

Dr NOEMI ELISABET ZARITZKY (Curriculum Vitae)

Place and date of Birth: La Plata, Argentina. 7 February, 1951.
Civil status: married.
Document: Passport 6517229 F Argentina

CONTACT

Work Address: CIDCA.Centro de Investigación y Desarrollo en
Criotecnología de Alimentos Facultad de Ciencias Exactas.
Calle 47 y 116 La Plata (1900) Argentina.
Telefax 54 -221- 4254853/ 4249287/4890741
www.cidca.org.ar
Email: zaritzky@ing.unlp.edu.ar
zaritzkynoemi@gmail.com



EDUCATION

- Chemical Engineer, Faculty of Engineering, University of La Plata, Argentina (1971).
- Postgraduate studies in Chemical Engineering. Magister in Engineering. Faculty of Engineering University of La Plata- Organization of the American States (1975)
- Doctor in Chemical Sciences (Ph.D.), Faculty of Exact and Natural Sciences, University of Buenos Aires, Argentina (1984)

PRESENT POSITION

- **Emeritus Professor** University of La Plata since 2016.
- **Full Professor** of Fluid Dynamics; Heat and Mass transfer. Chemical Engineering Department. Faculty of Engineering, National University of La Plata. Argentina (since 1993)
- **Researcher of the National Scientific and Technological Research Council** of Argentina (CONICET) since 1976. **Present category: Superior Researcher (Highest category) since 2007.**
- Titular Member of the Buenos Aires Academy of Engineering (Since 1997)**
- Titular Member of the National Academy of Engineering. Argentina. (Since 2007).**
- Titular Member of the National Academy of Exact, Physical and Natural Sciences of Argentina. Since 2017**
- TWAS Full Member "The World Academy of Sciences for the Advancement of Science in developing countries" since January 1, 2020**

RESEARCH LINES

Mathematical Modelling and computing simulation. Process Optimization

- Numerical modelling of heat and/or mass transfer in heterogeneous food systems (freezing, cooking, microwave heating and thawing, frying, diffusion of preservatives in tissues) using finite differences and FEM (finite elements).
- Mathematical modeling of the diffusion of gases and liquids in foods and gels
- Mathematical Modeling of microbial growth and decline.
- Computing simulations of heat transfer in irregular domains coupled with enzymatic

inactivation, protein denaturation or microbial inactivation. Process optimization.

- Measurement and modeling of thermo-physical properties

Food Engineering

- Crystallization and recrystallization of ice in solutions and frozen tissues. Effect of sugars and hydrocolloids on ice crystals in starch systems.
- Thermal transitions in foods and frozen systems: Determination of glass transitions temperatures in frozen systems by Differential Scanning Calorimetry. Relationship between the glass transition of the maximally concentrated matrix and the stability of frozen systems.
- Analysis of the microstructural changes induced by heating, freezing or refrigeration in starch based systems including different hydrocolloids (xanthan, locust bean and guar gums, sodium alginate, carboxymethylcellulose), lipid phases (monoglycerides and triglycerides) and low molecular weight carbohydrates. Relationship between microstructural changes and induced rheological modifications and exudate production.
- Development of edible coatings and biodegradable films from renewable resources. Microstructure and Physico-chemical characterization of the films (gas and water vapor permeability, Scanning electron microscopy, crystallinity by X ray diffraction, Differential Scanning Calorimetry, Atomic force microscopy). Application of edible coatings to improve food quality
- Rheological studies in viscoelastic systems: Stress relaxation and dynamic oscillatory tests. Modelling of the linear and nonlinear viscoelastic behavior.
- Stability of low fat oil/water emulsions with nonionic surfactants: effect of hydrocolloids addition. Rheological and Viscoelastic behavior.
- Development of low fat food and gluten free products. Texture and viscoelastic analysis

Waste- water treatment:

Biological waste treatment

- Activated sludge reactors: Design and optimization.
- Effect of different factors (substrate composition, pH and oxygen concentration) on the growth and interaction of flocculant and filamentous microorganisms in activated sludge systems in order to control bulking problems. Control of filamentous microorganisms. Chlorination. Ozonation
- Cr(VI) removal in activated sludge reactors.
- Bisphenol A (endocrine disruptor) removal in biological reactors.

Physicochemical methods for waste water treatments

- Effect of chitosan and other polyelectrolytes in the destabilization of colloidal waste system (oil/water waste emulsions). Techniques applied to analyze the flocculation process: turbidimetry, colloidal titration, microscopic observation, Zeta Potential , microelectrophoresis).
- Effects of ionic strength (salt concentration), length of surfactant molecule, initial oil and surfactant concentrations and pH on the doses of coagulants necessary to destabilize o/w emulsion.
- Development of micro/nanoparticles of chitosan for Cr(VI) removal. Adsorption isotherms and Kinetic modeling.
- Application of chitosan - ferric particles for arsenic removal from contaminated water

Food processing and preservation

- Cryopreservation of food and biological materials. Effect of freezing rate on the size and morphology of ice crystals and food quality. Recrystallization of ice. Thermal conductivity of frozen systems. Starch systems: Effect of freezing rate on retrogradation of amylose and amylopectin, ice crystals, and rheological behavior.
- Thermal processing of meat tissues: Effect of the treatment on denaturation of proteins and texture.
- Salt diffusion in meat tissues: Influence of on microstructure and water retention.

- Refrigeration of meats: Effect of packaging film gaseous permeabilities on food quality attributes (color, meat pigments by reflectance spectrophotometry, texture, microbial growth)
- Cheese ripening: relationship between caseins breakdown and viscoelastic behavior
- Action of chemical preservatives in vegetables: Diffusion of sodium bisulfite, citric acid, ascorbic acids in vegetable tissues .Effect of chemical preservatives on quality attributes: color (enzymic browning), texture, microbial growth.
- Application of non-thermal methods for food preservation: UV radiation in liquid foods, ozone and high pressure treatments. Analysis of the effects on microbial flora and quality factors

- **Author of 260 research papers** published in peer reviewed international journals.(15000 citations Google Scholar, h index 66)

- **Author of 51 Chapters in Books** published internationally. Invited by International Editors from different countries: England, Ireland, Japan, Spain, France, Italy, Denmark, USA, Spain, Brazil , New Zealand.

-Author of more than 600 presentations in national and international Congresses

Professor of more than 70 Postgraduate courses: Transport Phenomena in Food Engineering, Heat and Mass transfer, Thermal Treatments in Food Technology, Food Freezing, Food Rheology, Physical Properties of Food, Waste treatments, Biodegradable films and coatings, in PhD and Magister programs, of different universities in Argentina, Spain, Chile, Ecuador, Colombia, Brazil.

- **Director of the Center of Research and Development in Food Cryotechnology (CIDCA), National University of La Plata- CONICET – CIC (Period:2003-2016).**

This Institute is devoted to Food Science and Technology and is integrated by more than 150 members

-National Coordinator of RIPFADI (CYTED) Iberoamerican Network of Physical Properties of Food (1993-2004). CYTED is the Ibero-American Program of Science and Technology for Development, created by the governments of Ibero-American countries to promote cooperation in science, technology and innovation for the harmonious development of Iberoamerica

- Head of the Chemical Engineering Department, Faculty of Engineering, University of La Plata. (1994-1995).

- **Formation of human resources for scientific and technological Research:** Director/Co-Director of **36 PhD Thesis** approved

- **Visiting Professor** at different Universities: University of Wisconsin- Madison(USA) , University of Londrina (Brasil), University of Ecuador, University of Bio- Bio (Chile), University of Colombia , Instituto del Frio Madrid (Spain).

- **Has given invited lectures in National and International Congresses.** *International Congress of Engineering and Food (ICEF), International Symposium of the Properties of Water (ISOPOW), Ibero-American Congress of Food Engineering(CIBIA) etc.in different countries: China, Spain, Costa Rica, Chile, Brazil, Ecuador, Uruguay, México.*

- **Has conducted more than 70 technical assistance and technology transfer works demanded by the industrial sector in food engineering.**

-Holds 6 approved Patents on Food Preservation in Argentina and 3 Registered Software .

-Head and Coordinator of International Cooperation Research Projects with: Instituto del Frio de Madrid, Spain (Dr. Pedro Sanz) ; University of Wisconsin, USA, (Dr Richard Hartel); University of Londrina Brasil, (Dr Grossman), University of Huelva, Spain (Dr. Crispulo Gallegos); National University of Colombia (Dr. Eduardo Rodriguez Sandoval)

Editorial Board Member

-Member of the Editorial Board of the Journal Food and Bioprocess Technology: An International Journal .(2007- 2009) .Editor-in-Chief: Da-Wen Sun. Springer, New York

- Member of the Editorial Board of the Journal Food Engineering Reviews . Editor in Chief G. Barbosa Canovas Editores: Michèle Marcotte, J. Peter Clark, Yrjö Roos and Jorge Welte-Chanes. Springer.ISSN: 1866-7910

- Member of the Editorial Board del Journal of Food (CyTA.) Taylor and Francis Group.

HONORS AND AWARDS

-TWAS AWARD 2019 IN ENGINEERING SCIENCES (TWAS The World Academy of Sciences for the advancement of science in developing countries) Premio TWAS a la Dra Noemi Zaritzky en Ciencias de la Ingeniería .

