

DETAILED PROGRAM / PROGRAMA DETALLADO

MONDAY – November 28th 2022 / LUNES - 28 de Noviembre 2022

AUDITORIO A

1:30 p.m. – 2:20 p.m.	Registration / Registro
2:20 p.m. – 2:25 p.m.	Opening and welcome remarks / Apertura y bienvenida National Anthem of the Republic of Colombia / Himno Nacional de la República de Colombia
2:25 p.m. – 2:30 p.m.	Welcoming and opening remarks from the Local Organizing Committee (Carlos Alberto Fuenmayor) Palabras de bienvenida y consideraciones iniciales del Comité Organizador (Carlos Alberto Fuenmayor)
2:30 p.m. – 2:35 p.m.	Opening remarks from GSICA President (Luciano Piergiovanni) Palabras del Presidente de GSICA (Luciano Piergiovanni)
2:35 p.m. – 2:40 p.m.	Opening remarks from the Director of ICTA UNAL (Coralia Osorio) Palabras de la Directora ICTA UNAL (Coralia Osorio)
2:40 p.m. – 2:45 p.m.	Opening remarks from the Dean of the Faculty of Agricultural Sciences UNAL (Luis Ernesto Rondríquez) Palabras del Decano de la Facultad de Ciencias Agrarias UNAL (Luis Ernesto Rodríguez)
2:45 p.m. – 2:50 p.m.	Welcoming remarks from the Rector of University La Salle (Hermano Niky Alexander Murcia) Palabras del Rector de la Universidad de La Salle (Hermano Niky Alexander Murcia)
SESSION: SUSTAINABILITY, PACKAGING & SHELF LIFE: CHALLENGES & OPPORTUNITIES / SOSTENIBILIDAD, EMPAQUES Y VIDA ÚTIL: RETOS Y POSIBILIDADES Chair: Coralia Osorio , ICTA, Universidad Nacional de Colombia	
3:00 p.m. – 3:30 p.m.	AUDITORIO A: Keynote speak “ Turning agricultural waste into packages for food ” Eva Almenar
3:30 p.m.– 3:50 p.m.	OP1-054 “ Valorising rice straw fractions into active polyester-starch bilayers for meat preservation ” Pedro A. V. Freitas, Chelo González Martínez, Amparo Chiralt; pedvidef@doctor.upv.es
3:50 p.m. – 4:10 p.m.	OP2-068 “ Recycling post-consumer Tetra Pak material: starting a “new life” as filler in sustainable polyurethane foams ” Letizia Verdolotti, F. Recupido, Giuseppe C. Lama, Marino Lavorgna, Giovanna G. Buonocore; letizia.verdolotti@cnr.it
4:10 p.m. - 4:30 p.m.	OP3-041 “ Potential reduction of household food waste by the re-assessment of the secondary shelf life of milk ”, Carola Nicosia, Patrizia Fava, Andrea Pulvirenti, Fabio Licciardello; fabio.licciardello@unimore.it
4:30 p.m.– 5:00 p.m.	Coffee break / Sponsor stands
SESSION: SUSTAINABILITY, PACKAGING & SHELF LIFE: CHALLENGES & OPPORTUNITIES / SOSTENIBILIDAD, EMPAQUES Y VIDA ÚTIL: RETOS Y POSIBILIDADES Chair: Andrea Nieto , Universidad Agraria	
5:00 p.m.– 5:20 p.m.	OP4-096 “ Appreciation of local/regional fruits and vegetables, differentiated as 0 km, by Latin American consumers ” Ana Castagnino, Karina Díaz, M. Belén Rosini, Ana C. Otaño, Irene Rubel, Javier Marina, Héctor Díaz, Rodrigo Galizio, W. John Rogers, Rubén Reina, Alejandra Yommi, Gabriela Fasciglione, M. Laura Cendón, María Jimena Berriolo, Patricia Bazán, Fernando Pérez Eseiza, Diego Miranda Lasprilla, M. Patricia Chaparro González, Claudia Fernandes, Marco Antonio Marín Castro, M. Elena Ramos, Antonela García Franco, Evangelina Bastien, Gustavo Zanelli; mchapparro@unisalle.edu.co
5:20 p.m.– 5:40 p.m.	OP5-107 “ Challenges in the implementation of biodegradable active polymeric packaging and natural additives for the agribusiness ” Cesar A. Sierra; casierraa@unal.edu.co
5:40 p.m.– 6:00 p.m.	OP6-086 “ Implications of shelf life at the extremes-Defining the value chain benefits of packaging that drastically increases or decreases product shelf life ” Claire Koelsch Sand, Ziyet Boz; claire@packagingtechnologyandresearch.com
6:00 p.m. – 6:20 p.m.	OC1 “ Visión 3030, Responsabilidad Extendida de Productor y la ruta de innovación para envases y empaques ” Visión 30/30 ANDI

