

# PROVISIONAL PROGRAM

Sunday – 23rd of October 2022

16:00 - 16:45 Registration

17:00 - 17:45 Open Seccion

**ROOM 1**      **Chairman -**

17:45 - 18:30 **Plenary Lecture**  
*The future of foods: foods for the future*  
Antonio Vicente

18:30 - 18:50 **Keynote Lecture**  
*Applications of non-destructive strategies for agri-food quality and safety monitoring: trends and challenges*  
Ana Soldado

18:50 - 19:15 **Sponsor Lecture**  
*One Step Ahead of Routine Analysis - True Mass Analytical Solutions for Wines*  
Rui Rocha, Bruker

19:30 - 21:00 **Welcome drink**

**Monday – 24th of October 2022**

<b>ROOM 1</b>	<b>Chairman -</b>
09:00 - 09:45	<b>Plenary Lecture</b> <i>How urgent is sustainability in food production – rethinking old practices</i> Isabel Sousa
<b>ROOM 1</b>	<b>Chairman -</b>
09:45 - 10:00	<b>OC</b> <i>Monitoring Contaminants in Food: from Food Production to "One Health" approach</i> <u>Andreia Freitas</u> , Marta Leite, Sara Leston, Jorge Barbosa, Fernando Ramos
10:00 - 10:15	<b>OC</b> <i>Characterization of coagulase-negative Staphylococci as potential starter cultures to substitute the addition of nitrate in the production of meat products</i> <u>Maria Pedro Teixeira</u> , Maria José Fernandes, Maria Helena Fernandes, Patricia Bernardo, Mariana Camoez, Ons Bouchami, Maria Miragaia, Maria João Fraqueza
10:15 - 10:30	<b>OC</b> <i>Byssochlamys nivea ascospore germination and inactivation by hyperbaric storage – dependence of thermal and nonthermal pre-activation steps</i> <u>Carlos A. Pinto</u> , Alireza M. Ganjeh, Maria Holovicova, Miroslav Habán, Marta Habanova, Jorge A. Saraiva
10:30 - 10:45	<b>OC</b> <i>Determination and human health risk assessment of mercury in fish samples</i> <u>Sérgio Luís Costa Ferreira</u> , Caio Silva Assis Félix, João Batista Pereira Júnior, Jucelino Balbino Da Silva Júnior, Allan S. Cruz, Kelly Graças Fernandes Dantas
10:45 - 11:35	<b>Coffee Break / Poster Session</b>
11:35 - 12:00	<b>Sponsor Lecture – ROOM 1</b> ILC
12:00 - 12:15	<b>OC</b> <i>Regulated, non-regulated and emerging multi-mycotoxins in raw milk: UHPLC-QTrap-MS/MS method validation for control of biosafety measures</i> <u>Marta Leite</u> , Andreia Freitas, Jorge Barbosa, Fernando Ramos
12:15 - 12:30	<b>OC</b> <i>Vibrational spectroscopy applied to Arbutus unedo fruit spirit characterization</i> <u>Carlos Alberto Lopes Antunes</u> , Ilda Caldeira, Soraia Inês Pedro, Sara Canas, Ofélia Anjos
12:30 - 12:45	<b>OC</b> <i>FT-Raman methodology applied to study the effect of seasoning time of Fino Sherry Casks® in Brandy de Jerez elaboration.</i> <u>Guerrero-Chanivet, María</u> , Anjos, Ofélia, García-Moreno; M. Valme, Valcárcel-Muñoz, Manuel J., Guillén-Sánchez, Dominico A.
12:45 - 14:15	<b>Lunch</b>
<b>ROOM 1</b>	<b>Chairman -</b>
14:15 - 14:35	<b>Keynote Lecture</b> <i>Food/Herb-Drug Interactions: What we should know.</i> Maria Graça Campos
14:35 - 14:55	<b>Keynote Lecture</b>

14:55 - 15:20	<p><i>DNA-based approaches for the authentication of complex foods</i> Joana Amaral</p> <p><b>Sponsor Lecture</b> <i>Food safety, quality and authenticity - Agilent solutions for food and beverage characterization and quality control assays</i> Rodrigo Tomaz, SOQUIMICA</p>
15:20 - 15:35	<p><b>OC</b> <i>Effect of ultrasonic treatment on the physicochemical, bio-functional properties and digestibility of chayote (<i>Sechium edule</i> (Jacq.) Swartz) seed protein isolates</i> <u>Elsa F. Vieira</u>, Simão Silva, Suene Souza, Cristina Delerue-Matos</p>
15:35 - 15:50	<p><b>OC</b> <i>Integrated Bioprocess for Structured Lipids, Functional Sugars, and Glucose Production using Olive Pomaces</i> <u>Suzana Ferreira-Dias</u>, Fátima Peres, Natália M. Osório, Isabel Miranda</p>
15:50 - 15:57	<p><b>FC</b> <i>Multiple correspondence analysis of microbiological profiles as markers of authenticity of PDO cheeses</i> Rui Rocha, Ricardo Pinto, Manuela Vaz Velho, Paulo Fernandes, <u>Joana Santos</u></p>
15:57 - 16:04	<p><b>FC</b> <i>Acylated and polyacylated anthocyanins as a pallet of natural colours</i> <u>Ana Rita Pereira</u>, Alexandra Borges, Victor de Freitas, Nuno Mateus, Fernando Pina, Joana Oliveira</p>
16:04 - 16:11	<p><b>FC</b> <i>Preparation of a nutraceutical from prickly pear flower extracts: Determination of biological properties</i> Jacinta Ribeiro, Dulcineia F. Wessel, Susana M. Cardoso, <u>Ricardo M. Ferreira</u></p>
16:11 - 16:55	<b>Coffee Break / Poster Session</b>
16:55 - 17:10	<p><b>OC</b> <i>Brown macroalgae-rich extracts as potential food ingredients: a holistic extraction approach</i> <u>Ana R. Circuncisão</u>, Manuel A. Coimbra, Susana M. Cardoso</p>
17:10 - 17:25	<p><b>OC</b> <i>Fruit pomace macromolecular antioxidants: from wastes towards innovative food applications</i> <u>Ana Fernandes</u>, Iva Fernandes, Nuno Mateus, Victor de Freitas</p>
17:25 - 17:55	<b>EQA – Group meeting</b>
20:00 - 23:00	<b>Gala dinner</b>

