

# PROGRAMA



## **XVI Encontro de Química dos Alimentos:**

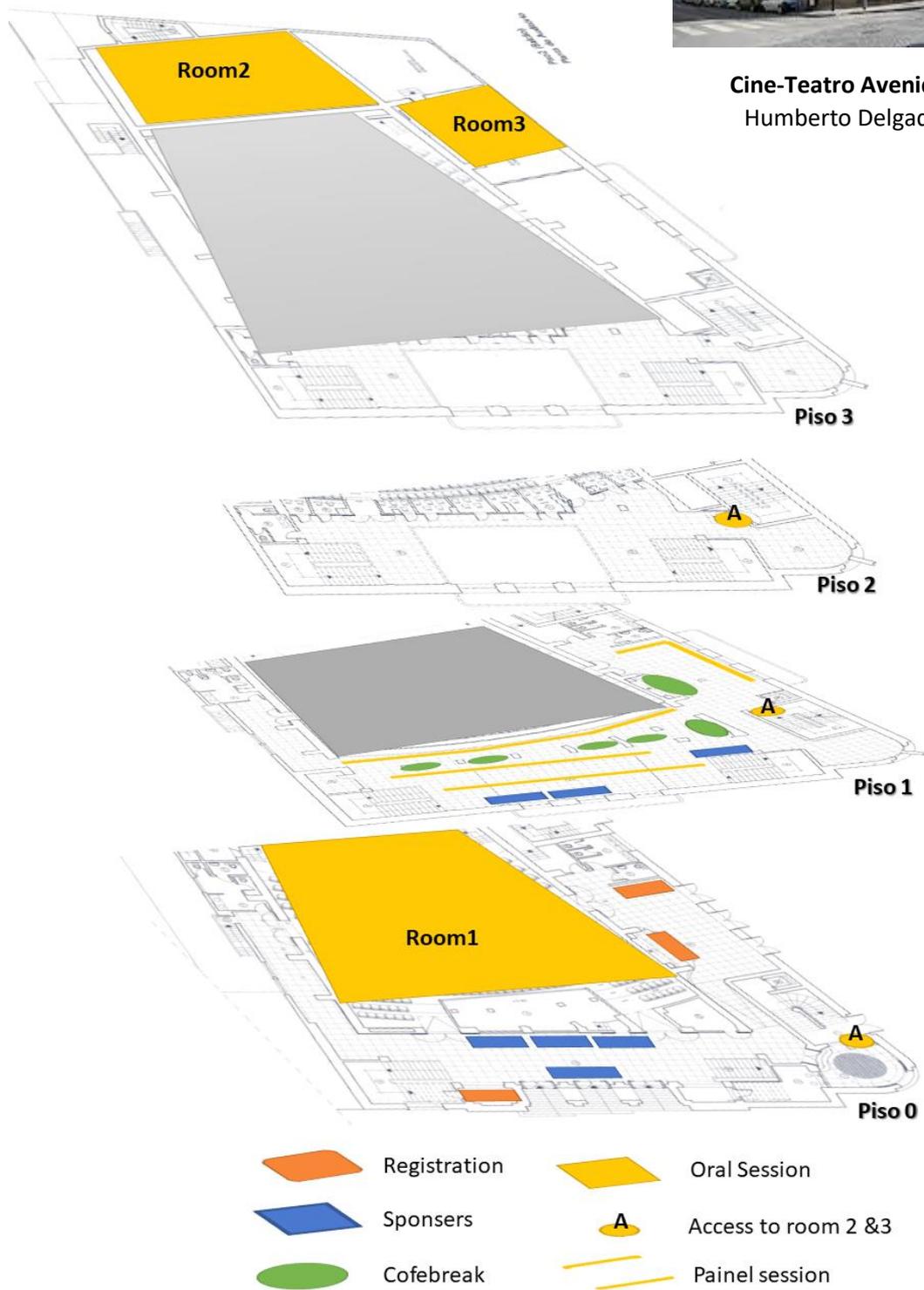
Bio-sustentabilidade e Bio-segurança alimentar, Inovação e  
qualidade alimentar

**Castelo Branco 23-26 de outubro de 2022**

# LOCATION PLAN



**Cine-Teatro Avenida.** Avenida General Humberto Delgado - Castelo Branco



## Sunday – 23<sup>rd</sup> of October 2022

16:00 - 16:45	Registration
17:00 - 17:45	Open Session
17:45 - 18:30	<b>Plenary Lecture</b> The future of foods: foods for the future <i>Antonio Vicente</i>
18:30 - 18:50	<b>Keynote Lecture</b> Applications of non-destructive strategies for agri-food quality and safety monitoring: trends and challenges <i>Ana Soldado</i>
18:50 - 19:15	<b>Sponsor Lecture</b> One Step Ahead of Routine Analysis - True Mass Analytical Solutions for Wines <i>Rui Rocha, Bruker</i>
19:30 - 21:00	<b>Welcome drink</b>

---

## Monday – 24<sup>th</sup> of October 2022

<b>ROOM 1</b>	<b>Chairperson - Manuel Coimbra</b>
09:00 - 09:45	<b>Plenary Lecture</b> How urgent is sustainability in food production – rethinking old practices <i>Isabel Sousa</i>
09:45 - 10:00	<b>OC</b> Monitoring Contaminants in Food: from Food Production to "One Health" approach <i>Andreia Freitas, Marta Leite, Sara Leston, Jorge Barbosa, Fernando Ramos</i>
10:00 - 10:15	<b>OC</b> Characterization of coagulase-negative <i>Staphylococci</i> as potential starter cultures to substitute the addition of nitrate in the production of meat products <i>Maria Pedro Teixeira, Maria José Fernandes, Maria Helena Fernandes, Patricia Bernardo, Mariana Camoez, Ons Bouchami, Maria Miragaia, Maria João Fraqueza</i>
10:15 - 10:30	<b>OC</b> <i>Byssochlamys nivea</i> ascospore germination and inactivation by hyperbaric storage – dependence of thermal and nonthermal pre-activation steps <i>Carlos A. Pinto, Alireza M. Ganjeh, Maria Holovicova, Miroslav Habán, Marta Habanova, Jorge A. Saraiva</i>
10:30 - 10:45	<b>OC</b> Determination and human health risk assessment of mercury in fish samples <i>Caio Silva Assis Félix, João Batista Pereira Júnior, Jucelino Balbino Da Silva Júnior, Allan S. Cruz, Kelly Graças Fernandes Dantas, Sérgio Luís Costa Ferreira</i>
10:45 - 11:35	<b>Coffee Break / Poster Session</b>
<b>ROOM 1</b>	<b>Chairperson - Lilian Barros</b>
11:35 - 12:00	<b>Sponsor Lecture</b> Perform food analysis with revolutionary 2400 GC - fast, sensitive, sustainable, connected <i>Luca Piatti, ILC</i>
12:00 - 12:15	<b>OC</b> Regulated, non-regulated and emerging multi-mycotoxins in raw milk: UHPLC-QTrap-MS/MS method validation for control of biosafety measures <i>Marta Leite, Andreia Freitas, Jorge Barbosa, Fernando Ramos</i>
12:15 - 12:30	<b>OC</b> Vibrational spectroscopy applied to <i>Arbutus unedo</i> fruit spirit characterization <i>Carlos Alberto Lopes Antunes, Ilda Caldeira, Soraia Inês Pedro, Sara Canas, Ofélia Anjos</i>
12:30 - 12:45	<b>OC</b> FT-Raman methodology applied to study the effect of seasoning time of Fino Sherry Casks® in Brandy de Jerez elaboration <i>Guerrero-Chanivet, María, Anjos, Ofélia, García-Moreno; M. Valme, Valcárcel-Muñoz, Manuel J., Guillén-Sánchez, Dominico A.</i>
12:45 - 14:15	<b>Lunch</b>
<b>ROOM 1</b>	<b>Chairperson - Vitor Freitas</b>
14:15 - 14:35	<b>Keynote Lecture</b> Food/Herb-Drug Interactions: What we should know <i>Maria Graça Campos</i>

