

Tema 2 - Inovação de Produtos e Tecnologias

Title

- PC01 Liquefaction Optimization of Peel of Potato *Solanum tuberosum* L. var Monalisa.**
Yuliya Dulyanska, Luísa Cruz-Lopes, Bruno Esteves, Raquel P.F. Guiné, José Vicente Ferreira, Idalina Domingos
- PC02 Structure and performance of polysaccharides extracted from brown seaweeds of occidental Portuguese coast. A pilot study.**
Meirielly Santos de Jesus, Fernando Mata, Mario Barros, Manuela Vaz-Velho, Preciosa Pires
- PC03 Integrated approaches for socio-economic boosting of the sustainable production and consumption of Montesinho mushrooms.**
Ana Saldanha, Maria Inês Dias, Leonardo Corrêa Gomes, José Pinela, Ângela Fernandes, Anabela Martins, Ana Maria Carvalho, Sílvia Nobre, Manuel A. Coimbra, Lillian Barros, Carla Pereira
- PC04 Bio-based hybrid molecules for coloring and preservative purposes.**
Cláudia Novais, A. K. Molina, Rui Abreu, Celestino Santos-Buelga, Isabel C.F.R. Ferreira, Carla Pereira, Lillian Barros
- PC05 *Attalea speciosa* mesocarp flour in-depth characterization and its application for the development of new bakery products.**
Souza MVS, Saldanha A, Pereira C, Ivanov M, Sokovic M, Steinmacher NC, Dias MI, Barros L
- PC06 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
- PC07 Advantages and disadvantages of flavouring olive oils.**
Sandra Lamas, Nuno Rodrigues, António M. Peres, José Alberto Pereira
- PC08 Influence of winemaking on the quality of Vinhão wines.**
Fernando Gonçalves, Iveta Rodrigues, Marta Macedo
- PC09 Production of Isoamyl Butyrate by bioimprinting lipase-catalyzed esterification of isoamyl alcohol and butyric acid.**
Cleide Mara Faria Soares, Amanda Beatriz Caversan Pereira, Jéssica Jéssi Carvalho de Melo, Josu Lopez Fernandez, Eliana Setsuko Kamimura, Suzana Ferreira Dias, Francisco Valero
- PC10 Molecular mechanism of lipase-mediated synthesis of flavoring compounds: The impact of enzyme active site hydrophobicity.**
Cleide Mara Faria Soares, Amanda Beatriz Caversan Pereira, Josu Lopez Fernandez, Eliana Setsuko Kamimura, Suzana Ferreira-Dias, Francisco Valero, Matheus Mendonça Pereira
- PC11 Bread Waste into Beer: Optimizing bread incorporation in beer production.**
Pedro Coelho, Isabel Sousa, Catarina Prista
- PC12 Salt and sugar-reduced strategies: An approach to mustard formulation.**
Beatriz Ouro, Nelson Pereira, Catarina Luís, Ana Cristina Ramos, Diogo Figueira, Diogo Castelo-Branco, Ana Tasso, Margarida Moldão Martins, Marta Abreu, Elsa M Gonçalves
- PC13 Development of high-quality sauces with probiotic potential based on fermented green tomatoes.**
Mahsa Farrokhi, Nelson Pereira, Manuela Vida, Paula Martins, Cláudia Correia, Ana Cristina Ramos, Elsa M Gonçalves, Margarida Vieira, Marta Abreu
- PC14 Assessment of alternatives to salt and sugar in healthy Ketchup formulations.**
Catarina Luís, Nelson Pereira, Beatriz Ouro, Ana Cristina Ramos, Margarida Moldão Martins, Diogo Figueira, Diogo Castelo-Branco, Ana Tasso, Elsa M Gonçalves, Marta Abreu
- PC15 Development of Cobrançosa "functional olive oils" by co-processing techniques.**
Madalena Marques, Suzana Ferreira-Dias, Cecília Gouveia, Conceição Vitorino, Miguel Mourato, Luisa L. Martins, Fátima Peres
- PC16 Bread development with partial replacement of wheat flour by sorghum flour (*Sorghum bicolor* (L.) Moench) germinated and in natura.**
Nadia Cristiane Steinmacher, Diogo Salvati, Eduardo Henriques Ledur, Beatriz H. Paschoalinotto, Maria Inês Dias, Carla Pereira, Lillian Barros
- PC17 Influence of Germination Process in Sorghum Grains (*Sorghum Bicolor* L. Moench) on the Starch Gel Technological Characteristics.**
Nadia Cristiane Steinmacher, Eduardo Henrique Ledur, Diogo Salvati, Carolina Castilho Garcia, Glaucia Cristina Moreira, Maria Dias, Carla Pereira, Lillian Barros.

