



PORTADA

LATIN FOOD 2018





WELCOME

The Mexican Association of Food Science and the Symposium Food for Health with *Instituto Politécnico Nacional, Tecnológico Nacional de México, Universidad Autónoma Metropolitana, Centro de Investigación en Alimentación y Desarrollo* and *Universidad Autónoma de Nuevo León*, have amalgamated efforts to organize Latin Food 2018, where international professionals from Industry and Academia, with particular expertise in food science and food for health are meeting from November 14 to 16 in Puerto Vallarta, Mexico. Our event is attended by delegates from various parts of the world such as Latin and North America, Europe and Asia who contributed to around 500 presentations in different areas of the Food Science discipline and Food for Health.

Puerto Vallarta is a popular venue for tourism and events and is located in the Western state of Jalisco on the Golden Pacific coast of Mexico. This resort has beautiful beaches, hotels for all budgets, and its city center and sea-walk is one of the most popular of the world, with cozy restaurants and cafes and a lively night-life. Visitors may indulge themselves by enjoying a few days in this place to explore the many attractions of one of Mexico's most beautiful top destinations.

We, warmly, welcome you to Puerto Vallarta and Latin Food 2018!

Dr. Gustavo F. Gutiérrez López

President of AMECA

Professor of *Instituto Politécnico Nacional - Escuela Nacional de Ciencias Biológicas*
gusfjl@gmail.com

Dr. Santos García

President of Food for Health Symposium
Professor of *Universidad Autónoma de Nuevo León – Facultad de Ciencias Biológicas*
santos@microbiosymas.com

Dr. Nicolás Óscar Soto Cruz

President of the Organizing Committee
Professor of *Tecnológico Nacional de México – Instituto Tecnológico de Durango*
nsoto@itdurango.edu.mx

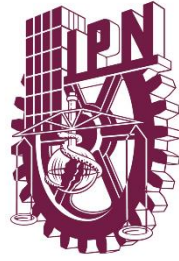
Dr. Lilia Arely de Jesús Prado Barragán

President of the Scientific Committee
Professor of *Universidad Autónoma Metropolitana Unidad Iztapalapa*
lspb@xanum.uam.mx





8th Food Science, Biotechnology & Safety Congress
Hosting the Food for Health 2018 Symposium



AMEPAL A.C.®



14 - 16 November 2018
Puerto Vallarta, Jalisco, Mexico



8th Food Science, Biotechnology & Safety Congress
Hosting the Food for Health 2018 Symposium



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Puerto Vallarta, Jalisco, Mexico



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Facultad de Ciencias Biológicas, Universidad Autónoma de Nuevo León

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Facultad de Ciencias Biológicas, Universidad Autónoma de Nuevo León

MC. HERLINDA FABIOLA VENEGAS GARCIA
STAFF OF THE FOOD FOR HEALTH 2018 SYMPOSIUM
Facultad de Ciencias Biológicas, Universidad Autónoma de Nuevo León





8th Food Science, Biotechnology & Safety Congress
 Hosting the Food for Health 2018 Symposium



LATIN FOOD 2018

November 14 - 16
 HOTEL MARRIOTT RESORT & SPA, PUERTO VALLARTA

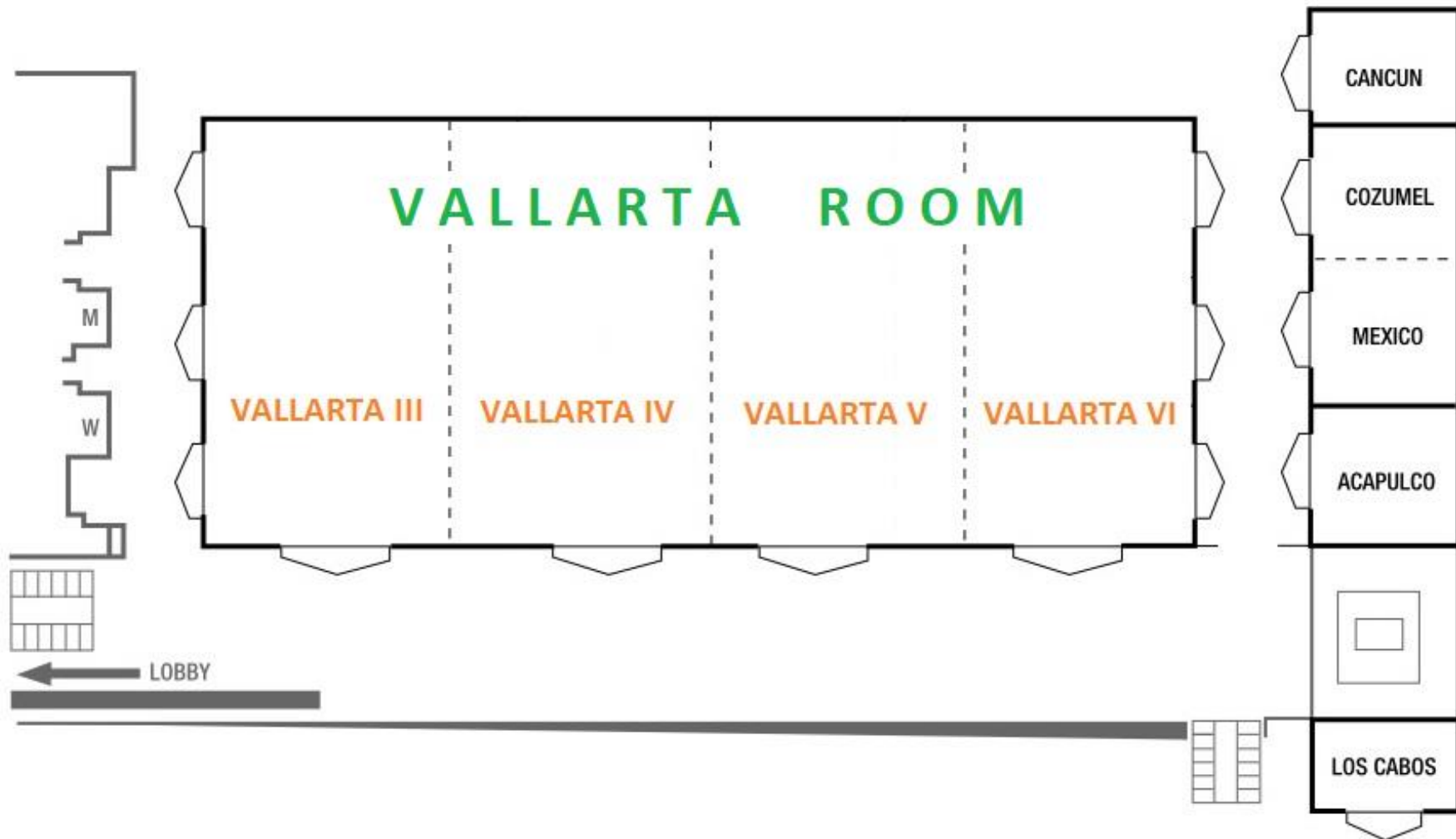
SCHEDULE	Tuesday 13	Wednesday 14	Thursday 15				Friday 16				
08:00-13:00		REGISTRATION									
08:30 - 09:00			Oral Session FP&E-2 VALLARTA III	Oral session FB-2 VALLARTA IV	Oral Session FS&FM-1 VALLARTA VI	FOOD FOR HEALTH Dr. Lena Galvez Ranilla, Peru Dr. Shusun Wu, China Dr. De-Xing Hou, Japan Mr. Kun Xie, Japan Dr. Barbara Krol, Poland	Oral Session FP&E-4 VALLARTA III	Oral Session FB-5 VALLARTA IV	Oral Session FS&FM-3 VALLARTA V	Oral Session N&N-1 VALLARTA VI	
09:00 - 09:30		OPENING CEREMONY VALLARTA ROOM									
09:30 - 10:30		OPENING LECTURE 1 Dr. Gustavo Barbosa-Cánovas, USA VALLARTA ROOM	Invited Lecture Dr. Susana Socolovsky, Argentina VALLARTA III	Invited Lecture Dr. Liliana Serna Cock, Colombia VALLARTA IV	Invited Lecture Dr. Carlos Regalado González, Mexico VALLARTA VI	VALLARTA V	Invited Lecture Dr. Hugo Sergio García-Galindo, Mexico VALLARTA III	Invited Lecture Dr. Virginia Nevárez Moorillón, Mexico VALLARTA IV	Invited Lecture Dr. Jorge Weltri Chanes, Mexico VALLARTA V	Invited Lecture Dr. Alfredo Ayala Aponte, Colombia VALLARTA VI	
10:30 - 11:00		Coffee break									
11:00 - 12:00		OPENING LECTURE 2 Dr. Paula Jauregui, UK VALLARTA ROOM	Oral Session FP&E-3 VALLARTA III	Oral session FB-3 VALLARTA IV	Oral Session FS&FM-2 VALLARTA VI	FOOD FOR HEALTH Dr. Jung Sup Lee, South Korea Dr. Hisham R. Ibrahim, Japan Dr. Kallidas Shetty, USA Dr. Santos Garcia, Mexico	Oral Session FP&E-5 VALLARTA III	Oral Session FS&FM-4 VALLARTA IV	Invited Lecture Dr. Ruth Pedrosa Islas, Mexico VALLARTA V	Oral session N&N-2 VALLARTA VI	
12:00 - 13:00		AMECA - TRAJECTORY AND PROSPECTIVE Analysis by Ex-Presidents VALLARTA ROOM	Poster Session					Poster Session			
13:00-13:30			Lunch								
13:30 - 15:00											
15:00 - 16:00		Oral Session ET&FP-1 VALLARTA III	Oral Session FB-1 VALLARTA IV	Oral session FP&E-1 VALLARTA V	Oral session FPD&SE-1 VALLARTA VI	Technical session ACAPULCO	Oral session ET&FP-2 VALLARTA III	Oral session FB-4 VALLARTA IV	Oral session FPD&SE-2 VALLARTA VI	FOOD FOR HEALTH Dr. Kozue Sakao, Japan Dr. Jianhua He, China Dr. Norma Heredia, Mexico VALLARTA V	PLENARY LECTURE Dr. Jara Pérez Jiménez, Spain VALLARTA ROOM
16:00 - 16:30											Books Presentation <i>Handbook of Research on Food Science and Technology</i> VALLARTA ROOM
16:30 - 17:00		Coffe Break						FOOD FOR HEALTH Liaison Meeting VALLARTA V	Coffe Break		
17:00 - 17:30	REGISTRATION	Poster Session				Poster Session				Book Presentation <i>Aprovechamiento de Subproductos de la Industria Alimentaria para la Obtención de Compuestos Bioactivos</i> VALLARTA ROOM	
17:30 - 18:00		Poster Session				Poster Session				AMECA PRIZE CLOSING LECTURE VALLARTA ROOM	
18:00 - 18:30		Poster Session				Poster Session				POSTER AWARDS AND CLOSING CEREMONY VALLARTA ROOM	
18:30 - 19:30		FOLKLORIC BALLET VALLARTA ROOM					AMECA General Meeting VALLARTA IV				