Monday – 24th of October 2022

**ROOM 1** Chairman -

09:00 - 09:45 **Plenary Lecture**

*How urgent is sustainability in food production – rethinking old practices*  
Isabel Sousa

**ROOM 2** Chairman -

09:45 - 10:00 **OC**

*Red tomato vs. yellow tomato: which is healthier? A comparative study of nutritional and antioxidant traits of tomato farmer's varieties*  
Mikel Añibarro-Ortega, José Pinela, Lillian Barros, Ana Maria Carvalho, Isabel C. F. R. Ferreira

10:00 - 10:15 **OC**

*Olive oils from the Douro valley: influence of the different sub-region on the quality and composition*  
Nuno Rodrigues, Kevin Silva, Susana Casal, José Alberto Pereira

10:15 - 10:30 **OC**

*Nutritional characterization of gilthead seabream (*Sparus aurata*) fed with *Pelvetia canaliculata* supplemented diet: a biorefinery approach for seaweed biomass valorization*  
Carla Tecelão, Damiana Pires, Ricardo Passos, Beatriz do Carmo, Carolina F. Tchobanov, Sara Forte, Mariana Vaz, Madalena Antunes, Marta Neves, Teresa Baptista

10:30 - 10:45 **OC**

*Effect of linseed (*Linum usitatissimum*) as an alternative to xanthan gum, over the physicochemical and sensory properties of pasta fortified with macro and microalgae*  
Daniela Almeida, Filipa R. Pinto, Maria Manuel Gil

10:45 - 11:35 **Coffee Break / Poster session**

11:35 - 12:00 **Sponsor Lecture – ROOM 1**

**ICL**

**ROOM 2** Chairman -

12:00 - 12:15 **OC - DNA-based techniques for the entomological authentication of honey: comparison of high-resolution melting (HRM) analysis and next generation sequencing (NGS) approaches**

Mónica Honrado, Andreia Quaresma, Ana Rita Lopes, Dora Henriques, M. Alice Pinto, Joana Amaral

12:15 - 12:30 **OC - Multielement analysis to trace authenticity using potential markers of PDO pears and PGI apples cake fillings**

Ana M.S. Costa, Elisabete Coelho, Lina Carvalho, Eugénio Soares, Eduarda Pereira, Manuel A. Coimbra

12:30 - 12:45 **OC - Detection and quantitation of added water in octopus using a rapid and non-destructive method based in Time Domain Reflectometry (TDR)**

Bárbara Teixeira, Helena Vieira, Sandra Martins, Rogério Mendes

12:45 - 14:15 **Lunch - not included in the registration**

**ROOM 1** **Chairman -**

14:15 - 14:35 **Keynote Lecture**

*Food/Herb-Drug Interactions: What we should know*

Maria Graça Campos

14:35 - 14:55 **Keynote Lecture**

*DNA-based approaches for the authentication of complex foods*

Joana Sousa Amaral

14:55 - 15:20 **Sponsor Lecture**

*Food safety, quality and authenticity - Agilent solutions for food and beverage characterization and quality control assays*

Rui Tomaz, Soquímica

**ROOM 2** **Chairman -**

15:20 - 15:35 **OC - Impact of origin on the nutritional evaluation of dark chocolates from Africa and America**

*António Panda, Nuno Alvarenga, Ana Partidário, Manuela Lageiro, Cristina Roseiro, João Lita da Silva, João Dias*

15:35 - 15:50 **OC - Nutritional and physicochemical analysis of quince from Cova da Beira region: similarities, differences and particularities**

*Ana Martins, Guido R. Lopes, Alexandra Camelo, Ana Rodrigues, Helena Beato, Luisa Paulo, Mafalda Resende, Mário Cristovão, Marlene Mota, Christophe Espírito Santo*

15:50 - 15:57 **FC - Chemical characterization and bioactive potential of coffee pulp, a by-product of coffee industry**

*Marlene Machado, Liliana Espírito Santo, Susana Machado, Anabela Costa, Helena Ferreira, M. Beatriz P. P. Oliveira, Rita C. Alves*

15:57 - 16:06 **FC - Effect of heat treatment on the quality and composition of canned tuna coating liquid**

*Nuno Ferreiro, Karina Duarte, Conceição Fernandes, José Alberto Pereira, Nuno Rodrigues*

16:04 - 16:11 **FC - Effect of moisture on the characteristics of hazelnut kernel during storage**

*Paula M. R Correia, Ana Filipe, Ana Cristina Ferrão, Elsa Ramalhosa, Raquel Guiné*

16:11 - 16:55 **Coffee Break / Poster session**

16:55 - 17:10 **OC10 - Chia (*Salvia hispanica* L.) whole flour: phenolic profile and authenticity**

