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Days 26 and 27/09/2017

Dear Participant,

The posters should be posted on the first day of their presentation, between 8:20 - 8:50 h and withdrawn on the second day after 18:00 h.

Organizing Committee
SPSAS-FEA-UNICAMP

NAME	POSTER
1. Aline Czaikoski	RHEOLOGICAL BEHAVIOR OF AQUEOUS SUSPENSIONS OF CASSAVA PEEL CELLULOSE NANOFIBERS OBTAINED BY ACID HYDROLYSIS
2. Aline Soares Cascaes Teles	RECOVERY OF PHENOLIC COMPOUNDS WITH ANTIOXIDANT POTENTIAL BY ENZYMIC BIOTRANSFORMATION OF GRAPE POMACE
3. Ana Gabriela da Silva Carvalho	HYDROGEL BEADS PRODUCED BY IONIC GELATION CONTAINING ANTHOCYANINS FROM JUSSARA EXTRACT
4. Ana Magdalena Avila	PROSOPIS ALBA FLOUR AS A NOVEL FOOD MATRIX TO VITAMIN B12 PRODUCTION BY LACTOBACILLUS REUTERI CRL1098
5. Ana Sofia Casanova Lourenço	PINEAPPLE CO-PRODUCTS AS A SOURCE OF ADDED VALUE COMPOUNDS
6. Andresa Gomes Brunassi	IMPACT OF EMULSIFIERS MIXTURE AND OILY PHASE PROPERTIES ON THE EMULSION FEATURES
7. Artur Jorge Ferreira Martins	CHARACTERIZATION OF EDIBLE BEESWAX-BASED OLEOGELS AIMING AT FOOD INCORPORATION
8. Caroline Alves Cayres	PASTE PROPERTIES OF EXTRUDED MIXED FLOURS OF SORGHUM, ORANGE FIBER AND WHEY POWDER FOR PRODUCTION OF GLUTEN FREE CAKE FLOUR
9. Cícero Cardoso Pola	CELLULOSE-BASED ACTIVE FILM INCORPORATED WITH OREGANO ESSENTIAL OIL AND ORGANOPHYLIC CLAY
10. Fábio Neves dos Santos	EVALUATION OF THE "CACAO HONEY" AS A RICH SOURCE OF BIOACTIVE COMPOUNDS TO BE CONSUMED IN NATURA AND/OR TO ADD NUTRITIONAL VALUE TO DRINKS AND FOODS.
11. Fernando Alberto Bellesi	COMPETITIVE ADSORPTION BETWEEN HPMC AND SOY PROTEIN AT THE OIL/WATER INTERFACE: BEHAVIOUR OF EMULSIONS UNDER IN VITRO LIPOLYSIS
12. Franco Emanuel Vasile	APPLICATION OF UNDERVALUED NATURAL RESOURCES IN THE FORMULATION OF NUTRITIONAL AND NUTRACEUTICAL INGREDIENTS FOR HEALTHY FOOD FORMULATIONS
13. Gabriela Ines Denoya	APPLICATION OF DIFFERENT STRATEGIES TO INCREASE THE CONCENTRATION OF ANTIOXIDANT COMPOUNDS IN FRESH CUT KIWIFRUIT AND TO IMPROVE THEIR PRESERVATION DURING REFRIGERATED STORAGE
14. Gabriela Nunes Mattos	USE OF A NATURAL ANTIOXIDANT OBTAINED FROM GRAPE POMACE IN THE FORMULATION OF TILAPIA SAUSAGES
15. Gabriela Vollet Marson	PERFORMANCE COMPARISON OF CELL WALL RUPTURE METHODS FOR BREWER'S SPENT YEAST