(“The TWAS Prizes are awarded to individual scientists from developing countries in recognition of an outstanding contribution to scientific knowledge”)

- DISTINGUISHED RESEARCHER OF THE ARGENTINE NATION - YEAR 2015 awarded to DOCTOR NOEMÍ ELISABET ZARITZKY in recognition of her outstanding work in the creation of new knowledge, the training of human resources and the transfer to the socio-economic environment of technological production. (“ Investigador de la Nación”) MINISTRY OF SCIENCE, TECHNOLOGY AND PRODUCTIVE INNOVATION (MINCYT). PRESIDENTIAL DECREE 1195/2016. PRESIDENCY OF THE Argentinian Nation. November 23, 2016 .(This is the maximum honor awarded to a Scientific and Technological Researcher in Argentina by the Government)

- BERNARDO HOUSSEY TRAJECTORY AWARD 2015 conferred to Dr. Noemi Zaritzky in the areas of : ENGINEERING, ARCHITECTURE, COMPUTING SCIENCES by the Ministry of Science Technology and Productive Innovation. MINCYT August 2016.(This is the maximum honor awarded to Scientific and Technological Researchers in defined areas of the knowledge in Argentina by the Government)

-BUNGE & BORN FOUNDATION AWARD conferred to Dr. Noemi Zaritzky in the field of Process Engineering.(2015).Dr. Noemi Zaritzky was the first women that received this award in 50 years. The Bunge & Born Foundation is a non-profit organization created in Argentina since 1963, with the mission to “promote scientific research by giving awards, grants and scholarships, and carry out projects to benefit the community in the fields of education, health and culture”and is considered one of the most important awards in Argentina .

-Scientific and Technological Award conferred to Dr. Noemi Zaritzky in the category of Researcher of the Faculty of Engineering by the National University of La Plata . Argentina (2015)

-Distinction Award granted to Dr. Noemi Zaritzky for her contributions in Science and Technology by the Commission of Scientific Research of the Province of Buenos Aires (CIC) .La Plata. Government of the Province of Buenos Aires. May 10, 2016

-Dra Noemi Zaritzky declared **Outstanding Personality in Science** by Deliberative Council of the Municipality of La Plata. (2016).

- **Gold Medal. Outstanding Women Award** granted by the Senate of the Province of Buenos Aires. Argentina. (2014) .

-**Consecration Award of the National Academy of Exact, Physical and Natural Sciences** in Food Engineering (2010).

- **OUTSTANDING WOMAN AWARD 2009.** Deliberant Council of La Plata. Buenos Aires- Argentina (2009)

- First women elected **Titular Member of the National Academy of Engineering.** Argentina. (since 2007)

- **Consecration Award** of the National Academy of Engineering (ACADEMIA NACIONAL DE INGENIERIA) Argentina (2006).

- **Bernardo Houssay Award for Technological Scientific Research** , in the category of consolidated Researcher in the Area of Agricultural Sciences , Engineering and Materials. Ministry of Science Technology and Productive Innovation. MINCYT (2006).

- First women elected **Titular Member of the Academy of Engineering Province of Buenos Aires** (since 1997)

- Golden pin to Dr Noemi Zaritzky for her “Outstanding scientific and technological trajectory”. University of Machala, Ecuador. (1996)

SCIENTIFIC AND TECHNOLOGICAL AWARDS GIVEN TO RESEARCH PAPERS AND PROJECTS

-Best research paper Award (First prize) in Food Science and Technology. Publitec (1979)

-M. Marcolla Award . 4ºArgentine Congress of Microbiology (1985).

-Copal Award- First Latinoamerican Congress of Food Microbiology (1987)

-Publitec Award 1994 Best research work with industrial applications .VIII Latin American and Caribbean Seminar on Food Science and Technology. Uruguayan Society of Food Science and Technology, Montevideo, Uruguay, (1994)

-Honorable Mention in the First National Competition for Women Inventors, National Institute of Industrial Property. Argentine Association of Inventors, Buenos Aires (1997)

-Jorge A. Miller Award for the Best Research Paper presented at the VIII Argentine Congress of Food Science and Technology. (1999)

-First Prize in the VI Latin American Congress of Food Microbiology.MICROAL 2000

-First Prize.Best research paper Award in the XII Argentine Congress of Sanitation and Environment. AIDIS 2002

-Best research paper Award in the XIV Argentine Congress of Sanitation and Environment. AIDIS 2004

-Monsanto- CONICET Award for the Best Research Project in Biotechnology Director Dr. Noemi Zaritzky (2005)

-Dr. Raul Trucco Award for the best research paper. Asociación Argentina de Tecnólogos Alimentarios. Argentine Association of Food Technologists.X Argentine Congress of Food Science and Technology, Mar del Plata, (2005).

-Technological Innovation on Meat products Award. IPCVA, Instituto de Promoción de la Carne Vacuna (2007).

-First Prize of the National Innovation Competition (INNOVAR 2008)) MINCYT

-Participant of the Project that received the "Arcor National Award for Innovation in Foods", (2009)

-Accesit Honor Award to Dr. Noemí Zaritzky for her career granted by Grupo Accesit La Plata. Pcia Buenos Aires Argentina. (2009).

-First Prize AIDIS 2014 to the best research work in the 19th Argentine Congress of Sanitation and Environment Buenos Aires (2014).

-Honorable Mention for Innovation 2014 awarded to Dr. Noemi Zaritzky by the National University of La Plata (2014).

-IPCVA Award for Technological Innovation XV Argentine Congress of Food Science and Technology organized by the Argentine Association of Food Technologists CYTAL 2015

-Award for the best work in Poster of the Solid Waste Area .International Congress of Environmental Science and Technology, and II National Congress of the Argentine Society of Environmental Science and Technology 2015. Buenos Aires (2015) .

-FIRST PRIZE IN THE AREA: NANOCHEMISTRY AND NANOTECHNOLOGY in the XXXII ARGENTINE CONGRESS OF CHEMISTRY awarded to the work "Nanoferulic: from a by-product of the beer industry towards the regeneration of the skin [13-005]". Authors: P. Bucci; V. Santos; J. Montanari; N. Zaritzky. Autonomous City of Buenos Aires, Argentina, March 12-15, 2019. ministry-

-ARCOR INNOVATION AWARD organized by the company ARCOR together with the Ministry of Science, Technology and Productive Innovation of the Nation. Dra N. Zaritzky (Director), Dra V. Santos, Dra J. Orjuela, Lic P. Bucci. 5 September 2019

- **SENIOR MOULTON MEDAL AWARD 2021** granted by Institution of Chemical Engineers (IChemE) to the work: Processing of pre-cooked frozen Brussels sprouts: Heat transfer modeling as related to enzyme inactivation and quality stability. Published in Food and Bioproducts Processing, 2019, 118, 114-129 Authors Perez Calderon J, Santos M. V., Zaritzky N. The Senior Moulton Medal is awarded to the authors, of the most meritorious paper published by IChemE during the last year.

MEMBER OF SCIENTIFIC CONGRESS COMMITTEES

- IV Iberoamerican Congress of Food Engineering (CIBIA IV) Valparaíso Chile, 2003.
- Internatinal Symposium on the Properties of Water ISOPOW 2004.

- First Latin American Congress of Engineering and Applied Sciences . 2005.
- V Iberoamerican Congress of Food Engineering Alimentos CIBIA V . 2005. Jalisco. Mexico.
- President of the Scientific Committee CYTAL Congress 2007. Argentina.
- Member of the International Scientific Committee 10th International Congress on Engineering and Food, ICEF .Chile, 2008
- Member of the Scientific Committee Second Latin American Congress of Engineering and Applied Sciences. 2009.
- Member of the International Scientific Committee of the VII Iberoamerican Congress of Food Engineering CIBIA 2009. Bogotá Colombia .
- Member of the Scientific Committee of 11th International Symposium on the Properties of Water (ISOPOW XI) “Water Stress in Biological, Chemical, Pharmaceutical and Food Systems” 5 – 10 September, 2010., Querétaro.México.
- Chairperson in the 11th International Congress on Engineering and Food “FOOD PROCESS ENGINEERING IN A CHANGING WORLD” ICEF 11 22 - 26 May 2011, Athens Greece. Food Waste Engineering Session.
- Member of the International Advisory Committee of the 2nd ISEKI Conference, University of Milan, Italy 30 August- 2 September 2011.
- Member of the International Scientific Committee in the XXV Interamerican Congress of Chemical Engineering. Santiago de Chile. Chile 14-17 November 2011.
- Member of the Scientific Committee of the Latin American Congress of Engineering and Applied Sciences. 2012, San Rafael Mendoza Argentina.
- Member of the Evaluation Committee of scientific works in the XIV Argentine Congress of Food Science and Technology CYTAL. Argentine Association of Food Technologists. Rosario Santa Fe. October 23 to 25, 2013.
- Evaluator of scientific works in the II International Congress of Research and Innovation in Engineering, Food Science and Technology- IICTA 2014, Colombia. May 27 to 30, 2014
- Member of the Scientific Committee of the Latin American Congress of Engineering and Applied Sciences. CLICAP 2015, San Rafael, Mendoza. 15 to 17 April 2015.
- Member of the Scientific Committee XV Argentine Congress of Food Science and Technology CYTAL. Argentine Association of Food Technologists 3 to 5 November 2015. Buenos Aires.
- Member of the Scientific Committee of II Workshop Biodegradable Polymers and Biocomposites
- III Workshop of the BIOPURFIL project, Bio-based Polyurethane Composites with Natural Filler Buenos Aires November 11 to 13, 2015.
- Member of the Evaluation Committee of Scientific Works of the XVI Argentine Congress of Food Science and Technology CYTAL. Argentine Association of Food Technologists 18 to 20 September 2017. Mar del Plata
- Member of the Scientific Committee of the Latin American Congress of Engineering and Applied Sciences. CLICAP 2015, San Rafael, Mendoza. 11 to 13 April 2018.
- **PRESIDENT of the Scientific Committee of the 11TH WORLD CONGRESS OF CHEMICAL ENGINEERING - WCCE11 and XXX INTERAMERICAN CONGRESS OF CHEMICAL ENGINEERING** to be held in 2022 in Buenos Aires Argentina

APPROVED PATENTS

Patent granted (Patent Title of Invention No. 243332) of "A process designed to extend the shelf life of pre-peeled potatoes". L. Giannuzzi and N.E. Zaritzky. National Institute of Industrial Property. National Administration of Patents. Argentina. Approved in Argentina (1993)

Patent granted (Act No. 332982) of "A technological process for pre-peeled vegetables using natural preservatives" L. Giannuzzi and N.E. Zaritzky. National Institute of Industrial Property. National Administration of Patents. Approved in Argentina (1999)

Patent granted "A technological process for Red Delicious or Granny Smith apple cubes kept in orange juice with the addition of chemical preservatives". Andrés S., Giannuzzi L. and Zaritzky N. National Institute of Industrial Property. National Administration of Patents. Application No. P020104733. Patente Minutes NoAR 037725B1 (2008)

Patent granted "A technological process for the fractionation of starch suitable for the food industry". M.A. García, M.N. Martino and N.E. Zaritzky. Minutes No. P000104610. Awarded on 5/18/2009. Patent of invention N°: AR030914B1 (2009)

Patent granted "Meat product and procedure for its preparation" Noemi ZARITZKY / Carolina PENNISE FORELL / Alicia CALIFANO / Silvina Cecilia ANDRES Applicants: CONICET- UNLP Minutes No. P2008 01- 01538, National Institute of Industrial Property. National Patent Administration, Buenos Aires, Argentina. Patent granted 13 October 2013.

