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Editorial

The Mexican Association of Food Science (AMECA) with Universidad Autónoma de Coahuila, Universidad Autónoma Agraria Antonio Narro, Universidad de Ciencias y Artes de Chiapas, Tecnológico de Monterrey, Universidad de Guanajuato and Benémerita Universidad Autónoma de Puebla, have sum efforts to organize Latin Food 2022.

After two years of quarantine with unprecedented changes in our recent history due to COVID-19 pandemic and without being able to have the opportunity to disseminate face to face novel and important advances in food science and technology, Latin Food 2022 offers a great space for the exchange of scientific and technological ideas and experiences from November 16 to 18. During this international conference, we have prepared a complete and ambitious program, we will enjoy the participation of prominent international and Mexican scientists eight plenary and 12 key-notes conferences, one distinguished Panel Discussion with the title of “Feeding the Future: The Globe Impact Over the Future of Food” and two symposia with themes in vogue: “Construyendo sociedades del conocimiento: ¿por qué comunicar ciencia? and “Bioeconomía circular en sistemas alimentarios sostenibles: cero desperdicios y hambre cero”. The conference also allows the presentation of around 450 contributions by colleagues from Latin and North America, as well as Europe

This year has presented formidable challenges, and it was not easy to make the decision to switch from virtual format to the face-to face form. The challenge was accepted, and we received an enthusiastic response from the community of food scientists and technologists. Thanks to this, today, we can welcome you to Latin Food 2022. Let's enjoy this opportunity to disseminate and share food science, technology, and innovation face to face with colleagues and friends.

Dra. Rosa María Rodríguez Jasso

Universidad Autónoma de Coahuila

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Universidad de Ciencias y Artes de Chiapas	Making cookies from a combined flour	Velasco-Altunar, P.; Dorry-Farrera, K.; Méndez-Bautista, M.; Najera-Montoya, J.; Roldán-Venavides, L.	PP I 27
Universidad Autónoma de Coahuila	Production of single-cell protein from agro-industrial waste from corn cob, orange peel, avocado peel and seed	Solis, Alejandra; Chávez, Mónica; Iliná, Anna; Martínez, Jose Luis; Aguilar, Cristóbal.	PP I 31
Universidad Autónoma de Coahuila	Bioactive potential of peptides obtained from amaranth by fermentation with lactic acid bacteria and <i>Bacillus species</i>	Cruz-Casas, Dora Elisa; Aguilar, Cristóbal N.; Ascacio-Valdés, J.A.; Rodríguez-Herrera, Raúl; Chávez-González, Mónica L.; Flores-Gallegos, Adriana C.	PP I 32
Universidad Autónoma Metropolitana	Production of requesón cheese with exopolysaccharide from fermented whey	Patlan-Velazquez, Luis Fernando; Cruz-Guerrero, Alma Elizabeth; Jiménez-Pérez, Carlos; Gómez-Ruíz, Lorena; Rodríguez-Serrano, Gabriela; González-Olivares, Luis Guillermo; García-Garibay, José Mariano.	PP I 33
Instituto Tecnológico de Veracruz	Probiotic potential of lactic acid bacteria isolated from cocoa fermentation	Gómez-Vargas, Regina; Cervantes-Illizaliturri, Angel Arturo; González-Rios, Oscar; Suárez-Quiroz, Mirna Leonor; Hernández-Estrada, Zorba; Figueroa-Hernández, Claudia Yuritzi.	PP I 34
Instituto Politécnico Nacional - Centro de Investigación en Biotecnología Aplicada	Garlic (<i>Allium sativum</i>) peel extracts and their potential as antioxidant and antimicrobial agents for food applications: Influence of pretreatment and extraction solvent	Hernández Montesinos, Itzel Yoali; Carreón Delgado, David Fernando; Ramírez López, Carolina; Rivera Hernández, Karla; Rosas Morales, Minerva; Ocaranza Sánchez, Erick; Mejía Garibay, Beatriz; Suárez Jacobo, Ángela.	PP I 37
Universidad Autónoma de Coahuila	Valorization of orange peel waste by solid state fermentation for the accumulation of condensed tannins with antioxidant activity	Navarro, Melgarejo; Yahaira, J.	PP I 38
Universidad Autónoma de Coahuila	Extraction of ellagic acid from Mexican rambutan peel by solid state culture with a yeast	De La Rosa, Ana Karen; Sepúlveda, Leonardo; Chávez-González, Mónica; Torres-León Cristian; Ascacio-Valdés Juan; Aguilar, Cristóbal.	PP I 4
Universidad Autónoma Metropolitana	Techno-functional properties of cricket proteins (<i>Acheta domesticus</i>) extracted by sonication	Cruz-López, Salvador Osvaldo; Escalona-Buendía, Hector; Álvarez-Cisneros, Yenizey Merit.	PP I 41
Universidad Autónoma Metropolitana	<i>In vitro</i> melanin synthesis from residues of amaranth and <i>Pleurotus ostreatus</i>	Perez, Joaquin; Salgado, Sac-Nikte; Soriano, Jorge; Vázquez, Humberto.	PP I 42
Universidad Autónoma Agraria Antonio Narro	Encapsulation of β -galactosidase using <i>Salvia hispanica</i> L. biopolymers	Charles-Rodríguez, A. V; Santiago-Gómez, L; Hench-Cabrera, A. A; Ireta-Paredes, A. R; Fonseca-Florido, H. A; Hernández-González, M; Martínez-	PP I 45

		Vázquez, D. G; Flores-López, M. L.	
