

## **DATOS GENERALES**

NOMBRE: LUIS ARTURO BELLO PEREZ  
FECHA DE NACIMIENTO: 16 DE NOVIEMBRE 1961  
LUGAR DE NACIMIENTO: ACAPULCO, GRO.  
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## **ESTUDIOS REALIZADOS**

PRIMARIA: GONZALO N RAMIREZ 1967-1973. ACAPULCO, GRO.  
SECUNDARIA: FEDERAL No 1 1973-1976. ACAPULCO, GRO.  
PREPARATORIA: PREPARATORIA No 7 UAG 1976-1979. ACAPULCO, GRO.  
LICENCIATURA: INGENIERO BIOQUIMICO ITA 1979-1983. ACAPULCO, GRO.  
MAESTRIA: BIOINGENIERIA CINVESTAV-IPN 1983-1986  
DOCTORADO: BIOTECNOLOGIA DE PLANTAS CINVESTAV-IPN 1991-1995  
ESTANCIA ACADEMICA POR 6 MESES EN EL INRA-NANTES FRANCIA 1994  
POSDOCTORADO: INRA-NANTES 1995-1996.  
ESTANCIA ACADEMICA ENERO-FEBRERO 2004, DEPARTAMENTO DE FOOD SCIENCE, UNIVERSIDAD DE NOTTINGHAM, INGLATERRA.  
ESTANCIA ACADEMICA FEBRERO-JULIO 2005, DEPARTAMENTO DE FOOD SCIENCE, AND HUMAN NUTRITION DE LA UNIVERSIDAD DE ILLINOIS, ESTADOS UNIDOS DE NORTEAMERICA.  
ESTANCIA SABATICA CENTRO WHISTLER PARA LA INVESTIGACION EN CARBOHIDRATOS, UNIVERSIDAD DE PURDUE. 2012-2014.

## **ACTIVIDADES PROFESIONALES**

1. PROFESOR DE TIEMPO PARCIAL SECUNDARIA TECNICA No 68 ACAPULCO, GRO. 1982-1983.
2. PRACTICAS PROFESIONALES PLANTA POTABILIZADORA DE AGUA Y PLANTA DE TRATAMIENTO DE AGUAS RESIDUALES 1983.
3. SECRETARIA DE SALUD, LABORATORIO ESTATAL DE SALUD PUBLICA, ACAPULCO, GRO. JEFE DEL DEPARTAMENTO DE CONTROL MICROBIOLÓGICO. SEPTIEMBRE 1986-SEPTIEMBRE 1987.
4. PROFESOR DE TIEMPO COMPLETO TITULAR "C" INSTITUTO TECNOLÓGICO DE ACAPULCO. SEPTIEMBRE 1987-1999
5. PROFESOR DE TIEMPO PARCIAL EN EL CENTRO DE DESARROLLO DE COMPUTACION "GALILEO". SEPTIEMBRE 1988-MARZO 1990.

6. PROFESOR INVITADO FACULTAD DE TURISMO UAG. SEPTIEMBRE 1989- SEPTIEMBRE 1991.
7. PROFESOR INVITADO ITESM CAMPUS IRAPUATO. VERANOS 1992 Y 1993.
8. PROFESOR INVITADO UAQ MAESTRIA EN CIENCIA Y TECNOLOGIA DE ALIMENTOS. 1993, 1995, 1997-2010.
9. PROFESOR DE TIEMPO COMPLETO TITULAR "C" INSTITUTO POLITECNICO NACIONAL. MAYO 1999-

### **CURSOS Y CONGRESOS**

ASISTENCIA A MAS DE 400 CURSOS Y CONGRESOS NACIONALES E INTERNACIONALES.

### **IDIOMAS**

1. INGLES.
2. FRANCES.

### **DISTINCIONES**

1. MEJOR PROMEDIO DEL BACHILLERATO QUIMICO-BIOLOGO PREPARATORIA No 7 UAG. 1979.
2. MEJOR PROMEDIO DE LA PRIMERA GENERACION DE INGENIERIA BIOQUIMICA. ITA. 1983.
3. BECARIO DEL COSNET. 1983
4. BECARIO DEL CONACYT. 1991.
5. MIEMBRO DEL CONSEJO DIRECTIVO DEL COLEGIO DE QUIMICOS DEL ESTADO DE GUERRERO POR EL PERIODO 1989-1990.
6. BECARIO DEL CIES-FRANCIA 1994.
7. BECARIO POSDOCTORADO PAYS DE LOIRE-FRANCE 1996.
8. MIEMBRO DEL SISTEMA NACIONAL DE INVESTIGADORES DESDE 1993 Y NIVEL III POR EL PERIODO 2006-2010, 2011-2015, 2016-2024.
9. MIEMBRO DE LA CARTERA DE EVALUADORES DEL CONACYT. 1997.
10. MIEMBRO DE LA CARTERA DE EVALUADORES DE LOS SISTEMAS REGIONALES SIGOLFO, SIHGO, SIBEJ DEL CONACYT Y FONDOS MIXTOS DEL ESTADO DE GUERRERO, CHIAPAS, JALISCO. 1997.
11. MIEMBRO DEL COMITE DE ARBITROS DE LA REVISTAS: JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, ACTA CIENTIFICA VENEZOLANA, PLANT FOODS FOR HUMAN NUTRITION, INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, AGROCIENCIA, INTERCIENCIA, JOURNAL OF FOOD SCIENCE, ANALYTICAL BIOCHEMISTRY, JOURNAL OF CEREAL SCIENCE. APPLIED REOLOGY, STARCH/STARKE, CARBOHYDRATE RESEARCH, FRUITS, JOURNAL OF THE AMERICAN OIL CHEMICAL SOCIETY, CARBOHYDRATE POLYMERS, E-POLYMERS,

