Scientific Program

19th International Conference on

FOOD PROCESSING & TECHNOLOGY

October 23-25, 2017  |  Paris, France
## Scientific Program

### Day 1 October 23, 2017

<table>
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<tr>
<th>Time</th>
<th>Event</th>
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<tr>
<td>08:00-09:00</td>
<td>Registrations</td>
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<tr>
<td>09:00-09:25</td>
<td><strong>Opening Ceremony</strong></td>
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<tr>
<td>09:25-09:30</td>
<td>Introduction</td>
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</table>
| 09:30-10:00   | **Title:** Food shelf life stability innovations in food science and technology  
                Ozlem Tokusoglu, Celal Bayar University, Turkey                      |
| 10:00-10:30   | **Title:** Recent applications of cyclodextrins as food additives and in food processing  
                Giancarlo Cravotto, University of Turin, Italy                     |
| 10:30-11:00   | **Title:** Investigation on titrable acidity and lipid peroxidation in fermented milk in production of yogurt  
                Mirjana Menkovska, Ss.Cyril and Methodius University of Skopje, Macedonia |
| 11:00-11:15   | Group Photo                                                          |
| 11:15-11:45   | **Workshop on**                                                      |
|               | **Title:** Understanding the nature, physiology, taxonomy, diagnostic and the federal compliance guidelines for food-borne pathogen *Listeria monocytogenes*  
                Osama O Ibrahim, Bio Innovation, USA                             |
| 11:45-12:15   | **Title:** Green extraction of food ingredients and natural products: Moving from academia to innovative and large-scale applications  
                Farid Chemat, University of Avignon, France                       |
| 12:20-12:40   | **Sessions:** Food Safety: Prevention and Control | Food Science & Technology: Tools, Techniques and Instrumentation | The Chemistry of Food Ingredients | Food Farming and Machinery | Food Marketing and Economics | Baby Food and its Future Potential  
                Session Chair: Ozlem Tokusoglu, Celal Bayar University, Turkey  
                Session Co-chair: Giancarlo Cravotto, University of Turin, Italy |
| 12:40-13:00   | **Title:** The safety of Asian fermented foods: Conventional and molecular genetic approaches to studying occurrence and control of biogenic amines  
                Jae Hyung Mah, Korea University, Republic of Korea                |
| 14:00-14:20   | **Title:** Juice to juice adulteration detection                    |
| 14:20-14:40   | **Title:** Effects of atmospheric argon plasma treatment on surface decontamination of carrots  
                Ufuk Bagci, Trakya University, Turkey                            |
| 14:40-15:00   | **Title:** Functional surfaces – Development of innovative products  
                Aline Holder, Festo AG & Co. KG, Germany                       |
| 15:00-15:20   | **Title:** Multiplex approach for detection of genetically modified foods  
                Nelly Datukishvili, Ilia State University, Georgia           |
| 15:20-15:40   | **Title:** Green solvents for green extraction of biologically active compounds  
                Ivana Radojcic Redovnikovic, University of Zagreb, Croatia       |

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<tr>
<th>Time</th>
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<tr>
<td>13:00-14:00</td>
<td>Lunch Break 13:00-14:00 @ Hotel Restaurants</td>
</tr>
</tbody>
</table>
15:40-16:00 Title: Current development in detection of adulteration in extra virgin olive oil
Turkan Mutlu Keceli, Cukurova University, Turkey

16:20-16:40 Title: Development of Spirulina supplemented food bars for school age children
Shahid Bashir, The University of Lahore, Pakistan

16:40-17:00 Title: Decontamination and detoxification of hazelnut with atmospheric and low-pressure non-thermal plasmas
Baran Onal Ulusoy, Cankiri Karatekin University, Turkey

17:00-17:20 Title: SPME/GC-MS characterization of volatiles in whey butter
Abdullah Sinan Colakoglu, Kahramanmaras Sutcu Imam University, Turkey

17:20-17:40 Title: Improvement of nutrition production by protoplast fusion techniques in Chlorella vulgaris
Hermin Pancasakti Kusumaningrum, Diponegoro University, Indonesia