- PC18 Effect of protein fortification and hydrocolloids coatings and on shelf life Sarrajão filets (Sarda sarda).**
Rita Pinheiro, Joana Solinho
- PC19 How *Cynara cardunculus* ecotypes affect the production of Castelo Branco PDO cheese - a case study.**
Mário Cristovão, Alexandra Camelo, Ana Martins, Ana Resende, Ana Riscado, Ana Silveira, Cátia Baptista, Guido Lopes, Helena Beato, Luísa Paulo, Luís Pinto de Andrade, Cristina Pinheiro, Paulo Barracosa, Christophe Espirito Santo
- PC20 Technological characteristics of pineapple jellies produced with psyllium.**
Francielle Fernandes Felipe, Ígor Henrique de Mello Rodrigues Ciolin, Nádia Cristiane Steinmacher, Daiane Cristina Lenhard, Gláucia Cristina Moreira, Carolina Castilho Garcia
- PC21 Pressurized solvent extraction for the production of fish protein hydrolysates from industry by-products.**
Bianca Marques, Tânia Ribeiro, Manuela Pintado, José A. Teixeira, Cristina M. R. Rocha
- PC22 Antioxidant activity of alginate edible films containing plant extracts.**
Ana Isabel Lopes, Sara Silva, Freni Tavaría, Manuela Pintado
- PC23 VEGarum: Innovation of an ancestral gastronomic delicacy through the fermentation of Portuguese macroalgae.**
Ana Catarina S. Costa, Gonçalo Soeiro, Rafaela Santos, Anabela Raymundo, Catarina Prista, Marisa Santos
- PC24 Biodegradable films produced with arabinoxylan extracted from corn fiber.**
Verónica Weng, Vítor Alves, Isabel Coelho, Carla Brazinha
- PC25 Sequential extractions of red seaweed biomass: a cascading biorefinery approach to the recovery of multiple value-added products from *Gracilaria vermiculophylla*.**
Joana Gomes-Dias, José A Teixeira, Cristina Rocha
- PC26 Valorization of Acorn Starch and Polyphenols by Pulsed Electric Fields.**
Luís M. G. Castro, Carlos A. Pinto, Sérgio C. Sousa, Elisabete M. C. Alexandre, Jorge A. Saraiva, Manuela Pintado
- PC27 Combination of hydrothermal treatments and enzymes for the valorization of chestnut shell residues.**
Beatriz Gonçalves-Lima, Joana Gomes-Dias, Catarina Teixeira-Guedes, José A Teixeira, Cristina Rocha
- PC28 Linking abiotic stress treatments to shelf-life extension: fresh-cut carrot as a case study.**
Carla Alegria, Elsa M. Gonçalves, Cristina Ramos, Marta Abreu
- PC29 Acorn Starch and Polyphenol Extraction by High Hydrostatic Pressure.**
Luís M. G. Castro, Carlos A. Pinto, Sérgio C. Sousa, Elisabete M. C. Alexandre, Jorge A. Saraiva, Manuela Pintado
- PC30 Influence of the storage in bottle on the antioxidant activity of wine spirit aged by sustainable technology of micro-oxygenation with Limousin oak staves.**
Sílvia Lourenço, Sheila Oliveira-Alves, Tiago A. Fernandes, Ofélia Anjos, Ilda Caldeira, Sofia Catarino, Sara Canas
- PC31 The dynamics in the launch of new food products for the sustainability of agri-food systems.**
Luis Rodrigues, Bruno Henriques, Dalila Vieira
- PC32 Ketchup processing under ohmic heating: effects on physical-chemical properties.**
Gabriela Alves Moreira, Ricardo N. Pereira, Ana Tasso, Diogo Castelo-Branco, Diogo Figueira, José A. Teixeira, Cristina M. R. Rocha
- PC33 Ohmic Heating as an innovative green technology for the boiling stage of the brewing process.**
Gonçalo Carvalho, Ricardo Pereira
- PC34 Production of fibrillar protein aggregates under the effects of electric fields.**
Rita Leal, Zita Avelar, Rui M. Rodrigues, Ricardo N Pereira
- PC35 Effects of ohmic heating on cellular morphology of *Chlorella vulgaris* – effects on proteins extraction.**
Luís Machado, Maria Silva, Pedro Geada, José A. Teixeira, Ricardo N. Pereira
- PC36 Extraction bioactive molecules from *Coelastrella* sp. LFR1 biomass using ohmic heating.**
Vitor Sousa, Luís Loureiro, Ricardo Pereira
- PC37 Whey-gelatine film combined with lactic acid bacteria to prevent cheese fungal contamination.**
Sofia P.M. Silva, José António Teixeira, Célia C.C.G. Silva

- PC38 Macroalgae-based nanoparticles: Current status and potentially emerging applications in the food industry.**
P. Barciela-Alvarez, M. Carpena , A. Perez-Vazquez, L. Cassani, Jianbo Xiao, J. Simal-Gandara , M.A. Prieto
- PC39 Influence of pulp preparation in the sensorial, nutritional and antioxidant properties of a mixed “Pera Rocha do Oeste” and strawberry structured product.**
Ana Luísa Leitão Correia, Elsa Vieira
- PC40 Pressurized liquid extraction for the recovery of bioactive compounds from seaweeds for the food industry application.**
A. Perez-Vazquez, M. Carpena, P. Barciela-Alvarez, L. Cassani, Hui Cao, J. Simal-Gandara, M.A. Prieto
- PC41 Dynamic sensory characterization of functional chocolate ice creams using Temporal Check-All-That-Apply (TCATA) methodologies.**
Ricardo Isaias, Rui Costa Lima, Célia Rocha, Sandra Guimarães, Mahnoor Ayub, Miguel Cerqueira, António Vicente, Luís Miguel Cunha
- PC42 Effect of pulsed electric fields and mild heating combination on physicochemical properties of goat milk.**
Alexandre Romão, Alberta Araújo, Paulo Fernandes, M. Rui Alves
- PC43 Sunflower oil enriched with bioactive compounds from Sea Fennel (*Crithmum maritimum* L.) flowers by ultrasound-assisted extraction.**
Gabriela Sousa, Célian Pasquet, Carla Tecelão, Suzana Ferreira-Dias
- PC44 Sub-lethal pressure pre-treatments for subsequent shorter and improved egg yolk thermal pasteurization.**
Ana C. Ribeiro, Susana Casal, José Lopes-da-Silva, Jorge A. Saraiva
- PC45 Influence of electrical stimulation on the end pH of bovine carcasses and evolution of cooling temperature in washed and unwashed carcasses.**
Silvina Ferro Palma, Henrique Palma Gonçalves, Maria João Carvalho, Inês Fernandes
- PC46 Optimization and characterization of cultivation substrates for edible mushroom species – the MicoCoating initiative.**
Carla Miranda, Catarina Nunes, João Nunes
- PC47 Characterization of waste biomass generated in mushroom production and their potential for the extraction of bioactive compounds for food coatings.**
Carla Miranda, Catarina Nunes, Carolina Nunes, João Nunes
- PC48 Innovative edible coatings to increase the shelf life of smoked sausages.**
Sónia Ribeiro, Catarina Nunes, Diana Farinha, João Nunes
- PC49 Development of bioactive food products and ingredients using endogenous Portuguese agricultural resources for healthy nutrition.**
Sónia Ribeiro, Catarina Nunes, Diana Farinha, João Nunes
- PC50 Natural food ingredients from quince peel: Towards a "zero-waste" production system.**
Alexis Pereira, Mikel Añibarro-Ortega, António Nogueira, José Pinela, Lillian Barros
- PC51 Nutritional quality of mealworm (*Tenebrio molitor*) oil obtained by extrusion.**
Adriana K. Molina, Beatriz Helena Paschoalinotto , Mikel Añibarro-Ortega, Carla Pereira, José Pinela, Vasco Teixeira Esteves, Maria Inês Dias , Lillian Barros
- PC52 Application of autochthonous lactic acid bacteria as starter cultures for ewes’ milk cheese production.**
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- PC53 Microencapsulation of a phenolic-enriched fraction of *Gunnera tinctoria* with natural polymers: starch, pectin, and a starch/pectin complex.**
Faezeh Fathi, Samad N. Ebrahimi, Alireza Fathi, Rita C. Alves, M. Beatriz P. P. Oliveira
- PC54 Evaluation of coagulation kinetics using cardoon flower extracts and rennet in sheep milk from different origins in the Alentejo region.**
GOMES S, PINA I, DIAS J, CAEIRO J, MARTINS J , ALVARENGA N, MARTINS APL
- PC55 Physical characterization and preservation studies of a clean label mayonnaise containing carrot powder.**
Luisa Castro, Sara Simões, Joana Sales, Diogo Castelo Branco, Diogo Figueira, Ana Tasso, Vítor D. Alves, Margarida Moldão-Martins
- PC56 Effect of different edible coatings on the preservation of whole apples.**
Diana Melo Ferreira, Lílina Espírito Santo, Maria Beatriz Oliveira, Carla Barbosa
- PC57 Salt content control of tuna loins during processing: Coccion operation.**
Maria Cunha, M. Rui Alves