Patent granted "Wet mass for the preparation of tarts and pies suitable for celiacs. Zaritzky, Noemí E. Lorenzo, Gabriel; Califano, Alicia N. Applicants: CONICET- UNLP Minutes N ° P 2007-01 02517 Patent granted 7/17/2013, National Institute of Industrial Property. National Patent Administration, Buenos Aires, Argentina. Venture 6/8/2027

REGISTERED SOFTWARE

-Energy Transfer Simulation Software through the MEF in 3D Irregular Geometry Foods in Processes with phase change .F: 13085. File 977932 Authors: M. Victoria Santos, V.Vampa, A.Califano, N. Zaritzky. Headlines: National University of La Plata-CONICET November 24, 2011

-Software for Simulation of Energy Transfer by MEF in Frozen Foods in Irregular 2D / 2D Symmetric Axial Geometries.F: 13086, File 977933
Authors: M. Victoria Santos, V.Vampa, A.Califano, N. Zaritzky. Titles: National University of La Plata-CONICET 24 November 2011

-Software for Simulation of Energy Transfer through the MEF during the Thermal Treatment - Inactivation Kinetics -Macroscopic Balances. F: 13087 File 977934 Authors: M. Victoria Santos, A.Califano, N. Zaritzky. Titles: National University of La Plata-CONICET 24 November 2011 LIST OF

CONFERENCES AND LECTURES GIVEN BY DR ZARITZKY

1. "Conservation of foods by low temperatures " in the First National Meeting of Bromatology Buenos Aires (October 1980)

2. Conference "Influence of flexible plastic films on the quality of refrigerated and frozen beef", Department of Teaching Action of Ed. Publitec. FIDA'82. October 19, 1982

3. Mass transfer applications in cold food preservation. Seminar on Heat and Mass transfer in Food technology, organized by the Argentine Committee for Heat and Material Transfer (CAMAT) Dept. of Industries Faculty of Exact and Natural Sciences of the National University of Buenos Aires (August 31, 1984)

4. Conference: Advances in Cold Application Technology to Bovine Meat. World Congress of Food Technology'84. Bs.As (September 1984)

5. "Non-stationary techniques in heat and matter transfer". Seminar on Experimental Techniques in Heat and Matter Transfer. CAMAT (September 26, 1986)
6. "Effect of freezing on the stability of sauces". Frozen Products Foundation Buenos Aires (September 30, 1987)
7. "Quality parameters in refrigerated meats". First Latin American Congress on Standardization and Quality Control in the Area of Health and Environment. Buenos Aires (October 7, 1987)
8. "Technical solutions for a better production of frozen beef". Meeting of experts on the limitations and perspectives of development of the Meat Industry in Latin America. United Nations Organization for Agriculture and Food. FAO. Buenos Aires (March 16, 1989)
9. Quality of Meat. Buenos Aires Congress of Production and work for growth. Ayacucho (August 1, 1990)
10. "Quality parameters in meat Products" . Conference organized by the Buenos Aires Association of Dieticians and Nutritionists. La Plata, August 9 and 10, 1991.
11. "Pre-Cooked Food Technology" Seminar on University Cooperation. Small and Medium Company New technologies. Columbus Project. Buenos Aires (November 5, 1991)
12. Speaker and coordinator of the Seminar on Heat Transfer and Matter in Food Preservation. CAMAT. Topic: "Transfer of Matter in the processing of fruit and vegetable products". CIDCA, La Plata (November 29, 1991)
13. Mathematical Models to Determine Times of Refrigeration and Food Freezing. Meat Technology Laboratory. INTA, April 28, 1992.
14. "Attributes of food quality" Expoferia of the Industry and Commerce towards Mercosur", La Plata, November 13, 1992.
15. "Crystallization and recrystallization of ice in model systems and in meat tissues". Instituto del Frío, Madrid, Spain, December 11, 1992.
16. "Stability of frozen starch suspensions: ice crystallization, rheology and retrogradation of starch". Instituto del Frío, Madrid, Spain, December 17, 1992.
17. "Food freezing: intervening physical-chemical phenomena and technological applications". Institute of Lipids and its Derivatives, Seville, Spain, December 21, 1992.
18. "Research in the meat processing area" Asociación Química Argentina. Argentinian Chemical Association Buenos Aires, September 28, 1993.
19. "Advances in the application of cold for the processing of frozen foods" II Argentine Congress of the Refrigeration, Buenos Aires, August 31, 1994
20. "Subprogram XI: Food treatment and preservation". Scientific Activities Program 10 years of CYTED. Buenos Aires, October 27, 1994
21. "Advances in Low temperature technology". VII Argentine Congress of Veterinary Sciences and

VII International Veterinary Symposium. Buenos Aires, November 9, 1994

22. "Physico-chemical characteristics and functional properties of starch"

Workshop on Biodegradable Polymers, Advances and Perspectives, (CITIP - INTI - SECyT), Buenos Aires, April 25 to 27, 1995

23. "Thermal transfer in food freezing" XI National Congress of Food Science and Technology, Roundtable "Technological Innovations for the Food Industry", Viña del Mar, Chile, October 16, 1995

24. "Effect of processing conditions on the texture of cooked meats". I International Conference on Physical Properties of Food, Faculty of Chemical and Pharmaceutical Sciences, Department of Food Science and Chemical Technology, University of Chile, Santiago, Chile, October 18, 1995

25. "Study of the texture of cooked meat pieces" and "Mathematical modeling of microbial growth in refrigerated meats". Conferences given within the framework of the International Symposium on Animal Origin Products, Faculty of Zootechnics and Food Engineering, University of Sao Paulo, Pirassununga Campus, Sao Paulo, November 10, 1995

26. Effect of process conditions on the physical properties of bovine meats and their relation to quality "Conference given during the international coordination meeting of Project XI.5 of the Physical Properties of Food Network (RIPFADI) CYTED Ambato. Ecuador. 22 April 1996.

27. "Heat transfer and thermal properties of food in the freezing process"

Invited lecture, given within the framework of the Seminar "Advances and Development of Refrigeration and Freezing in the Food Industry". Bio Bio University. Faculty of Health and Food Sciences. School of Food Engineering. Chillán Chile. June 28, 1996.

28. "Starch as a biopolymer: Effects of freezing on the microstructure". Guest conference given at the 1st Latin American Congress of Raizes Tropicais. Sao Pedro. State of San Pablo. Brasil. October 8, 1996.

29. Advances in the Applications of Energy Transfer and Matter in Food Processing. Conference delivered at the 8th Ecuadorian Conference on Food Science and Technology. Technical University of Machala. Ecuador. November 5, 1996.

30. "Transport Phenomena in Food" Conference given at the Conference on Physical Properties of Food and its Application in Industrial Design. National Polytechnic School. Quito, Ecuador. November 8, 1996.

31. "Biofilms developed on the basis of starch and derivatives". Conference given at the Workshop on Biopolymers. Campus da Pirassununga, University of San Pablo. April 22 to 24, 1997

32. "Biodegradable coatings as a means to extend the shelf life of refrigerated foods". Conference given at the X Latin American and Caribbean Seminar on Food Science and Technology. VII Argentine Congress of Food Science and Technology. Buenos Aires from September 17 to 20, 1997.

33. "Physical properties of systems based on gelatinized starch". Conference given at the III International Conference on the Physical Properties of Foods. XII Chilean National Congress of Food Technology. Puerto Varas Chile. October 15, 1997.

34. "Physical and microstructural properties of gelatinized starch suspensions."

Lecture delivered at the II Ibero-American Congress of Food Engineering Technologies for Processing and Conservation of Foods. Bahia Blanca. March 24-27, 1998.

35. "Characterization of the instrumental texture and the viscoelastic behavior of different types of cheeses". Lecture delivered at the First International Colloquium on Physical Properties of Food and Quality. CYTED program. July 23, 1998. Havana, Cuba 1998

36. "Food Engineering, an approach from Chemical Engineering". Conference of incorporation to the Academy of Engineering of the Province of Buenos Aires. CIDCA. Univ. National of La Plata. August 14, 1998

37. "Conservation of Refrigerated Beef and the importance of adequate packaging". Argentine Congress of the Cold CAF'98. Buenos Aires, August 19, 1998

38. "Microstructural aspects in the freezing of food" Lecture delivered at the Cryoprotection Symposium in the framework of the XXVII Annual Meeting of the Argentine Society of Biophysics. December 8, 1998

39. "Measurement and prediction of the thermal conductivity of food". Guest lecture given at the First Seminar on the Prediction of Physical Food Properties. National Polytechnic Institute. Mexico. February 2, 1999.

