

Curso PRINT: New sustainable processes, advanced analytical techniques and Foodomics*



2 – 6 de Março de 2020



Auditório 1- EQA - UFSC



Palestrantes: Prof. Alejandro Cifuentes Gallego, e Profa. Elena Ibañez Ezequiel.
Foodomics Laboratory, Institute of Food Science Research, (CIAL-CSIC), Madrid – SPAIN.

- 02/03/20

8h30 – 12h00: Green processes and sustainability. Processes integration and biorefinery

- 03/03/20

8h30 – 12h00: Advanced sample preparation techniques and extraction processes. Fundamentals and applications.

14h00 – 16h00: Aula Prática Técnicas de extração PLE/SFE. (LATESC: Dr. Andrea Sanchez e Luiz Gustavo G. Rodriguez)

- 04/03/20

8h30 – 12h00: Biochemical techniques. Mass spectrometry (MS). Fundamentals and applications

14h00 – 16h00: Parâmetros de solubilidade de Hansen (HSPiP software) - Dra. Andrea Sanchez. (Aud. 2 EQA)

- 05/03/20

8h30 – 12h00: Liquid chromatography (LC), multidimensional hyphenated techniques. Fundamentals, applications and last trends

15h30 – 16h30: AULA INAUGURAL - 20 ANOS PPGEAL

“ New challenges in Foodomics: 21st century schizoid food science”

Prof. Alejandro Cifuentes

- 06/03/20

8h30 – 12h00: Gas chromatography (GC), multidimensional and hyphenated techniques Fundamentals, applications and last trends

*Matricula na disciplina (CAPG): INT 410007