*Walter Nei Lopes dos Santos, Bárbara Elizabeth Alves de Magalhães*

17:10 - 17:25 **OCC - Antineurodegenerative and antioxidant properties of bioactive compounds extracted from olive seeds of three cultivars by ultrasound-assisted extraction**

*Irene Gouvinhas, Juliana Garcia, Daniel Granato, Ana Barros*

17:25 - 17:55 **EQA – Group meeting**

20:00 - 23:00 **Gala dinner**

**Monday – 24th of October 2022**

<b>ROOM 1</b>	<b>Chairman -</b>
09:00 - 09:45	<b>Plenary Lecture</b> <i>How urgent is sustainability in food production – rethinking old practices</i> Isabel Sousa
<b>ROOM 3</b>	<b>Chairman -</b>
09:45 - 10:00	<b>OC</b> <i>Is it possible to prepare coffee infusions resembling espresso coffee brews? The role of carbohydrates</i> Guido R. Lopes, Cláudia P. Passos, <u>Manuel A. Coimbra</u>
10:00 - 10:15	<b>OC0</b> <i>Study of odorant compounds and sensory changes associated with wine spirit ageing using chestnut wood and Limousin oak under different technologies</i> <u>Ilda Caldeira</u> , Ofélia Anjos, Cláudia Vitória, Tiago A. Fernandes, Sofia Catarino, Sara Canas
10:15 - 10:30	<b>OC</b> <i>Colorimetric labels based on pyranoflavylum-cellulose acetate films for food intelligent packaging</i> <u>Vânia Gomes</u> , Ana Sofia Pires, Nuno Mateus, Victor de Freitas, Luís Cruz
10:30 - 10:45	<b>OC</b> <i>Inactivation of Escherichia coli and Listeria monocytogenes in raw goat milk by pulsed electric fields and mild heating</i> Alexandre Romão, M. Rui Alves, <u>Alberta Araújo</u> , Carla Barbosa, Paulo Fernandes
10:45 - 11:35	<b>Coffee Break / Poster Session</b>
<b>ROOM 1</b>	<b>Chairman -</b>
11:35 - 12:00	<b>Sponsor Lecture</b> ILC
<b>ROOM 3</b>	<b>Chairman -</b>
12:00 - 12:15	<b>OC</b> <i>Cowpea immature pod purée: an innovative functional food product for elderly</i> <u>Catarina Passão</u> , Alfredo Aires, Miguel Rodrigues, Luís Ferreira, Irene Gouvinhas, Ana Barros
12:15 - 12:30	<b>OC</b> <i>Chritmum maritimum L. as natural preservative: in vitro antioxidant activity assessment, phytochemical characterization and nutritional profile</i> <u>Sónia Pedreiro</u> , Maria Lopes, Artur Figueirinha, Olga Cardoso, Carlos Cavaleiro, Fernando Ramos
12:30 - 12:45	<b>OC</b> <i>New insights into phenolic compounds-proteins complexes as natural emulsifiers in mayonnaise models</i> <u>Ana Catarina Ribeiro</u> , Rosa Perez-Gregorio, Susana Soares, Nuno Mateus, Victor Freitas
12:45 - 14:15	<b>Lunch</b>
<b>ROOM 1</b>	<b>Chairman -</b>
14:15 - 14:35	<b>Keynote Lecture</b>

	<i>Food/Herb-Drug Interactions: What we should know.</i> Maria Graça Campos
14:35 - 14:55	<b>Keynote Lecture</b> <i>DNA-based approaches for the authentication of complex foods</i> Joana Amaral
14:55 - 15:20	<b>Sponsor Lecture</b> <i>Food safety, quality and authenticity - Agilent solutions for food and beverage characterization and quality control assays</i> Rodrigo Tomaz, SOQUIMICA
<b>ROOM 3</b>	<b>Chairman -</b>
15:20 - 15:35	<b>OC</b> <i>Pumpkin by-products as a source of preservative compounds for food application: valorization of industrial bioresidues towards a sustainable system</i> Maria Gabriela Leichtweis, Adriana K. Molina, Carla Pereira, Tânia C.S.P. Pires, Ricardo Calhelha, Maria Beatriz Oliveira, Isabel C.F.R. Ferreira, Lillian Barros
15:35 - 15:50	<b>OC</b> <i>Exploring the effects of Cynara cardunculus L. besides milk clotting: antioxidant properties</i> Cássia H. Barbosa, Mariana A. Andrade, Fernanda Vilarinho, Ana Luísa Fernando, Ana Sanches Silva
15:50 - 15:57	<b>FC</b> <i>Fruit and vegetable pomaces from Juice Industry as a source of bioactive compounds</i> Saeed Salari, Joana Ferreira, Ana Lima, Isabel Sousa
15:57 - 16:04	<b>FC</b> <i>Evaluation of antioxidant capacity and phenolic composition of muffins fortified with grape pomace from the Douro region</i> Rui Dias Costa, Irene Gouvinhas, Ana Barros
16:04 - 16:11	<b>FC</b> <i>Virtual screening of medicinal compounds present in mushrooms as potential tyrosinase inhibitors</i> Carlos S. H. Shiraishi, Miguel A. Prieto, Lillian Barros, Rui M.V. Abreu
16:11 - 16:55	<b>Coffee Break / Poster Session</b>
16:55 - 17:10	<b>OC</b> <i>On the quest for low calorie carbohydrate-based sweeteners</i> Pedro A. R. Fernandes, Bruna L. Antunes, Sónia S. Ferreira, Cláudia Nunes, Elisabete Coelho, Manuel A. Coimbra
17:10 - 17:25	<b>OC</b> <i>Valorisation of halophyte plants produced in Portugal: from nutritional value to bioactivity</i> Elsa Mecha, Juliana Oliveira, Sheila Oliveira-Alves, Fábio Andrade, João Sousa, Andreia B. Silva, Maria R. Bronze, Ana Teresa Serra
17:25 - 17:55	<b>EQA – Group meeting</b>
20:00 - 23:00	<b>Gala dinner</b>

