DRA ING. NOEMI ELISABET ZARITZKY de GHENER

Lugar de nacimiento: La Plata. Pcia de Buenos Aires. ARGENTINA
Estado civil: casada. 3 hijos
Dirección de correo electrónico: zaritzkynoemi@gmail.com
zaritzky@ing.unlp.edu.ar
Lugar de trabajo: **Centro de Investigación y Desarrollo en Criotecnología de Alimentos CIDCA, (UNLP-CONICET-CIC) y Depto de Ing Química. Facultad de Ingeniería UNLP**
Dirección laboral: Calle 47 y 116. La Plata (Pcia de Buenos Aires)
Tel. móvil. 0221-557-1990.

ANTECEDENTES:

- Egresó como **Ingeniero Químico** de la Facultad de Ingeniería de la Universidad Nacional de La Plata (1971) a los 20 años de edad.
- **Doctora en Ciencias Químicas** de la Universidad de Buenos Aires (UBA) (1984)
- Comenzó su carrera docente en 1970. Se desempeñó como Profesor Adjunto desde 1979 a 1990 y desde 1990 como Profesor Titular.
- **Profesora Titular ORDINARIA Dedicación Exclusiva** de la Facultad de Ingeniería de la Universidad Nacional de La Plata, Departamento de Ingeniería Química de las asignaturas Transferencia de Cantidad de Movimiento y de Transferencia de Energía y Materia (por Concurso) desde 1993 a 2019.
- **Profesor Extraordinario en la Categoría de Emérito de la Universidad Nacional de La Plata** (Epdte 300/ 5352/2015) 17 de diciembre 2015, continuando en el presente.
- Fue Becaria CONICET (Consejo Nacional de Investigaciones Científicas y Técnicas) entre 1972 y 1976.
- En 1976 ingresó a la Carrera del Investigador Científico y Tecnológico.
- Es **Investigador Superior del CONICET** desde 2007 (máxima categoría).Desde 2019 continua desempeñándose como Investigador Superior Contratado (a. h).
- Categoría Docente Investigador A (1994-2005) y Categoría I (desde junio 2005 continuando en el presente).
- Ha sido Jefe del Depto. de Ingeniería Química de la Facultad de Ingeniería de la UNLP
- Ha sido **Directora del Centro de Investigación y Desarrollo en Criotecnología de Alimentos (CIDCA)** Fac, Ciencias Exactas, dependiente de la UNLP, CONICET y CIC en 2 períodos consecutivos por Concurso conjunto de UNLP y CONICET (Primer período: 2003-2010; Segundo período: 2010 -2016). CIDCA es un Instituto multidisciplinario de investigación constituido por 150 integrantes; es reconocido como uno de los Institutos más importantes en Ciencia Tecnología e Ingeniería de Alimentos de Argentina.
  - **Ha sido la primera mujer integrante como Miembro Titular de la Academia de la Ingeniería de la Provincia de Buenos Aires (desde 1997).**
  - **También fue la primera mujer integrante como Miembro Titular de la Academia Nacional de Ingeniería (desde 2007).**
  - **Académica Titular** de la Sección de Ciencias de la Ingeniería y Tecnología de la **Academia Nacional de Ciencias Exactas, Físicas y Naturales** de Argentina (desde 2018).
  - **Premio Investigador de la Nación Argentina** (MINCYT 2015)
  - **PREMIO DE LA FUNDACIÓN BUNGE Y BORN en ingeniería de Procesos** (2015)
  - **Miembro Titular de TWAS "The World Academy of Sciences for the Advancement of Science" desde 1 Enero 2020.**
  - **TWAS Membership Advisory Committee (MAC) in Engineering Sciences** (2021-2022).
  - **Noemi Zaritzky ha sido destacada como uno de los científicos más citados a nivel mundial (2020, listado en la prestigiosa revista 'PLoS Biology', https://doi.org/10.1371/journal.pbio.3000918). Figura entre el 2% de los investigadores con mayor número de citas a nivel internacional.**
  - **Presidente del Comité Científico del 11th World congress of Chemical Engineering, Buenos Aires, 4 al 8 de junio de 2023.**
  - **Ha recibido en 2023 el premio Konex de Ciencia y Tecnología. Diploma de honor y Konex Platino en Ciencias Agrarias y Alimentos**

• Sus áreas de trabajo son: Fenómenos de transferencia, Ingeniería de Alimentos, Biopolímeros, Aprovechamiento de residuos de la industria alimentaria y Tratamiento de efluentes líquidos.
• Algunos de los temas de su especialidad son: Ingeniería de Alimentos; Modelado matemático de transferencia de energía y materia; Criopreservación; Reología y Viscoelasticidad; Desarrollo y caracterización de materiales biodegradables; Biopolímeros, Tratamiento de aguas residuales y Valorización de residuos de la industria alimentaria.

