

**POSTER PRESENTATION**

**Date: 09/05/2023**

**Time: 8h30**

**Area: Food colloids and health**

| <b>Submission</b> | <b>Identification number</b> | <b>Title</b>   | <b>Presenting author</b>          |
|-------------------|------------------------------|--|-----------------------------------|
| 157696            | <b>1</b>                     | Effect Of Heat Treatment And Use Of Natural Culture ( <i>Limosiactobacillus mucosae</i> ) On The Amino Acid Profile And Chemical Score In Goat Coalho Cheese | Angela Matilde da Silva Alves     |
| 157655            | <b>2</b>                     | Low Phenolic Sunflower Protein Isolates And Their Potential Antioxidant Action In Vitro  | Daniel Saraiva Lopes              |
| 157707            | <b>3</b>                     | Bioactive Potential Of Sunflower Meal After Simulated Digestion Conditions   | Daniele Cristina da Silva Napoli  |
| 157528            | <b>4</b>                     | Obtaining Peptides By Enzymatic Hydrolysis In Deep Eutectic Solvents   | Gabriela Ramos                    |
| 157529            | <b>5</b>                     | Effect Of Agitation On Obtaining Peptides By Enzymatic Proteolysis In Deep Eutectic Solvents   | Gabriela Ramos                    |
| 157692            | <b>6</b>                     | Development Of Nanoemulsions And Nanostructured Lipid Carriers Containing Bioactive Compounds From Mugil Liza  | Mariano Michelin                  |
| 157313            | <b>7</b>                     | Investigating Antitumoral And Antimetastatic Responses Triggered By Tarin-Loaded Nano-Liposomes In Human Mammary Adenocarcinoma Cells                        | Raiane Vieira Cardoso             |
| 157608            | <b>8</b>                     | Identification Of Peptides With Bioactive Potential In Witbier Style Craft Beer  | Roberta Nogueira Pereira da Silva |

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| 157673 | 9  | In Vitro And In Silico Study Of Multitarget Amaranth Antihypertensive Peptides   | Santiago Suarez |
| 157774 | 10 | A Proteomic-Based Study To Assess The Effect Of Extrusion In The Allergenic Profile Of Wheat Flours Of Different Technological Qualities | Thais Alves     |

**Area: Food colloids as a vehicle for bioactives**

| <b>Submission</b> | <b>Identification number</b> | <b>Title</b>  | <b>Presenting author</b>           |
|-------------------|------------------------------|---|------------------------------------|
| 157324            | 11                           | Incorporation Of Curcumin Microcapsules In Bread: Stability, Antioxidant Activity And Bioaccessibility  | Barbara da Silva Soares            |
| 157699            | 12                           | In Situ Formation Of Bioactive Peptides From In Vitro Gastric Digestion Of Pea Proteins With Potential Impact On The Delivery Of Lipophilic Compounds Of Interest | Fernando Bellesi                   |
| 157641            | 13                           | Effect Of The Processing And The Digestibility Model On The Lipid Digestibility Of Soy Protein-Based Emulsions  | Fernando Divino de Oliveira Júnior |
| 157637            | 14                           | Physicochemical Properties Of Cold-Set Wpi Bigels As Vehicle For Curcumin   | Gabrielli Nunes Clímaco            |
| 158148            | 15                           | Microstructured Chitosan/Carboxymethylcellulose Polyelectrolyte Complexes As A Vehicle For Niacinamide  | Jane Coimbra                       |
| 157336            | 16                           | Formation And Characterization Of The Complex Coacervates Obtained Between Lentil Protein Isolated And Xanthan Gum  | Jéssica Batista da Costa           |
| 157302            | 17                           | Tannic Acid Encapsulated By Double Emulsion In Lactoferrin-High Methoxyl Pectins Complex Coacervates  | Monique Barreto Santos             |

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| 157303 | <b>18</b> | In-Vitro Digestion And Stability Of Microparticles Formed By Complex Coacervation Containing Tannic Acid   | Monique Barreto Santos                  |
| 157753 | <b>19</b> | Anti-Inflammatory And Antioxidant Effect Of Whey Protein Isolate - Epigallocatechin-3-Gallate Complex Evaluated In An Caco-2/Thp1 In Vitro Model | Rommy Zuñiga Pardo                      |
| 157670 | <b>20</b> | Dynamic Digestion Of An Amaranth Protein Beverage: Characterization And Antihypertensive Activity  | Santiago Suarez                         |
| 157610 | <b>21</b> | Physico-Chemical Stability And Static In Vitro Digestion Of Yerba Mate Microparticles  | Silvia Cristina Sobottka Rolim de Moura |
| 157335 | <b>22</b> | Nanoemulsion Of Sweet Orange And Eugenol Essential Oils: Optimization And Viability Over Time Under Different Temperatures                       | Taila Veloso de Oliveira                |