**Tuesday – 25th of October 2022**

09:00 - 09:45 **Plenary Lecture – ROOM 1**  
*Unveiling the chemical nature of food aromas: in the path of the multi-sensoriality*  
Silvia Rocha

**ROOM 1** **Chairman -**

09:45 - 10:00 **OC**  
*Effect of pasteurisation on bioactive compounds of human milk*  
María Luisa Fernández-Sánchez, Sara Escudero Cernuda, Karelmar López Benítez, Ana Belen Soldado Cabezuelo, María Teresa Fernández Fernández-Arguelles, Belen Fernández Colomer

10:00 - 10:15 **OC**  
*Chemical composition and biological activity of different residues obtained from the wine industry*  
Cristina N. Duarte, Maria Inês Dias, Sandrina A. Heleno, Lillian Barros, Celestino Santos-Buelga, Rolando C. S. Dias, Joana S. Amaral

10:15 - 10:30 **OC**  
*Olive phenols stability and selective extraction steps value in olive leaves*  
Andreia F.R. Silva, Manuel A. Coimbra, Artur M.S. Silva, Susana M. Cardoso

10:30 - 10:45 **OC**  
*Subcritical Water Extraction of chestnut shells: A promising source of bioactive compounds*  
Ana Sofia Ferreira, Diana Pinto, Ana Margarida Silva, Jaroslava Švarc-Gajić, Paulo Costa, Cristina Delerue-Matos, Francisca Rodrigues

10:45 - 11:35 **Coffee Break / Poster session**

11:35 - 12:00 **Sponsor Lecture – ROOM 1**  
*PFAS Analysis – Overcoming challenges to meet regulatory limits with a total solution*  
Alberto Méndez, Waters

**ROOM 1** **Chairman -**

12:00 - 12:15 **OC**  
*Obtaining nutritionally enriched emulsified alternative - mayonnaise with *Tenebrio molitor* flour*  
Maribel Aybar, Sara Simões, Joana Sales, Joel Santos, Diogo Castelo-Branco, Ana Tasso, Diogo Figueira, Anabela Raymundo

12:15 - 12:30 **OC**  
*Yeast polysaccharides as food ingredients for clean label dressings and sauces*  
Sofia F. Reis, Pedro Fernandes, Vítor J. Martins, Sara Gonçalves, Luís Ferreira, Vítor M. Gaspar, Manuel A. Coimbra, Elisabete Coelho

12:30 - 12:45 **OC**



*Microbiological evaluation of vacuum-packed low sodium sliced cold-smoked rainbow trout (*Oncorhynchus mykiss*) stored under refrigeration*  
Fraqueza MJ, Teixeira MP, Bernardo P, Fernandes MH, Fernandes MJ, Lira C, Alfaia C, Gonçalves A, Camacho C, Nunes ML

12:45 - 14:15 **Lunch - not included in the registration**

**ROOM 1** **Chairman -**

14:15 - 14:35 **Keynote Lecture**  
*Behind the scenes of agri-food waste - from the health benefits to potential applications*

José Câmara

14:35 - 15:00 **Sponsor Lecture**

*IR & FT-NIR Quality Control of Milk*

Eva Monteiro, Bruker

**ROOM 1** **Chairman -**

15:00 - 15:15 **OC**

*Optimized microwave-assisted extraction of fish oil from fish industry by-products*

Matilde Rodrigues, Beatriz de la Fuente, Cristina Caleja, André Almeida, Maria Inês Dias, José Pinela, Lillian Barros

15:15 - 15:22 **FC**

*Post-harvest conservation of chestnut (cv. *Martaínha*), comparison of two controlled atmospheres during 60 days*

Mário Cristóvão, Alexandra Camelo, Ana Martins, Ana Resende, Ana Riscado, Ana Rodrigues, Ana Silveira, Cátia Batista, Guido Lopes, Helena Beato, Luísa Paulo, Okta Pringga, Rita Ramos, Christophe Espirito Santo

15:22 - 15:29 **FC**

*Bioactivity, rheology, texture and chemical characterization of Halloumi cheese fortified with *Chlorella vulgaris* biomass*

Hector Hernandez, Maria Cristiana Nunes, Catarina Prista, Anabela Raymundo

15:29 - 15:36 **FC**

*Biobased polymers of chitosan incorporated with *Aloysia citrodora* and *Cymbopogon citratus* essential oils for packaging fresh poultry meat*

Sofia J. Silva, João R.A. Pires, Carolina Rodrigues, Ana Luisa Fernando, Arlindo Gomes, Lúcia Silva