• Ha sido Profesor Invitado e investigador visitante en la Universidad de Wisconsin (USA), Univ. de Londrina y Univ. de San Pablo (Brasil), Instituto de Ciencia y Tecnología de Alimentos y Nutrición (ICTAN, CSIC) (Madrid, España), Univ de Valparaíso, Univ Católica de Chile, Univ. de Ambato (Ecuador) , Univ. Nacional de Colombia y Univ. de Antioquía (Medellín, Colombia).

Es autora de 274 trabajos científicos y tecnológicos, **publicados en revistas internacionales con referato y 51 capítulos de libro publicados a nivel internacional.**

• Autor y expositor de más de 650 Trabajos de Investigación en Congresos y Reuniones Científicas nacionales e internacionales.

• Conferencista invitado en Congresos Nacionales e Internacionales; ha dictado Conferencias plenarias en varias oportunidades.

• Profesora de **Cursos de Posgrado en el Doctorado en Ingeniería, Ciencias Exactas y en el Magister en Ciencia y Tecnología de la Alimentos de la UNLP**.

• Ha dictado además Cursos de Posgrado en diversas Universidades de Latinoamérica: Universidad Católica de Valparaíso (Chile), Univ. Londrina (Brasil), Universidad Nacional de Colombia. En nuestro país en Curso de Especialista en Calidad Industrial de Alimentos (INTI – Univ. San Martín), Fundación Favaloro, Univ. Nacional de Cuyo, Univ. del Centro, Univ de Entre Ríos, Univ .Nacional de Salta, Univ. Tecnológica Nacional.

• **Ha dictado 150 Conferencias** de su especialidad en Universidades del país y del extranjero.

• Jurado de tesis Doctorales y evaluador externo de Proyectos y Carreras de Doctorado en el país y en el exterior.

• **Ha dirigido/codirigido 36 tesis Doctorales** ya aprobadas, en la Universidad Nacional de La Plata, Univ. de Buenos Aires, Univ. del Nordeste y ha **dirigido 6 Tesis de Magister**.

• Dirigió 23 Becarios CONICET que después de aprobar sus Tesis Doctorales ingresaron y permanecen en la Carrera del Investigador Científico y Tecnológico.

• Ha dirigido Becarios Doctorales que después de aprobar sus Tesis han ingresado en Empresas y actualmente ocupan cargos gerenciales y de importancia.

• Ha sido Coordinador Nacional en Argentina de la Red Iberoamericana de Propiedades Físicas de Alimentos para el diseño industrial RIPFADI, perteneciente al Programa CYTED de Cooperación Iberoamericana en Ciencia y Tecnología para el Desarrollo (1993-1998)

• Desarrolló actividad de gestión en la Facultad de Ingeniería de la UNLP. Fue Jefe del Depto. de Ingeniería Química, Facultad de Ingeniería. Universidad Nacional de La Plata, Coordinador del Area de Fenómenos de Transferencia de dicho Departamento. Ha sido Coordinador del Posgrado en Ingeniería Química y Coordinador del Proyecto de Mejoramiento en Docencia de Grado y Posgrado en Ingeniería de Procesos Químicos FOMEC. Facultad de Ingeniería. Univ. Nacional de La Plata a través del cual se equipó el Laboratorio del Depto de Ing. Química de la UNLP. Participó en diversas Comisiones de la Facultad de Ingeniería UNLP (Comisión de Planes de Estudio, Comisión de Investigaciones y Mayor Dedicación).Desde 2010 es miembro de la Comisión de Mayor Dedicación de la Fac. de Ingeniería, UNLP

• Integrante de diversas Comisiones del CONICET; fue Coordinador de la Comisión de Tecnología (2007).

