

ORAL PRESENTATIONS / PRESENTACIONES ORALES

Wednesday, November 12 (16:00-19:00) / Miércoles 12 de Noviembre (16:00-19:00)



Salón de Usos Múltiples

Alimentos funcionales, nutraceuticos, suplementos	
Código	Título
14-Alfu-PO	FROM BY-PRODUCT TO FUNCTION: EXPLORING GUAVA AND NANCE FLOURS IN GLUTEN-FREE APPLICATIONS
25-Alfu-PO	MIXTURE DESIGN AND KANO MODEL FOR A FUNCTIONAL CHICKPEA AND HIBISCUS BEVERAGE
30-Alfu-PO	ENCAPSULATION OF PROBIOTICS BY ELECTROSPRAYING FOR FUNCTIONAL WHEY-BASED BEVERAGES
31-Alfu-PO	HYDROGEL-BASED ENCAPSULATION OF GLUCOSE OXIDASE IN BOX BREAD
34-Alfu-PO	EFFECT OF A COOKIE ENRICHED WITH PLEUROTUS OSTREATUS BIOTRANSFORMED BEAN FLOUR ON A MURINE MODEL
41-Alfu-PO	EXTRUDED SNACKS WITH <i>Hibiscus sabdariffa</i> L. RESIDUES: A STRATEGY TO IMPROVE THE NUTRITIONAL AND FUNCTIONAL PROFILE
62-Alfu-PO	IMPACT OF MICRONUTRIENT BIOFORTIFICATION OF CHICKPEA ON THE PREVENTION AND TREATMENT OF NON-ALCOHOLIC HEPATIC STEATOSIS
67-Alfu-PO	B-CARYOPHYLLENE MODULATES HYPOTHALAMIC SIGNALING IN DIET-INDUCED OBESE MICE
86-Alfu-PO	VEGETARIAN SAUSAGE ADDED WITH ENCAPSULATED BIOACTIVE COMPOUNDS
104-Alfu-PO	SYNERGY BETWEEN A FUNCTIONALIZED REHYDRATING BEVERAGE AND CONCURRENT TRAINING ON BODY RECOMPOSITION IN ADULT MALES
120-Alfu-PO	UPCYCLED MEXICAN DELIGHT: SUSTAINABLE AND NUTRITIOUS BAR MADE FROM TRADITIONAL INGREDIENTS AND RECOVERABLE FOOD WASTE
121-Alfu-PO	SUSTAINABLE FOODS: INNOVATIVE SNACK AND SAUCE FROM RECOVERABLE ORANGE PEEL AND HIBISCUS FLOWERS
123-Alfu-PO	POTATO AND BANANA PECTIN-BASED BIOFILM ENRICHED WITH RESIDUAL HIBISCUS FLOWER POLYPHENOLS
153-Alfu-PO	POSTPRANDIAL EFFECTS OF CORN-TORTILLAS ENRICHED WITH BREWER'S SPENT GRAIN ON APPETITE AND GLUCOSE IN ADULTS

Aula Polímeros

Alimentos fermentados, "bióticos" y microbiota	
Código	Título
24-Alfe-PO	DEVELOPMENT AND SENSORY EVALUATION OF TWO FERMENTED WHEY-BASED BEVERAGES
111-Alfe-PO	POST-DIGESTION BIOACTIVITIES OF FERMENTED RICE, OAT, AND WHEY MATRICES: GABA, ANTIOXIDANT CAPACITY, AND CYTOPROTECTION
115-Alfe-PO	EFFECT OF LACTIC ACID FERMENTATION IN PITAYA FRUIT JUICE (<i>Stenocereus pruinosus</i>) USING <i>Lactiplantibacillus plantarum</i> 29
127-Alfe-PO	EVALUATION OF SPRAY-DRYING ON THE VIABILITY OF LACTOBACILLUS USING SOLUBLE HYDROLYSATES OF EXTRUDED CHICKPEA
161-Alfe-PO	FERMENTATION OF AYOCOTE AND COFFEE GROUNDS WITH RHIZOPUS ENHANCES PROTEIN QUALITY AND SUSTAINABILITY
162-Alfe-PO	PROCESSOMIC STRATEGY FOR THE FUNCTIONAL DESIGN OF KOMBUCHA FROM INFUSIONS OF MULBERRY COPRODUCTS AND AGAVINS
191-Alfe-PO	ANTIOXIDANT ASSESSMENT OF FERMENTED PINEAPPLE BY-PRODUCT BEVERAGES USING IN VITRO ASSAYS AND NEURONAL CELLS
275-Alfe-PO	PRECLINICAL EVALUATION OF <i>Hibiscus sabdariffa</i> L. KOMBUCHA ON OBESITY AND METABOLIC ALTERATIONS IN HIGH-FAT/FRUCTOSE MURINE MODEL
276-Alfe-PO	KOMBUCHA ANALOG FROM HIBISCUS BY-PRODUCTS PRODUCED BY A NON-CONVENTIONAL PROCESS ENHANCES PHENOLIC CONTENT AND IMPROVES OBESITY-RELATED METABOLIC PARAMETERS

Tecnologías Emergentes

Código	Título
20-Teem-PO	ULTRASOUND-ASSISTED EXTRACTION AND CHARACTERIZATION OF SODIUM ALGINATE OBTAINED FROM THE BROWN MACROALGA PADINA DURVILLAEI
139-Teem-PO	EFFECT OF THERMOSONICATION ON THE QUALITY AND BIOACTIVE COMPOUNDS OF AN OAT BEVERAGE WITH STRAWBERRY BY-PRODUCT
185-Teem-PO	EFFECT OF MOISTURE CONTENT AND WATER ACTIVITY (AW) ON MICROWAVE EXPANSION OF WHEAT CHICHARRON PELLET
222-Teem-PO	HIGH HYDROSTATIC PRESSURE AS A KILLING METHOD IN CURING OF VANILLA PLANIFOLIA
225-Teem-PO	ANTIOXIDANT POTENTIAL AND FUNCTIONAL PROPERTIES OF A UV-A LED-IRRADIATED SORGHUM SPROUT-BASED BEVERAGE

Sala A

Revalorización de dietas y alimentos	
Código	Título
12-Rede-PO	AMYLOSE-LIPID COMPLEXES IN TRADITIONAL NIXTAMALIZED MAIZE FOODS: TACOS, TAMALES, AND FLAUTAS AS FUNCTIONAL CARRIERS
32-Rede-PO	DEVELOPMENT OF BIODEGRADABLE FILMS FROM PASSIFLORA PEELS: A SUSTAINABLE FOOD PACKAGING APPROACH
48-Rede-PO	BEAN SEEDS AND LEAVES ENHANCE GUT AND BRAIN FUNCTION IN AN OBESITY-INDUCED MICE MODEL
53-Rede-PO	BEAN LEAF AND SEED SUPPLEMENTATION ALLEVIATES OBESITY-INDUCED MAFLD VIA NRF2-MEDIATED LIPID METABOLISM AND REDOX REGULATION
78-Rede-PO	COOKED BEAN FLOUR: PROCESSING AND NUTRITIONAL PROPERTIES
122-Rede-PO	SUSTAINABLE, CULTURALLY ACCEPTABLE AND NUTRITIOUS HOMEMADE COMPLEMENTARY FOODS FOR CHILDREN FROM LOS ALTOS, CHIAPAS.

Fuentes no convencionales de nutraceuticos

Código	Título
102-Funo-PO	SUSTAINABLE BIOACTIVE PEPTIDES FROM FERMENTED SURPLUS BREAD
150-Funo-PO	ENHANCING SINALOA TOMATO POMACE OIL YIELD VIA ULTRASONIC EXTRACTION AND STATISTICAL DESIGN
151-Funo-PO	OPTIMIZATION OF FORCED CONVECTION DRYING OF TOMATO (SOLANUM LYCOPERSICUM) BY-PRODUCT FOR ITS USE AS FUNCTIONAL FOOD INGREDIENT
201-Funo-PO	RETENTION OF TECHNOFUNCTIONAL PROPERTIES OF <i>Bauhinia forficata</i> LEAF USING RW DRYING WITH ULTRASOUND
202-Funo-PO	PHYTOCHEMICAL PROFILE AND IN VITRO ANTIOXIDANT, HYPOGLYCEMIC, AND CYTOTOXIC ACTIVITIES OF IBERVILLEA SONORAE
223-Funo-PO	REIMAGINING WASTE: JALAPEÑO AND TOMATO AS HIGH-VALUE NUTRACEUTICAL PLATFORMS

Alimentación especializada

Código	Título
9-Ales-PO	AMINO ACID PROFILE, DIGESTIBILITY AND PROTEIN QUALITY OF PLANT-BASED SAUSAGE WITH SACHA INCHI AND CHOCHO
90-Ales-PO	CACAO BY-PRODUCT INGREDIENT PREVENTS HIGH-FAT DIET-INDUCED CIRCADIAN DISRUPTION IN CENTRAL AND PERIPHERAL CLOCKS