BIORESOURCE TECHNOLOGY, LEBENSMITTEL-WISSENSCHAFT UND TECHNOLOGIE, CRITICAL REVIEW IN FOOD SCIENCE AND NUTRITION, ITALIAN JOURNAL OF FOOD SCIENCE, JOURNAL OF FOOD BIOCHEMISTRY, FOOD HYDROCOLLOID, FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, JOURNAL OF APPLIED POLYMER SCIENCE, CIENCIA Y TECNOLOGIA ALIMENTARIA, ARCHIVOS LATINOAMERICANOS DE NUTRICION, REVISTA MEXICANA DE INGENIERIA QUIMICA, UDO AGRICOLA (VENEZUELA), NEW ZEALAND JOURNAL OF CROP AND HORTICULTURAL SCIENCE, INFORMACION TECNOLOGICA (CHILE), BRITISH JOURNAL OF NUTRITION, IRANIAN POLYMER JOURNAL, CURRENT NUTRITION AND FOOD SCIENCE, FOOD CHEMISTRY, PARTICLE AND PARTICLE SYSTEMS CHARACTERIZATION, EUROPEAN FOOD RESEARCH AND TECHNOLOGY, CZECH JOURNAL OF FOOD SCIENCES, UNIVERSIDAD Y CIENCIA, AGRICULTURA TECNICA DE MEXICO, FOOD RESEARCH INTERNATIONAL, AFRICAN JOURNAL OF BIOTECHNOLOGY, PAKISTAN JOURNAL OF SCIENTIFIC AND INDUSTRIAL RESEARCH, INTERNATIONAL JOURNAL ENVIRONMENTAL RESEARCH PUBLIC HEALTH, BMC BIOTECHNOLOGY, INTERNATIONAL JOURNAL OF NUTRITION AND METABOLISM, JOURNAL OF CHEMICAL TECHNOLOGY AND BIOTECHNOLOGY, FOOD AND BIOPROCESS TECHNOLOGY: AN INTERNATIONAL JOURNAL, JOURNAL OF FOOD DIGESTION, JOURNAL OF NANOTECHNOLOGY, JOURNAL OF CARBOHYDRATE CHEMISTRY, REVISTA LATINOAMERICA DE METALURGIA Y MATERIALES, FOOD ANALYTICAL METHODS, JOURNAL OF BOTANY, POLIBOTANICA, CATALYSIS LETTERS, NUTRITION RESEARCH, JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, FOOD BIOPHYSICS, FOOD & FUNCTION, BIOMASS AND BIOENERGY, JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, INTERNATIONAL JOURNAL OF CHRONIC DISEASES, POLYMER COMPOSITES, COLLOID AND POLYMER SCIENCE, FOOD PACKING AND SHELF LIFE, REACTIVE AND FUNCTIONAL POLYMERS.

12. EDITOR ASOCIADO EN LA REVISTA AGROCIENCIA. 2003-
13. EDITOR ASOCIADO JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE 2011-,
14. PREMIO NACIONAL EN CIENCIA Y TECNOLOGÍA DE ALIMENTOS 1999.
15. MIEMBRO REGULAR DE LA ACADEMIA MEXICANA DE CIENCIAS. 2000-
16. PRESIDENTE DEL COMITÉ TÉCNICO DE MODERNIZACION TECNOLÓGICA DEL CONSEJO ESTATAL DE CIENCIA Y TECNOLOGÍA DEL ESTADO DE GUERRERO Y MIEMBRO DE LA JUNTA DIRECTIVA. 1998.
17. PREMIO ESTATAL AL MERITO EN CIENCIA Y TECNOLOGÍA 2000, PRESEA "GUILLERMO SOBERON", QUE OTORGA EL GOBIERNO DEL ESTADO DE GUERRERO.
18. PREMIO A LA MEJOR TESIS DE MAESTRIA DIRIGIDA 2002, QUE OTORGA EL IPN.
19. PREMIO A LA INVESTIGACIÓN 2003, QUE OTORGA EL IPN.
20. MIEMBRO DEL COMITÉ EDITORIAL DE LAS REVISTAS: PLANT FOODS FOR HUMAN NUTRITION. 2005- , CIENCIA Y TECNOLOGIA ALIMENTARIA (JOURNAL OF FOOD) 2007-, STARCH/STARKE 2011-, JOURNAL OF CEREAL SCIENCE, 2015-, FOOD HYDROCOLLOIDS, 2021-

