

XVII Encontro Nacional de Química dos Alimentos

09–11 October 2024, Vila Real, Portugal

Wednesday – 9th October, 2024

	Aula Magna	Auditório 1	Auditório 2	
Registration and Welcome Breakfast				
M o r n i n g	Plenary Lecture			
	Keynote Lecture			
	Keynote Lecture			
	Sponsor Lecture			
Lunch				
A f t e r n o n	Keynote Lecture	V. Desenvolvimento de Novos Produtos Alimentares	III. Química e Nutrição	
	Sponsor Lecture			
	I. Sustentabilidade no Sistema Alimentar			
	Coffee Break and Poster Session			
	I. Sustentabilidade no Sistema Alimentar	V. Desenvolvimento de Novos Produtos Alimentares	II. Métodos de Análise de Alimentos	
IV. Segurança Alimentar e Controlo de Qualidade		III. Química e Nutrição		

Thursday – 10th October, 2024

	Aula Magna	Auditório 1	Auditório 2	
M o r n i n g	Plenary Lecture	IV. Segurança Alimentar e Controlo de Qualidade	VI. Sinergia entre Química e Tecnologia de Processamento de Alimentos	
	Sponsor Lecture			
	V. Desenvolvimento de Novos Produtos Alimentares			
	Coffee Break and Poster Session			
	Keynote Lecture	IV. Segurança Alimentar e Controlo de Qualidade	VI. Sinergia entre Química e Tecnologia de Processamento de Alimentos	
V. Desenvolvimento de Novos Produtos Alimentares				
Lunch				
A f t e r n o o n	Sponsor Lecture	III. Química e Nutrição	I. Sustentabilidade no Sistema Alimentar	
	Keynote Lecture			
	V. Desenvolvimento de Novos Produtos Alimentares			
	Coffee Break and Poster Session			
	V. Desenvolvimento de Novos Produtos Alimentares	III. Química e Nutrição	I. Sustentabilidade no Sistema Alimentar	

Friday – 11th October, 2024

	Aula Magna	Auditório 1	Auditório 2
M o r n i n g	Plenary Lecture	I. Sustentabilidade no Sistema Alimentar	IV. Segurança Alimentar e Controlo de Qualidade
	Sponsor Lecture		
	Sponsor Lecture		
	II. Métodos de Análise de Alimentos		
	Coffee Break and Poster Session		
	Sponsor Lecture	IV. Segurança Alimentar e Controlo de Qualidade	V. Desenvolvimento de Novos Produtos Alimentares
	VI. Sinergia entre Química e Tecnologia de Processamento de Alimentos	I. Sustentabilidade no Sistema Alimentar	
Lunch			
A f t e r n o o n	III. Química e Nutrição	I. Sustentabilidade no Sistema Alimentar	V. Desenvolvimento de Novos Produtos Alimentares
	V. Desenvolvimento de Novos Produtos Alimentares	II. Métodos de Análise de Alimentos	I. Sustentabilidade no Sistema Alimentar
VI. Sinergia entre Química e Tecnologia de Processamento de Alimentos			

SA: Sustentabilidade no Sistema Alimentar; **MA:** Métodos de Análise de Alimentos

QN: Química e Nutrição; **SQ:** Segurança Alimentar e Controlo de Qualidade

DP: Desenvolvimento de Novos Produtos Alimentares; **SQT:** Sinergia entre Química e Tecnologia de Processamento de Alimentos

Wednesday – 9th October, 2024	
09:00 - 10:30	Registration/Welcome Breakfast – Aula Magna
10:30 - 11:00	Open Session
11:00 - 11:45	Plenary Lecture High-ambition and High-profile R&I initiatives in the agro-food sector <i>Isabel Ferreira, CIMO/IPB</i>
11:45 - 12:05	Keynote Lecture O processamento dos alimentos – que mitos?! <i>Maria João Alegria, Sumol + Compal</i>
12:05 - 12:25	Keynote Lecture Influência de componentes bioativos dos alimentos na saúde: o papel do microbiota intestinal <i>Ana Faria, Nova Medical School</i>
12:25 - 12:45	Sponsor Lecture Travelling from Level 4 to level 1 Unequivocal characterization of small molecules in food samples using Orbitrap Analyzer [®] with MSMS and MSn Multiplexing <i>Daniel Ettlin, Thermo Unicam</i>
12:45 - 14:15	Lunch
Aula Magna	Chairperson – Manuel Coimbra
14:15 - 14:35	Keynote Lecture Perspectives and Challenges in Pickering Emulsions <i>Rilton Freitas, Universidade Federal do Paraná</i>
14:40 - 15:00	Sponsor Lecture Nitrogen/Protein Determination: KJELDAHL and DUMAS Methods <i>Luca Fumagalli, ILC</i>
Aula Magna	Chairperson – Ofélia Anjos
15:10 - 15:25	OSA01 Upcycling industry side streams with non-thermal technologies: development of oil-in-whey emulsions and whey-based spreads with apple and carrot pomace treated with PEF and Ultrasound technology <i>Francisco Madail Herdeiro, Filipa Vinagre, Cátia Ribeiro, Isabel Sousa, Anabela Raymundo</i>
15:25 - 15:40	OSA02 Generating health from waste: apple pomace as a source of bioactive compounds <i>Ana Abraão, Sofia Vieira, Irene Fraga, Maria João Alegria, Maria Arranca, Elisabete Coelho, Ana Novo Barros</i>
15:40 - 15:55	OSA03 Nutritional and antioxidant potential of hybrid “clean label” deli ham with pulse flours <i>Lisiane Carvalho, Soundary Seriacaroupin, Adriana Ferreira, Anabela Raymundo, Teresa Matos, Isabel Sousa</i>