TUESDAY – November 29th 2022 / MARTES - 29 de Noviembre 2022

AM: **AUDITORIOS A & B**

SESSION: SHELF LIFE ASSESSMENT AND PREDICTION (AUDITORIO A) / EVALUACIÓN Y PREDICCIÓN DE LA VIDA ÚTIL (AUDITORIO A) Chair Auditorio A: Giovanna Buonocuore , CNR Italy	
9:00 a.m. – 9:25 a.m.	AUDITORIO A: Keynote speak/Conferencia plenaria 077 “ E-sensing technologies for quality and shelf life assessment of sliced salami ” <i>Silvia Grassi, Simona Benedetti, Thomas Lena, Ernestina Casiraghi, Susanna Buratti;</i> silvia.grassi@unimi.it
9:30 a.m.– 9:50 a.m.	AUDITORIO A: OP7-079 “ Evaluation of meat products spoilage through instrumental sensory properties and prediction of their shelf life ” <i>Ana Ruby Correa Mosquera, Marta Quicazán, Martha Cuenca;</i> arcorream@unal.edu.co
9:50 a.m – 10:10 a.m.	AUDITORIO A: OP8-012 “ Edible Coatings of Aloe Vera Gel and Carnauba Wax Microparticles to Increase Strawberry (Fragaria ananassa) Shelf Life ” <i>Lucia Ramírez Cárdenas, Ana Cevallos Ureña, Johanna Zurita, Jennifer Pérez, Marco León, José F. Álvarez Barreto;</i> lramirez@usfq.edu.ec
10:10 a.m – 10:30 a.m.	AUDITORIO A: OP9-016 “ Evaluation of physicochemical stability and digestibility in freeze-dried capsules of Weissella cibaria during storage ” <i>Adriana Micanquer Carlosama, Misael Cortés Rodríguez, Liliana Serna Cock;</i> armicanquerc@unal.edu.co
10:30 a.m – 10:50 a.m.	AUDITORIO A: OC2 Pruebas de solidez a la luz de alimentos, bebidas, cosméticos y envases <i>Carlos Franco. ATLAS MTS - LANZETTA RENGIFO</i>
10:50 a.m – 11:20 a.m.	Coffee break & Posters presentations Sponsor stands
SESSION: SHELF LIFE ASSESSMENT AND PREDICTION (AUDITORIOS A & B) / EVALUACIÓN Y PREDICCIÓN DE LA VIDA ÚTIL (AUDITORIOS A y B) Chair Auditorio A: Fabio Licciardello , University of Modena and Reggio Emilia Chair Auditorio B: Eva Almenar , Michigan State University	
11:20 a.m – 11:40 a.m.	AUDITORIO A: OP10-015 “ Shelf life of Andean blackberry powder added with probiotics and prebiotics ” <i>Zaira T. Marín Arango, Zaira T., Cortes R, Misael, Agudelo-Laverde, Lina M;</i> zmarin@uniquindio.edu.co AUDITORIO B: OP11-014 “ Determination of physical and microbiological quality of Colombian native corn during storage ” <i>Sergio Mora Clavijo, Alejandra Castillo Arias, Laura Valentina Triana, Carlos Mario Zuluaga Domínguez;</i> cmzuluagad@unal.edu.co
11:40: a.m. - 12:00 p.m.	AUDITORIO A: OP12-076 “ Fish freshness evaluation: the anchovies’ case ” <i>Giovanni Fiorile, Sharon Puleo, Rossella di Monaco;</i> giovanni.fiorile@unina.it AUDITORIO B: OP13-031 “ Características fisicoquímicas, sensoriales y estudio de estabilidad de una mezcla instantánea para sopa a partir de champiñones (Suillus luteus A.) y olluco (Ollucus tuberosus) ” <i>Shalin Carhuallanqui Avila, Mabel De la Cruz Carhuamaca, Rodolfo Tello Saavedra, José Paul Casas Vásquez, Mery Luz Baquerizo Canchumanya, Antonella Peceros Sauri, Carlos Alberto Calderón Huaman, Edson Julca Marcelo, Alejandrina Sotelo Méndez;</i> scarhuallanqui@uncp.edu.pe
12:00 p.m. – 12:20 p.m.	AUDITORIO A: OP14-064 “ Effect of conventional and biodegradable packaging on the shelf life of corn tortillas ” <i>Ana Patricia Ibarra Valenzuela, Rosalba Troncoso Rojas, Alma Rosa Islas Rubio, Hayati Samsudin, Elizabeth Peralta, Herlinda Soto Valdez;</i> hsoto@ciad.mx AUDITORIO B: OP15-091 “ Compositional characteristics and shelf-life of interspecific hybrid palm oil (E. oleiferaxE. guineensis) ” <i>Adriana Rada Bula, Mohammed Iqbal Sandoval, Alexis González Díaz, Alexandra Mondragón Serna, María Andrea Baena Santa, Jesús García Núñez, Javier Fontalvo Álzate, Consuelo Díaz Moreno;</i> airadab@unal.edu.co
12:20 p.m. – 12:40 p.m.	AUDITORIO A: OP16-078 “ Análisis comparativo de tres tipos de enfoque para la estimación de durabilidad de alimentos: Estudio de caso en galletas libres de gluten y ricas en fibra ” <i>Seneida Lopera Cardona, Carolina Álvarez Retrepo, Camilo Agudelo Cuartas;</i> seneida.lopera@udea.edu.co
12:40 p.m. – 2:30 p.m.	Lunch / Almuerzo & Poster presentations Sponsor stands