Auditorio

Aprovechamiento en Bio-economía Circular	
Código	Título
49-Apen-PO	PRODUCTION OF XYLITOL SYRUPS FROM UNCONVENTIONAL SOURCES: A SUSTAINABLE, FUNCTIONAL, AND BIOECONOMIC APPROACH
74-Apen-PO	ENERGY-EFFICIENT MICROWAVE-ASSISTED EXTRACTION OF BIOACTIVE COMPOUNDS FROM STRAWBERRY BYPRODUCTS: A SUSTAINABLE APPROACH FOR NUTRACEUTICAL APPLICATIONS
75-Apen-PO	SINGLE-CELL PROTEIN PRODUCTION FROM MEXICAN FOOD INDUSTRY WASTE VIA SUBMERGED FERMENTATION
80-Apen-PO	VALORIZATION OF AGRO-INDUSTRIAL BY-PRODUCTS FOR KEFIRAN PRODUCTION: TOWARDS A FUNCTIONAL AND SUSTAINABLE BIOPOLYMER
119-Apen-PO	VALORIZATION OF PUMPKIN WASTES THROUGH SEQUENTIAL GREEN EXTRACTION OF CAROTENOID AND PHENOLIC COMPOUNDS
131-Apen-PO	SUSTAINABLE PRODUCTION OF KEFIR BIOMASS, LACTIC ACID, AND KEFIRAN USING WHEY AND FRUIT-BASED FERMENTATION MEDIA
289-Apen-PO	EFFECT OF ADDING MANGO PEEL FROM TWO DIFFERENT VARIETIES ON THE PHYSICOCHEMICAL AND TEXTURAL PROPERTIES OF NIXTAMALIZED CORN SNACKS
291-Apen-PO	HEALTHY SNACKS FROM NIXTAMALIZED MAIZE, BEANS AND MANGO BY-PRODUCTS OF SIERRA GORDA: NUTRITIONAL, SENSORY AND REGULATORY EVALUATION
332-Apen-PO	PRODUCTION OF CIS-FERULIC ACID BY ULTRAVIOLET A (UVA) RADIATION TREATMENT AS STANDARD FOR ANALYTICAL APPLICATION

Micro y Nano Sistemas de Liberación

Código	Título
7-Mly -PO	PROTEIN-POLYSACCHARIDE ELECTROSTATIC GELATION TO PRODUCE NOVEL MILLIMETER-SCALE HYDROGEL BEAD ALTERNATIVES
23-Mly -PO	STABILIZATION OF THE ENDOLYSIN LYS26 IN CELLULOSE-ALGINATE COMPOSITES FOR THE CONTROL OF RESISTANT PATHOGENS
100-Mly -PO	EFFECT OF APPLICATION OF CA-SI AND COPPER NANOPARTICLES ON THE PRODUCTION OF <i>Coffea arabica</i> L.
125-Mly -PO	LIPOSOMAL DELIVERY OF <i>Chenopodium berlandieri</i> EXTRACTS ENHANCES <i>IN VITRO</i> BIOACTIVITY LINKED TO METABOLIC SYNDROME
205-Mly -PO	ENCAPSULATION OF PHYTOBIOTICS BY MICROPELLETING WITH APPLICATION IN ANIMAL NUTRITION

Centro de Convenciones

Nutrientes funcionales y compuestos bioactivos	
Código	Título
5-Nufu-PO	FUNCTIONAL LIPIDS OBTAINED FROM OPUNTIA FICUS-INDICA SEEDS VIA SUBCRITICAL CO ₂ FLUID EXTRACTION AS ANTI-ADIPOGENIC AGENTS
8-Nufu-PO	EGG-FREE MUFFINS INCORPORATING PLUKENETIA VOLUBILIS AND LUPINOS MUTABILIS PHYSICOCHEMICAL CHARACTERISTICS AND IN VITRO INFLAMMATION
11-Nufu-PO	DIGESTIBLE AND TECHNOFUNCTIONAL STARCH FROM AVOCADO SEEDS (<i>Persea americana</i>) OBTAINED FROM DIFFERENT EXTRACTION METHODS
15-Nufu-PO	BIOPROSPECTING OF ETHNOFLORISTIC RESOURCES IN INDIGENOUS COMMUNITIES OF THE HUASTECA POTOSINA REGION
22-Nufu-PO	EFFECT OF NIXTAMALIZATION ON CHEMICAL COMPOSITION AND BIOACCESSIBILITY OF CALCIUM AND POLYPHENOLS IN CUCURBITA PEPO
36-Nufu-PO	BIOCHEMICAL ANALYSIS OF THE ANTIDIABETIC EFFECT OF CHICKPEA ALBUMIN HYDROLYSATE IN RATS
43-Nufu-PO	EVALUATION OF QUERCUS SIDEROXILA INFUSION ON CORTISOL AND LIPID BIOMARKERS FOR STRESS AND ANXIETY MANAGEMENT
54-Nufu-PO	ENCAPSULATION OF BIOACTIVE COMPOUNDS FROM GREEN AVERRHOA CARAMBOLA JUICE AS A POTENTIAL NUTRACEUTICAL SOURCE
71-Nufu-PO	DETERMINING POTENTIAL BIOACTIVE COMPOUNDS FROM OPUNTIA FICUS-INDICA AGAINST METABOLIC HEPATIC STEATOSIS (MAFLD)
79-Nufu-PO	POSTHARVEST UVB IMPROVES PHENOLIC CONTENT IN AMARANTH POWDER FOR MAIZE TORTILLAS FORTIFICATION
82-Nufu-PO	OPTIMIZATION OF WHEY HYDROLYSIS TO ENHANCE ANTIOXIDANT AND METAL CHELATING ACTIVITY
116-Nufu-PO	STUDY OF ERICACEAE INFUSIONS WITH ANTIOXIDANT, ANTI-INFLAMMATORY AND ENZYME INHIBITION FUNCTIONAL POTENTIAL
132-Nufu-PO	ANTI-INFLAMMATORY AND ANTIOXIDANT EFFECTS OF <i>Aloe vera</i> AND <i>Phlebodium aureum</i> FOR TYPE 2 DIABETES
144-Nufu-PO	MODULATION OF MACROPHAGE POLARIZATION AND EFFECTOR PHENOTYPE BY BIOACTIVE COMPOUNDS UNDER HYPERGLYCEMIA

Salón de Usos Múltiples

Alimentos funcionales, nutraceuticos, suplementos

Código	Título
167-Alfu-PO	BIOACCESSIBILITY AND ANTIOXIDANT CAPACITY OF POLYPHENOLS FROM ANDEAN BLACKBERRY ENCAPSULATED IN OSA-MODIFIED BANANA STARCH
182-Alfu-PO	CHARACTERIZATION AND EVALUATION OF ANTIOXIDANT CAPACITY OF PHENOLIC COMPOUNDS FROM ERYNGIUM ALTERNATUM PRIOR AND AFTER DIGESTION
212-Alfu-PO	APPLICATION OF THE SENSOMINER FOR STATISTICAL ANALYSIS OF SENSORY ATTRIBUTES IN A BBQ TYPE SAUCE
221-Alfu-PO	OPTIMIZATION OF FORTIFIED WHEAT BREAD WITH DOMESTIC CRICKET (<i>Acheta domestica</i>) AND MARIGOLD (<i>Tagetes erecta</i> L.) FLOWER
255-Alfu-PO	IMMUNOMODULATORY ACTION OF QUERCUS SIDEROXILA INFUSION IN CHRONIC UNPREDICTABLE STRESS
279-Alfu-PO	INFLUENCE OF COFFEE PROCESSING ON TOTAL PHENOLIC CONTENT AND ANTIOXIDANT CAPACITY OF COLOMBIA F6 VARIETY

Aula Polímeros

Alimentos funcionales, nutraceuticos, suplementos

Código	Título
288-Alfu-PO	EVALUATION OF THE ROLLABILITY, NUTRITIONAL AND PHYTOCHEMICAL PROPERTIES OF TORTILLAS MADE WITH WHITE CORN, CHICKPEAS AND CHICKPEA SPROUTS NIXTAMALIZED
333-Alfu-PO	HEPATIC LIPIDOMICS AND OXIDATIVE STRESS IN OBESE RATS FED COOKED BEANS OBTAINED UNDER RESTRICTED IRRIGATION

Fuentes no convencionales de nutraceuticos

Código	Título
229-Funo-PO	VALORIZATION OF SQUID (<i>DOSIDICUS GIGAS</i>) SKIN IN THE DEVELOPMENT OF HIGH-PROTEIN, ANTIOXIDANT-ENRICHED CORN SNACKS
329-Funo-PO	EXPLORING ACCEPTANCE OF INSECT-BASED PRODUCTS: A PILOT STUDY ON CONSUMER PERCEPTION AND BEHAVIOR