Universidad Autónoma Agraria Antonio Narro	Antimicrobial and antioxidant potential of <i>Eysenhardtia texana</i> leaf extracts	Charles-Rodríguez, A. V; Suarez-Camacho, F; López-Romero, J. C; Torres-Moreno, H; Robledo-Olivo, A; Guía-García, J. L; Flores-López, M. L3.	PP I 46
Universidad Autónoma de Coahuila	Improve of the conditions of Solid-state fermentation assisted extraction (SSFAE) for the recovery of carotenoids from Mexican tomato waste	Méndez-Carmona, Juanita; Aguilar, Cristóbal; Sandoval-Cortés, José; Ascacio-Valdés, Juan; Govea-Salas, Mayela; Ramírez-Guzmán, Karen; Ventura-Sobrevilla, Janeth.	PP I 5
Instituto Politécnico Nacional	Effect of transglutaminase crosslinking on solubility and thermomechanical properties of cold water gelatin fish bi layer films	Oliver-Cadena, Maaya; Gutiérrez C, Miguel.	PP I 50
Instituto Tecnológico del Altiplano de Tlaxcala	Development of a powdered beverage to reconstitute from tamarillo, gastrointestinal evaluation and <i>in vitro</i> antioxidant activity	Reyes-García, V.; Pérez-Armendáriz, B.; Cardoso-Ugarte, G.A.; Totosaus, A.; Jiménez, M.; Torres-Fernández, A.	PP I 53
Instituto Tecnológico Superior del Occidente del Estado de Hidalgo	Unconventional starches incorporated into cocktail sausages	Cordero Barrera, Sandra; Domínguez Grande, Andrés; Cano Alvarado, Manuel Narcizo; Pérez Pérez, Nalleli Concepción; Porras Saavedra, Josefina; Tovar Benitez, Tomás.	PP I 55
Instituto Politécnico Nacional	Aloe vera foods against Alzheimer's disease	Velázquez-López, Arturo Alberto; Torres-Gregorio, Margarita; Silva-Lucero, Maria del Carmen; Pérez-Cruz, Claudia; Pérez-Grijalva, Brenda; Tornero-Martínez, Antonio; Mora-Escobedo, Rosalva.	PP I 56
Colegio de Postgraduados	Natural colourant extracted from the <i>Passiflora biflora</i> Lam fruit	Lara-Sánchez, K.; Luna-Vital, D.; Morales-Ramos, V.; García-García, C.G.; Espinosa-Solares, T.; Ávalos-de la Cruz, D.A.	PP I 57
Universidad Autónoma de Tamaulipas	Optimization of chlorogenate hydrolase activity production by <i>Aspergillus niger</i> CR1	Ferrétiz-Castillo, Perla Yazmin; Mendoza-Conde, Adonis Alberto; Pichardo Sánchez, María Alejandra; Bustos-Vázquez, Ma. Guadalupe; Ascasio Valdez, Juan Alberto; Aguilar, Cristóbal Noe; Rodríguez-Durán, Luis Víctor.	PP I 58
Universidad Autónoma de Coahuila	Enzymatic production from hydrothermal hydrolysates of macroalgae- <i>Gelidium robustum</i> using fungal fermentation in biorefinery terms	Lara, Abraham; Rodríguez-Jasso, Rosa M.; Ruiz, Héctor A.	PP I 59
Centro de Investigación en Biotecnología Aplicada	Transitory expression of an antihypertensive recombinant protein on <i>Nicotiana tabacum</i> leaves	Tinajero-Bazán, Zianya Natalia; Rosas-Cárdenas, Flor de Fátima; Luna-Suárez, Silvia.	PP I 6
Universidad de Ciencias y Artes de Chiapas	Wheat flour tortillas added with holy herb (<i>Piper auritum</i>)	Cadena-Nuricumbo, Lucia Guadalupe; Franco-Toquiantzi, Cecilia Lorena; Méndez Bautista, Mayra Rubi; Salinas-Salinas, Pablo Alberto; Perez-Perez, Azucena Noemi.	PP I 62
Instituto Politécnico Nacional	Characterization of edible films made with pitahaya mucilage (<i>Hylocereus undatus</i>)	López-Díaz, Andrea Selene; Méndez-Lagunas, Lilia Leticia; Arriaga-González, Itandehui; Barriada-Bernal, Luis Gerardo.	PP I 64

Universidad Autónoma de Coahuila	Evaluation of tannin accumulation using solid state fermentation from nopal prickly pear cactus (<i>Opuntia ficus-indica</i>) husk	C. Contreras, Sergio Arturo; Sepúlveda Torre, Leonardo; Ascacio Valdes, Juan Alberto; Dávila Medina, Miriam Desiree; Reyes Acosta, Yadira Karina; Ruelas Chacón, Xochitl.	PP I 65
Instituto Tecnológico Superior de Santiago Papasquiaro	Physicochemical characterization of must from waste apple from Canatlán	Córdova, Erica; Hernández, Gerardo; Torres, Ma; Hurtado ,Jacob.	PP I 66
Centro de Investigación en Alimentación y Desarrollo	Effect of solid-state fermentation on functional properties of maize	Ramirez-Esparza, Ulises; Ochoa-Reyes, Emilio; Baeza-Jiménez, Ramiro; Alvarado-González, Sandra Monica; Ascacio-Valdés, Juan Alberto; Buenrostro-Figueroa, Jose Juan.	PP I 70
Universidad de Ciencias y Artes de Chiapas	Microbiological and sensory evaluation of a gelatin added with inulin and starch from malanga (<i>xanthosoma sagittifolium</i>)	López Miceli, I. A.; Díaz López, A. C.; Gómez-Cruz, L. A.; Velázquez López, A. A.; Tacias Pascacio, V. G; García Parra, E.; Vela-Gutiérrez G.	PP I 71
Universidad Autónoma de Coahuila	A comparative study of bioprocess to recover bioactive compounds from pomegranate peel	Izabal, Ana; Ascacio, Juan; Sepúlveda, Leonardo; Chávez, Mónica; Flores, Adriana; Aguilar, Cristóbal; Contreras, Juan; Zugasti, Alejandro; Torres, Cristián.	PP I 72
Tecnológico Nacional de México	Effect of the combination of <i>Bacillus atrophaeus</i> and semperfresh coatings applied in tomato fruit (<i>Solanum lycopersicum</i>) on the physiological, enzymatic, and physicochemical parameters in the postharvest stage	Cuéllar-Torres, E.A.; González-Flores, P.A.; Montalvo-González E.; López-García, U.M.; Aguilera S.Chacón-López, M.A.	PP I 75