17:40-18:00 Title: Consideration of physicochemical characteristics, total polyphenol content and flavonoids in various Iranian commercial juices
Mannan Hajimahmoodi, Tehran University of Medical Sciences, Iran

18:00-18:20 Title: A comparison on the effects of polyethylene and polyamide nano-silver packaging in reduction of the mince microbial load
Hamed Ahari, Islamic Azad University, Iran

18:20-18:40 Title: A central composite face-centered design for optimizing in detection of Salmonella typhi using fluorescence nano biosensor by micro-contact method
Hamed Ahari, Islamic Azad University, Iran

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Day 2 October 24, 2017
ROME & LONDRES

Keynote Forum

09:25-09:30 Introduction

9:30-10:00 Title: What you must know about dietary supplements and its legal regulations?
Osama O Ibrahim, Bio Innovation, USA

10:00-10:30 Title: The future of artificial meat from cultured cells is uncertain
Jean Francois Hocquette, INRA - VetAgro Sup, France

10:30-11:00 Title: High voltage electrical discharge plasma in extraction processes
Anet Rezek Jambrak, University of Zagreb, Croatia

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Workshop on

11:15-11:45 Title: Food byproduct based functional foods and powders
Ozlem Tokusoglu, Celal Bayar University, Turkey

11:45-12:15 Title: The nature, sources, detection and regulation of mycotoxins that contaminate food and feed products and causing health hazards for both human and animals
Mirjana Menkovska, Ss.Cyril and Methodius University of Skopje, Macedonia

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Sessions: Food Processing, Preservation and Packaging | Food Microbes: Probiotics and Functional Foods | Medical Foods: Enteral Nutrient Solution | Food Adultration: Laws policy and governance | Food Pathology, Disease and Diagnosis
Session Chair: Osama O Ibrahim, Bio Innovation, USA
Session Co-Chair: Mirjana Menkovska, Ss.Cyril and Methodius University of Skopje, Macedonia

12:20-12:40 Title: Investigation of using chitosan for preservation chicken and quail eggs
Ozlem Turgay, Kahramanmaras Sutcu Imam University, Turkey
Title: An iconographic correlation method for optimizing a combined microwave/hot air drying of apple *Malus domestica* sp.
Jean Claude Laguerre, UniLaSalle, France

**Lunch Break 13:00-14:00 @ Hotel Restaurants**

14:00-14:20  **Title: Towards a European beef eating quality model?**
Jean Francois Hocquette, INRA-VetAgro Sup, France

14:20-14:40  **Title: Evaluation of the modified flow diagram of production of heat coagulated milk:**
Mireille Serhan, University of Balamand, Lebanon

14:40-15:00  **Title: Effect of hot air drying on bioactive compounds of fruits and vegetables**
Inci Cinar, Kahramanmaras Sutcu Imam University, Turkey

15:00-15:20  **Title: The use of liquid smoke as flavouring agent in the milkfish nugget and its effect on texture, sensory and proximate characteristics**
Frondthea Swastawati, Diponegoro University, Indonesia

15:20-15:40  **Title: Technology for extraction of wood apple (*Feronia limonia*) juice**
Harsh Prakash Sharma, Anand Agricultural University, India

15:40-16:00  **Title: Development of cabibi/freshwater clam (*Batissa violacea*) sauce**
Cristina A Cortes, Cagayan State University, Aparri, Philippines

**Networking and Refreshments Break 16:00-16:20**

16:20-16:40  **Title: Salep: The name of the plant, powder, hot beverage, food ingredient**
Ozlem Turgay, Kahramanmaras Sutcu Imam University, Turkey

16:40-17:00  **Title: Osmotic dehydration technology of santol**
Charuwan Rattanasakultham, Crop Processing Research and Development Group, Thailand

17:00-17:20  **Title: Ethylene absorber paper from durian husk for prolonging the storage life of fruit**
Siriporn Tengrang, Crop Processing Research and Development Group, Thailand

17:20-17:40  **Title: Development of simple polishing sorghum machine abrasive type support for diversification of food in Lamongan**
Ana Nurhasanah, Center for Agricultural Engineering Research and Development, Indonesia