15:40 - 16:15 **Coffee Break / Poster session**

**Social program**

**Tuesday – 25th of October 2022**

<b>ROOM 1</b>	<b>Chairman -</b>
09:00 - 09:45	<b>Plenary Lecture</b> <i>Unveiling the chemical nature of food aromas: in the path of the multi-sensoriality</i> Silvia Rocha
<b>ROOM 2</b>	<b>Chairman -</b>
09:45 - 10:00	<b>OC</b> <i>Bioplastics based on chitosan and micro/nanocellulose loaded with sage essential oil for extending shelf-life of fresh poultry meat</i> <u>João R.A. Pires</u> , Victor G.L. Souza, Helena Godinho, Ana Luísa Fernando
10:00 - 10:15	<b>OC</b> <i>3D Printing of snacks containing Tenebrio molitor flour</i> <u>Francisco Herdeiro</u> , Maria Otilia Carvalho, Maria Cristiana Nunes, Anabela Raymundo
10:15 - 10:30	<b>OC</b> <i>Development of a clean label meat free alternative to deli ham</i> <u>Beatriz Caetano</u> , Capucine Godinot, Anabela Raymundo, Isabel de Sousa, Norton Komora, Adriana Ferreira
10:30 - 10:45	<b>OC</b> <i>Grass pea sweet miso as a clean label ingredient for innovative vegan emulsions</i> <u>Sara Simões</u> , Diogo Castelo-Branco, Ana Tasso, Diogo Figueira, Catarina Prista, Anabela Raymundo
10:45 - 11:35	<b>Coffee Break / Poster Session</b>
<b>ROOM 1</b>	<b>Chairman -</b>
11:35 - 12:00	<b>Sponsor Lecture</b> <i>PFAS Analysis – Overcoming challenges to meet regulatory limits with a total solution</i> Alberto Méndez, Waters
<b>ROOM 2</b>	<b>Chairman -</b>
12:00 - 12:15	<b>OC</b> <i>Influence of the particle size and extraction process of pear pomace in their health-promoting properties</i> <u>Ferreira J</u> , Tkacz K, Turkiewicz I, Sousa I
12:15 - 12:30	<b>OC</b> <i>Prunus lusitanica L. fruits as a source of bioactive compounds</i> <u>Ana Abraão</u> , Nelson Fernandes, Amélia Silva, Raúl Domínguez Perles, Ana Barros
12:30 - 12:45	<b>OC</b> <i>WPI active edible coatings to prevent cheese color defects</i> <u>A. R. Ferraz</u> , O. Anjos, C.M.B.S. Pintado, M. L. Serralheiro
12:45 - 14:15	<b>Lunch</b>
<b>ROOM 1</b>	<b>Chairman -</b>
14:15 - 14:35	<b>Keynote Lecture</b> <i>Behind the scenes of agri-food waste - from the health benefits to potential applications</i> José Câmara
14:35 - 15:00	<b>Sponsor Lecture</b> <i>IR &amp; FT-NIR Quality Control of Milk</i>

	Vasco Paixão, <u>Eva Monteiro</u> - Bruker
<b>ROOM 2</b>	Chairman -
15:00 - 15:15	<b>OC</b> <i>The mycoestrogen zearalenone and rice: occurrence and risk assessment</i> <u>LJG Silva</u> , I. Encarnação, A.M.P.Pereira, S.C.Duarte, A. Pena
15:15 - 15:22	<b>FC</b> <i>Non-invasive Luminescence Sensors for safety control in foods</i> <u>Candela Melendreras</u> , Pablo Álvarez García, Enrique Álvarez Rubiera, Elena Lastra Bengochea, Francisco Javier García Alonso, Francisco Ferrero, Adrián Vizcaíno, Juan Carlos Campo, Marta Valledor, Ana Soldado, José M. Costa Fernández
15:22 - 15:29	<b>FC</b> <i>Heavy metals and metalloids in shrimps from northwest Portuguese coast</i> <u>Maria Luz Maia</u> , Agostinho Almeida, Cristina Soares, Luís M. S. Silva, Cristina Delerue-Matos , Conceição Calhau, Valentina Fernandes Domingues
15:29 - 15:36	<b>FC</b> <i>Arsenic in Portuguese rice. Is there any risk?</i> <u>A. Pereira</u> , A. Silva, L. Silva, S. Duarte, A. Pena
15:40 - 16:15	<b>Coffee Break / Poster Session</b>
16:15 - 19:00	<b>Social Program</b>

**Tuesday – 25th of October 2022**

<b>ROOM 1</b>	<b>Chairman -</b>
09:00 - 09:45	<b>Plenary Lecture</b> <i>Unveiling the chemical nature of food aromas: in the path of the multi-sensoriality</i> Silvia Rocha
<b>ROOM 3</b>	<b>Chairman -</b>
09:45 - 10:00	<b>OC</b> <i>Nutritional and bioactive traits of Kweli® red raspberry cultivated in Portugal</i> <u>Matilde Rodrigues</u> , Ana Luísa Vara, Jonava Petrovic, Maria Inês Dias, António Nogueira, Marina Sokovic, Isabel C.F.R. Ferreira, José Pinela, Lillian Barros
10:00 - 10:15	<b>OC</b> <i>Development of low-fat vegan emulsions with the incorporation of citrus fiber</i> <u>Cláudia Maia</u> , Sara Simões, Diogo Castelo-Branco, Diogo Figueira, Ana Tasso, Anabela Raymundo
10:15 - 10:30	<b>OC</b> <i>In vitro and in vivo antioxidant activity of 3D snacks enriched with different microalgae species</i> <u>Sónia Oliveira</u> , Alberto Niccolai, Liliana Rodolfi, Isabel Sousa, Anabela Raymundo
10:30 - 10:45	<b>OC</b> <i>Can coffee silverskin be as promising as green coffee on type II diabetes prevention?</i> <u>Juliana A. Barreto Peixoto</u> , Nelson Andrade, Susana Machado, Anabela S.G. Costa, Maria Beatriz Oliveira, Fátima Martel, Rita C. Alves
10:45 - 11:35	<b>Coffee Break / Poster Session</b>
<b>ROOM 1</b>	<b>Chairman -</b>
11:35 - 12:00	<b>Sponsor Lecture</b> <i>PFAS Analysis – Overcoming challenges to meet regulatory limits with a total solution</i> Alberto Méndez, Waters
<b>ROOM 2</b>	<b>Chairman -</b>
12:00 - 12:15	<b>OC</b> <i>Wheat-based canned products nutritional properties</i> <u>Cláudia Novais</u> , Carla Pereira, Leticia Álvarez Rodríguez, Margarita Barrero Antón, Isabel C.F.R. Ferreira, Lillian Barros
12:15 - 12:30	<b>OC</b> <i>Interactions between beer phenolic compounds and human salivary proteins: insights toward astringency and bitterness perception</i> <u>Leonor Gonçalves</u> , Mónica Jesus, Carlos Guerreiro, Elsa Brandão, Paulo Magalhães, Nuno Mateus, Victor de Freitas, Susana Soares
12:30 - 12:45	<b>OC</b> <i>Taste properties of Royal Gala apple fruit: a combination of molecular and sensory analysis</i> <u>Mónica Jesus</u> , Elsa Brandão, Nuno Mateus, Victor de Freitas, Susana Soares
12:45 – 14:15	<b>Lunch</b>
<b>ROOM 1</b>	<b>Chairman -</b>