40. "Characterization of the viscoelastic behavior of cheeses". Lecture delivered at the VIII Argentine Congress of Food Science and Technology. Dairy Products Section. Rafaela, Santa Fe, May 13 to 16, 1999.

41. "Effective Diffusion Coefficient of a Dye in a hydrophilic gel Its application to the development of a time indicator -temperature" First National Congress of Food Science and Technology. Sustainable Technologies in the Food Industry. Costa Rica July 19-21, 1999.

42. "Advances in Food Technology Research" Conference given by Dr. Noemi Zaritzky. Argentine Association of Food Technologists September 14, 1999.

43. "Characterization of Viscoelastic Food Behavior". Conference given by Dr. Noemi Zaritzky. First International Seminar and Workshop. Analysis of Sensory Properties of Food. October 13 to 15, 1999. Buenos Aires

44. "New Research in the Area of Food Technology" Conference given by Dr. Noemi Zaritzky. University Argentina de la Empresa UADE. Buenos Aires . October 21, 1999

45. "Processing of Meat Products". Lecture delivered by Dr. Noemi Zaritzky Demands and Trends in Meat research. Frigorifica en Acción November 18, 1999. Rosario Argentina.

46. "Modeling of the cooking process effect on protein denaturation and beef hardness" Conference given by Dr. Noemi Zaritzky. 46th International Congress of Meat Science and Technology ICoMST. Buenos Aires August 27 to September 1, 2000

47 "Physical-chemical modifications in food and its relationship with with quality. Conference given by Dr. Noemi Zaritzky. XXIII Argentine Congress of Chemistry. September 10 to 13, 2000. Corrientes Argentina

48 "Diffusion Coefficient of Chemical Preservatives in food tissues" Conference given by Dr. Noemi

Zaritzky at the Third Ibero-American Congress of Food Engineering. Valencia. Spain 11 to 15 March 2001

49. "Importance of the physical properties of food in the quality of the products and the design of processes" Lecture delivered by Dr. Noemi Zaritzky at the Symposium on Physical Properties of Food and its use at an industrial level. IX Argentine Congress of Food Science and Technology. Argentine Association of Food Technologists, AATA. Buenos Aires, August 7 to 9, 2002.

50 "Treatment of liquid effluents" Conference given by Dr. Noemi Zaritzky in the framework of the Conference on Waste, Pollution and Environmental Pathologies. Organized by the Public Ministry of the Province of Buenos Aires. La Plata, Supreme Court of Justice of the Province of Buenos Aires. October 1 and 2, 2002

51. "Microstructural characterization of starch films" and "Glass transitions in suspensions of non-traditional gelatinized starches with plasticizers". Conferences given by Dr. Noemi Zaritzky in the Workshop on Biodegradable Biopolymers and Films. University of San Pablo. Brazil November 29, 2002

52. "The Research in Food Engineering at CIDCA". Guest lecture given by Dr. Noemi Zaritzky at the Engineering Center of Buenos Aires. Round table: Research and Development engineering in La Plata. August 15, 2003.

53. "Conservation of food by cold and heat treatments ". Guest lecture given by Dr. Noemi Zaritzky in the Second Cycle of Conferences "Food Nutrition Health" Organized by the Ministry of Health of the Province of Buenos Aires and the National University of La Plata, .25 September 2003.

54. "Advances in the development of films and coatings based on starch". Guest lecture given by Dr. Noemi Zaritzky in the IV Ibero-American Congress of Food Engineering CIBIA IV. Valparaíso, Chile. October 7, 2003

55. "Research in Food Engineering: A multidisciplinary vision". Guest lecture given by Dr. Noemi Zaritzky. Second Congress of Science and Technology of Food. Santiago of Chile. Chile. 24 October 2003.

56. Advances in the development of biodegradable films and edible coatings based on starch applied to food. Guest lecture given by Dr. Noemi Zaritzky at the Innova Congress 2004, First International Symposium on Food Innovation and Development, Technological Laboratory of Uruguay, LATU, Montevideo, Uruguay. May 20, 2004

57. Application of edible coatings and biodegradable films in the refrigerated conservation of vegetables. Invited lecture given by Dr. Noemí Zaritzky at the Second Conference on Biology and Post-Harvest Technology. August 27, 2004. INTECH Chascomús Pcia of Buenos Aires.

58. "Properties of starch films" Guest lecture given by Dr. Noemi Zaritzky in the Miniforum "Development of edible and biodegradable food films" within the framework of the XIX Brazilian Congress of Science and Technology for Development. Recife, Pernambuco, Brazil. September 10, 2004

59. "Glass transition and rheological behavior in frozen starch-sucrose-hydrocolloid systems". Lecture delivered at the IX International Symposium on the Properties of Water. ISOPO. Mar del Plata September 25-30, 2004.

60. Development of biodegradable films and edible coatings based on starch. Guest conference given by Dr. Noemi Zaritzky at the Latin American Congress of Engineering and Applied Sciences CLICAP. Faculty of Applied Sciences to the Industry. National University of Cuyo. March 2 to 4, 2005.
61. "Application of polyelectrolytes for the treatment of emulsified effluents". in the Latin American Congress of Engineering and Applied Sciences CLICAP. Faculty of Applied Sciences to the Industry. National University of Cuyo. March 2 to 4, 2005
62. "Physical Properties of Food" Conference delivered at the First Regional Conference on Food. Faculty of Biochemical and Pharmaceutical Sciences of the National University of Rosario. April 6 and 7, 2005
63. "Physicochemical modifications in frozen foods: glass transition and rheological behavior in starch-sucrose-hydrocolloid systems." Lecture delivered by Dr. Noemi Zaritzky in the Physicochemistry Congress. Rio Hondo Santiago del Estero April 13, 2005.
64. "Development and characterization of films and coatings based on starch and hydrocolloids" Lecture delivered by Dr. Noemi Zaritzky at the First International Symposium on New Technologies X Congress CYTAL. Argentine Congress of Food Science and Technology AATA. May 18 to 20, 2005. Mar del Plata
65. Use of edible coatings to reduce the fat content in foods subjected to frying. Presentation by Dr. N. Zaritzky in the Section : "Advances in Biodegradable Film Technology in Latin America." V Ibero-American Congress of Food Engineering. CIBIA V 4-7 September 2005. Jalisco. Mexico
66. Mathematical modeling of energy transfer in microwave heating and thawing processes. Lecture delivered by Dr. Noemí E. Zaritzky in the Workshop on Mathematical modeling of Energy and Mass Transfer Processes and applications. Date of Mathematics. Austral University. Rosario. Argentina December 5 to 7, 2005
67. "Stabilization and destabilization of emulsions in the food industry" Plenary Conference dictated by Dr. Noemí Zaritzky at the XXVI ARGENTINE CHEMISTRY CONGRESS Faculty of Chemistry, Biochemistry and Pharmacy. National University of San Luis. San Luis, Argentina. September 13, 2006
68. "Research in food engineering with a multidisciplinary approach" Conference given on the occasion of the award of the National Academy of Engineering award, November 2, 2006. Buenos Aires.
69. Composite Biodegradable Films. Conference given by Dr. Noemi Zaritzky In the Workshop: Advances in the Technology of edible and / or Biodegradable films. Held in Porto, Portugal in the framework of Project XI.20 Technology of Biodegradable films for Food in Ibero-America, CYTED, Porto Portugal, November 8-11, 2006.
70. "Advances in the development and applications of biodegradable films and edible coatings". Conference given by Dr. Noemi Zaritzky at the International Congress of Food Science and Technology. Córdoba, Argentina, November 15 to 17, 2006.
71. "Edible Coatings to reduce the absorption of oil". Lecture delivered by Dr. Noemí Zaritzky at the CYTAL 2007 Congress. Argentine Association of Food Technologists. Buenos Aires 12 to 14 September 2007

72. Biodegradable films and edible coatings based on hydrocolloids. Characterization and Applications. Conference given by Noemi Zaritzky. Third International Symposium on Food Innovation and Development. Innova 2007. Technological Laboratory of Uruguay. 10 October 2007.
73. Stabilization and destabilization of emulsions in the food industry. Conference given by Noemi Zaritzky. VI Ibero-American Congress of Food Engineering, Ambato Ecuador, November 5-8, 2007.
74. Use of edible films in food frying. Guest Conference. VI Ibero-American Congress of Food Engineering, Ambato Ecuador, November 5-8, 2007.
75. Edible films to improve food quality and safety. Invited lecture given by Noemí Zaritzky in ICEF10. International Congress of Engineering and Food, Viña del Mar, Chile, April 23, 2008.
76. Rheological behavior and texture of cheeses. Invited lecture given by Noemi Zaritzky In Argentine Symposium of Lactology. Santa Fe. August, 2008.
77. Evolution and development of biodegradable plastics. Conference given by Dr. Noemi Zaritzky on the occasion of her incorporation as a Full Member of the National Academy of Engineering on November 6, 2008.
78. Rheological characterization of food: from the basic concepts to the viscoelasticity. Invited conference given by Dr. Noemí Zaritzky in the Latin American Congress of Engineering and Applied Sciences. CLICAP. San Rafael. Mendoza Argentina. 18 March 2009.
79. Biological treatment of wastewater from the food industry using activated sludge. Conference dictated by Dra Noemí Zaritzky in the Latin American Congress of Engineering and Applied Sciences. CLICAP. San Rafael. Mendoza Argentina. 20 March 2009.
80. First Meeting CONICET Food Industry June 3, 2009. Buenos Aires
Presentations made by Dr. N. Zaritzky in the following topics: Edible and biodegradable films for food protection; Low-fat meat foods; Products suitable for coeliacs.; Edible coatings based on starches for horticultural products and application of chemical preservers.
81. "Technological aspects associated with the development of food with specific nutritional properties". Presentation made by Dr. Zaritzky in the Argentina-Japan Workshop "Functional Food" and "Genetically Modified Food" Ministry of Science Technology and Productive Innovation. August 3 to 7, 2009. Buenos Aires.
82. "Food Rheology and Texture: Characterization of viscoelastic behavior". Guest lecture given by Dr. Noemi Zaritzky at the XII Argentine Congress of Food Science and Technology. CYTAL Argentine Association of Food Technologists AATA. October 7, 2009.
83. Use of high pressures in food freezing. Dissertation of Dr. Noemi Zaritzky in the Seminar "Food Processing by High Pressure Hydrostatic Technologies" held at the Engineering Faculty of the UNLP, organized by CIDCA (UNLP-CONICET LA PLATA) December 16, 2009
84. Edible coatings to improve the quality of food. Lecture given by Dr. Noemí Zaritzky in the II International Conference on Agro-bioenvironments. Leloir Institute. City of Buenos Aires. May 18, 2010
85. Evolution and development of biodegradable plastics and edible coatings

Conference given by Dr. Noemí Zaritzky in the 9th Conference of Food Nutrition and Health. Ministry of Health of the Province of Buenos Aires August 24, 2010.