21. MIEMBRO DE LA COMISION DE PREMIOS DE LA ACADEMIA MEXICANA DE CIENCIAS. 2003-2004.
22. BECARIO DE LA ROYAL SOCIETY OF LONDON. 2004.
23. BECARIO DEL TIES-PROGRAM ILLINOIS UNIVERSITY-PROPAC, MEXICO. 2005.
24. PREMIO A LA MEJOR TESIS DE DOCTORADO DIRIGIDA 2006, QUE OTORGA EL IPN.
25. EVALUADOR DEL SISTEMA NACIONAL DE INVESTIGADORES EN EL AREA VI, 2008-2010.
26. EVALUADOR EN LA SUB-COMISION TECNOLOGICA DEL SISTEMA NACIONAL DE INVESTIGADORES, 2011-2015.
27. EVALUADOR DE LA COMISION TRANSVESAL DE TECNOLOGIA DEL SISTEMA NACIONAL DE INVESTIGADORES, 2016-2018.
28. MIEMBRO DEL COMITÉ EVALUADOR DEL PREMIO DE INVESTIGACION DE LA UNIVERSIDAD AUTONOMA DE SAN LUIS POTOSI, 2008.
29. MIEMBRO DEL COMITÉ EVALUADOR DEL PREMIO “ALEJANDRINA” A LA TRAYECTORIA EN INVESTIGACION DE LA UNIVERSIDAD AUTONOMA DE QUERETARO, 2015
30. JURADO DEL PREMIO NACIONAL EN CIENCIAS Y ARTES EN EL AREA DE TECNOLOGIA Y DISEÑO 2008.
31. JURADO DEL PREMIO ESTATAL EN CIENCIA Y TECNOLOGIA DEL ESTADO DE MEXICO 2008-2011.
32. MEJOR REVISOR DE LA REVISTA FOOD HYDROCOLLOIDS 2007-2009.
33. MIEMBRO REGULAR DE LA ACADEMIA DE CIENCIAS DE MORELOS. 2010-
34. PREMIO NACIONAL AL MERITO EN CIENCIA Y TECNOLOGIA DE ALIMENTOS 2012.
35. PREMIO SCOPUS MEXICO 2013 EN EL AREA DE BIOTECNOLOGIA Y ALIMENTOS.
36. PREMIO YUM KAAX “RICARDO BRESSANI” POR SU APORTES A LA NIXTAMALIZACION, 2015.
37. EDITOR ASOCIADO EN LA REVISTA CEREAL CHEMISTRY, 2017-
38. EDITOR ASOCIADO EN LA REVISTA LWT-FOOD SCIENCE & TECHNOLOGY 2019-
39. PREMIO A LA MEJOR TESIS DE DOCTORADO EN EL AREA CIENCIAS MEDICO-BIOLÓGICAS DEL IPN 2018 (DIRECTOR).
40. PREMIO EXCELLENCE TEACHING AWARD 2020 POR LA AMERICAN ASSOCIATION OF CEREAL CHEMIST INTERNATIONAL.
41. RECONOCIMIENTO AL MERITO EN CIENCIA Y TECNOLOGIA DEL GOBIERNO DEL ESTADO DE MORELOS, 2020.

### **ASOCIACIONES Y SUSCRIPCIONES**

1. MIEMBRO DEL INSTITUTE OF FOOD TECHNOLOGISTS. 0045057. 1982-
2. SUSCRIPCION A LA REVISTA FOOD TECHNOLOGY, USA. 1982-
3. SUSCRIPCION A LA REVISTA JOURNAL OF FOOD SCIENCE, USA. 1982-
4. MIEMBRO DEL COLEGIO DE QUIMICOS DEL ESTADO DE GUERRERO.
5. MIEMBRO DE LA SOCIEDAD QUIMICA DE ACAPULCO.

6. MIEMBRO DE LA SOCIEDAD MEXICANA DE BIOQUIMICA.
7. MIEMBRO DE LA AMERICAN ASSOCIATION OF CEREAL CHEMISTS. 041530. 1992-
8. SUSCRIPCIÓN A LA REVISTA CEREAL CHEMISTRY. 1992-
9. SUSCRIPCIÓN A LA REVISTA CEREAL FOODS WORLD. 1992-
10. SUSCRIPCIÓN A LA REVISTA AGROCIENCIA. 1999-
11. SUSCRIPCIÓN A LA REVISTA JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY 2002-
12. SUSCRIPCIÓN A LA REVISTA CARBOHYDRATE POLYMERS 2002-
13. MIEMBRO DE LA AMERICAN CHEMICAL SOCIETY. 2007-
14. MIEMBRO DE LA SOCIEDAD MEXICANA DE NUTRICION Y TECNOLOGIA DE ALIMENTOS 2011-

