International FoodTec Conference

Shaping the Future of Sustainable Food Ecosystems

1st Edition '25

Interreg España – Portugal

Cofinanciado por la Unión Europea
Cofinanciado pela União Europeia

Net4food
RED DE INVESTIGACIÓN E INNOVACIÓN PARA EL SECTOR ALIMENTARIO

BOOK OF ABSTRACTS

- Challenges and Opportunities in the Food System of the Transborder Region
- Innovation, Technology, and Food Security in a Changing Global Landscape
- Nutrition and Consumer Trends: Enhancing the Value of Endogenous Resources
- Quality, Food Safety, and Environmental Responsibility
- Marketing, Digitalization, and the Future of the Food Sector
- Strategic Developments in the Net4Food Project

27th to 29th of October 2025

Bragança 2025

ipb Instituto Politécnico de Bragança · Universidade de Vigo · Portugal Foods · clúster alimentario de galicia · Aqua Valor · montanhas de investigação

TECHNICAL DATA

Title

International FoodTec Conference – *Shaping the Future of Sustainable Food Ecosystems*

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ISBN

978-972-745-362-7

Edition

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Campus de Santa Apolónia,

5300-253, Bragança, Portugal

URL

https://iftc.morecolab.pt/

P162 | COLD PLASMA TREATMENT AS A NON-THERMAL STRATEGY TO ENHANCE CHICKPEA FLOUR FOR PLANT-BASED FOODS

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Plasma is a medium of free positive and negative particles that is overall electrically neutral. Non-thermal plasma has emerged as a sustainable technology in food processing, with potential to improve quality and microbial safety. As starch is a major food component, there is growing interest in using plasma to tailor its functionality through interactions with reactive species [1].
This study examined the effect of short cold plasma treatments (5 and 10 s), applied at a fixed distance of 4 cm from the plasma source using the *Blown Arc*™ system, on the thermal, structural, and pasting properties of chickpea flour. Differential Scanning Calorimetry (DSC) was used to assess starch gelatinization, Fourier Transform Infrared Spectroscopy (FTIR) to evaluate short-range structural changes, and rheology was performed with a controlled-strain under temperature sweep conditions. The aim was to explore cold plasma as a green, non-thermal modification method for chickpea flour in plant-based (Pb) applications.
During heating, both elastic (G′) and viscous (G″) moduli increased above ~95 °C, consistent with starch gelatinization (Figure 1). Plasma altered this response: the 5 s treatment reduced G′ and G″ relative to the control, while the 10 s treatment increased them, suggesting stronger gel formation [2]. ATR-FTIR spectra showed no visible differences among samples, and band-ratio analysis (1047/1022, 1022/995 cm^{-1}) indicated only minor variations, implying no significant changes in short-range molecular order. DSC revealed higher onset, peak, and end set gelatinization temperatures in plasma-treated flours, indicating greater thermal stability and delayed gelatinization [3].
In conclusion, cold plasma modified the thermo-rheological behavior of chickpea flour without major structural disruption, highlighting its potential as a sustainable tool to enhance functionality in Pb systems.

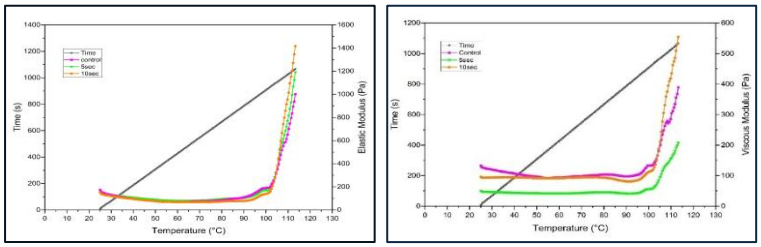

Figure 1 – Pasting properties of plasma-treated chickpea flours. Left: Elastic modulus (G′); Right: Viscous modulus (G″). Purple line: control; green line: 5 s treatment; orange line: 10 s treatment.

References

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Acknowledgments

This work was supported by National Funds from FCT - Fundação para a Ciência e a Tecnologia through project UIDB/50016/2020 AND VIIA-FOODs.