14:35 - 14:55	<b>Keynote Lecture</b> DNA-based approaches for the authentication of complex foods <i>Joana Amaral</i>
14:55 - 15:20	<b>Sponsor Lecture</b> Food safety, quality and authenticity - Agilent solutions for food and beverage characterization and quality control assays <i>Rodrigo Tomaz, SOQUIMICA</i>
15:20 - 15:35	<b>OC</b> Effect of ultrasonic treatment on the physicochemical, bio-functional properties and digestibility of chayote ( <i>Sechium edule</i> (Jacq.) Swartz) seed protein isolates <i>Elsa F. Vieira, Simão Silva, Suene Souza, Cristina Delerue-Matos</i>
15:35 - 15:50	<b>OC</b> Integrated Bioprocess for Structured Lipids, Functional Sugars, and Glucose Production using Olive Pomaces <i>Suzana Ferreira-Dias, Fátima Peres, Natália M. Osório, Isabel Miranda</i>
15:50 - 15:57	<b>FC</b> Multiple correspondence analysis of microbiological profiles as markers of authenticity of PDO cheeses <i>Rui Rocha, Ricardo Pinto, Manuela Vaz Velho, Paulo Fernandes, Joana Santos</i>
15:57 - 16:04	<b>FC</b> Acylated and polyacylated anthocyanins as a pallet of natural colours <i>Ana Rita Pereira, Alexandra Borges, Victor de Freitas, Nuno Mateus, Fernando Pina, Joana Oliveira</i>
16:04 - 16:11	<b>FC</b> Preparation of a nutraceutical from prickly pear flower extracts: Determination of biological properties <i>Jacinta Ribeiro, Dulcineia F. Wessel, Susana M. Cardoso, Ricardo M. Ferreira</i>
16:11 - 16:55	<b>Coffee Break / Poster Session</b>
<b>ROOM 1</b>	<b>Chairperson - Isabel Coelho</b>
16:55 - 17:10	<b>OC</b> Brown macroalgae-rich extracts as potential food ingredients: a holistic extraction approach <i>Ana R. Circuncisão, Manuel A. Coimbra, Susana M. Cardoso</i>
17:10 - 17:25	<b>OC</b> Fruit pomace macromolecular antioxidants: from wastes towards innovative food applications <i>Ana Fernandes, Nobre C, Pinheiro A C, Iva Fernandes, Nuno Mateus, Victor de Freitas</i>
17:25 - 17:55	<b>EQA – Group meeting</b>
20:00 - 23:00	<b>Gala dinner</b>

## Monday – 24<sup>th</sup> of October 2022

ROOM 2	Chairperson - <i>Manuela Pintado</i>
09:45 - 10:00	<p><b>OC</b></p> <p>Red tomato vs. yellow tomato: which is healthier? A comparative study of nutritional and antioxidant traits of tomato farmer's varieties</p> <p><i>Mikel Añibarro-Ortega, José Pinela, Lillian Barros, Ana Maria Carvalho, Isabel C. F. R. Ferreira</i></p>
10:00 - 10:15	<p><b>OC</b></p> <p>Olive oils from the Douro valley: influence of the different sub-region on the quality and composition</p> <p><i>Nuno Rodrigues, Kevin Silva, Susana Casal, José Alberto Pereira</i></p>
10:15 - 10:30	<p><b>OC</b></p> <p>Nutritional characterization of gilthead seabream (<i>Sparus aurata</i>) fed with <i>Pelvetia canaliculata</i> supplemented diet: a biorefinery approach for seaweed biomass valorization</p> <p><i>Carla Tecelão, Damiana Pires, Ricardo Passos, Beatriz do Carmo, Carolina F. Tchobanov, Sara Forte, Mariana Vaz, Madalena Antunes, Marta Neves, Teresa Baptista</i></p>
10:30 - 10:45	<p><b>OC</b></p> <p>Effect of linseed (<i>Linum usitatissimum</i>) as an alternative to xanthan gum, over the physicochemical and sensory properties of pasta fortified with macro and microalgae</p> <p><i>Daniela Almeida, Filipa R. Pinto, Maria Manuel Gil</i></p>
10:45 - 11:35	<b>Coffee Break / Poster Session</b>
ROOM 2	Chairperson - <i>Célia da Silva</i>
12:00 - 12:15	<p><b>OC</b></p> <p>DNA-based techniques for the entomological authentication of honey: comparison of high-resolution melting (HRM) analysis and next generation sequencing (NGS) approaches</p> <p><i>Mónica Honrado, Andreia Quaresma, Ana Rita Lopes, Dora Henriques, M. Alice Pinto, Joana Amaral</i></p>
12:15 - 12:30	<p><b>OC</b></p> <p>Multielement analysis to trace authenticity using potential markers of PDO pears and PGI apples cake fillings</p> <p><i>Ana M.S. Costa, Elisabete Coelho, Lina Carvalho, Eugénio Soares, Eduarda Pereira, Manuel A. Coimbra</i></p>
12:30 - 12:45	<p><b>OC</b></p> <p>Detection and quantitation of added water in octopus using a rapid and non-destructive method based in Time Domain Reflectometry (TDR)</p> <p><i>Bárbara Teixeira, Helena Vieira, Sandra Martins, Rogério Mendes</i></p>
12:45 - 14:15	<b>Lunch</b>
ROOM 2	Chairperson - <i>Anabela Raimundo</i>
15:20 - 15:35	<p><b>OC</b></p> <p>Impact of origin on the nutritional evaluation of dark chocolates from Africa and America</p> <p><i>António Panda, Nuno Alvarenga, Ana Partidário, Manuela Lageiro, Cristina Roseiro, João Lita da Silva, João Dias</i></p>

15:35 - 15:50	<b>OC</b> Nutritional and physicochemical analysis of quince from Cova da Beira region: similarities, differences and particularities <i>Guido R. Lopes, Ana Martins, Alexandra Camelo, Ana Rodrigues, Helena Beato, Luisa Paulo, Mafalda Resende, Mário Cristovão, Marlene Mota, Christophe Espírito Santo</i>
15:50 - 15:57	<b>FC</b> Study of the amino acids profile of <i>Coffea canephora</i> silverskin from different geographical origins <i>Susana Machado, M. Beatriz P. P. Oliveira, Jesus Simal-Gandara, Rita C. Alves</i>
15:57 - 16:06	<b>FC</b> Effect of heat treatment on the quality and composition of canned tuna coating liquid <i>Nuno Ferreira, Karina Duarte, Conceição Fernandes, José Alberto Pereira, Nuno Rodrigues</i>
16:04 - 16:11	<b>FC</b> Effect of moisture on the characteristics of hazelnut kernel during storage <i>Paula M. R Correia, Ana Filipe, Ana Cristina Ferrão, Elsa Ramalhosa, Raquel Guiné</i>
16:11 - 16:55	<b>Coffee Break / Poster Session</b>
<b>ROOM 2</b>	<b>Chairperson - Ilda Caldeira</b>
16:55 - 17:10	<b>OC</b> Chia ( <i>Salvia hispanica</i> L.) whole flour: phenolic profile and authenticity <i>Walter Nei Lopes dos Santos, Bárbara Elizabeth Alves de Magalhães</i>
17:10 - 17:25	<b>OC</b> Antineurodegenerative and antioxidant properties of bioactive compounds extracted from olive seeds of three cultivars by ultrasound-assisted extraction <i>Irene Gouvinhas, Juliana Garcia, Daniel Granato, Ana Barros</i>

