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Postdoc  
Design and Consumer Behavior  
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## Short presentation

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

## Qualifications

Food Science and Nutrition, Ph.D., Hanyang University  
1 Mar 2020 → 1 Feb 2023  
Award Date: 1 Feb 2023

Food Innovation and Product Design (FIPDes), M.Sc., AgroParisTech  
1 Sep 2014 → 9 Sep 2016  
Award Date: 9 Sep 2016

Food Engineering, B.Sc., Universidad San Francisco de Quito  
1 Aug 2007 → 1 Feb 2013  
Award Date: 1 Feb 2013

## Employment

### Postdoc

Design and Consumer Behavior  
Frederiksberg C  
1 May 2023 → nu

## Research outputs

### **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, In: International Journal of Food Science and Technology. 59, 9, p. 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., Oct 2023, In: International Journal of Food Science and Technology. 58, 10, p. 5121-5133 13 p.

### **Current processing methods of aquafaba**

Echeverria Jaramillo, Esteban G & Shin, W. S., Aug 2023, In: Trends in Food Science and Technology. 138, p. 441-452 12 p.

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

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

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

Xu, L., Echeverria Jaramillo, Esteban G & Shin, W. S., 15 Feb 2022, In: 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, In: Food Science and Biotechnology. 30, 12, p. 1509-1518 10 p.

**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., Oct 2021, In: 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, In: Chemical and Biological Technologies in Agriculture. 8, 1, 12 p., 67.