• Ha sido Co-Coordinador del área de Tecnología de Alimentos. FONCYT .Agencia de Promoción Científica y Tecnológica (ANPCYT) (2008-2010).

• Fue Miembro del Consejo Directivo del Centro Científico Tecnológico CCT- CONICET La Plata desde su creación en 2007 hasta 2016.

•Integra organismos de gestión y evaluación en diversas instituciones científicas y tecnológicas (CONICET, ANPCYT).

• Ha sido miembro de Jurado para seleccionar Director de Unidades Ejecutoras del CONICET (CINDECA, INTEC, INLAIN, PLAPIQUI, IFLP (Instituto de Física de La Plata), ITAPROQ (UBA- CONICET), INLAIN (UNL-CONICET), INGAR.

- Tiene **seis patentes nacionales concedidas y tres softwares registrados.**
- Ha dirigido y participado activamente en más de 80 **Trabajos de transferencia y Convenios para el Sector productivo** con empresas como Molinos Rio de La Plata, Arcor, Danone, YPF etc.
- Dirigió un Proyecto de Innovación Tecnológica con la Industria.(FITBA A01- 2023)
- Ha dictado Cursos de perfeccionamiento sobre “Reología y Visocelasticidad” en Empresas.
- Ha dirigido y coordinado Proyectos de investigación financiados por organismos nacionales (CONICET, ANPCYT) e internacionales (España, USA, Colombia, Brasil, China). Ha integrado un Proyecto de la Unión Europea.
- Ha sido y es Miembro de Comités Científicos de Congresos Nacionales e Internacionales de la especialidad.
- Ha sido y es miembro de Comités Editoriales de Revistas internacionales de la especialidad (Food and Bioprocess Technology: An International Journal; Journal of Food).
- Fue designada en 2021, **Specialty Chief Editor** de la sección Food Packaging ad Preservation en la Revista Frontiers in Food Science and Technology. Reino Unido.

- **Google Scholar h index= 72, Scopus h index = 58; Indice i10=226 Citas = 17777 (marzo 2024)**

Ha recibido diversos Premios y Distinciones entre los que se destacan:

- PREMIO KONEX DIPLOMA DE HONOR Y KONEX PLATINO 2023 en Ciencia y Tecnología (Ciencias Agrarias y Alimentos)

- DISTINCIÓN INVESTIGADOR DE LA NACIÓN ARGENTINA - AÑO 2015 A LA DOCTORA NOEMÍ ELISABET ZARITZKY en reconocimiento a su destacada labor en la creación de nuevos conocimientos, la formación de recursos humanos y transferencia al medio económico-social de la producción tecnológica. MINISTERIO DE CIENCIA, TECNOLOGÍA E INNOVACIÓN PRODUCTIVA. DECRETO PRESIDENCIAL 1195/2016. PRESIDENCIA DE LA NACIÓN 23 de noviembre de 2016.

- **PREMIO DE LA FUNDACIÓN BUNGE Y BORN 2015 otorgado a la Dra N. Zaritzky** en **INGENIERÍA DE PROCESOS**. Primera Mujer que ha ganado el Premio en 50 años. Agosto 2015.

-PREMIO SENIOR MOULTON MEDAL AWARD 2021 otorgado por Institution of Chemical Engineers (IChemE, afiliado al European Federation of Chemical Engineering).

-PREMIO ADA BYRON 2021 A LA MUJER TECNÓLOGA EN ARGENTINA otorgado a la Dra Noemi Zaritzky el 25 de noviembre de 2021. Concurso organizado por UTN, la Universidad Católica de Córdoba (UCC) y la Universidad de Deusto (España), con el patrocinio de diversas empresas distingue a mujeres con trayectoria profesional en las áreas tecnológicas, Ingeniería y de otros campos científicos relacionados.