Instituto Tecnológico de Tepic	Induced defense by secondary metabolites produced by <i>Bacillus atrophaeus</i> in tomato (<i>Solanum lycopersicum</i>) plants and fruits against <i>Pseudomona syringae</i> pv. tomato	Bañuelos, Miriam; Álvarez, Mónica; Aguilera, Selene; Xoca, Luis; López, Ulises; Chacón, Alejandra.	PP I 76
Universidad de Ciencias y Artes de Chiapas	Effect of alcoholic fermentation on the nutritional composition of sauces based on white chili from Chiapas	Méndez Bautista, Mayra Ruby; Zea Caloca, Susana Guadalupe; Ramos Cruz, Vicente Tadeo; Cortes Rodríguez, Diana Laura; González Roblero, Fanny Berenice; Gorrochotegui Salas, Irene Anahí.	PP I 77
Centro de Investigación en Alimentación y Desarrollo	Biological characterization and genome analysis of the novel phages vB_VpaP_AL-1 and vB_VpaS_AL-2 infecting <i>Vibrio parahaemolyticus</i> associated with acute hepatopancreatic necrosis disease (AHPND) in <i>Penaeus vannamei</i>	González-Gómez, Jean Pierre; López-Cuevas, Osvaldo; Castro-del Campo, Nohelia; González-López, Irvin; Martínez-Rodríguez, Célida; Gomez-Gil, Bruno; Chaidez, Cristóbal.	PP I 79
Universidad Autónoma de Coahuila	Evaluation of extraction conditions of bioactive compounds from leaves of <i>Amaranthus hybridus</i> L.	Casas-Rodríguez, A.; Sáenz-Galindo, Danitza; Morales-Martínez, Aide; Thelma, K.; Dávila-Medina, M.Dessire.; Baeza-Jiménez, Ramiro; Sepúlveda-Torre, Leonardo.	PP I 8
Universidad Autónoma de Nuevo León	Effect of the use of native basidiomycetes supernatants in the bread color and texture	Gutiérrez-Soto, G., Molar García, E., Yañez Rangel, I., Flores Guillén, A.	PP I 81
Universidad Autónoma del Estado	Optimization of an alternate culture medium to produce bacteriocins from <i>Enterococcus</i>	Díaz-Sánchez, María Soledad; Trejo-González, Lorena; Rodríguez-Hernández,	PP I 82

de Hidalgo	<i>faecium</i>	Adriana Inés; López-Cuellar, María del Rocío; Martínez-Juárez, Víctor Manuel; Chavarría-Hernández, Norberto.	
Universidad Autónoma de Coahuila	Development and <i>in vivo</i> evaluation of a bioherbicide for weed control using extracts of <i>Jatropha dioica</i> and <i>Senna alexandrina</i>	Coronado-Dominguez, Rocio-Abigail; Laredo- Alcala, Elan- Iñaky; Candido-Toro, Claudio- Alexis; Anguiano- Cabello, Julia- Cecilia; Barrera- Martinez, Cynthia- Lizeth; Arredondo- Valdez, Roberto.	PP I 85
Universidad Autónoma de Coahuila	Fungal lipase obtaining by surface adhesion fermentation using magnetic chitosan-coated nanoparticles	Gracia Aréchiga, Carlos Abraham1; García Torres, Sandy Gabriela 1; Aréchiga-Carvajal, Elva T.3; Ilyina, Anna1; Segura Ceniceros, Elda Patricia 1; Belmares Cerda, Ruth E. 2; Martínez Hernández, José Luis1.	PP I 86
Tecnológico de Monterrey	Physicochemical, nutraceutical, and technofunctional characterization of Mexican hawthorn fruit (<i>Crataegus mexicana</i>)	Garcia Lopez, Carlos Daniel; Ramírez Aguirre, Mayra Deyanira; Garcia Amezcuita, Luis Eduardo.	PP I 88
Instituto Tecnológico de Durango	Moral leaves: A potential source for the generation of an analogous drink of Kombucha with antioxidant potential	Sariñana-Núñez, Pedro Hassiel; Álvarez, Saúl Alberto; Velázquez-Quiñones, Sahian Eritze; Rocha-Guzman, Nuria Elizabeth; Moreno-Jiménez, Martha Rocio; Rivas-Areola, María José.	PP I 89
Universidade Católica Portuguesa	Impact of the reversion conditions against 1-Methylcyclopropene (1-MCP) on bioactive compounds from 'Rocha' pear (<i>Pyrus communis</i> L. cv. Rocha)	Gómez-García, R.; Dias, C.; Bonifácio-Lopes T.; Rodrigues, Ana Cristina; Pintado, M.	PP I 90
Centro de Investigación en Alimentación y Desarrollo, AC.	Milks fermented with <i>Lactococcus lactis</i> inhibit HMG-CoAR under simulated gastrointestinal digestion and <i>ex vivo</i> intestinal absorption	Rendon-Rosales, Miguel A.; Torres-Llanez, María de J.; Mazorra-Manzano, Miguel A.; Hernández-Mendoza, Adrian; González-Córdova, Aarón F.; Vallejo-Cordoba, Belinda.	PP II 1
Universidad Autónoma de Yucatán	Functional potential of corn tortillas added with cabbage (<i>Brassica oleracea</i> var. capitata L.) aimed to type 2 diabetes management	Uuh Narvaez, Jonatan J; Us Medina, Ulil; Muñoz Rodríguez, David; Segura Campos, Maira R.	PP II 10
Tecnológico de Monterrey	Effect of drying conditions on the dietary fiber profile and the antioxidant capacity of red raspberry bagasse	Zatarain-Palfy, A; Espinoza-Paredes, B.C.; Tejeda-Miramontes, J.P; Garcia-Amezcuita, L. E.	PP II 100
Tecnológico de Monterrey	Characterization of Colorin flower (<i>Erythrina americana</i>) to validate its feasibility as a functional food ingredient	Montiel López, Ricardo de Jesús; Raírez Aguirre, Mayra Deyanira; Tejada Ortigoza, Viridiana Alejandra; García Cayuela, Tomás; García Amézquita, Luis Eduardo.	PP II 101
