



**BUENOS AIRES 2023**

JUNE 4 - 8

## WCCE11 - 11th WORLD CONGRESS OF CHEMICAL ENGINEERING

IACCHE - XXX INTERAMERICAN CONGRESS OF CHEMICAL ENGINEERING  
CAIQ2023 - XI ARGENTINIAN CONGRESS OF CHEMICAL ENGINEERING  
CIBIQ2023 - II IBEROAMERICAN CONGRESS OF CHEMICAL ENGINEERING

Buenos Aires - Argentina - June 4-8, 2023

"The global chemical engineering working for a better future world"

### WCCE11-Area 5- FOOD ENGINEERING

#### Preliminary technical program

##### Monday June 5, 2023. Oral presentations

No oral presentations programmed.

##### Monday June 5, 2023. POSTERS SESSION

###### Food products, properties and characterization

|      |  |  |
|------|--|--|
| 1259 | Experimental determination of the molecular weight of a calcium alginate gel by viscometry and <sup>1</sup> H NMR at 25 °C | Oroná, J.D., Zorrilla, S.E., Peralta, J.M.   |
| 1622 | Evaluation of physicochemical properties of alginate beads for cryoconcentrated solutions protection                       | Guerra-Valle M.E., Carvajal-Mena N., Orellana-Palma P.   |
| 1633 | Surface properties-of mixtures containing proteins from white bean ( <i>Phaseolus vulgaris</i> ) and polysaccharides       | da Matta, L., Vidigal, M.C.T.R., Minim, V.P.R., <u>Minim, L.A.</u>   |
| 2103 | Extraction and determination of total polyphenols in residual BSY (Brewing Smelt Yeast) from the craft beer process.       | Balussi, M., Pérez, E.E., <u>Constenla, D.T.</u>   |
| 2461 | Chia mucilage modification by high pressure homogenization: impact on technological properties                             | Saporittis, K., Morales, R., <u>Martinez, M.J.</u>   |
| 2594 | Potential for the generation of food products from the Colombian beekeeping value chain                                    | Leones J., Cuenca M., Sánchez E., Ojeda K.   |
| 2691 | Characterization of pea protein - bile salts interactions under gastroduodenal conditions by interfacial shear rheology    | Herrera, A., Naso, J., Bellesi, F., <u>Martínez, M.J.</u> , Pilosof, A.M.R.  |
| 2778 | Improvement of the physical properties of quinoa flour ( <i>Chenopodium quinoa</i> ) by agglomeration with steam injection | <u>Mendoza Rojas, C.</u> , Mendoza Cortez, J.W.  |
| 2779 | Elaboration of a carbonated dairy drink made from demineralized whey   | Delgado Burgos, J.S., Caballero López, A. J., Trujillo Sandoval L. F., Guachetá Ávila, M. A., Castro Moreno, G. A. |
| 2932 | Quality properties of sourdough breads enriched with Jerusalem artichoke ingredients                                       | Diez, S.B., Rocha-Parra, A.F., Salvatori, D.M., <u>Franceschinis, L.E.</u>   |
| 2937 | Conditioning and characterization of craft Pilsen brewers' spent grain (BSG)   | Palencia, M.A., <u>Constenla, D.</u> , Pérez, E.E.   |



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## WCCE11-Area 5- FOOD ENGINEERING