-DESIGNACIÓN DE LA DRA NOEMI ZARITZKY COMO MIEMBRO DE TWAS (The World Academy of Sciences for the Advancement of Science) **desde 1 Enero 2020.**

-PREMIO TWAS 2019 IN ENGINEERING SCIENCES (The World Academy of Sciences for the Advancement of Science in developing countries) a la Dra Noemi Zaritzky en Ciencias de la Ingeniería. ("The TWAS Prizes are awarded to individual scientists from developing countries in recognition of an outstanding contribution to scientific knowledge") El premio TWAS se otorga a científicos individuales de países en desarrollo en reconocimiento a su sobresaliente contribución al conocimiento científico.

-PREMIO ARCOR A LA INNOVACIÓN 2019 otorgado por la Empresa ARCOR y la Secretaría de Gobierno de Ciencia, Tecnología e Innovación Productiva de la Nación. Proyecto ganador entre más de 100 Proyectos presentados. *Grupo de trabajo*: Zaritzky N. (Directora), Santos M. V, OrjuelaJ., Bucci P.

- **PREMIO BERNARDO HOUSSAY TRAYECTORIA 2015** otorgado a la Dra Noemí Zaritzky correspondiente al ÁREA: **INGENIERÍAS, ARQUITECTURA, INFORMÁTICA**. Ministerio de Ciencia Tecnología e Innovación Productiva. MINCYT Agosto 2016.

- **PREMIO CONSAGRACIÓN de la "ACADEMIA NACIONAL DE INGENIERIA 2006.**

- PREMIO BERNARDO HOUSSAY A LA INVESTIGACIÓN CIENTÍFICA TECNOLÓGICA 2006, en la categoría Investigador consolidado en el Área de Ciencias Agrarias, de Ingenierías y Materiales

- PREMIO CONSAGRACIÓN DE LA ACADEMIA NACIONAL DE CIENCIAS EXACTAS FISICAS Y NATURALES, en Ingeniería de Alimentos en 2010.

- Medalla de Oro. Premio a Mujeres Destacadas otorgado por el Senado de la Provincia de Buenos Aires. Marzo 2014.

-**PREMIO A LA LABOR CIENTÍFICA**, TECNOLÓGICA Y ARTÍSTICA DE LA **UNIVERSIDAD NACIONAL DE LA PLATA** 2015 a la Dra Noemi Zaritzky en la categoría Investigador Formado de la Facultad de Ingeniería. La Plata 16 diciembre 2015

-PREMIO CIENCIA, TECNOLOGÍA E INNOVACIÓN 2018 "CENTENARIO DE LA REFORMA UNIVERSITARIA" de la Comisión de Investigaciones Científicas de la Pcia de Buenos Aires otorgado a la Doctora Noemí Zaritzky. 28 diciembre 2018.

Algunos otros premios recibidos son:

Primer Premio en el Concurso sobre Ciencia y Tecnología Alimentaria. 1979, organizado por la Editorial Publitec (1979)
Primer **Premio**. 4° Congreso Argentino de Microbiología (1985). Asociación Argentina de Microbiología
Premio Copal . Primer Congreso Latinoamericano de Microbiología de Alimentos (1987)
Premio Publitec 1994 al "Mejor trabajo de investigación con aplicación a la industria" Uruguay (1994)
Botón de Oro de la Universidad de Machala, Ecuador, otorgado a la Dra Zaritzky en reconocimiento a su trayectoria

científica, en el marco de VIII Jornadas Ecuatorianas de Ciencia y Tecnología de Alimentos (1996)

Mención de Honor en el Primer Concurso Nacional para Mujeres Inventoras, Instituto Nacional de la Propiedad Industrial. Asociación Argentina de Inventores, Buenos Aires (1997)

Premio Jorge A. Miller al Mejor Trabajo de investigación presentado en el VIII Congreso Argentina de Ciencia y Tecnología de Alimentos. (1999)

Primer Premio en el VI Congreso Latinoamericano de Microbiología de Alimentos. MICROAL 2000

Primer Premio en el XII Congreso Argentino de Saneamiento y Medio Ambiente. 2002

Premio Monsanto - CONICET al mejor proyecto de investigación edición 2004 en el área de Biotecnología y Medio Ambiente dirigido por Noemi Zaritzky

Premio Dr. Raul Trucco. Asociación Argentina de Tecnólogos en el X Congreso Argentino de Ciencia y Tecnología de Alimentos, 2005.