16:00 - 16:30	Coffee Break / Poster Session
Aula Magna	Chairperson - Eduardo Rosa
16:30 - 16:45	OSA04 Fermenting waste sauces: a new approach to industrial sustainability for reintroduction into the chain and development of new products <i>Ana Catarina S. Costa, Joana Braga, Maria Ramos, Norton Komora, Ana Tasso, Anabela Raymundo, Catarina Prista</i>
16:45 - 17:00	OSA05 Unveiling the Phenolic Compounds and Antioxidant Capacity Variation Among Olive By-Products <i>Jessica Paié, Filipa Baptista, Alfredo Teixeira, Victor Pinheiro, Divanildo Outor Monteiro, Ana Novo Barros</i>
17:00 - 17:15	OSA06 Valorization of Winery By-products for Pharmaceutical Applications: Polyphenols from Grape Stems for Sustainable Cancer Therapies in a Circular Economy Approach <i>Raquel Fernandes, Cláudia Botelho, Rúben Fernandes, Ana Novo Barros</i>
17:15 - 17:30	OSA07 Sardine by-products as a sustainable bioactive ingredient <i>Manuela Machado, Ana Cação, Helga Augusto, Manuela Pintado</i>
Aula Magna	Chairperson - Irene Gouvinhas
17:30 - 17:35	FSA01 Loss to sauce: upcycling Portuguese cole stems using lactic acid and yeast fermentation <i>Sara Simões, Mariana Mota, Anabela Raymundo, Catarina Prista</i>
17:35 - 17:40	FSA02 Exploring New Techniques for Brassicaceae Plants in Sustainable Aquaponics and further Valorisation <i>Beatriz H. Paschoalinotto, Célia Cabral, Amilcar Teixeira, Daniele Bobrowski Rodrigues, Maria Inês Dias</i>
17:40 - 17:45	FSQ01 UV pulse light treatment to improve the safety and quality of a traditional cured dry meat Product <i>Maria Pedro Teixeira, Patricia Bernardo, Maria José Fernandes, Maria Helena Fernandes, Teresa Aymerich, Luis Patarata, Maria João Fraqueza</i>
18:00 - 19:30	Wine Party – Restaurante Panorâmico

Wednesday – 9 th October, 2024	
Auditório 1	Chairperson - Berta Gonçalves
15:10 - 15:25	ODP01 Assessment of the nutritional and bioactive properties of 3 Portuguese cabbage cultivars for High-Value seedlings Production <i>Bruno Matos, Rosa Carvalho, <u>Alfredo Aires</u></i>
15:25 - 15:40	ODP02 The use of oleoresins and KCl as a strategy to reduce NaCl in cured meat sausages <i>Patrícia Bernardo, Maria Pedro Teixeira, Maria Helena Fernandes, Maria José Fernandes, Maria Carmo Serrano, Luís Patarata, Maria João Fraqueza</i>
15:40 - 15:55	ODP03 Fermented edible mushroom waste to enhance physical characteristics of penne pasta <i>Ana Saldanha, Diogo Salvati, Manuel G. Pallarés, Laura Roman, <u>Maria Inês Dias</u></i>
16:00 - 16:30	Coffee Break / Poster Session
Auditório 1	Chairperson – Aida Silva
16:30 - 16:45	ODP04 Development of a vegan emulsion harnessing novel yeast protein extracts and polyphenolic compounds <i>Bernardo Almeida, Filipe Vinagre, Anabela Raymundo, Vitor Freitas, Susana Soares</i>
16:45 - 17:00	ODP05 Development of fruit leather based on table grape waste <i>Mariana Fonseca, Luis M. Cunha, Susana Caldas Fonseca</i>
17:00 - 17:15	ODP06 Edible innovations: the role of 3D food printing technology in developing new algae-based snacks <i>Sónia Oliveira, Isabel Sousa, Anabela Raymundo</i>
17:15 - 17:30	ODP07 Development and characterization of clean label low-fat butter <i>Leila Oliveira, Rita Barracosa, Daniela Correia, Catarina Prista, Anabela Raymundo, <u>Juliana Botelho Moreira</u></i>
Auditório 1	Chairperson - Márcia Carvalho
17:30 - 17:35	FDP01 Sensory and chemical properties of cookies supplemented with almond skin <i>Ivo Oliveira, Beatriz Marinho, Urszula Szymanowska, Monika Karas, Alice Vilela</i>
17:35 - 17:40	FDP02 Antioxidant activity, physicochemical and texture properties of Atlantic bonito meatballs enriched with seaweed and Nettle extract: effect of hydrocolloids <i>Joana Solinho, Rita Pinheiro</i>

17:40 - 17:45	FDP03 Cholesterol lowering foods: a quest towards a functional ingredient <i>Fernanda Machado, Helena Laronha, Elisabete Coelho, Cláudia Nunes, Manuel A. Coimbra, Filipe Coreta-Gomes</i>
18:00 - 19:30	Wine Party – Restaurante Panorâmico