17:40-18:00  **Title: Using *Micromeria barbata* plant essential oil as natural preservative to prolong the shelf life of yogurt**
Khaled El Omari, Industrial Development & Research Alimentary Center, Lebanon

**Panel Discussion**

**Session Adjournment**

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**Day 3 October 25, 2017**

**ROME & LONDRES**

**Sessions:** Food Security: The Rising Crisis and Its Management | Food and Nutrition | Food Waste Management | Dairy Food and Its Commercial Future | Food Public Health & Hygiene | Food Industry and Health Hazard | Food Psychology

**Session Chair:** Mirjana Menkovska, Ss.Cyril and Methodius University of Skopje, Macedonia

**Session Chair:** Jean-Francois Hocquette, INRA, VetAgro Sup, France

**Session Introduction 09:25-09:30**

09:30-09:50  **Title: Chickpeas as a functional food ingredient for the gluten-free industry**
Sanaa Ragaee, University of Guelph, Canada

09:50-10:10  **Title: Determination of vitamin C in different types of milk**
Julijana Tomovska, University St. Kliment Ohridski, Bitola, Macedonia

10:10-10:30  **Title: Fructans powder from Shollot (*Allium ascalonicum* L.)**
Wimonwan Wattanawichit, Crop Processing Research and Development Group, Thailand
Title: Production and marketing systems of food security crops in the Sudan: A commodity approach analysis
Khansa Osman Mahjoub Ibrahim, University of Khartoum, Sudan

Title: Degumming of *Nigella sativa* oil by phosphoric acid
Yuksel Abali, Manisa Celal Bayar University, Turkey

Networking and Refreshments Break 11:10-11:25

Title: Fortification of a traditional stapled food chipa based on yuca starch with iron fumarate and vitamins as an alternative feeding program to prevent school children anemia
Griselda Miranda Pena, National University of Asuncion, Paraguay

Title: *Porphyra haitanesis*-derived anti-proliferation peptides
Xuewu Zhang, South China University of Technology, China

Young Researchers Forum
Session Judge-1: Osama O Ibrahim, Bio Innovation, USA
Session Judge-2: Ozlem Tokusoglu, Celal Bayar University, Turkey

Session Introduction 12:05-12:10

Title: Microbiological and physicochemical changes in Turkish fermented sausages (sucuk) coated with chitosan-essential oils
Eda Demirok Soncu, Ankara University, Turkey

Title: Subcritical water for recovery of valuable bioactive compounds from kiwifruit processing by-products
Hamid Kheirkhah, The University of Auckland, New Zeland

Title: The effect of popular dietary supplements on the DHEA and cortisol levels in saliva of surveyed athletes
Marta Stachowicz, Medical University of Gdansk, Poland

Title: Improvement of the nutritional quality of citrus juices and valorization of citrus peels by pulsed electric field
Sally El Kantar, Saint Joseph University, Lebanon

Lunch Break 13:10-14:00 @ Hotel restaurants

Title: Effects of packaging methods and storage temperatures on the quality of cobia (*Rachycentron canadum*) fillets during frozen storage
Nguyen Thi Hang, University of Iceland, Iceland

Title: Effect of pulse electrical field on the mechanical properties of raw, blanched and fried potato strips
Maria Botero Uribe, University of Queensland, Australia

Title: Effects of freezing methods and storage conditions on lipid deterioration of redfish (*Sebastes marinus*) muscles during frozen storage
Dang Thi Thu Huong, University of Iceland, Iceland

Title: Study of antioxidant potential and functional properties of Amla (*Emblica officinalis*) pomace for functional food product development
Ajay Patel, Indian Institute of Technology, Delhi, India

Title: Determination of weight and color in Agraz during the storage period with near infrared spectroscopy
Andrea Katherin Carranza Diaz, National University of Colombia, Colombia

Title: Supercritical CO$_2$ extraction of anthocyanins from black carrots
Merve Yavuz Duzgun, Istanbul Technical University, Turkey

Title: Effect of somatic cell count on physicochemical properties of Shal breed Ewe milk
Mina Nasiri, Islamic Azad University, Iran

Title: Breakage behaviour of black pepper seed under compression test in cryogenic condition: Numerical analysis
Gurveer Kaur, Indian Institute of Technology, Kharagpur, India

