



**UNJu**  
Universidad  
Nacional de Jujuy



C I I T E D



UNIVERSIDAD  
NACIONAL  
DE LA PLATA



Comisión de  
**CIC** Investigaciones  
Científicas



# IV CONFERENCIA INTERNACIONAL DEL GRUPO IA VALSE FOOD CYTED Y VII SIMPOSIO CHIA LINK

IMPULSANDO LA INVESTIGACIÓN E INNOVACIÓN EN ALIMENTOS  
CON VALIOSAS SEMILLAS ANCESTRALES IBEROAMERICANAS

## PROGRAMA

14 al 18 de noviembre de 2022  
La Plata - Jujuy, Argentina



# INSTITUCIONES PARTICIPANTES



## COMITÉ CIENTÍFICO

**Dra. Norma Sammán**  
Facultad de Ingeniería - CIITED - UNJu - CONICET, Jujuy, Argentina

**Dra. Mabel Tomás**  
CIDCA - UNLP - CONICET, La Plata, Argentina

**Dra. Loreto Muñoz**  
Facultad de Ingeniería y Arquitectura - UCEN, Santiago, Chile

**Dra. Claudia Mónica Haros**  
Instituto de Agroquímica y Tecnología de Alimentos - CSIC, Valencia, España

## DISEÑO

**Dra. Ana Laura Mosso**  
Facultad de Ingeniería UNJu - CONICET



**Lunes 14 de noviembre**



**Edificio Karakachoff**

**Aula 105**

**Universidad Nacional de la Plata**

**08:00-09:00**

Acreditación  
Colocación de posters

**09:00-09:30**

Bienvenida musical  
Quinteto de vientos UNLP

**09:30-10:10**

**Acto Inaugural de la IV  
Conferencia Internacional del  
Grupo IA ValSe Food CYTED  
y VII Simposio Chia link**

**Prof. Dr. Mauricio Erben**

Decano Facultad de Ciencias  
Exactas UNLP

**Prof. Dra. Loreto Muñoz Hernández**

Coordinadora Red Chia-link

**Dra. Claudia Mónica Haros**

Coordinadora Red laValSe Food  
CyTED

**Prof. Dra. Mabel C. Tomás**

CIDCA-FCE UNLP

**10:20-11:00**

**Octavio Paredes-López**

CINVESTAV - México

Agrobiotechnology – Some  
Selected Cases in Latinamerica.  
Latinoamerican Crops of high  
potential

**11:00-11:30**

**Susana Vilariño**

Algodonera del Sur - España

Nutritional status of  
micropropagated plantlets of  
two varieties of *Stevia*  
*rebaudiana* Bert. under different  
culture conditions

**11:30-12:00**

**COFFEE BREAK**

**12:00-12:20**

**Luciano Guardianelli**

CIDCA - Argentina

Effect of germination on the  
nutritional profile of white  
and red quinoa seed flours

**12:20-12:40**

**Julio Rueda**

CIITED-UNJu - Argentina

Quinoa starch esterification:  
a chemical, morphological  
and molecular approach

**12:40-14:00**

**ALMUERZO**

**14:00-14:20**

**Alejandra Giménez**

CIITED-UNJu - Argentina

Utilization of hydrothermally  
treated flours in gluten-free  
dough

**14:20-14:40**

**Pedro Maldonado-Alvarado**

EPN - Ecuador

Gluten-free couscous made  
from quinoa sprouts:  
study of shelf life

**14:40-15:00**

**María Carolina Zúñiga-López**

Universidad de Chile - Chile

Evaluation and comparison  
of the antioxidant capacity  
of leaf extracts of various  
genotypes of chia and amaranth  
dried with different conditions

**15:00-15:20**

**Luciana Julio**

CIDCA - Argentina

Chia oil-in-water nano-emulsions  
produced by microfluidization

**15:20-16:00**

**COFFEE BREAK**

**16:00-16:20**

**Agustín González**

Universidad Nacional de Córdoba  
Argentina

Chia oil microencapsulation  
by spray drying using modified  
soy protein as wall material

**16:20-16:40**

**Laura Mereles**

Universidad Nacional de Asunción  
Paraguay

Obtaining integral kurugua  
flour with antioxidant potential  
as ingredients foodstuffs

**16:40**

**DISCUSIÓN DE POSTERS**

# Martes 15 de noviembre



**Edificio Karakachoff**

**Aula 105**

**Universidad Nacional de la Plata**

**09:00-09:20**

**Loreto Muñoz Hernández**  
Universidad Central de Chile  
Chile

Health benefits produced by the consumption of by-products from chia and basil seeds

**09:20-09:40**

**Justo Pedroche**  
Instituto de la Grasa (CSIC)  
España

The immunomodulatory and antioxidant properties of chickpea (*Cicer arietinum* L.) protein hydrolysates

**09:40-10:10**

**María Cristina Añón**  
CIDCA - Argentina

Are amaranth grain peptides able to benefit the cardiovascular system?

