



Oral presentations of students

Time	Authors	Title	Type of studies
February 21st Second Session			
12:00	P. Sebastián-Luna, M.L. Cervera, Á. Morales-Rubio, M.J. Luque	Development and study of a method for predicting sunflower oil degradation with a mobile phone.	PostG
12:12	R. Torrijos, J. Pérez, A. Sanchis, T.M. Nazareth, J.M. Quiles, C. Luz, J. Mañes, G. Meca	The application of the antifungal compound natamycin for mozzarella cheese shelf life improvement	PostG
12:24	J.M. García-Garví, J. Clemente-Villalba, H. Issa-Issa, L. Noguera-Artiaga, A.A. Carbonell-Barrachina, D. López-Lluch	Identification of characteristic volatile compounds of Herbero de la Sierra de Mariola.	PostG
12:36	T.M. Nazareth, R. Torrijos, C. Luz, J.M. Quiles, F.B. Luciano, J. Mañes, G. Meca	Antifungal device containing AITC as an alternative to silo fumigation	PostG
12:48	M.E. Kokkali, K. Kousoulaki	Biorefinary of high nutritional value microalgae, <i>Tetraselmis chuii</i> & <i>Phaeodactylum tricornutum</i> ; for sustainable aquafeed production	PostG
February 22nd Third Session			
10:00	I. Falcó, W. Randazzo, A. López-Rubio, M.J. Fabra, G. Sánchez	Antiviral activity of edible coatings incorporating green tea extract on berries	PostG
10:12	P. Puerta, M. González-Velasco, L. Laguna, A. Tárrega	Catch you! Elements capturing consumers' attention when buying soft breads and the motivations for their choice	PostG
10:24	C. Fontes, A. López-Rubio, M. Martínez-Sanz	Superabsorbent food packaging bioactive cellulose based aerogels from <i>Arundo donax</i> waste biomass	PostG
10:36	E. Cuevas, W. Randazzo, G. Sánchez	Rapid methods for HEV detection in waters	PostG
10:48	L. Alessandrini, Y. Rodríguez-Carrasco, G. Sagratini	Antimycotoxigenic activity of polyphenols in legums	PostG
February 22nd Fourth Session			
12:00	M. Alonso-Garrido, T.M. Nazareth, G. Meca, L. Manyes	Allyl isothiocyanate effect on <i>Aspergillus flavus</i> transcriptome in maize	PostG
12:12	I. Benito-González, A. López-Rubio, M. Martínez-Sanz	Valorization of <i>Posidonia oceanica</i> waste biomass for the development of bio-based food packaging materials	PostG
12:24	A. Pérez-Cataluña, E. Cuevas, W. Randazzo, G. Sánchez	Virome analysis of wastewater treatment plants from Valencia	PostG
12:36	L. Herreros-Chavez, A. Morales-Rubio, M.L. Cervera	Determination of essential and no-essential elements in Spanish cocoa powder	PostG