Networking and Refreshments Break 16:00-16:15
<table>
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<tr>
<th>Time</th>
<th>Title</th>
<th>Speaker</th>
<th>Institution</th>
</tr>
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<tr>
<td>16:15-16:30</td>
<td>Food waste and by-product utilization, the key to world food security</td>
<td>Pragynsh Mishra</td>
<td>Sam Higginbottom University of Agriculture, India</td>
</tr>
<tr>
<td>16:30-16:45</td>
<td>Optimization of stevia concentration in Rasgulla (sweet syrup cheese ball) based on quantity</td>
<td>Gurveer Kaur</td>
<td>Indian Institute of Technology Kharagpur, India</td>
</tr>
<tr>
<td>16:45-17:00</td>
<td>Heat transfer modeling of canned vegetarian khoreshteh bademjan (VKB) using computational fluid dynamics</td>
<td>Vahideh Jalali</td>
<td>Islamic Azad University, Iran</td>
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**Panel Discussion**

**Awards & Closing Ceremony**

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**Day 2 Poster Presentation, Session 1-10:30-11:30**

**Session Judge-1:** Giancarlo Cravotto, University of Turin, Italy  
**Session Judge-2:** Jean Francois Hocquette, INRA - VetAgro Sup, France

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<tr>
<th>FTECH-101</th>
<th>Quality of freeze dried peach snacks: Scanning electron microscopy combined with image analysis techniques</th>
<th>Valeria Messina</th>
<th>UNIDEF-MINDEF-CITEDEF-CONICET, Argentina</th>
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<tbody>
<tr>
<td>Title</td>
<td>Enhanced aqueous dispersibility of alpha-lipoic acid through complex formation with octenylsuccinylated high amylose starch</td>
<td>Yi Xuan Li</td>
<td>Korea University, Republic of Korea</td>
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<tr>
<td>FTECH-102</td>
<td>Effect of mild heating and freezing treatments on microstructure and pasting properties of various starches</td>
<td>Chen Zhang</td>
<td>Korea University, Republic of Korea</td>
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<td>FTECH-103</td>
<td>Physicochemical, oxidative and sensory changes in chitosan coated fermented sausages (Sucuk) of dipping into chitosan solutions enriched with essential oils as a surface fungus inhibitor</td>
<td>Betul Arslan</td>
<td>Ankara University, Turkey</td>
</tr>
<tr>
<td>FTECH-104</td>
<td>Determination of some physical properties of tray dried Arapgir purple basil (Ocimum basilicum)</td>
<td>Ali Adnan Hayaloglu</td>
<td>Inonu University, Turkey</td>
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<tr>
<td>FTECH-105</td>
<td>Effect on color, biochemical and sensory characteristics of Turkish fermented sausages (Sucuk) of dipping into chitosan solutions enriched with essential oils as a surface fungus inhibitor</td>
<td>Eda Demirok Soncu</td>
<td>Ankara University, Turkey</td>
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<tr>
<td>FTECH-106</td>
<td>Proteolytic, lipolytic and microbiological changes in dry-fermented chicken sausages throughout the fermentation and drying process</td>
<td>Eda Demirok Soncu</td>
<td>Ankara University, Turkey</td>
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<td>FTECH-107</td>
<td>The effects of different production techniques on bioactive substances of vinegars</td>
<td>Zeynep Banu Guzel Seydim</td>
<td>Suleyman Demirel University, Turkey</td>
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<td>FTECH-108</td>
<td>Use of kefir made from natural kefir grains in sour dough bread making</td>
<td>Zeynep Banu Guzel Seydim</td>
<td>Suleyman Demirel University, Turkey</td>
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<td>FTECH-109</td>
<td>Total antioxidant capacities of world vinegars</td>
<td>Zeynep Banu Guzel Seydim</td>
<td>Suleyman Demirel University, Turkey</td>
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<tr>
<td>FTECH-110</td>
<td>Characteristics of bioactive materials in edible Tenebrio molitor larvae</td>
<td>Il Suk Kim</td>
<td>Gyeongnam National University of Science and Technology, South Korea</td>
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<td>FTECH-111</td>
<td>Antioxidant activity of sour cherry juice, wine, vinegar</td>
<td>Havva Nilgun Budak</td>
<td>Suleyman Demirel University, Turkey</td>
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<td>FTECH-112</td>
<td>Phenolic compounds of kiwi vinegar</td>
<td>Havva Nilgun Budak</td>
<td>Suleyman Demirel University, Turkey</td>
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<tr>
<td>FTECH-113</td>
<td></td>
<td>Havva Nilgun Budak</td>
<td>Suleyman Demirel University, Turkey</td>
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<tr>
<td>Title</td>
<td>Author(s)</td>
<td>University/Institution</td>
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<tr>
<td>Production of $\beta$-galactosidase enzyme from <em>Kluyveromyces</em> spp. isolated from natural kefir</td>