Ómicas

Código	Título
210-Ómo-PO	SENSORY ACCEPTANCE AND METABOLOMIC INSIGHTS INTO PHENOLIC-ENRICHED RED WINE CONSUMPTION
283-Ómo-PO	THE CONSUME OF ACHETA DOMESTICUS ON GUT MICROBIOME-METABOLOMIC CHANGES IN OBESE RATS

Sala A

Nutrientes funcionales y compuestos bioactivos

Código	Título
154-Nufu-PO	POLARIZATION PHENOMENON OF MACROPHAGES SUPPLEMENTED WITH RESVERATROL UNDER HIGH GLUCOSE AND INSULIN
189-Nufu-PO	PRESERVING BIOACTIVE COMPOUNDS THROUGH CONVECTIVE DRYING: A MODELING-BASED APPROACH USING AVOCADO PEEL
228-Nufu-PO	POTENTIAL OF BACTERIOCIN-LIKE INHIBITORY SUBSTANCE TO ENSURE MEAT SAFETY AGAINST L. MONOCYTOGENES AND E. COLI O157:H7
231-Nufu-PO	STRUCTURAL CHARACTERIZATION OF GALLIC ACID-CHITOSAN FUNCTIONALIZATION VIA FT-IR SPECTROSCOPY
284-Nufu-PO	ASSOCIATION OF POLLEN PROFILE AND ANTIOXIDANT ACTIVITY OF <i>Melipona beecheii</i> HONEY
305-Nufu-PO	EFFECT OF THE TEMPERATURE ON THE SYNTHESIS OF STRUCTURED ACYLGLYCEROLS WITH N-3 PUFA

Auditorio

Nutrientes funcionales y compuestos bioactivos

Código	Título
328-Nufu-PO	EQUIVALENT MODELS OF THE BUTANOL-HCl AND VANILLIN-H ₂ SO ₄ METHODS FOR THE QUANTIFICATION OF CONDENSED TANNINS

Inteligencia Artificial

Código	Título
158-Inar-PO	META-ANALYSIS OF PLANT-DERIVED BIOACTIVE COMPOUNDS

Bioinformática

Código	Título
3-Bio-PO	PREDICTION OF NEUROPROTECTIVE EFFECTS OF BIOACTIVE PEPTIDES FROM FERMENTED MILK WITH SPECIFIC <i>Lactococcus lactis</i>

Revalorización de dietas y alimentos

Código	Título
179-Rede-PO	OPTIMIZATION OF ULTRASOUND-ASSISTED ENZYMATIC HYDROLYSIS IN GRASSHOPPER FLOUR TO ENHANCE PROTEIN FUNCTIONALITY
200-Rede-PO	EFFECT OF FISHING GEAR TYPE ON PROXIMATE NUTRITIONAL COMPOSITION IN PACIFIC SIERRA (<i>Scomberomorus sierra</i>)
241-Rede-PO	MORPHOLOGICAL AND STRUCTURAL CHARACTERIZATION OF WATER-EXTRACTED NATIVE STARCH FROM <i>Brosimum alicastrum</i> SEEDS

ONSITE POSTERS / PÓSTERS PRESENCIALES

Wednesday, November 12 (16:00-19:00) / Miércoles 12 de Noviembre (16:00-19:00)



Centro de Convenciones

Alimentos funcionales, nutracéuticos, suplementos

Código	Título
19-Aifu-PP	ANTHOCYANIN STABILITY AND MATRIX CHANGES IN FUNCTIONAL SNACKS FROM EXTRUDED BLUE MAIZE AND AVOCOTE BEAN
21-Aifu-PP	EDIBLE OLEOGELS BASED ON CANDELLA WAX-SOYBEAN OIL, LECITHIN, TOCOPHEROL-ACETATE, AND EPA/DHA: MICROSTRUCTURE, TEXTURE AND RHEOLOGY
37-Aifu-PP	EFFECT OF MAGNESIUM CHLORIDE SUPPLEMENTATION ON THE DECREASED RISK OF GESTATIONAL DIABETES IN OBESE RATS
47-Aifu-PP	USE OF OLEOGELS IN BAKERY PRODUCTS AS SUBSTITUTES FOR SOLID FATS
51-Aifu-PP	NON-CYTOTOXIC <i>smilax</i> spp. EXTRACTS INHIBIT RAGE EXPRESSION IN CACO-2 CELLS
59-Aifu-PP	BODY COMPOSITION IS A KEY FACTOR IN SUBJECTIVE HUNGER AND SATIETY SENSATIONS
83-Aifu-PP	EFFECT OF EXTRUDATE MESQUITE POWDER ON QUALITY AND FUNCTIONALITY OF SUGAR-FREE BISCUIT
96-Aifu-PP	EFFECT OF EXTRUDATE MESQUITE FLOUR ON QUALITY AND FUNCTIONALITY OF SUGAR-FREE BISCUIT
98-Aifu-PP	EVALUATION OF THE POTENTIAL ANTIOXIDANT AND ANTIDIABETIC EFFECTS OF BIOACCESSIBLE COMPOUNDS FROM EXTRUDED AMARANTH
106-Aifu-PP	INFLUENCE OF ALLSPICE EXTRACTION METHOD ON DIGESTIVE ENZYME ACTIVITY IN VITRO AND CARBOHYDRATE/LIPID ABSORPTION IN VIVO
108-Aifu-PP	BIOACTIVE AND ANTIOXIDANT CHARACTERIZATION OF CHONTADURO (<i>Bactris gasipaes</i>) IN THE COLOMBIAN AMAZON
124-Aifu-PP	NANOENCAPSULATED VITAMIN D3 AS AN INNOVATIVE STRATEGY FOR ENRICHING VEGETARIAN PRODUCTS
141-Aifu-PP	OPTIMIZED EXTRACTION OF PHENOLICS FROM <i>Eysenhardtia polystachya</i> FOR ANTIOXIDANT FUNCTIONAL BEVERAGE DEVELOPMENT
145-Aifu-PP	IMMUNOMETABOLIC EFFECTS OF L-ALLIIN IN LPS-INDUCED INFLAMMATORY RESPONSE IN DIET-INDUCED OBESE MICE
149-Aifu-PP	DEVELOPMENT OF WHEAT COOKIE ENRICHED WITH CHICKPEA HYDROLYSATE: DPP-IV INHIBITION, TECHNOLOGY AND ACCEPTABILITY ASSESSMENT
156-Aifu-PP	HYDROLYSIS OPTIMIZATION OF CHICKPEA PROTEIN WITH ALCALASE TO MAXIMIZE DPP-IV INHIBITION IN VITRO
159-Aifu-PP	PHENOLIC COMPOSITION AND <i>in vitro</i> ANTIOXIDANT CAPACITY OF MEXICAN MYRTLE (<i>Psidium sartorianum</i>) LEAVES
160-Aifu-PP	CHEMICAL CHARACTERIZATION AND ANTIOXIDANT ACTIVITY OF PURPLE RICE FLOUR AND STARCH
163-Aifu-PP	STUDY OF VOLATILE COMPOUNDS AND BIOACCESSIBILITY OF THE PULP OF <i>THEOBROMA GRANDIFLORUM</i> (COPAOZÚ) AMAZONIAN FRUIT
164-Aifu-PP	BIOACCESSIBILITY AND IN VITRO BIOFUNCTIONAL PROPERTIES OF AMAZONIAN FRUIT ENCAPSULATES ENRICHED WITH COPAOZÚ SEED EXTRACT
168-Aifu-PP	RHEOLOGICAL AND MICROSTRUCTURAL PROPERTIES OF CANDELLA WAX-SOYBEAN OIL ORGANOGELS ENRICHED WITH DIETARY CAROTENOID
173-Aifu-PP	VALORIZATION OF AVOCADO BY-PRODUCT FOR THE PREVENTION OF PREDIABETES IN A MURINE MODEL
175-Aifu-PP	MANGO PEEL ATTENUATES METABOLIC ALTERATIONS ASSOCIATED WITH INSULIN RESISTANCE IN RATS
180-Aifu-PP	BIOTRANSFORMATION OF BIOACTIVE COMPOUNDS DURING FERMENTATION OF A FUNCTIONAL MORUS ALBA L. KOMBUCHA BEVERAGE
186-Aifu-PP	RANDIA ECHINOCARPA: DEVELOPMENT OF GUMMIES WITH ANTIOXIDANT CAPACITY FROM THE FRUIT'S PULP