Area code number	Authors	Title	Type of studies
Food Chemistry and Analysis			
CA1	M.A. Vallés, J.V. Puchades, J.C. Espín, A. Zambetti, A. Gamero	Monosodic Glutamate as a component of umami taste and satiety regulator	Degree
CA2	B. de la Fuente, G. López-García, V. Mañez, A. Alegría, R. Barberá, A. Cilla	Antioxidant bioactive compounds and mineral content in broccoli microgreens: fresh versus ready-to-eat product	PostG
CA3	C. Xiao, L. Mora, F. Zhou, M. Zhao, F. Toldrá	Peptides with potential hepatoprotective effects against alcohol-induced liver injury	PostG
CA4	D. Valverde, M. Puchol, M.J. Lerma-García, E. Pérez-Esteve, J.M. Barat	Effect of the origin and the alkalization on the cocoa polyphenol profile	PostG
CA5	E.T. Cortés, C. Fuentes, A. Fuentes, J.M. Barat	Evaluation of chemical and sensory characteristics in Colombian coffee processed by different post-harvesting methods	PostG
CA6	G. López-García, A. Cilla, R. Barberá, P. Martorell, S. Genovés, A. Alegría	Beneficial effects of plant sterol enriched milk-based fruit beverages upon oxidative stress and longevity in <i>C. elegans</i>	PostG
CA7	G. Lana, G. Distefano, P. Aleza, L. Zacarias, M.J. Rodrigo	Carotenoids biosynthesis in the flesh of citrus fruit with contrasting color diversity	PostG
CA8	J. Clemente-Villalba, J.M. García-Garvía, A. A. Carbonell-Barrachina, F. Sepulcre	Study of glycine chelates by FTIR Spectroscopy to develop an iron supplement	PostG
CA9	L. Herreros-Chavez, F. Oueghlani, A. Morales-Rubio, M.L. Cerverza, M. de la Guardia	Energy dispersive X-Ray fluorescence determination of mineral elements in food	PostG
CA10	R. Selma, M. Laparra, C.M. Haros	Potential dietotherapeutic effect of quinoa starch in glycogen storage disease	PostG
CA11	S.N. Mazloomi-Kiyapey, L. Mora, A. Sadeghi-Mahoonak, F. Toldrá	Use of Alcalase Enzyme in the Hydrolysis of Orange Seed proteins (<i>Siavaraze Citrus sinensis</i>) for the Production of Bioactive Peptides with High Antioxidant Activity	PostG
CA12	S.N. Mazloomi-Kiyapey, L. Mora, A. Sadeghi-Mahoonak, F. Toldrá	ACE-I inhibitory activity of Orange Seed proteins hydrolyzed with Alcalase enzyme	PostG
CA13	V. Blanco-Morales, G. García-Llatas, M.J. Yebra, M.J. Lagarda, A. Alegría	Evaluation of microbiota metabolism in presence of galactooligosaccharides by an <i>in vitro</i> dynamic fermentation system	PostG
Food Technology			
T1	A. T. Noguerol, M. Igual, Z.N. Uribe-Wandurraga, M.J. Pagán	Obtaining powder products from a fermentation broth of <i>Pediococcus acidilactici</i>	PostG
T2	A. Asensio-Grau, J. Calvo-Lerma, A. Heredia, A. Andrés	Predicting the optimal pancreatine dose of meat products for patients with exocrine pancreatic insufficiency	PostG



T3	A. Princep, A. Tornos, F.J. Marti-Quijal	Isolation of proteolytics bacteria from sea bass to be used for obtaining antioxidant and antimicrobial compounds through its fermentation by-products	PostG
T4	A. Lorente, B. Martínez, C. Contreras, C. González-Martínez	Development of edible water-soluble films for food packaging	PostG
T5	C. N. Molina, I.G. Jorge, M.F. Roselló, M.E. Mas	A study of obesity in University students	Degree
T6	C. Paz-Yépez, J. Calvo-Lerma, A. Heredia, A. Andrés	Data modeling for predicting the optimal pancreatine dose for the adequate digestion of bakery products in patients with exocrine pancreatin insufficiency	PostG
T7	C. Li, L. Mora, F. Toldrá	Effect of processing time on the lipid oxidation in Spanish dry-cured ham	PostG
T8	C. Bullich-Villarubias, M. Romani-Pérez, I. López-Almela, I. Campillo, E.M. Gómez del Pulgar, A. Benítez-Páez, Y. Sanz	<i>Bacteroides uniformis</i> CECT 7771 combined with fiber-enriched diet ameliorates metabolic and immune alterations in diet-induced obese mice	PostG
T9	F. Rey, M.J. Rodrigo, L. Zacarías	Chilling injury in mandarin fruit: involvement of carotenoids, vitamin C and antioxidant capacity	PostG
T10	F.J. Marti-Quijal, A. Tornos, A. Princep, M.J. Ruiz, F.J. Barba	Extraction of bioactive compounds from fish by-products assisted by pulsed electric fields	PostG
T11	J. Ballester-Sánchez, M.T. Fernández-Espinar, C.M. Haros	Quinoa as bread-making ingredient: Rheological characteristics, thermal properties and bread quality	PostG
T12	J. Zacarías, D. Scuderi, P. Aleza, M.J. Rodrigo, L. Zacarías	A comparative analysis of bioactive compounds and antioxidant activity in flesh of selected mandarin cultivars	PostG
T13	K.C. Miranda, C.M. Haros	Bread enriched with amaranth (<i>Amaranthus caudatus</i>), quinoa (<i>Chenopodium quinoa Willd.</i>), and chia (<i>Salvia hispanica L.</i>): A nutritional, technological and sensorial evaluation	PostG
T14	M. Puchol, E. Perez, C. Palomares, J.M. Barat	Effect of the type and degree of alcalinization of cocoa powder in the physicochemical and sensorial properties of cakes	PostG
T15	M. Puchol, E. Perez, C. Palomares, J.M. Barat	Elaboration of physical-chemical and sensory characterization of chocolates made from reconstituted cocoa liquor	PostG
T16	N. Peña-Gómez, M. Ruiz-Rico, I. Fernández-Segovia, J.M. Barat	Influence of free and encapsulated essential oils on shelf life of fish and meat burgers	PostG
T17	N. Peña-Gómez, M. Ruiz-Rico, I. Fernández-Segovia, J.M. Barat	Effect of filtration through particles functionalized with antimicrobial compounds on the quality and shelf life of apple juice	PostG
T18	Z.N. Uribe-Wandurraga, M. Igual, A. T. Noguerol, P. García-Segovia, J. Martínez-Monzó	Microalgae for breadstick enrichment: mineral content and color evaluation	PostG
T19	P.E.S. Munekata, J.M. Lorenzo, C. Pérez-Santaescolastica, A. Cilla, F.J. Barba	Optimizing the extraction of oil from tiger nut by-products	PostG