### Preliminary technical program

**Tuesday June 6, 2023. Oral presentations, Room 14**

| Food processing and preservation, Food digestion |  |  |  |
|--|--|--|--|
| 9:00-9:15  | 1304   | Recombinant milk proteins: Towards more sustainable products in food technology  | Brune, S. E., Hoppenreijns, L., Keppler, J., Biedendieck, R., Krull, R.  |
| 9:15-9:30  | 2223   | An In Vitro Gastric System Simulator   | Donis-Rabanales, F., Martínez-Camacho, I.G., Caballero-Ruiz, A., Córdova-Aguilar, M.S., Brito-de la Fuente, E., Ascanio, G.        |
| 9:30-9:45  | 2951   | Optimization of sulforaphane microencapsulation process by oil in water emulsion and study its stability   | Zambrano, V., Bustos, R., Mahn, A.   |
| 9:45-10:00                                       | 1847   | Mathematical modeling of the heat transfer phenomena during the cryopreservation of rainbow trout ( <i>Oncorhynchus mykiss</i> ) sperm from Northern Patagonia | Santos, M.V., Crichigno S., Cussac V., Zaritzky N.   |
| 10:00-10:15                                      | 1367   | Valorization of tough meat samples into new beef products  | Ricardo-Rodrigues, S., Silva, S., Rouxinol, M.I., Potes, M.E., Agulheiro-Santos, A.C., Laranjo, M., Elias, M.                      |
| 10:15-10:30                                      | 2422   | Design and characterization of sweet potato flour in a semi-pilot scale process  | Escobar, L.S., Lafuente, M.F., Villafaña, M.R., Saracho Botero, A.C., Valdeón, D.H., Perotti, N.I., Araujo, P.Z., Cozzitorti, M.E. |
| 10:30-11:00                                      | Coffee Break and Posters Discussion  |  |  |
| 11:30-12:30                                      | <b>SECTION PLENARY LECTURE:</b> Adding value to natural underutilized products for the synthesis of prebiotic oligosaccharides. Fundamentals behind their technological structure-function relationship. Gómez Zavaglia, Andrea. |  |  |
| 12:30-14:00                                      | Lunch Interval   |  |  |
| Modeling and innovation in food processing       |  |  |  |
| 14:00-14:15                                      | 1693   | Water sterilization by pulsed electric field – The effects of electric field strength over the energy consumption in microsecond pulses                        | Rodriguez, I.A., Ferraro, N., Cabaleiro J.M., Olaiz, N.  |
| 14:15-14:30                                      | 1290   | Experimental study of the drying of Pergamino coffee using microwaves and fluidization   | Reyes Chaparro, J., Arballo, J.A., Campañone, L.A.   |
| 14:30-14:45                                      | 2021   | Development of a sugar beet pulp biorefinery for the production of biodegradable pectin-based films with bacterial nanocellulose as reinforcing agent          | Sarafidou, M., Filippi, K., Ladakis, D., Vlysidis, A., Koutinas, A.  |
| 14:45-15:00                                      | 2496   | Respiration rate modelling for ready-to-eat strawberries: including effects of gaseous atmosphere, temperature and time  | Irazoqui, M., Barrios, S., Lema, P.  |



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|                 |                                     |   |  |
|-----------------|-------------------------------------|---|--|
| 15:00-15:15     | 1356                                | Evaluation of pulsed light technology for the inactivation of Escherichia coli ATCC25922 in food and model solutions: the effect of physical characteristics and process conditions | Pihen, C., López -Malo, A.,<br><u>Ramírez-Corona, N.</u> |
| 15:15-15:30     | Questions oral presentations        |   |  |
| 15:30-16:00     | Posters Discussion                  |   |  |
| 16:00-16:30     | Coffee Break and Posters Discussion |   |  |
| 16:30-17:30     | Plenary Conference                  |   |  |
| 17:30-18:30     | Posters Discussion                  |   |  |
| Congress Dinner |                                     |   |  |



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### WCCE11-Area 5 FOOD ENGINEERING