Wednesday – 9 th October, 2024	
Auditório 2	Chairperson - Alexandra Esteves
15:10 - 15:25	OQN01 Phenolic Characterization of Touriga Nacional wines from different geographic origins and years of winemaking: a comparative study <u>Zélia Branco</u> , <u>Filipa Baptista</u> , <u>Jéssica Paié</u> , <u>Irene Gouvinhas</u> , <u>Ana Novo Barros</u>
15:25 - 15:40	OQN02 Fatty acid profile and lipid nutritional value of dried salted cod from Atlantic and Pacific Oceans <u>Mário Quaresma</u> , <u>Leonor Nunes</u> , <u>Ângela Jardim</u> , <u>Beatriz Resende</u> , <u>Helena Gonçalves</u> , <u>Narcisa Bandarra</u> , <u>Cristina Roseiro</u>
15:40 - 15:55	OQN03 Stability and nutritional assessment of macroalgae biomass: <i>Ulva</i> sp., <i>Fucus vesiculosus</i> , and <i>Porphyra dioica</i> <u>Marta Coelho</u> , <u>Helena R. Rocha</u> , <u>Margarida Martins</u> , <u>Rui M. Morais</u> , <u>Ana M. Gomes</u> , <u>Manuela E. Pintado</u>
16:00 - 16:30	Coffee Break / Poster Session
Auditório 2	Chairperson – Alice Vilela
16:30 - 16:45	OMA01 Low density extraction solvent in dispersive liquid-liquid microextraction with GC-MS for the determination of carbonyl compounds in coffee extracts <u>Alexandra Rangel Silva</u> , <u>Jorge Antonio Custodio-Mendonza</u> , <u>João Rodrigo Santos</u> , <u>Paulo Joaquim Almeida</u> , <u>José António Rodrigues</u> , <u>Antonia María Carro Díaz</u>
16:45 - 17:00	OMA02 Comprehensive analysis of oranges available for consumption in Portugal: A comparative study <u>Fajardo AS</u> , <u>Serra V</u> , <u>Peres A</u> , <u>Veloso A</u> , <u>Henriques M</u>
17:00 - 17:15	OMA03 Significant effect of different withering conditions on the bioactivity and quality of Azorean <i>Camellia sinensis</i> black tea <u>Lisete Sousa Paiva</u> , <u>Madalena Motta</u> , <u>José António Bettencourt Baptista</u>
17:15 - 17:30	OMA04 Assessment of <i>Spirulina (Arthrospira platensis)</i> protein profile <u>Elsa Mecha</u> , <u>Margarida Leite</u> , <u>Catarina Correia</u> , <u>Bruno Alexandre</u> , <u>Tatiana Silva</u> , <u>Pedro R. Brandão</u> , <u>Ana Teresa Serra</u> , <u>Maria Rosário Bronze</u>
Auditório 2	Chairperson – Ana Abraão

17:30 - 17:35	FQN01 Exploring saffron as a source of bioactive compounds: valorization of stigmas and floral by-products <i>Leonor Teixeira da Costa, Cátia Saldanha do Carmo, Ana Nunes Nunes, Maria Rosário Bronze, Ana Teresa Serra</i>
17:35 - 17:40	FQN02 The phytochemical characterization and nutritional value and of sweet cherries from Fundão, Portugal <i>Ana Carolina Gonçalves, Diego A. Moreno, Cristina Garcia-Viguera, Edgar Pinto, Agostinho Almeida, Paula Guedes de Pinho, Amílcar Falcão, Gilberto Alves, Luís R. Silva</i>
18:00 - 19:30	Wine Party – Restaurante Panorâmico

Thursday – 10th October, 2024

Aula Magna	Chairperson – Victor Freitas
09:00 - 09:45	Plenary Lecture Healthy Hydrocolloids: Revisiting the role of RG-I pectin <i>Shiquo Chen, Zhejiang University</i>
09:45 - 10:05	Sponsor Lecture How to manage PFAS contamination <i>Felipe Silva, Phenomenex</i>
Aula Magna	Chairperson – Silvina Palma
10:10 - 10:25	ODP08 Oleogel Strategy to Reduce Saturated Fats in Vegan Wafer Biscuit Filling Cream <i>García-Guzmán, A. , Vila-Real, C., Machado, M., Peixoto, R. , Gomes, A. M.</i>
10:25 - 10:40	ODP09 Valorization of Fruit Processing By-Products: Development of Nutrient-Rich Snacks <i>Raquel Nunes da Silva, Carolina Couto, Bárbara Maurício, Guilherme Rodrigues, Bruna Antunes, Irina R Alves, Maria J Alegria, Ana Fernandes, Iva Fernandes, Nuno Mateus, Victor de Freitas</i>
10:40 - 10:55	ODP10 Evaluation of <i>Quercus pyrenaica</i> acorn flour on the physicochemical and nutritional properties of gluten-free pancakes <i>Mariline Borges, Volkan Aylanc, Cristiano G. S. Mateus , Lillian Barros , Miguel Vilas-Boas , Soraia I. Falcão</i>
11:00 - 11:30	Coffee Break / Poster Session
Aula Magna	Chairperson – Manuela Pintado
11:30 - 11:50	Keynote Lecture Understanding how enhanced food safety and quality control shape intestinal barrier health by using mathematical and <i>in vitro</i> models <i>Isabel Ferreira, FFUP</i>
12:00 - 12:15	ODP11 Comparative analysis of Astaxanthin dyeing solutions on Rice Colour stability <i>Núria Reis, Ricardo Pereira-Pinto, Manuela Vaz-Velho</i>
12:15 - 12:30	ODP12 Harnessing fermentative metabolism as an innovative nutritional approach in juice production <i>Ana R. Monteiro, Vidmanté Minelgaité, Nuno Mateus, Victor de Freitas, Iva Fernandes</i>

