

IFRW-2023

NMSU, Las Cruces, New Mexico

Location: Ballroom West, Level III, Corbett Center, NMSU.

or via zoom: <https://nmsu.zoom.us/j/97089251150>

23-Feb		Location: Ballroom West, Corbett Center, NMSU.			
Sesion 1 Chair: Ivan Salmeron					
9:00	Welcoming Remarks	Efren Delgado Co-director of the Center of Excellence in Sustainable Food and Agricultural Systems			
9:30	Oral in-person	Joaquin Rodrigo	13	IMPACT OF DIFFERENT ELICITORS ON PHYTOCHEMICALS AND SENSORY PROPERTIES IN HYDROPONIC BUTTERHEAD LETTUCES (LACTUCA SATIVA VAR CAPITATA)	
9:50	Oral in-person	Laura A. de la Rosa	14	Bioactive compounds in pecan and other tree nuts	
10:10	Oral in-person	Emilio Alvarez-Parrilla	17	Use of grape pomace in the formulation of functional foods	
10:30	Oral in-person	Martha Minor	30	Photoinactivation: Improving Low-Moisture Food Safety	
10:50	Oral in-person	Patrycia Nadal Correa	35	Glandless cottonseed meal proteins and inulin as microencapsulation agents of <i>Lactobacillus casei</i>	
11:10	Oral in-person	Patricia Cabrales-Arellano	36	LAMP as a rapid method to identify <i>Staphylococcus aureus</i> from food samples	
11:30	Coffe Break/ In Poster Session Chair: Sergio Martinez				
12:00	Key note speaker. Title: Building National Capacity for STEM Student Success at Hispanic-serving Institutions: The NMSU-CSUN NSF HSI National STEM Resource Hub. Auditorium, Level II, Corbett Center, NMSU				
1:00	Oral in-person	Govinda Sapkota	37	Preservation of Nutrients in Jujube (<i>Ziziphus jujuba</i> Mill.) Fruits with Different Drying Methods	
1:20	Oral in-person	Amy Smith Muise	38	Digital Media Products for Teaching and Learning Food Science and Food Safety	
1:40	Virtual -Oral	Neyba Lorena torres armendariz	27	Use of α -whey, a by-product of anhydrous milk fat as a rich source of bioactive compounds	
2:00	Lunch (on your own)				
Sesion 2 Chair: David Sepulveda					
15:00	Virtual -Oral	Jesica González Chávez	26	The non-conventional biomass (<i>Dasyliirion</i> spp.) valorization for its use in bioethanol production	
15:20	Virtual -Oral	Gisela Martinez Mendoza	39	Biopelículas y recubrimientos comestibles a partir de cáscara de nuez: una aproximación a su revalorización	
15:40	Virtual - Poster	Sofia Villalobos Daumas	4	Phenological characterization and oenological potential of white wine variety Trebbiano	
15:50	Virtual - Poster	Gabriel Samuel Luján Flores	9	Evaluation physical , chemistry and sensorial of snacks 3G made up of blue corn, purple, red and black beans and spinach	
16:00	Virtual - Poster	José Arturo de la Cruz Bosques	23	Profitability of chemically cross-linked collagen scaffold production using bovine pericardium: revaluating waste from the meat industry for biomedical applications	
16:10	Virtual - Poster	Carlos Abel Ramírez Estrada	29	Photosynthetic efficiency in bean plants through the application of omeprazole and melatonin	
16:20	Virtual - Poster	Aranza Nalleli Manríquez Zúñiga	44	Energy assessment of polyphenol extraction from broccoli leaf (<i>Brassica oleracea</i> var. Ital)	
16:30	Virtual - Poster	Gabriela Moreno Moreno	48	Peroxidase extraction from <i>Sechium edule</i> . Maturation effect on enzyme activity	
16:40	In person Poster Session				