Premio a la Innovación tecnológica del IPCV Instituto de Promoción de la Carne Vacuna en el XI Congreso Argentino de Ciencia y Tecnología de Alimentos CYTAL®2007. 2º Simposio Internacional de Nuevas Tecnologías. Asociación Argentina de Tecnólogos Alimentarios.

Primer Premio del concurso Nacional de Innovaciones (INNOVAR 2008))

Integró el proyecto que recibió el **"Premio Nacional Arcor a la Innovación en Alimentos"**, (2009)

Premio Accesit de Honor a la Dra Noemí Zaritzky por su trayectoria otorgado por Grupo Accesit La Plata. Pcia Buenos Aires Argentina. (2009).

Primer Premio AIDIS 2014 a trabajo de investigación en el 19º Congreso Argentino de Saneamiento y Medio Ambiente Buenos Aires (2014).

Mención de Honor a la Innovación 2014 otorgado a la Dra Noemi Zaritzky por la Universidad Nacional de La Plata (2014).

Premio IPCVA a la Innovación Tecnológica en Carne Vacuna en el marco del XV Congreso Argentino de Ciencia y Tecnología de Alimentos organizado por la Asociación Argentina de Tecnólogos Alimentarios CYTAL 2015 en la Ciudad de Buenos Aires entre el 3 y el 5 de Noviembre de 2015.

Premio al mejor trabajo modalidad Póster del Area de Residuos Sólidos al trabajo: Residuos de yerba mate como matriz para la liberación controlada de urea. Autores: A. Schneider Teixeira, L. Deladino y N. Zaritzky en el II Congreso Internacional de Ciencia y Tecnología Ambiental, y II Congreso Nacional de la Sociedad Argentina de Ciencia y Tecnología Ambiental 2015. Univ de Buenos Aires 1 al 4 de diciembre 2015.

Reconocimiento a Mujeres destacadas. Otorgado por la Confederación Argentina de la Mediana Empresa (**CAME)**. Buenos Aires, 8 de marzo 2016

Reconocimiento a la Trayectoria Profesional otorgado por el Consejo Profesional de Ciencias Económicas de la Ciudad Autónoma de Buenos Aires. 11 de marzo de 2016. Buenos Aires.

Distinción por los aportes en Ciencia y Tecnologia otorgada a la Dra Noemi Zaritzky por la Comision de Investigaciones Científicas de la Pcia de Buenos Aires (CIC) .La Plata. Gobernación de la Pcia de Buenos Aires .10 de mayo de 2016.

DRA NOEMI ZARITZKY declarada **PERSONALIDAD DESTACADA EN LA CIENCIA** por Concejo Deliberante de la **MUNICIPALIDAD DE LA PLATA**. 30 noviembre 2016.

PRIMER PREMIO en el área: Nanoquímica y Nanotecnología en el XXXII CONGRESO ARGENTINO DE QUÍMICA al trabajo, NANOFERÚLICO: DESDE UN SUBPRODUCTO DE LA INDUSTRIA CERVECERA HACIA LA REGENERACIÓN DE LA PIEL [13-005] Autores: P. Bucci; V. Santos; J. Montanari; N. Zaritzky. Buenos Aires, Argentina, del 12 al 15 de marzo de 2019.

MUJER DESTACADA 2019. Dra Noemi Zaritzky, Fac. de Ingeniería UNLP. Día Internacional de la Mujer. Acto organizado por Dirección de Relaciones Institucionales, Secretaría de Coordinación Municipal, Municipalidad de La Plata. 29 de marzo 2019.