#### Preliminary technical program

**Tuesday June 6, 2023. POSTERS SESSION**

##### Bioactive food components and food preservation

|      |   |   |
|------|---|---|
| 1364 | Antioxidant activity of clove and thyme essential oils over time  | Rouxinol, M. I., Galveias, A., Ricardo-Rodrigues, S., Laranjo, M., Capelo Soares, P., Potes, M. E., Agulheiro-Santos, A. C., <u>Elias, M.</u> |
| 1366 | The effect of clove essential oil in the microbiological, physical and sensorial properties of pig meat                                     | Galveias, A., Rouxinol, M.I., Ricardo-Rodrigues, S., Laranjo, M., Agulheiro Santos, A.C., Potes, M.E., Capelo Soares, P., <u>Elias, M.</u>    |
| 1585 | Optimization of the synthesis and purification of galacto-oligosaccharides  | <u>Faroux, J.M.</u> , Ureta, M.M., Tymczyszyn, E.E., Gomez-Zavaglia, A.   |
| 1639 | W/O/W emulsions for calcium and vitamin D transport   | Madalão, M. C. M.; Simiqueli, A.A.; Minim, L.A.; <u>Minim, V.P.R.</u>   |
| 1803 | Conceptual design for recuperation of galactooligosaccharides (GOS) from enzymatic hydrolysates through activated charcoal adsorption       | <u>Delgado Burgos, J. S.</u> , Duque Romero, J. F., Castro Moreno, G. A., Noriega Valencia, M. A., Serrato Bermúdez, J. C.                    |
| 1955 | Modeling of the enzymatic synthesis of fructo-oligosaccharides  | Ureta, M.M., <u>Faroux, J.M.</u> , Gomez-Zavaglia, A, Salvadori, V.O.   |
| 2038 | Green Synthesis of Silver Nanoparticles (Ag) through Extracts Obtained from the Residues (Peel/Pulp) of Guarana ( <i>Paullinia cupana</i> ) | Silva, G.H.B., <u>Batista, F.R.M.</u>   |
| 2491 | Evaluation of peanut skin subcritical extract as a natural antioxidant for preserving a high-fat food product.                              | <u>Rodríguez-Ruiz, A.C.</u> , Martínez, M.L., Maestri, D.M., Velez, A. R., Bodoira, R.M.  |
| 2591 | Kinetics of galactooligosaccharide (GOS) production with two $\beta$ -galactosidases combined   | F. Rico-Rodríguez; <u>M.A. Noriega</u> ; R. Lancheros; J.C. Serrato-Bermúdez  |
| 2473 | Obtention and microencapsulation of BSG extracts  | Alonso, S., Hermida C.B., Nazareno, M.A., Piña, J., <u>Pacheco, C.</u>  |
| 2895 | Microencapsulation of sulforaphane by O/W emulsion method   | <u>Arozarena Y.</u> , Mahn A.   |
| 3047 | Bioactive phenolic compounds extraction from Cacao bean with ultrasound and their effects on the diseases caused by obesity                 | Robles A., Elgegren M., Donayre A., Nakamatsu J., <u>Kim S.</u>   |



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### WCCE11-Area 5- FOOD ENGINEERING

