

## Polo territorial para el desarrollo de colorantes y antioxidantes de alto valor para la industria de alimentos a partir de materias primas altamente dedicadas y producidas en la zona centro sur de Chile

Santiago, 04 de abril 2018  
(Auditorio de FAO, Av. Dag Hammarskjöld 3241, Vitacura)

### SEMINARIO DE LANZAMIENTO

<b>08:45 a 09:10 a.m.</b>	<b>Acreditaciones</b>
09:15 a 09:45 a.m.	Palabras de Bienvenida  Sra. Eve Crowley Representante de la FAO—Chile  Sr. Antonio Walker Prieto Ministerio de Agricultura de Chile  Palabras del Fondo de Inversión Estratégica—FIE
09:45 a 10:00 a.m.	Polos Territoriales de Desarrollo Estratégico, una nueva industria de ingredientes y aditivos especializados. <i>Sr. Rodrigo Gallardo Flores, Jefe de Unidad de Programa y Proyectos (FIA)</i>
10:00 a 10:30 a.m.	Polo territorial para el desarrollo de colorantes y antioxidantes de alto valor para la industria de alimentos a partir de materias primas altamente dedicadas y producidas en la zona centro sur de Chile PYT2017-0488. <i>Dra. María-Teresa Pino; INIA Chile.</i>
<b>10:30 a 11:00 a.m.</b>	<b>Coffee Break</b>
11:00 a 11:30 a.m.	Alimentos que colorean, una tendencia y un desafío. <i>Sra. Magali Carrega; Gerente Comercial Gelco International.</i>
11:30 a 12:00 a.m.	Antioxidantes naturales vs sintéticos: ¿una tendencia actual? <i>Dra. María Pilar Almajano Pablos.</i> <i>Universitat Politècnica de Catalunya Barcelona.</i>
<b>12:30 a 13:30</b>	<b>Coctel de clausura</b>

Confirmar asistencia al teléfono (56-2) 2577 9102 o al email [vsandova@inia.cl](mailto:vsandova@inia.cl)

MATETIC FARMS



CON EL APOYO DE





## EXPOSITORAS



**MAGALI CARREGÃ**  
**Gelco international**  
*Master Degree in Biotechnology  
from the University of São Paulo*

Magali Carregã worked as a Researcher in USP's Food Engineering Department. She received a master's Degree in biotechnology in food hydrolysis in São Paulo University. She is working for a hydrocolloid's businesses for Gelco International focused on gelatin and collagen. Worked 3 year at Chr. Hansen where natural color's area managing Sales and Application Engineering in the "Food&Beverages" and "Meat&Prepared Foods" markets in Brazil, Peru, Paraguay and Bolivia. She participated in the project in which the Valinhos/SP plant was considered an International Center of Excellence in manufacturing Urucum dye and supplied the dye to all company plants worldwide.

She worked 20 years for FMC managing hydrocolloids and natural colors ingredients in Commercial & Technical area. Nowadays work as consultant to Chr. Hansen's distributor for São Paulo State helping in customer's application for natural color and foodstuffs.

Professor Almajano has completed her PhD in Organic Chemistry in the CSIC and postdoctoral studies in Reading University (UK). She has been working on the topic of natural antioxidants for more than 15 years. She has been the supervisor of 5 Doctoral Thesis, more than 30 master's Thesis and one hundred Degree Projects. Coordinator and research leader in over 15 projects and competitive national and international grants, and private sector. She has around 120, proceeding and extension publications in national and, mainly, international journals. Since 2007 she is working at the School of Engineering in the UPC, teaching Chemistry and Food Technology. She also teaches teachers, on different methodologies.

She currently is in charge of a research group of food antioxidants at the UPC, with 5 doctoral students. She has worked with tea, food waste (such as avocado bone, pineapple peel, lemon peel and borage leaf), various aromatic and medicinal plants. She collaborates intensely with groups from the Faculty of Pharmacy and the CSIC (from Barcelona).



**Dr. MARIA PILAR ALMAJANO**  
*Chemistry Engineering Department  
Barcelona Engineer School, Technical  
University of Catalonia, Spain  
PhD Chemistry*



**Dr. MARIA TERESA PINO**  
**Instituto de Investigaciones  
Agropecuarias INIA Chile**  
**National food coordination**  
**INIA Chile**  
**PhD Plant Physiology and Genetic**

Dr. María Teresa Pino, National food coordinator and researcher of Instituto de Investigaciones Agropecuarias INIA Chile. She received a PhD in Biotechnology and plant physiology in Horticulture in Oregon State University, in EE.UU., in 2006. She is working for new global challenges for agriculture, including raw materials for Food ingredients and their adaptation to climate change. Coordinator and research leader in over 20 projects and competitive national and international grants, and private sector.

She has authored or coauthored more than 100 scientific, proceeding and extension publications. These publications have been cited in over 350 ISI journals. She received a IICA reward as leader women in agriculture science for Latin America in 2017. The FONTAGRO Award for Scientific Excellence 2014, as research leader project for international grant in climate change adaptation. Also, she received Outstanding Graduate Student Award for Horticulture and Crop Science Department. in Oregon State University USA in 2004.