**Area: Colloids for edible films**

| <b>Submission</b> | <b>Identification number</b> | <b>Title</b>   | <b>Presenting author</b>        |
|-------------------|------------------------------|--|---------------------------------|
| 157675            | <b>23</b>                    | Ultrasound Production Of Alginate-Based Essential Oil Nanoemulsions For Food Preservation.                               | André Mesquita Magalhães Costa  |
| 157550            | <b>24</b>                    | Effect Of The Addition Of Paprika Oleoresin Emulsion And Glycerol On The Properties Of Soy Protein Isolate Edible Films  | Caroline Prestes                |
| 157728            | <b>25</b>                    | Edible Films Made From Retail Wasted Carrots: Effect Of Carrot Puree Concentration On Carotenoid Concentration And Color | Eduardo Galvão Leite das Chagas |
| 157766            | <b>26</b>                    | Cocoyam Starch Properties And Potential Application In Biodegradable Films   | Hugo José Martins Carvalho      |

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| 157669 | <b>27</b> | Mechanical Properties And Solubility Of Chitosan-Based Active Films Containing Rosin Resin And Znonano   | Jailton Ribeiro                  |
| 157676 | <b>28</b> | Characterization Of Cassava Processing Waste Containing Protein And Lipids For Application In The Food Industry                                    | Julia Rabelo Vaz Matheus         |
| 157716 | <b>29</b> | Development And Characterization Of Biocomposite Films Based On Alginate And Chitosan For Use As Postharvest Fruit Packaging                       | Juliana Pereira Rodrigues        |
| 157717 | <b>30</b> | Antifungal Potential Of Biocomposite Films Based On Alginate And Chitosan Added With Antimicrobial Agents  | Juliana Pereira Rodrigues        |
| 157328 | <b>31</b> | Improving Postharvest Shelf Life Of Lychees ( <i>Litchi chinensis</i> ) Using Carnauba Wax Nanoemulsion Coating                                    | Larissa Grazielle Rauber Duarte  |
| 157740 | <b>32</b> | Potential Of Chitosan-Alginate Edible Films As Packaging For Fish Meat   | Luiz Corrêa                      |
| 157332 | <b>33</b> | Carboxymethylcellulose Improves Properties Of Soy Protein Isolate Based Film   | Maria Mariana Garcia de Oliveira |
| 157333 | <b>34</b> | Water Vapor Permeability And Water Solubility Properties Of Cowpea Protein Concentrate Films Reinforced By Emulsion Incorporation Into Film Matrix | Maria Mariana Garcia de Oliveira |
| 157698 | <b>35</b> | Impact Of Microfluidization And Ultrasonication On The Properties Of Sodium Alginate-Based Pink Pepper Essential Oil Nanoemulsion                  | Mariah Almeida Lima              |

**Area: Interactions between biopolymers and their impact on the structure**

| <b>Submission</b> | <b>Identification number</b> | <b>Title</b>  | <b>Presenting author</b>        |
|-------------------|------------------------------|---|---------------------------------|
| 157640            | <b>36</b>                    | Organic Acids In Bread Making Affecting Gluten Structure And Digestibility  | Ana Elisa Ramos Magalhães       |
| 157650            | <b>37</b>                    | Microscopic Structure And Thermal Properties Of Cassava Starch Biodegradable Films Incorporated With Grape Residues             | Andréia Zilio Dinon             |
| 157651            | <b>38</b>                    | Physicochemical Properties Of Biodegradable Films Prepared With A By-Product Of The Wine Industry                               | Andréia Zilio Dinon             |
| 157558            | <b>39</b>                    | Lignin Particles As A Possible Carrier For Bioactive In Food Industry   | Carolina Siqueira Franco Picone |
| 157341            | <b>40</b>                    | Effect Of Non-Covalent And Covalent Complexation Of Gallic Acid With Chickpea Protein Isolated On Protein Structural Properties | Daniela Soto Madrid             |
| 157752            | <b>41</b>                    | Effect Of Heat Treatment On Solubility And Protein Interactions Of Mixtures Of Dairy And Pea Proteins                           | Débora Parra Baptista           |
| 158153            | <b>42</b>                    | A Computational Molecular Docking Study Of The Coupling Between Polyols And Bovine B-Lactoglobulin                              | Eduardo Basilio Oliveira        |
| 157695            | <b>43</b>                    | Thermodextrinixed And Oxidized Ryegrass Nanostarch Applied In Acrylic Paint   | Geycson Figueiredo              |
| 157622            | <b>44</b>                    | Influence Of Types Of Whey Proteins And Lipid Composition On The In Vitro Static Digestion Behavior Of Model Infant Formulas    | Guilherme de Figueiredo Furtado |
| 158149            | <b>45</b>                    | Complexes Formed Between Sweeteners And Bovine B-Lactoglobulin Protein: An In Silico Study By Computational Docking             | Jane Coimbra                    |

