

**NOMBRE: ROMMY NAZARETH ZÚÑIGA PARDO**

**ESTUDIOS**

ANTECEDENTES ACADÉMICOS	ÁREA DEL CONOCIMIENTO	INSTITUCIÓN	AÑO
TÍTULO PROFESIONAL	Ingeniero en Alimentos	Universidad de Santiago de Chile	2004
MAGÍSTER	Tecnología de Alimentos	Universidad de Santiago de Chile	2004
DOCTORADO	Ciencias de la Ingeniería, mención Ingeniería Química y Bioprocesos	Pontificia Universidad Católica de Chile	2010

**ACTIVIDADES DOCENTES**

NIVEL	ESPECIALIDAD	INSTITUCIÓN	AÑO
PREGRADO	Ingeniería en Industria Alimentaria	Universidad Tecnológica Metropolitana	2012
	Ingeniería en Biotecnología	Universidad Tecnológica Metropolitana	2014
MAGISTER	Ciencias de los Alimentos	Universidad de Chile	2015
DOCTORADO	---	---	---
OTROS	Diplomado en Innovación en Alimentos: Desafíos y oportunidades para la industria	Pontificia Universidad Católica de Chile	2015

**PUBLICACIONES últimos 5 años**

TÍTULO	TIPO DE PUBLICACIÓN	AÑO
Effect of centrifugal block freeze crystallization on quality properties in pineapple juice	WoS	2020
The effect of denaturation degree of protein on the microstructure, rheology and physical stability of oil-in-water (O/W) emulsions stabilized by whey protein isolate	WoS	2019
Physical stability of nanoemulsions with emulsifier mixtures: Replacement of tween 80 with quillaja saponin	WoS	2019
Time-dependent rheological behaviour of starch-based thickeners and herb infusion dispersions for dysphagia management	WoS	2019
Tara pod ( <i>Caesalpinia spinosa</i> ) extract mitigates neo-contaminant formation in Chilean bread preserving their sensory attributes	WoS	2018
A comprehensive study of glucose transfer in the human small intestine using an <i>in vitro</i> intestinal digestion system (i-IDS) based on a dialysis membrane process	WoS	2018
The degree of protein aggregation in whey protein isolate-based dispersions modifies their surface and rheological properties	WoS	2018
Comparing the effectiveness of natural and synthetic emulsifiers on oxidative and physical stability of avocado oil-based nanoemulsions	WoS	2017
Mathematical modeling of gallic acid release from chitosan films with grape seed extract and carvacrol	WoS	2017
Collagen extraction from mussel byssus: A new marine collagen source with physicochemical properties of industrial interest	WoS	2017
A kinetic study of furan formation in wheat flour-based model systems during frying	WoS	2017
Quinoa proteins ( <i>Chenopodium quinoa</i> Willd.) fractionated by ultrafiltration using ceramic membranes: The role of pH on	WoS	2017

physicochemical and conformational properties		
Development of an <i>in vitro</i> mechanical gastric system (IMGS) with realistic peristalsis to assess lipid digestibility	WoS	2016
Application of CMC as thickener on nanoemulsions based on olive oil: Physical properties and stability	WoS	2016
Aerated whey protein gels as new food matrices: effect of thermal treatment over microstructure and textural properties	WoS	2015
Physical properties of emulsion-based hydroxypropyl methylcellulose/whey protein isolate (HPMC/WPI) edible films	WoS	2015

#### PROYECTOS DE INVESTIGACIÓN EN PROYECTOS CONCURSABLES últimos 5 años

NOMBRE	ROL	AÑO
Proyecto FONDECYT 1201426. Engineering design of $\beta$ -lactoglobulin fluid gels as carriers for controlled delivery of green tea polyphenols extract: effect of microstructure on the <i>in vitro</i> and <i>in vivo</i> oxidative stress and inflammatory response after digestion	Investigador responsable	2020
Proyecto FONDECYT 1191858. Understanding the impact of the physiological conditions of the human stomach on intestinal lipid bioavailability using an integrated <i>in vitro</i> gastric system with real-time and on-line monitoring	Co-investigador	2019
FONDEF ID17AM0018. Desarrollo de alimentos saludables con buenos atributos sensoriales para mejorar el estado nutricional del adulto mayor	Investigador	2018
Proyecto Fondo de Innovación Agraria (FIA) PYT- 2016-0557. Obtención de un concentrado de proteínas vegetales a partir de cereales y leguminosas chilenas de calidad nutricional mejorada para consumidores con requerimientos nutricionales especiales	Investigador	2017
Proyecto FONDECYT 1150146. Mitigation of neo-formed contaminants in Chilean starchy foods and its effect on the consumer acceptance	Co-investigador	2015