

Valse23

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 Ceraad, 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*
Vanesa Ixtaína, 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, Polytecnic 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, Polytecnic 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 kurugua 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

Programme

(4/4)

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 revaluating 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





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