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| 157761 | <b>46</b> | Ultrasound, Biopolymers And Temperature: Effect On The O/W Emulsions Stability  | Kivia Mislaine Albano          |
| 157647 | <b>47</b> | Rheological Studies Of Oil-In-Water Emulsion Gels Stabilized With Methylcellulose And Chitosan  | Klycia Fidelis Silva           |
| 157620 | <b>48</b> | Incorporation Of Nanoencapsulated Coenzyme Q10 In Soy Protein Isolate Gels  | Laís Kaori Jomori              |
| 157751 | <b>49</b> | Pea Protein And Chia Mucilage Emulsion-Filled Hydrogels   | Leticia Silva                  |
| 157614 | <b>50</b> | Effect Of The Encapsulation Method On The Mechanical Strength Of Pomegranate Beads  | Mariana Silveira               |
| 157773 | <b>51</b> | The Effect Of Technological Quality And Extrusion Processing In Gluten Protein Profile Of Wheat Flours                                    | Mariana Simões Larraz Ferreira |
| 157770 | <b>52</b> | Chemical Interactions Between Isolated Soy Protein And Vital Gluten In Meat Analogue Obtained By Thermoplastic Extrusion At High Moisture | Mateus Alves Araújo            |
| 157750 | <b>53</b> | Whey Protein Isolate Microgels Tailoring The High Internal Phase Pickering Emulsions Properties   | Paula Kiyomi Okuro             |
| 156448 | <b>54</b> | Influence Of Hydrolyzed Rice Protein on Anthocyanin Retention in Grape Juice Microparticles Obtained By Spray Drying                      | Rafael Fernandes Almeida       |
| 157664 | <b>55</b> | Biopolymer In Fat Replacement In Ice Cream Formulations   | Suzana Caetano da Silva Lannes |
| 157665 | <b>56</b> | Thermal Analysis of Chitosan Derivatives  | Suzana Caetano da Silva Lannes |

**POSTER PRESENTATION**

**Date: 10/05/2023**

**Time: 8h30**

**Area: New Processes and Ingredients**

| <b>Submission</b> | <b>Identification number</b> | <b>Title</b>   | <b>Presenting author</b>                    |
|-------------------|------------------------------|--|---|
| 158181            | <b>1</b>                     | Flour From Pineapple Peels: Ingredients With Nutraceutical Potential   | Alexandre José de Melo Queiroz              |
| 157726            | <b>2</b>                     | Tamarillo Pulp Flours: Novel High Protein Food Ingredients Produced By Different Drying Methods  | Allien Monique Rosa Machado                 |
| 157451            | <b>3</b>                     | Extraction Treatment On Protein Release From Dried Cassava Leaves  | Ana Carla Kawazoe Sato                      |
| 157645            | <b>4</b>                     | Functional And Physicochemical Characterization Of Emerging Plant-Based Proteins   | Ana Catarina Leite                          |
| 158128            | <b>5</b>                     | Influence Of Glycerol Monostearate - Soy Lecithin Ratio On Properties Of Coconut Oil Emulsions For Designing Nanostructured Lipid Carriers           | Ana María Renata Pilosof                    |
| 157593            | <b>6</b>                     | Modification Of Lentil Protein Isolate ( <i>Lens culinaris</i> ) By Ultrasonic And Heat Treatment For The Stability Of High Internal Phase Emulsions | Andrêssa Maria Medeiros<br>Theóphilo Galvão |
| 158185            | <b>7</b>                     | Development And Characterization From Cashew ( <i>Anacardium occidentale</i> L.) Juice By Foam-Mat Drying Technology                                 | Antonia Lucia de Souza                      |
| 157323            | <b>8</b>                     | Biochemical Characterization Of Amylases Produced By <i>Rhizopus Arrhizus</i> I1.2.1 In Submerged Fermentation Using Japanese Squash Peels           | Brenda Ketilyn Lages de Paula               |
| 157763            | <b>9</b>                     | Effect Of Polyphenol Oxidase Inhibition On The Properties Of Proteins Extracted From Sweet Potato By-Products  | Carolina Siqueira Franco Picone             |