#### Preliminary technical program

*Wednesday June 7, 2023. Oral Presentations, Room 14*

|   |   |  |   |
|---|---|--|---|
| 11:30-12:30                                     | <b>SECTION PLENARY LECTURE:</b> Chemical engineers: masters of cleaning and decontamination.<br>Wilson, D. Ian. |  |   |
| 12:30-14:00                                     | <b>Lunch Interval</b>   |  |   |
| <b>Food packaging, biopolymers and biofilms</b> |   |  |   |
| 14:00-14:15                                     | 1878  | Development of nanocomposites with dioxide titanium to remove ethylene based in biopolymers  | Maldonado, A., Rodríguez, F., Gutiérrez, S., Donoso, M., Gallegos, N., Bruna, J., Torres, A               |
| 14:15-14:30                                     | 2559  | Gelatin-based hydrogels reinforced with microcrystalline cellulose extracted from plantain ( <i>Musa paradisiaca</i> ) pseudostems and cellulose nano-crystals         | Tejada-Tovar, C., Acevedo-Puello, V., Ortega-Toro, R.   |
| 14:30-14:45                                     | 1623  | Valorization of agricultural by-products through the production of micro/nanostructures for food, cosmetic and nutraceutical applications, prepared by electrospinning | Ribeiro, A., Costa, I., Vaquina, A., Calçada, B., <u>Estevinho, B.N.</u>                                  |
| 14:45-14:50                                     | 1825  | Determination of oxygen and carbon dioxide concentration profiles in a box for the export of Hass avocados   | Rodriguez, Y.C., Cáceres, C.A., Castellanos, D.A., <u>Noriega, M.A.</u>                                   |
| 14:50-14:55                                     | 2497  | Development of a combined active packaging system with moisture adsorption and antimicrobial control to preserve strawberry fruits                                     | <u>Mahecha, Y.R.</u>  |
| 14:55-15:00                                     | 1353  | Small and large amplitude oscillatory shear behaviour of full-sugar and reduced-sugar aerated coating systems  | <u>Meza, B.E.</u> , De Piante Vicín, D.A., Peralta, J.M.  |
| 15:00-15:05                                     | 2791  | Oleoresin quality obtained by different extraction techniques from turmeric rhizome flour ( <i>Curcuma longa L.</i> ) by analyzing peroxide value and curcumin content | <u>Choccare, E.A.</u> , Barriga, M.E.   |
| 15:05-15:10                                     | 1561  | Development of an active and intelligent film with the incorporation of molle essential oil ( <i>Schinus molle</i> ) and turmeric extract                              | Chavez-Marquez E., Bustamante-Bernedo M., Medrano de Jara E., Quequezana-Bedregal M., Gutierrez-Oppe E.E. |
| 15:10-15:30                                     | <b>Questions flash oral presentations</b>   |  |   |
| 15:30-16:00                                     | <b>Posters Discussion</b>   |  |   |
| 16:00-16:30                                     | <b>Coffee Break and Posters Discussion</b>  |  |   |
| 17:30-18:30                                     | <b>Plenary Conference</b>   |  |   |
| 18:30-19:30                                     | <b>Posters Discussion</b>   |  |   |



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### WCCE11-Area 5- FOOD ENGINEERING

#### Preliminary technical program

**Wednesday June 7, 2023. POSTERS Session**

##### Food packaging, biopolymers and biofilms

|      |  |  |
|------|--|--|
| 1350 | Sorption, texture, and colour properties of edible films elaborated with cassava starch, rebaudioside A and yerba mate extract | Beuter, D.A., La Cava, E.L., Holowaty, S.A., Meza, B.E., Brumovsky, L.A., Peralta, J.M.  |
| 1721 | Jaboticaba peel extract as natural additive in chitosan/zein bilayer films for active food packaging material                  | Avila L. B., Martiny T. R., Farias B. S., Moraes C. C., Rosa G. S., Dotto G. L.  |
| 1917 | Influence of surface crystallinity on light barrier properties of polypropylene films  | Fuentes, R.A., Alonso, Y.N., Castillo, L.A., Barbosa, S.E  |
| 2026 | Multilayer and biodegradable carton packaging for On-Demand delivery food services   | Reis, A.F., Savicius, B., Cárdenas, V.O.C., Silva, C.F., Yoshida, C.M.P.   |
| 2119 | Design of eco-friendly packaging based in gelatin and yerba mate industrial waste molded by thermo compression                 | Lazseski, L., Deladino, L., Rivero, S.   |
| 2187 | Effect of ultrasound on microstructural and physical properties of edible films during nanoemulsification treatments           | Vasco, M.F.; Gamboa-Santos J.; Campañone, L.A.   |
| 2201 | Chitosan-keratin biodegradable plastic films for the control of Listeria monocytogenes in bovine meat                          | Orjuela-Palacio, J.M., Pérez-Calderón, J., Giménez, B., Zaritzky, N.   |
| 2408 | Yeast and water kefir grains biobased films: effect of Kombucha bacterial nanocellulose addition                               | Ramírez-Tapias, Y.A., Cottet, C., Peltzer, M.A., Salvay, A.G.  |
| 2424 | Understanding the role of zeolite A-supported Cu and Ag nanospecies in ethylene adsorption                                     | Gonzalez, M.R., Moreno, S., Ávila, A., Legnoverde, M.S., Gargiulo, N., Monzón, J.D., Caputo, D., Pereyra, A.M., Basaldella, E.I. |
| 2595 | Lemongrass extract as an antimicrobial agent in films of PHBV/PLA/MC-Ac  | Bello-Rocha, L., Sierra-Avila, C., Castellanos-Espinosa, D.  |
| 2769 | Effect of palladium and silver ions on the ethylene removal in active packaging systems for climacteric fruits                 | Zeferino, L.M.S., Ochi, D., Santos, J.W.S., Yoshida, C.M.P., Silva, C.F.   |
| 3078 | Development of binary films of poly(lactic acid) and gallic acid for application in active food packaging                      | Karamysheva, A., Silvestre, A.J.D., Freire, C.S.R., Vilela, C.   |