## Monday – 24<sup>th</sup> of October 2022

<b>ROOM 3</b>	<b>Chairperson - Angelina Pena</b>
09:45 - 10:00	<b>OC</b> 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></i>
10:00 - 10:15	<b>OC</b> Study of odorant compounds and sensory changes associated with wine spirit ageing using chestnut wood and Limousin oak under different technologies <i>Ilda Caldeira, Ofélia Anjos, Cláudia Vitória, Tiago A. Fernandes, Sofia Catarino, Sara Canas</i>
10:15 - 10:30	<b>OC</b> Colorimetric labels based on pyranoflavylum-cellulose acetate films for food intelligent packaging <i>Vânia Gomes, Ana Sofia Pires, Nuno Mateus, Victor de Freitas, Luís Cruz</i>
10:30 - 10:45	<b>OC</b> Inactivation of <i>Escherichia coli</i> and <i>Listeria monocytogenes</i> 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</i>
10:45 - 11:35	<b>Coffee Break / Poster Session</b>
<b>ROOM 3</b>	<b>Chairperson - Silvina Palma</b>
12:00 - 12:15	<b>OC</b> Cowpea immature pod purée: an innovative functional food product for elderly <i>Catarina Passão, Alfredo Aires, Miguel Rodrigues, Luís Ferreira, Irene Gouvinhas, Ana Barros</i>
12:15 - 12:30	<b>OC</b> <i>Chritmum maritimum</i> L. as natural preservative: in vitro antioxidant activity assessment, phytochemical characterization and nutritional profile <i>Sónia Pedreiro, Maria Lopes, Artur Figueirinha, Olga Cardoso, Carlos Cavaleiro, Fernando Ramos</i>
12:30 - 12:45	<b>OC</b> New insights into phenolic compounds-proteins complexes as natural emulsifiers in mayonnaise models <i>Ana Catarina Ribeiro, Rosa Perez-Gregorio, Susana Soares, Nuno Mateus, Victor Freitas</i>
12:45 - 14:15	<b>Lunch</b>
<b>ROOM 3</b>	<b>Chairperson - Beatriz Oliveira</b>
15:20 - 15:35	<b>OC</b> 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</i>
15:35 - 15:50	<b>OC</b> Exploring the effects of <i>Cynara cardunculus</i> L. besides milk clotting: antioxidant properties <i>Cássia H. Barbosa, Mariana A. Andrade, Fernanda Vilarinho, Ana Luísa Fernando, Ana Sanches Silva</i>

15:50 - 15:57	<b>FC</b> Fruit and vegetable pomaces from Juice Industry as a source of bioactive compounds <i>Saeed Salari, Joana Ferreira, Ana Lima, Isabel Sousa</i>
15:57 - 16:04	<b>FC</b> 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</i>
16:04 - 16:11	<b>FC</b> 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</i>

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

**ROOM 3** Chairperson - *Fernando Ramos*

---

16:55 - 17:10	<b>OC</b> 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</i>
17:10 - 17:25	<b>OC</b> 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</i>

---

## Tuesday – 25<sup>th</sup> of October 2022

<b>ROOM 1</b>	<b>Chairperson - Suzana F Dias</b>
09:00 - 09:45	<b>Plenary Lecture</b> Unveiling the chemical nature of food aromas: in the path of the multi-sensoriality <i>Silvia Rocha</i>
09:45 - 10:00	<b>OC</b> Effect of pasteurisation on bioactive compounds of human milk <i>María Luisa Fernández-Sánchez, Sara Escudero Cernuda, Karelmar López Benítez, Ana Belen Soldado Cabezuelo, María Teresa Fernández Fernández-Arguelles, Belen Fernández Colomer</i>
10:00 - 10:15	<b>OC</b> Chemical composition and biological activity of different residues obtained from the wine industry <i>Cristina N. Duarte, Maria Inês Dias, Sandrina A. Heleno, Lillian Barros, Celestino Santos-Buelga, Rolando C. S. Dias, Joana S. Amaral</i>
10:15 - 10:30	<b>OC</b> Olive phenols stability and selective extraction steps value in olive leaves <i>Andreia F.R. Silva, Manuel A. Coimbra, Artur M.S. Silva, Susana M. Cardoso</i>
10:30 - 10:45	<b>OC</b> Subcritical Water Extraction of chestnut shells: A promising source of bioactive compounds <i>Ana Sofia Ferreira, Diana Pinto, Ana Margarida Silva, Jaroslava Švarc-Gajić, Paulo Costa, Cristina Delerue-Matos, Francisca Rodrigues</i>
10:45 - 11:35	<b>Coffee Break / Poster Session</b>
<b>ROOM 1</b>	<b>Chairperson - Raquel Guiné</b>
11:35 - 12:00	<b>Sponsor Lecture</b> PFAS Analysis – Overcoming challenges to meet regulatory limits with a total solution <i>Alberto Méndez, Waters</i>
12:00 - 12:15	<b>OC</b> Obtaining nutritionally enriched emulsified alternative - mayonnaise with <i>Tenebrio molitor</i> flour <i>Maribel Aybar, Sara Simões, Joana Sales, Joel Santos, Diogo Castelo-Branco, Ana Tasso, Diogo Figueira, Anabela Raymundo</i>
12:15 - 12:30	<b>OC</b> Yeast polysaccharides as food ingredients for clean label dressings and sauces <i>Sofia F. Reis, Pedro Fernandes, Vítor J. Martins, Sara Gonçalves, Luís Ferreira, Vítor M. Gaspar, Manuel A. Coimbra, Elisabete Coelho</i>
12:30 - 12:45	<b>OC</b> Microbiological evaluation of vacuum-packed low sodium sliced cold-smoked rainbow trout ( <i>Oncorhynchus mykiss</i> ) stored under refrigeration <i>Fraqueza MJ, Teixeira MP, Bernardo P, Fernandes MH, Fernandes MJ, Lira C, Alfaia C, Gonçalves A, Camacho C, Nunes ML</i>
12:45 - 14:15	<b>Lunch</b>

<b>ROOM 1</b>	<b>Chairperson - Ana Barros</b>
	<b>Keynote Lecture</b>
14:15 - 14:35	Behind the scenes of agri-food waste - from the health benefits to potential applications <i>José Câmara</i>
14:35 - 15:00	<b>Sponsor Lecture</b> IR & FT-NIR Quality Control of Milk <i>Eva Monteiro, Bruker</i>
15:00 - 15:15	<b>OC</b> Optimized microwave-assisted extraction of fish oil from fish industry by-products <i>Matilde Rodrigues, Beatriz de la Fuente, Cristina Caleja, André Almeida, Maria Inês Dias, José Pinela, Lillian Barros</i>
15:15 - 15:22	<b>FC</b> Post-harvest conservation of chestnut (cv. Martaínha), comparison of two controlled atmospheres during 60 days <i>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 Espírito Santo</i>
15:22 - 15:29	<b>FC</b> Bioactivity, rheology, texture and chemical characterization of Halloumi cheese fortified with <i>Chlorella vulgaris</i> biomass <i>Hector Hernandez, Catarina Prista, Maria Cristiana Nunes, Anabela Raymundo</i>
15:29 - 15:36	<b>FC</b> Biobased polymers of chitosan incorporated with <i>Aloysia citrodora</i> and <i>Cymbopogon citratus</i> essential oils for packaging fresh poultry meat <i>Sofia J. Silva, João R.A. Pires, Carolina Rodrigues, Ana Luisa Fernando, Arlindo Gomes, Lúcia Silva</i>
15:36 - 15:43	<b>FC</b> Microalgae as natural colorants in pastry products <i>Tatiana Pereira, Sónia Barroso, Maria M. Gil</i>
15:43 – 15:50	<b>FC</b> Influence of phytochemical composition and biological activity of Portuguese honeys from different botanical sources and geographical origins <i>Soraia Santos, Miguel Maia, Irene Gouvinhas, Ana Barros</i>
15:50 - 16:15	<b>Coffee Break / Poster Session</b>
	<b>Social program</b>