<td>Tugba Kok Tas</td>
<td>Suleyman Demirel University, Turkey</td>
<td>Turkey</td>
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<tr>
<td>The importance of using authentic kefir grains in kefir production</td>
<td>Tugba Kok Tas</td>
<td>Suleyman Demirel University, Turkey</td>
<td>Turkey</td>
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<td>Effects of high oleic acid in beef fat (Korean native beef cattle) on blood characteristics and fatty acid composition in adipose tissue of rats</td>
<td>Ye Hyun Lee</td>
<td>Chungbuk National University, Republic of Korea</td>
<td>Korea</td>
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<tr>
<td>Effect of different sonication conditions on specific aminopeptidase activities of <em>Lactobacillus paracasei</em> ATCC 334 and <em>Lactobacillus helveticus</em> DPC 4571 strains</td>
<td>Elif Dagdemir</td>
<td>Ataturk University</td>
<td>Turkey</td>
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<tr>
<td>Carbonated beverages, “enhanced popularity, addiction and health impacts”</td>
<td>Dhawal Asthana</td>
<td>Harcourt Butler Technological University, India</td>
<td>India</td>
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<tr>
<td>Thermal stabilities of lycopene and $\beta$-carotene in pink grapefruit juice and tomato pulp</td>
<td>Fatmagul Hamzaoglu</td>
<td>Ankara University</td>
<td>Turkey</td>
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<td>Use of hydrogen peroxide to remove sulfur dioxide from over-sulfite dried apricots</td>
<td>Fatmagul Hamzaoglu</td>
<td>Ankara University</td>
<td>Turkey</td>
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<td>Chances in antioxidant activity and phenolic content of pomegranate juice concentrate during storage</td>
<td>Alev Bingol</td>
<td>Ankara University</td>
<td>Turkey</td>
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<tr>
<td>Possibilities for use of persimmon (<em>Diospyros kaki</em> L.) fiber in ice cream production</td>
<td>Zeynep Gurbuz</td>
<td>Ataturk University</td>
<td>Turkey</td>
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<tr>
<td>cDNA cloning and expression analysis of red color–related hemocyanin gene in shrimp (<em>Litopenaeus vannamei</em>)</td>
<td>Chuang Pan</td>
<td>Tokyo University of Marine Science and Technology, Japan</td>
<td>Japan</td>
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<tr>
<td>Changes in anthocyanins and color of strawberry juice concentrates during storage</td>
<td>Ayse Navruz</td>
<td>Ankara University</td>
<td>Turkey</td>
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<td>Analysis of bisphenols migrating from food packaging materials using HPLC-MS/MS</td>
<td>Joung Boon Hwang</td>
<td>National Institute of Food and Drug Safety, South Korea</td>
<td>South Korea</td>
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<tr>
<td>Investigation of microbial contamination levels in health functional food</td>
<td>In Sun Choi</td>
<td>Daejeon Regional Office of Food and Drug Safety, South Korea</td>
<td>South Korea</td>
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<td>Migration of heavy metals and formaldehyde from polylactide food contact materials into a food simulant</td>
<td>Hyun Uk Kim</td>
<td>Gyeongin Regional Food and Drug Administration, Republic of Korea</td>
<td>Korea</td>
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<tr>
<td>Antimicrobial potential of biodegradable film of soybean isolated protein and clove (<em>Syzygium aromaticum</em> L.) essential oil</td>
<td>Cristiane Mengue Feniman Moritz</td>
<td>Maringa State University, Brazil</td>
<td>Brazil</td>
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<td>Change of flavor characteristics of flavor oil made using (<em>Sarcodon aspratus</em> (Berk.) S. Ito) according to extraction temperature and extraction time</td>
<td>Gyeong Suk Jo</td>
<td>Jeollanamdo Agricultural Research &amp; Extension Services, South Korea</td>
<td>South Korea</td>
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<tr>
<td>Effect of vacuum ohmic evaporation on rheological characteristics of pomegranate juice concentrates</td>
<td>Serdal Sabanci</td>
<td>Ege University, Turkey</td>
<td>Turkey</td>
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<tr>
<td>Performance analyses for evaporation process in ohmic heating assisted vacuum system</td>
<td>Serdal Sabanci</td>
<td>Ege University, Turkey</td>
<td>Turkey</td>
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<tr>
<td>Concentration of apple juice by vacuum microwave evaporator and in comparison to rotary evaporator</td>
<td>Hamza Bozkir</td>
<td>Ege University, Turkey</td>
<td>Turkey</td>
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</tbody>
</table>
Title: Effect of vacuum microwave evaporation and conventional evaporation on the phenolic compounds of apple juice
Hamza Bozkir, Ege University, Turkey