12:30 - 12:45	ODP13 Unveiling an innovative vegan bioemulsifier for food emulsions - yeast protein extract and microalgae mixed system <i>Pedro Coelho, Norton Komora, Adriana Xavier, Filipe Centeno, Anabela Raymundo</i>
12:45 - 14:15	Lunch
Aula Magna	Chairperson – Joana Amaral
14:15 - 14:35	Sponsor Lecture One solution for many challenges in the food and environmental applications <i>Rui Rocha, Bruker</i>
14:35 - 14:55	Keynote Lecture Crafting Sustainable Polysaccharide Ingredients for Precision Nutrition <i>Mario Martinez, University of Valladolid</i>
Aula Magna	Chairperson – Rosa Perestrelo
15:00 - 15:15	ODP14 From salt to halophytes: Using <i>Suaeda vera</i> powder to reduce sodium and boost nutritional value in bread <i>Ferreira L., Vaz M.L., Ressurreição S, Barroca M.J., Osório N., Moreira da Silva A.</i>
15:15 - 15:30	ODP15 Development of traditional Portuguese soups with algae <i>Joana Menezes, José Matheus, Maria João Alegria, Maria Cristiana Nunes, Anabela Raymundo</i>
15:30 - 15:45	ODP16 Sensory and nutritional evaluation of healthy canned fish meals for different population segments <i>H. Oliveira, M. Cristóvão, A. Nabais, C. Camacho, J. Costa, M. Sapatinha, C. Pires, H. Lourenço, M.J. Fraqueza, M.H. Fernandes, M.J. Fernandes, H.C. Augusto, C. Viegas, M.P. Duarte, A. Marques, A. Gonçalves, M.L. Nunes</i>
15:45 - 16:00	ODP17 Greening gelled snacks: Harnessing apple pomace with microalgae and canola proteins for novel formulations <i>Sheyma Khemiri, Juliette Goujet, Joana Ferreira, Daniela Correia, Maria Cristiana Nunes, Anabela Raymundo</i>
16:00 - 16:30	Coffee Break / Poster Session
Aula Magna	Chairperson – José Teixeira
16:30 - 16:45	ODP18 Incorporation of Insect Oils in Butter: A Promising Approach for Sustainable Fat Enrichment <i>Marta Coelho, Guimarães A., Vinhas A., Mota A., Mota J., Murta D.</i>

16:45 - 17:00	<p>ODP19</p> <p>The Treasures of Nature: Exploring Acorns as a Source of Nutritional and Functional Ingredients</p> <p><i>Cristiano Mateus, José Ignacio Alonso-Esteban, Tiane Cristine Finimundy, Filipa Mandim, Isabel C.F.R. Ferreira, Pedro Babo, Raphaël Canadas, Lillian Barros</i></p>
17:00 - 17:15	<p>ODP20</p> <p>Development of new functional plant-based crackers from fruit and vegetable pomaces with high nutrition and bioactivity value</p> <p><i>Saeed Salari, Thomas Castigliego, Joana Ferreira, Ana Lima, Isabel Sousa</i></p>
17:15 - 17:30	<p>ODP21</p> <p>Nutrition-Boosted Innovations: Developing New Cereal Breakfast Products with Improved Nutritional Properties</p> <p><i>Tiago Costa, Sofia Aleixo, Ana Rita Monteiro, Daniela Correia, Ana Fernandes, Iva Fernandes, Nuno Mateus, Victor de Freitas</i></p>
17:30 - 18:00	EQA – Group meeting
20:00 - 23:00	Gala dinner

Thursday – 10th October, 2024

Auditório 1	Chairperson – Alfredo Aires
10:10 - 10:25	OSQ01 Portuguese chestnut (<i>Castanea sativa</i> Mill.): impacts of harvest type and microbial load on fruit quality during short-term storage <i>Filipe Lema, Maria Halana Florindo da Silva, Auryo Gomes, Maria do Céu Fidalgo, Cristina Oliveira, Paula Baptista, Elsa Ramalhosa</i>
10:25 - 10:40	OSQ02 Comparison of different sequencing approaches to uncover botanical adulteration in herbal products <i>Joana Santos, Mónica Honrado, Andreia Quaresma, José Rufino, M. Alice Pinto, Joana S. Amaral</i>
10:40 - 10:55	OSQ03 Exploiting the mitogenomes of <i>Apis mellifera</i> subspecies to authenticate the origin of Mediterranean honeys <i>Mónica Honrado, Dora Henriques, Joana Santos, Carlos A. Yadró García, M. Alice Pinto, Joana Amaral</i>
11:00 - 11:30	Coffee Break / Poster Session
Auditório 1	Chairperson – Anabela Raymundo
12:00 - 12:15	OSQ04 Application of chemometric analysis in authentication of spanish beans (<i>Phaseolus vulgaris</i> L.) with geographical indications <i>Daiana Almeida, Manuel Ayuso, Ingrid Aguiló-Aguayo, Lillian Barros</i>
12:15 - 12:30	OSQ05 Chemofobia and food products advertising: how to educate lay people about food chemistry? <i>Aida Moreira da Silva</i>
12:30 - 12:45	OSQ06 Botanical authentication of honey: comparison between ITS2 DNA-metabarcoding and pollen microscopy in multi-species mock mixtures <i>Mónica Honrado, Andreia Quaresma, Joana Santos, M. Alice Pinto, Joana Amaral</i>
12:45 - 14:15	Lunch
Auditório 1	Chairperson – Ana Barros
15:00 - 15:15	OQN04 Strategies to increase prebiotic activity through dietary fibre modulation <i>Soraia P. Silva, Abigail Gonzalez, Dalila Roupar, Andreia F. Salvador, Rita Bastos, Mariana Mota, Sónia S. Ferreira, Maria João Alegria, Clarisse Nobre, Manuel A. Coimbra, Elisabete Coelho</i>
15:15 - 15:30	OQN05 Coffee by-products as alternative protein sources: analysis of amino acid composition and protein quality