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| 157600 | <b>10</b> | Challenges Of A New Functional Ingredient Obtained From <i>Yarrowia Lipolytica</i>  | Caroline Alves Cayres         |
| 157601 | <b>11</b> | An Approach For Potential Improvements In Protein Functionality: Different Methods Of Processing Whole-Grain Sorghum                          | Caroline Alves Cayres         |
| 158155 | <b>12</b> | Adsorption Of Pb <sup>2+</sup> And Cd <sup>2+</sup> On Chitosan/Carboxymethylcellulose Polyelectrolyte Complexes                              | Eduardo Basilio Oliveira      |
| 157721 | <b>13</b> | Microbial Polysaccharide Production   | Eduardo Paranhos Garcia Silva |
| 157697 | <b>14</b> | Production Of Enzymatic Hydrolysates From Blue Shark Skin By-Product Using A Biorefinery Approach   | Ezequiel Coscueta             |
| 157632 | <b>15</b> | Ora-Pro-Nobis Protein Extraction: Precipitation Methods And Evaluation Of Techno-Functional Properties  | Fernanda Sviech               |
| 157713 | <b>16</b> | Ryegrass Nanostarch: Prospection And Characterization   | Geycson Figueiredo            |
| 157732 | <b>17</b> | Physical And Chemical Properties Of Flour And Isolated Proteins From Cowpea ( <i>Vigna unguiculata</i> L. Walp)                               | Glauce Kelly Silva Nascimento |
| 157767 | <b>18</b> | Production Of Xylooligosaccharides From Corn Cob Xylans Using Xylanases Produced By <i>Fusarium Sp. Ea 1.3.1</i> In Free And Immobilized Form | Glauce Kelly Silva Nascimento |
| 157755 | <b>19</b> | Influence Of Red Rice Husk In The Solubilization And Determination Of The Isoelectric Point Of Proteins                                       | Irani Leite                   |
| 157757 | <b>20</b> | Umbu Fruit Bars Structured With Different Hydrocolloids: Xanthan, Agar, Carrageenan And Low Methoxyl Pectin                                   | Irani Leite                   |
| 157607 | <b>21</b> | Production Of Pea Protein Microgels And Their Application As Pickering Stabilisers  | Jéssica Thaís do Prado Silva  |



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| 157298 | <b>22</b> | Employing Alternative Culture Media To Kefiran Prebiotic Exopolysaccharide Production   | Josemar Gonçalves de Oliveira Filho |
| 158183 | <b>23</b> | Drying And Storage Of Jackfruit Peel For The Elaboration Of A New Product   | Josivanda P. Gomes                  |
| 157711 | <b>24</b> | Effect Of Freeze-Drying And Oven-Drying On The Physical-Chemical Properties Of Marjoram Essential Oil Beads Produced By Ionic Gelation              | Karen Elbert Leal Mazza             |
| 157746 | <b>25</b> | Restructured Beef Made With Green Banana Flour  | Larissa de Oliveira                 |
| 157747 | <b>26</b> | Absorption And Solubility Of Tamarind Seed Flour ( <i>Tamarindus indica</i> ) In Milk   | Larissa de Oliveira                 |
| 157756 | <b>27</b> | Osborne Solubility And Isoelectric Point Of Brown Red Rice Proteins   | Larissa Gomes                       |
| 157688 | <b>28</b> | Development Of Lyophilized Liposomes Coencapsulating Vitamins D3 And B12  | Letícia dos Santos Ferreira         |
| 157549 | <b>29</b> | Mechanical And Rheological Study On Gelatin Hydrogel For Mixed Gel Application  | Livia Alves Barroso                 |
| 157754 | <b>30</b> | Processing Parameters And Techno-Functional Properties Of Lentil Protein Concentrate As An Ingredient For The Plant-Based Market                    | Lucas Gouvêa                        |
| 157652 | <b>31</b> | High Pressure-Assisted Enzymatic Hydrolysis Potentiates The Production Of Quinoa Protein Hydrolysates With Ace-Inhibitory Activity                  | Ludmilla de Carvalho Oliveira       |
| 157653 | <b>32</b> | Pretreatment Of Quinoa Protein By High-Pressure Homogenization: Effect On Enzymatic Hydrolysis And Antihypertensive Properties Of Released Peptides | Ludmilla de Carvalho Oliveira       |
| 157646 | <b>33</b> | Improvement Of The Functional Properties Of Pea And Faba Proteins For Pastry Applications   | Luis Loureiro                       |