Universidad Autónoma de Nuevo León	Chemical analysis and functional properties of grape marc and its evaluation as a snack ingredient	Almanza-Oliveros ¹ , Angelica; Guillermo, Cristian;Martínez-Ávila ¹ , Guadalupe;Castro-López ² , Cecilia; Rojas ¹ , Romeo; and Medina-Herrera ¹ , Nancydel Pilar.	PP II 102
Instituto Tecnológico Superior de Huatusco	Use of coffee pulp to obtain an extract rich in antioxidants and its encapsulation in a hydrogel	Prieto-Reyes, L.; Morales-Polanco, E.; González-Sobal, M.; Aguilar-Vázquez, G.	PP II 103
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Tecnológico de Monterrey	Determination of antioxidant activity of carotenoids from Marigold Flower (<i>Tagetes erecta</i>)	Toral-Rojas, A.; Domínguez-Uscanga, A.; Luna-Vital, D.A.	PP II 106
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Centro de Investigación y Asistencia en Tecnología y Diseño del Estado de Jalisco	Evaluation of ascorbic acid for bioactive compounds preservation during flour elaboration from Ciricote fruit (<i>Cordia dodecandra</i> A. DC.)	Jiménez, Karina; Ayora, Teresa; Cuevas, Juan Carlos; Pech, Soledad; Pacheco, Neith.	PP II 11
Universidad de las Américas Puebla	High-value compounds from Canary (<i>Phalaris canariensis</i>) and amaranth (<i>Amaranthus cruentus</i>) seeds	Pérez-Alva, Alexa; Metri-Ojeda, Jorge Carlos; Baigts-Allende, Diana Karina; Ramírez-Rodrigues, Milena María.	PP II 12
Universidad Autónoma de Coahuila	Antioxidant activity of tapioca pearls added with fermentative extract of Mexican oregano (<i>L. graveolens</i>) fermented with <i>R.oryzae</i> by solid state fermentation	Bautista-Hernández, Israel; Chávez-González, Mónica L.; Aguilar, Cristóbal N.; Martínez, Guillermo C.; Cristian Torres, Ana Iliná.	PP II 13
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Universidad Autónoma del Estado de México	Thermal stability of the pigment contained in <i>Cosmos bipinnatus</i> flowers and their relationship with antioxidant activity	Alvarado-López, Alejandra; Orozco-Villafuerte, Juan; Buendía-González, Leticia; Hernández-Jaimes, Carmen.	PP II 16
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Instituto Politécnico Nacional	Proximate analysis of black sapote seeds	Palacios Pérez, F.; Luna Suárez, S.	PP II 18
Centro de Investigación en Alimentación y Desarrollo, AC.	Cardioprotective effect of milks fermented with specific <i>Lactococcus lactis</i> strains in hypercholesterolemic Sprague- Dawley rats	Rendon-Rosales, Miguel A.; Mazorra-Manzano, Miguel A.; Hernández-Mendoza, Adrián; González-Córdova, Aarón; Vallejo-Cordoba, Belinda.	PP II 2
Tecnológico de Monterrey	Extrusion and characterization of a non-traditional source of prebiotics: avocado seed fiber by-products.	Jaramillo-De la Garza, JS.; Heredia-Olea, E.; Rodríguez-Sánchez, DG.; Hernández-Brenes, C.	PP II 23
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Universidad Autónoma de Sinaloa	Antioxidant activity and phytochemical profile of <i>Porphyridium cruentum</i> microalgal extracts	Gutiérrez-Arenas, Esthefania; Norzagaray-Valenzuela, Claudia; Cervantes Bobadilla, Evelin; Olimón-Andalón, Vicente; Gutiérrez-Dorado, Roberto; Perales-Sánchez, Xiomara; Valdez-Flores, Marco.	PP II 29
Instituto Tecnológico de Durango	New process to fermentation of sugarcane juice by produced a beverage rich in fructooligosaccharides	Martínez, Alaín; Wong, Jorge Enrique; Muñiz, Diana Beatriz; González, Silvia Marina; Bermudez, Gabriela; Rutiaga, Olga Miriam.	PP II 3
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Universidad Autónoma de Querétaro	Development of red fruits-based powdered beverage with potential health benefits	Herrera Jr., R.; Hernández-Rangel, A.F.; Patiño-Lira, A.G.; Medina-Hernández, J.; Amaya-Llano, S.L.; Vázquez-Barrios, M.E.	PP II 31
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Universidad Juárez Autónoma de Tabasco	Physicochemical properties, content of phenolic compounds and flavonoids of nejayote powders obtained by Spray Drying from different colored maize	Cruz Alegría, Ana Karen; Ponce García, Néstor; Hernández Becerra, Josafat Alberto; Vela Gutiérrez, Gilbert; Ochoa Flores, Angélica Alejandra.	PP II 33
Universidad Nacional Autónoma de México	Effect of polyphenols on p53 stability and subcellular localization in HPV-related cancers	Cháirez-Ramírez, Manuel Humberto; García-Carrancá, Alejandro.	PP II 34
Centro de Investigación en Alimentación y Desarrollo	Physicochemical, nutritional quality and antioxidant capacity of achiote seed (<i>Bixa orellana</i> L.) from the State of Chiapas, México	Andujo-Ponce, Lilibeth; Gueva-Aguilar, Alejandro; Sánchez, Esteban; Alaron-Rojo, Alma Delia; Chavez-Mendoza, Celia.	PP II 35
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Coahuila	organoleptic and nutritional properties of a baked product	José Luis; Garza Juarez, Aurora; Belmares, Ruth.	