### PUBLICACIONES ARBITRADAS

1. **BELLO-PEREZ, L.A.**, ORTIZ-DILLANES, D., PEREZ-MEMIJE, E. Y CASTRO-DOMINGUEZ, V. 1990. SALMONELLA EN CARNES CRUDAS: UN ESTUDIO EN LOCALIDADES DEL ESTADO DE GUERRERO. SALUD PÚBLICA DE MEXICO, 32, 74-79.
2. **BELLO-PEREZ, L.A.** Y ABARCA-MATEOS, C. 1991. INCIDENCIA DE SALMONELLA EN CHORIZOS QUE SE EXPENDEN EN ACAPULCO, GUERRERO. SALUD PÚBLICA DE MEXICO. 33, 178-183.
3. **BELLO-PEREZ, L.A.** 1993. SEROTIPOS DE SALMONELLA IDENTIFICADOS EN CHORIZOS QUE SE EXPENDEN EN ACAPULCO, GUERRERO, MEXICO. REVISTA LATINOAMERICANA DE MICROBIOLOGIA. 35, 377-381.
4. PAREDES-LOPEZ, O., **BELLO-PEREZ, L.A.** AND LOPEZ, M.G. 1994. AMYLOPECTIN: STRUCTURAL, GELATINISATION AND RETROGRADATION STUDIES. FOOD CHEMISTRY. 50, 411-417.
5. **BELLO-PEREZ, L.A.** AND PAREDES-LOPEZ, O. 1994. STARCH AND AMYLOPECTIN-RHEOLOGICAL BEHAVIOR OF GELS. STARCH/STARKE, 46, 411-413.
6. **BELLO-PEREZ, L.A.** AND PAREDES-LOPEZ, O. 1995. EFFECTS OF SOLUTES ON RETROGRADATION OF STORED STARCHES AND AMYLOPECTINS: A CALORIMETRIC STUDY. STARCH/STARKE, 47, 83-86.
7. **BELLO-PEREZ, L.A.** AND PAREDES-LOPEZ, O. 1995. STARCH AND AMYLOPECTIN-EFFECT OF SOLUTES ON THEIR CALORIMETRIC BEHAVIOR. FOOD CHEMISTRY, 53, 243-247.
8. **BELLO-PEREZ, L.A.**, PAREDES-LOPEZ, O., ROGER, P. AND COLONNA, P. 1996. MOLECULAR CHARACTERIZATION OF SOME AMYLOPECTINS. CEREAL CHEMISTRY, 73, 12-17.
9. **BELLO-PEREZ, L.A.**, PAREDES-LOPEZ, O., ROGER, P. AND COLONNA, P. 1996. AMYLOPECTIN- PROPERTIES AND FINE STRUCTURE. FOOD CHEMISTRY, 56, 171-176.
10. **BELLO-PEREZ, L.A.** AND PAREDES-LOPEZ, O. 1996. STARCH AND AMYLOPECTIN- EFFECT OF SOLUTES ON CLARITY OF PASTES. STARCH/STARKE, 48, 205-207.
11. **BELLO-PEREZ, L.A.**, ROGER, P., BAUD, B. AND COLONNA, P. 1998. MACROMOLECULAR FEATURES OF STARCHES DETERMINED BY AQUEOUS