Nutrientes funcionales y compuestos bioactivos

Código	Título
50-Nufu-PP	TOTAL PHENOLIC CONTENT AND CYTOTOXIC EFFECT OF AQUEOUS EXTRACTS OF <i>Sansevieria trifasciata</i> ON Caco-2 CELL
70-Nufu-PP	CAPULIN (<i>Prunus serotina</i> Ehrh.) EVALUATION AS AN ANTHOCYANIN POTENTIAL SOURCE
88-Nufu-PP	FUNCTIONAL AND DIGESTIBILITY PROPERTIES OF 3G SNACKS MADE ON RICE AND CHICKPEA
93-Nufu-PP	EVALUATION OF BIOACTIVE COMPOUNDS FROM NORTH PACIFIC MACROALGAE FOR PROPHYLACTIC USE AGAINST OBESITY
95-Nufu-PP	<i>IN VITRO</i> ANTIFUNGAL EVALUATION OF CHAYA (<i>Cnidoscolus aconitifolius</i>) EXTRACTS AGAINST A STRAWBERRY PATHOGEN
114-Nufu-PP	VARIATIONS IN PHENOLIC, FLAVONOIDS CONTENT AND FREE RADICALS' SCAVENGING AT DIFFERENT TEMPERATURES OF <i>Lotuca serriola</i>
117-Nufu-PP	IDENTIFICATION AND FUNCTIONAL CHARACTERIZATION OF BETALAINS IN GIANT CARDON (<i>Pachycereus pringlei</i>) FRUIT JUICE
126-Nufu-PP	SEQUENTIAL ENZYMATIC HYDROLYSIS OF <i>Eisenia Fetida</i> PROTEINS: A NATURAL STRATEGY FOR GLYCEMIC CONTROL
133-Nufu-PP	DIGESTIVE LIPOLYTIC ENZYMES FROM LITOPENAEUS VANNAME: SYNTHESIS OF FATTY ACID ESTERS AS FOOD ADDITIVES
152-Nufu-PP	PHYTOCHEMICAL INDEX IN SCHOOLCHILDREN FROM SOUTHERN SONORA
181-Nufu-PP	AROMATIC PROFILE OF FRESH CHEESE ADDED WITH CALYXES OF JAMAICA (<i>Hibiscus sabdariffa</i>)

Revalorización de dietas y alimentos

Código	Título
29-Rede-PP	USE OF OLEOGELS AS SUBSTITUTES OF PARTIALLY HYDROGENATED FATS IN SPONGE BREAD
44-Rede-PP	DEVELOPMENT AND CHARACTERIZATION OF BISCUITS BASED ON RED SORGHUM (SORGHUM BICOLOR) AS A FUNCTIONAL FOOD
46-Rede-PP	DESIGN OF A SAUSAGE PROTOTYPE BASED ON FERMENTED GRASSHOPPER PASTE: MICROBIOLOGICAL PROPERTIES AND TEXTURE
61-Rede-PP	EVALUATION OF ANTIOXIDANT AND HYPOGLYCEMIC ACTIVITY OF HIGH-OIL CORN ALBUMIN HYDROLYSATES IN A MURINE MODEL
81-Rede-PP	PILOT STUDY ON ADHERENCE TO THE TRADITIONAL MEXICAN DIET AMONG RURAL MOTHERS IN SOUTHERN SONORA
85-Rede-PP	TOXICOLOGICAL, FUNCTIONAL AND MICROBIOLOGICAL EVALUATION OF FRESH AND THERMALLY TREATED CUCHUNUC FLOWER (GLIRICIDIA SEPIUM)
87-Rede-PP	PHYSICO-CHEMICAL AND NUTRACEUTICAL CHARACTERIZATION OF DIFFERENT PIGMENTED MAIZE (ZEA MAYS L.) CULTIVARS
187-Rede-PP	REVALORIZATION OF CARROT BY-PRODUCTS: DEVELOPMENT OF A PLANT-BASED BREADING MIX
196-Rede-PP	EXTRUDED BLUE MAIZE-BEAN TORTILLAS AS FUNCTIONAL FOODS: ENHANCED-PROTEIN QUALITY AND ANTIOXIDANT POTENTIAL AGAINST CHRONIC DISEASES
216-Rede-PP	CHARACTERIZATION OF AN OIL-IN-WATER EMULSION USING OIL AND PROTEIN CONCENTRATE FROM <i>Cucurbita moschata</i> SEEDS

Alimentos fermentados, "bióticos" y microbiota

Código	Título
2-Alfe-PP	MODULATION OF SYMPTOMS AND HORMONE LEVELS IN PERIMENOPAUSAL WOMEN TAKING PROBIOTICS
27-Alfe-PP	MICROBIOLOGICAL QUALITY AND SENSORY PROFILE OF CREAM CHEESE AND "OCOSINGO BALL CHEESE" CHIAPAS.
113-Rede-PP	NUTRITIONAL ENHANCEMENT OF COWPEA-PUMPKIN SEED BLENDS THROUGH SOLID-STATE FERMENTATION WITH <i>Rhizopus oligosporus</i>
137-Alfe-PP	MATERNAL OVERNUTRITION AND NUTRITIONAL CHALLENGE IN ADULTHOOD CAUSE LONG-TERM GUT DYSBIOSIS IN ORYCTOLAGUS CUNICULUS
155-Alfe-PP	CHARACTERIZATION AND IDENTIFICATION OF LACTIC ACID BACTERIA IN A SOURDOUGH FOR BREAD MAKING
169-Alfe-PP	EFFECTS OF MICROPLASTIC EXPOSURE ON FUNCTIONAL TRAITS OF PROBIOTIC STRAINS: AN <i>in vitro</i> APPROACH
199-Alfe-PP	DEVELOPMENT AND CHARACTERIZATION OF A SPRAY-DRIED PULQUE-TYPE INSTANT BEVERAGE BASED ON BENEFICIAL MICROBIOTA
203-Alfe-PP	MILPA FLOURS AS DIETARY MODULATORS OF <i>Candida</i> spp. IN A MINIMAL GUT-RELEVANT YEAST MODEL

Alimentación especializada

Código	Título
40-Ales-PP	MATERNAL HYPERCALORIC EXPOSURE ALTERS GUT MICROBIOTA PROGRAMMING IN OFFSPRING WITH PROTECTIVE EFFECTS OF METHYL DONORS
172-Ales-PP	THERAPEUTIC POTENTIAL OF HIBISCUS SABDARIFFA IN DEPRESSION: A SCOPING REVIEW
325-Ales-PP	WHOLE WHEAT BREAD FORTIFIED WITH GERMINATED CHICKPEA FLOUR: IMPACT ON NUTRITIONAL, RHEOLOGICAL, AND SENSORY PROPERTIES
335-Ales-PP	FUNCTIONAL COLADA MORADA JAM SWEETENED WITH PURPLE CORN SYRUP: A NATURAL ALTERNATIVE TO SUGAR

Aprovechamiento en Bio-economía Circular

Código	Título
94-Apen-PP	ISOLATION OF BIOACTIVE COMPOUNDS OBTAINED FROM APPLE BY-PRODUCTS USING NADES
118-Apen-PP	SYNERGISTIC NADES-UAЕ EXTRACTION OF BIOACTIVE COMPOUNDS FROM SEED INDUSTRY WASTE: A CIRCULAR BIOECONOMY APPROACH
157-Apen-PP	EXTRACTION AND CHARACTERIZATION OF THE LIPIDIC FRACTION OF ORANGE SEEDS
170-Apen-PP	PRODUCTION AND CHARACTERIZATION OF EDIBLE FILMS USING CEMPASÚCHIL (<i>Togetes</i> spp.) FLOWERS
192-Apen-PP	APPLICATION OF RECYCLED PET BASED MATERIALS FOR LEAD AND FLUORIDE REMOVAL FROM WATER

Tecnologías Emergentes

Código	Título
65-Teem-PP	HANSEN SOLUBILITY PARAMETERS OF NADES FOR PREDICTING EXTRACTION EFFICIENCY OF BIOACTIVE CITRUS FLAVANONES
183-Teem-PP	RADIOFREQUENCY TREATMENT IN SUNFLOWER SEEDS: EFFECT ON PHYSICO-CHEMICAL PROPERTIES
230-Teem-PP	EVALUATION OF AN INTELLIGENT FILM WITH GELATIN, CELLULOSE, AND JUSTICIA SPIGIGERA TO MONITOR SHRIMP FRESHNESS
232-Teem-PP	BIOACTIVE PROPERTIES OF POLYLACTIC ACID-CELLULOSE ACETATE FILMS ENRICHED WITH ANTHOCYANINS
320-Teem-PP	EXPLORING BIOACOUSTIC STIMULATION TO ENHANCE THE FUNCTIONAL POTENTIAL OF LACTIC ACID POSTBIOTICS

Fuentes no convencionales de nutracéuticos

Código	Título
58-Funo-PP	THE PHENOLIC PROFILE OF AVOCADO PASTE CONSISTS OF SEVEN DIFFERENT MOLECULAR FAMILIES
99-Funo-PP	OPTIMIZATION OF DRYING CONDITIONS FOR JALAPEÑO PEPPER BY-PRODUCTS: TOWARD A FUNCTIONAL BIOACTIVE-RICH INGREDIENT
268-Funo-PP	BIOAVAILABILITY OF PHENOLIC COMPOUNDS AND ANTIOXIDANT ACTIVITY IN THE LIVER OF RABBITS FED A DIET SUPPLEMENTED WITH GRAPE POMACE
299-Funo-PP	BIOACTIVE AND ANTIMICROBIAL POTENTIAL OF GUAMÚCHIL SEED EXTRACTS: A COMPREHENSIVE APPROACH TO BIOPROSPECTING
306-Funo-PP	NUTRITIONAL AND NUTRACEUTICAL PROPERTIES OF <i>Malva parviflora</i>
310-Funo-PP	CHANGES IN NUTRITIONAL, TECHNO FUNCTIONAL AND BIOACTIVE PROPERTIES OF PIGMENTED AVOCOTE BEANS

Ómicas

Código	Título
103-Ómo-PP	<i>IN SILICO</i> HYDROLYSIS OF CHICKPEA PROTEINS GENERATES α -AMYLASE AND α -GLUCOSIDASE INHIBITORY PEPTIDES
148-Ómo-PP	METABOLOMIC ANALYSIS IN A MURINE MODEL BASED ON FUNCTIONAL FOODS WITH ANTIOXIDANT PROPERTIES.

