

ORAL PRESENTATIONS PROGRAM

ISA V 2022

Wednesday October, 12	
8:00-15:00	Registration
ROOM 23A AGAVE	
I Scientific trends on Agave	
Chair: Liberato Portillo Martinez	
8:30-9:30	I-O-01 Keynote Lecture. Dr. Benjamín Rodríguez Garay “Reproducción sexual en el Agave”
9:30-10:30	I-O-02 Keynote Lecture. Dr. Héctor González Hernández “ <i>Scyphophorus acupunctatus</i> Gyllenhaal plaga de los magueyes en México”
10:30-10:50	I-O-03 Lecture. Fulgencio Alatorre Cobos “Unraveling agave fiber formation by using omics and development biology approaches”
10:50-11:10	I-O-04 Lecture. Sandra Yarensy Martínez Martínez “Putrescine affect in vitro maturation of somatic embryos of two species of Agave”
11:10-11:40	Coffee Break
11:40-12:00	I-O-05 Lecture. Monserrat Hernandez Solis “Effect of osmotic stress on indirect somatic embryogenesis of three species of Agave”
12:00-12:20	I-O-06 Lecture. Laura Acosta Villagran “Efecto del ácido indol-acético en la expresión de embriones somáticos directos en <i>Agave cupreata</i> ”
12:20-12:40	I-O-07 Lecture. Jesus Edgardo Gutierrez “Characterization of mayahuelin, a type I Ribosome Inactivating Protein from <i>A. tequilana</i> var. azul and its utilization in Agave phylogeny”
12:40-13:00 VIRTUAL	I-O-08 Lecture. Maria Isabel Hernandez Castillo “Synergism between phytopathogenus cause <i>Agave salmiana</i> diseases in Hidalgo, México”
13:00-13:20	I-O-09 Lecture. Carmen Corona Rodríguez “Control of vascular wilt in <i>Agave cupreata</i> , through biological treatments”
13:20-15:00	Lunch
15:00-16:00	Opening ceremony
Opening lectures	
16:00-17:00	REDBIO. Víctor Manuel Villalobos Arámbula. “La biotecnología y la sostenibilidad ante la crisis alimentaria”
17:00-18:00	ISA. Pedro Jesús Herrera Franco. “Materiales compuestos de matriz polimérica con refuerzo celulósico – Una alternativa de alto valor agregado para los agaves”
18:00-20:00 Cocktail	
Thursday October, 13	
8:00-8:30	Registration
ROOM 23A AGAVE	
IV Sustainable and integral exploitation of Agaves and sub products	
Chair: Lorena Amaya Delgado	
8:30-9:30 VIRTUAL	IV-O-01 Keynote Lecture. Dr. Luis Carlos Rosales Rivera “Desarrollo de filamentos para impresión 3D y materiales compuestos usando fibras naturales”

9:30-10:30	IV-O-02 Lecture. Dr. Gustavo Viniestra "Metepantle (Agave & corn plantations): analysis and perspectives"
10:30-10:50	IV-O-03 Lecture. Yoselin Avila Lizarraga "Initial assessment of Agro-industrial liquid wastes from <i>Agave fourcroydes</i> Lem. as prebiotic"
10:50-11:10	IV-O-04 Lecture. Jacobo Pérez Barragán "Potential to produce biohydrogen and biogas from <i>Agave tequilana</i> bagasse: effect of tequila production process"
11:10-11:40	Coffee Break
11:40-12:00	IV-O-05 Lecture. Matías Domínguez Laso "LAM project: an alternative for the conservation of regional agaves in Oaxaca"
12:00-12:20	IV-O-06 Lecture. Diego Gallardo Martínez "Biochemical characterization of the liquid residue obtained by mechanical decortication of <i>Agave salmiana</i> leaves"
12:20-12:40	IV-O-07 Lecture. Jose Angel Garcia Bejar "Scale-up of lignocellulosic ethanol production from agave bagasse"
12:40-13:00	IV-O-08 Lecture. Paola Janet Delgado Espitia "Enzymatic hydrolysates of agave bagasse pretreated with ionic liquids: saccharification efficiency and hydrogen production"
13:00-14:30	Lunch
V Industrial Social, normative and ethnobotanic aspects	
Chair: Juan Gallardo Valdez	
14:30-15:30	V-O-01 Keynote Lecture. Dr. Rogelio Luna Zamora "Bioeconomía y tanatopolítica de los mezcales tradicionales y ancestrales"
15:30-16:30 Virtual/presencial	V-O-02 Keynote Lecture. Dra. Marie-Christine Renard Hubert y Rodolfo Domínguez Arista "La Denominación de Origen Mezcal: inclusiones y exclusiones. El ejemplo del EdoMex"
16:30-16:50	V-O-03 Lecture. Gustavo Viniestra "El aprovechamiento agroforestal minifundista de los agaves"
16:50-17:10 VIRTUAL	V-O-04 Lecture. Doris Adriana Leyva Trinidad "The maguey: the cultural resistance of Ñhãñhu people in the Alto Mezquital, Hidalgo"
17:10-18:00	Poster Sessions I, II, III, IV, V