## Tuesday – 25th of October 2022

<b>ROOM 2</b>	<b>Chairperson - Rui Alves</b>
09:45 - 10:00	<b>OC</b> Bioplastics based on chitosan and micro/nanocellulose loaded with sage essential oil for extending shelf-life of fresh poultry meat <i>João R.A. Pires, Raquel Pereira, Victor G.L. Souza, Helena Godinho, Ana Luísa Fernando</i>
10:00 - 10:15	<b>OC</b> 3D Printing of snacks containing <i>Tenebrio molitor</i> flour <i>Francisco Herdeiro, Maria Otilia Carvalho, Maria Cristiana Nunes, Anabela Raymundo</i>
10:15 - 10:30	<b>OC</b> Development of a clean label meat free alternative to deli ham <i>Beatriz Caetano, Capucine Godinot, Norton Komora, Adriana Ferreira, Anabela Raymundo, Isabel de Sousa</i>
10:30 - 10:45	<b>OC</b> Grass pea sweet miso as a clean label ingredient for innovative vegan emulsions <i>Sara Simões, Diogo Castelo-Branco, Diogo Figueira, Ana Tasso, Catarina Prista, Anabela Raymundo</i>
10:45 - 11:35	<b>Coffee Break / Poster Session</b>
<b>ROOM 2</b>	<b>Chairperson - António Mendonça</b>
12:00 - 12:15	<b>OC</b> Influence of the particle size and extraction process of pear pomace in their health-promoting properties <i>Ferreira J, Tkacz K, Turkiewicz I, Sousa I</i>
12:15 - 12:30	<b>OC</b> <i>Prunus lusitanica</i> L. fruits as a source of bioactive compounds <i>Ana Abraão, Nelson Fernandes, Amélia Silva, Raúl Domínguez Perles, Ana Barros</i>
12:30 - 12:45	<b>OC</b> WPI active edible coatings to prevent cheese color defects <i>A. R. Ferraz, O. Anjos, M. L. Serralheiro, C.M.B.S. Pintado</i>
12:45 - 14:15	<b>Lunch</b>
<b>ROOM 2</b>	<b>Chairperson - Dulcineia Wessel</b>
15:00 - 15:15	<b>OC</b> The mycoestrogen zearalenone and rice: occurrence and risk assessment <i>LJG Silva, I. Encarnação, A.M.P.TPereira, S.C.Duarte, A. Pena</i>
15:15 - 15:22	<b>FC</b> Luminescence Sensors based on nano-MOFs to detect biogenic amines <i>Candela Melendreras García, 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</i>
15:22 - 15:29	<b>FC</b> Heavy metals and metalloids in shrimps from northwest Portuguese coast <i>Maria Luz Maia, Agostinho Almeida, Cristina Soares, Luís M. S. Silva, Cristina Delerue-Matos, Conceição Calhau, Valentina Fernandes Domingues</i>

15:29 - 15:36	<b>FC</b> Arsenic in Portuguese rice. Is there any risk? <i>A. Pereira, A. Silva, L. Silva, S. Duarte, A. Pena</i>
15:36 - 15:43	<b>FC</b> The effect of the drying process on the composition of two varieties of prickly pear ( <i>Opuntia ficus indica</i> ) <i>Gaudêncio Semedo, Carolina Rodrigues, Victor G.L. Souza, Ana Luísa Fernando</i>
15:40 - 16:15	<b>Coffee Break / Poster Session</b>
16:15 - 19:00	<b>Social Program</b>

## Tuesday – 25<sup>th</sup> of October 2022

<b>ROOM 3</b>	<b>Chairperson - Carla Tecelão</b>
09:45 - 10:00	<b>OC</b> Nutritional and bioactive traits of Kweli® red raspberry cultivated in Portugal <i>Matilde Rodrigues, Ana Luísa Vara, Jonava Petrovic, Maria Inês Dias, António Nogueira, Marina Sokovic, Isabel C.F.R. Ferreira, José Pinela, Lillian Barros</i>
10:00 - 10:15	<b>OC</b> Development of low-fat vegan emulsions with the incorporation of citrus fiber <i>Cláudia Maia, Sara Simões, Diogo Castelo-Branco, Diogo Figueira, Ana Tasso, Anabela Raymundo</i>
10:15 - 10:30	<b>OC</b> In vitro and in vivo antioxidant activity of 3D snacks enriched with different microalgae species <i>Sónia Oliveira, Alberto Niccolai, Liliana Rodolfi, Isabel Sousa, Anabela Raymundo</i>
10:30 - 10:45	<b>OC</b> Chemical characterization and bioactive potential of coffee pulp, a by-product of coffee industry <i>Marlene Machado, Liliana Espírito Santo, Susana Machado, Anabela Costa, Helena Ferreira, M. Beatriz P. P. Oliveira, Rita C. Alves</i>
10:45 - 11:35	<b>Coffee Break / Poster Session</b>
<b>ROOM 3</b>	<b>Chairperson - Irene Gouvinhas</b>
12:00 - 12:15	<b>OC</b> Wheat-based canned products nutritional properties <i>Cláudia Novais, Carla Pereira, Leticia Álvarez Rodríguez, Margarita Barrero Antón, Isabel C.F.R. Ferreira, Lillian Barros</i>
12:15 - 12:30	<b>OC</b> Interactions between beer phenolic compounds and human salivary proteins: insights toward astringency and bitterness perception <i>Leonor Gonçalves, Mónica Jesus, Carlos Guerreiro, Elsa Brandão, Paulo Magalhães, Susana Soares, Nuno Mateus, Victor de Freitas</i>
12:30 - 12:45	<b>OC</b> Taste properties of Royal Gala apple fruit: a combination of molecular and sensory analysis <i>Mónica Jesus, Elsa Brandão, Nuno Mateus, Victor de Freitas, Susana Soares</i>
12:45 - 14:15	<b>Lunch</b>

<b>ROOM 3</b>	<b>Chairperson - <i>Cristina Roseiro</i></b>
15:00 - 15:15	<b>OC</b> Melon byproducts as source of sustainable multifunctional foods ingredients <i>Ricardo Gómez-García, Cristobal N. Aguilar, Ana R. Madureira, <u>Manuela Pintado</u></i>
15:15 - 15:22	<b>FC</b> Effects of gastrointestinal digestion on the anti-inflammatory properties of phlorotannins from <i>Himanthalia elongata</i> <i><u>Marcelo D. Catarino</u>, Ana Rita Circuncisão, Catarina Marçal, Bruno Neves, Maria Teresa Cruz, Artur M. S. Silva, Susana M. Cardoso</i>
15:22 - 15:29	<b>FC</b> First identification and characterization of sugars in Borututu roots " <i>Cochlospermum angolense</i> " from Kwanza Norte (Angola) <i><u>Nsevolo Samba</u>, Radhia Aitfella Lahlou, Mpanzu Nelo, Lúcia Silva, Jesus Miguel Lopez Rodilla</i>
15:29 - 15:36	<b>FC</b> Chemical characterization and antioxidant activity of wild mushroom extracts <i><u>Marco Nunes</u>, Vanessa Silva, Gilberto Igrejas, Alfredo Aires, Rosa Carvalho, Lillian Barros, Patrícia Poeta</i>
15:36 - 15:43	Exploring the technological potential of <i>Salicornia ramosissima</i> as a mineral accumulator <i><u>Maria Lopes</u>, Mário Roque, Carlos Cavaleiro, Fernando Ramos</i>
15:45 - 16:15	<b>Coffee Break / Poster Session</b>
16:15 - 19:00	<b>Social Program</b>

## Wednesday – 26<sup>th</sup> of October 2022

<b>ROOM 1</b>	<b>Chairperson - Aida Moreira da Silva</b>
08:45 - 09:05	<b>Keynote Lecture</b> Collaborative ecosystems addressing priority themes for the Agrifood sector <i>Deolinda Silva</i>
09:05 - 09:30	<b>Sponsor Lecture</b> ICP-MS and GC-MS: an invaluable tool in food analysis <i>Carlos Sousa, João Cappelle, Luísa Moura, Specanalitica</i>
09:30 - 09:45	<b>OC</b> <i>Opuntia spp.</i> cladodes: Can this be a source of pectin for the food industry? <i>Carolina Rodrigues, Bilge Sayın Börekçi, Victor G. L. Souza, Isabel Coelho, Ana Luísa Fernando</i>
09:45 - 10:00	<b>OC</b> Moderate Pressure Pasteurisation at Room Temperature as a new quasi-energetically costless nonthermal preservation methodology – a case study on milk <i>Álvaro Tomaz de Lemos, Ivonne Delgadillo, Jorge Alexandre Saraiva</i>
10:00 - 10:15	<b>OC</b> Liquefaction Optimization of Peel of Potato <i>Solanum tuberosum</i> L. var Monalisa <i>Yuliya Dulyanska, Luísa Cruz-Lopes, Bruno Esteves, Raquel P.F. Guiné, José Vicente Ferreira, Idalina Domingos</i>
10:15 - 10:30	<b>OC</b> Study on the incorporation of seaweed in fresh cheese <i>Daniela Melo Borges, Susana Isabel Chaves Ribeiro, Célia Costa Gomes Silva</i>
10:30 - 10:45	<b>OC</b> Extending Shelf Life of Fresh Red Raspberry ( <i>Rubus idaeus</i> L. cv. 'Kweli') Using an Eco-friendly Antifungal Active Package <i>Tiago M. Vieira, Luísa Brito, Margarida Moldão-Martins, Vítor D. Alves</i>
10:45 - 10:52	<b>FC</b> Mayonnaise with table olive flours: development and characterization of an innovative product <i>Elsa Ramalhosa, Catarina Oliveira, José Alberto Pereira, Susana Casal, Nuno Rodrigues</i>
10:52 - 10:59	<b>FC</b> Ultrasound extraction to improve the sensory profile of microalgal biomass <i>Rachelle Riviere, Filipa Vinagre, Joana Ferreira, António Pagarete, Maria Cristiana Nunes, Anabela Raymundo</i>
10:59 - 11:06	<b>FC</b> Production of a sustainable, healthy and plant-based food under controlled conditions: Innovative miso <i>Rafaela Santos, Mariana Mota, Anabela Raymundo, Catarina Prista</i>
11:06 - 11:13	<b>FC</b> Raspberry fruit stabilization for its valuation in the development of muffins <i>Sílvia Petronilho, Diana Pimenta, Manuel A. Coimbra, Cláudia P. Passos</i>
11:13 - 11:45	<b>Coffee Break / Poster Session</b>
<b>ROOM 1</b>	<b>Chairperson - Christophe Espírito Santo</b>
11:45 - 12:00	<b>OC</b> Design of “Pera Rocha do Oeste” structured fruit with agar and locust bean gum: nutritional, antioxidant, textural and sensorial properties