ONSITE POSTERS/ PÓSTERS PRESENCIALES

Thursday, November 13 (16:00-17:00)/ Jueves 13 de Noviembre (16:00-17:00)



Centro de Convenciones

Alimentos funcionales, nutracéuticos, suplementos

Código	Título
26-Aifu-PP	EFFECT OF SIMULATED GASTROINTESTINAL DIGESTION ON ANTIOXIDANT PROPERTIES OF PROTEINS FROM <i>MORINGA OLEIFERA</i> LEAVES
188-Aifu-PP	IMPROVING IRRITABLE BOWEL SYNDROME SYMPTOMS WITH CACAO POD FIBER
190-Aifu-PP	PEPTIDES FROM AYOCCOTE BEAN (<i>Phaseolus coccineus</i> L.) WITH POSSIBLE ANTI-OBESITY AND ANTI-DIABETIC ACTIVITY
194-Aifu-PP	DEVELOPMENT OF A FUNCTIONAL WHEAT PASTA ENRICHED WITH EXTRUDED CHICKPEA FLOUR (<i>Cicer arietinum</i> L.)
195-Aifu-PP	EFFECT OF GREEN TOMATO (<i>Physalis philadelphica</i>) HUSK EXTRACTS ON OBESITY AND RELATED METABOLIC DISORDERS IN RATS
198-Aifu-PP	FORTIFICATION OF MAIZE FLOUR WITH MICROALGAE TO ENHANCE NUTRITIONAL QUALITY FOR HUMAN CONSUMPTION
204-Aifu-PP	DEVELOPMENT OF RELAXING TAPIOCA PEARLS WITH BANANA PEEL AND L-THEANINE INCORPORATED IN COFFEE PULP-BASED BEVERAGE
206-Aifu-PP	ZEIN/GELATIN NANOFIBERS FOR SUSTAINED METFORMIN RELEASE: COMPOSITION AND CHARACTERISTICS
214-Aifu-PP	REVALORIZATION OF HUAUZONTLE (<i>Chenopodium berlandieri</i> subsp. <i>nuttalliae</i>) AS A FUNCTIONAL FOOD AND SALINITY-TOLERANT CROP
239-Aifu-PP	DEVELOPMENT OF ENRICHED CORN TORTILLA CHIPS WITH GRAPE POMACE: CHARACTERIZATION AND BIOACCESSIBILITY OF PHENOLIC COMPOUNDS
240-Aifu-PP	RHEOLOGICAL AND PHYSICO-CHEMICAL CHARACTERIZATION OF COMMERCIAL SPECIALIZED BEVERAGES: SUPPLEMENTS FOR PROTEIN DELIVERY
252-Aifu-PP	WASTE FROM CRAFT BEER MALT: STANDARDIZATION AND ULTRASOUND-ASSISTED EXTRACTION OF BIOACTIVE COMPOUNDS
253-Aifu-PP	POTENTIAL NEUROPROTECTIVE EFFECTS OF MEXICAN COCOA BEANS BY THE INHIBITION OF ENZYMES ASSOCIATED WITH NEUROGENERATION
262-Aifu-PP	PRODUCTION OF GUMMIES CANDIES FROM MUICLE (<i>Justicia spicigera</i>), CHAGALAPOLI (<i>Ardisia compressa</i>) AND AGAVE SYRUP (<i>Agave potatorum</i>)
264-Aifu-PP	DEVELOPMENT OF COOKIES WITH RICE FLOUR AND <i>Pleurotus ostreatus</i>
270-Aifu-PP	PREPARATION OF AN INSTANT SOUP BASED ON CHICKPEA FLOUR
271-Aifu-PP	DEVELOPMENT AND CHARACTERIZATION OF EDIBLE FILMS FROM EXTRUDED BLUE CORN FLOUR FOR FOOD PRESERVATION
280-Aifu-PP	OPTIMIZATION OF HYDROLYSIS WITH ALCALASE TO PRODUCE A CHICKPEA HYDROLYSATE WITH ACE-I INHIBITORY ACTIVITY
282-Aifu-PP	KINETICS OF GLUCOSE RELEASE IN FLAXSEED FLOUR PASTA: IMPACT ON STARCH DIGESTIBILITY
297-Aifu-PP	SOLID-STATE FERMENTATION IMPROVE THE NUTRITIONAL PROFILE OF AYOCCOTE BEAN (P. COCCINEUS L.) FLOUR FOR FUNCTIONAL FOOD APPLICATION
303-Aifu-PP	POTENTIAL NEUROPROTECTION BY FRESCO-TYPE CHEESES WITH L. <i>lactis</i> THROUGH THE INHIBITION OF ENZYMES RELATED TO NEURODEGENERATION
304-Aifu-PP	PHENOLIC PROFILE AND BIOACCESSIBILITY OF PHENOLIC COMPOUNDS IN AMARANTH SPROUTS
309-Aifu-PP	MICROENCAPSULATED ALKALOIDS FROM EGGPLANT (<i>SOLANUM MELONGENA</i> L.) BIOMASS: ANALYSIS OF BIOACCESSIBILITY AND ANTIOXIDANT CAPACITY
313-Aifu-PP	BROWN ALGAE AS AN EMERGING INGREDIENT IN CHEESE: COMPOSITION AND POTENTIAL ANTIOXIDANT ACTIVITY
317-Aifu-PP	VALORIZATION OF <i>Hibiscus sabdariffa</i> BY-PRODUCTS FOR ANTIOXIDANT-ENRICHED FRESH CHEESE DEVELOPMENT
319-Aifu-PP	HYDROPHILIC EXTRACTS OF MUICLE (<i>JUSTICIA SPICIGERA</i>): ANTIOXIDANT POTENTIAL AND POLYPHENOLIC COMPOSITION
324-Aifu-PP	PHYSICO-CHEMICAL AND FUNCTIONAL PROPERTIES OF BAKERY PRODUCTS ENRICHED WITH PITAHAYA (<i>Hylocereus undatus</i>) PEEL AND PULP

Nutrientes funcionales y compuestos bioactivos

Código	Título
197-Nufu-PP	IMPACT OF BEAN FLOUR ADDITION ON NUTRITIONAL AND BIOACTIVE PROPERTIES OF OAT COOKIES
209-Nufu-PP	OBTAINING EXTRACT FROM <i>Agave angustifolia</i> Haw. BY-PRODUCTS: ANALYSIS OF PHYTOCONSTITUENTS, IN-VITRO DIGESTION, AND BIOCOMPATIBILITY
226-Nufu-PP	EFFECT OF GERMINATION TIME ON BIOACTIVE COMPOUNDS AND ANTIOXIDANT CAPACITY IN SORGHUM PRESOAKED WITH H ₂ O ₂
227-Nufu-PP	ANTIMICROBIAL LIMA BEAN PEPTIDES (<i>Phaseolus lunatus</i>) FOR FILM SOLUTIONS AGAINST PHOTOGENTIC AND SPOILAGE BACTERIA
238-Nufu-PP	IMPACT OF H ₂ O ₂ -INDUCED GERMINATION ON THE CHEMICAL COMPOSITION, ANTIOXIDANT ACTIVITY, AND TECHNOFUNCTIONAL PROPERTIES OF PEANUTS
247-Nufu-PP	MYCORRHIZATION WITH ECTOMYCORRHIZAL FUNGI MODULATES THE METABOLOMIC PROFILE OF CARYA ILLINOINENSIS: IMPLICATIONS FOR BIOACTIVE COMPOUNDS OF NUTRACEUTICAL INTEREST
269-Nufu-PP	PHYSICO-CHEMICAL AND MICROBIOLOGICAL EVALUATION OF AN EDIBLE COATING APPLICATION ON BEEF SHELF LIFE
278-Nufu-PP	AYOCCOTE BEAN (P. COCCINEUS) AS A SUSTAINABLE PLANT PROTEIN SOURCE: EFFECT OF COOKING, EXTRUSION AND EXTRACTION
308-Nufu-PP	MICROENCAPSULATION OF BIOACTIVE COMPOUNDS FROM SPENT COFFEE: IN VITRO BIOACCESSIBILITY EVALUATION APPLIED TO BEER
322-Nufu-PP	OPTIMIZATION OF THE ANTIOXIDANT CAPACITY OF ESSENTIAL OIL: BLENDS OF OREGANO, CLOVE, AND LEMONGRASS
326-Nufu-PP	RECOVERY OF COMPOUNDS WITH ANTIOXIDANT AND ANTIBACTERIAL POTENTIAL THROUGH AQUEOUS SONICATION OF BACANORA AGRO-INDUSTRIAL RESIDUES

