Productos del programa de Maestría en Ciencias en Ciencia y Tecnología de Alimentos en las LGAC

10 de junio de 2020

Las Líneas de Generación y Aplicación del Conocimiento (LGAC) de programa de Maestría en Ciencias en Ciencia y Tecnología de Alimentos son

- **LGAC 1**.- Procesos alimentarios tradicionales y alternativos
- **LGAC 2**.- Propiedades de alimentos y sus componentes
- **LGAC 3**.- Bioprocesos alimentarios

Los productos listados a continuación fueron recopilados con ayuda de la base de datos Scopus y posteriormente clasificados de acuerdo con las LGAC del programa.

1. Relación de productos de las LGAC de los estudiantes y profesores del NAB

Aquí se presentan los productos de los estudiantes y profesores del NAB para cada LGAC

LGAC 1. Procesos alimentarios tradicionales y alternativos

- **Estudiantes:** Tania Samantha Ruiz Sáenz.
  Profesores: Tomás Galicia García, Martha Graciela Ruiz Gutiérrez, Martha Yarely Leal Ramos, Armando Quintero Ramos[1]

- **Estudiantes:** Lilisbet Castellanos Gallo
  Profesores: Tomás Galicia García, Martha Yarely Leal Ramos[2]

- **Estudiantes:** Kenia Aniosca Fernández Acosta
  Profesores: Iván Salmerón Ochoa, Samuel Bernardo Pérez Vega[3]

- **Estudiantes:** Maylem Zileny Rodríguez Rodríguez, Miguel Ángel Sánchez Madrigal
  Profesores: Armando Quintero Ramos[4]

- **Estudiantes:** Yanira Ivonne Sánchez Garcia
  Profesores: Néstor Gutiérrez Méndez[5]

- **Estudiantes:** Nydia Verónica Rentería Ríos, Miguel Ángel Sánchez Madrigal
  Profesores: Armando Quintero Ramos, Martha Graciela Ruiz Gutiérrez[6]

- **Estudiantes:** Yessica Iraís Escobedo Flores
  Profesores: Iván Salmerón Ochoa, Samuel Bernardo Pérez Vega[7]

- **Estudiantes:** Cynthia Fontes Candia
  Profesores: Iván Salmerón Ochoa, Samuel Bernardo Pérez Vega[8]

- **Estudiantes:** David Neder Suárez
  Profesores: Armando Quintero Ramos, Tomás Galicia García[9]

- **Estudiantes:** Yanira Ivonne Sánchez Garcia
  Profesores: Néstor Gutiérrez Méndez, Martha Yarely Leal Ramos, Iván Salmerón Ochoa[10]

- **Estudiantes:** Miguel Ángel Sánchez Madrigal
  Profesores: Armando Quintero Ramos, Martha Graciela Ruiz Gutiérrez[11]

- **Estudiantes:** Julieta Leyva Corral
  Profesores: Armando Quintero Ramos, Martha Graciela Ruiz Gutiérrez[12]

- **Estudiantes:** David Neder Suárez
  Profesores: Armando Quintero Ramos[13]

- **Estudiantes:** Edmundo Juárez Enríquez
  Profesores: Iván Salmerón Ochoa, Néstor Gutiérrez Méndez[14]

- **Estudiantes:** Lucía Elizabeth Moreno Castro, Miguel Ángel Sánchez Madrigal
  Profesores: Armando Quintero Ramos, Martha Graciela Ruiz Gutiérrez[15]

- **Estudiantes:** Miguel Ángel Sánchez Madrigal
  Profesores: Armando Quintero Ramos, Martha Graciela Ruiz Gutiérrez[16]

- **Estudiantes:** Abril Johana Pardo Rueda
  Profesores: Armando Quintero Ramos[17]

- **Estudiantes:** Paola Reyes Chaparro
  Profesores: Néstor Gutiérrez Méndez, Erika Salas Muñoz, León Raúl Hernández Ochoa[18]

- **Estudiantes:** Miguel Ángel Sánchez Madrigal
  Profesores: Armando Quintero Ramos, Martha Graciela Ruiz Gutiérrez[19]

