Alimentando la biodiversidad y mitigando los efectos del cambio climático: El papel de los cultivos ancestrales en la creación de alimentos saludables
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4th Wednesday of October

♦ 9:00 – 12:00 h Meeting of the CYTED la ValSe-Food Project (only Member ValSe-Food)

♦ 13:00 – 15:00 h Accreditation and Placement of Posters

♦ 15:00 – 15:30 h Inaugural Ceremony – Coordinator of the la ValSe-Food Network and Coordinator of Chia-Link Network

Sesión I: Agronomy and Crop Diversity

♦ 15:30 – 16:30 h Plenary Conference: Global trends in the worldwide expansion of quinoa cultivation
Didier Bazile, Le Cerad, France

♦ 16:30 – 17:00 h Conference: Exploring the molecular mechanisms that control seed nutritional properties in quinoa under changing environments
María Reguera Blázquez, Autonomous University of Madrid, Spain

♦ 17:00 – 17:30 h Conference: Characterization of Chia Nutlets (Salvia hispanica L.) through the Application of Conventional and Non-Conventional Techniques for the Development of Conservation Protocols
Vanessa Ixtaina, CIDCA-CONICET, La Plata-Argentina

♦ 17:30 – 18:00 h Coffee Break and Poster Session

♦ 18:00 – 18:30 h Conference: Use of the transcriptomic approach to explore the impact of drought on quinoa seed quality
Sara Granado-Rodríguez, Autonomous University of Madrid, Spain

♦ 18:30 – 19:00 h Conference: Chenopodium quinoa rhizosphere and endophytic bacteria changes dependent on genotype and water stress conditions
Isaac Maestro-Gaitán, Autonomous University of Madrid, Spain

♦ 19:00 h End of the Day
5th Thursday of October

Session II: Climate Change and Food Systems; Innovations in Food Science and Technology; Sustainable Management of Food Waste
♦ 9:00 – 10:00 h Plenary Conference: Valorization Strategies to Improve Food Chain Sustainability
Amparo López, Institute of Agrochemistry and Food Technology, Spanish Council for Scientific Research (IATA-CSIC), Valencia, Spain

♦ 10:00 – 10:30 h Conference: Quinoa wet milling: products and applications
Claudia M. Haros, Institute of Agrochemistry and Food Technology, Spanish Council for Scientific Research, Valencia, Spain

♦ 10:30 – 11:00 h Conference: Influence of extraction temperature on the physicochemical characteristics of moringa oil
Ma Dolores Ortolá, Polytechnic University of Valencia, Spain

♦ 11:00 – 12:00 h Coffee Break and Poster Session

♦ 12:00 – 12:30 h Conference: Use of a phenolic extract from peanut skin as a natural antioxidant in chia oil based mayonnaise
Marcela L. Martínez, University of Cordoba (UNC-CONICET), Argentina

♦ 12:30 – 13:00 h Conference: Development of vegetable drinks of high nutritional value, from seeds originating in America.
Edgardo Calandri, ICTA - FCEFYN – UNC, Cordoba, Argentina

♦ 13:00 – 13:30 h Conference: Development of a grain and legume-based snack with amaranth, quinoa and chia seeds
Emilia Raimondo, Juan Agustín Maza University, Mendoza, Argentina

♦ 13:30 – 14:00 h Conference: Analysis of consumer perceptions of carob chocolate versus cocoa chocolate
Edgar Pérez, Polytechnic University of Valencia, Spain

♦ 14:00 – 15:30 h Lunch
5th Thursday of October

♦ 15:30 – 16:00 h Conference: *Comparison and modelling of moringa leaves drying kinetics in a closed facility in the field and in a convective tray-dryer*
Ma Luisa Castelló, Polytecnic University of Valencia, Spain

♦ 16:00 – 16:30 h Conference: Development of a nutritional drink based on kuruga wholemeal flour as a source of minerals and amino acids
Laura Mereles, National University of Asuncion, Paraguay

♦ 16:30 – 17:00 h Conference: *Evaluation of a low-glucose gluten-free bread made from hydrolyzed cassava starch and lupine flour*
Pedro Maldonado, Escuela Politécnica Nacional, Quito, Ecuador

♦ 17:00 – 17:30 h Conference: *Development of extruded snacks with protein hydrolysed from jumbo squid (Dosidicus gigas) by-product and cañihua (Chenopodium pallidicaule Aellen).*
Mateo Tapia, University of Lima, Peru

♦ 17:30 – 18:00 h Conference: *Development of powdered beverage with cushuro (Nostoc commune) concentrated protein and quinoa (Chenopodium quinoa)*
Nancy Chasquibol Silva, University of Lima, Peru

♦ 18:00 – 19:00 h Coffee Break and Poster Session

♦ 19:30 h Guided City Tour

♦ 21:00 h Botanical Garden Cocktail Dinner at the University of Valencia
6th Friday of October

Session III: Research in Food and Nutrition; Food Chemistry and Bioactive Components of Foods; Food Immunology

✦ 9:00 – 10:00 h Plenary Conference: Possible contribution of ancestral Latin American crops to improving gut microbiome diversity
Gaspar Pérez, Institute of Agrochemistry and Food Technology, Spanish Council for Scientific Research (IATA-CSIC), Valencia, Spain

✦ 10:00 – 10:30 h Conference: Effects of Salvia hispanica L. leaves ethanolic extracts supplementation on biochemical markers on diet-induced obese mice
Ma Carolina Zúñiga, University of Chile, Santiago, Chile

✦ 10:30 – 11:00 h Conference: Physicochemical and nutritional characterization of Paraguayan organic Moringa oleifera leaves as a food ingredient.
Patricia Piris, National University of Asuncion, Paraguay

✦ 11:00 – 11:30 h Conference: Effect of intake of chia and basil seeds by products on the prevention of metabolic syndrome biomarkers produced by a high-fat diet in mice
Loreto A. Muñoz, Central University of Chile, Santiago, Chile

✦ 11:30 – 12:30 h Coffee Break and Poster Session

✦ 12:30 – 13:00 h Conference: Evaluation of the availability and bioaccessibility of proteins in germinated seeds of Salvia hispanica L.
Ma Eunice Cota, University of San Carlos of Guatemala, Guatemala

✦ 13:00 – 13:30 h Conference: Sustainable development and optimisation of new techno-functional food ingredients for healthy aging by reevaluating ancestral crops
Ma Carmen Millán Linares, Instituto de la Grasa, Spanish Council for Scientific Research (IG-CSIC), Seville, Spain

✦ 13:00 – 13:30 h Conference: Use of by-product of beans selection process var. Alubia: extraction of protein and starch
Norma Sammán, University of Jujuy, Argentina

✦ 14:00 h Conclusion of the V ValSe-Food Conference and VIII Chia-Link Symposium