Centro de Investigación y Asistencia en Tecnología y Diseño del Estado de Jalisco	Purified extracts of an endemic black and pinto bean (<i>Phaseolus vulgaris</i> L.) from Chiapas, México present antioxidant potential	Fonseca Hernández, David; Mojica, Luis; González de Mejía, Elvira.	PP II 41
Universidad Nacional Autónoma de México	Functional sweet baked snack from flour composed of corn, beans added with plantain powder and turmeric	Pérez, Y. Ricardo A.; Vicente, G. Luis D.; Figueroa, V. Leticia; Molina, A. C.; Vicuña, G. Mauricio.	PP II 45
Universidad Juárez Autónoma de Tabasco	Protein hydrolyzate from inflorescence of <i>Astrocaryum mexicanum</i> with antioxidant and antidiabetic activity	Pérez Trinidad, J.; Guzmán Ceferino, J.; Carrera Lanestosa, A.; García Alamilla, P.; Alperte Rodríguez, H.G.; López Hernández, E.; Lagunes Gálvez, L.	PP II 49
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Instituto Politécnico Nacional	Evaluation of the antioxidant activity of leaves and roots from purple sweet potato (<i>Ipomoea batatas</i> L.)	Salinas Reyes, Jorge Armando; García Hernández, Alitzel; Salgado Cruz, Ma. De La Paz; Pacheco Preciado, Julian.	PP II 55
Centro Interdisciplinario de Investigación para el Desarrollo Integral Regional Unidad Oaxaca	Antioxidant capacity of guaje (<i>Leucaena esculenta</i>) flour and protein concentrate	Noyola-Altamirano, Beatriz; Aquino-González, Laura Victoria; Barriada-Bernal, Luis Gerardo.	PP II 56
Universidad Estatal de Sonora	Exploring the physicochemical, phytochemical, and techno-functional properties of <i>Pithecellobium dulce</i> Roxb. Benth fruit	Alvarez-Sandoval, Teresa; Teran-Escalante, Vanessa; Esquer-Camargo, Romina; Ramírez-Suárez, Juan Carlos; and Ramírez-Guerra, Hugo Enrique	PP II 57
Instituto Tecnológico Superior de Purísima del Rincón	Physicochemical, Microbiological and Functional Characterization of a Prototype of Drink Based on Sugar Cane Juice (<i>Saccharum Officinarum</i>)	Hernández, María; Martinez, Amaya; Flores, José; Reyes, Raúl; Pérez, Fátima; Xoca, Luis; Hernández, Gustavo.	PP II 59
Universidad Autónoma del Estado de Hidalgo	Microencapsulation of bioactive compounds from bean seed coats using spray drying	Falfán-Cortés, Reyna Nallely; Cruz-Bravo, Rakel Karina; Martínez-Ramírez, Edna Zaranné; Gómez-Aldapa, Carlos Alberto; Castro-Rosas, Javier; García-Lozano, Alma Guadalupe.	PP II 6
Tecnológico de Monterrey	Obtaining process and characterization of protein concentrates from guamuchil (<i>Pithecellobium dulce</i>)	Alfonso-Acosta, F.; Ramírez-Aguirre, M.D.; Tejada-Ortigoza, V.A.; García-Cayuela, T.; Garcia-Amezquita, L.E.	PP II 60
Universidad de las Américas Puebla	Optimization of the vacuum impregnation of beta-carotene in jicama with carrot juice	González-Pérez, J.E.; Jiménez-González, O.; Ramírez-Corona, N.; López-Malo, A.	PP II 61
Tecnológico de Monterrey	Functional properties of a high-protein, low-fat skyr style condensed yogurt with probiotics	Rosales, Fernanda; Zepeda-Hernández, Andrea; Sánchez-Ortega, Julio; García-Amezquita, Luis Eduardo; García-Cayuela, Tomás.	PP II 65
Universidad Autónoma de Coahuila	Effect of fermentation on the chemical, physicochemical and nutritional properties of amaranth doughs	García Flores, Leticia Anael; Flores, Adrian C.; Aguilar, Cristobal N.; Torres, Edgar; Rodríguez, Raúl; Chávez,	PP II 68

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Universidad Anáhuac México	Proximate analysis of Tepache beverage	Oldak-Kovalsky, Aaron; Najera-Flores, Maria Angélica; Hernández-Ortega, Marcela	PP II 69
Universidad Politécnica de Guanajuato	Effect of different thermal treatments and particle size on the antioxidant concentration in a tea mixture	González-Rodríguez, Jocelyn Karina; Mondragón-Rojas, Francisco Javier; Dufoo-Hurtado, Miguel David; Jarquín-Enríquez, Lorenzo; Ibarra-Torres, Patricia.	PP II 7
Centro de Investigación en Alimentación y Desarrollo	Polyphenols and Antioxidant Capacity of Eggplant Biomass	Contreras-Angulo, L.A.; Emus-Medina, A.; German-Soto, B.G; Heredia, J.B.	PP II 70
Universidad Autónoma de Coahuila	Nutritional and techno-functional properties of polyembryonic corn sprouts	J.D, Garcia-Ortiz; A.C, Flores-Gallegos; Espinoza-Velazquez, J; Rodriguez-Herrera, R.	PP II 71