	<i>Marlene Machado, Susana Machado, Liliana Espírito Santo, Maria Beatriz Oliveira, Helena Ferreira, Rita C. Alves</i>
15:30 - 15:45	OQN06 Can phenolic compounds of virgin olive oil act as promising co-adjuvant agents in metastatic colorectal cancer? An investigation using a 3D cell model approach <i>Ana Catarina Macedo, Claudia Santos, Margarida Leite, Elsa Mecha, Lucília Pereira, Cristina Albuquerque, Maria Rosário Bronze, Ana Teresa Serra</i>
15:45 – 16:00	OQN07 Characterization of Portuguese monofloral honeys: phenolic composition, antioxidant capacity, and genetic profiling <i>Mariana Silva, Márcia Carvalho, Miguel Maia, Ana Novo Barros</i>
16:00 – 16:30	Coffee Break / Poster Session
Auditório 1	Chairperson – Eunice Bacelar
16:30 – 16:45	OQN08 Exploring phenolic metabolism in coloured wheat grains (<i>Triticum aestivum</i> L.) by HPLC-orbitrap-MS/MS and compound discoverer-assisted data analysis <i>Daniela Oliveira, Sara da Silva, Bruna Monteiro, Nuno Mateus, Petr Martinek, Victor Freitas, Ricardo Dias</i>
16:45 – 17:00	OQN09 Unlocking the health potential of sustainably grown radish microgreens: a light-based approach <i>Marta Silva, Diego A. Moreno, Raúl Domínguez-Perles, Miguel Faria, Olga Viegas, Susana M.P. Carvalho, Isabel M.P.L.V.O. Ferreira</i>
17:00 – 17:15	OQN10 Mushroom polysaccharides: Key players in cholesterol-lowering effect <i>Helena Laronha, Filipe Coreta-Gomes, Manuel A. Coimbra, Elisabete Coelho</i>
17:15 – 17:30	OQN11 Functional smoothies with fruit pomace: evaluating the impact of <i>in vitro</i> digestibility on antioxidant activity <i>Ândria Viegas, Mafalda Raio, Maria João Alegria, Anabela Raymundo</i>
17:30 - 18:00	EQA – Group meeting (Aula Magna)
20:00 - 23:00	Gala dinner

Thursday – 10th October, 2024

Auditório 2	Chairperson – Ofélia Anjos
10:10 - 10:25	OSQT01 Influence of PEF on the chemical and sensory characteristics of tinta roriz wines <i>Mafalda Aguiar-Macedo, Luís Manuel Redondo, Carlos Silva, Elisete Correia, Alice Vilela</i>
10:25 - 10:40	OSQT02 Fruit preparations fermented by LAB as a potential clean label approach for food preservation <i>Cristiana Santos, Rita Barracosa, Daniela Correia, Luis Paulino, Cristina Rodrigues, Anabela Raymundo, Catarina Prista, Juliana Botelho Moreira</i>
10:40 - 10:55	OSQT03 Nonthermal preservation of egg yolk – effect of moderate pressure on microbial inactivation and functional properties <i>Gabriela Matos, Jéssica Tavares, Isabel Ferreira, Jorge A. Saraiva</i>
11:00 - 11:30	Coffee Break / Poster Session
Auditório 2	Chairperson – Elisabete Coelho
12:00 - 12:15	OSQT04 Optimizing chlorophyll removal from <i>Salicornia ramosissima</i> towards the development of a salt alternative <i>Rita Lousada Falcão, Cátia Saldanha do Carmo, Ana Nunes Nunes, Maria Rosário Bronze, Ana Teresa Serra</i>
12:15 - 12:30	OSQT05 Goat milk pretreatment with pulsed electric fields on cheese quality <i>Carla Barbosa, Alberta Araújo, Paulo Fernandes, Alexandre Romão, Manuel Rui Alves</i>
12:30 - 12:45	OSQT06 Optimization of pre-treatment and fermentation conditions of the seaweed <i>Gracilaria gracilis</i> to enhance its benefits as a food ingredient <i>Geraldo Filipe Nhapulo, Isabel Sousa, Cristiana Nunes, Catarina Prista</i>
12:45 -14:15	Lunch
Auditório 2	Chairperson – António Inês
15:00 - 15:15	OSA08 Development and nutritional composition of 3D printed meat and hybrid snacks <i>Leonor Pereira, Lisiane Carvalho, Adriana Ferreira, Anabela Raymundo, Teresa Matos, Isabel Sousa</i>
15:15 - 15:30	OSA09 BeSafeBeeHoney: a promising network to promote the safety of bees and honey <i>Andreia Freitas, Marta Leite</i>

15:30 - 15:45	OSA10 Stabilization, characterization and valorization of watermelon albedo <i>Ana C.O. Soares, M.I. Nora, S. Ferreira, Francisco A. Da Silva, Ferreira SS, Sílvia Petronilho, Manuel A. Coimbra, Cláudia Passos</i>
15:45 – 16:00	OSA11 Valorization of agri-food wastes using ionizing radiation technologies <i>Joana Madureira, Lillian Barros, Isabel Ferreira, Celestino Santos-Buelga, Dagmara Chmielewska-Smietanko, Marta Walo, Urszula Gryczka, Fernanda M.A. Margaça, Sandra Cabo Verde</i>
16:00 – 16:30	Coffee Break / Poster Session
Auditório 2	Chairperson – Marta Coelho
16:30 – 16:45	OSA12 Enzymatic hydrolysis enhances efficiency and biological properties of fish protein hydrolysates from gilthead seabream co-products <i>Maria Sapatinha, Carolina Camacho, Amparo Gonçalves, Helena Oliveira, Maria Leonor Nunes, Ana Rita Ribeiro, António Marques, Carla Pires</i>
16:45 – 17:00	OSA13 Use of murici (<i>Byrsonima crassifolia</i>) and jabuticaba (<i>Plinia cauliflora</i>) residues in the preparation of porous materials Effect of pH on the adsorption efficiency of the contaminants phenol, diethyl phthalate, and amoxicillin <i>Fernando Pereira de Sá, Taynara Alvares Martins, Tatianne Ferreira de Oliveira</i>
17:00 – 17:15	OSA14 From waste to value: unlocking the potential of industrial hot pepper residue for food applications <i>Rita Bastos, Mariana Cunha, Andreia Silva, Maria Helena Gomes, Pedro A. R. Fernandes, Claudia Passos, Norton Komora, Manuel A. Coimbra</i>
17:15 – 17:30	OSA15 Valorization of raspberry seed-derived biomolecules as raw materials for novel food applications <i>Paloma Lopes, Isabel M.P.L.V.O. Ferreira, Manuel A. Coimbra, Sílvia Petronilho, Cláudia P. Passos</i>
17:30 - 18:00	EQA – Group meeting (Aula Magna)
20:00 - 23:00	Gala dinner