Tema3 - Compostos Bioativos

- PC01 Flavonoids profile by UPLC-MS/MS of taperebá (*Spondias mombin* L) fruit peel from Cerrado biome - Brazil.**
Eliana Fortes Gris, Eduardo A Ferreira, Nilton T. V. Junqueira, Giovanna Oliveira de Brito¹, Fulvio Mattivi, Urska Vrovsek
- PC02 *Anisophyllea boehmii* food potential: Chemical composition and antioxidant activity.**
Alcides M.S. Lofa, Maria E. Romero, Maria D. Lopez, Ricardo Ferreira, Isabel Sousa
- PC03 Antioxidant, Anti-hypertensive and Anti- Alzheimer activities of *Porphyra* sp.: the effect of extraction time.**
Maria Sapatinha, Ana Oliveira, Rogério Mendes, Narcisa Maria Bandarra, Carla Maria Feio Pires
- PC04 Phenolic compounds from sea buckthorn leaves modulate ROS generation and inflammation markers in human cells.**
Daniel Granato, Amanda dos Santos Lima, Lician Azevedo
- PC05 Evaluating phenolic compounds in ethanolic extracts of cherry pit.**
Yuliya Dulyanska, Maria João Lima, Paula Correia, Manuela Ferreira, Anabela Fragata, Ana Paula Cardoso, Maria João Barroca, Aida Moreira Silva, Luísa Cruz-Lopes, Bruno Esteves, José Vicente Ferreira, Idalina Domingos, Raquel Guiné
- PC06 Effect of harvesting time on the composition and biological activities of *Alaria esculenta*.**
Silvia Blanco, Maria Sapatinha, Ana Oliveira, Mick Mackey, Julie Maguire, Simona Paolaci, Rogerio Mendes, Narcisa Bandarra, Carla Pires
- PC07 The impact of extraction temperature and solution concentration on the antioxidant activity of sweet cherry seeds' extracts.**
Yuliya Dulyanska
- PC08 Nutritional and chemical study of the fruits of *Rubus fruticosus* L. var. 'Triple Crown' as a food source with high antioxidant capacity.**
A. K. Molina, Leonardo Corrêa Gomes, Carla Pereira, Maria Inês Dias, Miguel Ángel Prieto, Isabel C.F.R. Ferreira, Lillian Barros
- PC09 Bioaccessibility of phenolic compounds from white quinoa flour.**
Walter Nei Lopes dos Santos, Barbara Elisabeth Alves de Magalhaes, Thais Luz de Souza, Aníbal de Freitas Santos Júnior
- PC10 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
- PC11 Evaluation of the potential preservative capacity of pumpkin (*Cucurbita maxima* Duchesne) by-products.**
Maria Gabriela Leichtweis, Adriana K. Molina, Carla Pereira, Tania C. S. P. Pires, Ricardo Calhelha, Neji Tarchoun, Maria Beatriz Oliveira, Isabel CFR Ferreira, Lillian Barros
- PC12 Dietary polyglycosylated anthocyanins, the smart option? Towards their stability and bioavailability.**
Helder Oliveira, Catarina Roma-Rodrigues, Alexandra Fernandes, Pedro Baptista, Victor de Freitas, Nuno Mateus
- PC13 Microwave Assisted Extraction of *Pinus pinaster* bark under different process conditions.**
Diana Barros, Ana Cristina Duarte, Manuela Vaz-Velho
- PC14 Screening Methodologies to Extract Polyphenols from Olive Oil Pomace.**
V. Martins, T. B. Ribeiro, M. Pintado, R.M.S.C. Morais, A.M.M.B. Morais
- PC15 Comparison of theaflavin-3,3'-di-O-gallate content, as a 3CLPro SARS-CoV-2 inhibitor in different *Camellia sinensis* tea plantation zones.**
José Baptista, Lisete Paiva
- PC16 The surplus value of bromelain as a potential therapeutical agent for COVID-19 and SARS-CoV-2 infectivity: Bromelain content in different parts of pineapple plant.**
José Baptista, Sabrina Alves, Lisete Paiva
- PC17 Optimization extraction of natural antioxidants from *Galega kale* by-products using response surface methodology.**
Solange Fernandes, Nelson Pereira, Manuela Lageiro, Ana Cristina Ramos, Vítor Alves, Marta Abreu, Elsa M. Gonçalves
- PC18 Influence of olive anthracnose and olive fruit fly on bioactive compounds of *Cobrançosa* olive oils.**
Cecília Gouveia, Suzana Ferreira-Dias, Conceição Vitorino, Helena Oliveira, Fátima Peres
- PC19 Extraction of bioactive compounds from *Mastocarpus stellatus* using ultrasound and microwave-assisted extraction: a comparative study.**
Maria Luz Maia, Elsa F. Vieira, Clara Grosso, Loic Hilliou, Cristina Delerue-Matos
- PC20 Chitosan/Alginate coating functionalized with essential oils: A bio-based proposal for meat preservation.**
Jorge Miguel Magalhães Viera, António Augusto Martins de Oliveira Soares Vicente, Joana Teresa Rodrigues Martins, Cíntia Gomes Mendes, Ana de Mira Geraldo, Alfredo Manuel Franco Pereira, Mariana Monteiro Araújo de Lemos Gil