14:15 - 14:35	<b>Keynote Lecture</b> <i>Behind the scenes of agri-food waste - from the health benefits to potential applications</i> José Câmara
14:35 - 15:00	<b>Sponsor Lecture</b> <i>IR &amp; FT-NIR Quality Control of Milk</i> Vasco Paixão, <u>Eva Monteiro</u> - Bruker
<b>ROOM 2</b>	<b>Chairman -</b>
15:00 - 15:15	<b>OC</b> <i>Melon byproducts as source of sustainable multifunctional foods ingredients</i> Ricardo Gómez-García, Cristobal N. Aguilar, Ana R. Madureira, <u>Manuela Pintado</u>
15:15 - 15:22	<b>FC</b> <i>Effects of gastrointestinal digestion on the anti-inflammatory properties of phlorotannins from Himanthalia elongata</i> <u>Marcelo D. Catarino</u> , Ana Rita Circuncisão, Catarina Marçal, Bruno Neves, Maria Teresa Cruz, Artur M. S. Silva, Susana M. Cardoso
15:22 - 15:29	<b>FC</b> <i>First identification and characterization of sugars in Borututu roots "Cochlospermum angolense" from Kwanza Norte (Angola).</i> <u>Nsevolo Samba</u> , Radhia Aitfella Lahlou, Mpanzu Nelo, Lúcia Silva, Jesus Miguel Lopez Rodilla
15:29 - 15:36	<b>FC</b> <i>Chemical characterization and antioxidant activity of wild mushroom extracts</i> <u>Marco Nunes</u>
15:40 - 16:15	<b>Coffee Break / Poster Session</b>
16:15 - 19:00	<b>Social Program</b>

**Wednesday – 26th of October 2022**

<b>ROOM 1</b>	<b>Chairman -</b>
08:45 - 09:05	<b>Keynote Lecture</b> <i>Collaborative ecosystems addressing priority themes for the Agrifood sector</i> Deolinda Silva
<b>ROOM 1</b>	<b>Chairman -</b>
09:05 - 09:20	<b>OC</b> <i>Opuntia spp. cladodes: Can this be a source of pectin for the food industry?</i> <u>Carolina Rodrigues</u> , Bilge Sayın Börekçi, Victor G. L. Souza, Isabel Coelho, Ana Luísa Fernando
09:20 - 09:35	<b>OC</b> <i>Moderate Pressure Pasteurisation at Room Temperature as a new quasi-energetically costless nonthermal preservation methodology – a case study on milk</i> <u>Álvaro Tomaz de Lemos</u> , Ivonne Delgadillo, Jorge Alexandre Saraiva
09:35 - 09:50	<b>OC</b> <i>Liquefaction Optimization of Peel of Potato Solanum tuberosum L. var Monalisa</i> <u>Yuliya Dulyanska</u> , Luísa Cruz-Lopes, Bruno Esteves, Raquel P.F. Guiné, José Vicente Ferreira, Idalina Domingos
09:50 - 10:05	<b>OC</b> <i>Study on the incorporation of seaweed in fresh cheese</i> Daniela Melo Borges, Susana Isabel Chaves Ribeiro, <u>Célia Costa Gomes Silva</u>
10:05 - 10:20	<b>OC</b> <i>Extending Shelf Life of Fresh Red Raspberry (Rubus idaeus L. cv. 'Kweli') Using an Eco-friendly Antifungal Active Package</i> Tiago M. Vieira, Luísa Brito, Margarida Moldão-Martins, <u>Vítor D. Alves</u>
10:20 - 10:27	<b>FC</b> <i>Mayonnaise with table olive flours: development and characterization of an innovative product</i> <u>Elsa Ramalhosa</u> , Catarina Oliveira, José Alberto Pereira, Susana Casal, Nuno Rodrigues
10:27 - 10:34	<b>FC</b> <i>Ultrasound extraction to improve the sensory profile of microalgal biomass</i> Rachelle Riviere, Filipa Vinagre, Joana Ferreira, António Pagarete, <u>Maria Cristiana Nunes</u> , Anabela Raymundo
10:34 - 10:41	<b>FC</b> <i>Production of a sustainable, healthy and plant-based food under controlled conditions: Innovative miso</i> <u>Rafaela Santos</u> , Mariana Mota, Anabela Raymundo, Catarina Prista
10:41 - 10:48	<b>FC</b> <i>Raspberry fruit stabilization for its valuation in the development of muffins</i> Sílvia Petronilho, Diana Pimenta, Manuel A. Coimbra, <u>Cláudia P. Passos</u>
10:48 - 10:55	<b>FC</b> <i>Microalgae as natural colorants in pastry products</i> <u>Tatiana Pereira</u> , Sónia Barroso, Maria M. Gil
10:55 - 11:25	<b>Coffee Break / Poster Session</b>