TUESDAY – November 29th 2022 / MARTES - 29 de Noviembre 2022

PM: **AUDITORIOS A & B**

SESSION: NEW MATERIALS FOR SHELF LIFE EXTENSION (AUDITORIOS A & B) Chair Auditorio A: Carlos Mario Zuluaga Dominguez , Universidad Nacional de Colombia Chair Auditorio B: Silvia Grassi , University of Milan	
2:30 p.m. 2:50 p.m.	AUDITORIO A: OP17-103 “Desarrollo de un nuevo material con recubrimiento exterior de arcilla tipo montmorillonita sobre un biopolímero a base de residuos agroindustriales de la región del Eje Cafetero (cáscara de naranja valencia), para uso potencial en envase alimentario” Viviana Andrea Morales Sánchez, Álvaro Pulzara Mora, Fabio Licciardello, Cristina Nerín, Milton Rosero Moreano; viviana.morales@ucaldas.edu.co AUDITORIO B: OP18-108 “Efecto de la adición de extracto antioxidante de cáscara de mango en un recubrimiento en la conservación de limón sutil durante almacenamiento” Miguel Malnati, Indira Betalleluz Pallardel, Marianela Inga; ibp@lamolina.edu.pe
2:50 p.m. 3:10 p.m.	AUDITORIO A: OP19-019 “Sustainable approach to prolong fish food shelf life through the recycling of agri-food by-products” Amalia Conte, Valentina Lacivita, Olimpia Panza, Matteo Alessandro Del Nobile; amalia.conte@unifg.it AUDITORIO B: OP20-052 “Development of a bio-based active and edible coating using agroindustrial by products” Anthony Cespón, Sandra Mariño Cortegoso, Ana Rodríguez Bernaldo de Quirós, Raquel Sendón, Letricia Barbosa Pereira; letriciabarbosa.pereira@usc.es
3:10 p.m. 3:30 p.m.	AUDITORIO A: OP21-007 “Extending Strawberries Shelf-Life by Using a Curcumin Based Photoactive Edible Coating” Felipe Cañón Ibarra, Alejandro Arboleda Murillo, Magda I. Pinzón, Leidy T. Sánchez, Cristian C. Villa; ccvilla@uniquindio.edu.co AUDITORIO B: OP22-037 “Obtención de un Recubrimiento Activo a Base de Cymbopogon citratus Para La Conservación Post-Cosecha de Fresas” Rafael González Cuello, Stephanie Restrepo Muñoz, Rodrigo Ortega Toro, Yellys Anaya Villazón; rgonzalezc1@unicartagena.edu.co
3:30 p.m. 3:50 p.m.	AUDITORIO A: OC3 “Nuevas estrategias de limpieza y desinfección para el control de biofilms que afectan la inocuidad y la vida útil de los alimentos” Liliana Gómez Higuera, LARKIN AUDITORIO B: OP23-113 “Evaluation of the disintegration of plastic PET and PE type through biological recycling by using coffee pulp as substrate at lab scale” Andrés A. García V., Mariana Dussán, Mar López-Gonzalez, Christhy V. Ruiz M; cruiz@ucm.edu.co
3:50 p.m. 4:20 p.m.	Coffee break & Posters presentations Sponsor stands
SESSION: NEW MATERIALS FOR SHELF LIFE EXTENSION (AUDITORIOS A & B) Chair Auditorio A: Elena Torrieri , University of Naples Chair Auditorio B: Edgar Pérez Esteve , Universidad Politécnica de Valencia	
4:20 p.m. 4:40 p.m.	AUDITORIO A: OP24-075 “Active biofilms with sodium caseinate, sorbitol and citral microparticles to extend the shelf life of fresh cheese” Ives Yoplac, Luis Fernando Vargas Delgado; fervargas@lamolina.edu.pe AUDITORIO B: OP25-089 “Aplicación de películas biodegradables enriquecidos con compuestos activos para la conservación de hamburguesas de carne” Laura María Reyes Méndez, Paulo José do Amaral Sobral; laura.reyes@unad.edu.co
4:40 p.m. 5:00 p.m.	AUDITORIO A: OP26-056 “Effect of biopolymer active coating on alteration kinetics of minimally processed fennel stored at different temperatures” Marika Valentino, Stefania Volpe, Silvana Cavella, Paolo Masi, Elena Torrieri; marika.valentino@unina.it AUDITORIO B: OP27-018 “Potencial aplicación en empaques poliméricos de complejos de inclusión de aceite de palmiste con β -ciclodextrina para inhibir el hongo patógeno Colletotrichum tamarilloi” Kathryn Michell Camargo Jiménez, Mónica Constanza Ávila Murillo, Cesar Augusto Sierra Ávila; kmcamargoji@unal.edu.co
5:00 p.m. 5:20 p.m.	AUDITORIO A: OP28-110 “Ultrasonic spray deposition of chitosan-based nanocomposite coatings for enhancing barrier properties of polybutylene succinate films” A. Cabrini, M. Lavorgna, A. Ghalayani, GG. Buonocore, P. Cerruti, L. De Nardo; marino.lavorgna@cnr.it AUDITORIO B: OP29-008 “Development of an antimicrobial active packaging system for fresh cape gooseberry (Physalis peruviana L.) fruits” Lesley A. Cortés, Aníbal O. Herrera, Diego A. Castellanos; dacastellanose@unal.edu.co

