

## Oral Presentations

### Day 1 - May 09th, 2023

Time	Submission number	Title	Presenting author
11h15	157301	Development of functional foods with customized structure and nutrition: A nanotechnological and 3D food printing approach	João Miguel Araújo
11h30	157338	Polydiacetylene nanovesicles: development of a cheaper colloidal system that indicates the spoilage of protein foods	Taila Veloso de Oliveira
11h45	157599	Development of fish filet analogues by gelation of mixed biopolymers	Luísa Ozorio
14h45	157626	Stability of vitamins D3 and B12 in mixed protein gels of whey and soy protein isolates during storage and after in vitro digestion	Samantha Cristina de Pinho
15h00	157391	Comparison between ionic crosslinking and electrostatic complexation techniques in the development of lactoferrin and chitosan biopreservatives	Larissa Grazielle Rauber Duarte
15h15	157597	Gels of pea protein and different polysaccharides for the development of meat analogues	Fabiana Perrechil Bonsanto
16h45	157762	Application of ultrasound and soy proteins:sodium alginate in the o/w emulsions stabilization	Kivia Mislaine Albano
17h00	157727	Interfacial engineering of biocolloids from upcycled food waste: kinetic stabilization of multiphase systems	Caio Otoni
17h15	157317	Unravelling Nanoemulsions vs Excipient Nanoemulsions: formulation optimization, particle characterization and behavior as $\alpha$ -tocopherol delivery systems	Jean-Michel Fernandes

## Day 2 - May 10th, 2023

<b>Time</b>	<b>Submission number</b>	<b>Title</b>	<b>Presenting author</b>
<b>9h45</b>	157339	Fabrication and rheological characterization of whey protein isolate fluid gels	Rommy Zuñiga Pardo
<b>10h00</b>	157714	Cold-set gelation of soy and amaranth protein isolates blends in the presence of calcium. Study of appropriate balance of interactions for gelation	Anabella Marinacci
<b>10h15</b>	157649	Functionality of lupin protein-polyphenols conjugates for structuring high internal phase oil-in-water (O/W) emulsion	Marluci Palazzolli da Silva
<b>11h45</b>	157703	Can high pressure homogenization expand the food applications of chia mucilage?	María Julia Martinez
<b>12h00</b>	157633	Food matrix influences the application of soluble pea protein-gum arabic microcapsules and their in vitro digestion	Talita Aline Comunian
<b>14h45</b>	157712	Ryegrass as a novel source of food protein	Cristiane Lima
<b>15h00</b>	157724	Eco-friendly processes to obtain green coffee protein extracts: impact on the biological properties	Flávia Souza Almeida
<b>15h15</b>	157771	Protein solubility of meat analogue obtained from isolated soy protein and vital gluten by thermoplastic extrusion at low moisture	Hugo José Martins Carvalho

### Day 3 - May 11th, 2023

<b>Time</b>	<b>Submission number</b>	<b>Title</b>	<b>Presenting author</b>
<b>9h45</b>	157297	Plant-based active bio-nanocomposite edible coatings to improve the shelf life of strawberry	Josemar Gonçalves de Oliveira Filho
<b>10h00</b>	157343	Bioactive-biobased polymeric films for the poultry meat industry	Victor Souza
<b>10h15</b>	157723	Preparation of films based on reticulated fish gelatin containing garlic essential oil	Bruna Moura Bastos
<b>11h45</b>	157340	Evaluation of the stability of cellulose nanocrystals modified with polydopamine	Amanda Souza
<b>12h00</b>	157624	Impact of bacterial nanocellulose on the physical properties of a lowfat ice cream	Ana Carolina Sampaio Doria Chaves
<b>12h15</b>	157344	Nanocellulose produced from lignocellulosic crops as ameliorating agents in biobased films for the packaging industry	Ana Luisa Fernando