TRABAJOS PUBLICADOS

Libros y Capítulos de Libro

1. **Influence of xanthan gum addition on frozen starch paste properties**. C. Ferrero, M.N. Martino and N.E. Zaritzky. En el Libro "Food Hydrocolloids". K. Nishinari, E. Doi (Editors.) Plenum Publishing Corporation, New York .pp 461-466 (1994) ISBN 0-306-44594-8
2. Editor del Libro**"Compendio de Publicaciones sobre Propiedades Físicas de Alimentos en el Area Iberoamericana".Tomo II**. RIPFADI. Red Iberoamericana de Propiedades Físicas de Alimentos para el Diseño Industrial Subprograma Tratamiento y Conservación de Alimentos CYTED Programa Iberoamericano de Ciencia y Tecnología para el Desarrollo(1997)ISBN 98796413-0-2
3. Capítulo "**Congelación"** Autor: N.E. Zaritzky en el Libro: Temas en Tecnología de Alimentos J.M. Aguilera (Editor).CYTED Programa Iberoamericano de Ciencia y Tecnología para el Desarrollo.Instituto Politecnico Nacional México pp 131-186 (1997).ISBN 970-18-0934-3
4. Capítulo de Libro: **Effective diffusion coefficients of chemical preservatives in food tissues**.Autores: N.E. Zaritzky. y A. N. Califano.En el Libro Research Trends. Trends in Heat, and Mass and Momentum Transfer . Actualmente: Trends in Heat, and Mass Transfer. Council of Scientific Research Integration,Trivandum,Vol 5 (1999) pp. 127-139. ISBN 81-2580056-5
5. Capítulo de Libro**: "Physical and microstructural properties of frozen gelatinized starch suspensions".** Autor: Noemi Zaritzky.En Trends in Food Engineering. Food Preservation Technology Series. Eds. J. Lozano, M. C, Añon, E. Parada Arias, G. Barbosa Cánovas.Technomics Publishing Co.USA (2000) pp 15-28. ISBN 156676-991-4
6. Capítulo de Libro (Chapter 7): **Factors affecting the stability of frozen foods.**Autor: Noemi Zaritzky.En el libro Managing Frozen Foods.Editor Christopher J. Kennedy. Editorial Woodhead Publishing Limited.Cambridge, England (2000) . pp.111-133. ISBN 0849308845
7. **Emulsion wastes destabilized by aluminum sulfate and cationic polyelectrolytes.**A.Pinotti N.Zaritzky.Capítulo del libro Food Emulsion and Dispersions en Book Series: Recent Advances in Agricultural and Food Chemistry . Editor: Dr. Anton Marc (2002). Trivandrum pp 67-82.ISBN 8177361023
8. **Stability and rheological properties of oil-in-water food emulsions with reduced fat content.**Quintana, M., Califano A., Zaritzky N.Capítulo del libro Food Emulsion and Dispersions en Book Series: Recent Advances in Agricultural and Food Chemistry . Editor: Dr. Anton Marc (2002) Trivandrum, pp 1-13.ISBN 8177361023
9. **Research advances in edible coatings and films from starch.** García,M.A.; Martino,M. y Zaritzky,N. En: "Research Advances In Food Science". R.M. Mohan (Ed.) Global Research Network. 4, (2004) pp 107-128.
10. **Physical –Chemical Principles in Freezing.** Chapter 1.Autor :Noemi Zaritzky en el libro *Handbook of Frozen Food Processing and Packaging* (34 chapters), Dr. Da-Wen Sun (editor), CRC- Taylor and Francis Group., USA (2006) ISBN 1-57444-607-4 pp3-33

