lepe, J.A. (2017). Emerging preservation technologies in grapes for winemaking. *Trends in Food Science & Technology*, 67: 36-43. <https://doi.org/10.1016/j.tifs.2017.06.014>.
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14. Morata, A.; Loira, I.; Vejarano, R.; Bañuelos, M.A.; Sanz, P.; Otero, L.; Suárez-Lepe, J.A. (2015). Grape processing by high hydrostatic pressure: Effect on microbial populations, phenol extraction and wine quality. *Food and Bioprocess Technology*, 8(2): 277-286. <https://doi.org/10.1007/s11947-014-1405-8>.
15. Loira, I.; Vejarano, R.; Bañuelos, M.A.; Morata, A.; Tesfaye, W.; Uthurry, C.; Villa, A.; Cintora, I.; Suárez-Lepe, J.A. (2014). Influence of sequential fermentation with *Torulaspora delbrueckii* and *Saccharomyces cerevisiae* on wine quality. *LWT-Food Science and Technology*, 59: 915-922. <https://doi.org/10.1016/j.lwt.2014.06.019>.

16. Vejarano, R.; Morata, A.; Loira, I.; González, M.C.; Suárez-Lepe, J.A. (2013). Theoretical considerations about usage of metabolic inhibitors as possible alternative to reduce alcohol content of wines from hot areas. *European Food Research and Technology*, 237(3): 281-290. <https://doi.org/10.1007/s00217-013-1992-z>.
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19. Ábalos, D.; Vejarano, R.; Morata, A.; González, C.; Suárez-Lepe, J.A. (2011). The use of furfural as a metabolic inhibitor for reducing the alcohol content of model wines. *European Food Research and Technology*, 232: 663-669. <https://doi.org/10.1007/s00217-011-1433-9>.