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Short presentation

PhD Student in Food Science, with strong background in Physical Chemistry, currently focusing on Oleosomes characteristics and their interactions with other food components, in order to develop more sustainable food structures.

Research outputs

Characterization of Anionic Reverse Micelles Formulated on Biobased Solvents as Replacing Conventional Nonpolar Organic Solvents

Oyarzún, Mauricio, de Chile, P., Falcone, R. D. & Pavez, P., 25 Mar 2020, In: ACS Sustainable Chemistry & Engineering. 8, p. 5478–5484 7 p.

Reactivity differences of O-aryl O-(4-nitrophenyl)thionocarbonates versus their homolog carbonates: Micellar catalysis in hydrolysis reactions

Oyarzún, Mauricio, de Chile, P., de Chile, P. & de Chile, P., 22 Feb 2018, In: Journal of Physical Organic Chemistry. e3845, 7 p.