Title: Sensors for micronutrient diagnostics in resource-limited settings: A systematic review
Anna W Waller, University of Illinois, USA

Title: Green extraction of phenolic compounds from food by-products and their biological activity
Manuela Panic, University of Zagreb, Croatia

Title: In vivo immunostimulatory activity of chitosan oligosaccharides
Xingchen Zhai, Harbin Institute of Technology, China

Title: Effects of electric field strength on characteristics of pineapple juice during ohmic heating
Hilal Ahmad Makroo, University of Surrey, UK

Title: Evaluation of total phenol, total flavonoid and ascorbic acid in Iranian commercial orange juice
Mannan Hajimahmoodi, Tehran University of Medical Sciences, Iran

Title: Multi residue analysis for simultaneous determination of 75 veterinary drug residues in fishery products from domestic markets in South Korea
Gyeongyeol Kim, Center for Food and Drug Analysis, Busan Regional Office of Food and Drug Administration, South Korea

Title: Biogenic amine production in Gat Kimchi, a Korean traditional fermented leaf mustard
Jae Hyung Mah, Korea University, Republic of Korea

Title: Surface modification of commercial cellulose acetate membranes via low pressure plasma for improved reverse osmosis performance: A case study of pomegranate juice concentration
Pelin Onsekizoglu Bagci, Trakya University, Turkey

Title: Adsorption and concentration of antioxidants from an industrial wine making by-product using PVPP
Christian Folch Cano, University of Concepcion, Chile

Title: Polyphenolic composition and antioxidant capacity of red wines made with the main grape varieties grown in Uruguay by two alternative methods of wine making
Gustavo Gonzalez Neves, University of the Republic, Uruguay

Title: Color and pigment composition of Uruguayan red wines made by different winemaking procedures
Gustavo Gonzalez Neves, University of the Republic, Uruguay

Title: Possibility of Platycodon grandiflorum ethanol extract as cancer-preventing functional food
Su Hyun Hong, Dongeui University College of Korean Medicine, Republic of Korea

Title: Spring-summer dynamics in the amount of water-soluble protein in Bulgarian cheese from sheep’s and cow’s milk
Galina S Dicheva, Agricultural institute-Stara Zagora, Republic of Bulgaria

Title: Influence of length of the suckling period on the quantity and cheese quality of sheep’s milk
Daniela N Miteva, Agricultural institute-Stara Zagora, Republic of Bulgaria

Title: Stability of encapsulated β-carotene during baking
Nadide Seyhun, Kocaeli University, Turkey

Title: Effect of sauces on processing and physicochemical properties of baked pizzas done employing ready-shaped frozen pizza dough with fibre from a tiger-nut (Cyperus esculentus) milk co-product
Cecibel Alava Pincay, Polytechnic University of Valencia, Spain