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### WCCE11-Area 5- FOOD ENGINEERING

**Thursday June 8, 2023. Oral presentations**

No oral presentations programmed.

**Thursday June 8, 2023. POSTERS SESSION**

#### Modeling and innovation in food processing

|      |  |   |
|------|--|---|
| 1255 | Block freeze concentration assisted by centrifugation applied to extracts of matico (Buddleja globosa) and mint (Mentha piperita) leaves | Orellana-Palma, P., Guerra-Valle, M., Castillo-Suero, A., Fuentes-Godoy, Y., Meza-Vergara, Y. |
| 1291 | Study of the application of edible coatings and different osmotic dehydration on pear cubes  | Soteras, E.M., Rodriguez, A., <u>Campañone, L.A.</u>  |
| 1423 | Evaluation and optimization of salted wakame processing conditions using the response surface methodology (RSM)                          | Solana, V.P., Tomás, M.C., Dellatorre, F.G., <u>Ixtaina, V.Y.</u>                             |
| 1694 | Freeze-drying of strawberry. Experimental study and mathematical modelling of the sublimation period                                     | <u>Reale, V.A.</u> , Torrez Irigoyen, M.  |
| 1766 | Study of the storage conditions on quality parameters of salted wakame   | Solana, V.P., Tomás, M.C., <u>Ixtaina, V.Y.</u> , Dellatorre, F.G.                            |
| 1967 | Ohmic baking of sponge cake  | <u>Olivera, D.F.</u> , Goñi, S.M., Salvadori, V.O.  |
| 1969 | Inhibition of melanosis of Patagonian shrimp using chitosan coatings   | Fiedorowicz Kowal, M., Ortiz, N., <u>Dima, J.B.</u>   |
| 2025 | Application of ultrasound and soda (separate and combined) as skin pretreatments for freeze-drying of blueberries                        | <u>Schenck, S.</u> , Barrios, S., Lema, P.  |
| 2159 | Analysis of the rheological behavior and stability of pesticides based on Tebuturon  | Belaz, C.B., <u>Guimarães, D.H.P.</u>   |
| 2160 | Mathematical simulation of the physical, chemical and rheological properties of blueberry jam  | <u>Guimarães, D.H.P.</u> , Arce, P.F.C.   |
| 2290 | Modelling and simulation of gluten free sponge cake ohmic baking   | Goñi, S.M., <u>Olivera, D.F.</u> , Salvadori, V.O.  |
| 2663 | Mass transfer analysis during dehydration of Pyrus communis variety "Lechera" by microwave drying  | González-Pérez, J.E., López-Malo, A., <u>Ramírez-Corona, N.</u>                               |
| 2714 | Exploring the viability of using yerba mate stems as green urea carrier fertilizers  | Schneider-Teixeira A., Molina-García A.D., <u>Deladino L.</u>                                 |
| 2936 | Dietary fiber sticks obtained by fluidized bed drying from pear bio-wastes from the canning industry                                     | Retamal, E., Gomez-Mattson, M., Garrido Makinistian, F., Sette, P.,                           |



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Diez, S., Franceschinis, L., Mazza,  
G., Zambón, M., Salvatori, D.