

Publicaciones y proyectos de investigación realizados por el Grupo ASPA

Research papers and projects carried out by ASPA Group 2012-2018

Artículos investigación / Research papers

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Cárcel, J.A., García-Pérez, J.V., Riera, E., Rosselló, C., Mulet, A. Ultrasonically assisted drying. *Ultrasound in Food Processing*: 371-391, (2017). ISBN: 9781118964187

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Ortuño, C., Benedito, J. Microbial and enzyme inactivation by ultrasound-assisted supercritical fluids. *Ultrasound in Food Processing*: 371-391, (2017). ISBN: 9781118964187

AUTORES (p.o. de firma): Polachini, T.C, Mulet, A., Cárcel, J.A., Telis-Romero, J.
TITULO: Efeito do tamanho de partícula nas propriedades reológicas de suspensões aquosas de resíduo agroindustrial em diferentes concentrações de sólidos e temperaturas
REF. LIBRO: *Ciência e Tecnologia dos Alimentos–Volume 2*. Ed. D.F. Andrade. Poisson, Belo Horizonte, 57-63, (2019).
ISBN: 978-85-7042-120-3 DOI: 10.36229/978-85-7042-120-3

AUTORES (p.o. de firma): Polachini, T.C, Mulet, A., Cárcel, J.A., Telis-Romero, J.
TITULO: Pré-tratamento de cascas de amendoim com ultrassom de alta intensidade: Efeito estrutural e liberação de açúcares
REF. LIBRO: *Inovação em Ciência e Tecnologia de Alimentos 2*. Ed. V.B. Viera, N. Piovesan. Atena Editora, Ponta Grossa, 249-263, (2019).
ISBN: 978-85-7247-699-7 DOI: 10.22533/at.ed.997190910

PROYECTOS DE INVESTIGACIÓN/RESEARCH PROJECTS

Título: Productos cárnicos para el siglo XXI: seguros, nutritivos y saludables. 2007-2012 Organismo financiador: Ministerio de Educación y Ciencia.
CONSOLIDER
Investigador principal: J. Antonio Ordoñez. Número total de investigadores: 151.
Importe total: 5.000.000 €

Responsable Acció 1 del subprojecte PROCARTE en la UPV (AC1UPV):
José Javier Benedito Fort. Número de investigadores: AC1UPV: 4. Importe
AC1UPV: 67.406 €

Responsable Acció 2 del subprojecte FUNCIOCA en al UPV (AC2UPV):
José Bon Corbín. Número de investigadores: AC2UPV: 4. Importe AC2UPV:
68170 €.

Responsable Acció 6 del subprojecte NITRARED en al UPV (AC6UPV):
Neus Sanjuán Pellicer. Número de investigadores: AC2UPV: 4. Importe
AC6UPV: 130000 €

Título: Valorización de subproductos hortofrutícolas nacionales: obtención sostenible de aditivos de origen natural. 2009-2012. Organismo financiador: Ministerio de Ciencia e Innovación. Ref: PS-060000-2009-3. Investigador principal: Sanjuan Pellicer, Nieves. Número de investigadores: 65. Importe concedido: 41.324,70 €

Título: Optimización y control de la calidad tecnológica, nutricional y organoléptica de jamones serranos e ibéricos. 2010-2013. Organismo financiador: Ministerio de Ciencia e Innovación-INIA. Ref. RTA2010-00029-C04-02. Investigador principal: Jose J. Benedito Fort. Número de investigadores: 3. Importe concedido: 56.040 €

Título: Acción preparatoria de Coordinación entre el Grupo de Análisis y Simulación de Procesos (ASPA) de la Universidad Politécnica de Valencia (ESPAÑA) y el Laboratoire des Composants Actifs et Matériaux de La Université Larbi Benmhidí, Oum El Bouaghi (ARGELIA). 2011-2012. Organismo financiador: Ministerio de Asuntos Exteriores y Cooperación-AECID. Ref: C/032742/10). Investigador principal: Juan A. Cárcel. Número de investigadores: 11. Importe concedido: 4730 €

Título: Estudio de los efectos de los ultrasonidos de potencia en procesos de transferencia de materia. Mejora de la liofilización a presión atmosférica Fecha: 2010-2012. Organismo financiador: Plan Nacional I+D+I- Ministerio de Ciencia e Innovación (Ref: DPI2009-14549-C04-04). Investigador principal: Antonio Mulet Pons. Número de investigadores: 4. Importe concedido: 112.000 €

Título: Acción preparatoria de coordinación entre el Grupo de Análisis y Simulación de Procesos Agroalimentarios (ASPA) de la Universidad Politécnica de Valencia (España) y el Groupe de Génie des Procédés Agro-alimentaires de la Ecole Nationale d'Ingénieurs de Sfax, Université de Sfax (Tunez), entre la Universitat Politècnica de València (España) y la institució Université de Sfax (Tunez). 2011-2012. Organismo financiador: Ministerio de Asuntos Exteriores y Cooperación-AECID. Ref. AP/036114/11. Investigador principal: Jose V. Garcia-Perez. Número de investigadores: 4. Importe concedido: 5150 €

Título: Medición del valor ambiental añadido del sector agrario. 2010-2012. Organismo financiador: Universidad Politécnica de Valencia. Ref: PAID-06-09.