14 - 16 November 2018
 Puerto Vallarta, Jalisco, Mexico



MEETING ROOMS LAYOUT Marriot Puerto Vallarta Resort & Spa





LATIN FOOD 2018

8th Food Science, Biotechnology and Safety Congress Food for Health 2018 Symposium

Wednesday November 14

OPENING CEREMONY

VALLARTA Room
09:00

OPENING LECTURE - 1

VALLARTA Room
09:30

DR. GUSTAVO BARBOSA-CÁNOVAS

Center for Non Thermal Processing of Food. Washington State University, Pullman - USA.
Nonthermal technologies for healthy and sustainable production of foods

OPENING LECTURE - 2

VALLARTA Room
11:00

DR. PAULA JAUREGUI

Department of Food and Nutritional Sciences. University of Reading, UK
Separation strategies for extracting value from food waste

ROUNDTABLE DISCUSSION

VALLARTA Room
12:00

AMECA – Trajectory and Prospective. Analysis by Ex-Presidents





SIMULTANEOUS ORAL SESSIONS

15:00 – 16:30

Room	Area
Vallarta III	Emerging Technologies and Food Preservation – 1
Vallarta IV	Food Biotechnology – 1
Vallarta V	Food Processing and Engineering – 1
Vallarta VI	Food Products Development and Sensory Evaluation -1

SPONSOR TECHNICAL SESSION

ACAPULCO Room

15:00 – 15:30

DIEGO ROMULO

Business Development Manager - Food Science Division Life Sciences Group Mexico & LSA

Nuevos desafíos de los laboratorios de Alimentos en Latinoamérica

15:30 – 16:00

DR. VÍCTOR TORRES DE LA CRUZ

Accura Monterrey, S.A de C.V.

Uso de la espectrometría de masas en el descubrimiento de una proteína con propiedades nutraceuticas en Aloe vera

POSTER SESSION - 1

17:00 – 18:30

FOLKLORIC BALLET

18:30 – 19:30

VALLARTA Room



THURSDAY NOVEMBER 15

FOOD FOR HEALTH

VALLARTA V Room

08:00 - 17:00

Conveners: Dr. Kalidas Shetty Dr. Santos Garcia	Lena Galvez Ranilla Universidad Catolica de Santa María, Peru 8:20 - 8:40	Phenolic composition of Peruvian corn (<i>Zea mays</i> L.) biodiversity and in vitro functionality linked to its antioxidant, antihyperglycemia and antiobesity activity
	Dr. Shusong Wu Hunan Agricultural University of China 8:40 - 9:10	Effects of C3G and its phenolic metabolites on high fat diet-induced fatty liver in mice
	Dr. De-Xing Hou Kagoshima University, Japan 9:10 - 9:50	"Local food for human health: From lab bench studies to health table innovations"
	Dr. Barbara Krol Wroclaw University of Environmental and Life Sciences, Poland 9:50 - 10:30	The effect of long-term administration of various form of selenium and iodine to laying hens diets on eggs quality"
	Coffee Break 10:30 - 11:00	
Conveners: Dr. Norma Heredia Dr. De-Xing Hou	Dr. Jung Sup Lee, Chosun University, South Korea 11:00 - 11:40	"Fibrino(geno)lytic enzymes directly acting on blood fibrin clots from various sources".
	Dr. Hisham R. Ibrahim Kagoshima University, Japan 11:40 - 12:20	"Biomedical Potential of Pineapple Bromelian in Inflammatory Diseases"
	Dr. Kalidas Shetty, North Dakota State University, USA 12:20 - 13:00	"Microbiome and Metabolic Innovations for Food for Health Using Food Diversity"
	Dr. Santos Garcia Universidad Autónoma de Nuevo León, Mexico 13:00 - 13:30	Hazards in Foods: Natural Antimicrobials to Control Foodborne Pathogens
	Lunch 13:30 - 15:00	
Conveners: Dr. Hisham Ibrahim Dr. Barbara Krol	Dr. Kozue Sakao Kagoshima University, Japan 15:00 - 15:30	Clarifying the structure-activity relationship and cancer chemopreventive effects of terpenes in human colon cancer cells.
	Dr. Jianhua He, Hunan Agricultural University, China 15:30 - 16:00	"The effect of Polysaccharide <i>Atractylis macrocephala</i> koidz on immune function of broiler chicken"
	Dr. Norma Heredia. Universidad Autónoma de Nuevo León, Mexico 16:00 - 16:30	Shiga-Toxin <i>Escherichia coli</i> : Pathogenesis, and Control by Natural Antimicrobials
	Liaison Meeting - (Food for Health Speakers-Attendees) 16:30 - 17:00	



SIMULTANEOUS ORAL SESSIONS

08:30 – 09:30

Room	Area
Vallarta III	Food Processing and Engineering – 2
Vallarta IV	Food Biotechnology – 2
Vallarta VI	Food Safety and Food Microbiology -1

INVITED LECTURE

09:30 – 10:30

Vallarta III Room

DR. SUSANA SOCOLOVSKY

Presidenta de la Asociación Argentina de Tecnólogos Alimentarios, Argentina
El rotulado frontal en Latino América: su impacto en la reputación de alimentos procesados

INVITED LECTURE

09:30 – 10:30

Vallarta IV Room

DR. LILIANA SERNA COCK

Facultad de Ingeniería y Administración. Universidad Nacional de Colombia, Colombia
Doble emulsión más coacervación compleja una estrategia para el desarrollo de matrices sólidas probióticas

INVITED LECTURE

09:30 – 10:30

Vallarta VI Room

DR. CARLOS REGALADO GONZÁLEZ

Facultad de Química. Universidad Autónoma de Querétaro, Mexico
Efecto de una película comestible en la vida de anaquel de Carica papaya L. y sus propiedades fisicoquímicas y antimicrobianas

SIMULTANEOUS ORAL SESSIONS

11:00 – 12:00

Room	Area
Vallarta III	Food Processing and Engineering – 3
Vallarta IV	Food Biotechnology – 3
Vallarta VI	Food Safety and Food Microbiology -2





POSTER SESSION - 2

12:00 – 13:30

SIMULTANEOUS ORAL SESSIONS

15:00 – 16:30

Room	Area
Vallarta III	Emerging Technologies and Food Preservation – 2
Vallarta IV	Food Biotechnology – 4
Vallarta VI	Food Products Development and Sensory Evaluation -2

POSTER SESSION - 3

17:00 – 18:30

AMECA General Meeting

VALLARTA IV Room

18:30 - 19:30



FRIDAY NOVEMBER 16

SIMULTANEOUS ORAL SESSIONS

08:30 – 09:30

Room	Area
Vallarta III	Food Processing and Engineering – 4
Vallarta IV	Food Biotechnology – 5
Vallarta V	Food Safety and Food Microbiology -3
Vallarta VI	Nutrition and Nutrigenomics - 1

INVITED LECTURE

09:30 – 10:30

Vallarta III Room

DR. HUGO SERGIO GARCÍA GALINDO

Tecnológico de Veracruz. Tecnológico Nacional de México

Modificación de emulsificantes para preparar nanoemulsiones acarreadoras de compuestos bioactivos

INVITED LECTURE

09:30 – 10:30

Vallarta IV Room

DR. VIRGINIA NEVÁREZ MOORILLÓN

Facultad de Ciencias Químicas. Universidad Autónoma de Chihuahua, México

Predictive microbiology as a tool to evaluate the effectiveness of natural antimicrobials

INVITED LECTURE

09:30 – 10:30

Vallarta V Room

DR. JORGE WELTI CHANES

Centro de Biotecnología. Instituto Tecnológico y de Estudios Superiores de Monterrey, México

Innovación en Ingeniería de Procesos y Desarrollo de Productos Alimenticios

INVITED LECTURE

09:30 – 10:30

Vallarta VI Room

DR. ALFREDO AYALA APONTE

Escuela de Ingeniería de Alimentos. Universidad del Valle, Colombia

Ventana de refractancia como método potencial para el secado de alimentos





INVITED LECTURE

11:00 – 12:00
Vallarta V Room

DR. RUTH PEDROZA ISLAS

Universidad Iberoamericana, México

Hablemos claro de los alimentos procesados

SIMULTANEOUS ORAL SESSIONS

11:00 – 12:00

Room	Area
Vallarta III	Food Processing and Engineering – 5
Vallarta IV	Food Safety and Food Microbiology -4
Vallarta VI	Nutrition and Nutrigenomics - 2

POSTER SESSION - 4

12:00 – 13:30

PLENARY LECTURE

VALLARTA Room
15:00 – 16:00

DR. JARA PÉREZ JIMÉNEZ

Sponsored by AMEPAL/IAFP

Instituto de Ciencia y tecnología de Alimentos y Nutrición. Consejo Superior de Investigaciones Científicas, España

Advances in the study of the metabolic fate of dietary proanthocyanidins, a key aspect for their health effects

BOOK PRESENTATION

VALLARTA Room
16:00 – 16:30

Handbook of Research on Food Science and Technology.