- HIGH-PERFORMANCE SIZE EXCLUSION CHROMATOGRAPHY. JOURNAL OF CEREAL SCIENCE, 27, 267-278.
12. **BELLO-PEREZ, L.A.,** ROGER, P., COLONNA, P. AND PAREDES-LOPEZ, O. 1998. LASER LIGHT SCATTERING OF HIGH AMYLOSE AND HIGH AMYLOPECTIN MATERIALS IN AQUEOUS SOLUTION. EFFECT OF STORAGE TIME. CARBOHYDRATE POLYMERS, 37, 383-394.
  13. **BELLO-PEREZ, L.A.,** ROGER, P., COLONNA, P. AND PAREDES-LOPEZ, O. 1998. MACROMOLECULAR FEATURES OF AMARANTH STARCH. CEREAL CHEMISTRY, 75, 395-402.
  14. **BELLO-PEREZ, L.A.,** ROGER, P., COLONNA, P. AND PAREDES-LOPEZ, O. 1998. STRUCTURAL PROPERTIES OF STARCHES DISSOLVED BY MICROWAVE HEATING. STARCH/STARKE, 50, 137-141.
  15. **BELLO-PEREZ, L.A.,** PANO-DE LEON, Y., AGAMA-ACEVEDO, E. AND PAREDES-LOPEZ, O. 1998. ISOLATION AND PARTIAL CHARACTERIZATION OF AMARANTH AND BANANA STARCHES, STARCH/STARKE, 50, 409-413.
  16. **BELLO-PEREZ, L.A.,** ORTIZ-MALDONADO, F., VILLAGOMEZ-MENDEZ, J. AND TORO-VAZQUEZ, J.F. 1998. EFFECT OF FATTY ACIDS ON CLARITY OF STARCH PASTES, STARCH/STARKE, 50, 383-386.
  17. **BELLO-PEREZ, L.A.,** AGAMA-ACEVEDO, E., SANCHEZ-HERNANDEZ, L. AND PAREDES-LOPEZ, O. 1999. ISOLATION AND PARTIAL CHARACTERIZATION OF BANANA STARCHES. JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, 47, 854-857.
  18. ROGER, P., **BELLO-PEREZ, L.A.** AND COLONNA, P. 1999. CONTRIBUTION OF AMYLOSE AND AMYLOPECTIN TO THE LIGHT SCATTERING BEHAVIOUR OF STARCHES IN AQUEOUS SOLUTION. POLYMERS, 40, 6897-6909.
  19. **BELLO-PEREZ, L.A.,** AGAMA-ACEVEDO, E., SAYAGO-AYERDI, S.G. MORENO-DAMIAN, E. AND FIGUEROA J.D.C. 2000. SOME STRUCTURAL, PHYSICO-CHEMICAL AND FUNCTIONAL STUDIES OF BANANA STARCHES ISOLATED FROM TWO VARIETIES GROWING IN GUERRERO, MEXICO. STARCH/STARKE, 52, 68-73.
  20. **BELLO-PEREZ, L.A.,** ROMERO-MANILLA, R. AND PAREDES-LOPEZ, O. 2000. PREPARATION AND PROPERTIES OF MODIFIED BANANA STARCH PREPARED BY ALCOHOLIC-ALKALINE TREATMENT. STARCH/STARKE, 52, 154-159.
  21. **BELLO-PEREZ, L.A.,** CONTRERAS-RAMOS, S.M., JIMÉNEZ-APARICIO, A. AND PAREDES-LOPEZ, O. 2000. ACETYLATION AND CHARACTERIZATION OF BANANA STARCH. ACTA CIENTIFICA VENEZOLANA, 51, 143-149.
  22. **BELLO-PEREZ, L.A.,** SAYAGO-AYERDI, S.G., VILLAGOMEZ-MENDEZ, J. Y MONTIEL-SALAS, L.I. 2000. ALMIDON DE PLATANO Y CALIDAD SENSORIAL DE DOS TIPOS DE GALLETAS. AGROCIENCIA, 34, 553-560.
  23. **BELLO-PEREZ, L.A.,** MEZA-LEON, K., CONTRERAS-RAMOS, S.M. AND PAREDES-LOPEZ, O. 2001. FUNCTIONAL PROPERTIES OF SOME STARCH BLENDS. ACTA CIENTIFICA VENEZOLANA, 52, 62-67.
  24. **BELLO-PEREZ, L.A.,** SOLORZA-FERIA, J., ARENAS-OCAMPO M.L., JIMENEZ-APARICIO A. AND VELAZQUEZ DEL VALLE, M. 2001. COMPOSICION QUIMICA DE LA SEMILLA DE *Okenia hypogaea* (Schl. & Cham). AGROCIENCIA, 35, 459-468.
  25. **BELLO-PEREZ, L.A.,** CONTRERAS-RAMOS, S.M., ROMERO-MANILLA, R., SOLORZA-FERIA, J. Y JIMENEZ-APARICIO A. 2002. PROPIEDADES QUIMICAS Y