Friday – 11th October, 2024

Aula Magna	Chairperson – Anabela Raymundo
09:00 - 09:45	Plenary Lecture Seaweeds as functional ingredients? Insights from cellular, chemical, and sensory standpoints <i>Daniel Granato, Limerick University</i>
09:45 - 10:05	Sponsor Lecture Reach new limits with the complete Waters PFAS solution in Food <i>Cécile Pinto, Waters</i>
10:05 - 10:25	Sponsor Lecture One Analyzer, Multiple Solutions: From MOSH, MOAH, Pesticides, and Beyond <i>Julio Lluch, LECO</i>
Aula Magna	Chairperson – Manuela Pintado
10:30 - 10:45	OMA05 Towards the botanical authentication of Ayurveda herbal products based on quantitative real-time PCR approaches <i>Rita Biltés, Caterina Villa, Joana Costa, Isabel Mafra</i>
10:45 - 11:00	OMA06 Comparison of FT-Raman and FT-NIR spectroscopy for distinguishing between two honey PDOs <i>Soraia I. Pedro, Ana Ferreira, Gonçalo Catarro, Eugenia Gallardo, Fátima Peres, Ofélia Anjos</i>
11:00 - 11:30	Coffee Break / Poster Session
Aula Magna	Chairperson – Manuel Coimbra
11:30 - 11:50	Sponsor Lecture Food security, trends and new challenges <i>Izasa</i>
12:00 - 12:15	OSQT07 Optimization of the nutritional profile of lentils (<i>Lens culinaris</i> spp.) through different physical pretreatments combined with fermentation <i>Ângela Liberal, Elizandra Ardohain, Cristina Caleja, Ângela Fernandes, Isabel CFR Ferreira, Ana Maria Vívar-Quintana, Lillian Barros</i>
12:15 - 12:30	OSQT08 Impact of drying method and variety on techno-functional and rheological properties of sweet potato flours <i>Nelson Pereira, Ana Cristina Ramos Vitor D. Alves, Margarida Moldão Martins, Marta Abreu</i>
12:30 - 12:45	OSQT09 Optimization of ultrasound assisted extraction of <i>Capsicum oleoresins</i> from wasted red habanero pepper industrial chili sauce <i>António Toscano, Andreia Silva, Norton Komora, Filipa Vinagre, Patrícia Fradinho</i>
12:45 - 14:00	Lunch

Aula Magna	Chairperson – Maria João Alegria
14:00 - 14:15	OQN12 Potential alternatives to phosphate use in meat products <i>Bernardo A. C. Ferreira, Ricardo Silva, Pedro A. R. Fernandes, Sónia S. Ferreira, Elisabete Coelho, Maria A. Azevedo, Cláudia Nunes, Manuel A. Coimbra</i>
14:15 - 14:30	OQN13 Phytochemical characterization and bioactive potential of sweet cherry (<i>Prunus avium</i> L.) stems and leaves: antioxidant and anti-inflammatory properties <i>Ana R. Nunes, Ana C. Gonçalves, Cristina García-Viguera, Diego Moreno, Amílcar Falcão, Gilberto Alves, Luís R. Silva</i>
14:30 - 14:45	OQN14 Amino acid profile and protein nutritional value of dried salted cod from Atlantic and Pacific oceans <i>Mário Quaresma, Leonor Nunes, Margarida Montoito, Carla Sponda, Helena Gonçalves, Cristina Roseiro</i>
14:45 - 15:00	OQN15 Nutritional profiling and stability analysis of selected microalgae <i>Helena R. Rocha, Marta Coelho, Natacha Coelho, Rui M. Morais, Manuela Pintado, Ana M. Gomes</i>
15:00 - 15:15	OQN16 The chemistry behind microalgae impact as a food ingredient <i>Joana Ferreira, Madalena Grácio, Isabel Sousa, Maria Cristiana Nunes, Anabela Raymundo</i>
Aula Magna	Chairperson – Isaura Castro
15:15 - 15:20	FQN03 Nutritional assessment and comparative study between two Clupeiform species <i>Inês Pitacas, María José Benito Bernáldez, Manuel Blasco Ruiz, José Antonio López González, Rocío Casquete Palencia, Ofélia Anjos, António Moitinho Rodrigues</i>
15:20 - 15:25	FDP04 Formulation of citrus flour with bioactive potential for industrial application <i>Daniele Sales, Gabriela Marinho, Eleomar de O. Pires Jr., Tatiane C.G. Oliveira, Tiane C. Finimundy, Tamara Carević, Marina Soković, Ricardo C. Calhelha, Isabel C.F.R. Ferreira, Lillian Barros, Eliana Pereira, Cristina Caleja</i>
15:25 - 15:30	FDP05 Use of <i>Salicornia ramosissima</i> as a salt reduction strategy in bread <i>Maria Lopes, Carlos Cavaleiro, Fernando Ramos</i>
15:30 - 15:35	FDP06 Towards the Improvement of Techno-functional Properties: Effects of Mixing Alternative Proteins on Technological Performance <i>Ricardo Isaías, Luís Loureiro, José C. Ribeiro, Célia Rocha, Luís M. Cunha, António A. Vicente</i>
15:35 - 15:40	FDP07 Strategies for developing low-sodium canned Atlantic horse mackerel