BOOK PRESENTATION

VALLARTA Room
17:00 – 17:30

Aprovechamiento de Subproductos de la Industria Alimentaria para la Obtención de Compuestos Bioactivos.





CLOSING LECTURE
Productos Alimenticios DONDÉ PRIZE

VALLARTA Room

17:30 – 18:00

DR. GUSTAVO GONZALEZ AGUILAR

Centro de Investigación en Alimentación y Desarrollo, México

POSTER AWARDS AND CLOSING CEREMONY

VALLARTA Room

18:00 - 18:30



TRABAJOS LIBRES ORALES



14 - 16 November 2018
Puerto Vallarta, Jalisco, Mexico

WEDNESDAY NOVEMBER 14

EMERGING TECHNOLOGIES & FOOD PRESERVATION - 1

VALLARTA III Room
 15:00 – 16:30

ET&FP-O01 15:00-15:15	Incorporation of microencapsulated preservatives in minced meat
ET&FP-O02 15:15-15:30	Phenolic composition and antioxidant activity of <i>Salvilla (Buddleja scordioides</i> Kunth) ethanolic extracts using Ultrasound Assisted Extraction
ET&FP-O03 15:30-15:45	Effects of a natural bioactive coating on the quality and shelf life prolongation at different storage conditions of avocado (<i>Persea Americana</i> Mill.) cv. Hass
ET&FP-O04 15:45-16:00	Evaluation of OSA-starch and carboxymethyl cellulose as edible coatings on the preservation of fresh-cut "Maradol" papaya.
ET&FP-O05 16:00-16:15	Effects of a composite guar gum-starch edible functional coating on postharvest quality and storability of Serrano pepper.
ET&FP-O06 16:15-16:30	Application of ultrasound onto the bioactive compounds of carrot juice added with lemon nanocapsules

FOOD BIOTECHNOLOGY - 1

VALLARTA IV Room
 15:00 – 16:30

FB-O01 15:00-15:15	Effect of chemistry lipophilization on the emulsifying properties of α -lactalbumin
FB-O02 15:15-15:30	Effect of cold plasma on structural and barrier properties of films made from high amylose starch
FB-O03 15:30-15:45	Fructooligosaccharides production using cheap alternative carbon sources as a low-cost production media
FB-O04 15:45-16:00	Enzymatic de-esterification of apple pomace (<i>Malus domestica</i> var. Blanca de Asturias) pectin: as a tool to design custom-made pectins
FB-O05 16:00-16:15	Germination conditions to improve nutraceutical properties of oat (<i>Avena sativa</i> L.) germinated seed: a metabolomic study.
FB-O06 16:15-16:30	Effect of agave juice added to a fermented milk on the proteolytic system

FOOD PROCESSING AND ENGINEERING - 1

VALLARTA V Room
 15:00 – 16:30

FP&E-O01 15:00-15:15	Effect of high pressure homogenization (microfluidization) on soy protein foaming capacity
FP&E-O02 15:15-15:30	FTIR, SEM and MDSC analysis of xanthan cryogels
FP&E-O03 15:30-15:45	Effect of lime on shelf-life of corn tortillas prepared using a novel low-pollution nixtamalization method.
FP&E-O04 15:45-16:00	Fishing waste coacervates for transport of active compounds
FP&E-O05 16:00-16:15	Use of the organic fraction of food waste for bioethanol production in a batch bioreactor
FP&E-O06 16:15-16:30	Irradiation of maize grains and starch by electromagnetic fields: Changes on functional properties of starch

FOOD PRODUCTS DEVELOPMENT AND SENSORY EVALUATION - 1

VALLARTA VI Room
 15:00 – 16:30

FPD&SE-O01 15:00-15:15	Comparison of performance and QDA® sensory profiling and its relationship to consumer liking between the artisanal cheese producers panel vs. descriptive trained panel
FPD&SE-O02 15:15-15:30	Optimization of formulations for corn-based nixtamalized flours depending on lysine and tryptophan.
FPD&SE-O03 15:30-15:45	How much does the information on a local product influence the level of liking?
FPD&SE-O04 15:45-16:00	High protein fish nuggets formulation added with spirulina
FPD&SE-O05 16:00-16:15	The use of facial expression recognition in order to predict consumer liking of different products based on emotional response
FPD&SE-O06 16:15-16:30	Liking product landscape: A new methodology for visualization of consumer hedonic scores

THURSDAY NOVEMBER 15

FOOD PROCESSING AND ENGINEERING - 2

VALLARTA III Room
 08:30 – 09:30

FP&E-O07 08:30-08:45	Modified starch based edible films properties affected by power ultrasound pretreatments
FP&E-O08 08:45-09:00	Mexican organic coffee: the effect of brewing method on physical, bioactive, and antioxidant properties of the beverage
FP&E-O09 09:00-09:15	Impact of the structuring of canola olive and coconut vegetable oils by organogelation from mixtures (polymer-gelator) on thermal-rheological profile
FP&E-O10 09:15-09:30	Development of an edible coating from achira starch (<i>Canna Indica</i>) and essential oil of peppermint (<i>mint spicata</i>) and its application in strawberries (<i>Fragaria ananassa</i>)

FOOD BIOTECHNOLOGY - 2

VALLARTA IV Room
 08:30 – 09:30

FB-O07 08:30-08:45	Culture of <i>Pichia fermentans</i> in bioreactor to produce isoamyl acetate using a chemically defined medium
FB-O08 08:45-09:00	Microencapsulates characterization of phytases with whey and guar gum and digestibility assessment
FB-O09 09:00-09:15	Comparison of fatty acid profiles of polyembryonic maize embryo
FB-O10 09:15-09:30	Purification and characterization of an α -L-arabinofuranosidase from <i>Aspergillus niger</i> GH1 capable to degrade ellagitannins

FOOD SAFETY AND FOOD MICROBIOLOGY -1

VALLARTA VI Room
 08:30 – 09:30

FS&FM-O01 08:30-08:45	Antimicrobial activity of nanoparticles biosynthesized with lime peel
FS&FM-O02 08:45-09:00	Vapor phase antibacterial activity <i>in vitro</i> and in alfalfa seeds of rosemary (<i>Rosmarinus officinalis</i>) essential oil against pathogenic bacteria
FS&FM-O03 09:00-09:15	Efficacy of natural and synthetic antimicrobials to inhibit adhesion of <i>Escherichia coli</i> O104:H4 and the EHEC and EAEC Pathotypes to HEp-2 cells.
FS&FM-O04 09:15-09:30	Resistome and Virulome Analysis from Bacteria Associated to Cantaloupe (<i>Cucumis melo</i> L.) and environmental samples from Mexican Farms

FOOD PROCESSING AND ENGINEERING – 3

VALLARTA III Room
 11:00 – 12:00

FP&E-O11 11:00-11:15	Encapsulation of sorbic acid and benzoic acid in PVA and sodium alginate nanofibers by electrospinning process
FP&E-O12 11:15-11:30	Effect of the refining process on the physico-chemical characteristics of <i>Moringa oleifera</i> seed oil
FP&E-O13 11:30-11:45	Effect of the application of ultrasound on the enzymatic activity of carrot juice added with lemon nanocapsules
FP&E-O14 11:45-12:00	Ultrasound pretreatment on whey protein and membrane ultrafiltration for the production of ACE inhibitory peptides

FOOD BIOTECHNOLOGY – 3

VALLARTA IV Room
 11:00 – 12:00

FB-O11 11:00-11:15	Potential production of volatile compounds by <i>non-Saccharomyces</i> yeast isolated by mezcal fermentation
FB-O12 11:15-11:30	Possible biomarkers and their relationship with the final pH to predict the pork quality.
FB-O13 11:30-11:45	Sweeteners, prebiotics and lactic acid bacteria growth
FB-O14 11:45-12:00	Sesamol encapsulation within reformed caseins micelles and study of its molecular interactions

FOOD SAFETY AND FOOD MICROBIOLOGY -2

VALLARTA VI Room
 11:00 – 12:00

FS&FM-O05 11:00-11:15	Not everything is a question of reputation: safety of bacteriocinogenic LAB isolated from smoked salmon
FS&FM-O06 11:15-11:30	16S ARNr-gene sequencing analysis of bacterial communities found in the Cantaloupe Agro-environment
FS&FM-O07 11:30-11:45	Detection and quantification of norovirus (GII genotypes) in samples of lettuce (<i>Lactuca sativa</i>) and parsley (<i>Petroselinum crispum</i>) and its correlation with the presence of somatic coliphages.
FS&FM-O08 11:45-12:00	Mycobiota and aflatoxins associated with rice for human consumption of Indigenous Communities of the Department of Boquerón

EMERGING TECHNOLOGIES AND FOOD PRESERVATION – 2

VALLARTA III Room

15:00 – 16:30

ET&FP-007 15:00-15:15	UPLC-ESI-Q/TOF-MS2 profiling of seven Mexican <i>Persea americana</i> Mill. <i>var. drymifolia</i> genotypes and their <i>in vitro</i> antioxidant activity
ET&FP-008 15:15-15:30	Microencapsulation of pomegranate peel extract using spray drying technology: Development and characterization
ET&FP-009 15:30-15:45	Ultrasound-assisted extraction of carotenoids from fresh biomass of <i>Xanthophyllomyces dendrorhous</i> ATCC 24202
ET&FP-010 15:45-16:00	Effects of high hydrostatic pressure on antioxidant and anti-inflammatory activities in mexican vigor and spanish sanguinos prickly pears