Universidad Autónoma de Sinaloa - Centro de Investigación en Alimentación y Desarrollo	Content comparison of bioactive compounds in pulp, peel and isolated fiber of ripe Ataulfo mango	Vélez de la Rocha, Rosabel; Baldenebro Ojeda, Kirenia; Sañudo Barajas, Josefa Adriana; Vergara Jiménez, Marcela de Jesús.	PP II 72
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Centro de Investigación en Alimentación y Desarrollo	Nutraceutical quality of habanero pepper sauces from Mexican commercial brands and fresh pepper (<i>Capsicum chinense</i> Jacq.)	Chavez-Mendoza, Celia; Guevara-Aguilar, Alexandro; Sanchez, Esteban.	PP II 75
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Instituto Tecnológico de Durango	Effect of the pectic oligosaccharide extraction method and their evaluation as prebiotics from apple waste variety Blanca de Asturias or peron	Valles-Salas, Gerardo; Morales-Castro, Juliana; Gonzáles-Herrera, Silvia; Rodríguez-Herrera, Raúl; Ochoa-Martínez, Araceli.	PP II 89
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Instituto Politécnico Nacional	Physicochemical quality of tomato covered with nanostructured chitosan and coffee residue extract	Mendoza, Andrea; Correa-Pacheco, Zormy; Bautista-Baños, Silvia; Hernández-López, Mónica; Barrera-Necha, Laura.	PP III 50
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Centro de Investigación en Alimentación y Desarrollo	Sachets with Mexican oregano oil control postharvest decay of avocado by enhancing its biochemical defense responses	Gallegos Santoyo, Nancy Lissete; Colín Chávez, Citlali; Virgen Ortíz, José Juan; Martínez Téllez, Miguel Ángel.	PP III 7

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Instituto Politécnico Nacional	Stability and sensorial acceptance of a peanut beverage	Díaz-Cruz, Diana; Hernández-Martínez, Diana Maylet; Gallardo-Velázquez, Tzayhri; Osorio-Revilla, Guillermo; Velázquez-Contreras, Claudia; Castañeda-Pérez, Eduardo.	PP V 74
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Tecnológico Nacional de México	Physicochemical evaluation and survival of <i>Bifidobacterium animalis</i> in vanilla ice cream added with inulin	López-Martínez, Miguel Ángel; Paz-Gamboa, Ernestina; Pérez-Silva, Araceli; Vivar-Vera, María de los Ángeles; Prats-Bernabe, Carlos; López-Mejía, Araceli.	PP V 76
Tecnológico Nacional de México	Sensory evaluation in coffee bean fermented	Flores-Montiel, V.1; Aguilar-Vázquez, G.1; López-Serrano, S.1; Morales-Polanco, E.1.	PP V 77
Instituto Tecnológico Superior de Huatusco	Effects of COVID-19 on sensory and cognitive perception of mild and severe diagnosed and recovered patients versus healthy consumers	Cabal-Prieto, A.; Sánchez-Arellano, L.; Herrera-Corredor, J.A.; Rodríguez-Miranda, J.; Prinyawiwatkul, W.; Ramón-Canul, L.G.; Toledano-Toledano, F.; Rodríguez-Buenfil, I.M.; Ramírez-Sucre, M.O.; Hernández-Salinas, G.; Ramírez-Rivera, E.J.	PP V 8
Instituto Tecnológico Superior de Huatusco	A modified version of the Sensory Pivot® technique as a tool for the analysis of food adulteration: case of coffee	Cabal-Prieto, A.; Ameca-Veneroso, C.; Sánchez-Arellano, L.; Ramón-Canul, L.G.; Herrera-Corredor, J.A.; Cuervo-Osorio, V.D.; Quetz-Aguirre, E.M.; Rodríguez-Miranda, J.; Ramírez-Rivera, E.J.	PP V 9
Universidad Autónoma de Coahuila	Interaction of magnetic nanoparticles with <i>Streptomyces griseus</i> as a biological control agent	Farías Vázquez, Liliana Sofía; Ramos González, Rodolfo; Pacios Michelena, Sandra; Aguilar, Cristóbal N.; Arredondo Valdés, Roberto; Rodríguez Herrera, Raúl; Martínez Hernández, José L.; Segura Cenicerros, Elda P.; Iliná, Anna.	PP VI 1

Centro de Investigación en Ciencia Aplicada y Tecnología Avanzada Unidad Legaria	Effect of polarity on the extraction of phenolic compounds from "hass" avocado peels	Cuauhtecatl, Yeicatli; von Borries, Erich; Maldonado, Juan; Aguilar, Miguel; Vargas, María.	PP VI 11
Tecnológico Nacional de México	Antileishmanial activities of phenolic compounds from sesame (<i>Sesamum indicum</i> L.) sprouts	Garduño-Félix, Karime Gisela; Rochín-Medina, Jesús J.; Ramírez, Karina; López-Moreno, Héctor S.	PP VI 13