12:00 - 12:15	<p><i>Ana Luísa Leitão Correia, <u>Elsa F. Vieira</u>, Maria João Ramalhosa, Rui M. Alves, Carla Barbosa, Cristina Delerue-Matos</i></p> <p><b>OC</b></p> <p>Non-commonly used Edible Vegetable Substrates for Fermentation: An Alternative and Sustainable Source for Innovative and Healthy Food Products</p> <p><i>Sofia Carapinha, Maria Ramos, Daniela Correia, Mayumi Delgado, Diogo Castelo Branco, Diogo Fernandes, Diogo Figueira, Anabela Raymundo, <u>Catarina Prista</u></i></p>
12:15 - 12:30	<p><b>OC</b></p> <p>Vegetable extracts as alternatives to nitrite in cured meat sausages</p> <p><i><u>Patrícia Bernardo</u>, Maria José Fernandes, Maria Helena Fernandes, Maria Pedro Teixeira, Luís Patarata, Maria João Fraqueza</i></p>
12:30 - 12:45	<p><b>OC</b></p> <p>Evaluation of corncob as carbon source in the production of xanthan gum</p> <p><i><u>Meirielly Jesus</u>, Fernando Mata, Rejane Batista, Denise Santos Ruzene, Ricardo Albuquerque, Manuela Vaz-Velho, Francine Padilha, Daniel Pereira Silva</i></p>
12:45 - 13:00	<b>End Session</b>
13:00 - 14:15	<p><b>Lunch</b></p> <p><b>Social Program</b></p>

## Wednesday – 26<sup>th</sup> of October 2022

<b>ROOM 2</b>	<b>Chairperson - M. Manuela Vaz Velho</b>
09:30 - 09:45	<p><b>OC</b></p> <p>The phenolic profile for the discrimination of honeydew honey with origin in <i>Quercus pyrenaica</i> oak</p> <p><i>Soraia I. Falcão, Rania Slama, Kheira Moufida Mouffok, Olga Escuredo, M. Shantal Rodriguez, M. Carmen Seijo, Miguel Vilas-Boas</i></p>
09:45 - 10:00	<p><b>OC</b></p> <p>Chemical and bioactive characterization of <i>Euterpe oleracea</i> Mart.</p> <p><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</i></p>
10:00 - 10:15	<p><b>OC</b></p> <p>A modified high-performance liquid chromatographic method for simultaneous quantification of skatole and androstenone in pig's backfat</p> <p><i><u>Ricardo Pereira-Pinto</u>, Mário Barros, Manuela Vaz-Velho, Fernando Mata, Preciosa Pires</i></p>
10:15 - 10:30	<p><b>OC</b></p> <p>Chemical properties and microbiological quality of three hazelnut varieties cultivated in Portugal</p> <p><i><u>Ana Cristina Ferrão</u>, Raquel Guiné, Marco Silva, Paula Correia</i></p>
10:30 - 10:45	<p><b>OC</b></p> <p>Study of the interaction between lysozyme and chlorogenic acid by fluorescence spectroscopy</p> <p><i><u>Daiana Leithardt</u>, Cândida Tomaz, António G. Mendonça</i></p>
10:45 - 10:52	<p><b>FC</b></p> <p>Chemical characterization of almond varieties natives from Algarve region</p> <p><i>Luís Carreira, Alcinda Neves, António Marreiros, Soukaïna El-Guendouz, Ângelo Luís, Fátima Peres, <u>Soraia I. Pedro</u>, Ofélia Anjos, Graça Miguel</i></p>

10:52 - 10:59	<b>FC</b> Application of edible coatings, supplemented with extracts of macroalgae and halophyte plants, in fillets of mackerel ( <i>Scomber scombrus</i> ) to reduce fat content in frying processes <i>Tecelão C, Pires D, Passos R, Carmo B, Tchobanov C, Forte S, Vaz M, Antunes M, Neves M, Baptista T</i>
10:59 - 11:06	<b>FC</b> Extraction of chlorophylls from the aerial parts of carrots ( <i>Daucus Carota</i> L.) for the development of alternative natural colorants <i>Adriana Katherine Molina Vargas, Leonardo Correia Gomez, Carla Pereira, Miguel Ángel Prieto, Isabel C.F.R. Ferreira, Lillian Barros</i>
11:13 - 11:45	<b>Coffee Break / Poster Session</b>
<b>ROOM 2</b>	<b>Chairperson – Vitor Alves</b>
11:45 - 12:00	<b>OC</b> Valorization of strawberry, blueberry, and raspberry bioresidues for application in food industry <i>Leonardo Gomes, Carla Pereira, Maria Dias, Miguel Prieto, Isabel Ferreira, Lillian Barros</i>
12:00 - 12:15	<b>OC</b> Hydrolysable tannins in aged wine spirits: a fresh perspective using alternative ageing technology and high-resolution mass spectrometry <i>Tiago A. Fernandes, Alexandra M.M. Antunes, Oliveira Alves, S.C., Caldeira, I., Ofélia Anjos, Sofia Catarino, Sara Canas</i>
12:15 - 12:30	<b>OC</b> The unsung ingredients of salt pan waters: sulfated polysaccharides <i>Sónia S. Ferreira, Cláudia Nunes, Manuel A. Coimbra</i>
12:30 - 12:45	<b>OC</b> The dynamics of sustainability claims and certifications in new food products <i>Luís Rodrigues, João Ferreira, Bruno Henriques, Dalila Vieira</i>
12:45 - 13:00	<b>End Session</b>
13:00 - 14:15	<b>Lunch</b>  <b>Social Program</b>