FOOD BIOTECHNOLOGY – 4

VALLARTA IV Room

15:00 – 16:30

FB-O15 15:00-15:15	Antifungal activity of nanoemulsions prepared with Neem oil (<i>Azadirachta indica</i>)
FB-O16 15:15-15:30	Magnetic ferrites for the antioxidant extraction present in citrus wax
FB-O17 15:30-15:45	Characterization and stability of nanoemulsions formulated with Neem oil (<i>Azadirachta indica</i>) and glycerol
FB-O18 15:45-16:00	Molecular characterization of the bioactive peptides of <i>Cucurbita argyrosperma</i> subsp. <i>sororia</i> and its anti-diabetic potential
FB-O19 16:00-16:15	Recovery of coenzyme Q10 synthesized by <i>Sporidiobolus johnsonii</i> ATCC 20490 using ultrasound-assisted extraction
FB-O20 16:15-16:30	Nutritional evaluation of <i>Spirulina maxima</i> biomass produced in pilot-scale flat-panel airlift photobioreactor

FOOD PRODUCTS DEVELOPMENT AND SENSORY EVALUATION -2

VALLARTA VI Room

15:00 – 16:30

FPD&SE-007 15:00-15:15	Connecting flavors in social media: a cross cultural study with beer pairing
FPD&SE-008 15:15-15:30	Sensory evaluation of sausages added with grasshopper (<i>Sphenarium purpurascens</i>) flour as a substitute for starch.
FPD&SE-009 15:30-15:45	Development of restructured beef medallions high vacuum packed evaluated by sensory analysis and texture profile analysis
FPD&SE-010 15:45-16:00	Seaweed mannitol production by hydrothermal process with relevant prebiotic and antioxidant potential
FPD&SE-011 16:00-16:15	Design and development of nutritional supplement type chocolate custard fortified with amaranth flour, bean flour and grasshopper for bariatric patients with morbid obesity undergoing surgery by the restrictive method bypass gastric Y of Roux

FRIDAY NOVEMBER 16

FOOD PROCESSING AND ENGINEERING – 4

VALLARTA III Room
 08:30 – 09:30

FP&E-O15 08:30-08:45	Physical stability of microfluidized emulsions
FP&E-O16 08:45-09:00	Production, chemical and microstructural characterization of antioxidant dietary fiber prepared from carrot pomace
FP&E-O17 09:00-09:15	Effect of thermal process onto quality parameters of watermelon juice added with α -tocopherol nanocapsules
FP&E-O18 09:15-09:30	Determination of popcorn expansion stages by high-speed camera acquisition

FOOD BIOTECHNOLOGY – 5

VALLARTA IV Room
 08:30 – 09:30

FB-O21 08:30-08:45	Cellular Antioxidant Activity of Oregano Polyphenols Under In vitro Gastrointestinal Digestion
FB-O22 08:45-09:00	Phenolic composition of Peruvian corn (<i>Zea mays</i> L.) biodiversity and <i>in vitro</i> functionality linked to its antioxidant, antihyperglycemia and antiobesity activity
FB-O23 09:00-09:15	Contribution of prickly pear extracts and their isolated bioactive compounds to antioxidant, anti-hyperglycemic and anti-inflammatory in-vitro activity
FB-O24 09:15-09:30	Preventive effects and mechanisms of non-alcoholic fatty liver disease (NAFLD) by bilberry

FOOD SAFETY AND FOOD MICROBIOLOGY -3

VALLARTA V Room
 08:30 – 09:30

FS&FM-O09 08:30-08:45	Gold nanoparticles prepared by microwave and green synthesis using <i>Hypericum perforatum</i> extract and development of immobilization systems for their antimicrobial application
FS&FM-O10 08:45-09:00	<i>In vivo</i> assessment of the protection of β -glucans from <i>Pleorotus ostreatus</i> against harmful effects of acrylamide intake
FS&FM-O11 09:00-09:15	Evaluation of mixtures from endolysin PlyP100, nisin, lauric arginate and E-polylysine with antimicrobial effect on <i>Listeria monocytogenes</i> in panela cheese
FS&FM-O12 09:15-09:30	In vitro antioxidant and antimicrobial activity of WPI-NPS films added with tamarind seed extract.

NUTRITION AND NUTRIGENOMICS - 1

VALLARTA VI Room

08:30 – 09:30

N&N-O01 08:30-08:45	Relationship between starch digestibility and glycemic response of gluten-free bread added with red potato flour (<i>Oxalis tuberosa</i>)
N&N-O02 08:45-09:00	Effect of the consumption of functional beverages for the control of obesity
N&N-O03 09:00-09:15	Hydrophilic extracts of three <i>Jatropha</i> species as regulators of pro-inflammatory cytokines secretion

FOOD PROCESSING AND ENGINEERING – 5

VALLARTA III Room

11:00 – 12:00

FP&E-O19 11:00-11:15	Phenolic and chemical composition of popcorn morphologies by autofluorescence distribution and digital image analysis
FP&E-O20 11:15-11:30	Antioxidant capacity evaluation in microencapsulates of jamaica (<i>Hibiscus sabdariffa</i> L) "cruza negra" as a potential functional ingredient
FP&E-O21 11:30-11:45	<i>Macrocystis pyrifera</i> sulfated fucans oligosaccharides by hydrothermal microwave process: extraction and chemical and biological characterization

FOOD SAFETY AND FOOD MICROBIOLOGY -4

VALLARTA IV Room

11:00 – 12:00

FS&FM-O13 11:00-11:15	Inhibition of <i>Aspergillus carbonarius</i> growth and reduction of ochratoxin A by lactic acid bacteria in liquid culture
FS&FM-O14 11:15-11:30	Red color stability using epazote as a natural antioxidant in raw beef
FS&FM-O15 11:30-11:45	Antifungal effect of protein edible film based on tomato c.v. Saladette

NUTRITION AND NUTRIGENOMICS - 2

VALLARTA VI Room

11:00 – 12:00

N&N-O05 11:00-11:15	Effect of the gallic acid antioxidant in the metabolism of Huh7 hepatocarcinoma cells infected with hepatitis C virus
N&N-O06 11:15-11:30	Sterculic oil preventive action on metabolic syndrome development
N&N-O07 11:30-11:45	Inflorescences of tepejilote (<i>Chamaedorea tepejilote</i>) as new source of proteins
N&N-O08 11:45-12:00	Neuroprotector effect of blackberry juice obtained by the application of microwaves and ultrasound

[Escriba aquí]

TRABAJOS LIBRES CARTELES



14 - 16 November 2018
Puerto Vallarta, Jalisco, Mexico

WEDNESDAY NOVEMBER 14

POSTER SESSION - 1

17:00 – 18:30

ET&FP-P01	Evaluation of the antioxidant activity of aqueous and organic extracts of edible endemic insects from Mexico
ET&FP-P02	In vitro antimicrobial activity of pectin based edible coatings enriched with oregano essential oil against anthracnose of mango
ET&FP-P03	Fruit smoothie: comparison of the effect of conservation by ultrasound and high hydrostatic pressure
ET&FP-P04	Evaluation of the textural properties of low fat fresh cheese elaborated with thermosonicated milk during its refrigerated storage
ET&FP-P05	Molecular detection of <i>Aeromonas spp.</i> , in chicken
ET&FP-P06	Effect of candelilla wax solid lipid nanoparticles on mechanical and barrier properties of edible coatings
ET&FP-P07	Pectin/alginate based microparticles preparation for essential oils encapsulation
ET&FP-P08	Combined effect of high intensity ultrasound, pH and ionic strength on whey proteins isolate functional properties
ET&FP-P09	U/M-AE recovery and identification of bioactive compounds from rambutan peel
ET&FP-P10	Evaluation of the effect of an enzymatic pre-treatment on the extraction of citrus essential oils.
FB-P01	Thermal and morphological properties of native starch wild potato (<i>Calathea macrosepala</i> K. Schum).
FB-P02	Effect of germination on the chemical composition of amaranth
FB-P03	Interactions between Pinto Saltillo bean (<i>Phaseolus vulgaris</i> L.) protein isolate and xanthan gum in heat-acid-induced gels
FB-P04	Partial purification of an anti-listerial peptide produced by <i>Enterococcus faecium</i> CP05 y <i>Pediococcus acidilactici</i> H08 isolated from edible insects
FB-P05	Effect of consortium culturing of two Lactic Acid Bacteria (LAB) species in its aggregation and adhesion
FB-P06	<i>Beauveria bassiana</i> as maize plant endophyte improves their corn production and drought survival
FB-P07	Analysis of the viability of probiotic microorganisms for the formulation of a food supplement
FB-P08	Aqueous Extractions as obtained of <i>Cladocolea loniceroide</i> s to optimize the antioxidant activity using the method of Surface Response Method
FB-P09	Biofilms of corn tortilla starch applied on bean (<i>Phaseolus vulgaris</i> L.)
FB-P10	Effect of the addition of xanthan gum on the rheological behaviour of an extruded pet food
FB-P11	Evaluation of whey addition as nitrogen source in the edible fungus growth <i>Pleurotus ostreatus</i>
FB-P12	Physicochemical analysis of maize starch extracted with different methods