LGAC 2. Propiedades de alimentos y sus componentes

- **Estudiantes:** Carla Samara Alvarado Díaz, María Lizbeth Mendoza Lopez y Maylem Zileny Rodríguez Rodríguez
  Profesores: Néstor Gutiérrez Méndez, Martha Yarely Leal Ramos, Armando Quintero Ramos, Iván, Salmerón Ochoa, Samuel Bernardo Pérez Vega[20]

- **Estudiantes:** Claudia Mariana Castillo Fraire
  Profesores: Erika Salas Muñoz[21]

- **Estudiantes:** Diego Eloy Carballo Carballo
  Profesores: Néstor Gutiérrez Méndez[22]

- **Estudiantes:** Carla Samara Alvarado Díaz y María Lizbeth Mendoza Lopez
  Profesores: Néstor Gutiérrez Méndez, Martha Yarely Leal Ramos[23]

- **Estudiantes:** Ana Selene Márquez Rodríguez y Claudia Grajeda Iglesias
  Profesores: Erika Salas Muñoz[24]

- **Estudiantes:** Saraí Villalobos Chaparro
  Profesores: Erika Salas Muñoz, Néstor Gutiérrez Méndez[25]

- **Estudiantes:** Claudia Grajeda Iglesias
  Profesores: Erika Salas Muñoz[26]

- **Estudiantes:** Edmundo Juárez Enríquez
  Profesores: Samuel Bernardo Pérez Vega, Enrique Ortega Rivas[27]

- **Estudiantes:** José Luis Almanza Rubio
  Profesores: Néstor Gutiérrez Méndez, Martha Yarely Leal Ramos[28]

- **Estudiantes:** Daniel Carbajal Ida
  Profesores: Erika Salas Muñoz[29]

- **Estudiantes:** Dely Rubí Chávez Garay
  Profesores: Néstor Gutiérrez Méndez[30]

- **Estudiantes:** Claudia Grajeda Iglesias
  Profesores: Erika Salas Muñoz[31, 32]

- **Estudiantes:** Miguel Ángel Sánchez Madrigal, David Neder Suárez
  Profesores: Armando Quintero Ramos, Martha Graciela Ruiz Gutiérrez, Tomás Galicia Garcá[33]

- **Estudiantes:** Edmundo Juárez Enríquez
  Profesores: Samuel Bernardo Pérez Vega[34]

LGAC 3. Bioprocesos alimentarios

- **Estudiantes:** Miguel Ángel Sánchez Madrigal, Sara Lilia Viesca Nevarez
  Profesores: Armando Quintero Ramos[35]

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2. Relación de productos de las LGAC por año

Artículos - 2020 - LGAC 1

[1] T. S. Ruiz-Saenz, T. Galicia-García, I. A. Estrada-Moreno, M. E. Mendoza-Duarte, M. Márquez-Meléndez, R. Márquez-Gómez, A. Ruiz-Gutiérrez, M. G. Quintero-Ramos, B. Portillo-Arroyo, C. Soto-Figueroa, M. Y. Leal-Ramos, and D. Sanchez Aldana-Virraruel. Effect of the extraction, chemical modification and extrusion of triticale starch (triticosecale) in its functional properties. *Biotecnia*, XXII, 2020. cited By 0. URL: `https://biotecnia.unison.mx/index.php/biotecnia/article/view/1191/375`.

Artículos - 2019 - LGAC 1

[1] L. Castellanos-Gallo, T. Galicia-García, I. Estrada-Moreno, M. Mendoza-Duarte, R. Márquez-Meléndez, B. Portillo-Arroyo, C. Soto-Figueroa, Y. Leal-Ramos, and D. Sanchez-Aldana. Development of an expanded snack of rice starch enriched with amaranth by extrusion process. *Molecules*, 24(13), 2019. cited By 0. URL: `https://www2.scopus.com/inward/record.uri?eid=2-s2.0-85068424109&doi=10.3390%2fmolecules24132430&`

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combined effect of ph and whey proteins on lactose crystallization. *Food Research International*, 116:455–461, 2019. cited By 0. URL: https://www2.scopus.com/inward/record.uri?eid=2-s2.0-85052819951&doi=10.1016%2fj.foodres.2018.08.061&partnerID=40&md5=14918f8dcfd0cb85ea907614c8d47d40, doi:10.1016/j.foodres.2018.08.061.

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