## Wednesday – 26<sup>th</sup> of October 2022

<b>ROOM 3</b>	<b>Chairperson – Elisabete Coelho</b>
09:30 - 09:45	<p><b>OC</b> Novel type of <i>Camellia sinensis</i> green tea rich in polyphenols and L-theanine, a promotor of cognitive functions <u>Lisete Sousa Paiva, Elisabete Lima, Madalena Motta, José António Bettencourt Baptista</u></p>
09:45 - 10:00	<p><b>OC</b> Evaluation of microalgae enriched gluten-free bread as functional food <u>Marco António da Costa Freitas, Ferreira, J.P., Nunes M.C., Raymundo, A.</u></p>
10:00 - 10:15	<p><b>OC</b> Development of a Clean Label mayonnaise using fruit flour <u>Maria Vieira, Simões S., Castelo-Branco D., Figueira D., Tasso A., Raymundo A.</u></p>
10:15 - 10:30	<p><b>OC</b> Microalgae biomass as a relevant source of vitamin B12, in vegetarian and vegan diets <u>Albano Joel Moreira Santos, Isabel Sousa, Anabela Raymundo</u></p>
10:30 - 10:45	<p><b>OC</b> Crop rotation and irrigation regime affects the nutritional and chemical profile of <i>Cichorium spinosum</i> <u>Beatriz H. Paschoalinotto, M.A. Prieto, Compocho M, N. Polyzos, S.A. Petropoulos, Isabel C.F.R. Ferreira, Maria Inês Dias, Lillian Barros</u></p>
10:45 - 10:52	<p><b>FC</b> Revalorization of <i>Prunus avium</i> L.: Determination of bioactive compounds <u>Erika N. Vega, Maria Inês Dias, Virginia Fernández Ruiz, Lillian Barros, Patricia Morales</u></p>
10:52 - 10:59	<p><b>FC</b> Study on the effect of the concentration and drying of microalgae on <i>Chlorella vulgaris</i> and <i>Arthrospira platensis</i> enriched pasta <u>Rafael Quinta, Helena Cardoso, Joana Silva, Patrícia Fradinho, Cristiana Nunes, Anabela Raymundo</u></p>
10:59 - 11:06	<p><b>FC</b> Hypocholesterolemic functional food based in polysaccharides: from structure to function <u>Filipe Coreta-Gomes, Maria João Moreno, Fernanda Machado, Cláudia Nunes, Manuel A. Coimbra</u></p>
11:13 - 11:45	<b>Coffee Break / Poster Session</b>
<b>ROOM 3</b>	<b>Chairperson - Elsa Ramalhosa</b>
11:45 - 11:52	<p><b>FC</b> Cheese prototypes enriched with microalgae: impact on structure, chemical composition, and sensory acceptance <u>Rita Falcão, Valentina Pinheiro, Cátia Ribeiro, Anabela Raymundo, Isabel Sousa, Maria Cristiana Nunes</u></p>
11:52 - 11:59	<p><b>FC</b> Obtention of lipid enriched extracts from microalgae for food applications <u>Jéssica Costa, Sónia Barroso, Tatiana Pereira, Clélia Afonso, Maria M. Gil</u></p>
11:59 - 12:06	<p><b>OC</b> The effects of dried halophyte as a salt substitute: a preliminary randomized study <u>Pereira T, Barroca MJ, Moreira da Silva A, Caseiro</u></p>

12:06 - 12:20

**FC**

Chemical profile and nutraceutical features of cape gooseberry fruit and fruiting calyx

*Mikel Añibarro-Ortega, Maria Inês Dias, Jovana Petrović, Marina Soković, Jesús Simal-Gándara, José Pinela, Lillian Barros*

12:45 - 13:00

**End Session**

13:00 - 14:15

**Lunch**

**Social Program**

# POSTERS PRESENTATIONS

Fist Group – 23<sup>rd</sup>/24<sup>th</sup> October

T2

Tema 2 - Inovação de Produtos e Tecnologias

- PC01 Salt content control of tuna loins during processing: coccion operation**  
Maria Cunha, M. Rui Alves, Carla Barbosa
- PC02 Structure and performance of polysaccharides extracted from brown seaweeds of occidental Portuguese coast. A pilot study**  
Meirielly Santos de Jesus, Fernando Mata, Mário 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**  
Iveta Rodrigues, Marta Macedo, Fernando Gonçalves
- 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, Catarina Prista, Isabel Sousa,
- 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 fillets (*Sarda sarda*)**  
Joana Solinho, Rita Pinheiro
- 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 Espírito 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, Vitor 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 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

- PC32 Ohmic heating as an innovative green technology for the boiling stage of the brewing process**  
Gonçalo Carvalho, Ricardo Pereira
- PC33 Production of fibrillar protein aggregates under the effects of electric fields**  
Rita Leal, Zita Avelar, Rui M. Rodrigues, Ricardo N Pereira
- PC34 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
- PC35 Extraction bioactive molecules from *Coelastrella* sp. LFR1 biomass using ohmic heating**  
Vitor Sousa, Luís Loureiro, Ricardo Pereira
- PC36 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
- PC37 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
- PC38 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, Maria João Ramalhosa, Cristina Delerue-Matos
- PC39 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
- PC40 Dynamic sensory characterization of functional chocolate ice creams using Temporal Check-All-That-Apply (TCATA) methodologies**  
Ricardo Isaías, Rui Costa Lima, Célia Rocha, Sandra Guimarães, Mahnoor Ayub, Miguel Cerqueira, António Vicente, Luís Miguel Cunha
- PC41 Effect of pulsed electric fields and mild heating combination on physicochemical properties of goat milk**  
Alexandre Romão, Alberta Araújo, Verónica Solheiro, Paulo Fernandes, M. Rui Alves
- PC42 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
- PC43 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
- PC44 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
- PC45 Optimization and characterization of cultivation substrates for edible mushroom species – the *MicoCoating* initiative.**  
Carla Miranda, Catarina Nunes, João Nunes
- PC46 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
- PC47 Innovative edible coatings to increase the shelf life of smoked sausages**  
Sónia Ribeiro, Catarina Nunes, Diana Farinha, João Nunes
- PC48 Development of bioactive food products and ingredients using endogenous Portuguese agricultural resources for healthy nutrition**  
Sónia Ribeiro, Catarina Nunes, Diana Farinha, João Nunes
- PC49 Natural food ingredients from quince peel: Towards a "zero-waste" production system**  
Alexis Pereira, Mikel Añibarro-Ortega, António Nogueira, José Pinela, Lillian Barros
- PC50 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

- PC51 Application of autochthonous lactic acid bacteria as starter cultures for ewes' milk cheese production**  
Sandra Gomes, Nuno Alvarenga, Maria Paula Esteves, António Pedro Louro Martins, Helena Araújo-Rodrigues, José Soares, Manuela Pintado, Paulo Serol, Célia Lampreia, Maria João Carvalho, João Dias, Olga Amaral, Antónia Macedo, Miguel Floro, Manuela Costa, Maria Teresa Santos
- PC52 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
- PC53 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
- PC54 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
- PC55 Effect of different edible coatings on the preservation of whole apples**  
Diana Melo Ferreira, Liliana Espírito Santo, Maria Beatriz Oliveira, Carla Barbosa

---

## T3

## Tema 3 - 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 Brito<sup>1</sup>, 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, Liciana 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 da 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, Margarida Cunha, Maria João Lima, Paula M. R. Correia, Manuela Ferreira, Anabela Fragata, Ana Paula Cardoso, Maria João Barroca, Aida Moreira da Silva, Luísa Cruz-Lopes, Bruno Esteves, José Vicente Ferreira, Idalina Domingos, Raquel P. F. Guiné
- 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 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

**PC11 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

**PC12 Microwave Assisted Extraction of Pinus pinaster bark under different process conditions**

Diana Barros, Ana Cristina Duarte, Manuela Vaz-Velho

**PC13 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

**PC14 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

**PC15 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

**PC16 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

**PC17 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

**PC18 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

**PC19 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

**PC20 Application of soaking and cooking waters as prebiotics**

Angela Daniela Carboni, Gonçalo Nuno Martins, Ayelén Amelia Hugo, Andrea Gómez-Zavaglia, Paula Cristina Castilho

**PC21 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

**PC22 Phenolic composition and antioxidant properties of Cowpea Portuguese Landraces**

Catia Nunes, Juliana Oliveira, Elsa Mecha, Ana T. Serra, Maria Manuela Veloso, Maria R. Bronze

**PC23 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

**PC24 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

**PC25 Valorization of citrus by-products through the evaluation of their antioxidant capacity**

Ana Rita Soares Mateus, Angelina Pena, Silvia Barros, Raquel Sendón, Ana Sanches Silva