- PC21 Application of soaking and cooking waters as prebiotics.**
Angela Daniela Carboni, Gonçalo Nuno Martins, Ayelén Amelia Hugo, Andrea Gómez-Zavaglia, Paula Cristina Castilho
- PC22 Assessing green tea catechins' effect on gluten-driven activation of intestinal CD4+ T cells from celiac disease patients.**
Ricardo Dias, Serena Vitale, Ilaria Mottola, Nuno Mateus, Carmen Gianfrani, Victor Freitas
- PC23 Phenolic composition and antioxidant properties of Cowpea Portuguese Landraces.**
Catia Nunes, Juliana Oliveira , Elsa Mecha , Ana T. Serra , Maria Manuela Veloso, Maria R. Bronze
- PC24 Solid lipid nanoparticles produced with beeswax as oral carriers of quercetin.**
Andreia Mendes, Raquel F. S. Gonçalves, Luís Abrunhosa , António A. Vicente, Joana Teresa Rodrigues Martins
- PC25 LC-MS profiling and biological evaluation of methanolic extracts from local varieties of Brassica species.**
Carmo Serrano, M. Conceição Oliveira, Andreia Soares, Carla Pereira, Maria Inês Dias , Maria José Alves, Lillian Barros, Ana Dias, V. Rolim Lopes, Ana M. Barata
- PC26 Valorization of citrus by-products through the evaluation of their antioxidant capacity.**
Ana Rita Soares Mateus, Angelina Pena, Sílvia Barros, Raquel Sendón, Ana Sanches Silva
- PC27 Valorization of by-products: comparison of the antioxidant capacity of pistachio (*Pistacia vera* L.) and peanuts shells (*Arachis hypogaea* L.).**
Ana Rita Soares Mateus, Angelina Pena, Sílvia Barros, Raquel Sendón, Ana Sanches Silva
- PC28 Implementation of an innovative methodology, FPSE, for extraction of free polyphenols from food matrices.**
Patrícia A. Nóbrega, Jorge A.M. Pereira, José S. Câmara
- PC29 Production of biodegradable edible coatings from algae polysaccharides.**
Gabriela Sousa, Margarida Moldão-Martins, Carla Tecelão, Vítor Alves
- PC30 The effect of transition metals on coniferaldehyde oxidation in wine spirits model solutions.**
Oliveira-Alves, Sheila, Lourenço, S, Fernandes, TA, Anjos O, Caldeira, I, Sofia Catarino, Sara Canas
- PC31 Valorization of a food industry orange waste as biostimulant plant growth: use of vibrational spectroscopy to early access their chemical composition.**
Carmo Horta, Berta Riaño, Cláudia Vitória, María Cruz García-González, Ofélia Anjos
- PC32 Comparison of two HPLC methods with derivatization to assess γ -aminobutyric acid (GABA) contents in brown rice flours and rice bran.**
Cristiana Pereira, Manuela Lageiro, Ana Castanho, Cristina Roseiro, Carla Brites
- PC33 Phenolic compounds as mycorrhization signaling molecules in micropropagated chestnut (*Castanea sativa* Mill.) seedlings.**
José Pinela, Maria Inês Dias , Patrícia Ferreira, Maria de Fátima Oliveira, Anabela Martins, Andreia Afonso, Lillian Barros
- PC34 Evaluation of bioactive coatings in post-harvest physical and mechanical properties of cherries.**
Joana Domingues, Henrique Soares, Fernanda Delgado
- PC35 Influence of the extracting solvent on the antioxidant activity and bioactive compounds of grape stems.**
Ana F. Vinha, Liliana Espírito Santo, Carla Sousa, Anabela. S. G. Costa, M. Beatriz P. P. Oliveira
- PC36 Coffee by-products as sources of bioactive compounds: a comparative study.**
Marlene Machado, Helena Ferreira, M. Beatriz P. P. Oliveira, Rita C. Alves
- PC37 By-products from seaweed production: protein content and amino acids profile.**
Filipa B. Pimentel, Marlene Machado, Rita C. Alves, M. Beatriz P.P. Oliveira
- PC38 Development of highly effective growth strategies aiming at improving *Dunaliella salina* biomass production for food applications.**
Vitor Sousa, António Vicente, Óscar Dias, Pedro Geada
- PC39 Comparison of roasted coffee and coffee silverskin extracts: effects on a malignant pancreatic cell line (AsPC-1).**
Nelson Andrade, Juliana A. Barreto Peixoto, Cláudia Silva, M. Beatriz P. P. Oliveira, Fátima Martel, Rita C. Alves
- PC40 Bacterial biofertilization improves production and modifies organic chemical composition of blueberry.**
José David Flores-Félix, Ana C. Gonçalves, Sara Meirinho, Filipa Amaro, Cristina G. Viguera, Diego A. Moreno, Gilberto Alves, Paula Guedes de Pinho, Luís R. Silva

PC41 **Development of bold naturally colored ice creams using organic Spirulina**
Monize Bürck, Camilly Fratelli and Anna Rafaela Cavalcante Braga