WEDNESDAY – November 30th 2022 / MIÉRCOLES - 30 de Noviembre 2022

AM: **AUDITORIO A**

SESSION: NEW MATERIALS FOR SHELF LIFE EXTENSION / NUEVOS MATERIALES PARA LA EXTENSIÓN DE LA VIDA ÚTIL <i>Chair: Felipe Salcedo Galán, Universidad de los Andes</i>	
9:00 a.m. – 9:30 a.m.	Keynote speak/ Conferencia plenaria: “The potential of cellulosic materials. A reflection on the state of scientific research for more sustainable and performing applications of food packaging” Luciano Piergiovanni
9:30 a.m. – 9:50 a.m.	OP30-067 “Active PHBV films with phenolic acids for food preservation” Eva Moll Montaner, Chelo González Martínez, Amparo Chiralt; evmolmon@alumni.upv.es
9:50 a.m. – 10:10 a.m.	OP31-073 “New Multifunctional Film-Forming Materials For Application in Food Preservation” Darío Díaz Díaz, María Luisa Maldonado, Andrea Patriarca, Mariana Melaj, María L. Foresti, Alex López Córdoba, Silvia Goyanes; goyanes@df.uba.ar ; alex.lopez01@uptc.edu.co
10:10 a.m. – 10:30 a.m.	OC4 “Vida útil y empaques de barrera, una mirada desde la economía circular” Stefania Maldonado, ALICO
10:30 a.m. – 11:10 a.m.	Coffee break & Posters presentations Sponsor stands
SESSION: NEW TECHNOLOGIES AND APPROACHES FOR PRESERVATION AND SHELF LIFE EXTENSION / NUEVAS TECNOLOGÍAS Y ENFOQUES PARA LA EXTENSIÓN DE LA VIDA ÚTIL <i>Chair: Ismael Povea, Universidad de la Salle</i>	
11:10 a.m. – 11:30 a.m.	OP32-058 “Ultrasound-Assisted Extraction of anthocyanin from blackberry and its application as an indicator in sustainable smart biofilms developed with natural fiber-filled PLA composite materials” Gissel Gravier Rodríguez, Sarah Jurado Basante, Andrea Nataly Arias Contreras, Olasky Jose Gamarra Castillo, Alicia Porras, Andrea Sánchez Camargo; ad.sanchez@uniandes.edu.co
11:30: a.m. - 12:00 p.m.	OP33-063 “Evaluation of cassava-based coatings (incorporating different anti- fungal agents) on the ripening and rotting processes of Cavendish bananas” Felipe Salcedo; fesalced@uniandes.edu.co
12:00 p.m. – 12:20 p.m.	OP34-084 “SHEALTHY Decision Support System (DSS) as tools to improve the adoption of non-thermal technology for juices stabilization” Elena Torrieri, Francesco Giannino, Amedeo Ingrassio, Óscar Rodríguez, Vibeke Orliem; elena.torrieri@unina.it
12:20 p.m. – 12:40 p.m.	OP35-069 “Packaging Effect on Highly Nutritional Value Beverage Obtained by a Mix of Typical Sicilian Fruit” Valeria Rizzo, Paolo S. Guglielmino, Sandro Dattilo, Salvatore Barbagallo, Giuseppe Muratore; vrizzo@unict.it
12:40 p.m. – 2:00 p.m.	Coffee break & Posters presentations Sponsor stands