11. **Glass transition and rheological behavior in forzen starch-sucrose-hydrocolloids systems"** by N.E. Zaritzky and C. Ferrero *En Water Properties of Food, Pharmaceutical and Biological Material* P. Buera, J Welti Chanes, P. Lillford, H. Corti Eds. ISBN 0849329930 CRC Press Taylor and Francis Group, USA(2006) pp309-324
12. **Hydrocolloids as o/w emulsion stabilizers: Effect of the structural features during storage.** J.M. Quintana, G. Lorenzo, N.E. Zaritzky and A.N. Califano.En el libro: Functional Properties of Food Components,pp. 1-22. ISBN: 978-81-308-0197-1.Editor: C. E. Lupano. Research Signpost.Trivandrum-695 023, Kerala, India, (2007)
13. **Frozen storage.**Author: Noemi Zaritzky. Chapter 11 of the book ***"Frozen Food Science and Technology"***edited by Dr. Judith Evans. Blackwell Publishing Ltd, Oxford,EnglandISBN: 978-1-4051-5478-9. pp. 224-247 (2008)
14. **"Films Based on Biopolymer from conventional and Non-Conventional Sources"**. Chapter 11. P. Sobral, J. De D. Alvarado, N.E. Zaritzky, J.B. Laurindo,C. Gómez-Guillén, M.C. Añón, P. Montero, G. Denavi,S. Molina Ortiz, A. Mauri, A. Pinotti, M. García,M.N. Martino, and R. Carvalho. pp. 193-224. En el libro *Food Engineering: Integrated Approaches*.Series: Food Engineering Series .Gutiérrez-Lopez, G.F.; Barbosa-Cánovas, G.V.; Welti-Chanes, J.; Parada-Arias, E. (Eds.) 2008, XXIV, 476 p. 166 illus., ISBN: 978-0-387-75429-1.Springer.USA
15. **Edible Coating as an Oil Barrier or Active System.**Chapter 12.M. García, V. Bifani, C. Campos, M.N. Martino, P. Sobral,S. Flores, C. Ferrero, N. Bertola, N.E. Zaritzky, L. Gerschenson,C. Ramírez, A. Silva, M. Ihl, and F. Menegalli. pp.225-242.En el libro *Food Engineering: Integrated Approaches*.Series: Food Engineering Series .Gutiérrez-Lopez, G.F.; Barbosa-Cánovas, G.V.; Welti-Chanes, J.; Parada-Arias, E. (Eds.) 2008, XXIV, 476 p. 166 illus., ISBN: 978-0-387-75429-1.Springer.USA
16. **Predictive Equations to Assess the Effect of Lactic Acid and Temperature on Bacterial Growthin a Model Meat System.** Chapter 24 pp. 345-359. F. Coll Cárdenas, L. Giannuzzi, and N.E. Zaritzky.En el libro *Food Engineering: Integrated Approaches*.Series: Food Engineering Series .Gutiérrez-Lopez, G.F.; Barbosa-Cánovas, G.V.; Welti-Chanes, J.; Parada-Arias, E. (Eds.) 2008, XXIV, 476 p. 166 illus., ISBN: 978-0-387-75429-1.Springer.USA
17. **Innovations in Starch-Based Film Technology.** Chapter 32., pp 431- 454,M. García, A.M. Rojas, J.B. Laurindo,C.A. Romero-Bastida, M.V.E. Grossmann, M.N. Martino,S. Flores, P.B. Zamudio-Flores, S. Mali, N.E. Zaritzky, P. Sobral, L. Famá, L.A. Bello-Pérez, F. Yamashita,and A. del P. Beleia.En el libro *Food Engineering: Integrated Approaches*.Series: Food Engineering Series .Gutiérrez-Lopez, G.F.; Barbosa-Cánovas, G.V.; Welti-Chanes, J.; Parada-Arias, E. (Eds.) 2008, XXIV, 476 p. 166 illus., ISBN: 978-0-387-75429-1. Springer. USA.
18. **Characterization of Starch and Composite Edible films and Coatings.** Chapter 6 .Authors: Garcia M. A. Pinotti A. Martino M. and Zaritzky N.En el Libro ***Edible films and Coatings for food Applications.*** Editors: Embuscado Milda, Huber Kerry. pp169-209. Springer London New York. ISBN978-0-387-92823-4. (2009)
19. **Modeling of Heat and Mass Transfer During Deep Frying Process**. Chapter 12.L.A. Campañone, M. Alejandra García and Noemi E. Zaritzky.*En el Libro* **Mathematical Modelling of Food Processing** Editor Mohammed Farid.CRC PressTaylor and Francis Group USA (2010) Contemporary Food Engineering SeriesISBN: 1420053515,ISBN-13: 9781420053517 pp 331-356
20. **Chemical and physical deterioration of frozen foods.** Chapter 20.Author : Dr. Noemi Zaritzky en el Libro: ***Chemical Deterioration and Physical Instability of Food and Beverages*** .Editors: Leif Skibsted, Jens Risbo and Mogens Andersen, Copenhagen University, Denmark.Woodhead Publishing Limited. (2010) pp. 561-607(824pages)**ISBN-10:**1845694953 **ISBN-13:** 978-1845694951
21. **Factors affecting the biological removal of hexavalent chromium using activated sludges.**Contreras E.M., Ferro Orozco A.M., Zaritzky N.E. Chapter 8. En: Balart M. (Ed.) Management of Hazardous Residues Containing Cr(VI). Nova Science Publishers, Inc. New York. (2011). pp. 109-134. ISBN: 978-1-61668-267-
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