	<i>H. Oliveira, A. Nabais, M. Cristóvão, C. Camacho, B. Özkan, M. Sapatinha, C. Pires, H. Lourenço, M.J. Fraqueza, M.H. Fernandes, M.J. Fernandes, C. Serrano, H.C. Augusto, M.P. Duarte, A. Gonçalves, A. Marques, M.L. Nunes</i>
15:40 - 15:45	FDP08 Nutritional assessment of the seaweed <i>Gracilaria gracilis</i> from aquaculture for the development of an innovative functional product <i>Matos, J., Pedras, M., Soares, T., Afonso, C., Cardoso, C.dainaa</i>
15:45 - 15:50	FDP09 Development of plant-based yogurt analogs: achieving dairy-like sensory and structural attributes <i>Mariana Pereira, Cristina M. R. Rocha, Daniela Correia, José A. Teixeira, Catarina Guedes-Teixeira</i>
16:00	End Session

Friday – 11th October, 2024

Auditório 1	Chairperson – Victor Freitas
10:30 - 10:45	OSA16 Unraveling the gastrointestinal therapeutic potential of flavonoid-rich extract encapsulated in pectin from upcycled orange peels: bioaccessibility, bioactivity, and gut microbiota impact <i>Ana A. Vilas-Boas, Manuela Machado, Marta Correia, Débora A. Campos, Manuela Pintado</i>
10:45 - 11:00	OSA17 Reusing Agri-Food Biowaste as a Sustainable Strategy: The Case of <i>Ipomoea potato</i> (L.) Lam Leaves <i>Francimara Marques, Eleomar Pires Jr., Maria Inês Dias, Marina Kostić, Marina Soković, Isabel C.F.R. Ferreira, Lillian Barros, Cristina Caleja, Eliana Pereira</i>
11:00 - 11:30	Coffee Break / Poster Session
Auditório 1	Chairperson – José Teixeira
12:00 - 12:15	OSQ07 Authentication of plant food supplements raw botanicals and herbal products: development of a novel Molecular Beacon-LAMP Assay for accurate detection of <i>Ginkgo biloba</i> L. <i>Vânia Rodrigues, M. Alice Pinto, Joana S. Amaral</i>
12:15 - 12:30	OSQ08 Exploiting enzymatic hydrolysis to mitigate the allergenicity of foods: sesame and lupine as case studies <i>Caterina Villa, Ana Carolina Alves, Cíntia Oliveira, Bruno Carriço-Sá, Carla Teixeira, Isabel Mafra, Joana Costa</i>
12:30 - 12:45	OSA18 Raspberry seed oil as a promising bioactive dietary oil <i>Paloma Lopes, Isabel M.P.L.V.O. Ferreira, Manuel A. Coimbra, Filipe Coreta-Gomes, Sílvia Petronilho, Claudia Passos</i>
12:45 - 14:00	Lunch
Auditório 1	Chairperson – Daniel Granato
14:00 - 14:15	OSA19 Chemical and bioactive properties of annona and plum by-products <i>Tatiane C. G. Oliveira, Tayse F. F. Da Silveira, Marija Ivanov, Dejan Stojković, Javier C. Lou, Víctor López, Susana Machado, Liliانا Espírito Santo, Isabel C.F.R. Ferreira, M. Beatriz P.P. Oliveira, Lillian Barros, Eliana Pereira</i>
14:15 - 14:30	OSA20 Deciphering the potential of orange peel polysaccharides for modulating black tea astringency <i>Joana Vieira, Carlos Guerreiro, Carlo Bravo, Victor de Freitas, Susana Soares, Elsa Brandão</i>

14:30 - 14:45	OSA21 Valorization of <i>Salmo trutta</i> : nutritional, phytochemical, and antioxidant profiling for sustainable product development <i>Matilde Rodrigues, Paulo Neto Paz, Carla Pereira, José Pinela, Amílcar Teixeira, Maria Inês Dias</i>
14:45 - 15:00	OSA22 Impact of extraction protocols on edible insect proteins identified as crustacean cross-reactive allergens <i>Carla S. S. Teixeira, Bruno Carriço-Sá, Caterina Villa, Eulália Mendes, Isabel M.P.L.V.O. Ferreira, Isabel Mafra, Joana Costa</i>
15:00 - 15:15	OSA23 Different approaches to olive pomace valorisation <i>Ana Cordeiro, Sandra Lamas, Ana Rodrigues, Vasco Cadavez, Sara Silvério, António M. Peres, Lígia R. Rodrigues, Cláudia Amorim</i>
15:15 - 15:30	OSA24 Exploring the potential of walnut oil by-products: antioxidant and prebiotic bioactivity of simulated gastrointestinal digestest <i>Rafael M. Spréa, Rossana V. C. Cardoso, Maria E. Brassesco, Manuela Pintado, Miguel A. Prieto, Lillian Barros, Joana Amaral</i>
Auditório 1	Chairperson – Sílvia Afonso
15:30 - 15:35	FMA01 Analytical tools to identify authenticity markers of origin in pears and apples and derived food products <i>Ana M.S. Costa, Elisabete Coelho, Lina Carvalho, Eugénio Soares, Carina Costa, Eduarda Pereira, Sílvia M. Rocha, Manuel A. Coimbra</i>
15:35 - 15:40	FMA02 Fermentation of grass pea (<i>Lathyrus sativus</i> L.): an ancestral approach with impact in grass pea's quality <i>Elsa Mecha, David Santos, Noélia Duarte, Maria Rosário Bronze, Catarina Prista, Carlota Vaz Patto</i>
15:40 - 15:45	FMA03 Pop the Cork: How Different Stoppers Impact Sparkling Wine Quality <i>Sara Sofia Pinheiro, Francisco Campos, Miguel Cabral, Maria João Cabrita, Marco Gomes da Silva</i>
15:45 - 15:50	FSQT01 Spectroscopic Insights into Prodigiosin Pigment Production by <i>Serratia marcescens</i> <i>Ana Rita Ferraz, Mariana Fernandes, Manuela Goulão, Cristina Pintado, Ofélia Anjos</i>
16:00	End Session