WEDNESDAY – November 30th 2022 / MIÉRCOLES - 30 de Noviembre 2022

PM

AUDITORIO A

SESSION: NEW TECHNOLOGIES AND APPROACHES FOR PRESERVATION AND SHELF LIFE EXTENSION / NUEVAS TECNOLOGÍAS Y ENFOQUES PARA LA EXTENSIÓN DE LA VIDA ÚTIL <i>Chair: Luciano Piergiovanni, GSICA</i>	
2:00 p.m. – 2:30 p.m.	Keynote speak / Conferencia plenaria: “Emerging technologies in food shelf life extension” Fabio Licciardello
2:30 p.m. – 2:50 p.m.	OP36-085 “UVC-LED irradiation as an alternative to thermal treatments for enzymatic and microbiological stabilization in tomato (<i>Solanum lycopersicum</i>) juice” Sebastian Pizarro Oteiza, Fernando Salazar, Mariela Labbé; fernando.salazar@pucv.cl
2:50 p.m. – 3:10 p.m.	OP37-034 “Shelf life prolongation of fresh ricotta cheese by plasma treatments” Valentina Lacivita, Emilio Francesco Ricciardi, Matteo Alessandro Del Nobile, Amalia Conte, Francesco Fracassi, Eloisa Sardella; amalia.conte@unifg.it
3:10 p.m. – 3:30 p.m.	OP38-059 “Evaluation of a 3D-printed insert with antimicrobial capacity in active packaging of fresh cape gooseberry (<i>Physalis peruviana</i> L.) fruits” Diana C. Moncayo, Aníbal O. Herrera, Diego A. Castellanos; cristinamoncayom@gmail.com
3:30 p.m. - 4:00 p.m.	Coffee break & Posters presentations Sponsor stands
SESSION: NEW TECHNOLOGIES AND APPROACHES FOR PRESERVATION AND SHELF LIFE EXTENSION / NUEVAS TECNOLOGÍAS Y ENFOQUES PARA LA EXTENSIÓN DE LA VIDA ÚTIL <i>Chair: Diego Alberto Castellanos, Universidad Nacional de Colombia</i>	
4:00 p.m. – 4:20 p.m.	OP39-083 “Antifungal effect of volatile organic compounds release generated by the presence of Antarctic bacteria on gray mold in postharvest conditions” Daniela Olivares, Ana Luisa Valencia, Evelyn Silva, Matías Poblete Morales, Bruno G. Defilippi, Pablo A. Ulloa; pablo.ulloa@inia.cl
4:20 p.m. – 4:40 p.m.	OP40-099 “Chemoinformatic analysis of natural volatiles origin compounds as possible additives for functional packaging” Angie D. Torres García, Felipe Victoria Muñoz, Erika A. Plazas Gonzales, Cesar A. Sierra; angtorresga@unal.edu.co
4:40 p.m. – 5:00 p.m.	OP41-062 “What if nanopackaging becomes a reality? A study about consumers' perception” Édgar Pérez Esteve, José Manuel Barat, Isabel Fernández-Segovia; edpees@upv.es
5:00 p.m. – 5:10 p.m.	Concluding remarks / Conclusiones (Local Organizing Committee (Carlos Alberto Fuenmayor)
Meeting for transport: 7:00 p.m. Start of dinner: 8:00 p.m.	
Dinner / <i>Cena de clausura</i> LARKIN Best Poster Award / <i>Premio LARKIN al Mejor Poster</i> If you need transportation to the dinner the meeting point and time is at the front entrance of the venue maximum at 7:00 p.m. <i>Si necesita transporte hasta el lugar de la cena el lugar y hora de encuentro es en la entrada de la sede del evento máximo a las 7:00 p.m.</i> You can also be at the dinner address / <i>Si desea puede llegar directamente a la dirección de la cena:</i> Transversal 26b #40A-55, Localidad Teusaquillo, Bogotá Sede De Greiff Cooperativa de Profesores UNAL <u>Start of the dinner: 8:00 p.m / Inicio de la cena: 8:00 p.m.</u>	

POSTER SESSIONS

SALA DE EXPOSICIONES

To enhance their communication, all the posters will be exposed from the moment of location until the end of SLIM in the space SALA DE EXPOSICIONES.

The posters must be self-explanatory, therefore, it is expected that attendees could visit them at any time during the congress. However, below you will find suggested times for their face-to-face presentation to the attendees of each session.

Para potenciar su comunicación, todos los posters estarán expuestos desde el momento de su ubicación hasta la finalización de SLIM en el espacio SALA DE EXPOSICIONES.

Los posters deben ser autoexplicativos, por lo que se espera que los asistentes puedan visitarlos en cualquier momento del congreso. No obstante, a continuación se presentan horarios sugeridos para su presentación presencial a los asistentes en cada sesión.

SESSION / SESIÓN: SUSTAINABILITY, PACKAGING & SHELF LIFE: CHALLENGES & OPPORTUNITIES / SOSTENIBILIDAD, EMPAQUES Y VIDA ÚTIL: RETOS Y POSIBILIDADES
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TUESDAY – November 29th 2022 / MARTES - 29 de Noviembre 2022

Suggested timeframes / franjas sugeridas:

10:50 a.m. – 11.20 a.m.

12:40 p.m. – 2:30 p.m.

PP1	087 “Best practices in Applying the Value Chain to Remove Chemicals of Concern in Food Packaging” <i>Claire Sand, Swati Sood; claire@packagingtechnologyandresearch.com</i>
PP2	047 “Contaminación de Ésteres de organofosforados (OPEs) en peces de la Bahía de Cartagena” <i>Rafael Olivero Verbel, Alexy Flórez Vergara; rafaelolivero@mail.uniatlantico.edu.co</i>
PP3	022 “Dietary exposure assessment to chemical migrants from food contact coatings of metal cans in the Spanish adult population” <i>Patricia Vázquez Loureiro, Antía Lestido Cardama, Raquel Sendón, Juana Bustos, Perfecto Paseiro Losada, Ana Rodríguez Bernaldo de Quirós; ana.rodriguez.bernaldo@usc.es</i>
PP4	040 “Exploratory use of nisin and ethyl lauroyl arginate for the inhibition of spoilage microflora during secondary shelf life” <i>Carola Nicosia, Rebecca Secchi, Andrea Pulvirenti, Fabio Licciardello; carola.nicosia@unimore.it</i>
PP5	090 “Hurdle low-cost technologies evaluation towards shelf-life extension of fresh purple yampee (<i>Dioscorea trifida</i> L. f.) tubers” <i>Sandra Viviana Medina López, María Soledad Hernández Gómez, Juan Pablo Fernández Trujillo, Aquiles Enrique Darghan Contreras; svmedinal@unal.edu.co</i>
PP6	095 “Latin American consumption of innocuous fruit and vegetables arising from the COVID-19 pandemic, within the framework of sustainability” <i>Ana Castagnino, Karina Díaz, M. Belén Rosini, Ana C. Otaño, Irene Rubel, Javier Marina, Héctor Díaz, Rodrigo Galizio, W. John Rogers, Rubén Reina, Alejandra Yommi, Gabriela Fasciglione, M. Laura Cendón, María Jimena Berriolo, Patricia Bazán, Fernando Pérez Ezeiza, Diego Miranda Lasprilla, M. Patricia Chaparro González, Claudia Fernandes, Marco Antonio Marín Castro, M. Elena Ramos, Antonela García Franco, Evangelina Bastien, Gustavo Zanelli; mchaparro@unisalle.edu.co</i>
PP7	042 “Optimization of chia seed mucilage extraction for the development of biobased films and coatings” <i>Andrea Feroce, Patrizia Fava, Fabio Licciardello; andrea.feroce@unimore.it</i>
PP8	025 “Use of <i>Prochilodus magdalenae</i> residues to obtain collagen and its application for the development of biodegradable films” <i>Dalqido Rojano Quiroz, Rafael González Cuello, Rodrigo Ortega Toro; rortegap1@unicartagena.edu.co</i>

