

Code	Title	Authors	Track
34232	IN VITRO SCAVENGING ACTIVITY OF OLIVE LEAF EXTRACT AGAINST REACTIVE OXYGEN AND NITROGEN SPECIES	LINS, P. G. , PUGINE, S. M. P. , SCATOLINI, A. M. , DE MELO, M. P.	Alimentos Funcionais: Compostos Bioativos (AC)
34676	OPTIMIZING GERMINATION CONDITIONS TO ENHANCE THE ACCUMULATION OF BIOACTIVE COMPOUNDS AND THE ANTIOXIDANT ACTIVITY OF KIWICHA (<i>Amaranthus caudatus</i>)	PAUCAR-MENACHO, LUZ MARIA , PEÑAS, ELENA , DUEÑAS, MONTSERRAT , FRIAS, JUANA , MARTINEZ-VILLALUENGA, CRISTINA	Alimentos Funcionais: Compostos Bioativos (AC)
34677	EFFECT OF GERMINATION TIME AND TEMPERATURE ON BIOACTIVE COMPOUNDS OF PURPLE CORN (<i>Zea mays</i> L.)	PAUCAR-MENACHO, LUZ MARIA , PEÑAS, ELENA , DUEÑAS, MONTSERRAT , FRIAS, JUANA , MARTINEZ-VILLALUENGA, CRISTINA	Alimentos Funcionais: Compostos Bioativos (AC)
34786	APPLICATION OF EMULSIFICATION/INTERNAL GELATION TECHNIQUE FOR PRODUCTION OF MICROPARTICLES WITH BIFIDOBACTERIUM BB-12	Holkem, A.T. , Raddatz, G.C. , BARIN, J. S. , Flores, Erico M. , Muller, E. I. , CODEVILLA, C. F. , JACOB-LOPES, E. , MENEZES, C. R	Alimentos Funcionais: Compostos Bioativos (AC)
34935	APPLE FLAVONOID PHLORETIN AS MODULATOR OF NORFLOXACIN RESISTANCE IN <i>Staphylococcus aureus</i> OVER-EXPRESSING <i>norA</i> GENE	Diniz-Silva, H.T. , MAGNANI, M. , Barreto, T. A. , SOUZA, E.L. , SIQUEIRA-JÚNIOR, J. P.	Alimentos Funcionais: Compostos Bioativos (AC)

35245	Oligosaccharide profile in Brazilian Cerrado fruit araticum (<i>Annona crassiflora</i> Mart.) as source of prebiotics and functional foods	ARRUDA, H. S. , PEREIRA, G. A. , PASTORE, G.M.	Alimentos Funcionais: Compostos Bioativos (AC)
35376	Controlled hydration process for the production for pre-cooked whole soybeans with high concentration of isoflavone aglicones	Salces, F.R.	Alimentos Funcionais: Compostos Bioativos (AC)
35482	A new functional tea from Brazilian berry: bioactive profile of extract aqueous of jaboticaba peel	da Silva, J. K. , Ângela Giovana Batista , Cazarin, C.B.B. , Ana Paula Dionisio , Brito, E. S. , Marostica-Junior, M. R.	Alimentos Funcionais: Compostos Bioativos (AC)
35500	Red-Jambo (<i>Syzygium malaccense</i>): Bioactive compounds in fruits and leaves	Ângela Giovana Batista , da Silva, J. K. , Cazarin, C.B.B. , BIASOTO, A. C. T. , Sawaya, A.H.F. , Marostica-Junior, M. R.	Alimentos Funcionais: Compostos Bioativos (AC)
35700	OLIGOSACCHARIDES PROFILE IN TUBERS AND TUBEROUS ROOTS BY HIGH PERFORMANCE ANION-EXCHANGE CHROMATOGRAPHY COUPLED WITH PULSED AMPEROMETRIC DETECTION?	SANCHO, R.A.S. , SOUZA, J. D. R. P. , PASTORE, G.M.	Alimentos Funcionais: Compostos Bioativos (AC)
35370	Evaluation of the effect of chitosan in inhibiting the growth of <i>Penicillium</i> sp. mold-causing oranges.	COUTINHO C. T. , OLIVEIRA JUNIOR, E.N.	Bioquímica e Biotecnologia de Alimentos (BB)
36340	ACRYLAMIDE MITIGATION IN FRENCH-FRIES USING L-ASPARAGINASE FROM <i>Aspergillus oryzae</i> CCT 3940	Dias, F. F. G. , Bogusz Junior, S. , WANG, L.W. , Augusto, F. , Sato, H.H.	Bioquímica e Biotecnologia de Alimentos (BB)
34703	Recombinant chymosin processed by high isostatic pressure improves coagulation step	LEITE JÚNIOR, B. R. C. , TRIBST. A.A.L. , CRISTIANINI, M.	Ciência e Tecnologia de Alimentos (CT)