- FUNCIONALES DEL ALMIDON MODIFICADO DE PLATANO *Musa paradisiaca* L. (VAR. MACHO). *AGROCIENCIA*, 36, 169-179.
26. RENDÓN-VILLALOBOS, R., **BELLO-PEREZ, L.A.**, OSORIO-DIAZ, P., TOVAR, J. AND PAREDES-LOPEZ, O. 2002. EFFECT OF STORAGE TIME ON IN VITRO DIGESTIBILITY AND RESISTANT STARCH CONTENT OF NIXTAMAL, MASA AND TORTILLA. *CEREAL CHEMISTRY*, 79, 340-344.
  27. SÁNCHEZ-HERNANDEZ, L., SOLORZA-FERIA, J., MENDEZ-MONTEALVO, G. PAREDES-LOPEZ, O. AND **BELLO-PEREZ, L.A.** 2002. ISOLATION AND PARTIAL CHARACTERIZATION OF OKENIA (*Okenia hypogaea*) STARCH. *STARCH/STARKE*, 54, 193-197.
  28. SOLORZA-FERIA, J., JIMÉNEZ-APARICIO, A, ARENAS-OCAMPO, M.L. AND **BELLO-PEREZ, L.A.** 2002. RHEOLOGY OF OKENIA HYPOGAEA STARCH DISPERSIONS IN AQUEOUS SOLUTION OF DMSO. *STARCH/STARKE*, 54, 198-202.
  29. **BELLO-PEREZ, L.A.**, SÁNCHEZ-HERNANDEZ, L., MORENO-DAMIAN, E. AND TORO-VAZQUEZ, J.F. 2002. LABORATORY SCALE PRODUCTION OF MALTODEXTRINS AND GLUCOSE SYRUP FROM BANANA STARCH. *ACTA CIENTÍFICA VENEZOLANA*, 53, 44-48.
  30. BETANCUR-ANCONA, D.A., CHEL-GUERREO, L.A., **BELLO-PEREZ, L.A.** AND DAVILA-ORTIZ, G. 2002. ISOLATION OF VELVET BEAN (*Mucuna pruriens*) STARCH: PHYSICO-CHEMICAL AND FUNCTIONAL PROPERTIES. *STARCH/STARKE*, 54, 303-309.
  31. OSORIO-DIAZ, P., **BELLO-PEREZ, L.A.**, AGAMA-ACEVEDO, E., VARGAS-TORRES, A., TOVAR, J. AND PAREDES-LOPEZ, O. 2002. IN VITRO DIGESTIBILITY AND RESISTANT STARCH CONTENT OF SOME INDUSTRIALIZED COMMERCIAL BEANS (*Phaseolus vulgaris* L.). *FOOD CHEMISTRY*, 78, 333-337.
  32. GUTIERREZ-MICELIS, F.A., ARIAS-CASTRO, C., DENDOOVEN, L., MENDEZ-SALAS, R., RODRÍGUEZ-MENDIOLA, M., OCHOA-ALEJO, N. Y **BELLO-PEREZ, L.A.** 2002. REGULACIÓN ENZIMÁTICA DE LA ACUMULACIÓN DE SACAROSA EN PLANTAS DE CAÑA DE AZUCAR (*Saccharum* spp). *AGROCIENCIA*, 36, 411-419.
  33. **BELLO-PEREZ, L.A.**, OSORIO-DIAZ, P., AGAMA-ACEVEDO, E., NÚÑEZ-SANTIAGO C. Y PAREDES-LOPEZ, O. 2002. PROPIEDADES QUÍMICAS, FÍSICOQUÍMICAS Y REOLÓGICAS DE MASAS Y HARINAS DE MAÍZ NIXTAMALIZADO. *AGROCIENCIA*, 36, 319-328.
  34. GONZALEZ-REYES, E., MENDEZ-MOTEALVO, G., SOLORZA-FERIA, F., TORO-VAZQUEZ, J.F. AND **BELLO-PEREZ, L.A.** 2003. RHEOLOGICAL AND TERMAL CHARACTERIZATION OF *Okenia hypogaea* (SCHLECH. & CHAM.) STARCH. *CARBOHYDRATES POLYMERS*, 52, 297-310.
  35. WALISZEWSKI, K. N., APARICIO, M.A., **BELLO, L.A.** AND MONROY, J.A. 2003. CHANGES OF BANANA STARCH BY CHEMICAL AND PHYSICAL MODIFICATION. *CARBOHYDRATE POLYMERS*, 52, 237-242.
  36. **BELLO-PÉREZ, L.A.**, OSORIO-DIAZ, P., AGAMA-ACEVEDO, E., SOLORZA-FERIA, J, TORO-VAZQUEZ, J.F. AND PAREDE-LÓPEZ, O. 2003. CHEMICAL AND PHYSICO-CHEMICAL PROPERTIES OF DRIED WET MASA AND DRY MASA FLOUR. *JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE*, 83, 408-412.
  37. NÚÑEZ-SANTIAGO, M.C., SANTOYO, E., **BELLO-PEREZ, L.A.** AND SANTOYO-GUTIERREZ, S. 2003. RHEOLOGICAL EVALUATION OF NON-NEWTONIAN MEXICAN NIXTAMALIZED MAIZE AND DRY PROCESSED MASA FLOURS. *JOURNAL OF FOOD ENGINEERING*, 60, 55-66.

38. OSORIO-DIAZ, P., **BELLO-PEREZ, L.A.**, SAYAGO-AYERDI, S.G., BENITEZ-REYES, M.P., TOVAR, J. AND PAREDES-LOPEZ, O. 2003. EFFECT OF PROCESSING AND STORAGE TIME ON IN VITRO DIGESTIBILITY AND RESISTANT STARCH CONTENT OF TWO BEAN (*Phaseolus vulgaris* L.). JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, 83, 1283-1288.
39. TOVAR, J., SAYAGO-AYERDI, S.G., PEÑARVEL, C., PAREDES-LOPEZ, O. AND **BELLO-PEREZ, L.A.** 2003. INVITRO STARCH HYDROLYSIS AND PREDICTED GLYCEMIC INDEX OF CORN TORTILLA, BLACK BEANS (*Phaseolus vulgaris* L.) AND MEXICAN "TACO". CEREAL CHEMISTRY, 80, 533-535.
40. OSORIO-DIAZ, P., MENDEZ-MONTEALVO, G., AGAMA-ACEVEDO, E., ISLAS-HERNANDEZ, J.J., SÁNCHEZ-MUÑOZ, J. Y **BELLO-PEREZ, L.A.** 2003. BIODISPONIBILIDAD DEL ALMIDON EN DOS VARIEDADES COMERCIALES DE FRIJOL (*Phaseolus vulgaris* L.) Y EN FRIJOLES INDUSTRIALIZADOS. AGROCIENCIA, 37, 565-563.
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43. Maestría: MADAI LOPEZ SILVA. EFECTO DEL CONTENIDO DE AMILOSA EN LA ESTERIFICACION DEL ALMIDON. (02 DE JULIO 2019).
44. Maestría: HECTOR ADAN ROMERO HERNANDEZ. MODIFICACION POR ESTERIFICACION DEL ALMIDON DE MALANGA (*Colocasia esculenta*) PARA LA ENCAPSULACIÓN DE ACEITE VEGETAL. 10 DE ENERO 2020.