FB-P13	Extraction and characterization of the extract of <i>Passiflora biflora</i> Lam
FB-P14	Physical, chemical and functional characteristics of starch of <i>Colocasia esculenta</i> (L.) Schott and <i>Xanthosoma sagittifolium</i> (L.) Schott
FB-P15	Inulin extraction of Jicama (<i>Pachyrhizus erosus</i>)
FB-P16	Identification of phenolic compounds in bell pepper fruit associated with chilling injury tolerance
FB-P17	Detection of genetically modified organisms in corn grains used to make flour
FB-P18	Alcohol acetyltransferase activity in crude extract of <i>Pichia fermentans</i> during isoamyl acetate production.
FB-P19	Effect of aw on hydrolytic activity of the α -L-fucosidase from <i>Thermotoga maritima</i>
FB-P20	Stimulation of immune system cells by fucooligosaccharides obtained by enzymatic synthesis
FP&E-P01	Influence of type of goat feeding, artisanal process, physicochemical aspects and maturation in microstructural parameters of goat cheese
FP&E-P02	Application a waxy starch cryogel by ultrasound to control the freezing process of pork meat in chamber
FP&E-P03	<i>Sphenarium purpurascens</i> as an alternative of protein source in the processing of soda crackers
FP&E-P04	Physicochemical and Mechanical characterization of "Cincho" cheese produced on Southern Veracruz State
FP&E-P05	Aparent Viscosity of Beetroot Jam: Temperature and Sugar Concentration Effects
FP&E-P06	Physicochemical changes on flours and texture properties for dough and tortillas obtained from maize fertilized using nejayote-manure
FP&E-P07	Effect of steam generation rate on essential oil extraction within a microwave-assisted system
FP&E-P08	Prediction of chilling injury in red tomato (<i>Solanum lycopersicum</i> var. Saladette) using Digital Image Analysis (DIA) and fractal parameters
FP&E-P09	Effect of extrusion process on physicochemical properties of instant quinoa flour
FP&E-P10	Physicochemical and viscosity characterization on hardened tortilla flour and on original flour
FP&E-P11	Computer simulation of heat transfer during microwaves pasteurization of carrot puree.
FP&E-P12	Computer simulation of the thawing by microwaves energy of broccoli through the Finite Elements method.
FP&E-P13	Mathematical modeling of the thin layer drying process of Golden Delicious apple slices in an infrared moisture balance.
FP&E-P14	Effects of edible coatings on the physicochemical properties of fresh and blanched slices of chayote (<i>Sechium edule</i>) during convective drying
FP&E-P15	Effect of cottonseed meal (<i>Gossypium hirsutum</i>) content and extrusion processing parameters on the physicochemical properties of sheep cattle feed
FP&E-P16	Effect of extrusion processing on cottonseed protein and corn flour interactions through molecular dynamics simulation
FP&E-P17	Effect of milling and granulometry on physicochemical and rheological properties of nixtamalized maize flours.

FP&E-P18	Snacks obtained from maize tortilla flour
FP&E-P19	Quantification of total phenols, flavonols, and evaluation of antioxidant capacity in extruded product from yellow corn flour and apple pomace
FP&E-P20	Evaluation of physicochemical properties of third generation snacks, enriched with legume, obtained by extrusion
FPD&SE-P01	Sensory optimization of a seasoning cube based on dehydrated leadtree (<i>Leucaena leucocephala</i>) seeds for huaxmole preparation
FPD&SE-P02	Sensory and hedonic characterization of oat cookies added with Agave fructans
FPD&SE-P03	Solubility, lipid retention and emulsifying properties characterization of polysaccharides with commercial interest
FPD&SE-P04	Development and sensory-statistical optimization of a powder concentrate made from manila mango bagasse (<i>Mangifera indica</i> L.)
FPD&SE-P05	Color, texture and preference comparison for different formulas of totopos made from corn and white sorghum and commercial corn-made totopos
FPD&SE-P06	Consumer's acceptance of low-fat yogurt with camote de cerro (<i>Dioscorea spp</i>) starch used as stabilizing agent
FPD&SE-P07	Alimentos funcionales diseñados a partir de la matriz láctea: Estado del arte y perspectivas en Colombia
FPD&SE-P08	Evaluation of the characteristics of the texture of a baking product based on barley sprouts
FPD&SE-P09	Evaluation of substitution from sugar and partial butter replacement in muffin, effects on texture & sensory properties
FPD&SE-P10	Development of a drinkable yogurt added with lyophilized extract of muicle (<i>Justicia spicigera</i>) as a substitute for color
FPD&SE-P11	Effect of the incorporation of sweet potato flour (<i>Ipomoea batatas</i>) and Sorghum (<i>Sorghum Bicolor</i> L.) in the texture of a bread type muffin as an alternative for the celiac population
FPD&SE-P12	Effect of the addition Preservative mixtures on the consumer acceptability in tortilla produced with corn flour obtained by ohmic heating.
FPD&SE-P13	Development of bitter chocolate bonbon stuffed with almond cream and its sensorial and physicochemical evaluation
FPD&SE-P14	Development and evaluation of the quality characteristics of a gluten free pasta with sechium edule flour
FPD&SE-P15	Characterization of bioactive compounds in acorn extracts from <i>Quercus rubra</i> , its antioxidant and biological potential
FS&FM-P01	Implementation of a method for the determination of saturated fats in local food products by means of gas chromatography
FS&FM-P02	Synthesis and characterization of mixed oxide (TiO ₂ -ZnO-MgO) nanomaterials with potential use in the food industry as antimicrobial agent
FS&FM-P03	Etiquetado nutricional como factor determinante en la compra de un producto alimenticio en estudiantes universitarios
FS&FM-P04	Evaluation of the culinary quality of a alimentary pasta based on flour barley and flour wheat.
FS&FM-P05	Study of decontamination of milk with aflatoxin m1 using exopolysaccharides produced by kefir grains
FS&FM-P06	Physical, chemical and microbiological characterization of <i>Colocasia esculenta</i> (L.) Schott and <i>Xanthosoma sagittifolium</i> (L.) Schott

FS&FM-P07	Formulation and evaluation of bacterial consortiums for the reduction of acrylamide by simulated gastrointestinal conditions
FS&FM-P08	Structural and antimicrobial evaluation of cinnamon essential oil encapsulated by high-frequency ultrasound using FTIR spectroscopy against bacteria
FS&FM-P09	Culture supernatants of <i>Lactobacillus fermentum</i> alter spore and biofilm formation of <i>Clostridium perfringens</i> , and downregulate transcription of Agr-like quorum sensing genes
FS&FM-P10	Antimicrobial activity storage stability of cell free supernatants from <i>Lactobacillus plantarum</i>
FS&FM-P11	Evaluation of the interaction of the aflatoxins B1 and M1 with bovine α -lactalbumin by the molecular docking method
N&N-O01	Contemporary dietary patterns in the southern border of Mexico
N&N-O02	Knowledge and consumption of Quelites in southeastern of Mexico
N&N-O03	Snack bars with hypoglycemic potential: assessment of the bioactive compounds contribution
N&N-O04	Development of an artisanal bread with white sorghum base <i>Sorghum bicolor</i> L. (Moench) and wheat (<i>Triticum</i>) added with moringa (<i>M. Oleifera</i>).
FP&E-P76	Effect of temperature on the rheological behavior of suspensions and gels of "camote de cerro" (<i>Dioscorea</i> spp.) starch native and modified by chemical crosslinking

THURSDAY NOVEMBER 15

POSTER SESSION - 2

12:00 – 13:30

ET&FP-P11	Hydro-conservation of fresh-cut pineapple with nanocapsules charged with natural antioxidants.
ET&FP-P12	Cryoprotect effect of α -tocopherol nanocapsules-maltodextrin on the quality of frozen strawberry
ET&FP-P13	Study of the effect of temperature fluctuation on quality changes in zucchini fruit (<i>Cucurbita pepo</i> L.)
ET&FP-P14	Ultrasound-assisted extraction of carotenoids from orange peel and their microencapsulation by using sweet potato starch as wall material
ET&FP-P15	Evaluation of bio-films based on chitosan-pectin for tomato packaging.
ET&FP-P16	Xkijit (<i>Renealmia alpinia</i>) microencapsulated pigments as a natural food colorant
ET&FP-P17	Evaluation of the controlled release of encapsulated <i>Flourensia retinophylla</i> extract in a gastrointestinal digestion model, in vitro.
ET&FP-P18	Evaluation of the effect of the cooking treatment on the antioxidant capacity and quantification of polyphenols in the extracts of edible endemic insects from Mexico
ET&FP-P19	The effect of power ultrasound on physicochemical, bioactive, and antioxidant properties of a combined orange and celery juice
ET&FP-P20	Using clay materials in the synthesis of ceramic membranes to clarification of sugar cane juice
FB-P21	Halomona beta amilasa
FB-P22	Antifungal activity of five essential oils against anthracnose in papaya fruits
FB-P23	Common bean cotyledon and hulk's polyphenols concentration, and its relationship with pancreatic lipase inhibition capacity
FB-P24	Carotenoids and polyphenols content of phenotypically outstanding peach fruit breeding lines
FB-P25	Effects of the thermal detoxifying process on fatty acids composition of risinus residual cake
FB-P26	Tolerance to ethanol of probiotic yeast <i>Saccharomyces boulardii</i>
FB-P27	Isoamyl acetate production by <i>Pichia fermentans</i> in a simultaneous fermentation-extraction system. The combined effect of pH-temperature
FB-P28	Development of wall material, based on rice starch, for encapsulation of vanilla extract by spray drying
FB-P29	Isolation and identification of <i>Pichia fermentans</i> strains from alcoholic fermentation of agave
FB-P30	Production of polyphenols in callus of <i>Rubus glaucus</i>
FB-P31	Antihypertensive activity of whey proteins hydrolysates released by proteinase K action
FB-P32	Transcriptional expression of genes associated with chilling injury tolerance induced by hot water treatment in Mango Fruit cv. Keitt