Tema 7 - Quimiometria na ciência dos alimentos

PS01 **Critical study of moisture determination in fish samples using microwave radiation**
Sérgio Luis Costa Ferreira, Icaro Sacramento Almeida Porto, Saulo Vitor Araujo Dantas, Jucelino Balbino da Silva Junior,
João Batista Pereira Junior

Tema 1 - Química Alimentar: Estrutura, Composição e Qualidade Alimentar

- PC01** **Changes of the physicochemical characteristics of aged wine spirits during the storage in bottle.**
Sílvia Lourenço, Amélia Soares, Deolinda Mota, Ofélia Anjos, Ilda Caldeira, Sheila Oliveira-Alves, Sara Canas
- PC02** **Fatty Acid composition of Brassica rapa landraces from Portugal.**
Ana Carvalho Partidário, Cristina Serrano, Violeta Rolim Lopes, Ana Maria Barata
- PC03** **Nutritional and chemical profile of grape pomace generated in red wine production.**
Gomes, L.C., Dias, M.I., Pereira, C. , Prieto, M. A., Ferreira, I.C.F.R, Barros, L.
- PC04** **Quantification of mineral elements in leafy vegetables from Portuguese markets.**
Laura Abreu, Luisa Louro, Miguel Mourato
- PC05** **Variation of the chemical composition of red wine (Alicante Bouschet and Syrah) during the first eight months of maturation in new and reused oak wood barrels.**
Luísa Potêncio, Carlos Antunes, Cristina Canavarro, Fátima Peres, Cecília Gouveia, António Ramos, Ofélia Anjos, Manuela Carmona, José Hipolito
- PC06** **Grape composition during ripening, in two cultivars and different sites of “Beira Interior” region.**
António Ramos, Fátima Valério, Cecília Gouveia, Carlos AL Antunes, Cristina Canavarro, Fátima Peres, Ofélia Anjos
- PC07** **What is the best season to eat wild largemouth bass (Micropterus salmoides): A study in Póvoa e Meadas reservoir, Alentejo, Portugal.**
André Jorge, Marta Almeida, M. Graça Machado, Carlos M. Alexandre, Marco Gomes da Silva, Pedro R. Almeida, M. João Lança
- PC08** **Cynara cardunculus L. flowers enzymatic profiles and ewe’s cheese yield.**
Ana Rita Fonseca, Cristina Conceição, Paulo Barracosa, Maria F. Duarte
- PC09** **Interaction of Sodium Caseinate with Caffeic Acid by Fluorescence Spectroscopy Analysis.**
Ana Martins, Daiana Leithardt, Cândida Tomaz, António G. Mendonça
- PC10** **Quantification and characterization of polyphenol content in apple products**
José Carlos Teixeira, Susana Soares, Rosa Perez-Gregorio , Nuno Mateus, Vítor Freitas
- PC11** **Method validation for determination of amino acids in feedstuffs by HPLC.**
Ana Teresa Gramacho, Maria Teresa Dentinho, Ana Teresa Belo
- PC12** **Pulsed electric field technology as pretreatment to enhance strawberries (Fragaria ananassa) drying efficiency and physicochemical quality.**
Enrique Pino Hernández, Patrícia Antunes, Marco Alves, Marta B. Evangelista
- PC13** **Comparative evaluation of regional olive cultivars for potential transformation into table olives.**
Ana Cristina Ramos, Elsa M Gonçalves, Marta Abreu, António Cordeiro
- PC14** **Application of an electronic nose to differentiate extra virgin olive oils according to the geographical origin: Côa versus Douro regions.**
Nuno Ferreira, António M. Peres, Ana C. A. Veloso, José Alberto Pereira, Nuno Rodrigues
- PC15** **Blend olive oils: mixing two monocultivar olive oils (Cobrançosa and Arbequina) for improving sensory and chemical characteristics of olive oils.**
Ana Rodrigues, José Alberto Pereira, Nuno Rodrigues
- PC16** **Endogenous Algarve pomegranate to improve nutritional benefits in the development of a pie.**
Manuel Serra, Vera Margarida de Deus Nunes Gonçalves, Ezequiel António Marques Pinto, Natacha Alentejano, Ludovina Rodrigues Galego