Benemérita Universidad Autónoma de Puebla	Identification of pathogenic Bacteria in the hands of Gastronomy students at a Public University	Morales Vázquez, Jenny Paola; Escobedo López, Ana Bertha; Meneses Sánchez, María de la Cruz; Lobo Sánchez, Ana Marta de los Ángeles; Santacruz Vázquez, Claudia; De la Torre Treviño, Miriam Alejandra; De Dios Feria, Zulima Eréndira.	PP VI 16
Universidad Autónoma de Nuevo León	A RT-qPCR-based method for detection and quantification of Norovirus in Lettuce	Ossio, Axel; García, Santos; Merino-Mascorro, Ángel; Heredia, Norma.	PP VI 18
Universidad Autónoma de Querétaro	Modified atmospheres reduces the <i>Botrytis cinerea</i> incidence in blackberry fruit without affecting fruit quality	Hernández-Martínez, Vanesa; Mercado-Silva, Edmundo M.; Nava, Gerardo M.; Rivera-Pastrana, Dulce M.; Rebollar-Alviter, Angel; Flores-Sosa, Ángel R.	PP VI 22
Universidad Autónoma de Coahuila	Revalorization of agro-industrial wastes for the production of metabolites of biological interest from fungal co-cultures	Rodríguez-González, Laihsa V.; Ramírez-Guzmán, Karen N.; Torres-León, Cristian; Aguilar-González, Cristóbal N.; Chávez-González, Mónica L.; Rodríguez-González, Josefina G.	PP VI 23
Tecnológico Nacional de México campus Veracruz	Effect of microplastics (PET) on immune activity and oxidative stress in a murine model	Hermida-Castellanos, Leandro; Peña-Montes, Carolina; and Peralta-Peláez, Luis Alberto.	PP VI 24
Universidad Autónoma de Nuevo León	Antimicrobial effect of Mexican oregano (<i>Poliomintha longiflora</i>) essential oil fractions in associate foodborne disease pathogen bacteria	Pimentel-González, Mariana; Rodríguez, José; García-Alanís, Karla; Ibarra, Roberto; Sánchez, Eduardo; Amaya-Guerra, Carlos; Castillo, Sandra.	PP VI 25
Universidad Autónoma de Coahuila	Biocontrol of phytopathogenic fungi by <i>Penicillium</i> sp. R1: influence of culture conditions on the antimicrobial activity of extracts	Pacios-Michelena, S.; Iliná, A.; Aguilar-González, C. N.; Álvarez-Pérez, O.B.; Rodríguez-Herrera, R.; Chávez-González, M.; Arredondo-Valdés, R.; Ascacio-Valdés, J. A.; Govea-Salas, M.	PP VI 26
Universidad de las Américas Puebla	Antifungal capacity of extracts from poolish-type sourdoughs fermented with <i>Lb. plantarum</i> against the growth of spoilage bread molds	Hernández Figueroa, Ricardo; Lopez-Malo, Aurelio; Mani-López, Emma.	PP VI 27
Universidad Autónoma de Nuevo León	Microbiological analysis of the melon agroecosystem (<i>Cucumis melo</i> L.) and implementation of metagenomic sequence technology	Ruíz-Amaro, C.J.; Heredia, N.; Merino-Mascorro, J.A.; Franco-Frías, E.; Dávila-Aviña, J.E.; García, S.	PP VI 3
Benemérita Universidad Autónoma de Puebla	Determination of the antifungal effect in model systems of extracts of peel and seed of mamey (<i>Pouteria sapota</i> Jacq)	Luna-Guevara, J.J.; Luna-Guevara M.L.; Rivera-Hernández M.; Juárez-Almaraz, M.	PP VI 30
Benemérita Universidad Autónoma de Puebla	Effect of essential oils of oregano (<i>Origanum vulgare</i>), thyme (<i>Thymus vulgaris</i>), orange (<i>Citrus sinensis</i> var. Valencia) in the vapor	Luna Guevara, J.J.; Rivera Hernández, M.; Sánchez Arzubide, M. G.; Juárez Almaraz, M.; Luna Guevara, M.L.	PP VI 31

	phase on the antimicrobial and sensory properties of a meat emulsion inoculated with <i>Salmonella enterica</i>		
Centro de Investigación y Asistencia en Tecnología y Diseño del Estado de Jalisco	Application of silver nanoparticles combined with citric extract for disinfection on fresh lettuce	Padilla, Eduardo; Sanchez, Ivan; Torres, Ricardo.	PP VI 32
Tecnológico Nacional de México	Postharvest effect of hot water treatment combined with chitosan to control <i>Colletotrichum</i> sp and quality in mango fruit (<i>Mangifera indica</i> L.) c.v. Keitt	Cordero-Rivera, A; Suárez-Jacobo, A; Ramírez-López, C; Gutiérrez-Martínez, P; Velázquez-Estrada, R.	PP VI 33
Benemérita Universidad Autónoma de Puebla	Characterization of Diamine oxidase-based biosensors for biogenic amines detection assembled using two different crosslinkers	Luna-González, A.D.; Carmona-López, M; Cortés-Noriega, A.L.; Urbina-Carrasco, H.S.; Rojas-Ruiz, N.E.; Martínez-Torres, A.; Arcila-Lozano, L.S.; Delgado-Macuil, R.; Rubio-Rosas, E.; Caso-Vargas, L.R.	PP VI 34
