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Kort præsentation

Functionality and application of underutilized by-products of the food industry. Plant-based alternative ingredients.

Kvalifikationer

Food Science and Nutrition, Ph.D., Hanyang University
1 mar. 2020 → 1 feb. 2023
Dimissionsdato: 1 feb. 2023

Food Innovation and Product Design (FIPDes), M.Sc., AgroParisTech
1 sep. 2014 → 9 sep. 2016
Dimissionsdato: 9 sep. 2016

Food Engineering, B.Sc., Universidad San Francisco de Quito
1 aug. 2007 → 1 feb. 2013
Dimissionsdato: 1 feb. 2013

Ansættelse

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1 maj 2023 → nu

Publikationer

Aquasoya powder from the upcycled soybean cooking water can be a suitable ingredient for plant-based yoghurt alternatives

Jeon, H. J., Shin, W. S. & Echeverria Jaramillo, Esteban G, 2024, I: International Journal of Food Science and Technology. 59, 9, s. 6130–6149

Black soybean cooking water (aquasoya) powder as a novel clean-label ingredient in plant-based vegan patties

Echeverria Jaramillo, Esteban G & Shin, W. S., okt. 2023, I: International Journal of Food Science and Technology. 58, 10, s. 5121-5133 13 s.

Current processing methods of aquafaba

Echeverria Jaramillo, Esteban G & Shin, W. S., aug. 2023, I: Trends in Food Science and Technology. 138, s. 441-452 12 s.

Effects of concentration methods on the characteristics of spray-dried black soybean cooking water

Echeverria Jaramillo, Esteban G & Shin, W. S., nov. 2022, I: International Journal of Food Science and Technology. 57, 11, s. 7330-7339 10 s.

Physicochemical properties of muffins prepared with lutein & zeaxanthin-enriched egg yolk powder

Xu, L., Echeverria Jaramillo, Esteban G & Shin, W. S., 15 feb. 2022, I: LWT. 156, 113017.

Effect of the emulsifier type on the physicochemical stability and in vitro digestibility of a lutein/zeaxanthin-enriched emulsion

Jeong, S. J., Kim, S., Echeverria Jaramillo, Esteban G & Shin, W. S., nov. 2021, I: Food Science and Biotechnology. 30, 12, s. 1509-1518 10 s.

Revalorization of the cooking water (Aquafaba) from soybean varieties generated as a by-product of food manufacturing in Korea

Echeverria Jaramillo, Esteban G, Kim, Y. H., Nam, Y. R., Zheng, Y. F., Cho, J. Y., Hong, W. S., Kang, S. J., Kim, J. H., Shim, Y. Y. & Shin, W. S., okt. 2021, I: Foods. 10, 10, 2287.

Acid hydrolysis of spent coffee grounds: effects on possible prebiotic activity of oligosaccharides

Sarghini, F., Marra, F., De Vivo, A., Vitaglione, P., Mauriello, G., Maresca, D., Troise, A. D. & Echeverria Jaramillo, Esteban G, 2021, I: Chemical and Biological Technologies in Agriculture. 8, 1, 12 s., 67.