FB-P33	Inhibition of pathogenic Fungi (<i>Botryodiplodia theobromae</i> and <i>Colletotrichum gloeosporoides</i>) using essential oils
FB-P34	Chromosomal length polymorphisms in strains of <i>Kluyveromyces marxianus</i> obtained from agave fermentation
FB-P35	Design of an active edible film based on oxidized starch-Mexican oregano essential oil nanoemulsion and its application on bell pepper (<i>Capsicum Annuum</i> L.)
FB-P36	Phenolic compound content and in vitro inhibitory potential against key enzymes relevant for hyperglycemia from <i>Brosimum alicastrum</i> extracts obtained by two extraction methods
FB-P37	Production of cellulase enzymes by fungus <i>Pleurotus ostreatus</i> in solid fermentation using apple bagasse as substrate
FB-P38	Evaluation of the growth of a native strain and two commercial strains of yeast, in a mixture of quince juice (<i>Cydonia oblonga</i>) and pear (<i>Pyrus communis</i>).
FB-P39	Articulaci3n interuniversitaria para el aprovechamiento de desechos y obtenci3n de nutrace3uticos con <i>Pleurotus ostreatus</i>
FB-P40	Analysis of different types of cheese by Raman Scattering
FB-P41	Microencapsulation of the yeast <i>Candida famata</i> by spray drying: A biocontrol agent for anthracnose of mango
FB-P42	Comparison of vinegar production by two artisanal strains
FB-P43	Proteolytic activity in a formulated beverage of Cheddar cheese whey fermented with probiotic bacterias.
FB-P44	Selection of cellulolytic and lipolytic bacterial strains isolated from environmental sources.
FB-P45	High anthocyanin content in pigmented varieties of corn (<i>Zea mays</i> L.) in Tochimilco, Puebla
FP&E-P21	Determination of maize (<i>Zea mays</i> L) grain hardness of the varieties Palomero, Celaya and Elotes Occidentales by different physical methods.
FP&E-P22	Effect of milling and drying of nixtamal on rheological and physicochemical properties of maize flours and dough
FP&E-P23	Effect of electrostatic process on the production of iron microcapsules destined to food fortification
FP&E-P24	Physical characterization, phenolic compounds content and antioxidant activity of purple maize from Yucatan Peninsula
FP&E-P25	Antioxidant effect of additives in orange juice
FP&E-P26	Effect of green ultrasound-assisted extraction on rheological and techno-functional properties of pectic polysaccharides in apple bagasse (<i>Malus domestica</i>) var. Blanca de Asturias)
FP&E-P27	Impact of processing conditions on rheological behaviour and stability of husk tomato paste (<i>Physalis ixocarpa</i> Brot.)
FP&E-P28	Partial characterization of wild watermelon seed and oil
FP&E-P29	Comparison of physicochemical properties of pumpkin flesh and placenta (<i>Cucurbita moschata</i>) flour
FP&E-P30	Characterization of the whey produced in two regions in Durango
FP&E-P31	Physicochemical evaluation of <i>Parmentiera edulis</i> fruit (cuajilote) during its postharvest storage.

FP&E-P32	Hydrodistillation and steam distillation of essential oil of Sage (<i>Salvia officinalis</i>)
FP&E-P33	Inactivation of peroxidase in broccoli using microwaves
FPD&SE-P16	Harvest season, ripening and type of solvent impact on flavonoids composition and antioxidant activity of bitter orange (<i>Citrus aurantium</i>) extracts.
FPD&SE-P17	Flash Profile to describe native coffees from Hidalgo Mexico
FPD&SE-P18	Development of a dry banana snack using sensory analysis as a tool for its formulation
FPD&SE-P19	Development of a functional cheese by adding an extract of a medicinal plant <i>Tecoma stans</i> .
FPD&SE-P20	In vitro evaluation of the antioxidant effect of aqueous and hydroalcoholic extracts of coffee leaves obtained by assistance with ultrasound in a cellular model HT-29
FPD&SE-P21	Sensory characteristics and emotions related to <i>Theobroma cacao</i> from two region of Mexico using CATA test
FPD&SE-P22	Development of a descriptive analysis methodology for Agave Mexican Honeys
FS&FM-P12	Microbial proteolytic and autolytic activities in fresh cheeses juices.
FS&FM-P13	Chronic administration of tryptamine from orange juice through wistar rat
FS&FM-P14	Morfological analysis of rat's hepatocytes after chronic administration of acrylamide in instant soup
FS&FM-P15	Microbiological, physicochemical and sensory characteristics of quality of commercial fresh cheese.
FS&FM-P16	Response surface optimization of reduced microbial load in Mexican chia seeds (<i>Salvia Hispanica</i> L.) using High intensity light pulses
FS&FM-P17	Alteration of biofilm formation, swarming motility and expression of related genes of <i>E. coli</i> pathotypes by cold stress and polyphenolic compounds.
FS&FM-P18	Evaluation of aflatoxins in Avati Morotĩ floury maize in the Central Department of Paraguay
FS&FM-P19	Assessment of mycotoxins and fungal frequency in Tupi morotĩ (locro) from markets of the Metropolitan Area - Paraguay
FS&FM-P20	Antiviral Activity of Quercetin against Norovirus. Reduction of infectivity and genomic copies.
FS&FM-P21	Development of a rapid method for the detection of bacteria in vegetables
FS&FM-P22	Screening of aflatoxins, ochratoxins and fumonisins in baby food Paraguayan in markets
FS&FM-P23	Antioxidant and bactericidal activity of a rich phenolic extract obtained from <i>Bacillus clausii</i> -fermented spent coffee grounds
FS&FM-P24	Modeling the effect of Citrodex® sanitizer on the inhibition of <i>Salmonella</i> species on stainless steel surfaces
FS&FM-P25	Indicator and pathogenic microorganisms related to microbial quality of fresh produce sampled at point of sale in Chihuahua, Mexico.
FS&FM-P26	Acid and bile salt tolerance of <i>Lactobacillus</i> strains isolated from artisanal Chihuahua cheese
N&N-O07	Garlic supplements as potential prebiotics for gut microbiome
N&N-O08	Local food resources for human health: From lab bench studies to healthy table innovations

N&N-O09	Effect of Sanguinarine and Achyranthes Bidentata polysaccharides on performance and immunity of yellow broilers
N&N-O10	Differences between fatty acids of phosphatidylcholine and their origin
FS&FM-P27	Application of DNA metabarcoding to characterize microbial communities in fresh and dried coffee cherries from Tabasco
N&N-O04	The preventive effects and mechanisms of <i>Ampelopsis grossedentata</i> (Vine tea) on metabolic syndrome and gut dysbiosis
ET&FP-P32	Fungal extraction of antioxidant polyphenolic compounds from orange peel (<i>Citrus paradisi</i>) by Solid-State Fermentation
FP&E-P74	Screening of microbial strains for polyhydroxybutyrate production from banana by-products in solid-state culture
FP&E-P75	Use of banana residues for the production of polyhydroxybutyrate in solid-state culture
FB-P87	Biochemical characterization of the lactic fermentation of <i>Cucurbita ficifolia</i> juice with <i>Lactobacillus plantarum</i>
FB-P69	Production of rhamnolipids in submerged fermentations using vegetable oil
FS&FM-P42	Inhibition of the growth of <i>A. carbonarius</i> by lactic acid bacteria (LAB) during the drying of coffee cherries
ET&FP-P36	Seaweed galactic-hydrolases production by solid state fermentation
FB-P83	Microencapsulation of lycopene with candelilla wax by spray drying process
FPD&SE-P40	Development of a mayonnaise added with <i>Persea americana</i> leaf extract and its physicochemical characterization and microbiological evaluation.
FP&E-P64	A morphological analysis of beads from protein hydrolysate of germinated soybean.

POSTER SESSION - 3

17:00 – 18:30

ET&FP-P21	Optimization of the conservation of the soup mixture paraguayan ready to bake through the use of nisin
ET&FP-P22	Extraction of jackfruit leaf proteins (<i>Artocarpus heterophyllus</i> Lam) using emerging methods technology
ET&FP-P23	In vitro antioxidant capacity evaluation, identification and quantification of bioactive compounds of guava (<i>Psidium guajava</i>) leaves extracts from Durango and Oaxaca states
ET&FP-P24	High hydrostatic pressures processed pomegranate (<i>Punica granatum</i> L.) juice stored under refrigeration conditions
ET&FP-P25	Physicochemical characterization, antioxidant activity and larvicidal and insect repellence activity of <i>Capsicum annum</i> and <i>Capsicum chinense</i> chili peppers
ET&FP-P26	Fast fish freshness determination using Infrared Spectroscopy
ET&FP-P27	Timbiriche´s juice tangential flow ultrafiltration
ET&FP-P28	Impact of short intervals controlled atmosphere storage on red raspberry (<i>Rubus idaeus</i> L.) cultivars grown in Mexico
ET&FP-P29	Carotenoid oleous extract from a mixture of Marigold:carrot.