24-Feb		Location: Ballroom West, Corbett Center, NMSU.		
Sesion 3 Chair: Lourdes Morales				
9:00	Virtual -Oral	Christian Arenas-Grimaldo	7	Optimal process for the purification of bioethanol from low-yield fermentation
9:20	Virtual -Oral	Luis Frausto	11	Technoeconomic analysis of broccoli biorefineries for biofuel production
9:40	Virtual -Oral	LILISBET CASTELLANOS GALLO	12	ANTHOCYANINS EXTRACTION FROM GRAPE POMACE USING EUTECTIC SOLVENTS.
10:00	Virtual -Oral	Ian Daniel Ruiz Bueno	15	Conceptual design for a plant for extraction of sugar and production of ethanol using apple bagasse.
10:20	Virtual -Oral	Jorge Iñaki Gamero-Barraza	16	Effect of the extrusion process on the interactions between Black Soldier Fly Larvae protein and Corn Flour starch
10:40	Virtual -Oral	Rolando Pável Padilla Tamayo	19	DEVELOPMENT OF A FERMENTED FUNCTIONAL BEVERAGE FROM WATER KEFIR GRAINS AND BEET BY-PRODUCT
11:00	Break / In person Poster Session			
11:40	Virtual -Oral	María Fernanda Chávez Díaz	20	Vacuum-assisted impregnation of oregano and clove essential oil in red meat as a food preservative.
12:00	Virtual -Oral	Maria Magdalena Diaz Santos	21	Elaboration of antimicrobial films incorporating essential oils: physicochemical properties
12:20	Virtual -Oral	Ana Paola Jauregui Fuentes	22	MICROENCAPSULATION OF CANTALOUPE JUICE BY SPRAY DRYING: A REVALORIZATION PATHWAY FOR COMARCA LAGUNERA FARMER
12:40	Virtual -Oral	Víctor E. Luján-Torres	24	Co-crystallization of lactose-flavonoids using Panela cheese whey
13:00	Lunch			
Sesion 4 Chair: Julio Montañez				
14:00	Virtual -Oral	Miguel Ángel Villegas Méndez	42	Integrated biorefinery approach for the co-production of microbial oil and carotenoids by oleaginous yeast: a techno-economic evaluation.
14:20	Virtual -Oral	ORLANDO SEBASTIÁN SOLÍS QUIROZ	43	Biomass and lipid production by Chlorella sorokiniana from brewery grain residues
14:40	Virtual -Oral	Juan Pablo Ruiz Sánchez	45	Production of novel vegan and lowcarb candy colored with pigments produced by Talaromyces atrovirens GH2
15:00	Closing remarks			

In Person Posters

ID			Name	Title
2	In person	Poster	Nancy Flores	Characterization of New Mexico Red Chile Sauces
3	In person	Poster	Muhammad Azeem Ur Rehman Alvi	Impact of high-powered ultrasound on quality parameters of Ice cream
5	In person	Poster	Jorge Iñaki Gamero-Barraza	Effect of the extrusion process on the interactions between Black Soldier Fly Larvae protein and Corn Flour starch
8	In person	Poster	IRMA GRACIELA FLORES CORTES	Elaboration and characterization of apple starch films reinforced with lechuguilla micro-cellulose at different acetylation degrees
10	In person	Poster	Perla Magallanes Cruz	Modification of Ramon seed starch and its potential food applications
18	In person	Poster	Nina del Rocío Martínez Ruiz	Modification of Ramon seed starch and its potential food applications
25	In person	Poster	Muhammad Azeem Ur Rehman Alvi	Impact of high-intensity ultrasound on quality parameters of Ice cream
28	In person	Poster	Gerardo Perez	Virulence variations between clonal complexes of Melissococcus plutonius
31	In person	Poster	Alejandra Isabel Martínez González	Additive, Synergistic or Antagonic Effect of Molecular Interactions between Polyphenolic Compounds and Dietary Fiber Present in By-products
32	In person	Poster	Julio Cesar Anchondo Paez	Efficiency of the application of silica nanoparticles as biostimulant on Snap Beans
33	In person	Poster	Ezequiel Muñoz Márquez	Molybdenum nanofertilizer: Innovative strategy to improve the efficient use of nitrogenous fertilizers
34	In person	Poster	Adrian Heiras Trevizo	Propolis characterization in the Cuauhtemoc, Chihuahua region
40	In person	Poster	Edmundo Juarez Enriquez	Potential of sotol vinasse ad fertilizer