Revalorización de dietas y alimentos

Código	Título
237-Rede-PP	MICROBIOLOGICAL AND PHYSICO-CHEMICAL CHARACTERIZATION OF ARTISANAL HUAIJIMIC CHEESE FROM THE DRY SEASON
245-Rede-PP	ANTIOXIDANT CAPACITY AND ENZYMIC ACTIVITIES COMPARISON BETWEEN ARTISANAL AND IMITATION CHEESES
267-Rede-PP	FORMULATION OF FUNCTIONAL FLOUR FROM MILPA-DERIVED SEEDS AS A SUBSTITUTE FOR PANCAKE FLOUR
281-Rede-PP	COLONIC FERMENTED BEVERAGE BASED ON PRICKLY PEAR (OPUNTIA STREPTACANTHA): PRODUCTION AND PHYSICO-CHEMICAL CHARACTERIZATION
285-Rede-PP	NUTRITIONAL AND PHYSICO-CHEMICAL EVALUATION OF TORTILLAS: COMPARISON OF THE MILPA SYSTEM WITH CORN
290-Rede-PP	DEVELOPMENT OF A COOKIE USING INGREDIENTS FROM THE MILPA SYSTEM: EVALUATION OF PHYSICAL PROPERTIES AND NUTRITIONAL CONTENT
300-Rede-PP	DEVELOPMENT OF FUNCTIONAL FLOUR WITH MESQUITE (<i>Prosopis laevigata</i>) FOR PRODUCING BREAD WITH ENHANCED NUTRITIONAL AND CULTURAL VALUE
301-Rede-PP	INNOVATION AND FORMULATION OF HEALTHY TORTILLA CHIPS BASED ON THE MILPA DIET
302-Rede-PP	PRODUCTION OF CORNMEAL TOSTADAS WITH CARP FISH (<i>Cyprinus carpio</i> L.)
321-Rede-PP	FROM TRADITION TO FUNCTIONALITY: BIOACTIVE POTENTIAL OF MEXICAN ARTISANAL CHEESES

Alimentos fermentados, "bióticos" y microbiota

Código	Título
234-Aife-PP	COMPARATIVE STUDY OF PHYSICO-CHEMICAL PROPERTIES IN FERMENTED KOMBUCHA-TYPE BEVERAGES BASED ON NATURAL INFUSIONS
235-Aife-PP	COMPARATIVE ANALYSIS OF ANTIOXIDANT CAPACITY IN KOMBUCHA BEVERAGES FORMULATED WITH GREEN TEA AND SOURSOP INFUSIONS
260-Aife-PP	SOLID-STATE FERMENTATION: NUTRITIONAL, ANTIOXIDANT AND ANTIHYPERGLYCEMIC PROPERTIES OF VIRGINIA-TYPE PEANUT (<i>Arachys hypogaea</i>)
272-Aife-PP	AGAVINS AND P. OLERACEA AS A CO-BIOTIC: IN VITRO EVIDENCE OF PREBIOTIC POTENTIAL
277-Aife-PP	PHYSICO-CHEMICAL CHARACTERIZATION AND OPTIMIZATION OF A PRICKLY PEAR (OPUNTIA STREPTACANTHA) KOMBUCHA-LIKE BEVERAGE FORMULATIONS
307-Aife-PP	METABOLITES FROM <i>Lactobacillus</i> -FERMENTED MILKS EXHIBIT ANTIINFLAMMATORY POTENTIAL
312-Aife-PP	LOW-MOLECULAR-WEIGHT PEPTIDE FRACTIONS FROM LACTIC ACID BACTERIA-FERMENTED MILKS REGULATE OXIDATIVE STRESS-INDUCED ALTERATIONS IN ADIPOGENESIS
314-Aife-PP	ANTIOXIDANT AND ANTI-INFLAMMATORY PROPERTIES OF <i>Lactiplantibacillus plantarum</i> POSTBIOTICS AND THEIR POTENTIAL PHOTOPROTECTIVE EFFECT IN ERYTHROCYTES
316-Aife-PP	PEPTIDE FRACTIONS FROM ARTISANAL CHEESE-DERIVED LACTIC FERMENTATIONS EXHIBIT FREE RADICAL SCAVENGING PROPERTIES

Bioinformática

Código	Título
105-Bio-PP	IN SILICO AND IN VITRO EVALUATION OF BIOACTIVE HYDROLYSATE GENERATION FROM DAIRY PROTEINS
293-Bio-PP	IN SILICO ANALYSIS OF TERPENES OBTAINED FROM NADES AS POTENTIAL ANTICANCER AGENTS
295-Bio-PP	NETWORK PHARMACOLOGY REVEALS IL-17 PATHWAY MODULATION BY <i>Stenococcus thurberi</i> PHENOLICS THROUGH COX2 AND MMP9 INTERACTIONS
318-Bio-PP	NEUROACTIVE POTENTIAL OF FATTY ACIDS FROM <i>Lactiplantibacillus plantarum</i> Lp39 FERMENTED MILK: AN IN SILICO INSIGHT

Aprovechamiento en Bio-economía Circular

Código	Título
233-Apen-PP	ANTHOCYANIN-ENRICHED PLA-CELLULOSE ACETATE FILMS FOR SMART PACKAGING: STRUCTURAL AND OPTICAL PROPERTIES
244-Apen-PP	ANTI-DIABETIC POTENTIAL OF AQUEOUS EXTRACTS FROM AVOCADO BY-PRODUCTS PROCESSED BY HIGH-PRESSURE TECHNOLOGY
286-Apen-PP	ANTIOXIDANT ACTIVITY OF ETHANOLIC EXTRACT OF ASPARAGUS BY-PRODUCTS: A COMPARISON OF CONVENTIONAL AND ULTRASOUND-ASSISTED EXTRACTION
334-Apen-PP	POST-SALE TREATMENT ON PRICKLY PEAR PEEL PHENOLICS AND ANTIOXIDANT CAPACITY FOR FUNCTIONAL INGREDIENT UPCYCLING

Micro y Nano sistemas de liberación

Código	Título
45-Miy-PP	EVALUATION OF THE ANTI-AGING POTENTIAL OF SELENIUM NANOPARTICLES SYNTHESIZED WITH ALOE VERA AND HYALURONIC ACID
56-Miy-PP	SYNTHESIS AND EVALUATION OF BIOACTIVITIES OF ZINC OXIDE NANOPARTICLES USING TATACHINOLE EXTRACT AND HYALURONIC ACID
107-Miy-PP	PHYSICO-CHEMICAL AND FUNCTIONAL STABILITY OF AMAZONIAN FRUITS ENCAPSULATED BY SPRAY DRYING
143-Miy-PP	ENCAPSULATION OF CURCUMIN IN TITANIUM DIOXIDE PARTICLES: PHYSICO-CHEMICAL CHARACTERIZATION
254-Miy-PP	ANTIMICROBIAL ACTIVITY OF SELF-NANOEMULSIFYING DRUG DELIVERY SYSTEMS (SNEEDS) CONTAINING POMEGRANATE (PUNICA GRANATUM) PEEL EXTRACT
261-Miy-PP	PHYSICO-CHEMICAL AND MICROBIOLOGICAL STABILITY OF PORK MEAT WITH EDIBLE COATING
263-Miy-PP	ENCAPSULATION OF BIOACTIVE PEPTIDES FROM GERMINATED AMARANTH: PHYSICO-CHEMICAL CHARACTERIZATION AND NUTRACEUTICAL PROPERTIES

Inteligencia Artificial

Código	Título
110-Inar-PP	FROM DATA TO DECISIONS: AI-DRIVEN INSIGHTS INTO BREAST MILK
311-Inar-PP	CAN CHATGPT RELIABLY GENERATE NUTRITIONAL LABELS ACCORDING TO NOM-051?
315-Inar-PP	QUALITY EVALUATION OF COMMERCIAL GREEN TEAS WITH ARTIFICIAL INTELLIGENCE
330-Inar-PP	MACHINE LEARNING FOR PREDICTING MICROBIAL COUNTS AND REGULATORY RISK IN MEXICAN ARTISANAL CHEESES

SALA VIRTUAL 1Link de acceso zoom: <https://itesm.zoom.us/j/9725812974>

Presentaciones de 5 min c/u , Sesión única de preguntas (30 min)