## **Doctorado**

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3. Doctorado: PERLA OSORIO DIAZ, "DIGESTIBILIDAD DEL ALMIDON: ESTUDIO EN FRIJOL". 28 de abril 2006.
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14. Doctorado: CAROLINA ESTEFANIA CHAVEZ MURILLO. ESTUDIO FISICOQUIMICO, NUTRICIONAL Y ESTRUCTURAL DEL ALMIDON DE VARIEDADES DE ARROZ (*Oryza sativa* subespecie indica) CULTIVADAS EN MEXICO. 12 ENERO 2012.
15. Doctorado: MAYRA RIVAS GONZALEZ. ALMIDON DE PLATANO ACETILADO: CARACTERIZACION FISICOQUIMICA Y MOLECULAR. 24 DE ENERO 2013. UAQ.
16. Doctorado: MARIA LUISA RODRIGUEZ MARIN. PELÍCULAS DE HARINAS DE ARROZ Y PLÁTANO REFORZADAS CON NANOPARTÍCULAS DE

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  19. DOCTORADO: CLAUDIA ANDREA ROMERO BASTIDA. EFECTO DEL CONTENIDO DE AMILOSA EN LA ESTRUCTURA Y LAS PROPIEDADES FUNCIONALES DE PELICULAS DE ALMIDON ADICIONADAS CON NANOPARTICULAS. 30 DE JUNIO 2016.
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  21. DOCTORADO: JAVIER DARIO HOYOS LEYVA. PROPIEDADES FÍSICOQUÍMICAS DE AGREGADOS ESFERICOS DE ALMIDON DE MALANGA ASOCIADOS A LA MICROENCAPSULACION DE COMPUESTOS BIOACTIVOS. 5 DE JULIO 2018.
  22. DOCTORADO: EVELYN ALICIA RIOS ROMERO. IMPACTO DEL PROCESAMIENTO SOBRE LAS PROPIEDADES FÍSICOQUÍMICAS, FUNCIONALES Y DE DIGESTIBILIDAD EN UN JUGO DE CAMOTE (*Ipomea batatas* L.). 01 NOVIEMBRE 2018.
  23. DOCTORADO: LEONARDO ALEXIS ALONSO GOMEZ. DESARROLLO DE PROCESO Y ANALISIS TECNICO, ECONOMICO Y AMBIENTAL PARA LA PRODUCCION DE HARINA Y BIOETANOL A PARTIR DE PLATANO VERDE. 26 AGOSTO 2020.
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### **PROYECTOS EXTERNOS CON FINANCIAMIENTO**

DIFERENTES PROYECTOS (INCLUYENDO EQUIPAMIENTO) FINANCIADOS POR EL COSNET ENTRE 1997-2000 CON UN MONTO APROXIMADO DE \$ 4'000,000.00

DISEÑO DE UN PROCESO PARA EL AISLAMIENTO DE ALMIDON Y PRODUCCION DE MALTODEXTRINAS A PARTIR DE PLATANO. 1998-1999.  
Monto \$ 500,000.00

DESARROLLO DE UNA TECNOLOGIA PARA LA SEPARACION Y PURIFICACION DEL ALMIDON DE *OKENIA HYPOGAEA*. CONACYT 2000-2002. Monto \$ 610,000.00

ESTUDIO QUIMICO, FISICOQUIMICO Y NUTRICIONAL DE DOS VARIEDADES COMERCIALES DE FRIJOL (*Phaseolus vulgaris* L.). OMNILIFE-CONACYT 2001-2002. Monto \$ 310,000.00

ALTERNATIVA TECNOLOGICA PARA LA UTILIZACION DEL MANGO EN LA PRODUCCION DE ALMIDONES PREGELATINIZADOS. SIBEJ-CONACYT 2002-2003. Monto \$ 440,000.00

PROYECTO ISEKI-MUNDUS  
VIGENCIA NOVIEMBRE 2007-NOVIEMBRE 2008  
MONTO \$ 70,000.00

PROYECTO ISEKI-MUNDUS-2  
VIGENCIA NOVIEMBRE 2008-NOVIEMBRE 2009  
MONTO \$ 50,000.00

**AMBOS SON PROYECTOS EUROPEOS SOBRE EL INTERCAMBIO DE INFORMACION EN ALIMENTOS**

CARACTERIZACIÓN DEL GRANO DE ARROZ MORELOS PARA OBTENER SU DENOMINACIÓN DE ORIGEN. CLAVE: 105704. CONACYT-SEP 2010-2012. Monto \$ 2'100,000.00

FORTALECIMIENTO Y COMPLEMENTACION DE EQUIPO CIENTIFICO PARA EL GRUPO DE INVESTIGACIÓN EN POLISACARIDOS DE INTERES INDUSTRIAL Y ALIMENTARIO DEL CEPROBI-IPN. CLAVE: 00224123. CONACYT-INFRAESTRUCTURA 2014. MONTO \$ 5'000,000.00.