**PC26 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, Silvia Barros, Raquel Sendón, Ana Sanches Silva

**PC27 Implementation of an innovative methodology, FPSE, for extraction of free polyphenols from food matrices**

Patricia A. Nóbrega, Jorge A.M. Pereira, José S. Câmara

- PC28 Production of biodegradable edible coatings from algae polysaccharides**  
Gabriela Sousa, Margarida Moldão-Martins, Carla Tecelão, Vítor Alves
- PC29 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
- PC30 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
- PC31 Comparison of two HPLC methods with derivatization to assess  $\gamma$ -aminobutyric acid (GABA) contents in brown rice flours and rice bran**  
Cristiana Pereira, Manuela Lageiro, Ana Castanho, Cristina Roseiro, Carla Brites
- PC32 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
- PC33 Evaluation of bioactive coatings in post-harvest physical and mechanical properties of cherries**  
Joana Domingues, Henrique Soares, Fernanda Delgado
- PC34 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
- PC35 Coffee by-products as sources of bioactive compounds: a comparative study**  
Marlene Machado, Helena Ferreira, M. Beatriz P. P. Oliveira, Rita C. Alves
- PC36 By-products from seaweed production: protein content and amino acids profile**  
Filipa B. Pimentel, Marlene Machado, Rita C. Alves, M. Beatriz P.P. Oliveira
- PC37 Development of highly effective growth strategies aiming at improving *Dunaliella salina* biomass production for food applications**  
Vitor Sousa, António Vicente, Óscar Dias, Pedro Geada
- PC38 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
- PC39 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
- PC40 Development of bold naturally colored ice creams using organic *Spirulina***  
Monize Bürck, Camilly Fratelli, Anna Rafaela Cavalcante Braga

---

## T4

## Tema 4 - Autenticidade e rastreabilidade dos alimentos

---

- PC01 Ethical Food Entrepreneurship (EFE) - Erasmus+ Project: Food for People – Planet – Profit**  
Elsa Ramalhosa, Paula Whyte, Anna-Maria Saarela
- PC02 Botanical identification of honey from Natural Park of Montesinho: improving honey DNA extraction methodology**  
Sónia Soares, Justina Mikučiūnaitė, Rui Sérgio Barbosa, Cristina Delerue-Matos
- PC03 Optimization of molecular methods for the identification of commercial strains of *Saccharomyces cerevisiae***  
Nikol Parra, Mariangie Castillo, Manhaz Khadem, José S. Câmara
- PC04 Differentiation of Arabica coffee from distinct geographical origin based on integration of volatilomic profiles and chemometrics**  
Carolina Andrade, José S. Câmara, Rosa Perestrelo
- PC05 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

- PC06 Discrimination of Italian saffron samples using  $\mu$ QUEChERS-dSPE/UHPLC-PDA and chemometric analysis of their bioactive composition**  
Pedro Afonso Teles, Rosaria Cozzolino, José S. Câmara, Jorge A.M. Pereira

---

**T7**

**Tema 7 - Quimiometria na ciência dos alimentos**

---

- PC01 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

## Second Group - 25/ 26 October

### T1 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, Luísa 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**  
Carlos Antunes, Luísa Potêncio, Cristina Canavarro, Fátima Peres, Cecília Gouveia, António Ramos, Ofélia Anjos, Manuela Carmona, José Hipólito
- 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 *Cynara cardunculus* L. flowers enzymatic profiles and ewe’s cheese yield**  
Ana Rita Fonseca, Cristina Conceição, Paulo Barracosa, Maria F. Duarte
- PC08 Interaction of Sodium Caseinate with Caffeic Acid by Fluorescence Spectroscopy Analysis**  
Ana Martins, Daiana Leithardt, Cândida Tomaz, António G. Mendonça
- PC09 Quantification and characterization of polyphenol content in apple products**  
José Carlos Teixeira, Susana Soares, Rosa Perez-Gregorio, Nuno Mateus, Victor Freitas
- PC10 Method validation for determination of amino acids in feedstuffs by HPLC**  
Ana Teresa Gramacho, Maria Teresa Dentinho, Ana Teresa Belo
- PC11 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
- PC12 Comparative evaluation of regional olive cultivars for potential transformation into table olives**  
Ana Cristina Ramos, Elsa M Gonçalves, Marta Abreu, António Cordeiro
- PC13 Application of an electronic nose to differentiate extra virgin olive oils according to the geographical origin: Cõa versus Douro regions**  
Nuno Ferreira, António M. Peres, Ana C. A. Veloso, José Alberto Pereira, Nuno Rodrigues
- PC14 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
- PC15 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
- PC16 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 Egipto, José Silvestre
- PC17 Influence of pH on lipid oxidation, lipolysis and proteolysis susceptibility of pork dry cured sausage**  
Luis Canhoto, Helena Gonçalves, Cristina Serrano, Carlos Santos, Cristina Roseiro
- PC18 Vitamin A and vitamin D contents of cow’s milk and plant-based milk alternatives: preliminary comparison**  
I. C. Antunes, R. Bexiga, C. Pinto, D. Gregório, H. Gonçalves, C. Santos, L. C. Roseiro, M. A. G. Quaresma

- PC19 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 Egipto, José Silvestre
- PC20 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
- PC21 Olive oils quality from the Trás-os-Montes region: comparative analysis of the last three years**  
 Sandra Lamas, Nuno Rodrigues
- PC22 Quality of tomatoes produced in a hydroponic system with nutritive solution of pre-treated agro-industrial wastewater**  
 Alexandra Afonso, Pedro Correia, Tânia Correia, Mariana Regato, Maria João Carvalho, Idália Costa, Fátima Carvalho, Ana Lopes, Adelaide Almeida, Carlos Ribeiro
- PC23 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
- PC24 PDO Serpa cheese volatiles and descriptive analysis**  
 Antónia Macedo, Maria João Carvalho, Paulo Henrique Silva, António Ferreira, Maria do Rosário Bronze
- PC25 Contribution to the chemical characterization of Algarve grapes and wines native's varieties "Negra Mole" and "Crato Branco"**  
 Joana Marcos, Vera Francisco, Manuel Serra, Ludovina Galego, Carlos Afonso
- PC26 Atlantic Yellowfin tuna loin protein content and quality**  
 Beatriz Resende, Leonor Nunes, Breixo Ventoso, Carlos Santos, Cristina Roseiro, Mário Quaresma
- PC27 The Atlantic yellowfin tuna (*Thunnus albacares*) fatty acid signature**  
 Valentina Domingues, Sara Sousa, Monica Rosas, Breixo Ventoso, Maria Leonor Nunes, Cristina Delerue-Matos, Mário Alexandre Gonçalves Quaresma
- PC28 Valorisation 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 Brito, Ana Paula Vale, Isabel Afonso
- PC29 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
- PC30 Physicochemical composition of eggs from Portuguese Autochthonous Poultry Breeds**  
 Márcio Meira, Isabel Afonso, Júlio Cesar Lopes, Ana Paula Vale, Jéssica Domingues, Virgínia Ribeiro, Rui Dantas, José Leite, Nuno Vieira e Brito
- PC31 Analysis of biometric parameters of the pine cone and pine nuts of *Pinus pinea* L. from Viseu Dão Lafões region**  
 Neves C.M.B, Macena M.W., Costa D.V.T.A., Pereira C.A.C., Wessel D.F
- PC32 Hydroponic systems for lettuce cultivation using treated olive mill wastewater**  
 Margarida Oliveira, Alexandra Afonso, Adelaide Almeida, Maria João Carvalho, Ana Lopes, Fátima Carvalho
- PC33 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**  
 Jéssica Domingues, Ana Cristina Rodrigues, Ana Isabel Ferraz, Maria Isabel Valin Sanjiao, Susana Mendes, Ana Paula Vale, Isabel Afonso
- PC34 Influence of the type of cocoa beans on phase transition, rheology, and fat bloom formation of dark chocolates**  
 José Cartas, Nuno Alvarenga, Ana Partidário, Manuela Lageiro, Cristina Roseiro, Maria João Carvalho, António Melgão, Catarina Melgão, Carlos Ribeiro, Pedro Prazeres, João Dias