11:25 - 11:40	<p><b>OC</b></p> <p><i>Design of “Pera Rocha do Oeste” structured fruit with agar and locust bean gum: nutritional, antioxidant, textural and sensorial properties</i></p> <p><u>Ana Correia</u>, Elsa Vieira, Maria João Ramalhosa</p>
11:40 - 11:55	<p><b>OC</b></p> <p><i>Non-commonly used Edible Vegetable Substrates for Fermentation: An Alternative and Sustainable Source for Innovative and Healthy Food Products</i></p> <p>Sofia Carapinha, Maria Ramos, Daniela Correia, Mayumi Delgado, Diogo Castelo Branco, Diogo Fernandes, Diogo Figueira, Anabela Raymundo, <u>Catarina Prista</u></p>
11:55 - 12:10	<p><b>OC</b></p> <p><i>Vegetable extracts as alternatives to nitrite in cured meat sausages</i></p> <p><u>Patrícia Bernardo</u>, Maria José Fernandes, Maria Helena Fernandes, Maria Pedro Teixeira, Luís Patarata, Maria João Fraqueza</p>
12:10 - 12:25	<p><b>OC</b></p> <p><i>Evaluation of corncob as carbon source in the production of xanthan gum</i></p> <p><u>Meirielly Jesus</u>, Fernando Mata, Rejane Batista, Denise Santos Ruzene, Ricardo Albuquerque, Manuela Vaz-Velho, Francine Padilha, Daniel Pereira Silva</p> <p><b>OC</b></p> <p><i>The dynamics in the launch of new food products for the sustainability of agri-food systems</i></p> <p><u>Luis Rodrigues</u>, Bruno Henriques, Dalila Vieira</p>
12:25 - 13:00	<b>End Session</b>
13:00 - 14:15	<b>Lunch</b>
	<b>Social Program</b>

**Wednesday – 26th of October 2022**

<b>ROOM 1</b>	<b>Chairman -</b>
08:45 - 09:05	<p><b>Keynote Lecture</b>  <i>Collaborative ecosystems addressing priority themes for the Agrifood sector</i>            Deolinda Silva</p>
<b>ROOM 2</b>	<b>Chairman -</b>
09:05 - 09:20	<p><b>OC</b>  <i>The phenolic profile for the discrimination of honeydew honey with origin in Quercus pyrenaica oak</i>  <u>Soraia I. Falcão</u>, Rania Slama, Kheira Moufida Mouffok, Olga Escuredo, M. Shantal Rodriguez, M. Carmen Seijo, Miguel Vilas-Boas</p>
09:20 - 09:35	<p><b>OC</b>  <i>Chemical and bioactive characterization of Euterpe oleracea Mart</i>  <u>Izamara de Oliveira</u>, Márcio Carochó, Tiane Finimundy, Tânia Pires, Josiana Vaz, Celestino S. Buelga, Isabel C.F.R. Ferreira, Sandrina Alves Heleno, Lillian Barros</p>
09:35 - 09:50	<p><b>OC</b>  <i>A modified high-performance liquid chromatographic method for simultaneous quantification of skatole and androstenone in pig's backfat</i>  <u>Ricardo Pereira-Pinto</u>, Mário Barros, Manuela Vaz-Velho, Fernando Mata, Preciosa Pires</p>
09:50 - 10:05	<p><b>OC</b>  <i>Chemical properties and microbiological quality of three hazelnut varieties cultivated in Portugal</i>  <u>Ana Cristina Ferrão</u>, Raquel Guiné, Marco Silva, Paula Correia</p>
10:05 - 10:20	<p><b>OC</b>  <i>Study of the interaction between lysozyme and chlorogenic acid by fluorescence spectroscopy</i>  <u>Daiana Leithardt</u>, Cândida Tomaz, António G. Mendonça</p>
10:20 - 10:27	<p><b>FC</b>  <i>Chemical characterization of almond varieties natives from Algarve region</i>            Luís Carreira, Alcinda Neves, António Marreiros, Soukaïna El-Guendouz, Ângelo Luís, Fátima Peres, <u>Soraia I. Pedro</u>, Ofélia Anjos, Graça Miguel</p>
10:27 - 10:34	<p><b>FC</b>  <i>Application of edible coatings, supplemented with extracts of macroalgae and halophyte plants, in fillets of mackerel (Scomber scombrus) to reduce fat content in frying processes</i>  <u>Marta Neves</u>, Catarina Freire, Madalena Antunes, Carla Tecelão</p>
10:34 - 10:41	<p><b>FC</b>  <i>Extraction of chlorophylls from the aerial parts of carrots (Daucus Carota L.) for the development of alternative natural colorants</i>  <u>Adriana Katherine Molina Vargas</u>, Leonardo Correia Gomez, Carla Pereira, Miguel Ángel Prieto, Isabel C.F.R. Ferreira, Lillian Barros</p>
10:41 - 10:48	<p><b>FC</b>  <i>Use of edible flowers as new antioxidant additives in butter oxidative stability improvement</i>  <u>Cristiana Breda</u>, Irene Gouvinhas, Berta Gonçalves, Ana Paula Silva, Ana Barros</p>
10:48 - 10:55	<b>FC</b>



