

Wednesday, 10th September
Composition and Functionality

8h00	Secretariat Opening
9h00	Opening Ceremonies
9h30-9h50	KN1 - Impact of processing on bioactivity of fruits and vegetables (Margarida Moldão Martins, ISA/ULisboa) (20 min)
9h50-10h40	Oral presentations – Session 1: Stabilization, Protection and Delivery of Bioactives (3 x 10 min + 15 min discussion)
	Effect of different handling and storage conditions on the volatile terpenic and norisoprenoid compounds from elderflowers (<i>Sambucus nigra</i> L.) (Ângelo Salvador, UAveiro)
	Development and characterization of β -lactoglobulin nanohydrogels for bioactive compound delivery (António Vicente, UMinho)
	Gastric absorption and metabolism of food phenolics (Iva Fernandes, FC/UPorto)
10h40 - 11h10	Coffee-break (Lagoa Branca, 30 min)
11h10 - 11h55	PL 1 – Promoting food wastes reduction by developing innovative tailor-made food packaging from bio-molecules issued food industry by-products (Natalie Gontard, INRA, France) (45 min)
11h55 - 12h45	Oral presentations – Session 2: Design of innovative packaging (3 x 10 min + 15 min discussion)
	Development of active edible coatings for the preservation of <i>Agaricus bisporus</i> mushrooms (Marta Sousa, FC/UPorto)
	Design of films for food applications based on the microbial polysaccharide FucoPol (Ana Rita Ferreira, FC/UNLisboa)
	Post-harvest preservation of cherries using bioactive edible coatings (Vitor Alves, ISA/ULisboa)
12h45 - 15h	Lunch + Poster Session 1-4 (Expo Pavillion, 2h15)
15h - 15h20	KN2 - Can high pressure create novel foods with new sensory and functional properties? (Jorge Saraiva, UAveiro) (20 min)
15h20 - 16h10	Oral presentations – Session 3: Food formulation and processing (3 x 10 min + 15 min discussion)
	Impact of deoxygenation on quality of white wine (Fernanda Cosme, UTAD)
	Production and analysis of sweet potato (<i>Ipomoea batatas</i> L.) distillate (Ludovina Galego, UAlgarve)
	Avaliação da estabilidade físico-química e caracterização de nanopartículas de zeína carregadas com óleos essenciais (Cleonice Rosa, UFSantaCatarina, Brasil)
16h10 - 17h	Coffee-break + Poster Session 1-4 (Expo Pavillion, 50 min)
17h - 17h20	KN3 - Food authentication: New insights on DNA-based methods (Isabel Mafra, FF/UPorto) (20 min)
17h20 - 18h30	Oral presentations – Session 4: Food Safety (4 x 10 min + 20 min discussion)
	A 3-year survey on genetically modified maize in marketed food products (Telmo Fernandes, FF/UPorto)
	Nutritional safety of commercial bakery products manufactured in Portugal (Tânia Albuquerque, INSA)
	Determinação de acrilamida em matrizes alimentares por UPLC-PDA e UPLC-MS (Catarina André, INSA)
19h	Get Together Cocktail (Main Building ISA)

