

BIBLIOGRÁFICA - ARTIGO EM JORNAL OU REVISTA

Autor Principal	Ano da Publicação	
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HOW DOES EXTRUSION TECHNOLOGY HELP THE DEVELOPMENT OF FOODS WITH BETTER NUTRITIONAL VALUE?		JOSE LUIS RAMIREZ ASCHERI
PROCESSO DE OZONIZAÇÃO GASOSA EM MILHO E SEU EFEITO NA REDUÇÃO DA MICBIOTA E NA DEGRADAÇÃO DE AFLATOXINAS.		YURI DUARTE PORTO

BIBLIOGRÁFICA - ARTIGO EM PERIÓDICO

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A REVIEW ON HIGH HYDROSTATIC PRESSURE FOR BIVALVE MOLLUSK PROCESSING: RELEVANT ASPECTS CONCERNING SAFETY AND QUALITY	(1678-457X) CIENCIA E TECNOLOGIA DE ALIMENTOS
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STUDY OF ANTIBACTERIAL ACTIVITY OF BRAZILIAN PEPPER (SHINUS THERENBITIFOLIUS RADDI) ESSENTIAL OIL IN FILMOGENIC SOLUTION OF STARCH	MARIA CLARA GUIMARAES
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TÉCNICA - ORGANIZAÇÃO DE EVENTO

Título	Autor Principal
COMISSÃO ORGANIZADORA DO EVENTO SEGURANÇA ALIMENTAR: DESAFIOS APÓS A EXTINÇÃO DO CONSEA	TATIANA SALDANHA
ESTRATÉGIAS DE REDUÇÃO DO CONSUMO DE AÇÚCAR: VISÃO DE DISTINTOS ATORES	ROSIREZ DELIZA
SEGURANÇA ALIMENTAR: DESAFIOS APÓS EXTINÇÃO DO CONSEA	MARIA IVONE MARTINS JACINTHO BARBOSA
WASTE-TO-VALUE IDEAS FOR A SUSTAINABLE FOOD SYSTEM: FROM PRODUCT TO MARKET	ROSIREZ DELIZA

TÉCNICA - OUTRO

MEMBRO DA COMISSÃO AVALIADORA DOS TRABALHOS APRESENTADOS NA FORMA ORAL DO IV SIMPÓSIO DE ALIMENTOS E NUTRIÇÃO (SIAN)	MARIA IVONE MARTINS JACINTHO BARBOSA
MEMBRO DA COMISSÃO AVALIADORA DOS TRABALHOS APRESENTADOS NA FORMA PÔSTER DO IV SIMPÓSIO DE ALIMENTOS E NUTRIÇÃO (SIAN)	JOSE LUCENA BARBOSA JUNIOR
MODERADOR MESA REDONDA "TECNOLOGIAS SUSTENTÁVEIS NA OBTENÇÃO DE PRODUTOS COM POTENCIAL FUNCIONAL" NO IV SIMPÓSIO DE ALIMENTOS E NUTRIÇÃO (SIAN)	JOSE LUCENA BARBOSA JUNIOR
MODERADOR MESA REDONDA "SAÚDE E SUSTENTABILIDADE NO CONTEXTO DA ANÁLISE SENSORIAL E ESTUDOS DO CONSUMIDOR" NO IV SIMPÓSIO DE ALIMENTOS E NUTRIÇÃO (SIAN)	MARIA IVONE MARTINS JACINTHO BARBOSA
PREMIAÇÃO: PRIMEIRO LUGAR NO VIII COINE- VIII CONGRESSO INTERNACIONAL DE NUTRIÇÃO ESPECIALIZADA & EXPO SEM GLÚTEN	AMANDA MATTOS DIAS MARTINS

TÉCNICA - SERVIÇOS TÉCNICOS

Título	Autor Principal
COMISSÃO ORGANIZADORA DO PROCESSO SELETIVO 2019-1 DO PROGRAMA DE PÓS GRADUAÇÃO EM CIÊNCIA E TECNOLOGIA DE ALIMENTOS DA UFRRJ	ROSA HELENA LUCHESE
COMPOR A COMISSÃO DE REGULAMENTAÇÃO DO ESTÁGIO À DOCÊNCIA NO ÂMBITO DA UFRRJ.	TATIANA SALDANHA
CONSULTORIA AD HOC DE LIVRO INTITULADO TECNOLOGIAS À MESA: UMA ABORDAGEM DE GERENCIAMENTO EM SERVIÇOS DE ALIMENTAÇÃO	GESILENE MENDONCA DE OLIVEIRA