Friday October, 14	
ROOM 23A AGAVE	
II Science and technology of Agave beverages	
Chair: Claudia Patricia Larralde Corona	
8:30-9:30	II-O-01 Keynote Lecture. Dr. José Adolfo Escalante Lozada "Análisis de la diversidad microbiana y su inferencia funcional durante el proceso de fermentación del pulque para la definición de un microbioma central de esa bebida"
9:30- 10:30	II-O-02 Keynote Lecture. Dr. Sergio Erick García Barrón "Caracterización sensorial del Mezcal: desde los aromas hasta las preferencias"
10:30-10:50	II-O-03 Lecture. Rodrigo Arredondo Fernandez "Determination of the yeast communities' succession and of the physicochemical changes in commercial pulque production from the Hacienda de Xochuca, Tlaxcala, México"
10:50-11:10	II-O-04 Lecture. Fernando Astudillo Melgar "Comparison of the pulque associated microbiome from two different agaves"
11:10-11:40	Coffee Break
11:40-12:00	II-O-05 Lecture. Alma Verdugo Valadez "Comparison of five fermentation processes of Comiteco"
12:00-12:20	II-O-06 Lecture. Rene Quezada "Metagenomic characterization and evaluation of volatile compounds in artisanal mezcal fermentation from Oaxaca state"
12:20-12:40	II-O-07 Lecture. Filiberto A Bautista Moreno "Pasteurization and sterile filtration techniques comparison for aguamiel decontamination. An effort to enhance shelf life of a highly perishable product"

12:40-13:00	II-O-08 Lecture. Jacobo Rodriguez Campos "Discrimination of authentic tequila by some volatile compound markers"
13:00-14:30	Lunch
III Fructans and other agave products	
Chair: Lorena Moreno Vilet	
14:30-15:30 VIRTUAL	III-O-01 Keynote Lecture. Dra. Georgina Sandoval "Agave fructan bioconjugates: synthesis and biological activity"
15:30-16:3 VIRTUAL	III-O-02 Keynote Lecture. M. en C. Cynthia Fernández Lainez "Efectos benéficos de los fructanos derivados de <i>Agave tequilana</i> : desde la inmunomodulación y protección de la barrera intestinal, hasta su efecto prebiótico en recién nacidos"
16:30 -16:50	III-O-03 Lecture. Eliud de la Cruz García "Fructanase production by yeasts in agave media"
16:50-17:10	III-O-04 Lecture. Noe Luiz Santos "Fouling resistance of agave fructan ultrafiltration process using ceramic membranes"
17:10-17:30	III-O-05 Lecture. Liliana Kelly Vigil Cuate "Effect of the use of agavins and agave syrup in the development of a gummy"
17:30-18:30	Closing Lecture Dra. Anne Christine Gschaedler Mathis "Aprovechamiento de los agaves en México: panorama, retos y oportunidades"
18:30-19:00	Closing ceremony