- PC35 Organic acids profile of water kefir beverages produced from pineapple waste extract**  
Jéssica Menezes, Natália Hata, Jéssica Ressutte, Ofélia Anjos, Wilma Spinosa
- PC36 Nutritional composition of omnivorous and carnivorous wild freshwater fish from Tagus River basin**  
Paulo, L., Carmo, V., Beato, H., Pitacas, I., Rodrigues, A.M.
- PC37 Influence of the preservation method on the nutritional profile, antioxidant activity and free sugar content of coffee pulp**  
Anabela S. G. Costa, Cláudia S. Pujol, M. Beatriz P. P. Oliveira, Jesus Simal-Gandara, Rita C. Alves
- PC38 Study of the amino acids profile of *Coffea canephora* silverskin from different geographical origins**  
Susana Machado, M. Beatriz P. P. Oliveira, Jesus Simal-Gandara, Rita C. Alves
- PC39 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
- PC40 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
- PC41 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
- PC42 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
- PC43 “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
- PC44 Nutritional assessment of fresh, salted and soaked European catfish**  
Galego, P., Paulo, L., Cristóvão, M., Beato, H., Vasconcelos, V., Barata, L., Rodrigues, A. M.
- PC45 Additive, synergistic, and antagonistic effects of a mixture of fruit and vegetables**  
Suzylena Levy, Mafalda Alexandra Silva, Helena S. Costa, Maria Eduardo Figueira, Tânia Gonçalves Albuquerque
- PC46 Vitamin E profile of agri-food by-products: biological relevance and potential applications**  
Diana Melo Ferreira, Rita Carneiro Alves, Maria Antónia Nunes, Joana Correia Lobo, Maria Beatriz Oliveira
- PC47 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
- PC48 Chemistry characterization of Scottish grain and malt spirits aged in Sherry Casks® and Brandy casks**  
Butrón-Benítez, Daniel, Valcárcel-Muñoz, Manuel J., Guerrero-Chanivet, María, García-Moreno, M. Valme, Guillén-Sánchez, Dominicó, A.
- PC49 Diaion™ HP20LX resin to improve antitumoral activity of *Gunnera tinctoria* extracts in a pancreatic cell line**  
Faezeh Fathi, Anabela S. G. Costa, Nelson Andrade, Cláudia Silva, Fátima Martel, Rita C. Alves, M. Beatriz P. P. Oliveira
- PC50 Determination of arsenic, cadmium, and lead in shellfish samples collected in Todos os Santos Bay - São Francisco do Conde City**  
Jucelino B. Silva Junior, Ícaro S.A. Porto, Rui J.L. Garcia, Jorge M.P. Gomes, Saulo V.A. Dantas, Antônio F.S. Queiroz, Sérgio L. C. Ferreira
- PC51 *Talinum paniculatum* (Jacq.) Gaertn: evaluation of antioxidant and antimicrobial potential**  
Caroline Toigo Marcon, Daniela Cristina Elsenbach, Daneysa Lahis Kalchne, Marines Paula Corso, Lillian Barros, Joana S. Amaral, Cristiane Canan

- PC52 Thermal stability of organic Spirulina (*Arthrospira platensis*) biomass**  
Camilly Fratelli, Monize Bürck, Anna Rafaela Cavalcante Braga
- PC53 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
- PC54 Techno-functional and physicochemical properties of lentil flour with different particle sizes**  
Angela Daniela Carboni, Gonçalo Nuno Martins, Cristina Ferrero, María Cecilia Puppo, Paula Cristina Castilho
- PC55 Use of edible flowers as new potential antioxidant additives for food stability**  
Cristiana Breda, Irene Gouvinhas, Berta Gonçalves, Ana Paula Silva, Ana Barros
- PC56 Revealing the yeast modulation potential on amino acid composition and volatile profile of Arinto white wines by a combined chromatographic-based approach**  
Pereira C, Mendes D, Dias T, Garcia R, Gomes da Silva M, Cabrita MJ

---

## **T5 Tema 5 - Segurança Alimentar**

---

- PC01 Food and nutritional security in Brazil and the covid-19 pandemic: a literature review**  
Vanessa Alves Ferreira, Thales Henrique de Brito
- PC02 The application of the one health concept in meat and meat products supply chain**  
Joana Santos, Manuela Vaz Velho, Carla Ramos, Marta Vasconcelos
- PC03 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
- PC04 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
- PC05 Microbiological quality assessment of two portuguese PDO cheeses - Serra da Estrela and Azeitão**  
Rui Rocha, Manuela Vaz Velho, Paulo Fernandes, Joana Santos
- PC06 Parasites and its Zoonotic Potential in Fishery Products from the Portuguese Markets**  
Paula Ramos
- PC07 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
- PC08 Validation of critical control points for non-thermally processed egg-based desserts**  
Juliana Pinheiro, José M. Pestana, Manuela Guerra, Cátia Morgado, Eduardo Tondo, Carlos Brandão
- PC09 Identification of Critical Control Points of Ceviche production**  
Luís Pequenezza, José M. Pestana, Manuela Guerra, Cátia Morgado, Eduardo Tondo, Carlos Brandão
- PC10 Multi-mycotoxins assessment: occurrence in infant and children food**  
Soraia Sá, Sara Cunha, Miguel A. Faria, José de Oliveira Fernandes
- PC11 Assessment of six phthalates and one adipate in commercial beer samples**  
Cheila Pereira, Sara Cunha, José de Oliveira Fernandes
- PC12 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
- PC13 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

- PC14 Contaminant metals in bivalve molluscs from Portugal**  
Susana Gonçalves, Maria Fernanda Martins, Narcisa M. Bandarra, Helena M. Lourenço
- PC15 Uncertainty of chemical and microbiological quantitative methods: scenarios for conformity assessment of live bivalves**  
Sónia Pedro, Susana M. Rodrigues, Helena M. Lourenço
- PC16 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
- PC17 Pilot survey of Nitrates, Nitrites, and histamine in raw Tuna in Sashimi**  
Maria Monte, José Fraga, Sofia Duarte, Liliana Silva, André Pereira, Angelina Pena
- PC18 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
- PC19 Influence of wood type on polycyclic aromatic hydrocarbons profile in a Portuguese traditional fermented sausage**  
Cristina Roseiro, Helena Gonçalves, Carlos Santos
- PC20 Production of egg white protein films for food packaging applications**  
Ângelo Luís, Ana Ramos, Fernanda Domingues
- PC21 State of the art of non-conventional treatments for insect control in rice storage**  
Inês Sousa, Jorge Oliveira, António Mexia, Graça Barros, Carla Brites
- PC22 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
- PC23 Evaluation of the impact of innovative and sustainable crystal glass bottles during accelerated storage of Port wine**  
Cátia Martins, Sílvia M. Rocha
- PC24 An Innovate and Rapid Separation Methodology Based on  $\mu$ SPEd/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

---

## **T6 Tema 6 -Alimentos Funcionais**

---

- PC01 Freeze-dried aqueous extract from sea buckthorn (*Hippophae rhamnoides*) leaves: phenolic composition and application in functional ice creams**  
Daniel Granato
- PC02 Functionality assessment of *Scolymus hispanicus* (golden thistle) for its daily-basis incorporation in the Mediterranean diet**  
Beatriz H. Paschoalinotto, M.A. Prieto, Compocholi M, Nikolaos Polyzos, S.A. Petropoulos, Isabel C.F.R. Ferreira, Maria Inês Dias, Lillian Barros
- PC03 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
- PC04 Nutraceutical value of *Camellia sinensis* blend with aromatic medicinal plants: Comparison of antioxidant properties, phenolic and flavonoids contents**  
Lisete Paiva, Madalena Motta, José Baptista
- PC05 Strategies for reducing the allergenicity of hen egg by treatment with phenolic compounds**  
Alcides Vapor, Cândida T. Tomaz, António G. Mendonça
- PC06 Can avocado oil enriched fresh cheese modulate the obesity-related metabolism?**  
Manuela Machado, Luís Alcalá, Ana Maria Gomes, Manuela Pintado
- PC07 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. Berrios , Montaña Cámara, Virginia Fernández-Ruiz, Patricia Morales

**PC08 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

**PC09 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

**PC10 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

**PC11 *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

**PC12 Influence of different cultivation conditions on the biomass growth and protein content of *Chlorella vulgaris***

Maria Silva, Luís Machado, Pedro Geadá, José A. Teixeira, Ricardo N. Pereira

**PC13 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.

**PC14 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

**PC15 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

**PC16 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

**PC17 *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

**PC18 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

**PC19 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

**PC20 Can coffee silverskin be as promising as green coffee on type II diabetes prevention?**

Juliana A. Barreto Peixoto, Nelson Andrade, Susana Machado, Anabela S. G. Costa, M. Beatriz P. P. Oliveira, Fátima Martel, Rita C. Alves