Taller de Autor UNALM - Wiley

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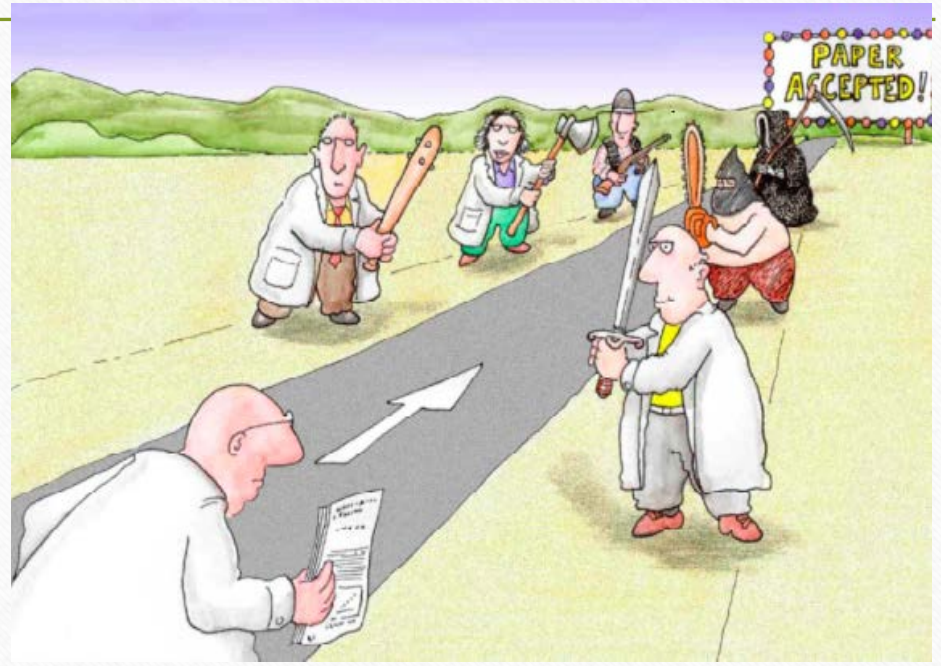
Qué significa publicar en la UNALM ?

- Publicar es el fruto de una serie de esfuerzos.
- Significa dar un pequeño aporte a la ciencia, al agro y a la industria.
- Es un orgullo para el equipo de investigación y para todos los molineros.
- La EPG - UNALM celebra nuestras publicaciones en revistas científicas internacionales de alto impacto.

Dificultades de los autores peruanos

- Factor económico
- Reactivos controlados
- Falta de dominio de idiomas extranjeros
- Burocracia
- Falta perseverancia



https://scientiablog.com/2016/08/19/la-profesionalidad-en-el-sistema-de-revision-de-articulos-cientificos/

Rol de la mujer en la ciencia en el Perú

- El 19% de docentes en ciencias en el país son mujeres.
- La presencia del género femenino en centros de investigación es el 32%
- En la UNALM de los 51 investigadores calificados por CONCYTEC, 18 son mujeres (35%)
- Hay muy pocos casos de mujeres que estén a cargo de la dirección de los proyectos científicos.

El inglés, idioma de la ciencia?

- Si redactamos nuestro paper en inglés podremos presentarlos a revistas internacionales de alto impacto.
- Escribir en inglés permite que nuestro artículo pueda ser leído por un mayor número de personas y ser citado un mayor número de veces.
- En nuestro equipo de investigación debemos contar con alguien experto en dicho idioma o contar con un traductor que nos apoye en esta tarea.