86. The role of water in the cryopreservation of seeds. Guest lecture given by Dr. Noemí Zaritzky at the 11th International Symposium on the Properties of Water (ISOPOW XI) "Water Stress in Biological, Chemical, Pharmaceutical and Food Systems" 5 - 10 September, 2010., Querétaro. México

87. Speaker at the Synchrotron Soleil Workshop. Chemistry, Energy and Environmental Sciences conducted at the National Academy of Exact and Natural Sciences Buenos Aires - Argentina April 28, 2011.

88. Conference "Experiences about Technology Transfer in CIDCA" in the Seminar on Innovation and Technology Transfer in the Food Sector Italy and Argentina. June 16, 2011. Faculty of Agronomy Universidad de Buenos Aires.

89. Applications of biodegradable films based on starch. Conference given by Dr. Noemi Zaritzky. III International Conference on Avanços na Films and Covers Technology Works in Food. Center for Convenções da Unicamp Campinas - Brazil. 27 to 28 September 2011

90. Analysis of cases of modeling and simulation of energy transfer in food engineering problems. XIII CONGRESS CYTAL - AATA. Congreso Argentine Food Science and Technology and 4th International Symposium of New Technologies, UCA, Buenos Aires, October 19 to 21, 2011.

93. Conference "Reduction of hexavalent chromium by biological treatment using a residue from the dairy industry. " V Seminar on Environmental Management, Medellín Colombia, August 1 to 3, 2012

94. Conference: "Mathematical Modeling and Simulation of Energy Transfer Processes in the Food Industry". Invited conference at the 1st Argentine Congress of Engineering - CAD I 2012. Mar del Plata August 10, 2012.

95. Conference "Microstructural phenomena and the transfer of energy and material in the process of food frying" Invited Conference at the IV International Congress of Food Science and Technology. National University of Córdoba, Córdoba - Argentina. November 14 to 16, 2012.

96. Guest lecturer at the First National Congress of Students of Exact Sciences Dictated Conference: CIDCA (Center for Research and Development in Food Criotechnology): Advances in their research lines .La Plata, Faculty of Exact Sciences UNLP. 7 of September 2013

97. Conference "Biodegradable films and edible coatings for food protection". Food and Prosperity Seminar. Organized by the Saporiti Company and by CONICET. Konex Cultural Center, City of Buenos Aires, September 10, 2013.

98. Use of waste from the food industry for the treatment of emulsified effluents. Conferences on urban and industrial waste management. RIARTAS del CYTED Network .Universidad de Río Cuarto, Río Cuarto Córdoba. 28 and October 29, 2013

99. Conference: "Characterization and applications of biodegradable films and edible coatings from starch and other hydrocolloids". First Workshop on Biodegradable Polymers and Biocomposites. Engineering Faculty, National University of Mar del Plata, INTEMA. Mar del Plata, December 5 and 6, 2013

100. Invited plenary Conference for the opening of the III Interdisciplinary Meeting of Technology and

Chemical Processes RITEQ 2014. "Comprehensive use of new marine species. From the mathematical modeling of energy transfer to the use of process waste. " Córdoba. 13-16 April 2014.

101. Conference: About the Process of Publication and Evaluation of Scientific Articles in the Seminar "Publication of research papers: strategies, opportunities and challenges". June 19, 2014. Graduate School and Continuing Education EPEC. Faculty of Engineering National University of La Plata.

102 Conference: Use of industrial waste to obtain chitosan, a biopolymer that is applied in the treatment of contaminated water. Academy of Engineering of the Province of Buenos Aires July 8, 2014. La Plata.

103. Conference: Analysis of cases of modeling and simulation of energy transfer in food engineering problems. Center for Processed Food Studies, Talca, CHILE, October 1, 2014

104. Inaugural Plenary Conference: Numerical simulation of energy transfer problems in Food Engineering. Dr. N. Zaritzky, guest lecturer at the XIII Conference on Computational Mechanics. University of Talca. Curicó, Chile Organized by the Chilean Society of Computational Mechanics. October 2-3, 2014.

105. Industrial Waste as a technological alternative for the treatment of effluents
Lecture given by Dr. Noemi Zaritzky at the Environmental Sustainability, Effluent Treatment and Waste Recovery Workshops, organized by the Ibero-American Network for the Use of Industrial Waste for the Treatment of Contaminated Soils and Waters, (RIARTAS) of the CYTED (Ibero-American Science Program and Technology for Development). Medellin, Colombia, November 18, 2014.

106. Mathematical modeling and numerical simulation of energy transfer problems in food processing. Lecture delivered by Dr. Noemi Zaritzky at the Environmental Sustainability, Effluent Treatment and Waste Recovery Workshops, organized by the Ibero-American Network for the Use of Industrial Waste for the Treatment of Contaminated Soils and Waters, (RIARTAS) of the CYTED (Ibero-American Science Program and Technology for Development) and the University of Antioquia, Medellin, Colombia, November 19, 2014.

107. Integrated Processing of Food and Use of Waste Generated to Improve the Environment. Dissertation of Dr. Noemi Zaritzky at the Latin American Congress of Engineering and Applied Sciences. CLICAP 2015. National University of Cuyo. Faculty of Applied Sciences to the Industry. San Rafael April 16, 2015

108. Synthesis of Nano / microparticles of chitosan from marine crustacean waste and its use for the removal of hexavalent chromium from wastewater. Conference in Nanomercosur . Congress 2015. Fifth Edition. Buenos Aires 6 to 8 October 2015

109. Applications of biopolymers in food preservation and wastewater treatment. Conference given by Dr. Noemi Zaritzky at the XI ARGENTINE POLYMERS SYMPOSIUM. Santa Fe - Argentina. October 20-23, 2015

110. Use of waste from the food industry for water treatment. Conference given by Dr. Noemí E. Zaritzky. XV Argentine Congress of Food Science and Technology (XV CYTAL), Argentine Association of Food Technologists AATA, 3 to November 5, 2015. Buenos Aires.

111. Integrated processing of food and use of waste generated. Guest Conference given by Dra

Noemi Zaritzky at the First Conference of the Institute of Food Science and Technology (ICTA " FCEFyN - Universidad Nacional de Córdoba University of Córdoba. November 6, 2015

112. The use of wastes from the fishing industry for the production of a biopolymer with applications in water treatment. Conference given by Dr. Noemi Zaritzky in the II Workshop on Bio-degradable Polymers and Biocomposites, III Workshop BIOPURFIL, Bio-based Polyurethane Composites with Natural Fillers. Buenos Aires.11 to November 13, 2015.

113. Biodegradable films and edible coatings in food production.Conference given by Dr. Noemí E. Zaritzky - Technological Encounters ENTEC Foods. CONICET-MINCYT November 18, 2015. Villa Mercedes. San Luis Argentina

114. Mathematical Modeling of Energy Transfer in Food Processing: Examples and Applications. Lecture delivered by Dr. Noemi Zaritzky at the ECAMAT Seminar - Studies on Heat and Material Transfer. NATIONAL ACADEMY OF SCIENCE OF BUENOS AIRES. INSTITUTE OF STUDIES OF SCIENCE AND TECHNOLOGY "AMÍLCAR ARGÜELLES" Heat and Mass transfer in Foods. Buenos Aires. December 1, 2015

115. Effect of chemical preservatives on the physicochemical characteristics and quality parameters of a beef product subjected to high hydrostatic pressure
Conference given by Dr. N. E. Zaritzky in the Workshop organized by China - Argentina. Binational Center - Food Science and Technology Center. Chinese Academy of Sciences - Beijing, China September 25-30, 2016

116. Technological Perspectives in Argentina. Recovery of chitin and chitosan from waste from the fishing industry. Dr. Noemi Zaritzky. International workshop of Biorefineries. Ministry of Science Technology and Productive Innovation MINCYT, Argentine Bioeconomy, SMIBIO Workshop, INTA. Cultural Center of Science. Buenos Aires November 23, 2016.

117. Obtaining Ferulic Acid from beer bagasse. Dra Noemi Zaritzky. Work-Shop Techno Fair 2017. Presentation of technological ideas CONICET- Cerveceria Quilmes. May 30, 2017.

118 Mathematical modeling and computational simulation of energy transfer in the processing of frozen pre-cooked vegetables.Conference given by Dra Noemi Zaritzky XVI CYTAL®- Argentine Congress of Food Science and Technology, September 18 to 20, 2017. Mar del Plata, Argentina

119. Effectiveness of UV radiation for the preservation of Liquid Foods. Conference given by Dr. Noemi Zaritzky .XVI CYTAL®- Argentine Congress of Food Science and Technology, September 18 to 20, 2017. Mar del Plata, Argentina.