34799	SYNTHESIS AND CHARACTERIZATION OF ZEIN NANOPARTICLES CONTAINING CURCUMIN BY NANOPRECIPITATION	LEMES, G.F. , MARCHIORE, N.G. , GONÇALVES, O. H. , GOZZO, A.M. , LEIMANN, F. V.	Ciência e Tecnologia de Alimentos (CT)
34803	MIGRATION EVALUATION OF SILVER NANOPARTICLES FROM ANTIMICROBIAL EDIBLE COATING TO SAUSAGES	MARCHIORE, N.G. , MANSO, I. J. , BRACHT, L. , LEMES, G.F. , GONÇALVES, O. H. , SHIRAI, M.A. , LEIMANN, F. V.	Ciência e Tecnologia de Alimentos (CT)
35332	Validation of a RP-HPLC-DAD method for determination of biogenic amines in probiotic yogurt	Carla Paulo Vieira , Costa, M.P. , SILVA, V.L.M. , Conte-Junior, C.A.	Ciência e Tecnologia de Alimentos (CT)
35342	High Pressure Processing (HPP) of Pea Starch: Effect on the Gelatinization Properties	LEITE, T. S. , JESUS, A. L. T. , SCHMIELE, M. , TRIBST. A.A.L. , CRISTIANINI, M.	Ciência e Tecnologia de Alimentos (CT)
35431	PRODUCTION OF ALBUMIN MICROSPHERES AND COLLAGEN AS CARRIER OF VITAMIN AND PROBIOTICS	RODRIGUES, L.M. , GON, R.L.R. , GONZALEZ, R.S.	Ciência e Tecnologia de Alimentos (CT)
35949	BAMBOO FLOUR: TECHNOLOGICAL PROPERTIES FOR FOOD APPLICATIONS	FELISBERTO, M.H.F , BERALDO , CLERICI, M. T. P. S.	Ciência e Tecnologia de Alimentos (CT)
36133	Mixolab® for rheological evaluation of wheat flour replaced by soy protein hydrolyzate and fructooligosaccharides	LEITE, L.L. , FELISBERTO, M.H.F , Chang, Y.K. , CLERICI, M. T. P. S. , SCHMIELE, M.	Ciência e Tecnologia de Alimentos (CT)

35996	Characterization the films produced from the blends of <i>Caesalpinia pulcherrima</i> galactomannan and polyvinil alcohol.	BEZERRA, G. S. A. , SOUSA, F. D. , GOMES, A. M. M. , MOREIRA, R. A , RICARDO, N.M.P.S. , MOREIRA, A. C. O. M.	Engenharia de Alimentos (EN)
36039	Formulation of W/O/W emulsions loaded with short-chain fatty acid	Yohei YAMANAKA , Kobayashi, I. , Neves, M. A. , Sosaku I , Uemura, K. , Nakajima, M.	Engenharia de Alimentos (EN)
35390	PHOTODYNAMIC INACTIVATION OF <i>S. aureus</i> BY CURCUMIN	Camila Benedetti Penha , Yassunaka, N. N. , BONIN, E. , MIKCHA, J. M. G.	Microbiologia de Alimentos (MI)
34235	Use of NIR hyperspectral imaging and multivariate curve resolution for detection of contaminants in milk powder	Débora Forchetti , Ronei Poppi	Química e Análise de Alimentos e Análise Sensorial (QA)
34814	POLYPHENOLICS PROFILE OF MONOFLORAL HONEYS PRODUCED BY MELIPONINI SPECIES IN BRAZILIAN SEMIARID REGION	Sousa, M. J. B. , SOUZA, E. L. , Gullon, B. , PINTADO, M.M.E. , Meireles, B.R.L.A. , Cordeiro, A. T. , MAGNANI, M.	Química e Análise de Alimentos e Análise Sensorial (QA)
35206	PHYSICOCHEMICAL PROPERTIES OF GOAT KAFTA PREPARED WITH PARTIAL REPLACEMENT OF SODIUM CHLORIDE	Costa, A.C.V , Barbosa P.T. , Santos, I. C. V. , Ferreira, V. C. S. , Fragoso, S.P. , Araújo, L. C. , Silva, F. A. P.	Química e Análise de Alimentos e Análise Sensorial (QA)
35331	Determination of phytosterols in organic parsley (<i>Petroselinum sativum</i>) and chives (<i>Allium Schoenoprasum</i> L)	Ferreira, F. S. , S, W. F. , Saldanha, T.	Química e Análise de Alimentos e Análise Sensorial (QA)