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16. Iara Baldim	STUDY OF THE EFFECTS OF PROCESSING VARIABLES ON PROPERTIES OF LIPID COMPOSITIONS LOADED WITH LIPPIA SIDOIDES ESSENTIAL OIL USING EXPERIMENTAL DESIGN
17. Igors Sepelevs	POTATO BY-PRODUCTS AS A MATERIAL FOR BIOLOGICALLY VALUABLE COMPOUND EXTRACTION AND ENCAPSULATION
18. Joana Mendes Madeira Rodrigues	ENZYMATIC SYNTHESIS OF STRUCTURED LIPIDS, RICH IN OMEGA-3 POLYUNSATURATED FATTY ACIDS IN A HIGH PRESSURE BIOREACTOR
19. Johannes Tobias Dreher	INFLUENCE OF SOLID FAT CONTENT ON TEXTURAL AND VISCOELASTIC PROPERTIES OF EMULSION GELS
20. Juliana Valle Costa Silva	HEAT-INDUCED GELATION OF MICELLAR CASEIN SYSTEMS AS AFFECTED BY CALCIUM IONS ADDITION OR CHELATION
21. Kamila Godoi	PHYSICO-CHEMICAL PROPERTIES OF SOYBEAN OIL ORGANOGELS
22. Kricelle Mosquera Deamici	DEVELOPMENT OF VEGETABLE SOUP NUTRITIONALLY ENRICHED WITH SPIRULINA
23. Luiz Henrique Fasolin	EFFECTS OF PROCESS VARIABLES ON PHYSICO-CHEMICAL PROPERTIES OF BIGELS
24. Maria Elisa Caetano-Silva	WHEY PEPTIDE-IRON COMPLEXES: OBTAINING, CHARACTERIZATION AND EVALUATION OF IRON PRO-OXIDANT EFFECT AND IRON BIOAVAILABILITY USING CACO-2 CELL CULTURE MODEL
25. Maria José Arantes Costa	PHYSICO-CHEMICAL PROPERTIES OF ALGINATE-BASED FILMS: CROSSLINKING AND MANNURONIC/GULURONIC RATIO EFFECT
26. Mohammed Kamruzzaman	CHEMICAL-FREE ASSESSMENT OF MEAT QUALITY USING SPECTRAL IMAGING
27. Nanci Castanha	POTATO STARCH MODIFICATION BY OZONE OXIDATION: CHANGES IN ITS STRUCTURE AND PROPERTIES
28. Nathalia Valderrama Bohórquez	EVALUATION OF THE BEHAVIOR OF EDIBLE CHITOSAN FILMS STORED UNDER CONTROLLED CONDITIONS
29. Patricia Bachiega	BIOFORTIFICATION OF BROCCOLI SEEDLINGS WITH SELENIUM: EFFECT ON ANTIOXIDANT ACTIVITY
30. Paula Virginia de Almeida Pontes	MODIFYING THE MELTING PROFILE OF LIPIDS WITH MONOTERPENES
31. Samuel Oladele	EFFECT OF PH ON THE HYDRATION KINETICS OF BLACK-EYED COWPEA (VIGNA UNGUICULATA)
32. Talita Comunian	EFFECT OF INCORPORATING FREE AND ENCAPSULATED ECHIUM OIL, PHYTOSTEROLS AND SINAPIC ACID IN YOGURT
33. Theo Ralla	SAPONIN RICH PLANT EXTRACTS FROM FOOD BY-PRODUCT STREAMS AS NEW NATURAL EMULSIFIER
34. Wahyu Wijaya	OLEOGELS FROM HIGH INTERNAL PHASE EMULSION TEMPLATES STABILIZED BY SODIUM CASEINATE-ALGINATE COMPLEXES



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Days 28 and 30/09/2017

Dear Participant,

The posters should be posted on the first day of their presentation, between 8:20 - 8:50 h and withdrawn on the second day after 18:00 h.