Fuentes no convencionales de nutraceuticos

Código	Título
3-Funo-VP	IN VITRO CELLULAR ANTIOXIDANT ACTIVITY OF A BEVERAGE ANALOGOUS TO ECUADORIAN "AGUA DE FRESCOS"
33-Funo-VP	NUTRITIONAL AND FUNCTIONAL ENHANCEMENT OF BAGUETTE-TYPE BREAD WITH BREWER'S BAGASSE
69-Funo-VP	GLYCEMIC INDEX AND GLYCEMIC LOAD OF PURPLE RICE (<i>Oryza sativa</i> L.) IN HEALTHY ADULTS
147-Funo-VP	OIL FROM JALAPEÑO BY-PRODUCTS EXTRACTED BY UAE: A POTENTIAL NUTRICOSMETIC INGREDIENT WITH ENZYMATIC INHIBITORY ACTIVITY
218-Funo-VP	NUTRACEUTICAL POTENTIAL OF THREE VARIETIES OF QUINOA AS A FUNCTIONAL ALTERNATIVE
257-Funo-VP	EXPLORING ORGANIC ACID COMPOSITION IN TOMATO AND JALAPEÑO PEPPER BY-PRODUCTS FOR BIOTECHNOLOGICAL APPLICATIONS
259-Funo-VP	PECAN SHELL AS A SUSTAINABLE SOURCE OF BIOACTIVE COMPOUNDS: EXTRACTION AND OPTIMIZATION
266-Funo-VP	IDENTIFICATION OF POLYPHENOLS IN STRAWBERRY (<i>Fragaria x ananassa</i> Duch . Cv. Camino Real) LEAVES

SALA VIRTUAL 2Link de acceso zoom: <https://itesm.zoom.us/j/9773222396>

Presentaciones de 5 min c/u , Sesión única de preguntas (30 min)

Revalorización de dietas y alimentos

Código	Título
35-Rede-VP	EFFECT OF AIR-FRYING ON THE ANTIOXIDANT ACTIVITY OF MAIZE CHIPS FORTIFIED WITH WATERMELON RIND FLOUR
112-Rede-VP	CHEMICAL COMPOSITION OF A CHILATE TYPE DRINK BASED ON PIGMENTED RICE (<i>Oryza sativa</i>) AND CUAPAISTE
146-Rede-VP	IN VITRO HEPG2 STEATOSIS MODEL VIA GLUCOSE AND INSULIN EXPOSURE FOR MASH RESEARCH
215-Rede-VP	DEVELOPMENT OF AN ICE CREAM AND A BREAD BUN ALIGNED WITH FOOD SUSTAINABILITY
217-Rede-VP	NUTRITIONAL REEVALUATION OF RED CORN AND CHICKPEA: FOODS OF THE PAST, SOLUTIONS FOR THE FUTURE
248-Rede-VP	ENZYMATIC MODIFICATION OF RAMON SEED FLOUR BY PULLULANASE FOR FUNCTIONAL APPLICATIONS
249-Rede-VP	CHARACTERIZATION OF FUNCTIONAL LOAF BREAD ENRICHED WITH GERMINATED "CHAPARRO" BEAN: ENHANCING A TRADITIONAL MEXICAN FOOD
323-Rede-VP	CAHUICHE (<i>Vaccinium leucanthum</i>): WILD BERRY WITH HIGH NUTRACEUTICAL POTENTIAL

Bioinformática

Código	Título
26-Bio-VP	BIOACTIVITY PREDICTION OF INTERACTIONS BETWEEN POMEGRANATE JUICE PHENOLS AND WHEY PROTEINS DURING IN VITRO DIGESTION

SALA VIRTUAL 3Link de acceso zoom: <https://itesm.zoom.us/j/5791373848>

Presentaciones de 5 min c/u , Sesión única de preguntas (30 min)

Tecnologías Emergentes

Código	Título
68-Teem-VP	PURIFICATION OF AGAVE FRUCTANS USING NANOFILTRATION FOR HIGH-PURITY FUNCTIONAL INGREDIENT DEVELOPMENT
129-Teem-VP	EFFECT OF EMERGING TECHNOLOGIES ON ANTIOXIDANT PRESERVATION IN BLUEBERRIES
130-Teem-VP	ANTIOXIDANT RESPONSE OF BLUEBERRIES TO ULTRASONIC NEBULIZATION OF ACETIC ACID AND SODIUM HYPOCHLORITE
208-Teem-VP	NUCLEIC ACID EXTRACTIONS METHODS TO STANDARDIZE LAMP FOR DETECTING <i>Listeria</i> spp. IN CHEESE SAMPLES
220-Teem-VP	EFFECT OF HIGH HYDROSTATIC PRESSURES ON MICROBIAL ACTIVITY AND COMPOUNDS WITH ANTIOXIDANT ACTIVITY IN COCONUT WATER
258-Teem-VP	EFFECT OF MICROWAVE HEATING AND SUSCEPTORS ON THE PHYSICOCHEMICAL PROPERTIES OF BREAD

Aprovechamiento en Bio-economía Circular

Código	Título
16-Apen-VP	MECHANICAL AND ELEMENTAL ASSESSMENT OF BIOPLASTICS FROM TRITICALE STRAW AND COFFEE RESIDUES FOR CIRCULAR AGRICULTURAL APPLICATIONS
242-Apen-VP	DEVELOPMENT OF AN EXTRUDED FOOD WITH NUTRITIONAL PROPERTIES BASED ON AMARANTH/CORN, OATS, AND MANGO KERNELS

SALA VIRTUAL 4Link de acceso zoom: <https://itesm.zoom.us/j/7393158826>

Presentaciones de 5 min c/u , Sesión única de preguntas (30 min)

Micro y Nano sistemas de Liberación

Código	Título
28-Miy -VP	COMPARISON OF NATIVE VS. ENZYMATICALLY TREATED RICE/WHEAT FLOURS AND CORRESPONDING STARCHES FOR FILM APPLICATIONS
38-Miy -VP	EXTERNAL IONIC GELATION ENCAPSULATION OF <i>MORINGA</i> OIL: EFFECT ON PHYSICOCHEMICAL, ANTIOXIDANT, AND RHEOLOGICAL PROPERTIES
39-Miy -VP	SOY LECITHIN LIPOSOMES AS A DELIVERY SYSTEM FOR PHENOLIC COMPOUNDS FROM <i>MORINGA OLEIFERA</i>
77-Miy -VP	DEVELOPMENT OF A PROTEIN-CLAY NANOCOMPOSITE FOR CURCUMIN ENCAPSULATION AND DELIVERY
177-Miy -VP	EVALUATION OF PHYSICOCHEMICAL AND FUNCTIONAL PROPERTIES OF SPRAY-DRIED HUMAN MILK USING MALTODEXTRIN AS WALL MATERIAL
296-Miy -VP	BIOACTIVE WHEY-DERIVED PEPTIDES NANOENCAPSULATED FOR THE PRESERVATION OF FROZEN PANCAKES
298-Miy -VP	EFFECT OF CO-ENCAPSULATION OF GARCINIA MANGOSTANA EXTRACT WITH CURCUMIN IN NANOLIPOSOMES ON BIOACCESSIBILITY AND BIOAVAILABILITY

Aspectos bioéticos y regulatorios

Código	Título
23-Asbi-VP	PERSISTENCE OF FOOD-RELATED PATHOGENS IN CLANTRO (<i>Coriandrum sativum</i> L.) UNDER GREENHOUSE CONDITIONS

SALA VIRTUAL 5Link de acceso zoom: <https://itesm.zoom.us/j/8864306831>

Presentaciones de 5 min c/u , Sesión única de preguntas (30 min)

Nutrientes funcionales y compuestos bioactivos

Código	Título
4-Nufu-VP	VALORIZATION OF COFFEE HUSKS (<i>Coffea arabica</i> L.): POTENTIAL AS A FUNCTIONAL INGREDIENT
10-Nufu-VP	STERCULIC OIL EFFECTS ON INFLAMMATION AND HEPATORENAL DAMAGE IN RATS WITH INDUCED METABOLIC SYNDROME
52-Nufu-VP	CORRELATION OF EMULSIFYING CAPACITY AND PHYSICOCHEMICAL PROPERTIES OF LINEAR AND BRANCHED FRUCTANS
55-Nufu-VP	VALORIZATION OF GRAPEFRUIT WASTE THROUGH SYNERGISTIC APPLICATION OF ULTRASOUND AND SOLID-STATE FERMENTATION
60-Nufu-VP	UNTARGETED METABOLOMIC PROFILING OF HOT-AIR EXPANDED POPCORN HYBRIDS (<i>Zea mays</i> var. 'Everta')
63-Nufu-VP	IN VITRO DIGESTIVE EFFECT OF DATURA DISCOLOR RICH-ALKALOID EXTRACT ON ALPHA-GLUCOSIDASE ACTIVITY
128-Nufu-VP	EFFECT OF CHITOSAN-ALOE VERA COATING ON THE STABILITY OF ACTIVE COMPOUNDS IN STRAWBERRIES DURING STORAGE
171-Nufu-VP	CHAYOTEXTLE STARCH: A FUNCTIONAL ALTERNATIVE WITH POTENTIAL BENEFITS FOR DIGESTIVE HEALTH