Benemérita Universidad Autónoma de Puebla	Histamine quantification in tilapia fillets using infrared spectroscopy and chemometrics	Cortés-Noriega, A.L.; Arcila-Lozano, L.S.; Delgado-Macuil, R.; Caso-Vargas, L.R.	PP VI 36
Tecnológico Nacional de México	Bio-formulated product of <i>Meyerozyma guilliermondii</i> LMA-Cp01: thermal and physicochemical properties, and control of blue mold on Persian lime	López-Cruz, R; Ragazzo-Sánchez, J.A; González-Gutiérrez, K.N; Calderón-Santoyo, M.	PP VI 38
Consejo Nacional de Ciencia y Tecnología Unidad Nayarit	Microbiological evaluation of frozen tilapia fillet marketed in the city of Tepic Nayarit, México	Cisneros-Ramos, Ivan; Romo-Viggers, Veronica; Diaz-Ramirez, Mayra; Espinosa-Chaurand, Luis Daniel; Cortés-Sánchez, Alejandro De Jesús.	PP VI 39
Universidad de Guadalajara	Evaluation of antimicrobial activity and antioxidant capacity of peel extracts from different varieties of pomegranate	Jesús-Balcázar, B.; Vega-Hernandez, L.C.; Reyes-López, M. G.; Serrano-Niño, J. C.; Silva-Jara J. M.; Castañeda Saucedo, M. C.; Cavazos-Garduño, A.	PP VI 40
Universidad de Guadalajara	Antioxidant and antibacterial activity of extracts from <i>Plectranthus hadiensis</i> var. <i>Tomentosus</i>	Vega-Hernández, L.; Jesús-Balcázar, B.; Serrano-Niño J. C.; Silva-Jara, J. M.; Cavazos-Garduño, A.	PP VI 41
Tecnológico Nacional de México	Influence of different drying methods on the stability and physicochemical properties of microcapsules of <i>Lactobacillus salivarius</i> obtained by complex coacervation	Juárez-Trujillo, N.1; Jiménez-Fernández, M.2 ;Ortiz-Basurto, RI.3.	PP VI 42
Universidad Autónoma de San Luis Potosí	Growth kinetic study of <i>Salmonella</i> and a surrogate of <i>Escherichia coli</i> O157:H7 in fruit pulps through predictive models using ComBase®	Ramírez-Zapata, E.L.; de la Cruz-Martínez, A.; Delgado-Portales, R.E.; Moscota-Santillán, M.	PP VI 44
Universidad Autónoma del Estado de Hidalgo	Evaluation of in vitro adherence properties of Lactic Acid Bacteria and inhibition of urease activity produced by <i>Helicobacter pylori</i>	Jiménez-Villeda, Brenda Esmeralda; Falfán-Cortes, Reyna Nallely; Santos-López, Eva María; Cariño Cortés, Raquel; Rangel-Vargas, Esmeralda; y Castro-Rosas, Javier.	PP VI 46
Universidad de Sonora	Antifungal activity of tomato plant extract against <i>F. oxysporum</i>	Isidro-Requejo, Luis M.; Márquez-Ríos, Enrique.; Del Toro-Sánchez, Carmen L.; Ruiz-Cruz, Saúl.; Valero-Garrido, Daniel.; Suárez-Jiménez, Guadalupe M.	PP VI 48

Universidad Militar Nueva Granada	Chemical modification of naturally-extracting chitosan leads to new antifungal agents against <i>Fusarium oxysporum f.sp. physali</i> : synthesis, characterization, and in vitro assays towards novel applications development on cape gooseberry crops	Quiroga, D; Pacheco, L; Angarita-Rodríguez, A; Coy Barrera, CA; and Coy-Barrera, E.	PP VI 49
Universidad de Cuenca	Relationship between the level of food insecurity and the quality of the diet of Venezuelan adults living in the city of Cuenca-Ecuador	Gomezcoello, Gabriela; Carrillo, Dacia; Espinoza, Cristina; Zuñiga, Gabriela.	PP VI 51
Universidad Autónoma de Nuevo León	Phenotypic and genotypic alterations of some virulence factors in <i>E. coli</i> O104:H4 by induction of β -lactamases CTX-M15	Palomino, E.; Ramírez V.; Ortiz, Y.; García, S.; Heredia N.	PP VI 52
Centro de Investigación en Alimentación y Desarrollo	Huauzontle: from traditional ingredient in Mexican cuisine to potential source of probiotics	Hernández-Mendoza, Adrian; González-Córdova, Aarón Fernando; Garcia, Hugo Sergio; Santiago-López, Lourdes; Vallejo-Córdova, Belinda.	PP VI 55
Benemérita Universidad Autónoma de Puebla	Genomic characterization of multidrug-resistant <i>E. coli</i> strains isolated from fresh vegetables in Puebla, México	Balbuena-Alonso, Maria G.; Cortés-Cortés, Gerardo; Lozano-Zarain, Patricia; Rocha-Gracia, Rosa del Carmen-	PP VI 8
Universidad Autónoma del Estado de México	Antimicrobial activity of edible film based on chitosan, gelatin and whey	Herrera-Vázquez, Selene Elizabeth; Dublán- García, Octavio; Gómez-Oliván, Leobardo Manuel.	PP VI 9