PLATAFORMA TECNOLOGICA A NIVEL LABORATORIO PARA DESARROLLO DE ALIMENTOS CON ALTO VALOR NUTRICIONAL. 2016. PROYECTO INNOVAPYME CON LA INDUSTRIA NATURALLY SHIMER CON REGISTRO 230962. \$ 250,000.00

PROYECTO DE REDES INTERNACIONALES ENTRE CREAS-CHILE Y CEPROBI-IPN-MEXICO FINANCIADO POR EL CONICYT-CHILE, 2017-2018.

LAS INTERACCIONES HIDROFÓBICAS FENÓLICOS-ALMIDÓN MODIFICAN LA ESTRUCTURA DEL POLISACÁRIDO Y SU DIGESTIBILIDAD. A1-S-8746 . \$1,387,600.00 (UN MILLON TRESCIENTOS OCHENTA Y SIETE MIL SEISCIENTOS PESOS 00/100 M.N.),

**PROYECTOS CON FINANCIAMIENTO DEL IPN**



EVALUACIÓN DEL GRADO DE RETROGRADACIÓN Y PROPIEDADES FÍSICOQUÍMICAS DE MASAS Y HARINAS DE MAÍZ NIXTAMALIZADO. 1999. MONTO \$ 70,000.00

ESTUDIO DE BIODISPONIBILIDAD DE ALMIDONES EN FRIJOLES DE DIFERENTES VARIEDADES. 2002-2003. MONTO \$ 110,000.00

ESTUDIO DE POLIMEZCLAS DE POLÍMEROS SINTÉTICOS Y ALMIDÓN PARA LA OBTENCIÓN DE PELÍCULAS BIODEGRADABLES 2004-2006. MONTO \$ 300,000.00

MODIFICACIÓN QUÍMICA DEL ALMIDÓN DE CEBADA: CARACTERIZACIÓN MORFOLÓGICA, FÍSICOQUÍMICA, MOLECULAR Y ESTRUCTURAL 2007-2009. MONTO \$ 250,000.00

CARACTERIZACIÓN DEL GRANO DE ARROZ MORELOS PARA OBTENER SU DENOMINACIÓN DE ORIGEN. CLAVE SIP 20100327

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DESARROLLO DE ESPAGUETI CON ALTO CONTENIDO DE FIBRA DIETÉTICA ADICIONADO CON HARINA DE PLÁTANO VERDE MODIFICADA CON TRATAMIENTO ÁCIDO. CLAVE SIP 20120788.

ESPAGUETI SIN GLUTEN CON ALTO CONTENIDO DE CARBOHIDRATOS INDIGESTIBLES. CLAVE SIP 20130108.

ESPAGUETI SIN GLUTEN CON ALTO CONTENIDO DE CARBOHIDRATOS INDIGESTIBLES. CLAVE SIP 20140468.

ESPAGUETI SIN GLUTEN USANDO LA MEZCLA DE LEGUMINOSA, MAÍZ AZUL Y PLÁTANO INMADURO, SIP 20150017 (Director).

ESPAGUETI SIN GLUTEN USANDO LA MEZCLA DE LEGUMINOSA, MAÍZ AZUL Y PLÁTANO INMADURO”, SIP 20160419 (Director).

ESTUDIO METABOLOMICO DE ESPAGUETI SIN GLUTEN CON LA MEZCLA DE HARINAS NUTRACEUTICAS, SIP20170157 (Director).

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ESTUDIOS DEL ALMIDON ESTERIFICADO CON ANHIDRIDO OCTENIL SUCCINICO, SIP20190073 (Director).

ESTUDIOS DEL ALMIDON ESTERIFICADO CON ANHIDRIDO OCTENIL SUCCINICO, SIP20200466 (Director).

ESTUDIOS DEL ALMIDON ESTERIFICADO CON ANHIDRIDO OCTENIL SUCCINICO, SIP20210025 (Director).

## PATENTES

1. PROCESO PARA LA OBTENCIÓN DE AGREGADOS ESFÉRICOS A PARTIR DE TUBÉRCULOS DE Colocasia esculenta L.

No. de registro: MX/a/2012/014110

TITULO DE PATENTE No. 367124 DEL 11 DE JULIO 2019

2. DISPOSITIVO Y PROCESO DE TAMIZADO SEMICONTINUO Y SEMIAUTOMATIZADO, PARA LA OPERACIÓN DE TAMIZADO, DURANTE EL PROCESO DE AISLAMIENTO DE ALMIDÓN DE PLÁTANO MACHO.

No. de Registro: MX/a/2015/016509

TITULO DE PATENTE No. 382695 DEL 19 DE FEBRERO 2021

3. BOTANA EXTRUDIDA CON ALTO CONTENIDO EN FIBRA DIETETICA ELABORADA A PARTIR DE LA MEZCLA DE HARINAS DE GARBANZO, MAÍZ Y PLÁTANO MACHO INMADURO.

No. de registro: MX/a/2015/0014173

TITULO DE PATENTE No. 392730.