SALA VIRTUAL 1Link de <https://itesm.zoom.us/j/9773222396>

Presentaciones de 5 min c/u , Sesión única de preguntas (30 min)

Alimentos funcionales, nutracéuticos, suplementos

Código	Título
1-Alfu-VP	BETROOT JUICE IMPROVED ENDURANCE AND OXYGEN ECONOMY IN RECREATIONAL ATHELES
13-Alfu-VP	IMPACT OF ROASTING ON QUALITY ATTRIBUTES OF COFFEA ARABICA CULTIVATED IN THE MEXICAN HIGHLANDS
18-Alfu-VP	DRYING KINETICS IN PRIMARY COFFEE PROCESSING AND ITS EFFECT ON CUP SENSORY QUALITY
66-Alfu-VP	PRODUCTION OF CLARIFIED RASPBERRY JUICE VIA ENZYME PRETREATMENT AND ULTRAFILTRATION
72-Alfu-VP	HIGH-AMYLOSE DURUM WHEAT PASTA: QUALITY AND FUNCTIONAL PROPERTIES
92-Alfu-VP	POMEGRANATE PEEL-ENRICHED SALSA MACHA: FUNCTIONAL PROFILE
97-Alfu-VP	NITRATE-RICH VEGETABLE INTAKES IMPROVES CLINICAL ATTACHMENT LOSS, SALIVARY NITRITE CONCENTRATIONS AND NITRATE-REDUCING CAPACITY IN PERIODONTITIS
64-Alfe-VP	ISOLATION AND IDENTIFICATION OF KOMBUCHA YEASTS DURING GREEN TEA FERMENTATION

SALA VIRTUAL 2Link de <https://itesm.zoom.us/j/5791373848>

Presentaciones de 5 min c/u , Sesión única de preguntas (30 min)

Alimentos funcionales, nutracéuticos, suplementos

Código	Título
134-Alfu-VP	HEPATOPROTECTIVE EFFECT OF ETHANOLIC EXTRACT OF TAMARIND SEED (<i>Tamarindus indica</i> L.) IN AN AVIAN MODEL
135-Alfu-VP	EVALUATION OF MICROENCAPSULATED <i>BURSERA SIMARUBA</i> EXTRACTS IN A FUNCTIONAL FOOD MATRIX
136-Alfu-VP	IMMUNOMODULATORY ACTIVITY IN VITRO AND IN VIVO OF UVALAMA FRUIT (<i>Vitex mollis</i>)
138-Alfu-VP	ANTIOXIDANT ACTIVITY IN VITRO AND HEPATOPROTECTIVE EFFECT IN VIVO OF VITEX MOLLIS FRUIT
166-Alfu-VP	SENSORY AND NUTRITIONAL EVALUATION OF CORN (<i>Zea mays</i>) TOASTS WITH CHAYA (<i>Cnidoscolus aconitifolius</i>)
207-Alfu-VP	ANTIOXIDANT, PHYSICOCHEMICAL AND SENSORY PROPERTIES OF FUNCTIONAL MAYONNAISE BASED ON WHEY AND CHIPOTLE (<i>Capsicum annuum</i>)
213-Alfu-VP	CAROTENOID PRODUCTION IN MICROALGAE CULTIVATED IN MUNICIPAL EFFLUENTS FOR ANIMAL NUTRITION
236-Alfu-VP	IN VIVO PREVENTIVE EFFECT ON TYPE 2 DIABETES OF CHIA SEED PROTEIN HYDROLYSATE CO-PRODUCT

SALA VIRTUAL 3Link de acceso <https://itesm.zoom.us/j/9327854471>

Presentaciones de 5 min c/u , Sesión única de preguntas (30 min)

Alimentos funcionales, nutracéuticos, suplementos

Código	Título
265-Alfu-VP	ASSESSMENT OF ANTIOXIDANT CAPACITY IN A BEETROOT (<i>Beta vulgaris</i>) BASED SPORTS DRINK
273-Alfu-VP	DEVELOPMENT OF AN ENRICHED TORTILLA WITH PULP FROM THE UNDERUTILIZED FRUIT <i>Renalmia alpinia</i> (Rottb.) Maas
327-Alfu-VP	BIOLOGICAL ACTIVITY OF ETHANOLIC EXTRACTS FROM PULP AND PEEL OF STENOCEREUS THURBERI FRUIT (PITAYA)
331-Alfu-VP	TOTAL PHENOLIC COMPOUNDS AND FLAVONOIDS IN COMMERCIAL TABASCO COCOA: EFFECT OF WASHING AND FERMENTATION

Alimentación especializada

Código	Título
73-Ales-VP	NEUROPROTECTIVE SYNERGISM BETWEEN BLUEBERRIES AND PROBIOTICS IN A NEUROTOXIC MODEL OF PARKINSON'S DISEASE
287-Ales-VP	AGAVE SYRUP SUPPLEMENTATION IMPROVES MORTALITY OUTCOMES IN BROILER CHICKENS

Alimentos 3D

Código	Título
23-AI3D-VP	DEVELOPMENT OF 3D-PRINTED FUNCTIONAL FRUIT LEATHER FROM COFFEE CASCARA AS A SUSTAINABLE CIRCULAR BIOECONOMY SNACK

Alimentos fermentados, "bióticos" y microbiota

Código	Título
6-Alfe-VP	DIETARY FIBER: IMPACT ON IMMUNITY MEDIATED BY THE GUT MICROBIOME

SALA VIRTUAL 4Link de <https://itesm.zoom.us/j/2794848306>

Presentaciones de 5 min c/u , Sesión única de preguntas (30 min)

Alimentos fermentados, "bióticos" y microbiota

Código	Título
76-Alfe-VP	FUNCTIONAL PROPERTIES OF LACTIC ACID BACTERIA PRESENT IN QUESILLO: AN ARTISANAL CHEESE FROM OAXACA, MEXICO
91-Alfe-VP	EVALUATION OF THE PROBIOTIC POTENTIAL OF LACTIC ACID BACTERIA ISOLATED FROM RAW PLANT SOURCES
140-Alfe-VP	GARAMBULLO SUPPLEMENTATION MODULATES INFLAMMATION-RELATED PROTEINS AND PROMOTES <i>Lactobacillus</i> PROLIFERATION IN A COLON CANCER MODEL
193-Alfe-VP	PROBIOTIC POTENTIAL OF INDIGENOUS YEASTS ISOLATED FROM THE FERMENTATION PROCESS OF MEXICAN COCOA
224-Alfe-VP	VALORIZATION OF <i>Sargassum</i> SPP. FOR SUSTAINABLE PRODUCTION OF PROBIOTIC <i>Bacillus subtilis</i>
246-Alfe-VP	DETERMINATION OF INDICATOR MICROORGANISMS AND THE FERMENTATIVE POTENTIAL OF RASPBERRY JUICE BY <i>Saccharomyces cerevisiae</i>
250-Alfe-VP	PREPARATION OF WATER-REDUCED PROTEINIC KEFIR BEVERAGES
294-Alfe-VP	EVALUATION OF BIOACTIVE COMPOUNDS IN FERMENTED BEVERAGES WITH APPLE AND ORANGE BAGASSE

SALA VIRTUAL 5Link de <https://itesm.zoom.us/j/2062261125>

Presentaciones de 5 min c/u , Sesión única de preguntas (30 min)

Nutrientes funcionales y compuestos bioactivos

Código	Título
174-Nufu-VP	EFFECTS OF NARINGENIN ON LIPID METABOLISM, AND SATIETY BIOMARKERS IN A RAT MODEL OF WESTERN DIET-INDUCED OBESITY
176-Nufu-VP	NUTRITIONAL PROFILE AND CHARACTERIZATION OF ISOLATED PROTEIN FROM <i>Arsenura armida</i> LARVAE
178-Nufu-VP	HIGH-AMYLOSE STARCH POTENTIAL AS RESISTANT STARCH SOURCE IN GLUTEN-FREE CORN COOKIES AND ENZYMATIC INHIBITION
184-Nufu-VP	EVALUATION OF THE EFFECT OF DIFFERENT CONCENTRATIONS OF CHLORINE DIOXIDE ON ANTIOXIDANT COMPOUNDS OF PASSION FRUIT JUICE
211-Nufu-VP	EFFECT OF FLAVONOIDS ON PANCREATIC A-AMYLASE ACTIVITY
219-Nufu-VP	EFFECT OF ORGANIC MANAGEMENT ON YIELD, BIOACTIVE COMPOUNDS, AND ANTIOXIDANT ACTIVITY IN TOMATO LANDRACES
243-Nufu-VP	DEVELOPMENT AND NUTRACEUTICAL EVALUATION OF A TAMARIND CANDY WITH PROTEIN AND FIBER
256-Nufu-VP	EFFECT OF <i>A. squamosa</i> AND <i>M. bijugatus</i> PEEL EXTRACTS ON A T2DM MODEL