SESSION / SESIÓN:
SHELF LIFE ASSESSMENT AND PREDICTION / EVALUACIÓN Y PREDICCIÓN DE LA VIDA ÚTIL

Suggested timeframes / franjas sugeridas:

TUESDAY – November 29th 2022 / MARTES - 29 de Noviembre 2022

10:50 a.m. – 11.20a.m.

12:40 p.m. – 2:30 p.m.

PP9	046 “Assessment of the secondary shelf life of Bolognese sauce based on domestic use simulation” <i>Ivan Mezza, Carola Nicosia, Andrea Pulvirenti, Fabio Licciardello; fabio.licciardello@unimore.it</i>
PP10	081 “Comparison of the behavior over time of oxidative rancidity between mixtures of scraped pork and lamb from the municipality of Pelayo (Córdoba) using Cassava starch and sweet potato flour as binders in a butifarra-type meat product and its effect on quality (Extural, functional and color)” <i>Romero Barragán Pedro, Alvis Bermúdez Armando, Arrazola Paternina Guillermo; promero@correo.unicordoba.edu.co</i>
PP11	092 “Effect of hazelnut skin and dry tomato peel on the oxidative stability, chemical and sensory properties of pork burgers during refrigerate storage” <i>Katia D’Ambra, Giovanna Minelli, Domenico Pietro Lo Fiego; katia.dambra@unimore.it</i>
PP12	094 “Estado del conocimiento sobre Vida útil de alimentos: Revisión temática” <i>Seneida Lopera Cardona, Jhonathan Pazmiño, Luisa Fernanda Ceballos M.; seneida.lopera@udea.edu.co</i>
PP13	003 “Estimación de la vida anaquel sensorial de panes sin de gluten con quinua” <i>W. Francisco Salas-Valerio, Fernando García-Ramón, Julio Mauricio Vidaurre-Ruíz; wfsalas@lamolina.edu.pe</i>
PP14	049 “Influencia de almidones de yuca modificados sobre los atributos de calidad de una bebida fermentada de soya, durante su almacenamiento” <i>Julián David Rodríguez Ruiz; juldrodriguezrui@unal.edu.co</i>
PP15	048 “Evaluación del efecto de maduración del níspero (<i>Eriobotrya japónica</i>) con recubrimiento a base de almidón” <i>Rafael Olivero Verbel, Alexy Flórez Vergara; rafaelolivero@mail.uniatlantico.edu.co</i>
PP16	101 “Natural colorant from Colombian bee pollen: stability and shelf life” <i>Claudia Salazar González, Carlos Fuenmayor, Consuelo Díaz; amcdiazmo@unal.edu.co</i>
PP17	030 “Reología, características fisicoquímicas, sensoriales y vida útil del yogur enriquecido con fibra del mesocarpio de maracuyá” <i>Shalin Carhuallanqui Avila, Angela Margot Cora Huamán, Elizabeth Paitan Anticona, Mery Baquerizo Canchumanya, Marlis Valdez Lozano, Katherine Álvaro Alania, Edson Julca Marcelo, Alejandrina Sotelo Méndez; scarhuallanqui@uncp.edu.pe</i>
PP18	070 “Shelf life Assessment of Sweet Cherry “ <i>Ciliegia dell’Etna</i> – cv. Mastrantonio” Influenced by Different Packaging Materials” <i>Valeria Rizzo, Paolo La Spada, Alberto Continella, Salvatore Barbagallo, Giuseppe Muratore; vrizzo@unict.it</i>
PP19	112 “Study of a medium-high shelf life ready-to-use dough balls for making “Pizza Napoletana”” <i>Aniello Falciano, Prospero Di Piero, Annalisa Romano, Angela Sorrentino, Silvana Cavella, Paolo Masi; aniello.falciano@unina.it</i>

SESSION / SESIÓN:
NEW MATERIALS FOR SHELF LIFE EXTENSION / NUEVOS MATERIALES PARA LA EXTENSIÓN DE LA VIDA ÚTIL

Suggested timeframes / franjas sugeridas:

TUESDAY – November 29th 2022 / MARTES - 29 de Noviembre 2022

3:50 p.m. 4:20 p.m.