120. Optimization of the pre-cooking and freezing processes of cruciferous vegetables: quality and enzymatic inactivation. Conference given by Dr. Noemi Zaritzky. I Argentine Congress of Biology and Post-Harvest Technology, IX Argentine Conference of Biology and Post-Harvest Technology. Concordia Entre Rios Argentina

121. Micro / Nanoparticles biopolymer of chitosan. for the treatment of contaminated water. Conference given by Dr. Noemi Zaritzky. I National Meeting of Bio-Nanotechnology. National University of Quilmes. November 9, 2017

122. Mathematical modeling for the optimization of energy transfer processes in food engineering. Dr. Noemi Zaritzky. Conference given at the 5th Latin American Congress of Engineering and Applied Sciences "CLICAP 2018" April 11 to 13, 2018. San Rafael Mendoza.

123. Treatment of polluted water by applying a natural biopolymer from industrial waste. Dissertation at the Conference of Industrial Applications of synthetic and natural polymers. Dr. Noemi Zaritzky 5th. Latin American Congress of Engineering and Applied Sciences "CLICAP 2018" April 11 to 13, 2018. San Rafael Mendoza.

124. From the mathematical modeling of energy transfer to biopolymers, a tour of the research topics Conference given at the National ACADEMY of Exact Physical and Natural Sciences on the occasion of the incorporation as Full Member. April 27, 2018.

125. Mathematical modeling of energy transfer for the design of technological processes for the preservation of food and biological material. Invited conference given by Dr. Noemi Zaritzky at the Second International Workshop on theoretical and experimental methods in thermochemical processes and Seminar on efficient use of energy with biomass. Faculty of Mines. Medellin. National university of Colombia. August 28, 2018.

126. Application of the chitosan biopolymer for the treatment of emulsified liquid effluents from the oil industry. Conference given in the Seminar-Workshop of Research Territories Possible, Praxis And Transformation Methods, Techniques and Devices in Social, Exact and Natural Sciences. CCT CONICET La Plata April 15, 2019.

127. Advances in processes of cryopreservation of biological material. Conference given by Dr. Noemi Zaritzky at the Conference organized by the BINATIONAL CENTER FOR RESEARCH IN CLINICAL AND APPLIED CRYOBIOLOGY - National University of Rosario. May 31, 2019.

128. Numerical simulation and experimental validation of energy transfer problems in food engineering. Conference given by Dr. Noemi Zaritzky. 3rd International Congress of Chemical Engineering. First Ibero-American Congress of Chemical Engineering. Santander Spain 19-21 June 2019

129. EFFECTIVENESS OF THE BIOPOLYMER CHITOSAN FROM WASTE FROM THE FISHERIES INDUSTRY FOR THE TREATMENT OF POLLUTED WATER. Plenary Conference by Dr. Noemi Zaritzky. 3rd International Congress of Chemical Engineering. First Ibero-American Congress of Chemical Engineering. Santander Spain 19-21 June 2019

130. Plenary Conference given by Dr. Noemi Zaritzky "Mathematical modeling and numerical simulation of energy transfer processes in food engineering: analysis cases" at the X Argentine Congress of Chemical Engineering. CAIQ 2019 August 4 to 7, 2019. Santa Fe

131. Concepts of Bioeconomy. Conference given by Dr. Noemi Zaritzky at the Academy of Engineering of the Province of Buenos Aires. September 4, 2019

132. "Use of waste from the food industry to obtain a Biopolymer (chitosan) and its use in the treatment of contaminated water" Plenary Conference given by Dr. Noemi Zaritzky at the VI International Agrifood Symposium "Innovation for Entrepreneurship and Development Sustainable Food "-SIAL19, October 9-11, 2019 Montería-Córdoba. Colombia.

133. Mathematical modeling and numerical simulation of energy transfer processes in Food Engineering VI International Agrifood Symposium "Innovation for Entrepreneurship and Sustainable Food Development" -SIAL19, October 9-11, 2019 Montería-Córdoba. Colombia

134. Genetic Engineering and COVID 19 Conference given by Dr. Noemi Zaritzky at the Academy of Engineering of the Province of Buenos Aires. September 2, 2020.

135. Recycling of Plastic Waste. Institute of the Environment of the National Academy of Engineering. Invited Dissertation .December 10, 2020

136. Research in Food and Water Quality related to Sustainable Development Goals Conference given by Dr. Noemi Zaritzky in the Chemical Innovation webinar to achieve the SDGs: Building bridges with Latin America Spain, organized virtually by the Foro Química y Sociedad, Madrid Spain , with the participation of experts from Latin America and Europe. March 11, 2021.

137. Recovery of beer bagasse for the production of food and other products of interest. Conference given by Dr. Zaritzky. **FANUS** Forum of food, nutrition and health. 9 April 2021 (Virtual Mode)

DIRECTION /CO-DIRECTION OF Ph D THESIS (APPROVED)

1. Combined action of plastic films and chemical preservatives in the storage of refrigerated beef
M.C. Zamora (1985) Thesis presented to obtain the title of Doctor in Chemical Sciences. Faculty of Exact and Natural Sciences. Buenos Aires' University.

Director: Dra Noemi Zaritzky

2. Recrystallization of ice in model systems and its extension to frozen storage of meats

M.N. Martino (1987)

Thesis presented to obtain the title of Doctor in Chemical Sciences. Faculty of Exact Sciences. National University of La Plata. Director: Dra Noemi Zaritzky

3. Modifications of texture and surface coloring of refrigerated and frozen bovine meats

Maria Cecilia Lanari Vila (1988)

Thesis presented to obtain the degree of Doctor of Chemical Sciences. Faculty of Exact Sciences. National University of La Plata. Director: Dra Noemi Zaritzky

4. Effect of residual SO₂ and gaseous permeability of the packaging film on microbial growth in pre-peeled potatoes. Leda Giannuzzi (1989)

Thesis presented to obtain the degree of Doctor of Chemical Sciences. Faculty of Exact Sciences. University of Buenos Aires. Director: Dra Noemi Zaritzky

5. Effect of freezing and storage on deterioration of suspensions of gelatinized starch

Cristina Ferrero (1992)

Thesis presented to obtain the degree of Doctor of Chemical Sciences. Faculty of Exact Sciences. National University of La Plata. Director: Dra Noemi Zaritzky; Co-Director: Dra M. Martino

6. Link between the textural modifications and microstructure during the maturation of cheeses in plastic films. Nora Cristina Bértola (1992).

Thesis presented to obtain the degree of Doctor in Engineering. Faculty of Engineering. National University of La Plata. Director: Dra Noemi Zaritzky

7. Interaction of lipid hydrocolloid starch and its effect on the stability of gelatinized suspensions processed at low temperatures. Alba Sofia del Rosario Navarro (1996)

Thesis presented to obtain the Academic Degree of Doctor in Chemical Sciences. Faculty of Exact Sciences. National University of La Plata. Director: Dra Noemi Zaritzky

8. Effectiveness of the application of chemical preservatives in the production of refrigerated peeled vegetables. Ing. Alejandra Lombardi (1997)

Thesis presented to obtain the degree of Doctor in Engineering. Faculty of Engineering. National

University of La Plata. Director: Dra Noemi Zaritzky

9. Physical-chemical properties and rheological behavior in the maturation of cheeses.

Ing. Alicia Bevilacqua. Thesis presented to obtain the degree of Doctor of Engineering School of Engineering. National University of La Plata (1997) Director: Dr. Noemi Zaritzky.
Co-director: Dr. Alicia Califano.

10. Immobilized Enzymes. Studies for the design of an Enzymatic reactor

Dra Ing. Beatriz Graciela Maroto

Thesis presented to obtain the degree of Doctor of Engineering School of Engineering. National University of La Plata (12/11/1998)

Director: Dr. Celso Camusso (National University of Córdoba)

Co-director: Dra Noemi Zaritzky (Univ. Nacional de La Plata)

(This thesis has received the 1999 Dr. Pedro Arata Award, for the best work in Industrial Chemistry Thesis. Awarded by the Argentine Chemical Association on 10/21/99)

11. Effectiveness of polyelectrolytes and aluminum salts as coagulants and flocculants of emulsified effluents. Dr. Adriana Pinotti

Thesis presented and approved to obtain the degree of Doctor of Engineering School of Engineering. National University of La Plata (1999). Director: Dra Noemi Zaritzky

12. Development of edible coatings based on starch to increase the shelf life of refrigerated vegetables. Dr. Alejandra García

Thesis presented and approved to obtain the Academic Degree of Doctor in Chemical Sciences. Faculty of Exact Sciences. National University of La Plata (1999)

Director: Dra Noemi Zaritzky, Co-Director: Dra M. Martino

13. Stability of refrigerated apples in low pH juice.

Silvina Andres. Doctor in Exact Sciences. Faculty of Exact Sciences. National University of La Plata (2001) Director: Dr. Noemi Zaritzky; Co-director: Dra Leda Giannuzzi.

14. Analysis of the variables that affect the development of filamentous microorganisms in activated sludge systems for the treatment of effluents from the food industry. .

DR. Edgardo Contreras. Doctor in Exact Sciences Faculty of Exact Sciences. National University of La Plata (2001). Director: Dr. Noemi Zaritzky; Co-director: Dra Leda Giannuzzi.

15. Microstructure, stability and rheological properties of food emulsions stabilized with hydrocolloids. Dr. J. Manuel Quintana.

Doctor in Exact Sciences from the Faculty of Exact Sciences of the UNLP (2003)

Director: Dr. Noemi Zaritzky. Co-director: Dr. Alicia Califano.