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| 157636 | <b>34</b> | Sorbitol Behenate: Environmentally Friendly Synthesis And Evaluation Of Oleogelation Capacity  | Marcelo Gomes Soares          |
| 157674 | <b>35</b> | Microcrystalline Cellulose Extracted From Coffee Husks For Food Applications   | Marcelo Gomes Soares          |
| 157689 | <b>36</b> | Improvement Of Protein Extraction From Sunflower Meal Using Ultrafiltration And Isoelectric Precipitation Techniques                               | Maria Teresa Bertoldo Pacheco |
| 157592 | <b>37</b> | Production And Stability Of Liposomes Containing Ferrous Sulphate  | Mariano Michelin              |
| 158180 | <b>38</b> | Flavouring Ingredient Derived From Chicken Bone Hydrolysates   | Marta Suely Madruga           |
| 157725 | <b>39</b> | Hydrocolloids Present In Forage Palm Enhance The Technological Characteristics Of Linguine-Type Pasta  | Mateus Alves Araújo           |
| 157639 | <b>40</b> | High Internal Phase Emulsion (Hipe)-Templated Biopolymeric Oleogels: A Potential Alternative For Saturated Fat Replacement In Pound Cakes          | Matheus Augusto Silva Santos  |
| 157765 | <b>41</b> | Oil-In-Water Emulsions Stabilized By Sorghum Protein Concentrates Obtained By Alkaline Extraction  | Matheus Dias de Carvalho      |
| 157734 | <b>42</b> | Characteristics Of Lima Bean ( <i>Phaseolus lunatus</i> L.) As A Source Of Vegetable Protein And Potential Emulsifying Capability For Use In Foods | Michelle Santos Silva         |
| 157594 | <b>43</b> | Vegan Ice Cream Made With Fava Bean Protein: Melting Rate And Hardness   | Nátali Silva Teixeira         |
| 157748 | <b>44</b> | Absorption And Solubility Of Tamarind Seed Flour ( <i>Tamarindus indica</i> L.) In Water   | Raissa Almeida Ribeiro        |
| 157749 | <b>45</b> | Water Retention Capacity Of Green Banana Flour Used In The Manufacture Of Restructured Beef  | Raissa Almeida Ribeiro        |

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| 157769 | <b>46</b> | Cowpea Flour As A Protein Fortifier In Low-Fat And Low-Sugar Buttery Biscuit   | Raquel Guidetti Vendruscolo         |
| 157739 | <b>47</b> | Intracellular Compounds From <i>Yarrowia Lipolytica</i>  | Rhoneyele Maciel da Silva           |
| 157758 | <b>48</b> | Physicochemical Characterization And Absorption Of Tamarind Seed Flour ( <i>Tamarindus indica</i> L.) In Oil                         | Rosimere Ferreira                   |
| 158182 | <b>49</b> | Flour From Yellow And Sweet Passion Fruit Peels: Bioactive Compounds, Physical And Technological Properties And Hygroscopic Behavior | Rossana Maria Feitosa de Figueirêdo |
| 157731 | <b>50</b> | Physicochemical Characteristics Of Flour And Technological Properties Of Protein Isolate From Carioca Bean                           | Sander Moreira Rodrigues            |
| 157759 | <b>51</b> | Wholemeal Palms Flour Rich In Mucilage In Snacks Based On Wholemeal Yellow Corn Flour  | Sander Moreira Rodrigues            |
| 158404 | <b>52</b> | Potentiality of protein hydrolysates from <i>Tenebrio molitor</i> for health and nutrition   | Sandra Borges                       |
| 157671 | <b>53</b> | Physical Characterization Of Alginate-Based Cinnamon Essential Oil Nanoemulsions For The Formulation Of Active Coatings              | Tamires Oliveira                    |
| 157706 | <b>54</b> | Performance Of Hemicellulolytic Enzymes In Wheat And Ryegrass Flour Bread  | Tatiane Monteiro dos Santos         |

**Area: Interfacial Engineering**

| <b>Submission</b> | <b>Identification number</b> | <b>Title</b>   | <b>Presenting author</b> |
|-------------------|------------------------------|--|--------------------------|
| 157736            | <b>55</b>                    | Pea Protein Isolate: Sustainable Alternative To Prepare Micro And Nanoemulsions Of <i>Capsicum Baccatum</i> Pepper Oil Extract | Ana Paola Trindade Rocha |