- PC17 Sensory and chemical characteristic of white monovarietal wines produced from varieties more adapted to abiotic stress.**
Rita Roque, Ilda Caldeira, Ofélia Anjos, Sílvia Lourenço, João Amaral, Miguel Damásio, Ricardo Egípto, José Silvestre
- PC18 Influence of pH on lipid oxidation, lipolysis and proteolysis susceptibility of pork dry cured sausage.**
I. C. Antunes, R. Bexiga, C. Pinto, D. Gregório, H. Gonçalves, C. Santos, L. C. Roseiro, M. A. G. Quaresma
- PC19 Vitamin A and vitamin D contents of cow's milk and plant-based milk alternatives: preliminary comparison.**
Nuno Ferreiro, Karina Duarte, Conceição Fernandes, José Alberto Pereira, Nuno Rodrigues
- PC20 Olfactometric approach to screen the odorant compounds profile in red monovarietal wines produced from varieties more adapted to abiotic stress.**
Francesco Agostinelli, Ilda Caldeira, Patrícia Martins, Sun Baoshan, Miguel Damásio, Ricardo Egípto, José Silvestre
- PC21 Rheological properties of cranberry suspensions as affected by temperature and solid concentration.**
Ígor Henrique de Mello Rodrigues Ciolin, Daiane Cristina Lenhard, Nádia Cristiane Steinmacher, Gláucia Cristina Moreira, Carolina Castilho Garcia
- PC22 Olive oils quality from the Trás-os-Montes region: comparative analysis of the last three years.**
Sandra Lamas, Nuno Rodrigues
- PC23 Quality of tomatoes produced in a hydroponic system with nutritive solution of pre-treated agro-industrial wastewater.**
Alexandra Afonso
- PC24 A look upon the adsorption of different families of polyphenols to salivary oral models: understanding the secondary mechanisms in astringency.**
Carlos Guerreiro, Elsa Brandão, Mónica de Jesus, Leonor Gonçalves, Nuno Mateus, Victor de Freitas, Susana Soares
- PC25 Pdo serpa cheese volatiles and descriptive analysis.**
Antónia Macedo, Maria João Carvalho, Paulo Henrique Silva, António Ferreira, Maria do Rosário Bronze
- PC26 Contribution to the chemical characterization of Algarve grapes and wines natives' varieties "Negra Mole" and "Crato Branco".**
Joana Marcos, Vera Francisco, Manuel Serra, Ludovina Galego, Carlos Afonso
- PC27 Atlantic Yellowfin tuna loin protein content and quality.**
Mário Alexandre Gonçalves Quaresma
- PC28 The Atlantic yellowfin tuna (*Thunnus albacares*) fatty acid signature.**
Mário Alexandre Gonçalves Quaresma
- PC29 Valorization of endogenous wild fruits in Alto Minho region, Northern of Portugal: Centesimal composition and fatty acids profile of *Myrtus communis* L..**
Jéssica Domingues, Susana Casal, Ana Patrícia Guedes, Márcio Meira, Nuno Vieira e Brito³, Ana Paula Vale, Isabel Afonso
- PC30 Characterization and Valorisation of endogenous wild berries in Northern Portugal: Centesimal composition and fatty acids profile of *Tramazeira (Sorbus aucuparia L.)*.**
Márcio Meira, Ana Guedes, Susana Casal, Jéssica Domingues, Ana Paula Vale, Nuno Vieira e Brito, Isabel Afonso
- PC31 Physicochemical composition of eggs from Portuguese Autochthonous Poultry Breeds.**
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- PC32 Analysis of biometric parameters of the pine cone and pine nuts of *Pinus pinea L.* from Viseu Dão Lafões region.**
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- PC33 Hydroponic systems for lettuce cultivation using treated olive mill wastewater.**
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- PC34 Valorization of waste and by-products from wine industry: Chemical composition of grape skin, seed and stalk of Loureiro and Trajadura varieties from the vinho verde region.**
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- PC35 Influence of the type of cocoa beans on phase transition, rheology, and fat bloom formation of dark chocolates.**
Carlos Ribeiro, João Dias, José Cartas, Nuno Alvarenga, Ana Partidário, Manuela Lageiro, Cristina Roseiro, Maria João Carvalho, António Melgão, Catarina Melgão, Pedro Prazeres
- PC36 Organic acids profile of water kefir beverages produced from pineapple waste extract.**
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- PC37 Nutritional composition of omnivorous and carnivorous wild freshwater fish from Tagus River basin.**
Paulo, L., Carmo, V., Beato, H., Pitacas, I., Rodrigues, A.M.
- PC38 Influence of the preservation method on the nutritional profile, antioxidant activity and free sugar content of coffee pulp.**
Anabela S. G. Costa, Clàudia S. Pujol, M. Beatriz P. P. Oliveira, Jesus Simal-Gandara, Rita C. Alves
- PC39 Study of the amino acids profile of Coffea canephora silverskin from different geographical origins.**
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- PC40 Influence of organic vs. conventional production on the nutritional profile and antioxidant activity of roasted coffee.**
Anabela S. G. Costa, Nina Barczyk, M. Beatriz P. P. Oliveira, Jesus Simal-Gandara, Rita C. Alves
- PC41 Comparison of the amino acid profile in young and adult of wild boar male (Sus scrofa) meat.**
Susana Machado, Thiago F. Soares, Josman D. Palmeira, Rita T. Torres, M. Beatriz P. P. Oliveira, Jesus Simal-Gandara, Rita C. Alves
- PC42 Nutritional profile and mineral content of Sonchus asper:: a Wild Edible Plant from the Mediterranean area.**
Beatriz Helena Paschoalinotto, Miguel Angel Prieto Lage, Maria Compochoi, Nikolas Polyzos, Spyridon A. Petropoulos, Isabel C.F.R. Ferreira, Maria Inês Dias, Lillian Barros
- PC43 Effects of the fertilization system on the chemical profile of Ribes rubrum L..**
Luís Palmeira, Adriana K. Molina, Carla Pereira, Maria Inês Dias, Isabel C.F.R. Ferreira, Lillian Barros
- PC44 “Pingo de Mel” fig as a rich source of phytochemicals with antioxidant and antimicrobial properties.**
Luís Palmeira, Adriana K. Molina, Carla Pereira, Tânia C.S.P. Pires, Maria Inês Dias, Isabel C.F.R. Ferreira, Lillian Barros
- PC45 Nutritional assessment of fresh, salted and soaked European catfish.**
Galego, P., Paulo, L., Cristóvão, M., Beato, H., Vasconcelos, V., Barata, L., Rodrigues, A. M.
- PC46 Additive, synergistic, and antagonistic effects of a mixture of fruit and vegetables.**
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- PC47 Vitamin E profile of agri-food by-products: biological relevance and potential applications.**
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- PC48 Green coffee from organic and conventional production: chlorogenic acids profile and safety assessment regarding pesticides and mycotoxins.**
Rita C. Alves, Susana Machado, Marlos E. Z. Fontana, Ingrid D. dos Santos, Anabela S. G. Costa, Joana C. Lobo, Ionara R. Pizzutti, M. Beatriz P. P. Oliveira
- PC49 Chemistry characterization of Scottish grain and malt spirits aged in Sherry Casks® and Brandy casks.**
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- PC50 Diaion™ HP20LX resin to improve antitumoral activity of Gunnera tinctoria extracts in a pancreatic cell line.**
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- PC51 Determination of arsenic, cadmium, and lead in shellfish samples collected in Todos os Santos Bay - São Francisco do Conde City.**
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- PC52 Talinum paniculatum (Jacq.) Gaertn: evaluation of antioxidant and antimicrobial potential**
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- PC53 Thermal stability of organic Spirulina (Arthrospira platensis) biomass**
Camilly Fratelli, Monize Bürck and Anna Rafaela Cavalcante Braga
- PC54 Nutritional and chemical characterization of ivy gourd (Coccinia grandis (L.) Voigt)**
Daniela Cristina Elsenbach, Rossana Cardoso, Ângela Fernandes, Cristiane Canan, Lillian Barros, Joana S. Amaral
- PC55 Techno-functional and physicochemical properties of lentil flour with different particle sizes**
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- PC56 Use of edible flowers as new antioxidant additives in butter oxidative stability improvement**
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- PS01 Ethical Food Entrepreneurship (EFE) - Erasmus+ Project: Food for People – Planet – Profit**
Elsa Ramalhosa, Paula Whyte, Anna-Maria Saarela
- PS02 Botanical identification of honey from Natural Park of Montesinho: improving honey DNA extraction methodology**
Sónia Soares, Justina Mikučiūnaitė, Rui Sérgio Barbosa, Cristina Delerue-Matos
- PS03 Optimization of molecular methods for the identification of commercial strains of Saccharomyces cerevisiae**
Nikol Parra, Mariangie Castillo, Manhaz Khadem, José S. Câmara
- PS04 Differentiation of Arabica coffee from distinct geographical origin based on integration of volatilomic profiles and chemometrics**
Carolina Andrade, José S. Câmara, Rosa Perestrelo
- PS05 Assessment of volatilomic fingerprint of apple ciders as a powerful tool to find putative geographical biomarkers**
Antonio Sousa, José Vereda, Sónia Medina, Regina Pereira, José S. Câmara, Rosa Perestrelo
- PS06 Discrimination of Italian saffron samples using μ QUEChERS-dSPE/UHPLC-PDA and chemometric analysis of their bioactive composition**
Pedro Afonso Teles, Rosaria Cozzolino, José S. Câmara, Jorge A.M. Pereira

