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I. ACADEMIC DEGREE

University of Lund, Lund-Sweden, 2007-2013
Ph.D. in Food Engineering, May 2013

Universidad Mayor de San Andres, La Paz-Bolivia, 2000-2007
Degree in Chemistry, June 2007.

Bolivian Experimental Collegium Ave Maria Eduvigeanum, La Paz-Bolivia,
Bachelor in Humanities, November 1999.

II. INTELLECTUAL PRODUCTION

a) *Teodora Popova, Leslie Tejeda, Mauricio Penarrieta, Melanie A. Smith, Russell D. Bush, David L. Hopkins. Meat of South American Camelids - sensory quality and nutritional composition.* Meat Science 2020, https://doi.org/10.1016/j.meatsci.2020.108285. In press.
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k) Tejeda L, Debiec M, Nilsson L, Peñarrieta JM, Alvarado JA. Chemical composition, antioxidant capacity and content of phenolic compounds in meals collected in hospitals in Bolivia and Sweden. Hospital Nutrition 2012; 27: 1009-1016.
l) Peñarrieta JM, Salluca T, Tejeda L, Alvarado JA & Bergenstahl B. 2011. Changes in phenolic antioxidants during chuño production (traditional Andean freeze and sun-dried potato). Journal of Food Composition and Analysis 24: 580-58.
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2. Patent

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