**10:10-11:00**

**Mónica Parisi**  
Universidad de Luján - Argentina

Production and characterization of antithrombotic hydrolysates from chia expeller

**11:00-11:30**

**COFFEE BREAK**

**11:30-12:10**

**Valeria Tironi**  
CIDCA - Argentina

Effect of amaranth-derived-bioactive compounds on the oxidative status of intestinal cells

**12:30-14:00**

**ALMUERZO**

**14:00-14:20**

**Maira Segura Campos**  
Universidad Autónoma de Yucatán - México

*In silico* prediction of peptide variants from *S. hispanica* with antimicrobial and antibiofilm potential

**14:20-14:40**

**Claudia Mónica Haros**  
IATA (CSIC) - España

Substitution of critical ingredients of cookie products to increase nutritional value

**14:40-15:00**

**Martín Torrez**  
CIDCA - Argentina

Development of a ready-to-eat food from freeze-dried quinoa seed

**15:00-15:20**

**Adriana Scilingo**  
CIDCA - Argentina

Amaranth: potential bioactive foods elaborated with an ancestral seed

**15:20-16:00**

**COFFEE BREAK**

**16:00-16:20**

**Nancy Chasquibol**  
Universidad de Lima - Perú

A Red and Gray beans (*Phaseolus vulgaris* L.), protein hydrolysates. Food prototypes with potato (*Dioscorea gigas*) by-product meal

**16:20-16:40**

**Pedro Maldonado Alvarado**  
EPN - Ecuador

The effect of quinoa germination on its nutritional properties

**16:40**

**REUNIÓN DE LA RED**



# Miércoles 16 de noviembre



Facultad de Ingeniería

Aula 26

Universidad Nacional de Jujuy

15:00-15:30

Acreditación  
Colocación de posters

15:30-16:00

**Acto Inaugural de la IV Conferencia Internacional del Grupo IA ValSe Food CYTED y VII Simposio chia link**

**Autoridades de la Universidad Nacional de Jujuy**

**Ing. Alejandro Vargas**

Decano Facultad de Ingeniería UNJu

**Dra. Loreto Muñoz Hernández**

Coordinadora Red Chia-link

**Dra. Claudia Mónica Haros**

Coordinadora Red laValSe Food CyTED

**Dra. Norma Sammán**

Facultad de Ingeniería CIITED-UNJu-CONICET

16:00-17:00

**Daniel Roisinblit**

Facultad de Ciencias Agrarias UNJu - Argentina

Management of genetic resources for the development

## SESIÓN 1

Moderadora:

**Norma Sammán**

Universidad Nacional de Jujuy Argentina

17:00-17:20

**Mariana Quiroga Mendiola**

IPAF – INTA Honillos Argentina

Valorization of Andean beans in indigenous communities of the Quebrada de Humahuaca

17:20-17:40

**Claudia Mónica Haros**

IATA (CSIC) - España

Substitution of critical ingredients of cookie products to increase nutritional value

17:40-18:10

**COFFEE BREAK**

**PRESENTACIÓN DE POSTERS**

## SESIÓN 2

Moderadora:

**María Carolina Zúñiga-López**

Universidad de Chile Chile

18:10-18:30

**Nancy Chasquibol**

IDIC - Universidad de Lima Perú

Red and Gray beans (*Phaseolus vulgaris* L.), protein hydrolysates. Food prototypes with potato (*Dosidicus gigas*) by-product meal

18:30-18:50

**Susana Jerez**

INSIBIO - UNT-CONICET Argentina

Study of the residue from *Salvia hispanica* (chia) seed oil extraction by cold pressing for repurposing as functional food to prevent metabolic syndrome

18:50-19:10

**Emilia Raimondo**

Universidad Juan Agustín Maza Argentina

Preparation of fresh noodles with chia and amaranth

19:10-19:30

**Martín M. Acreche**

EEA Salta - INTA - CONICET Argentina

Ecophysiological bases of chia (*Salvia hispanica* L.) grain yield

**Jueves 17 de noviembre**



**IPAF - INTA Hornillos**  
**Instituto de Investigación y Desarrollo**  
**Tecnológico para la Agricultura Familiar**  
**MAIMARÁ, JUJUY**

**10:00-10:10**

Palabras de bienvenida  
y presentación

**Manuel Lobo**

CIITED-UNJu-CONICET

**10:10-11:00**

**Mariana Quiroga Mendiola**

IPAF – INTA Hornillos  
Argentina

The National Institute  
for Agriculture Technology's  
strategie for andean grains  
development in a family  
farmer context

**11:00-11:20**

**COFFEE BREAK**

Moderador:

**Damian Alcoba**

IPAF - INTA Hornillos

**11:20-11:40**

**María Reguera**

Universidad Autónoma de  
Madrid - España

The impact of environmental  
conditions, the genetic  
factor and their interaction  
on seed quality of quinoa

**11:40-12:10**

**Mabel C. Tomás**

**Vanesa Ixtaina**

CIDCA-FCE UNLP  
Argentina

Trends for preserving  
functional compounds  
of chia (*Salvia hispanica* L.)  
by delivery systems