16. Development and evaluation of methods for the control of filamentous microorganisms in activated sludge. Dr. Alejandro Caravelli

Director: Dr. Zaritzky Noemí Elisabet; Co-director: Dr. Sarandón Ramiro

Faculty of Natural Sciences and Museum of the National University of La Plata (2004)

17. Diffusional processes in the curing of meats

Dr. Natalia Graiver

Director: Dra Noemi Zaritzky; Co-director: Dr. Alicia Califano

Doctor in Exact Sciences from the Faculty of Exact Sciences of the UNLP (2006)

18. Lipidic oxidation in model systems. Study of the possibilities of application of natural antioxidants

to cooked meat products.

Ing. Maria Alicia Judis

Director: Dra Noemi Zaritzky; Co-director: Dr. Jorge Avanza

PhD from the National University of the Northeast, Chemistry specialty.(2006)

19. Effect of the application of UV radiation on the inactivation of shiga toxin-producing E. coli in liquid foods.Dr. Juan Martin Oteiza

Director: Dra Noemi Zaritzky; Co-director: Dra Leda Giannuzzi

Doctor in Exact Sciences from the Faculty of Exact Sciences of the UNLP

(2007)

20. Biological treatment of effluents with simultaneous use of activated carbon for the removal of hexavalent chromium from wastewater.

Dra Ferro Orozco, Ana Micaela. Doctorate of the Faculty of Exact Sciences of the UNLP

Director: Dra Noemí Zaritzky (2009).

21. Mathematical Modeling of Energy and Matter in food processing

Dr. Victoria Santos.

Doctor in Engineering, Faculty of Engineering, UNLP

Director Dra Noemí Zaritzky; Co-Director: Dra Alicia Califano (2010)

22. Application of hydrocolloids in the development of healthy food emulsions and non-fermented masses for celiacs

Dr. Lorenzo, Gabriel

Doctor in Engineering, Faculty of Engineering, UNLP

Director: Dr. Alicia Califano; Co-Director: Dra Noemí Zaritzky (2010)

Approval of the Thesis December 2010

23. Development, characterization and application of biodegradable packaging from native and modified starches.Dra Olivia Lopez

Doctor in Exact Sciences, Faculty of Exact Sciences, UNLP

Director: Dra Alejandra Garcia; Co-Director: Dra Noemí Zaritzky (2011)

24. Integral processing of the Patagonian species of commercial marine crabs Ovalipes Trimaculatus and Platyxanthus Patagonicus

Dra Ing. Dima, Jimena Bernadette

Doctor in Engineering, Faculty of Engineering UNLP

Director: Dra Noemí Zaritzky; Co-Director Dr. Barón Pedro (CENPAT- CONICET)(2013)

25. Anaerobic biodegradation of effluents from potato processing

Dr. Ing. Durruty Ignacio

Doctor in Engineering, School of Engineering UNLP

Director Dr. Froilán Gonzalez (Univ. National of Mar del Plata)

Co-Director: Dra Noemí Zaritzky (2013)

26. Process Design: Enzymatic pretreatment for extraction of vegetable oils in a column extractor.

Dra Florencia Verónica Grasso

Doctor in Engineering, School of Engineering UNLP

Director: Dra Beatriz Maroto; Co-Director: Dra Noemí Zaritzky (2013)

27. Effect of hydrocolloids on the physicochemical and rheological characteristics of gluten-free pasta suitable for celiac individuals

Dra Larrosa Virginia

Doctorate in Exact Sciences, Faculty of Exact Sciences, UNLP
Director: Dr. Alicia Califano; Co-Director Dra Noemí Zaritzky (2014)

28. Development of dehydrated probiotic cultures by spray drying for application in food.
Microbiological and technological studies

Dra Paez Roxana. Doctorate in Exact Sciences, Faculty of Exact Sciences, UNLP

Director: Dra Noemí Zaritzky; Co-Director: Dr Jorge Reinheimer (Univ. Nacional del Litoral)(2014)

29. Technological alternatives for the elaboration of minimally processed pre-peeled sweet potatoes using edible coatings

Dr. Ojeda Gonzalo Adrian

Doctorate of the Faculty of Exact and Natural Sciences National University of the Northeast

Directors: Dra Noemí Zaritzky and Dra Dra Sonia Sgroppo. (2015)

30. Strategies to improve the profile of fatty acids in beef and its impact on oxidative stability

Dra Pouzo Laura. Director: Enrique Paván; Co-Director: Dra Noemí Zaritzky

Doctor of the Faculty of Exact Sciences, UNLP. (2015)

31. Effect of the application of emerging technologies on the quality attributes of mango derived products and their comparison with conventional thermal treatments

Arias Gorman Adriana

Doctorate of the Faculty of Exact and Natural Sciences National University of the Northeast

Director: Dra Noemi Zaritzky Co - Director: Dra Sonia Sgroppo (2017)

32. Study of the kinetics of halophilic bacteria present in the maturation of *Engraulis anchoita* involved in the transformation of histidine / histamine

Ing. Silvina Perez. Doctorate in Engineering, Faculty of Engineering, UNLP

Director: Dra. Noemí Zaritzky. Co-director: Dra. Silvia Elena Murialdo

Qualification: outstanding 10. Thesis approval date: March 26, 2018

33. Removal of the endocrine disruptor Nonylphenol Polyethoxylate from wastewater using combined systems (Biological and Physicochemical).

Doctoral Thesis presented by Ing. Tatiana Arturi. Doctorate in Engineering, Faculty of Engineering, UNLP, Director: Dr. Edgardo Contreras Co-director: Dra. Noemí Zaritzky.

Qualification: Excellent 10. Thesis approval date: October 24, 2018

34. Development of functional cheeses and use of whey proteins

Doctoral Thesis presented by Ing. Diana Raquel Palatnik

Doctorate from the Faculty of Exact Sciences of the UNLP

Director: Dr. Mercedes Campderrós (Faculty of Chemistry, Biochemistry and Pharmacy - National University of San Luis. Institute of Research in Chemical Technology- INTEQUI- CCT San Luis)

Co-Director: Dra. Noemí Zaritzky.

Qualification: outstanding 10 with special mention.

Date of approval: March 22, 2019

35. "Effects of the application of non-thermal technologies (high hydrostatic pressures and gaseous ozone) on the physicochemical and microbiological characteristics and quality parameters of bovine meat" Doctoral Thesis presented by Lic. María Belén Giménez

Doctorate at the Fac. De Cs. Exact UNLP.

Director: Dr. Natalia Graiver; Co-Director: Dra. Noemí Zaritzky

Qualification: outstanding 10 with special mention.

Date of approval: March 27, 2019

36. Treatment of industrial liquid effluents using chitosan

Doctoral thesis presented by John Perez Calderon at the Faculty of Engineering of the National University of La Plata as a requirement for obtaining the academic degree of Doctor of Engineering

Director: Dra Noemi Zaritzky; Co-Director: Dra M. Victoria Santos

Rating: outstanding 10

Approval date: April 21, 2020

Direction /Coordination of INTERNATIONAL PROJECTS

Modeling of heat transfer phenomena and mass of interest in food technology by applying high pressure and low temperature processes in meat samples

SCIENTIFIC COOPERATION AGREEMENT (1995-1996) between CSIC, Higher Council for Scientific Research (Spain) / CONICET (Argentina). Argentine Director: Zaritzky, Noemí Elisabet. Spanish Director : Sanz Martinez, Pedro.

Effect of the conditions of Process and Storage of food products in the Physical Properties and its relation with the quality.

Project XI.5 Funded by RIPFADI - CYTED. (1995 -1997). Ibero-American Program of Science and Technology for development. International Director: Dr Fernando Osorio.

Participating countries: Argentina, Chile, Ecuador, Portugal, Cuba.

Project Coordinator in Argentina: Dra Noemi Zaritzky

Prediction of Physical Properties of Food

Project XI.12 Funded by CYTED (1998 -2001). Ibero-American Program of Science and Technology for development. International Director: Dr Alberto Sereno.

Participating countries: Argentina, Chile, Ecuador, Portugal, Cuba, Costa Rica Peru, Brazil, Spain. Project Coordinator in Argentina: Dra Noemi Zaritzky

Project "Valorização de roots and tuberculos tropicais. I. Characterization of obitides de cará (Dioscorea alata) and proposição de aplicações industriais "of the Cooperation Program between Argentina and Brazil (1999-2000) Fundación VITAE -ANTORCHAS

Responsible Director in Argentina: Dra Noemi Zaritzky

Responsible Director in Brazil: Dra María Victoria Grossman

Valorization of non-traditional Roots and Tubers. Proposal of industrial applications based on the characterization of physicochemical, rheological and microstructural properties of yam (Dioscorea alata), belonging to the Cooperation Program between Argentina and Brazil (2000-2001) SECYT- CAPES. Director Responsible for the Project in Argentina: Dra Noemi Zaritzky

Director Responsible for the Project in Brazil: Dra María Victoria Grossman.

Relationship between the viscoelastic behavior and the microstructure of low-fat food formulations. Joint Research Project. Cooperation Program between Spain and Ibero-America (BOE 26-II. 99). (2000)

Responsible for the Spanish Team Project: Dr. Crispulo Gallegos (University of Huelva, Spain)

Head of the Ibero-American Team: Dra Noemi Zaritzky (National University of La Plata, Argentina)

Coordinator of the Argentine group AR1 participant in Project XI.20 of the CYTED "Technology of Biodegradable films for Food in Ibero America". International Coordinator Dr. Paulo Sobral .Brazil (from 2002 to 2006) Ibero-American Program of Science and Technology for Development

Director of the Academic Scientific Collaboration Project with USA researchers from the Antorchas Foundation, in the area of Physical Chemistry "Effect of hydrocolloids and sugars in the crystallization and recrystallization of ice".