ET&FP-P30	Mestastable association of organogelated emulsions (W/O) made with vegetable oils
ET&FP-P31	Application of edible films added with phenolic tamarind seed extract in shelf life of ground pork.
FB-P46	Antioxidant activity of <i>Ganoderma curtisii</i> extracts
FB-P47	Selenization of soybeans (<i>Glycine max</i>) by foliar application of sodium selenite during post anthesis: effect on proximal composition and seed protein profile as raw material for oil extraction and production of protein isolates
FB-P48	Chemical composition and protein profile of chapulín (<i>Sphenarium purpurascens</i>) fed with alfalfa (<i>Medicago sativa</i>) or maize green fodder (<i>Zea mays</i>)
FB-P49	Gene expression related to ripening of tomato (<i>Solanum lycopersicum</i>) with TomloxB silencing
FB-P50	Comparison of solvents in the extraction of antioxidant compounds from <i>Morinda citrifolia</i> Linn (Noni)
FB-P51	Bioavailability and pharmacokinetics parameters of lupeol in CD-1 mice.
FB-P52	Use of <i>Bacillus clausii</i> to increase the antioxidant and antimicrobial activity of germinated sesame extracts
FB-P53	Anti-obesogenic effect of two varieties of roselle (<i>Hibiscus sabdariffa</i>) with and without anthocyanins content.
FB-P54	Physicochemical characterization of mead from different varieties of maguey from the State of Hidalgo for later use in the production of a commercial syrup
FB-P55	Optimization of the production conditions of peptides with cosmeceutical properties from white sorghum
FB-P56	Study of the cynetic inhibition of tyrosinase by kafirin peptides
FB-P57	Micro fungal resources collected from Cuatrociénegas (Coahuila, Mexico) for food enzyme production
FB-P58	Characterization of an enriquecido baking product with barley husk
FB-P59	Valorization of agroindustrial waste for the generation of biological control agents
FB-P60	Detection of dolphin meat (<i>Delphinus delphis</i>) in tuna (<i>Thunnus thynnus</i>) canning, by PCR
FB-P61	Preparation and characterization of pectin-chitosan covered nano-liposomes entrapping nisin
FB-P62	Extraction of peppermint oil by enzymatic assistance
FB-P63	<i>In vivo</i> ruminal digestion of different capsule types and wall material mixtures
FB-P64	Bioactivities of extracts of seed and peel from Mexican avocado obtained by microwave assisted extraction
FB-P65	Germination process increase antioxidant and hypoglycemic properties related phenolic compounds of tepary bean
FP&E-P34	<i>In vivo</i> antioxidant activity of carotenoids nanoemulsion
FP&E-P35	The effect of organic farming on bioactive and antioxidant properties of Mexican coffee
FP&E-P36	Determination of some antioxidant and textural properties of a sausage made from passion fruit peel flour (<i>Pasiflora edulis</i>).

FP&E-P37	Development of double emulsion W/O/W with fractions fructans of <i>Agave tequilana Weber</i> var. blue
FP&E-P38	Study of physicochemical and rheological proprieties of Aleo (<i>Aloe vera barbadensis Miller</i>) and agave fructans (<i>Agave tequilana weber cv. azul</i>) for possible use as wall materials on the microencapsulation of probiotics by spray drying
FP&E-P39	Assessment of accelerated shelf-life of spray dried human milk
FP&E-P40	Analysis of hydrodynamics and transportation of flavan-3-ols species by evaporation of descending film using CFD
FP&E-P41	Modified quinoa protein by a physical method
FP&E-P42	Hurdle technology to increase the shelf life of coconut water (<i>Cocos nucifera L.</i>)
FP&E-P43	Use of response surface methodology to optimize the bioactive compounds extraction from dry habanero pepper (<i>Capsicum chinense</i>)
FP&E-P44	Physicochemical and antioxidant characteristics of fresh and fermented beverages of black cherry (<i>Prunus serotina subsp. capuli</i>)
FP&E-P45	Chemical composition and protein profile of chapulín (<i>Sphenarium purpurascens</i>) fed with alfalfa (<i>Medicago sativa</i>) or maize green fodder (<i>Zea mays</i>)
FP&E-P46	Concentration of <i>Opuntia ficus indica</i> mucilage by cross-flow ultrafiltration and its application to edible coating films in cactus
FP&E-P47	Rheological characterization of artisanal "Jocoque" produced in Durango, México
FP&E-P48	Flow behavior of <i>Aloe vera (Aloe barbadensis Miller)</i> mucilage processed using ultrasound technology
FP&E-P49	Technofunctional properties of dietary fiber from <i>Aloe vera (Aloe barbadensis Miller)</i> bagasse treated with ultrasound technology
FP&E-P50	Encapsulation of folic acid in gelatin nanofibers by electrospinning process
FP&E-P51	Effect of enzymatic clarification on physicochemical properties of apple (<i>Malus domestica</i>) juice
FP&E-P52	Glycemic index and digestibility of a snack made with yacon and banana flour.
FP&E-P53	Antioxidant and antineoplastic potential of fractions obtained by sequential centrifugal ultrafiltration of infusions of <i>Q. eduardii</i> leaves
FPD&SE-P23	Valorization of orange by-products to develop a panque rich in Vitamin C microwave and conventionally baked
FPD&SE-P24	Elucidation of the pattern of volatile compounds responsible of the characteristic odors of fermented meat product (chorizo) during ripening
FPD&SE-P25	Volatile analyses and sensory evaluation of Cabernet Sauvignon rosé wine aged with American oak chips in comparison to commercial wines
FPD&SE-P26	Characterization of functional compounds in a food supplement from red prickly pear peel (<i>Opuntia ficus-indica L.</i>)
FPD&SE-P27	Identifying sensory attributes for a functional "ideal beverage" for cirrhotic patients
FPD&SE-P28	Influence of product information in consumer's liking of artisan corn beers
FPD&SE-P29	Modification of the physicochemical characteristics of yogurt-like product by the addition of mucilage of nopal

FPD&SE-P30	Carcass yield and pork quality for niche markets from different crossbreeding pigs.
FPD&SE-P31	Development of a guanabana and chia functional puree
FPD&SE-P32	Influence of the origin and grade of roasting on the coffee sensory attributes.
FPD&SE-P33	Preparation of baked snacks based on amaranth, oats, and beetroot highly nutritious aimed at celiac
FPD&SE-P34	Obtaining and chemical characterization of dust of banana green (<i>Musa cavendishii</i>) variety Chiapas and its application in mixture with flour, oatmeal in the development of flake cereals for breakfast, functional and with minimum content of gluten.
FPD&SE-P35	Development of instant powdered drinks using spray drying
FPD&SE-P36	Snack of high nutritional and antioxidant value produced by extrusion from maize and common bean
FPD&SE-P37	Effect of the gelling properties of gelana, xanthan and locust bean gums in processing of a mango gelled dessert low in calories
FS&FM-P27	Evaluation of the content of lipid degradation compounds in artisanal snacks in Veracruz city
FS&FM-P28	Selection of lactic acid bacteria isolated from vegetable sources with antimicrobial activity.
FS&FM-P29	Antimicrobial activity of Lactic Acid Bacteria isolated from artisanal Chihuahua cheese production process
FS&FM-P30	Effect of bioprocessing on the antimicrobial activity of phenolic compounds in blue maize
FS&FM-P31	Detection of aflatoxins in agricultural species of Chihuahua
FS&FM-P32	Bacteriostatic effect of the compounds of a tisane in pathogenic microorganisms.
FS&FM-P33	Natural antimicrobials alter viability, swarming motility, biofilm formation and expression of related genes in pathotypes of <i>Escherichia coli</i>
FS&FM-P34	Effect of the chipotle added to Oaxaca type cheese on the microbiological quality
FS&FM-P35	Reduction of the microbial load for the preservation of chicken meat by means of short wave ultraviolet radiation.
FS&FM-P36	Antimicrobial activities of peptides isolated from Cruciferous vegetables
FS&FM-P37	Obtaining and characterization of Pediocin-encapsulated liposomes by microfluidization.
FS&FM-P38	Encapsulation of <i>Pediococcus acidilactici</i> ITV26 and evaluation of its probiotic potential in an in vitro gastrointestinal system.
N&N-O11	Hydrogel based on PVA as a study model for nutraceuticals.
N&N-O12	Ancestral and Modern Mexican Diet, its implications.
N&N-O13	Beneficial effects of coconut oil administration on metabolic syndrome parameters and gene expression
N&N-O14	Purple potato peel extract: an efficient treatment for dyslipidemia in obese rats
N&N-O15	Pigs' fat and meat enriched with PUFA as an alternative to natural value-added products.

FRIDAY NOVEMBER 16

POSTER SESSION - 4

12:00 – 13:30

ET&FP-P33	Optimization of ultrasound-assisted extraction of violacein from <i>Janthinobacterium lividum</i> CECT 946
ET&FP-P34	Impact of the addition of β -carotene nanoemulsions onto the antioxidant activity of pasteurized orange juice
ET&FP-P35	Herramienta tecnológica para la divulgación de conocimiento en etiquetado nutricional
ET&FP-P37	Analysis of the antioxidant activity and the phenolic profile of <i>Laurus nobilis</i> leaves from three different local producers
ET&FP-P39	Effect of ultrasound-assisted hydrolysis on the bioactivity of the globulins peptides from Cucurbita argirosperma sororia seeds
ET&FP-P40	Impact of the storage of the green coffee (<i>Coffea arabica</i> L.) in modified atmospheres on the quality markers.
ET&FP-P41	Effect of ozone processing conditions on the microbial load of aguamiel
ET&FP-P42	Evaluation of ultrasound-assisted extraction in antioxidants compounds content from mango peel using a Taguchi design
ET&FP-P43	Evaluation of the application of edible coatings in the reduction of the rot of the malanga corm (<i>Colocasia esculenta</i>)
ET&FP-P44	Anti-inflammatory activity of curcumin in gel carriers on a murine model with atrial edema
FB-P66	Obtaining a triticale's (<i>X triticosecale Wittmack</i>) malt chocolate for the development of darks beers
FB-P67	Allium Cepa as source of allicin and test of its antimicrobial property in <i>E. Coli</i> and <i>P. aeruginosa</i> cultures
FB-P68	Production of bioactive peptide fractions by natural fermentation of white sorghum grain (<i>Sorghum bicolor</i> L. Moench).
FB-P70	Assisted extraction by solid-state fermentation of bioactive compounds from orange peel residues (<i>Citrus sinensis</i>)
FB-P71	Immobilization of Phospholipase A1 (PLA 1) and its application on fosfatidilcoline modification
FB-P72	Isolation and Characterization of yeasts of semiarid samples in Coahuila for ethanol production using Aguamiel from <i>Agave salmiana</i>
FB-P73	Gamma radiation and in vitro selection of mutant plants of blackberry (<i>Rubus fruticosus</i> Cv. Tupi) for <i>Botrytis cinerea</i> tolerance
FB-P74	Physicochemical and phytochemical characterization of <i>Aloe vera</i> gel
FB-P75	Lipoxygenase activity in Ataulfo mango (<i>Mangifera indica</i>) with chilling injury treated with methyl jasmonate
FB-P76	Valorization of guishe and grape waste for cellulase production in SSF