Effect of the Use of a Commercial Phosphate Mixture on Selected Quality Characteristics of 2 Spanish-Style Dry-Ripened Sausages

Beatriz Fonseca, Victor Kuri, José M. Zumalacárregui, Ana Fernández-Diez, Bettit K. Salvá, Irma Caro, M. Teresa Osorio, and Javier Mateo

Journal of Food Science
A Publication of the Institute of Food Technologists

Abstract: The aim of this study was to evaluate the usefulness of the addition of a commercial phosphate mixture in 2 dry-ripened Spanish-style sausages: "salchichón" and "chorizo." Three batches of each of those sausages were prepared with low and high levels of phosphates, and selected quality variables (moisture, pH, a_w, lactic and acetic acid, α-amino nitrogen, total free fatty acids, thiobarbituric acid reactive substances, microbial counts, color, and texture analysis) were compared against controls. Furthermore, phosphate-added and control sausages were ranked by consumers in order of preference. In "salchichón," phosphate addition resulted in a significant ($P < 0.05$) increase in drying rate, and tendencies (not significant) toward a decrease in lipid oxidation and an increase in hardness and chewiness. In "chorizo," the addition of phosphates resulted in higher hardness, elasticity and chewiness, and lower yellowness ($P < 0.05$). In the manufacture process of dry-ripened sausages, phosphates can be considered as additives with potential enhancement effect in drying and eating quality.

Keywords: eating quality, food additives, meat products, Mediterranean sausages, ripening

Practical Application: The main outcome from the present study is to find evidence on which points of reference could be drawn for the technological application of phosphates in dry-ripened sausages. It has been observed that the drying rate and several eating quality characteristics can be enhanced with the use of phosphates.

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Partial Fat Replacement by Boiled Quinoa on the Quality Characteristics of a Dry-Cured Sausage

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Journal of Food Science
A Publication of the Institute of Food Technologists

Abstract: Different approaches have been previously studied in order to reduce the fat content of dry-cured sausages. Among them, the use of polysaccharides, such as fiber, gums, or starch, have been proposed for fat replacing. Although scarcely studied, it is likely that starchy grains and vegetables might also be used as potential fat replacers in those sausages. Quinua is a starchy seed with high nutritive value, which contains substances of technological interest in dry-cured manufacturing. The aim of this study was to assess the effect of replacing fat by quinoa on the quality characteristics of a small diameter dry-cured sausage. Three types of sausages were prepared: a control (C; no fat replacement; 30% of pork back-fat), a quinoa half-fat (50% of fat replacement; 15% of pork back-fat), and a quinoa low-fat (LF; 85% of fat replacement; 4.5% of pork back-fat) sausage. Sausages were analyzed for proximate and microbial composition, volatile compounds, and instrumental texture and color. Descriptive and hedonic sensory analyses were also performed. Fat reduction resulted in higher a_w, protein content, hardness, chewiness and redness values and spice-derived volatile levels, and in lower cohesiveness values ($P < 0.05$). Furthermore, the descriptive sensory analysis showed a higher pungent flavor and lower juiciness in LF sausages than in C sausages ($P < 0.05$). In spite of those differences, fat reduction did not result in a decreased overall acceptance of the sausages by consumers.

Keywords: dry-sausage, fat reduction, pork, quinoa, volatile compounds

Practical Application: Replacement of pork back-fat by boiled quinoa (up to 85% of fat replacement) in dry sausage manufacturing has been found to be a feasible strategy. Fat replacement resulted in changes in composition, texture, and flavor of sausages. However, consumer tasting showed no differences in preference between reduced-fat and full fat sausages. These reduced-fat sausages are potentially appropriate to be produced in regions where there is low supply of pork fat or where consumers demand reduced-fat meat products. The use of quinoa as fat replacer provides to sausage manufacturers an added value due to their excellent nutritional quality.

MS 20160173 Submitted 1/29/2016, Accepted 6/17/2016. *Authors Fernández-Diez, Caro, Castro, and Mateo are with Depto. de Higiene y Tecnología de los Alimentos, Facultad de Veterinaria, Campus Vegazana s/n, Univ. de León, 24007 León, Spain. Author Salvá is with Depto. de Tecnología de Alimentos y Productos Agropecuarios, Univ. Nacional Agraria La Molina, Av. La Molina s/n, Lima 12, Peru. Author Ramos is with Facultad de Medicina Veterinaria, Univ. Nacional Mayor de San Marcos, Avenida Circunvalación Cdra 28 s/n, San Borja, Lima, Peru. Direct inquiries to author Mateo (E-mail: jmato@unileon.es).*

Muchas gracias!!