WEDNESDAY – November 30th 2022 / MIÉRCOLES - 30 de Noviembre 2022

10:30 a.m. – 11:10 a.m.

PP20	055 “Active aqueous extracts from rice straw to improve the PLA capacity to preserve pork meat” <i>Pedro A. V. Freitas, Chelo González Martínez, Amparo Chiralt; pedvidef@doctor.upv.es</i>
PP21	057 “Antimicrobial sacks for the control of <i>Pectobacterium carotovorum</i> phytopathogen of potato” <i>Mayra Eleonora Beltrán Pineda, Luz Marina Lizarazo Forero, Cesar Augusto Sierra Ávila; casierraa@unal.edu.co</i>
PP22	020 “Biodegradable antimicrobial food packaging based on laser-ablated silver nanoparticles” <i>Amalia Conte, Valentina Lavicita, Matteo Alessandro Del Nobile, Maria Chiara Sportelli, Antonio Ancona, Annalisa Volpe, C. Gaudioso, Valerio Miceli, Nicola Cioffi; amalia.conte@unifg.it</i>
PP23	026 “Chemical modification of sesame oil for application as a coupling agent for blends between thermoplastic yam starch and polycaprolactone” <i>Ángel Villabona Ortíz, Candelaria Tejada Tovar, Rodrigo Ortega Toro; rortegap1@unicartagena.edu.co</i>
PP24	105 “Development of a bioplastic from Cassava Shell starch (<i>Manihot esculenta</i>) and Cocoa Husk Cellulose (<i>Theobroma cacao</i> L.) as potential substitute for synthetic plastics” <i>Cristian Giovanni Palencia Blanco, Héctor Julio Paz Díaz, Jennifer Tatiana Porras Oliveros, Dayan Sneider Gómez Sanabria, Leidy Andrea Carreño Castaño, Miguel Arturo Lozada Valero, Mónica María Pacheco Valderrama; cristian.palencia@unipaz.edu.co</i>
PP25	106 “Development of a bioplastic from collagen extracted from fish scales (<i>Prochilodus magdalenae</i>) and starch from banana peels (<i>Musa AAB Simmonds</i>)” <i>Héctor Julio Paz Díaz, Cristian Giovanni Palencia Blanco, Paula Andrea Correa Quiñonez, Yureimi Camila Amado Mendoza, Miguel Arturo Lozada Valero, Ana Milena Salazar Beleño, Mónica María Pacheco Valderrama; hector.paz@unipaz.edu.co</i>
PP26	093 “Development of a stable crystalline fat O/W Pickering emulsion for food applications” <i>Andrea Flórez Caro, Luis David Botero, Jorge Andrés Velásquez Cock, Robin Zuluaga, Catalina Gómez Hoyos; catalina.gomez@upb.edu.co</i>
PP27	011 “Development of an active packaging with an oxygen scavenger and moisture adsorbent for fresh lulo (<i>Solanum quitoense</i>) fruits” <i>Hugo Javier Escobar Piña, Diego Alberto Castellanos Espinosa; dacastellanose@unal.edu.co</i>
PP28	074 “Biofilms based on novel peruvian potato starches (<i>Solanum tuberosum</i>)” <i>Dalia Gallardo, Delia Tapia, Luis Vargas, J. Ronal Otiniano; fervargas@lamolina.edu.pe</i>
PP29	102 “Effect of citric acid induced crosslinking on the structure and properties of thermoplastic zein films” <i>L. Cafiero, M. Oliviero, G.G. Buonocore, L. Verdolotti; maria.oliviero@cnr.it</i>
PP30	060 “Multilayer polycaprolactone - pullulan membranes incorporated with the antimicrobial palindromic peptide LfcinB (21-25)Pal as a potential application in active packaging” <i>Ingrid Juliet Rodríguez Sánchez, Zuly Jenny Rivera Monroy, Javier Eduardo García Castañeda, Dianney Clavijo Grimaldo, Carlos Alberto Fuenmayor, Carlos Mario Zuluaga Domínguez; cmzuluagad@unal.edu.co</i>
PP31	044 “Películas de poli(3-hidroxibutirato-co-3-hidroxivalerato) (PHBV)- poliácido láctico (PLA) - Microcelulosa acetilada (MC-Ac), como sustituto de polipropileno para empaques de alimentos” <i>Bello Rocha, Lady; Pérez Martínez, Vanesa; Castellanos, Diego; Sierra, A. Cesar; casierraa@unal.edu.co</i>
PP32	035 “Silk fibroin enriched with pomegranate by-products to develop a new pad for food packaging applications” <i>Valentina Lacivita, Marta Giannelli, Tamara Posati, Annalisa Aluigi, Amalia Conte, Roberto Zamboni, Matteo Alessandro Del Nobile; amalia.conte@unifg.it</i>
PP33	029 “Recubrimientos comestibles con Nisina como posible alternativa para control de patógenos en queso fresco de fabricación artesanal” <i>Linda Chams, Cristian Hernández, Alba Durango, Margarita Arteaga, Jorge Arrieta; lmchams@correo.unicordoba.edu.co, cristianhernandezb@correo.unicordoba.edu.co</i>
PP34	038 “Application of active packaging on tomatoes and oranges to preserve post harvest quality in specific storage” <i>Enrico Maurizzi, Bigi Francesco, Luisa Antonella Volpelli, Andrea Pulvirenti; enrico.maurizzi@unimore.it</i>