Thursday, 11th September
Interaction with Industry

9h-9h20	KN4 - Knowledge and technology transfer networks in the agrofood sector (Luís Mira da Silva, INOVISA) (20 min)
9h20-10h10	Oral presentations – Session 5: Design of innovative healthy foods (3 x 10 min + 15 min discussion)
	Acompanhamento do processo fermentativo da produção de alimentos funcionais inovadores à base de tremçoço e ervilha com base no método de produção de tempé de soja (Catarina Prista, ISA/ULisboa)
	Desenvolvimento e aceitabilidade de massa quebradiça doce isenta de glúten (Jane Parisenti, IFSantaCatarina, Brasil)
	The quest for celiac-safe wheat products: microbial transglutaminase-mediated transamidation of wheat flour and gluten with butylamine reduces the toxic epitopes for celiac patients (Fernando Nunes, UTAD)
10h10 - 10h40	Coffee-break (Lagoa Branca, 30 min)
10h40 - 11h25	PL 2 – Jorge Oliveira (Universidade de Cork, Ireland) (45 min)
11h25 - 12h15	Oral presentations – Session 6: Product development for the Industry (3 x 10 min + 15 min discussion)
	Sorvetes regionais: fonte de fibras, isento de lactose como alimento funcional e teste de aceitabilidade e preferência mercadológica no Amapá, Brasil (Gilvanete Ferreira, IFAP, Brasil)
	Bread with Brewer's spent grain: technology for by-product valorisation by new bakery products development (Carolina Camacho, ISA/ULisboa)
	Production of probiotic yogurt under high pressure conditions – A case-study of microbial fermentation under pressure (Maria João Mota, UAveiro)
12h15 - 14h15	Lunch + Poster Session 5-6 (Expo Pavillion, 2h)
14h15 - 14h35	KN5 - The importance of the Portugal Foods brand (Ondina Afonso, Portugal Foods) (20 min)
14h35 - 14h55	KN6 - R&D and Innovation – Interaction with Research Institutions (João Paulo Monteiro Marques, Compal - Sumol) (20 min)
15h - 15h30	Interaction with industry
	Innovation at Delta Cafés, science at the service of innovation (Carla Rodrigues, DIVERGE Grupo Nabeiro Innovation Center) Processo de inovação na Nobre: estudo de caso (Luís Raimundo/Sara Alves, Nobre)
15h40 - 17h30	Innovative Food Fair (Expo Pavillion)
18h-19h	Jazz concert (Botanic Garden)
19h30-20h30	Free evening (SPQ Food Chemistry Division Meeting)

Friday, 12th September
Chemistry and Structure

9h-9h20	KN7 - Nutrition and the future of Food (Pedro Moreira, FN/UPorto) (20 min)
9h20-10h10	Oral presentations – Session 7: Nutritional Balance and Novel Foods (3 x 10 min + 15 min discussion)
	Ulva rigida an Azorean macroalgae with nutritional and human heart-healthy benefits (Lisete Paiva, UAçores)
	Caracterização do fruto e semente de duas variedades de figos de piteira da região Algarvia (João Jesus, FCT/UNLisboa)
	Associations between dietary macronutrients and the lipophilic index in human biomembranes (Paulo Bispo, FCM/UNLisboa)
10h10 - 11h	Coffee-break + Poster Session 7-10 (Expo Pavillion, 50 min)
11h - 11h45	PL 3 – Microscopy techniques to investigate food structure (Isabel Hernando, Valencia University, Spain) (45 min)
11h45 - 12h35	Oral presentations – Session 8: Food Structure (2 x 10 min + 10 min discussion)
	Identification of caffeic acid as major compound present in Moscatel wine protein haze hydrolysate (Ricardo Chagas, ISA/ULisboa)
	Caracterização estrutural de polissacarídeos sulfatados presentes no sal e nas salmouras das salinas marinhas (Pedro Quitério, UAveiro)
12h40 - 15h10	Lunch + Poster Session 7-10 (Expo Pavillion, 2h30)
15h10 - 15h30	KN8 - Room at the Top as well as at the Bottom: Structure of Functional Inclusion Compounds (Aida Moreira da Silva, ESA-IPCoimbra) (20 min)
15h30 - 16h20	Oral presentations – Session 9: Chemometrical models (3 x 10 min + 15 min discussion)
	Towards the authentication of honey: DNA extraction methods for the botanical origin identification (Joana Amaral, IPBragança)
	Aplicação da modelização por redes neuronais ao teor de compostos fenólicos e atividade antioxidante em bananas de diferentes cultivares secadas sob condições distintas (Raquel Guiné, IPViseu)
	In vitro modulation of coffee polysaccharides immunostimulatory activity by chlorogenic acids and caffeine (Sónia Ferreira, UAveiro)
16h20 - 16h50	Coffee-break (Lagoa Branca, 30 min)
16h50 - 17h10	KN9 - Biopolymers and creation of structure (Loic Hilliou, UMinho) (20 min)
17h10 - 18h	Oral presentations – Session 10: Combined techniques: Rheology and physical properties (3 x 10 min + 15 min discussion)
	Sensory evaluation of ready-to-eat cabbage and green beans stored in MAP: correlation among mineral, bioactive and textural composition (Carla Barbosa, FF/UPorto)
	Substituição do Amido de Milho por Goma Xantana na Preparação de Cremes de Pasteleiro: Impacto nas Componentes de Textura e de Aroma (Fabiola Schmitz, FCT/UNLisboa)
	Production of whey protein cold-set hydrogels through application of moderate electric fields (Rui Rodrigues, UMinho)
18h - 18h30	Closing Ceremonies
19h00 - 24h	Conference Dinner (Expo Pavillion)