Organizing Committee
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NAME	POSTER
1. Aline Iamin Gomide	INFLUENCE OF BLANCHING TIME ON STARCH DIGESTIBILITY AND ACCEPTABILITY OF OIL-FREE CHIPS TREATED BY MICROWAVE DRYING
2. Ana Isabel Juncá Sottomayor Lisboa de Bourbon	EVALUATING THE EFFECT OF CHITOSAN LAYER ON BIOACCESSIBILITY OF BIOACTIVE MODEL COMPOUNDS IN PROTEIN NANOHYDROGELS
3. Ana Luiza Duque	PREBIOTIC EFFECT OF ORANGE JUICE ON GUT MICROBIOME MODEL
4. Andreia Quatrin	HEPATOPROTECTIVE EFFECT OF JABOTICABA PEEL IN TYPE 2 DIABETES MODEL INVOLVES UPREGULATION OF GSH SYNTHESIS PATHWAY
5. Andressa Mara Baseggio	SHORT -TIME SUPPLEMENTATION WITH FREEZE-DRIED JABOTICABA PEEL CAN MODULATES AUTOPHAGY MARKERS IN ADIPOSE TISSUE IN MICE
6. Ankit Saneja	LONG CIRCULATORY POLYMERIC NANOPARTICLES OF BETULINIC ACID: DEVELOPMENT, MECHANISTIC INVESTIGATION, PHARMACOKINETICS AND ANTITUMOR EFFICACY IN SOLID TUMOR MODEL
7. Anna Rafaela Cavalcante Braga	BIOACCESSIBILITY OF IN NATURA AND FERMENTED JUSSARA
8. Asnate Kirse	QUALITY AND DIGESTIBILITY OF INNOVATIVE GRAIN LEGUME PRODUCTS
9. Carolina Arzeni	APPLICATION OF AN IN VITRO GASTROINTESTINAL DIGESTION MODEL TO STUDY THE INTERACTION OF FOLIC WITH EGG WHITE NANOCARRIERS
10. Cezar Antonio Rabelo da Silva	W/O NANOEMULSIONS LOADED WITH AÇAÍ BERRY PHYTOCHEMICALS AS INNOVATIVE AND STABLE FOOD INGREDIENT
11. Daniele Bobrowski Rodrigues	ADDITION OF SALMON ENHANCED THE IN VITRO BIOACCESSIBILITY OF CAROTENOIDS IN A VEGETABLE SALAD
12. Débora Andreia Campelo Campos	PRODUCTION OF NATURAL NANO-GEL FROM PINEAPPLE POLYSACCHARIDES COMPLEXES FOR CONTROLLED RELEASE OF BIOACTIVE COMPOUNDS
13. Diego Mauricio Carrillo Freire	FORMULATION OF COOKIES FOR PEOPLE INTOLERANT TO GLUTEN USING DEFATTED HAZELNUT FLOUR (GEVUINA AVELLANA, MOL) AND QUINOA FLOUR (CHENOPODIUM QUINOA WILLD)
14. Elisa Rocchi	CELL WALL MATERIALS THE VEHICULATION OF BIOACTIVE COMPOUNDS: MECHANISMS AND MODELING OF KINETICS RELAESE
15. Fabiana Andréa Hoffmann Sarda	FUNCTIONAL FOODS EFFECTS ON MICROBIOME OF DIABETIC CHRONIC KIDNEY DISEASE PATIENTS
16. Fabiola Araceli Guzmán Ortiz	UTILIZATION OF THE BY-PRODUCT OF WET BARLEY MILLING IN THE DEVELOPMENT OF NOODLES AND SPAGHETTI TYPES
17. Fabiola dos Santos Gouvea	EFFECT OF HIGH HYDROSTATIC PRESSURE ON LISTERIA INNOCUA INACTIVATION IN MINAS FRESICAL CHEESE ADDED WITH CARROT



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18. Francisco Javier Blancas Benitez	BIOACCESSIBILITY AND IN VITRO RELEASE KINETICS OF PHENOLIC COMPOUNDS ASSOCIATED TO DIETARY FIBER IN MANGO (MANGIFERA INDICA L) 'ATAULFO' BY-PRODUCTS
19. Isabela Mateus Martins	CELLULAR ANTIOXIDANT ACTIVITY AND ANTI-INFLAMMATORY EFFECTS OF BIOTRANSFORMED GRAPE POMACE EXTRACT IN CACO-2 CELLS
20. Ivan James Sugrue	LONG LIFE: FOOD FERMENTATION FOR PURPOSE - BIOPRESERVATION
21. Jessica Hartwig Duarte	SENSORIAL EVALUATION OF SPIRULINA NUTRITIONALLY ENRICHED PUDDING
22. Karthikeyan Jagadeesan Sankaran	EFFECT OF VISCOSITY OF FOOD ON DIGESTION IN THE HUMAN SMALL INTESTINE - AN IN VITRO EXPERIMENTAL AND NUMERICAL STUDY
23. Laura Catherine Milner	CHARACTERISING THE INGREDIENT INTERACTIONS AND OPTIMAL PROCESSING PARAMETER OF NOVEL BAKED PRODUCTS WITH REDUCED SUGAR
24. Luana Haselein Maurer	DIETARY FIBER AND BOUND PHENOLICS FROM GRAPE PEEL POWDER PROMOTE GSH RECYCLING BUT NOT GSH SYNTHESIS IN RATS WITH TNBS-ULCERATIVE COLITIS
25. Luisa Ozorio Lopes da Rosa	NEW FINDINGS IN ANTIHYPERTENSIVE WHEY PEPTIDES CONSIDERING STRUCTURE-ACTIVITY RESPONSES
26. Maristela Ozaki	ADDING BLENDS OF CaCl ₂ , KCl and NaCl TO REDUCE SODIUM IN JERKED BEEF: EFFECTS ON PHYSICO-CHEMICAL PROPERTIES ALONG PROCESSING
27. Marlucci Palazzoli Silva	PRODUCTION OF LIPID MICROPARTICLES BY CO-EXTRUSION: IMPROVEMENT OF PROBIOTIC SURVIVAL IN SIMULATED GASTROINTESTINAL FLUIDS
28. Micaela Galante	OBTAINING AND CHARACTERIZATION OF COLD SET GELS FROM QUINOA PROTEIN HYDROLYZATES
29. Noopur Sanjai Gosavi	HIGH PRESSURE ASSISTED INFUSION OF CALCIUM IN BABY CARROTS AND OTHER VEGETABLES
30. Paula Daniela Zema	B-LACTOGLOBULIN AND GELATIN AS CARRIERS FOR FOLIC ACID: INFLUENCE OF THE BINDING ON IN VITRO BIOACCESSIBILITY OF THE VITAMIN
31. Paulina del Rocio Escobar Hinojosa	MICRONUTRIENT CONTENT ACCORDING TO THE LEVEL PROCESSING OF FOOD CONSUMED BY ECUADORIAN ADOLESCENTS: CROSS-SECTIONAL STUDY.
32. Syeda Mahvish Zahra	NUTRI BAR: AN EFFECTIVE NUTRITIVE SOLUTION FOR VICTIMS OF HUMANITARIAN EMERGENCIES
33. Victor Manuel Zamora Gasga	IMPACT OF MEXICAN SCHOOLCHILDREN DIET ON THE PRODUCTION OF INTESTINAL METABOLITES DURING IN VITRO COLONIC FERMENTATION



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Days 02 and 03/10/2017

Dear Participant,

The posters should be posted on the first day of their presentation, between 8:20 - 8:50 h and withdrawn on the second day after 18:00 h.

Organizing Committee
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NAME	POSTER
1. Amalia Isabel Cano Embuena	SURVIVAL LACTOBACILLUS RHAMNOSUS MICROENCAPSULATED BY SPRAY DRYING IN PRESENCE OF TREHALOSE AND SUCROSE DURING STORAGE.
2. Amin Mousavi Khaneghah	EFFECTS OF CURING AND COOKING PROCESS ON POLYAMINES IN TURKEY BREAST MEAT AND ASSESSMENT OF CONTROLLING METHODS USING RESPONSE SURFACE METHODOLOGY (RSM)
3. Ana Augusta Odorissi Xavier	EFFECT OF FREEZING AND FREEZE-DRYING ON THE BIOACCESSIBILITY OF CAROTENOIDS AND CAROTENOID ESTERS FROM MANGO
4. Ana Carolina de Aguiar	COMBINED HIGH PRESSURE EXTRACTION PROCESS FOR FULL USE OF BIQUINHO PEPPER (CAPSICUM CHINENSE)
5. Ana Gabriela Covarrubias Cardenas	EVALUATION OF EXTRACTION CONDITIONS ON THE ANTIOXIDANT ACTIVITY OF STEVIA EXTRACTS AND ITS APPLICATION AS FUNCTIONAL SWEETENER IN BAKERY PRODUCTS
6. Ana Letícia Rodrigues Costa Leis	ULTRASOUND-ASSISTED FORMATION OF O/W PICKERING-EMULSIONS STABILIZED BY CHITOSAN PARTICLES
7. Ana Paula Barth	³¹ P NMR FOR DETECTING PHOSPHATE SPECIES IN PROCESSED CHEESE
8. Atike Nur Durak	A NEW SILO DESIGN TO REDUCE THE CEREAL DETERIORATION DURING STORAGE
9. Bianca Souza da Costa	DEVELOPMENT OF PECTIN-BASED EDIBLE FILMS INCORPORATED WITH JAMBOLAN JUICE (SYZYGIUM CUMINI) AND CINNAMON OR CLOVE OLEORESIN
10. Caio Gomide Otoni	NUTRITIONALLY INSPIRED EDIBLE BIOPLASTIC BASED ON PEACH PUREE
11. Carla Alexandra Lopes Graça	DEVELOPMENT BREAD WITH CHLORELLA VULGARIS ADDITION: A RHEOLOGICAL APPROACH IMPACT OF CHLORELLA VULGARIS ADDITION ON RHEOLOGY WHEAT DOUGH PROPERTIES
12. Ceren Mutlu	DRYING OF HONEY BY PROTECTING BIOACTIVE COMPONENTS AND INVESTIGATION OF POSSIBILITIES TO PREPARE COLD DRINK MIXTURE FROM PRODUCED HONEY POWDER
13. Daniella Murador	NEW METHOD FOR CAROTENOIDS EXTRACTION FROM ORANGE PEEL: A GREEN CHEMISTRY APPROACH
14. Débora Parra Baptista	PROTEOLYSIS OF PRATO CHEESE PRODUCED WITH ADJUNCT CULTURE <i>Lactobacillus helveticus</i>
15. Diego Francisco Cortés Rojas	SPRAY DRIED LIPID -BASED FORMULATIONS CONTAINING CLOVE EXTRACT: PHYSICO-CHEMICAL CHARACTERIZATION AND IN VITRO PERMEATION ACROSS CACO-2 CELL MONOLAYERS