T20	A. Cilla, P.E.S. Munekata, J.M. Lorenzo, C. Pérez-Santaescolastica, F.J. Barba	Tiger nuts by-product as source of lipophilic compounds and its relationship against inflammatory response	PostG
Food Security			
S1	A. Narváez, Y. Rodríguez-Carrasco, A. Ritieni	Aflatoxins exposure: hair as a new matrix to perform long-term studies	PostG
S2	A. Mannai, S. Oueslati, H. Ben Salem, C. Juan	Occurrence of enniatins in fresh forage intended for silage production in Tunisia	PostG
S3	A.M. Pérez, I. Falcó, M.J. Fabra, G. Sánchez	Evaluation of the antiviral activity of allyl isothiocyanate and its potential application in food	PostG
S4	A. Díaz, I. Falcó, G. Sánchez	Synergistic effects of green tea extract and temperature for the inactivation of human norovirus	PostG
S5	C. Luz, R. Torrijos, T.M. Nazareth, J.M. Quiles, J. Mañes, G. Meca	Lactic acid bacteria: a broad spectrum of biological activities	PostG
S6	D. López-Puertollano, C. Agulló, J.V. Mercader, A. Abad-Somovilla, A. Abad-Fuentes	Development of a direct immunoassay for ochratoxin A quantification in wine and grape juice samples	PostG
S7	D. Ibáñez-Peinado, M. Úbeda-Manzanaro, A. Martínez, D. Rodrigo	Antimicrobial in vitro effect of chitosan from shrimp shells against <i>E. coli</i> , <i>S. Typhimurium</i> and <i>L. monocytogenes</i>	PostG
S8	D. Tenelema, L. Manyes, L. Escrivá, A.F. Cimbalo	How can mycotoxins affect our health?	Degree
S9	D. Carballo, P. Pinheiro Fernandes Vieira, N. Pallarés, H. Berrada, E. Ferrer	Evaluation of mycotoxins residues in alcoholic beverages by liquid chromatography mass spectrometry in tandem	PostG
S10	F. Agahi, A. Juan-García, C. Juan	Assessment of multiple mycotoxins in infant cereal-based food	PostG
S11	I. Royo, E. Madrid, M.V. Fuentes	Presence of parasites and varying anisakidosis risk in three <i>Scomber</i> species	Degree
S12	J.M. Quiles, T.M. Nazareth, R. Torrijos, C. Luz, M. Navarro, J. Mañes, G. Meca	Use of allyl isothiocyanate to reduce the fungal load in cereals in storage phase	PostG
S13	R. Torrijos, J. Pérez, T.M. Nazareth, C. Luz, J.M. Quiles, G. Meca	Antifungal activity against <i>Fusarium</i> spp. of yellow and oriental mustard flour fermented by lactic acid bacteria	PostG
S14	M.P. Monfort	Additives: norms and food use criteriae	PostG
S15	M. Bachiller, C. Fuentes, A. Fuentes, J.M. Barat	Antibacterial activity of different essential oils against <i>Escherichia coli</i> : application potential on table olives	PostG
S16	M. Frangiamone, M. Alonso-Garrido, A.F. Cimbalo, L. Manyes	Transcriptomic changes after exposure to pumpkin extract in ECV304 human epithelial cells	PostG
S17	N. Pallarés, D. Carballo, H. Berrada, E. Ferrer	Effect of medicinal plants beverages preparation on aflatoxins contents	PostG
S18	R.E. Cevallos-Cedeño, A. Abad-Fuentes, C. Agulló, A. Abad-Somovilla, J.V.	Development of monoclonal antibody-based immunoassays for spirotetramat and spirotetramat-enol analysis	PostG



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S19	V. D'Opazo, C. Luz, R. Torrijos, T.M. Nazareth, J.M. Quiles, J. Mañes, G. Meca	Lactic acid bacteria isolated from tomato and sourdough with potential biopreservation activity in food	Degree