Tema 5 - Segurança alimentar

- PS01 Food and nutritional security in Brazil and the covid-19 pandemic: a literature review.**
Vanessa Alves Ferreira, Thales Henrique de Brito
- PS02 The application of the one health concept in meat and meat products supply chain**
Joana Santos, Manuela Vaz Velho, Carla Ramos, Marta Vasconcelos
- PS03 Risk assessment of toxic metal contamination in the reuse of treated wastewater for urban vegetable irrigation**
Hugo Félix Silva, Ana Maria Barreiros, André Lima, José Coelho, Cristina Oliveira, Nelson Silva, Manuel Matos
- PS04 Host-guest system based on sulfonatocalixarene and pyranoflavylum dye for biogenic amine sensing during food spoilage**
Ana Sofia Pires, Nuno Basílio, Vânia Gomes, Nuno Mateus, Victor de Freitas, Luis Cruz
- PS05 Microbiological quality assessment of two portuguese PDO cheeses - Serra da Estrela and Azeitão**
Rui Rocha, Manuela Vaz Velho, Paulo Fernandes, Joana Santos
- PS06 Parasites and its Zoonotic Potential in Fishery Products from the Portuguese Markets**
Paula Ramos
- PS07 Impact of pH on food preservation by hyperbaric storage and potential of a novel food pasteurization process**
Vasco Lima, Carlos A. Pinto, Jorge A. Saraiva
- PS08 Validation of critical control points for non-thermally processed egg-based desserts**
José M. Pestana, Manuela Guerra, Cátia Morgado, Juliana Pinheiro, Eduardo Tondo, Carlos Brandão
- PS09 Identification of Critical Control Points of Ceviche production**
José M. Pestana, Manuela Guerra, Cátia Morgado, Luís Pequenezza, Eduardo Tondo, Carlos Brandão

- PS10 Multi-mycotoxins assessment: occurrence in infant and children food**
Soraia Sá, Sara Cunha, Miguel A. Faria, José de Oliveira Fernandes
- PS11 Assessment of six phthalates and one adipate in commercial beer samples**
Cheila Pereira, Sara Cunha, José de Oliveira Fernandes
- PS12 Levels of contaminant metals in three species of holothurians from Portugal: Seasonal, sex and tissues variations**
Sabrina S. Sales, Mercedes González-Wangüemertd, Maria F. Pessoa, Narcisa M. Bandarra, Helena M. Lourenço
- PS13 Bioaccumulation of heavy metals in the liver of marine fish species from different trophic levels caught off Portuguese Exclusive Economic Zone (EEZ)**
Miguel Mourato, Luisa Louro, Helena M. Lourenço, Susana Gonçalves, Paula Mota, M. Leonor Nunes, Mário Quaresma
- PS14 Contaminant metals in bivalve molluscs from Portugal**
Susana Gonçalves, Maria Fernanda Martins, Narcisa M. Bandarra, Helena M. Lourenço
- PS15 Uncertainty of chemical and microbiological quantitative methods: scenarios for conformity assessment of live bivalves**
Sónia Pedro 1, Susana M. Rodrigues 1, Helena M. Lourenço 1
- PS16 Water quality on small ruminants' dairy farms in Castelo Branco region**
Maria Conceição Mesquita, Maria Helena Martins, Maria Manuela Goulão, Renata Pedro, Ana Rita Martins, Inês João, Francisco Rodrigues, Cristina Santos Pintado
- PS17 Pilot survey of Nitrates, Nitrites, and histamine in raw Tuna in Sashimi**
Maria Monte, José Fraga, Sofia Duarte, Liliana Silva, André Pereira, Angelina Pena
- PS18 Determination of Aflatoxin M1 in milk and cheese from the Azores**
Nuno Rego, Sofia Duarte, Eduarda Silveira, Anabela Almeida, Liliana Silva, André Pereira, Angelina Pena
- PS19 Influence of wood type on polycyclic aromatic hydrocarbons profile in a Portuguese traditional fermented sausage**
Cristina Roseiro, Helena Gonçalves, Carlos Santos
- PS20 Production of egg white protein films for food packaging applications**
Ângelo Luís, Ana Ramos, Fernanda Domingues
- PS21 State of the art of non-conventional treatments for insect control in rice storage**
Inês Sousa, Jorge Oliveira, António Mexia, Graça Barros, Carla Brites
- PS22 Red-legged partridge (*Alectoris rufa*) hunting with lead projectiles results in lead contamination of meat portions, even after the removal of all visible lead projectiles**
Miguel Mourato, Luisa Louro, João Pinto, Mário Quaresma
- PS23 Evaluation of the impact of innovative and sustainable crystal glass bottles during accelerated storage of Port wine**
Cátia Martins, Silvia M. Rocha
- PS24 An Innovate and Rapid Separation Methodology Based on μ SPEed/UHPLC-PDA for the Determination of Eight Pesticides in Water Samples**
Laura García-Cansino, María Ángeles García, María Luisa Marina, José S. Câmara, Jorge A. M. Pereira

