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Biography

Patricio Roman Santagapita has completed his PhD on Industrial Chemistry at 2010 from Universidad de Buenos Aires, Argentina, and his postdoc with Food Science at University of Bologna, Italy. He is a teacher and researcher at University of Buenos Aires, Argentina. He has over 50 publications (35 papers plus books chapter and proceedings) that have been cited over 300 times, and his publication H-index is 10 and has been serving as a reviewer of more than 10 top leading Journals. He is Professor on the Specialization on Industrial Biotechnology. He gave postgraduate courses on Chile and Colombia and Mexico.

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ENCAPSULATION ON CA(II)-ALGINATE BEADS: HYDROGEL STRUCTURE RELATED TO STABILITY AND RELEASE OF THE ENCAPSULATED BIOCOMPOUNDS

Encapsulation is being used to improve stability and bioavailability of several bioactive compounds due to the interest in developing more efficient and selective methods for their protection and preservation. The incorporation of bioactive into food products provides many advantages in food preservation and contributes to the development of functional foods promoted by the application of emerging technologies. Thus, in the food industry, encapsulation not only allows adding value to a product food and generating a source of new additives with specific properties, but it is also characterized, in addition to scalability, by the ease of operation, cost effectiveness, and broad regulatory acceptance. The study of Ca(II)-alginate hydrogels has generated many research due to their renewability, biodegradability, biocompatibility, and non-toxicity characteristics. In particular, this talk will be focus on recent published results related to hydrogel structure by SAXS (performed at synchrotron facilities), combination of other biopolymers and sugar, stability of the encapsulated compounds, release and activity under operational conditions.



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