35451	VOLATILE PROFILE OF GOAT COALHO CHEESE ADDED PROBIOTIC LACTIC ACID BACTERIA	BEZERRA, T. K. A. , ARCANJO, N. M. O. , ARAÚJO, A. R. R. , Queiroz, A. L. M. , OLIVEIRA, M.E.G. , MADRUGA, M. S.	Química e Análise de Alimentos e Análise Sensorial (QA)
35568	EFFECT OF DIFFERENT COOKING METHODS IN TOTAL PHENOLIC COMPOUNDS OF CASSAVA (Manihot esculenta Crantz) AFTER IN VITRO SIMULATED GASTROINTESTINAL DIGESTION	VIANA, J.D.R. , LIMA, A.C.S. , SABINO, L. B. S. , SILVA, L.M.R. , SILVA, N.K.V , Sousa, P. H. M.	Química e Análise de Alimentos e Análise Sensorial (QA)
35687	SUPPORT VECTOR MACHINES AND MID-INFRARED SPECTROSCOPY FOR GEOGRAPHICAL CLASSIFICATION OF GREEN ARABICA COFFEE	Makimori, G. Y. F. , Arca, V. C. , Lemes, A. L. G. , Link, J. V. , Pereira, J. G. M. , Scholz, M. B. S. , Bona, E.	Química e Análise de Alimentos e Análise Sensorial (QA)
35725	PARAMETERS OF QUALITY OF SAUSAGES WITH PARTIAL REPLACEMENT OF FAT BY COLLAGEN HYDROLYZED	SOUSA, S. C. , Araújo, I. B. S. , Fragoso, S.P. , Araujo, C. R. , ARCANJO, N. M. O. , Silva, F. A. P. , Ferreira, V. C. S. , BARRETO, M. D. S.	Química e Análise de Alimentos e Análise Sensorial (QA)
35926	EMOTIONAL RESPONSES ASSOCIATED WITH FOOD: A STUDY WITH BRAZILIAN CONSUMERS	FONSECA, V.V , OLIVEIRA, D. C. R , ROCHA, W. S , ARES, G , DELIZA, R.	Química e Análise de Alimentos e Análise Sensorial (QA)
35972	SENSORY EVALUATIONS OF PASTAS PREPARED FROM SORGHUM AND CORN FLOURS	PAIVA,C.L. , QUEIROZ, V.A.V. , GARCIA, MARIA APARECIDA VIEIRA TEIXEIRA , Guilherme Coelho Lopes dos Reis	Química e Análise de Alimentos e Análise Sensorial (QA)

36041	CHEMICAL CHARACTERIZATION, ANTIOXIDANT AND ANTIACETYLCHOLINESTERASE ACTIVITIES FROM THE ESSENTIAL OIL <i>Ocimum</i> sp.	BARBOSA, Celma O. , SOUSA, H. A. , RODRIGUES, A. L. M. , R. Cassia A. Pereira , VIEIRA, I.G.P , MORAIS, S. M. , CARIOCA, J. O. B.	Química e Análise de Alimentos e Análise Sensorial (QA)
36075	NIR SPECTROSCOPY FOR THE PREDICTION OF TANNINS IN CONVENTIONAL AND ORGANIC YERBA MATE DURING INDUSTRIAL PROCESSING	Ribani, R.H. , Frizon, C. N. T. , Berté, K.A.S. , Nisgoski, S. , Pereira, M.	Química e Análise de Alimentos e Análise Sensorial (QA)
36114	Elaboration of yogurt with reduced level of lactose, added of carob (<i>Ceratonia siliqua</i> L.)	MOREIRA, T.C. , KRUGER, C.C.H. , SILVA, A.T. , PASSOS, M. , CANDIDO, L.M.B.	Química e Análise de Alimentos e Análise Sensorial (QA)
36213	ASSESSMENT OF PROPOLIS CO-PRODUCT MICROENCAPSULATED EXTRACT BY SPRAY DRYER AND THE EFFECT IN MEAT BURGER DURING ITS PROCESSING AND STORAGE	REIS, A. S. , MOURA, C. , SILVA, L. D. , PEREIRA, D. , TAVARES, R. A. W. , ALMEIDA, J. F. , OVIEDO, M. S. V. P , CARPES, S. T.	Química e Análise de Alimentos e Análise Sensorial (QA)
36319	Lyophilized bee pollen extract: a natural antioxidant source to prevent lipid oxidation in sausage	ALMEIDA, J. F. , OVIEDO, M. S. V. P , REIS, A. S. , HELDT, L. F. S , PEREIRA, D. , BIANCHIN, M. , MOURA, C. , CARPES, S. T. , HAMINIUK, C. W. I.	Química e Análise de Alimentos e Análise Sensorial (QA)

36328	PROFILE OF VOLATILE COMPOUNDS IN FRUITS ARATICUM (<i>Annona crassiflora</i>) BY SPME-GC / MS	GUEDES, M.N.S. , BUENO, G.H. , GARCÍA, Y. M , MELO, J.O.F , AUGUSTI, R. , RUFINI, J. C. M	Química e Análise de Alimentos e Análise Sensorial (QA)
36632	FINDING THE OPTIMAL CONDITIONS FOR THE PHENOLIC COMPOUNDS EXTRACTION FROM VIRGIN OLIVE OILS THROUGH EXPERIMENTAL DESIGNS OF BINARY MIXTURES	SILVA, L. H. , BALLUS, C. A. , Godoy, H. T.	Química e Análise de Alimentos e Análise Sensorial (QA)