PP35	053 “Design of bioactive biopolymer coating based on Lactobacillus curvatus 54M16 producer of bacteriocins to preserve the safety of minimally processed fennel” <i>Marina Giello, Stefania Volpe, Francesco Villani, Elena Torrieri; elena.torrieri@unina.it</i>
PP36	088 “Aprovechamiento de la cáscara de mangostino (<i>Garcinia mangostana</i>) para el desarrollo de películas biodegradables con potencial aplicación en alimentos” <i>Laura María Reyes Méndez, Ramon Morcillo-Martín, Eduardo Espinosa, Alejandro Rodríguez; laura.reyes@unad.edu.co</i>
PP37	006 “Curcumin-ZnO Nanoparticles as Ethylene Scavengers and Photosensitizer in Cherry Tomatoes Storage” <i>Felipe Cañon Ibarra, Alejandro Arboleda Murillo, Magda I. Pinzón, Leidy T. Sánchez, Cristian C. Villa; ccvilla@uniquindio.edu.co</i>

SESSION / SESIÓN:
**NEW TECHNOLOGIES AND APPROACHES FOR PRESERVATION AND SHELF LIFE EXTENSION / NUEVAS
 TECNOLOGÍAS Y ENFOQUES PARA LA EXTENSIÓN DE LA VIDA ÚTIL**

Suggested timeframes / franjas sugeridas:

WEDNESDAY – November 30th 2022 / MIÉRCOLES - 30 de Noviembre 2022

10:30 a.m. – 11:10 a.m.

3:30 p.m. – 4:00 p.m.

PP38	071 "A technology transfer model to produce graphene-based materials from coffee by means autoclave process, a proof concept" <i>Roberta Marzella, Giuseppe C. Lama, F. Recupido, Marino Lavorgna, Giovanna G. Buonocore, Letizia Verdolotti; roberta.marzella@cnr.it</i>
PP39	111 "Antifungal activity of two essential oils (trans-anethole and allyl isothiocyanate) encapsulated by spray drying against Botrytis infection on blueberries" <i>Pablo A. Ulloa, Daniela Olivares, Cristina Vergara, Ana Luisa Valencia, Rafael Melo, Evelyn Silva, Bruno G. Defilippi; pablo.ulloa@inia.cl</i>
PP40	065 "Cambio en el comportamiento de color y cantidad de bioactivos en pulpas secas encapsuladas de naidí expuestas a luz UV e incandescente" <i>Sarha Lucia Murillo Franco, Juan David Galvis Nieto, Carlos Eduardo Orrego Alzate ceorregoa@unal.edu.co</i>
PP41	066 "Development of microparticles based on polysaccharides and Colombian propolis oil extracts" <i>David Guillermo Piedrahita Márquez, Lady Viviana Camargo Ovalle, Héctor Suarez Mahecha, Sandra Milena Vásquez; servasque@unal.edu.co, dgpiedrahitam@unal.edu.co</i>
PP42	072 "Edible films made from pear juice and pregelatinized cassava starch" <i>Carmen Quintero Pimiento, Alex López Córdoba, Silvia Goyanes, M. Laura Foresti; mforesti@fi.uba.ar</i>
PP43	045 "Effect of high pressure processing (HPP) on the stabilization of plant-based beverages" <i>Alexandra Ignat, Carola Nicosia, Fabio Licciardello; fabio.licciardello@unimore.it</i>
PP44	004 "Effect of thermal and non-thermal pretreatments on the physicochemical, sensory, microbiological, and bioactive features of an anthocyanin-rich beverage containing a prebiotic fiber" <i>Hawer Rodríguez Villamil, Marcela Palencia Argel, Camila Bernal Castro, Consuelo Díaz Moreno, Carlos Fuenmayor Bobadilla; hnrodriguezv@unal.edu.co</i>
PP45	043 "Exploring the effects of hyperbaric storage on the structural, optical, mechanical and barrier properties of food packaging materials" <i>Federico Basso, Andrea Feroce, Lara Manzocco, Fabio Licciardello; basso.federico.1@spes.uniud.it</i>
PP46	010 "Lactic fermentation of carrot substrates as a strategy for the stability and preservation of lactic acid bacteria and phytochemicals" <i>Camila Bernal Castro, Marcela Palencia Argel, Carolina Gutiérrez Cortés, Consuelo Díaz Moreno; caabernalca@unal.edu.co</i>
PP47	039 "Sustainable approach for the production of nanocellulose to reinforce poly(lactic acid) polymer" <i>Enrico Maurizzi, Bigi Francesco, Luisa Antonella Volpelli, Patrizia Fava, Andrea Pulvirenti; enrico.maurizzi@unimore.it</i>

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