Counterpart: Hartel Richard of the Department of Food Science University of Wisconsin-Madison, Wisconsin, USA (2002-2003)

Influence of hydrocolloids and solutes in the crystallization of frozen food model systems.

Project Director in Argentina: Dr. Noemí Zaritzky, Project Director in Spain: Dr. Pedro Sanz. CONICET-CSIC Cooperation Program. Duration: 2 years, (2004-2005)

Development of new food products from starches and hydrocolloids through high pressures. Project Director in Argentina: Dr. Noemí Zaritzky, Project Director in Spain: Dr. Pedro Sanz. CONICET-CSIC Cooperation Program. Duration: 2 years, (2006-2007)

Coordinator of the CIDCA research group in the CAPES - SECYT joint project. Renewable sources and extrusion / lamination processes for the production of biodegradable films. Argentine coordinator: Dra.Lia Gerschenson. Brazilian coordinator: Dra Maria V. Grossmann. Duration 2007-2009

Member of the International Project ISEKI MUNDUS 2. "Internationalization and sustainability of ISEKI FOOD NETWORK. European Commission ".ISEKIMUNDUS. Integrating Safety and Environment Knowledge In World Food Studies.European Union. -From 2009 to December 2011.

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Coordinator of the Group of the National University of La Plata, Argentina, member of the "Ibero-American Network for the Use of Industrial Waste for the Treatment of Soils and Contaminated Water", RIARTAS del CYTED. Ibero-American Program of Science and Technology for Development. International Coordinator of the Network: Dr. Mario V. Vázquez. From 2011 to December 2014.

Coordinator of the CIDCA research group in the Bilateral Project between Argentina and China: Safety improvement and shelf life extension of fresh and cooked beef and mutton products applying non-thermal technologies. (Coordinators Dr. Sergio Vaudagna- INTA (Argentina) and Dr. Dequan Zhang Institute of Agro-food Science and Technology (IAFST), Chinese Academy of Agricultural Sciences (CAAS), China) since 2012- 2016.MINCYT

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Bustos Carla; Graiver, Natalia, Califano, Alicia y Zaritzky , Noemí
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485. Efecto de las altas presiones hidrostáticas sobre parámetros de calidad de carnes durante el almacenamiento refrigerado
GIMENEZ, Belén; GRAIVER, Natalia, CALIFANO, Alicia y ZARITZKY , Noemí
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497. Aprovechamiento de los desechos de la industria procesadora de crustáceos para la obtención de quitosano y quitosano reticulado
Jimena Bernadette Dima; Cynthia Sequeiros; Noemí Elisabet Zaritzky
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498. Cambios reológicos y estructurales durante el almacenamiento de geles de biopolímeros
Lorenzo G. , Zaritzky N., Califano A,
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499. Producción de biodiesel a partir de residuos de la industria alimentaria: aceites vegetales reciclados
Juan C. Alzate Marin, Cecilia Lanari , Noemi E. Zaritzky
International Conference on Food Innovation - FoodInnova 2014 organizada por la Universidad Nacional de Entre Ríos y la Universitat Politècnica de Valencia en Concordia, Entre Ríos, 20 al 23 de octubre de 2014

500. Vinculación entre la calidad de fideos libre de gluten cocidos y las condiciones del proceso de secado
Virginia Judit Larrosa; Gabriel Lorenzo, Noemí Elisabet Zaritzky, Alicia Noemí Califano
International Conference on Food Innovation - FoodInnova 2014 organizada por la Universidad

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501. Determinación de las isotermas de sorción de pastas libres de gluten

Virginia Judit Larrosa; Gabriel Lorenzo; Noemí Elisabet Zaritzky; Alicia Noemí Califano

International Conference on Food Innovation - FoodInnova 2014 organizada por la Universidad Nacional de Entre Ríos y la Universitat Politècnica de Valencia en Concordia, Entre Ríos, 20 al 23 de octubre de 2014

502. Aprovechamiento de subproductos de la industria yerbatera en sistemas de encapsulación con potencial aplicación agronómica

Aline Schneider Teixeira, Lorena Deladino, Noemí Zaritzky

International Conference on Food Innovation - FoodInnova 2014 organizada por la Universidad Nacional de Entre Ríos y la Universitat Politècnica de Valencia en Concordia, Entre Ríos, 20 al 23 de octubre de 2014

503. Desarrollo de un producto cárnico innovador utilizando alta presión hidrostática.

Gimenez Maria Belén; Graiver Natalia Gisel; Califano Alicia Noemi; Zaritzky Noemí Elisabet

International Conference on Food Innovation - FoodInnova 2014 organizada por la Universidad Nacional de Entre Ríos y la Universitat Politècnica de Valencia en Concordia, Entre Ríos, 20 al 23 de octubre de 2014

504. Desarrollo de productos a base de queratina a partir de residuos de la industria avícola

Juliana Orjuela Palacio; María Cecilia Lanari; Noemí Zaritzky. International Conference on Food Innovation - FoodInnova 2014 organizada por la Universidad Nacional de Entre Ríos y la Universitat Politècnica de Valencia en Concordia, Entre Ríos, 20 al 23 de octubre de 2014

505. Alta presión hidrostática en productos cárnicos pretratados en salmuera: su influencia en parámetros de calidad. Giménez B. Graiver N., Califano A., Zaritzky N.

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506. Determinación de la cinética de inactivación térmica de peroxidasa en crucíferas para la optimización del proceso industrial de vegetales precocidos congelados. Pérez JF, Santos MV, Califano A, Zaritzky N

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507. Incorporación de inulina en la matriz de helado de vainilla libre de grasa: efecto sobre las propiedades texturales y físicas Rodríguez Furlán LT, Zaritzky N, Campderrós ME V Congreso Internacional de Ciencia y Tecnología de Alimentos (CICYTAC 2014) Córdoba 17 al 19 de noviembre de 2014.

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Palatnik, D, Ostermann Porcel, V, Zaritzky N, Campderrós, M.

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509. Desarrollo de chocolate blanco libre de sacarosa, utilizando Stevia y sucralosa como edulcorante.

Rodríguez Furlán LT, Baracco Y, Zaritzky N, Campderrós ME.

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512 Influencia del agregado de inulina y aceites hidrogenados sobre las propiedades térmicas de chocolate blanco libre de sacarosa. RODRIGUEZ FURLÁN, L. T.; ZARITZKY, N.; CAMPDERRÓS, M. E.

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515. Producción de polihidroxialcanoatos por lodos activados a partir de suero de queso ALZATE MARIN, J. C.; CARAVELLI, A. H.; ZARITZKY, N. E. Congreso Latinoamericano de Ingeniería y Ciencias Aplicadas. CLICAP 2015, San Rafael , Mendoza, 15 al 17 de abril 2015

516. Remoción de cromo hexavalente utilizando quitosano reticulado, obtenido a partir de residuos de crustáceos. DIMA, J. B.; SEQUEIROS, C.; ZARITZKY, N. E. Congreso Latinoamericano de Ingeniería y Ciencias Aplicadas. CLICAP 2015, San Rafael , Mendoza, 15 al 17 de abril 2015

517 Estudios de adsorción de nonilfenol polietoxilado en carbón activo y lignito en aguas previamente tratadas con tratamiento biológico ARTURI, T. S.; ZARITZKY, N. E.; CONTRERAS, E. M. Congreso Latinoamericano de Ingeniería y Ciencias Aplicadas. CLICAP 2015, San Rafael , Mendoza, 15 al 17 de abril 2015

518. Capacidad de adsorción de nonilfenol etoxilado en carbón activo y lignito en aguas residuales ARTURI, T. S.; ZARITZKY, N. E.; CONTRERAS, E. M. Congreso Latinoamericano de Ingeniería y Ciencias Aplicadas. CLICAP 2015, San Rafael , Mendoza, 15 al 17 de abril 2015

519. Obtención de quitosano y quitosano reticulado a partir de residuos de la industria pesquera y su aplicación para la remoción de cromo hexavalente

Dima, J.; Sequeiros, C. y Zaritzky N

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20 al 22 de abril de 2015.

520. Obtención de plásticos biodegradables por microorganismos acumuladores de polihidroxialcanoatos en cultivos mixtos (lodos activados) utilizando efluentes de la industria, Alzate

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521. Determinación de coeficientes de transferencia de calor en sistemas biológicos durante el enfriamiento en nitrógeno líquido considerando regímenes de ebullición en film y nucleada.

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522. Modelado matemático del efecto de la temperatura y humedad del aire sobre la velocidad de secado de pastas libres de gluten. Larrosa, V.; Lorenzo, G.; Zaritzky N. y Califano A. Terceras Jornadas de Investigación, Transferencia y Extensión de la Facultad de Ingeniería 2015. 20 al 22 de abril de 2015.

523. Obtención de la cinética de inactivación térmica de peroxidasa en crucíferas para la optimización del

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524. Desarrollo de productos a base de queratina a partir de residuos de la industria avícola.

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527. Drying kinetics of gluten-free pasta according to temperature and relative humidity. Larrosa, Virginia J., Lorenzo, Gabriel, Zaritzky, Noemí E., Califano, Alicia N. X Congreso Iberoamericano de Ingeniería de Alimentos CIBIA X. 7º Simposio Internacional de Innovación y Desarrollo de Alimentos .INNOVA 2015 . 7 al 9 de octubre de 2015. Montevideo Uruguay

528. Utilización de recubrimientos comestibles en base a quitosano para prevenir melanosis en langostino refrigerado DIMA, Jimena B; ZARITZKY, Noemí E. X Congreso Iberoamericano de Ingeniería de Alimentos CIBIA X. 7º Simposio Internacional de Innovación y Desarrollo de Alimentos .INNOVA 2015 7 al 9 de octubre de 2015. Montevideo Uruguay

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