**12:10-12:30**

**Cyntia Salinas**

FI-UNJu - CIITED-CONICET  
Argentina

Obtaining a functional food  
from Andean grains through  
lactic acid fermentation

**12:30-12:50**

**Loreto Muñoz Hernández**

Universidad Central de Chile  
Chile

Health benefits produced by  
the consumption of by-products  
from chia and basil seeds

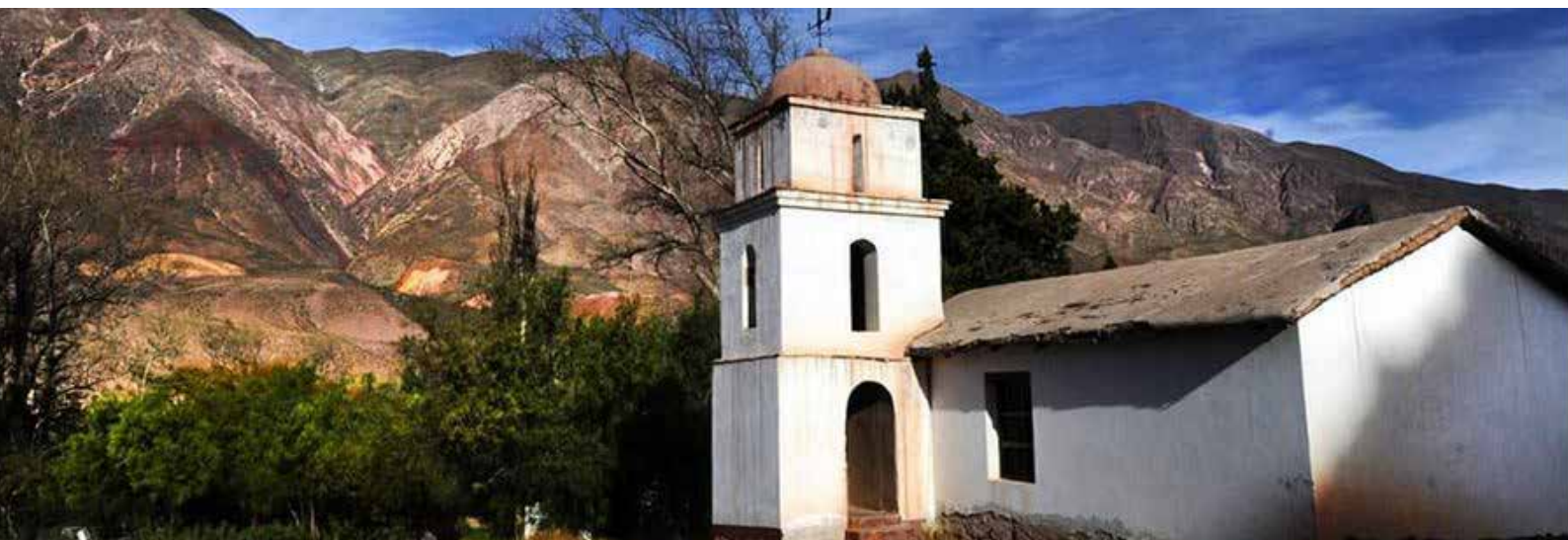
**13:00-14:30**

Visita museo **Posta de Hornillos**  
Almuerzo

**14:30-16:00**

Visita a campos experimentales  
y a Planta de Valor Agregado  
de Quinoa y Cultivos Andinos

Exposición y demostración  
de maquinarias para la agricultura  
familiar campesina e indígena





**Viernes 18 de noviembre**

**COOPERATIVA CAUQUEVA  
MAIMARÁ, JUJUY**

Moderador:

**Julio Rueda**

FCA-UNJu-CIITED-CONICET

**10:00-11:00**

**Javier Rodríguez**

**Marcelo Besana**

Cooperativa CAUQUEVA

Jujuy, Argentina

Proposal of territorial  
development based on  
ancestral crops

**11:00-11:20**

**Natalia Bassett**

FI-UNJu - CIITED-CONICET

Argentina

Development of breads  
fortified in calcium and  
high protein content through  
the use of bean flour and  
regional fruits

**11:20-11:40**

**Laura Mereles**

Universidad Nacional de

Asunción - Paraguay

Variations in the composition  
of "algarrobas" (*Prosopis* sp.)  
flours from Paraguayan  
Chaco

**11:40-12:00**

**Manuel Lobo**

FI-UNJu - CIITED-CONICET

Argentina

Human resources training  
and transfer for the  
development of regional food  
production chains

**12:00-12:20**

**Ignacio Mayorga**

ALIARG SRL

Jujuy, Argentina

Use of seeds produced  
in the NOA in the production  
of cereal bars: summary of  
experiences, challenges  
and opportunities

**12:00-13:30**

Visita a Museo y  
Planta procesadora de  
la Cooperativa

Almuerzo en CAUQUEVA

Feria de artesanos

**15:00**

Visita al **Pucará de Tilcara**