	<i>The effect of the drying process on the composition of two varieties of prickly pear (Opuntia ficus indica)</i> Gaudêncio Semedo, <u>Carolina Rodrigues</u> , Victor G.L. Souza, Ana Luísa Fernando
10:55 - 11:25	<b>Coffee Break / Poster Session</b>
11:25 - 11:40	<b>OC</b> <i>Valorization of strawberry, blueberry, and raspberry bioresidues for application in food industry</i> <u>Leonardo Gomes</u> , Carla Pereira, Maria Dias, Miguel Prieto, Isabel Ferreira, Lillian Barros
11:40 - 11:55	<b>OC</b> <i>Hydrolysable tannins in aged wine spirits: a fresh perspective using alternative ageing technology and high-resolution mass spectrometry</i> <u>Tiago A. Fernandes</u> , Alexandra M.M. Antunes, Oliveira Alves, S.C., Caldeira, I., Ofélia Anjos, Sofia Catarino, Sara Canas
11:55 - 12:10	<b>OC</b> <i>The unsung ingredients of salt pan waters: sulfated polysaccharides</i> <u>Sónia S. Ferreira</u> , Cláudia Nunes, Manuel A. Coimbra
12:25 - 13:00	<b>End Session</b>
13:00 - 14:15	<b>Lunch</b>
	<b>Social Program</b>

Wednesday – 26th of October 2022

<b>ROOM 1</b>	<b>Chairman -</b>
08:45 - 09:05	<b>Keynote Lecture</b> <i>Collaborative ecosystems addressing priority themes for the Agrifood sector</i> Deolinda Silva
<b>ROOM 3</b>	<b>Chairman -</b>
09:05 - 09:20	<b>OC</b> <i>Novel type of Camellia sinensis green tea rich in polyphenols and L-theanine, a promotor of cognitive functions</i> <u>Lisete Sousa Paiva</u> , Elisabete Lima, Madalena Motta, José António Bettencourt Baptista
09:20 - 09:35	<b>OC</b> <i>Evaluation of microalgae enriched gluten-free bread as functional food</i> <u>Marco António da Costa Freitas</u>
09:35 - 09:50	<b>OC</b> <i>Development of a Clean Label mayonnaise using fruit flour</i> <u>Maria Vieira</u> , Simões S., Castelo-Branco D., Figueira D., Tasso A., Raymundo A.
09:50 - 10:05	<b>OC</b> <i>Microalgae biomass as a relevant source of vitamin B12, in vegetarian and vegan diets</i> <u>Albano Joel Moreira Santos</u> , Isabel Sousa, Anabela Raymundo
10:05 - 10:20	<b>OC</b> <i>Crop rotation and irrigation regime affects the nutritional and chemical profile of Cichorium spinosum</i> <u>Beatriz H. Paschoalinotto</u> , M.A. Prieto, Compocho M, N. Polyzos, S.A. Petropoulos, Isabel C.F.R. Ferreira, Maria Inês Dias, Lillian Barros
10:20 - 10:27	<b>FC</b> <i>Influence of phytochemical composition and biological activity of Portuguese honeys from different botanical sources and geographical origins</i> Soraia Santos, Miguel Maia, Irene Gouvinhas, <u>Ana Barros</u>
10:27 - 10:34	<b>FC</b> <i>Revalorization of Prunus avium L.: Determination of bioactive compounds</i> <u>Erika N. Vega</u> , Maria Inês Dias, Virginia Fernández Ruiz, Lillian Barros, Patricia Morales
10:34 - 10:41	<b>FC</b> <i>Study on the effect of the concentration and drying of microalgae on Chlorella vulgaris and Arthrospira platensis enriched pasta</i> <u>Rafael Quinta</u> , Helena Cardoso, Joana Silva, Patrícia Fradinho, Cristiana Nunes, Anabela Raymundo
10:41 - 10:48	<b>FC</b> <i>Hypocholesterolemic functional food based in polysaccharides: from structure to function</i> <u>Filipe Coreta-Gomes</u> , Maria João Moreno, Fernanda Machado, Cláudia Nunes, Manuel A. Coimbra
10:48 - 10:55	<b>FC</b> <i>Chemical profile and nutraceutical features of cape gooseberry fruit and fruiting calyx</i>

	<u>Mikel Añibarro-Ortega</u> , Maria Inês Dias, Jovana Petrović, Marina Soković, Jesús Simal-Gándara, José Pinela, Lillian Barros
10:55 - 11:25	<b>Coffee Break / Poster Session</b>
11:25 - 11:32	<b>FC</b> <i>Cheese prototypes enriched with microalgae: impact on structure, chemical composition, and sensory acceptance</i> Valentina Pinheiro, Cátia Ribeiro, Anabela Raymundo, Isabel Sousa, Maria Cristiana Nunes, <u>Rita Falcão</u>
11:32 - 11:39	<b>FC</b> <i>Exploring the technological potential of Salicornia ramosissima as a mineral accumulator</i> <u>Maria Lopes</u> , Mário Roque, Carlos Cavaleiro, Fernando Ramos
11:40 - 11:55	<b>FC</b> <i>Obtention of lipid enriched extracts from microalgae for food applications</i> Jéssica Costa, <u>Sónia Barroso</u> , Tatiana Pereira, Clélia Afonso, Maria M. Gil
11:55 - 12:10	<b>OC</b> <i>The effects of dried halophyte as a salt substitute: a preliminary randomized study</i> Pereira T, <u>Barroca MJ</u> , Moreira da Silva A, Caseiro A
12:25 - 13:00	<b>End Session</b>
13:00 - 14:15	<b>Lunch</b>
	<b>Social Program</b>