



ESTIG/IPB
BRAGANÇA, PT

July
24th

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)

Moderators: 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

Session 1: Innovative and sustainable food ingredients and products

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 Carrocho 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)

12:15 Discussion

12:30 - 14:00 Lunch

Session 2: Prima initiatives – Sustainable Innovation in the Mediterranean

Moderators: Carla Pereira and Tânia Pires (IPB)

14:00

Plenary Speaker: Mohamed Wageih (PRIMA Officer)

14:30

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

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 To be confirmed

17:40 Discussion

20:00 Event Dinner

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Session 3: InovaPulping – Development of sustainable products

Moderators: Luana Fernandes and Ermelinda Silva

09:00

Keynote Speaker: Lillian Barros (IPB)

Development of Pumpkin Pulp Formulation using a Sustainable Integrated Strategy

Spyridon Petropoulos (UTH)

Defining agronomic conditions for pumpkin production

Maria Gabriela (IPB)

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

Riadh Ksouri (CBBC)

Refinement and stabilization of the identified preserving compounds

Miguel Azevedo (Decorgel)

Pumpkin fruit pulp formulation

Oliver Schlüter (ATB)

Preservation studies and quality assessment during shelf-life

Joana Pesqueira (FEUP)

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

Session 4: Current advances in sustainable foods

Moderators: Eliana Pereira and Filipa Mandim

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

“Wasteless - Waste Quantification Solutions to Limit Environmental Stress”

10:30 Oral communication 1

10:45 Oral communication 2

11:00 Poster Sessions / Coffee Break

11:15 Oral communication 3

11:30 Oral communication 4

11:45 Oral communication 5

12:00 Oral communication 6

12:15 Discussion and Closing Session

July
25th

AGENDA

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