Friday – 11th October, 2024

Auditório 2	Chairperson – Cristiana Nunes
10:30 - 10:45	OSQ09 Indirect ELISA for the quantification of soybean allergens in model foods <i>Catarina Dias, Caterina Villa, Renata Costa, Carlos M. Pereira, Isabel Mafra, Joana Costa</i>
10:45 - 11:00	OSQ10 Antibiotics in milk: Validation of an analytical methodology using UHPLC-MS/MS and assessment of their occurrence <i>Marta Leite, Andreia Freitas</i>
11:00 - 11:30	Coffee Break / Poster Session
Auditório 2	Chairperson – Dulcineia Wessel
12:00 - 12:15	ODP22 Exploring the Health Benefits of Microalgae-Enriched Gummies <i>Joana Ferreira, Laura Machado, Joana Sales, Isabel Sousa, Maria João Alegria, Maria Cristiana Nunes, Anabela Raymundo</i>
12:15 - 12:30	ODP23 Development and characterization of gel matrices from <i>Chondrus crispus</i> extracts for food applications <i>Filipe Vinagre, Sheyma Khemiri, Daniela Correia, Maria João Alegria, Maria Cristiana Nunes, Anabela Raymundo</i>
12:30 - 12:45	ODP24 Medicinal and Nutritional Botany in Serra da Estrela: A Synergistic Approach <i>Radhia Aitfella Lahlou, Filomena Carvalho, Alexandra Vargas, Maria João Pereira, João Lopes</i>
12:45 - 14:00	Lunch
Auditório 2	Chairperson – Luís Patarata
14:00 - 14:15	ODP25 Development of a vegan fish analogue using algae as the main flavor agent <i>Marta Coelho, T.Y. Chung, M.H. Gomes, M. Martins, A. Mota, A. Rodrigues, A. Sampaio, A. Silva, D. Vieira</i>
14:15 - 14:30	ODP26 Transitioning to Plant-Based Proteins: The Role of polysaccharides in Vegan Ham Development <i>Pedro A. R. Fernandes, Ana Lameiras, Bernardo A. C. Ferreira, Ricardo Silva, Maria A. Azevedo, Elisabete Coelho, José A. Lopes da Silva, Manuel A. Coimbra</i>
14:30 - 14:45	ODP27 Comparative Analysis of Innovative Vegan Cheese-Like Spreads Enhanced with Microalgae and Almonds Against Commercial Products

	<i>José Matheus, Luca Mercorillo, Maria João Alegria, Maria Cristiana Nunes, Anabela Raymundo</i>
14:45 - 15:00	ODP28 Unveiling the functionality of fruit by-products' flours as innovative ingredients in vegan ham-like products development <i>Vasco Trincão da Silva, Ana Rita Pereira, Ana Fernandes, Victor de Freitas</i>
15:00 - 15:15	ODP29 Effect of drying methods and sweet potato varieties on the bioactive composition of flours <i>Nelson Pereira, Ana Cristina Ramos, Vítor D. Alves, Margarida Moldão Martins, Marta Abreu</i>
15:15 - 15:30	ODP30 Exploring the impacts of <i>Chlorella vulgaris</i> and <i>Limnospira platensis</i> in sourdough wheat bread: Dough rheology, bread quality <i>Catarina Machado, Nancy Mahmoud, Catarina Prista, Anabela Raymundo, Catarina Nunes</i>
Auditório 2	Chairperson – Ana Abraão
15:30 - 15:35	FSA03 Sustainable extraction of polysaccharides and phenolic compounds from green seaweeds <i>Gabriela Sousa, Vítor Alves, Suzana Ferreira-Dias, Amelle Elmeziouni, Carla Tecelão</i>
15:35 - 15:40	FSA04 Supercritical fluid extraction of polyphenols from almond (<i>Prunus dulcis</i> (Mill.) D.A. Webb) By-products: antioxidant proficiency, bioaccessibility and prebiotic activity after <i>in vitro</i> digestion <i>Rafael Mascoloti Spréa, Daniele B. Rodrigues, Rossana V. C. Cardoso, Manuel Román, Miguel A. Prieto, Joana Amaral, Lillian Barros</i>
15:40 - 15:45	FSA05 Insights on protein hydrolysates from black scabbard fish coproducts: balancing the risks and benefits of its application <i>Carolina Camacho, Virgínia Cruz Fernandes, Maria Sapatinha, Sara Sousa, Helena Oliveira, Cristina Soares, Helena Lourenço, Manuela Moreira, Susana Gonçalves, Amparo Gonçalves, Ana Rita Ribeiro, Valentina F. Domingues, Carla Pires, Cristina Delerue-Matos, António Marques, Maria Leonor Nunes</i>
15:45 - 15:50	FSA06 Comparative analysis of nutritional and bioactive properties in acorn flour: influence of tannins <i>Cristiano Mateus, Hiba Ben Rhouma, José Ignacio Alonso-Esteban, Tiane Cristine Finimundy, Isabel C.F.R. Ferreira, Pedro Babo, Raphaël Canadas, Márcio Carochó, Lillian Barros</i>
15:50 - 15:55	FSA07 Utilization of the residual shell of baru (<i>Dipteryx Alata</i> Vog.) for thermal energy generation through aerobic bio-digestion <i>Fernando Pereira de Sá, Zamira Abel de Jesus Maria, Tatianne Ferreira de Oliveira</i>
16:00	End Session