2385. Investigador principal: Francisco Javier Ribal Sanchís. Número de investigadores: 4. Importe concedido: 10.000 €

Título: Estudio conjunto de los procesos de secado y extracción de componentes bioactivos considerando parámetros de calidad, consumo energético y eco-eficiencia. Aplicación a dos subproductos agroalimentarios (hoja de olivo y raspón de uva) y a un cultivo tradicional mediterráneo (romero). 2010-2013. Organismo financiador: Generalitat Valenciana. Ref: PROMETEO/2010/062. Investigador principal: Antonio Mulet Pons. Número de investigadores: 7. Importe concedido: 227.650 € (para 2010)

Título: Optimización y control de la calidad tecnológica, nutricional y organoléptica de jamones serranos e ibéricos. 2010-2013. Organismo financiador: Ministerio de Ciencia e Innovación-INIA. Ref: RTA 2010-00029-C04-02. Investigador principal: José J. Benedito Fort. Número de investigadores: 3. Importe concedido: 56.040 €

Título: Desarrollo de una metodología de integración de aspectos nutricionales y ecológicos para un consumo de alimentos sostenible. 2011-2013. Organismo financiador: Ministerio de Ciencia e Innovación. Ref: CTM2010-18118. Investigador principal: Gabriela Clemente Polo. Número de investigadores: 5. Importe concedido: 55.660 €

Título: Aplicación de los ultrasonidos de potencia en la intensificación de procesos de secado a baja temperatura análisis del proceso y eficacia energética. 2013-2015. Entidad financiadora: Ministerio de Economía y Competitividad; MINECO. Ref.: DPI2012-37466-C03-03. Investigador Principal: Juan Andrés Cárcel Carrión. Nº total investigadores del proyecto: 3. Importe concedido: 100.000 €

Título: Cooperation project Brazil-Spain. 2014-2016. Entidad financiadora: Conselho Nacional de Desenvolvimento Científico e Tecnológico CNPq, BRASIL Ref.: 313586/2013-6. Coordinador brasileño: Fabiano André Narciso Fernandes. Coordinador español: Juan Andrés Cárcel Carrión. Número de investigadores: 4. Importe concedido: 98.500 €

Título: Estudio conjunto de los procesos de secado y extracción de componentes bioactivos considerando parámetros de calidad, consumo energético y eco-eficiencia. Aplicación a dos subproductos agroalimentarios (hoja de olivo y raspón de uva) y a un cultivo tradicional mediterráneo (romero). Fase II. 2014-2017. Entidad financiadora: Generalitat Valenciana Ref.: PROMETEOII/2014/005. Investigador Principal Proyecto: Antonio Mulet Pons. Número de investigadores: 7. Importe concedido: 245.972 €

Título: Caracterización y detección objetiva de defectos de textura en jamón curado mediante tecnologías no destructivas. Desarrollo y evaluación de medidas correctoras (SOLTEXJAM). 2014-2017. Organismo financiador: Ministerio de Economía y Competitividad-INIA. Ref.RTA2013-00030-C03-02. Investigador

principal: Jose V. Garcia-Perez. Número de investigadores: 2. Importe concedido: 61.654 €

Título: Diseño de un indicador de sostenibilidad del ciclo de vida de los sistemas agrarios. 2014-2016. Organismo financiador: Ministerio de Economía y Competitividad. Ref: CTM2013-47340-R. Investigador principal: Neus Sanjuán Pellicer. Número de investigadores: 5. Importe concedido: 95.590 €

Título: Revalorización integral de subproductos en función de sus usos potenciales: Metodologías y estrategias de estabilización para la optimización del aprovechamiento integral de subproductos 2017-2020. Organismo financiador: INIA Ref.: RT A2015-00060-C04-02. Investigador principal: Juan Andrés Cárcel Carrión. Número de investigadores: 5 Importe concedido: 83.000 €

Título: Gestión integral del proceso de elaboración de tortitas de maíz basado en la caracterización no destructiva y no invasiva mediante ultrasonidos sin contacto de las propiedades texturales. 2018-2021. Organismo financiador: Agencia Estatal de Investigación, I+D Colaborativa competitiva. Ref. RTC-2017-6314-2. Investigador principal: José Benedito. Número de investigadores: 3 Importe concedido: 113.222 €

Título: Tecnologías emergentes para la obtención de zinc-protoporfina y proteínas funcionales a partir de co-productos cárnicos. 2018-2021. Organismo financiador: Agencia Estatal de Investigación. Ref. RTA2017-00024-C04-03. Investigador principal: J.V. Garcia-Perez. Número de investigadores: 5 Importe concedido: 76.315 €

Título: Mejorando la sostenibilidad en el procesado de alimentos utilizando (MEF) para la intensificación de procesos y el procesado inteligente. 2018-2021. Organismo financiador: ERANET-SUSFOOD2- Agencia Estatal de Investigación. Ref. PCI2018-093161. Investigador principal: Juan A. Cárcel. Número de investigadores: 3 Importe concedido: 100.000 €