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- PS01 Freeze-dried aqueous extract from sea buckthorn leaves: phenolic composition and application in functional ice creams**
Daniel Granato
- PS02 Functionality assessment of *Scolymus hispanicus* (golden thistle) for its daily-basis incorporation in the Mediterranean diet**
Beatriz H. Paschoalinotto, M.A. Prieto, Compochoi M, Nikolaos Polyzos, S.A. Petropoulos, Isabel C.F.R. Ferreira, Maria Inês Dias, Lillian Barros
- PS03 Characterization of different fractions of fruit products obtained from the SUMOL+COMPAL pilot line to obtain Clean label fruit derivatives**
Madalena Leitão, Joel Santos, Maria João Alegria, Anabela Raymundo, Isabel Sousa
- PS04 Nutraceutical value of *Camellia sinensis* blend with aromatic medicinal plants: Comparison of antioxidant properties, phenolic and flavonoids contents**
Lisete Paiva, Madalena Motta, José Baptista
- PS05 Strategies for reducing the allergenicity of hen egg by treatment with phenolic compounds**
Alcides Vapor, Cândida T. Tomaz, António G. Mendonça

- PS06 Can avocado oil enriched fresh cheese modulate the obesity-related metabolism?**
Manuela Machado, Luís Alcalá , Ana Maria Gomes, Manuela Pintado
- PS07 Extrusion cooking effect on antioxidant activity and total phenolic content in novel gluten-free flours enriched with Fibersol and Passion fruit**
Erika N. Vega, Helayne A. Maieves, Jose de J. Berríos , Montaña Cámara, Virginia Fernández-Ruiz, Patricia Morales
- PS08 Biosorption studies of iodine by brewer`s spent yeast to be used as natural iodine-food-carrier**
Elsa F. Vieira, Andreia D. M. Silva, Sónia A. Figueiredo, Tiago Brandão, Cristina Delerue-Matos
- PS09 Continuous lipase-catalyzed synthesis of MLM-type structured lipids containing capric acid, in packed-bed bioreactors, using crude olive pomace oil as raw material**
Joana Souza-Gonçalves, Agnese Arrigo, Arsénio M. Fialho, Natália M. Osório, Suzana Ferreira-Dias
- PS10 Bioactive properties of Sorbus aria (L.) Crantz fruits: antioxidant and antimicrobial activities**
Tamayo Vives, Cristina, Pires T.C.S.P., Barros, Lillian, García Herrera, Patricia, Sánchez Mata , María de Cortes, Morales Gómez, Patricia
- PS11 Crataegus monogyna Jacq.: source of antioxidants for functional foods and antifungal activity for natural pesticides**
Tamayo Vives, Cristina, Pires, T-C.S.P., Barros, Lillian, García Herrera, Patricia, Sánchez Mata, María de Cortes, Morales Gómez, Patricia
- PS12 Influence of different cultivation conditions on the biomass growth and protein content of Chlorella vulgaris**
Maria Silva, Luis Machado, Pedro Geada, José A. Teixeira, Ricardo N. Pereira
- PS13 Study of the antiproliferative and antitumour effects of chia (Salvia hispanica L.) seed**
Oliveira-Alves, Sheila, Carvalho J.E., Socca E.R.A., Favaro W.J., Cazarin C.B.B., Maróstica M.R., Serra A.T., Bronze M.R., Vendramini-Costa D.B., Prado, M. A.
- PS14 Phytochemical profile and physicochemical characteristics of Fundão sweet cherries**
Ana C. Gonçalves, Ana Sofia Oliveira, Cristina Garcia-Viguera, Diego A. Moreno, Gilberto Alves, Paula Guedes de Pinho, Luís R. Silva
- PS15 Olive oil-based spread functionalized with an olive pomace extract: antioxidant advantages**
Maria Antónia Nunes, Diana Melo Ferreira, Joana Correia Lobo, Susana Machado, Rita Carneiro Alves, Maria Beatriz Oliveira
- PS16 Cherry stem infusion: a potential beverage to restrain intestinal glucose uptake**
Juliana A. Barreto Peixoto, Nelson Andrade, Anabela S.G. Costa, Maria Beatriz Oliveira, Rita C. Alves, Fátima Martel
- PS17 Cucumis melo L. peel flour: Potential as food ingredient**
Mafalda Alexandra Silva, Tânia Gonçalves Albuquerque, Rita C. Alves, M. Beatriz P.P. Oliveira, Carla Motta, Helena S. Costa
- PS18 Olive pâté incorporating olive pomace: a sustainable and functional food product**
M. Manuela Sousa, Joana C. Lobo, Susana Machado, Rita C. Alves, Carla Barbosa, Carlos Pinto, Jorge A. Saraiva, M. Beatriz P.P. Oliveira
- PS19 Phytochemical profile and physicochemical characteristics of Fundão sweet cherries**
Ana C. Gonçalves, Ana Sofia Oliveira, Cristina Garcia-Viguera, Diego A. Moreno, Gilberto Alves, Paula Guedes de Pinho, Luís R. Silva
- PS20 Cladodes flour and coffee silverskin powder as ingredients for low-carbohydrate diets: is the use of these by-products feasible?**
Liliana Espírito Santo, Diana Melo Ferreira, Thelma B. Machado,, M. Beatriz P. P. Oliveira