FB-P77	Antihypertensive effect of phenolic compounds of amaranth (<i>A. hypochondriacus</i> L) bioprocessed by germination. An <i>in vivo</i> studio in spontaneously hypertensive rats
FB-P78	Antioxidant and bactericidal activity in esencial oils obtained of peel pomegranate (<i>Punica granatum</i>)
FB-P79	Structural Characteristics during the Stored of common Beans (<i>Phaseolus Vulgaris</i> L.)
FB-P80	Identification of phenolic compounds by HPTLC in <i>Opuntia ficus indica</i> with heat treatment
FB-P81	Identification of some components of marine seaweeds from the Coast of Veracruz, México
FB-P82	Ultrasound-assisted extraction of proteins from <i>Spirulina maxima</i>
FB-P84	Extraction yield of cactus mucilage using different methods in <i>Opuntia lindheimeri</i> specie.
FB-P85	Cellular antioxidant activity of phenolic compounds from four varieties of mango bark
FB-P86	Evaluation of chemical and physical quality from Guerrero State mangos
FB-P88	Enrichment of lecithin with caprylic acid by acidolysis using immobilized phospholipase A1.
FB-P89	Study of the bioavailability of curcumin in stabilized nanoemulsions with structured emulsifiers with bioactive lipids
FB-P90	Characterization and bioaccessibility of hydrophilic bioactive compounds from garambullo (<i>Myrtillocactus geometrizans</i>)
FB-P91	Effect of drying method and temperature on the total phenols content and antioxidant activity of vegetable solid wastes
FB-P92	Comparison in the content of polyphenolic compounds and antioxidant activity between <i>Opuntia ficus-indica</i> and <i>Opuntia atropes</i> using response surface methodology
FB-P93	Development of a multi-functional yogurt added with nanocapsules of phenolic compounds from oak bark.
FB-P94	Hypoglycaemic effect of a high-fat diet added with cactus flour (<i>Opuntia ficus-indica</i>) in a diet-induced obese mouse model.
FP&E-P54	Wall material selection in ginger extract microencapsulates by a mixture design approach.
FP&E-P55	Characterization of whey protein isolate- kappa carrageenan complex coacervates at different pH levels.
FP&E-P56	Development of coconut oil nanofibres using the electrosspinnig technique
FP&E-P57	Evaluation of soaking and cooking effect in carbohydrates and bioactive compounds of common bean (<i>Phaseolus vulgaris</i> L.)
FP&E-P58	Obtaining common bean (<i>Phaseolus vulgaris</i> , L.) flour attenuated in non-digestible oligosaccharides and tannins through processing
FP&E-P59	Characterization and formulation of a food poultry with the use of agroindustrial waste from Cuenca del Papaloapan
FP&E-P60	Formulation of a food dough with wheat flour and edible fungus <i>Pleurotus ostreatus</i>
FP&E-P61	Rheological properties of flour and starch from jackfruit (<i>Artocarpus heterophyllus</i> Lam.) seeds

FP&E-P62	Evaluation of heat treatments on chemical composition and microstructure of tepejilote (<i>Chamaedorea tepejilote</i>)
FP&E-P63	Chemical composition and technofunctional properties of pitaya pulp enriched with nopal mucilage
FP&E-P65	Influence of the feeding system on the stability of oil in water emulsion
FP&E-P66	Potential use of starch nanoparticles as pickering emulsions stabilizers
FP&E-P67	Study of the effect of pasteurization conditions on the bioactive compounds of the nanche (<i>Byrsonima crassifolia</i>)
FP&E-P68	Pigments and antioxidants in fresh and fermented "pitaya de mayo" (<i>Stenocereus griseus</i>) juice
FP&E-P69	Morphological characterization and bioactive compounds in improved jamaica (<i>Hibiscus sabdariffa</i> L) varieties cultivated in the "Costa Chica" of Guerrero State
FP&E-P70	Comparison of properties and obtention of chitosan from estuary and high seas shrimp
FP&E-P71	An experimental study of temperature distribution in a commercial steam / air mixture retort
FP&E-P72	Avocado (<i>Persea americana</i>) fruit - Characterization and comparison of fatty acid profile of nine cultivars
FPD&SE-P38	Evaluation of obtaining extract of lemongrass (<i>Cymbopogon citratus</i>) to elaborate functional foods.
FPD&SE-P39	Effect of <i>Pleurotus ostreatus</i> on characteristics of physicochemical and texture in noodle pasta
FPD&SE-P41	Characterization of antioxidant capacity and carotenoid content of orange sweet potato flour (<i>Ipomea batatas</i> L): dehydrated effect
FPD&SE-P42	The labeling of the menu as a determining factor in the election of the lunch by the students of the Pontificia Javeriana University
FPD&SE-P43	Design and development of modified beverages with commercial thickeners (cornstarch and guar gum) used for dysphagia diets
FPD&SE-P44	Development of low sugar content jams of pineapple fruit in mixture with natural and nutritional ingredients
FPD&SE-P45	Cooking quality and sensory analysis of pasta enriched with <i>Chlorella vulgaris</i> biomass
FPD&SE-P46	Nutritional and antioxidant evaluation of enriched pasta with <i>Chlorella vulgaris</i> biomass
FPD&SE-P47	Biotechnological transformation of goat's milk to obtain a functional product
FPD&SE-P48	Development of a dry banana snack using sensory analysis as a tool for its formulation
FPD&SE-P49	Sensory and microbiological evaluation of preserves typical of the Department of Nariño - Colombia, flavored with native plants
FPD&SE-P50	Elaboration of snack with Mexican prehispanic ingredients (<i>Zea mays</i> and <i>Amarantus hypochondriacus</i>). High fiber and reduced sodium content. Preliminary results
FPD&SE-P51	Formulation and nutritional evaluation of a hot cake with high fiber content, low sodium and saturated fat intake. Preliminary results
FPD&SE-P52	Frijopan: Preparation of a bean based bread to improve the amount of protein and iron as a great option for vegan community. Preliminary results

FPD&SE-P53	Preparation of jam as a functional food based on strawberry and chia. Preliminary results
FPD&SE-P54	Elaboration and characterization of a puffed breakfast cereal based on wheat, rice and oats mixture.
FPD&SE-P55	Gomitas de almidon-pectina saborizadas con aceites esenciales de cáscara de naranja (<i>Citrus sinensis</i>): evaluación de vida de anaquel
FS&FM-P39	identification by molecular methods of <i>Aspergillus</i> species in chia Paraguaya
FS&FM-P40	Bioactive peptides from Cheddar cheese whey and milk with antimicrobial activity against <i>Salmonella enterica serovar typhimurium</i>
FS&FM-P41	Comparison of indicator microorganisms of microbiological quality of juices and sauces sold on the public road and establishments
FS&FM-P43	Evaluation of the potential of <i>Vaccinium leucanthum</i> for the production of a fermented beverage similar to red wine.
FS&FM-P44	Chemical physical quality of goat's milk produced in the municipality of Venustiano Carranza, Michoacán
FS&FM-P45	Assessment antibacterial effect of metallic nanoparticles (titanium dioxide doped with silver nitrate) in wastewater
FS&FM-P46	Mineral content, antioxidant and antimicrobial activity of fruits harvested in the State of Zacatecas
FS&FM-P47	Evaluation of the antimicrobial capacity of lemon grass extract (<i>Cymbopogon citratus</i>) on <i>Salmonella enterica subsp. enterica</i> ATCV® BAA-1045™.
FS&FM-P48	Characterization of lactic biota in a cream cheese added with Yuca spp
FS&FM-P49	Cooked shrimp skeletons as source of chitosan with antifungal activity
FS&FM-P50	Microbiological analysis of human milk from healthy women from Jalisco
FS&FM-P51	Comparison between the conventional method and a fast Petrifilm method for microbiological analysis of human milk
N&N-O17	Bioavailability of trace minerals in raw and cooked pork from pigs fed with two different mineral sources.
N&N-O18	Influence of coffee intake and its components on human health
N&N-O19	Physicochemical Characterization of <i>Cymbopogon citratus</i> from the Central Zone of Veracruz
N&N-O20	Influence of vegetable and animal protein-based diets tested on an ex vivo model over SCFA profile and probiotic bacteria concentration (<i>Lactobacillus</i> and <i>Bifidobacterium</i>)
N&N-O21	In vitro colonic fermentation of indigestible fraction isolated from tomato (<i>Lycopersicon esculentum</i>)
N&N-O22	Release kinetics of phenolic compounds in Mexican sauces
N&N-O23	Effect of resveratrol on growth performance, rectal temperature and serum parameters of broilers under heat stress
N&N-O24	The different roles of cyanidin 3-glucoside and its phenolic metabolites in a mouse model of fatty liver disease: involvement of inflammatory markers and gut microbiota
N&N-O25	Nutritional evaluation of a high fiber source functional tortilla: Preliminary results

CONTRAPORTADA



14 - 16 November 2018
Puerto Vallarta, Jalisco, Mexico