



# Nutraceuticals

October 13, 14 and 15

Congress participants : \$ 50 + tax

No members: \$ 100 + tax



The use of nutraceutical food has increased in recent years due to the functional properties that exert in humans.

The aim of this course is to provide an overview of the nutraceuticals agents, the main chemical families that comprise them, methods for isolating them from the original matrix, it is a fruit or a plant and finally to publicize the biological properties associated with this type of molecules and the most common methods for evaluating such properties. It is expected that participants acquire theoretical knowledge about molecules with nutraceutical properties as well as the skills to experimentally evaluate these properties by in vitro methods as an approximation before proceeding with other more complex methods such as in vivo.

## INSTRUCTOR



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### Anaberta Cardador

Anaberta is professor and head researcher of the department of agricultural biotechnology at the School of Food Engineering, Biotechnology and Agronomy Tecnológico de Monterrey. Her skills and knowledge in research focus on: functional foods, food biotechnology, engineering and food processing and food chemistry and biochemistry. He has published several scientific articles in journals such as Industrial Crops and Products, Nutrafoods, Journal of Food Research, Food Nutrition Science and some book chapters on phytochemicals, phenolic compounds and antioxidant activity of some crops of interest in Mexico .

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