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16. Eliana Velez Erazo	EVALUATION OF ULTRASOUND USE IN THE FORMATION OF MULTILAYER EMULSIONS MICROENCAPSULATED BY SPRAY DRYING
17. Fabiana Luísa Silva	EFFECT OF MAGNETIC FIELD IN PHYSICO-CHEMICAL CHARACTERISTICS OF A PROTEIN SOLUTION (BSA) AND THE CONSEQUENCES ON THE ULTRAFILTRATION PERFORMANCE
18. Guilherme Furtado	OHMIC HEATING AFFECTING LACTOFERRIN PROPERTIES AND INFLUENCING ON PRODUCTION OF COLD, GEL-LIKE EMULSIONS
19. Hilal Ahmad Makroo	OHMIC AND CONVENTIONAL HEATING OF NATURAL LITCHI JUICE: STUDY ON HEATING BEHAVIOUR AND CHANGES IN VARIOUS QUALITY PARAMETERS
20. John Ndayishimiye	BIOACTIVE COMPOUNDS, ANTIOXIDANT AND ANTIMICROBIAL ACTIVITY OF OILS OBTAINED FROM THE CITRUS BY-PRODUCTS CO-EXTRACTION USING A MODIFIED SUPERCRITICAL CARBON DIOXIDE
21. Julio Mauricio Vidaurre-Ruiz	INVERSE METHOD FOR ESTIMATION OF HEAT TRANSFER COEFFICIENT DURING FREEZING OF FOODS IN 3D
22. Kim Adrienne Blaidés	PULSE FLOURS ENHANCE THE NUTRITIONAL PROPERTIES AND ANTIOXIDANT ACTIVITY OF WHEAT-FLOUR CRACKERS
23. Leonardo Cristian Favre	ULTRASOUND ASSISTED MOLECULAR ENCAPSULATION OF ANTI-GLYCATION AND ANTIOXIDANT THYME COMPONENTS IN B-CYCLODEXTRIN.
24. Lilian Caroline Kramer Biasi	A NEW WAY TO PRODUCE CACHAÇA
25. Luis Alejandro Marzano Barreda	DEVELOPMENT OF ACTIVE, INTELLIGENT AND BIODEGRADABLE PACKAGING FOR FRESH BANANA
26. Marcella Marques	MICROWAVE-ASSISTED EXTRACTION CAN BE USED FOR SELECTIVE EXTRACTION OF ACYLATED ANTHOCYANINS FROM RED CABBAGE
27. Maria Alexandra Barroso Azevedo	DEVELOPMENT OF LIPID-BASED NANOSYSTEMS USING BIOSURFACTANTS FOR ENCAPSULATION OF VITAMINS
28. Mariano Michelin	MICROFLUIDIC PRODUCTION OF DOUBLE EMULSION AS TEMPLATES FOR B-CAROTENE-LOADED GIANT LIPOSOMES FORMATION
29. Oscar Benjamin Jordan Suarez	MICROSTRUCTURE OF ENCAPSULATED SOURSOP (ANNONA MURICATA L.) LEAVES EXTRACT BY SPRAY DRYING
30. Patricia Argemira da Costa Araújo	EVALUATION OF THE TEMPERATURE AND SOLVENT CONTENT IN THE EXTRACTION OF PHENOLIC AND ANTHOCYANINS COMPOUNDS FROM WASTE OF CAMU-CAMU
31. Renata S. Rabelo	COATING OF LIPID PARTICLES LOADED WITH VITAMIN D
32. Rui Miguel Martins Rodrigues	MODERATE ELECTRIC FIELDS EFFECTS ON WHEY PROTEIN'S STRUCTURE, INTERACTIONS AND GELATION
33. Tatiana Porto dos Santos	CHANGES ON RHEOLOGICAL AND MECHANICAL PROPERTIES OF GELLAN GELS ENCAPSULATING ANTHOCYANINS AND ITS ACTION DURING IN VITRO DIGESTIBILITY PROCESS
34. Vanessa Ariana Azevedo Vieira	TAILLORING DEEP EUTECTIC SOLVENTS FOR THE EXTRACTION OF VALUABLE COMPOUNDS FROM NATURAL SOURCES USING CHOLINE CHLORIDE AND CARBOXYLIC ACIDS MIXTURES: OPTIMIZATION OF THE EXTRACTION OF PHENOLIC COMPOUNDS FROM JUGLANS REGIA L. LEAVES.