



ESTIG/IPB
BRAGANÇA, PT

09:00 Opening session

Orlando Rodrigues (IPB)
Albino Bento (MORE CoLAB)
Getúlio Igrejas (ESTIG, IPB)
José Alberto Pereira (CIMO, IPB)
Lillian Barros (CIMO/IPB)
Alexandre Gonçalves (MORE CoLAB)

July 24th

Session 1: Innovative and sustainable food ingredients and products

Moderator: João Barreira (IPB)

09:30

Isabel Ferreira (IPB and Member of the Portuguese Parliament)
Science and Innovation in the AgriFood Sector

10:00

Plenary Speaker: Ana Machado Silva (SONAE)
Sustainability and food innovation: a retailer's experience

10:30

Keynote Speaker: Manuela Pintado (UCP)
Agrofood Byproducts as a Source for New Food Ingredients for Sustainable and Healthier Diets

11:00 Poster Sessions / Coffee Break

Moderators: Márcio Carochó and Sandrina Heleno (IPB)

Invited Speakers:

11:15

Laura Roman Rivas (Universidad de Valladolid)
Advancing the Utilization of Plant-Protein-Rich Ingredients for a Sustainable Food Supply

11:30

Beatriz Oliveira (UPorto)
Olive pomace: a sustainable source of health ingredients

11:45

Nuno Mateus (FCUP)
Novel foods for new consumers trends

12:00

José Teixeira (UM)
Ohmic heating – a sustainable technology for the extraction of bioactive compounds

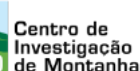
12:15 Discussion

12:30 - 14:00 Lunch

Session 2: Prima initiatives – Sustainable Innovation in the Mediterranean

Moderators: Carla Pereira and Tânia Pires (IPB)

Organized by:



LOCALNUTLEG

Interreg



Co-financiado por
la Unión Europea
Co-financiado por
União Europeia



España – Portugal

14:00

Anastasia Mantziari (Policy Officer, DG Research and Innovation)
Rosalinda Scalia (Deputy Head of Unit for Bioeconomy & Food Systems)

14:20

Plenary Speaker: Mohamed Wageih (PRIMA Officer)

14:40

Maria Maia (FCT)
The role of the Partnership for Research and Innovation in the Mediterranean Region (PRIMA) in Portugal

15:00

Ingrid Aguiló-Aguayo (IRTA)
LocalNutLeg - Developing innovative plant-based added-value food products through the promotion of LOCAL Mediterranean NUT and LEGUME crops

15:20

Pedro Babo (LANDRATECH)
Medacornet – Rescuing acorns as a Mediterranean traditional superfood

15:40

Luana Bontempo (Fondazione Edmund Mach)
PROMEDLIFE - Novel food products for the promotion of Mediterranean lifestyle and healthy diet

16:00 Poster Sessions / Coffee Break

Moderators: Maria Gabriela and Adriana Molina (CIMO/IPB)

16:20

Ursula Gonzales-Barron (IPB)
ArtiSaneFood – Innovative bio-interventions and risk modelling approaches for ensuring microbial safety and quality of Mediterranean artisanal fermented foods

16:40

Manuela Pintado (UCP)
ProxiMed – Exploration and implementation of products with alternative proteins in Mediterranean region

17:00

Carla Brites (INIAV)
Trace-Rice - Tracing rice and valorizing side streams along Mediterranean blockchain

17:20

Dulcinea Wessel (IPV)
InovFarmer.MED - Improving Mediterranean supply chain through innovative agro-food business models to strengthen small-scale farmers competitiveness, using prickly pear and fig as case study

17:40

Mecit Öztop (METU)
FunTomP - Functionalized Tomato Products

20:00 Event Dinner

Financed by:



Sponsors:





Organized by:



INSTITUTO POLITÉCNICO
DE BRAGANÇA



Centro de
Investigação
de Montanha



LOCALNUTLEG

Interreg



Co-financiado por
la Unión Europea
Co-financiado pela
União Europeia

España - Portugal



Session 3: InovaPulping – Development of sustainable products

Moderators: Luana Fernandes and Ermelinda Silva (MORE CoLAB)

09:00

Keynote Speaker: Lillian Barros (IPB)

Development of Pumpkin Pulp Formulation using a Sustainable Integrated Strategy

WP1 – Defining agronomic conditions for pumpkin production

Spyridon Petropoulos (UTH)

WP2 – Sustainable recovery of compounds with preserving capacity from pumpkin by-products

Maria Gabriela (CIMO/IPB)

WP3 – Refinement and stabilization of the identified preserving compounds

Hanen Falleh/Riadh Ksouri (CBBC)

WP4 – Pumpkin fruit pulp formulation

Isabel Oliveira/António Nunes (Decorgel)

WP5 – Preservation studies and quality assessment during shelf-life

Oliver Schlüter /Luma Ribeiro (ATB)

WP6 – Waste and wastewater management and life-cycle assessment (LCA)

Alexandre Gonçalves (MORE)/Joana Pesqueira (FEUP)

Session 4: Current advances in sustainable foods

Moderators: Eliana Pereira and Filipa Mandim (IPB)

10:00 Keynote Speaker: Ana Barros (CITAB/UTAD)

“Wasteless - Waste Quantification Solutions to Limit Environmental Stress”

10:30 Oral communication 1: Andreia Granja (REQUIMTE)

A vegan-friendly nanotechnology approach to counteract vitamin B12 deficiency in plant-based diets

10:45 Oral communication 2: Florencia Parle (Universidade Valladolid)

Enhancing sustainable food structures: the role of plant proteins in their interplay with starch during hydrothermal processing

11:00 Poster Sessions / Coffee Break

11:15 Oral communication 3: Liege Aguiar Pascoalino (CIMO)

Apple pomace as a sustainable source of prebiotics

11:30 Oral communication 4: Muhammed Rasim Gul (Middle East Technical University)

Innovative and Sustainable Tomato Snack Bars: Utilizing Food Waste and Plant Proteins for Functional Products

11:45 Oral communication 5: Pedro Almeida (REQUIMTE)

Development of a chewing gum with Actinidia arguta extract as an innovative mitigation strategy for firefighters occupational exposure

12:00 Oral communication 6: Ana Saldanha (CIMO/IPB)

Valorization of Edible Mushroom Waste in Penne Pasta Production: Fermentation and Nutritional Enhancement

12:15 Discussion and Closing Session

July
25th

AGENDA

Financed by:



The PRIMA programme is
supported and funded under
Horizon 2020, the Framework
European Union's Programme
for Research and Innovation



Fundação
para a Ciência
e a Tecnologia



Financiado pela
União Europeia
NextGenerationEU



Sponsors:

