



XV CIBIA

XV Congresso Iberoamericano
de Engenharia de Alimentos

São Paulo - Brasil - 2026

SCIENTIFIC PROGRAM

September 22, 2026

13 – 17h REGISTRATION

17-19h OPENING SESSION

JENNY RUALES (ESCUELA POLYTÉCNICA NACIONAL, ECUADOR):
**Engineering Development in Ibero-America: The CIBIA Congresses in
Advancing Food Engineering.**

LUÍS MADI (INSTITUTO TECNOLÓGICO DE ALIMENTOS - ITAL,
BRASIL): **Projeto Comer com Ciência.**

19h WELCOME COCKTAIL

September 23, 2026



8:30 - 10h PLENARY LECTURES

MARCIANE MAGNANI (UFPB AND CAPES, BRAZIL): **Desafios e oportunidades para a pós-graduação da área de Alimentos.**

ANTONIO JOSÉ DE ALMEIDA MEIRELES (UNICAMP, BRAZIL): **Oportunidades e desafios para inovação e desenvolvimento econômico na transição para uma economia baseada em recursos renováveis.**

JORGE WELTI-CHANES (TECNOLÓGICO DE MONTERREY, MEXICO): **Ingeniería de Alimentos y su aportación a la solución de problemas de Seguridad Alimentaria.**

10 - 11h COFFEE BREAK AND POSTERS

11 – 12:30h ORAL PRESENTATION SESSIONS

Oral Session 01

Oral Session 02

Oral Session 03

Oral Session 04

12:30 – 14h LUNCH TIME AND POSTERS

14 – 16h ROUND TABLE SESSIONS

<p>AI IN FOOD ENGINEERING</p> <p>ESPER CAVALHEIRO (EPM AND FAPESP, BRAZIL): Ética e Integridade na Pesquisa Científica: os riscos da IA.</p> <p>CAROLINA SANTOS SILVA (VTT TECHNICAL RESEARCH CENTRE, FINLAND): AI in Food Science: from hype to responsible practice.</p> <p>FRANCISCO J. RODRÍGUEZ-PULIDO (UNIVERSITY OF SEVILLE, SPAIN): Applications of Hyperspectral Imaging data processing and analysis.</p>		<p>To be announced</p>	
<p>16-16:30h COFFEE BREAK AND POSTERS</p>			
<p>16:30 – 18h ORAL PRESENTATION SESSIONS</p>			
<p>Oral Session 05</p>	<p>Oral Session 06</p>	<p>Oral Session 07</p>	<p>Oral Session 08</p>
<p>September 24, 2026</p>			

8:30 – 10h PLENARY LECTURES

MARCIA TERRA (BRAZILIAN SOCIETY OF FOOD AND NUTRITION):
Classificação de alimentos.

GUSTAVO BARBOSA-CANOVAS (WASHINGTON STATE UNIVERSITY, USA): **Equivalent Processing for Pasteurization of Fruit Juices by Selected Nonthermal Technologies.**

OSCAR VEGA CASTRO (UNIVERSITY OF ANTIOQUIA, COLOMBIA):
Estrategias para la valorización del café y sus subproductos: Secado, membranas y química verde. Aplicaciones en alimentos y cosmética.

10 - 11h COFFEE BREAK AND POSTERS

11 – 12:30h ORAL PRESENTATION SESSIONS

Oral Session 09	Oral Session 10	Oral Session 11	Oral Session 12
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12:30 – 14h LUNCH TIME AND POSTERS

14 – 16h ROUND TABLE SESSIONS

<p>SCIENTIFIC PUBLISHING CHALLENGES</p> <p>CYNTHIA DITCHFIELD (FZEA-USP, BRAZIL): LWT.</p> <p>CRISTINA SILVA (CATHOLIC UNIVERSITY OF PORTO, PORTUGAL): Journal of Food Process Engineering.</p> <p>GUSTAVO V. BARBOSA-CÁNOVAS (WASHINGTON STATE UNIVERSITY, USA): Food Engineering Review.</p> <p>JOSÉ ANTONIO TORRES (TECNOLÓGICO DE MONTERREY, MÉXICO): CyTA</p> <p>MIRIAM DUPAS HUBINGER (UNICAMP, BRAZIL): Innovative Food Science and Emerging Technologies.</p> <p>PEDRO BOUCHON (PUC, CHILE): Journal of Food Engineering.</p>	<p>CEPIx-FoRC: A PROJECT INTEGRATING FOOD SCIENCE, TECHNOLOGY AND ENGINEERING</p> <p>EDUARDO PURGATTO: From seed to harvest: the journey of building a Food Research Center.</p> <p>JOÃO PAULO FABI: Three in one: Graduate Program in Integrated Food Systems.</p> <p>UELINTON PINTO: Integrating tradition and research: science empowering the Brazilian artisanal cheese production chain</p> <p>ELIANA GIUNTINI: The Brazilian Food Composition Table.</p>		
<p>16 - 16:30h COFFEE BREAK AND POSTERS</p>			
<p>16:30-18h ORAL PRESENTATION SESSIONS</p>			
<p>Oral Session 13 (290 participants)</p>	<p>Oral Session 14 (70 participants)</p>	<p>Oral Session 15 (70 participants)</p>	<p>Oral Session 16 (70 participants)</p>

September 25, 2026

8:30 – 10h PLENARY LECTURES

GUSTAVO F. GUTIÉRREZ-LÓPEZ (NATIONAL POLYTECHNIC INSTITUTE, MEXICO): **Food micro and nano structures in food process engineering and quality.**

OLGA MARTIN-BELLOSO (UNIVERSITY OF LLEIDA, SPAIN): **Diseño de sistemas nanoestructurados comestibles y sostenibles basados en emulsiones como estrategia para la incorporación de compuestos beneficiosos para la salud.**

PEDRO BOUCHON (PUC, CHILE): **Del Procesamiento a la Funcionalidad: Una Perspectiva Microestructural del Diseño de Alimentos.**

10 - 11h COFFEE BREAK AND POSTERS

11 – 12:30h ORAL PRESENTATION SESSIONS

Oral Session 17

Oral Session 18

Oral Session 19

Oral Session 20

12:30 – 14h LUNCH TIME AND POSTERS

14 - 16h PLENARY LECTURES

JOÃO BORGES LAURINDO (UFSC, BRAZIL): **Engenharia de Alimentos e Sociobiodiversidade: Pequena Escala, Grande Valor.**

CRISTINA SILVA (CATHOLIC UNIVERSITY OF PORTO, PORTUGAL): **Food Engineering in Transition: Integrating Sustainable Processing and Intelligent Modelling.**

JOSÉ ANTONIO TORRES (TECNOLÓGICO DE MONTERREY, MEXICO): **Assessment of the cold chain food preservation performance and the T-TAP cold chain management platform.**

16:00 – 16:30h COFFEE BREAK AND POSTERS

16:30 – 18h CLOSING SESSION