

**BIBLIOGRÁFICA - ARTIGO EM PERIÓDICO**

<b>Título</b>	<b>Título Periódico</b>
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WHEY-GRAPE JUICE DRINK PROCESSED BY SUPERCRITICAL CARBON DIOXIDE TECHNOLOGY: PHYSICO-CHEMICAL CHARACTERISTICS, BIOACTIVE COMPOUNDS AND VOLATILE PROFILE	(0308-8146) FOOD CHEMISTRY

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EXPECTATIONS: BLIND/INFORMED TESTING	ROSIRE DELIZA
FRUIT PRESERVATION - NOVEL AND CONVENTIONAL TECHNOLOGIES	AMAURI ROSENTHAL
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ANGIOTENSIN I-CONVERTING ENZYME (ACE) INHIBITORY POTENTIAL, ANTIOXIDANT CAPACITY AND PHYTOCHEMICALS CONTENTS FROM ORGANIC OLERACEOUS LEAVES	NATHALIA DA ROCHA RODRIGUES
APPLICATION OF SURVIVAL ANALYSIS FOR THE ESTIMATION OF DIFFERENCE THRESHOLDS FOR ADDED SUGAR IN GRAPE NECTAR	MAYARA FREITAS LIMA
APROVEITAMENTO DE PESCADO MARINHO SUBUTILIZADO E SEM VALOR COMERCIAL PARA O DESENVOLVIMENTO DE COPRODUTOS	SELMIR JOSE DE FREITAS

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APROVEITAMENTO DO ALBÚMEN SÓLIDO DO COCO VERDE NA FORMULAÇÃO DO SMOOTHIE DE FRUTAS.	NATALI SILVA TEIXEIRA
ARROZ NEGRO GERMINADO COMO MATÉRIA PRIMA NA ELABORAÇÃO DE FARINHAS COM POTENCIAL SUBSTITUIÇÃO DA FARINHA DE TRIGO.	JOAO PAULO DE MENEZES
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AVALIAÇÃO DOS DANOS MECÂNICOS SOFRIDOS PELA ALFACE MINIMAMENTE PROCESSADA SUBMETIDA AOS TIPOS DE CORTE "RASGADA A MÃO	MAHYRA DA PAIXAO E SILVA
AVALIAÇÃO FÍSICO-QUÍMICA E NUTRICIONAL DE UM BISCOITO DE POLVILHO COM A ADIÇÃO DE BATATA DOCE DE POLPA ALARANJADA.	CAMILA MELLO OLIMPIO DO NASCIMENTO
BIOACESSIBILIDADE DE COMPOSTOS BIOATIVOS E POTENCIAL ANTIOXIDANTE DE POLPA DE JUÇARA EM PÓ (EUTERPE EDULIS)	DANIELLE CUNHA DE SOUZA PEREIRA
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"DETERMINAÇÃO DA RETENÇÃO DE CAROTENOIDES EM BATATA-DOCE ORGÂNICA (IPOMOEA BATATAS L.) COZIDA E FRITA"	JOAO VICTOR MARTINS MELO
EFEITO DA ALTA PRESSÃO HIDROSTÁTICA NA HIDRÓLISE ENZIMÁTICA DAS PROTEÍNAS DO SORO DE LEITE UTILIZANDO AS ENZIMAS NOVO PRO-D® E FICINA	ANA PAULA MIGUEL LANDIM
EFEITO DA ALTA PRESSÃO HIDROSTÁTICA NA HIDRÓLISE PÉPTICA DAS PROTEÍNAS DO SORO DE LEITE.	ANA PAULA MIGUEL LANDIM

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EFFECT OF HIGH HYDROSTATIC PRESSURE ON PEPTIC HYDROLYSIS OF WHEY PROTEIN	ANA PAULA MIGUEL LANDIM
EFFECT OF HIGH HYDROTATIC PRESSURE ON QUALITY PHYSICAL AND CHEMICAL CHARACTERISTICS OF NODIPECTEN NODOSUS SCALLOP	ROSIANE COSTA BONFIM
EFFECTS OF HIGH HYDROSTATIC PRESSURE ON PHYSICOCHEMICAL CHARACTERISTICS OF FRESH SCALLOPS (NODIPECTEN NODOSUS)	ROSIANE COSTA BONFIM
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JUÇARA SPRAY DRIED POWDER AS POTENTIAL SOURCE OF PHENOLIC COMPOUNDS AND THE INFLUENCE IN THE BIOACCESSIBILITY	CAROLINA BERES
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<b>Título</b>	<b>Autor Principal</b>
PHYSICAL, CHEMICAL AND SENSORY CHARACTERISTICS OF NELORE (BOS INDICUS) CATTLE BEEF ON AGING AND HIGH PRESSURE PULSE PROCESSING	OTAVIO CABRAL NETO
PHYSICOCHEMICAL CHARACTERIZATION, ANITOXIDANT CAPACITY AND CHROMATIC PARAMETERS OF FLOUR FROM THREE DIFFERENT RED RICE CROPS (ORYZA SATIVA L.)	ANDREA DOS ANJOS SILVA
POTENCIAL DE USO DO PINHÃO DA ARAUCÁRIA NO DESENVOLVIMENTO DE PRODUTOS DE CONVENIÊNCIA POR EXTRUSÃO TERMOPLÁSTICA	CARLOS WANDERLEI PILER DE CARVALHO
POTENCIAL DO USO DE BATATA DOCE DE POLPA ALARANJADA NA ELABORAÇÃO DE BISCOITO POLVILHO ENRIQUECIDO COM VITAMINA A.	CAMILA MELLO OLIMPIO DO NASCIMENTO
POTENCIAL DO USO DE FARINHA DE ARARUTA COMO INGREDIENTE NA	RENATA OLIVEIRA SANTOS

<b>Título</b>	<b>Autor Principal</b>
ELABORAÇÃO DE ALIMENTOS COM BAIXO ÍNDICE GLICÊMICO	
POTENCIAL PREBIÓTICO E AVALIAÇÃO NUTRICIONAL DA FARINHA DE BATATA DOCE DE POLPA ALARANJADA.	CAMILA MELLO OLIMPIO DO NASCIMENTO
POTENTIAL FOR THE USE OF ORANGE-FLESHED SWEET POTATO FLOUR IN THE ELABORATION OF PETIT SUISSE ENRICHED WITH VITAMIN A	CAMILA MELLO OLIMPIO DO NASCIMENTO
PROPOSIÇÃO DE UM MAPA DE BORDO COMO FERRAMENTA PARA RASTREABILIDADE	CLARISSA TERRA LINDENBLATT
QUANTIFICAÇÃO DE CIANETO TOTAL DE FARINHAS MISTAS PRÉ-GELATINIZADAS DE CASCAS E ALBEDO DE MARACUJÁ (PASSIFLORA EDULIS FLAVICARPA DEGENER) E ARROZ (ORYZA SATIVA L.)	VALERIA FRANCA DE SOUZA
SANIDADE MICROBIOLÓGICA DA BATATA INGLESA MINIMAMENTE PROCESSADA REVESTIDA COM PROTEÍNA DE SORO DE LEITE	DAYANA KETRIN SILVA FRANCISCO MADELLA
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TOLERÂNCIA DE LACTOBACILLUS AO ESTRESSE OXIDATIVO EM PRESENÇA DE LEITE E MEL	MARIANE DA MOTA SILVA

## TÉCNICA - APRESENTAÇÃO DE TRABALHO

<b>Título</b>	<b>Autor Principal</b>
AVALIAÇÃO SENSORIAL DE PATÊ DE PESCADA-BICUDA (SPHYRAENA TOME, FOWLER,1903)	AMANDA FULGONI DA CUNHA ESTANECH
DETERMINAÇÃO DA RETENÇÃO DE CAROTENOIDES EM BATATA-DOCE ORGÂNICA (IPOMOEÁ BATATAS L.) COZIDA E FRITA	JOAO VICTOR MARTINS MELO
'DIMENSIONAMENTO E LAYOUT DA PRODUÇÃO' E 'ARMAZENAMENTO E LOGÍSTICA'	MARIANA TEIXEIRA DA COSTA MACHADO
SELEÇÃO DE GENÓTIPOS DE MANDIOCA PARA OBTENÇÃO DE AMIDOS PARA USO AGROINDUSTRIAL	THAIS BARBOSA DOS SANTOS

**Título****Autor Principal**

XXVI CONGRESSO BRASILEIRO DE CIÊNCIA E TECNOLOGIA DE ALIMENTOS - O USO CONSCIENTE DA BIODIVERSIDADE: PERSPECTIVAS PARA O AVANÇO DA CIÊNCIA E TECNOLOGIA DE ALIMENTOS

AMANDA FULGONI DA CUNHA ESTANECH

**TÉCNICA - CURSO DE CURTA DURAÇÃO****Título****Autor Principal**

ADITIVOS NATURAIS: ÊNFASE EM ANTIOXIDANTES NATURAIS	TATIANA SALDANHA
CURSO: APROVEITAMENTO INTEGRAL DOS ALIMENTOS	ANDREA DOS ANJOS SILVA
II JORNADA DE PLANTAS ALIMENTÍCIAS NÃO CONVENCIONAIS DO ESTADO DO RIO DE JANEIRO	MARIA IVONE MARTINS JACINTHO BARBOSA
LA EXTRUSIÓN TERMOPLÁSTICA COMO ALTERNATIVA AL DESARROLLO DE NUEVOS PRODUCTOS	JOSE LUIS RAMIREZ ASCHERI
MINICURSO: MASSAS ALIMENTÍCIAS SEM GLÚTEN	ANDREA DOS ANJOS SILVA
TECNOLOGIA DE PRODUTOS REESTRUTURADOS, CURSO BÁSICO DE TECNOLOGIA DE CARNES	MARIAH ALMEIDA LIMA
TECNOLOGIA E ELABORAÇÃO DE PRODUTOS CÁRNEOS	SIMONE PEREIRA MATHIAS

**TÉCNICA - ORGANIZAÇÃO DE EVENTO****Título****Autor Principal**

XX IV SEMANA ACADÊMICA DE ENGENHARIA DE ALIMENTOS

MARIANA TEIXEIRA DA COSTA MACHADO

**TÉCNICA - PATENTE****Título****Autor Principal**

PRODUTO BASEADO EM POLISSACARÍDEO NÃO AMILÁCEO EXTRUDADO COM EFEITO PREBIÓTICO POTENCIALIZADO, PROCESSO E USO

CARLOS WANDERLEI PILER DE CARVALHO

**TÉCNICA - SERVIÇOS TÉCNICOS****Título****Autor Principal**

DESIGNAR OS DOCENTES PARA CONSTITUÍREM O COMITÊ REVISOR DA VII REUNIÃO ANUAL DE INICIAÇÃO CIENTÍFICA (RAIC)

TATIANA SALDANHA