

1st Symposium Mediterranean Fruit: Hub for Innovation

16th May

Session 1. Smart Systems for Fruit Ripeness Evaluation & Processes to Optimize Quality

8:30 - 9:00h — Registration

9:00h - 9:30h — Open Session

9:30h - 10:00h — KN 01 - Dulcinea Wessel, Polytechnic University of Viseu, Portugal | InovFarmer.MED: Better Fruit from Smart Business

10:00h - 10:30h — KN 02 - Iva Fernandes, University of Porto, Portugal | Enhancing Fruit Quality – Advanced Strategies for Fresh and Processed Produce Optimization

10:30h - 10:40h — OC 01 Applications of near infrared spectroscopy in olive mills | Juan Francisco García Martín, Universidad de Sevilla, Spain

10:40h - 11:10h — Coffee Break

11:10h - 11:40h — KN 03 - Congduc Pham, University of Pau and the Pays de l'Adour, France | RESILINK, Digital platforms for increasing smallholders' resilience: facilitating digital transition and stimulating local innovation

11:40h - 11:50h — OC 02 - Deploying distributed fiber sensors for moisture management in agriculture | Tiago Neves, FiberSight – Smart Sensing Solutions, Portugal

11:50h - 12:00h — OC 03 - WildFruIP: Estimating Fruit Physicochemical Parameters from Images Captured in the Wild | Diogo Paulo, University of Beira Interior, Portugal

12:00h - 12:10h — OC 04 - Argan fruit quality improvement through genetic selection | Ali EL BOUKHARI, IBN ZOHR University, Agadir, Morocco

12:10h - 12:20h — OC 05 - Ascophyllum nodosum improves olive physiological performance and fruit size under water deficit conditions | Rui Figueiras, University of Coimbra and iB2, Portugal

12:20h - 12:30h — OC 06 - Enhancing the rooting of prickly pear (opuntia ficus-indica L.) Cladodes via indole-3-butyric acid treatment | Imane Touaf, University Ibn Zohr, Morocco

12:30h - 13:00h — Poster Session

PC 01 – Ascophyllum nodosum extract improve olives metabolite profile. Maria Celeste Dias, Centre for Functional Ecology, Associate Laboratory TERRA, Department of Life Sciences, University of Coimbra– LAQV-REQUIMTE, Department of Chemistry, University of Aveiro, Portugal

PC 02 – Unveiling the elicitor potential of mentha pulegium and satureja montana essential oils in kiwifruit challenged by pseudomonas syringae pv. Actinidiae. David Novo, University of Porto, Portugal

PC 03 – Unlocking the benefits: investigating laminaria digitata extract for improved tomato physiology. Mateus Pereira, University of Aveiro, Portugal

13:00h - 14:30h — Lunch

Session 2. Bioactive compounds, biological properties and industrial applications

14:30h - 15:00h — KN 04 - Nicolas Bordenave, INRAE, France | Nutritional implications of non-covalent interactions between fibers and phenolic compounds

15:00h - 15:10h — OC 07 - Development of food ingredients rich in soluble dietary fiber and oligosaccharides from figs | Sara Gonçalves, University of Aveiro, Portugal

15:10h - 15:20h — OC 08 - Technological parameters able to modulate apple juice oligosaccharides and soluble dietary fiber | Manuel António Coimbra, University of Aveiro, Portugal

15:20h - 16:10h — Poster Session

PC 04 – Optimization of the callogenesis process in prickly pear cactus: exploring the impact of the medium and the explant. BOUIHATE Oumaima, Ibn Zohr University, Morocco

PC 05 – Enhancing functional value of fruit juice through enzymatic processing: increase of soluble dietary fibre and oligosaccharides. Elisabete Coelho, University of Aveiro, Portugal

PC 06 – Comparative analysis of the contents of phenolic compounds and antioxidant activity among six accessions of garlic (*Allium sativum* L.). Ikram Bacht, Faculty of Sciences, Ibn Zohr University, Morocco

PC 07 – Combinatorial effects between botanical and microbial agents against *Meloidogyne javanica*. Basaid Khadija, University Ibn Zohr, Morocco

PC 08 – Antifungal activity of hydrosol essential oils of lavender. Salahddine CHAFIKI, Mohammed VI Polytechnic University, Morocco

PC 09 – Antioxidant and hepatoprotective effect of moroccan saffron tepals. Ikram Beraouz, Faculty of Sciences, Ibn Zohr University, Morocco

PC 10 – Moroccan seaweeds extracts as a managing approach for root-knot nematode disease. Mouna Belmouden, Faculty Of Sciences El Jadida Université Chouaib Doukkali Morocco

PC 11 – Microwave-assisted extraction to optimise polyphenol enrichment of different sweet potato food preparations. Alicia Castillo Rivas, University of Sevilla, Spain

PC 12 – Fresh and dried figs as a source of oligosaccharides and soluble dietary fibers. Elena Cassin, University of Aveiro, Portugal

PC 13 – Bioefficacy of organic extracts of a wild medicinal plant from morocco against *Clavibacter michiganensis* subsp. *michiganensis*, the causal agent of tomato bacterial canker. Mammass BOURASSEN, IBN Zohr University, Morocco

PC 14 – Botanical Insecticides as Alternatives to Conventional Ones: A Path to the Environmental and Food Safety. Sérgio Santos, Polytechnic University of Viseu, Portugal

PC 15 – Leveraging a tomato MAGIC population to produce biofortified plants with potential applications in several sectors. Leandro Pereira-Dias, Universitat Politècnica de València, Spain

16:10h - 16:40h — Coffee break

16:40h - 16:50h — OC 09 - Antibacterial activity of Moroccan saffron extracts against *Clavibacter michiganensis* subsp. *michiganensis*: The causal agent of tomato's bacterial canker | Zineb Khadfy, University Ibn Zohr, Morocco

16:50 - 17:00h — OC 10 - Valorization of *Lycium barbarum* L. and *Lycium chinense* Mill. through the production of high-value goji sorbets | Mariana Monteiro, University of Aveiro, Portugal

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Session 3. Biowaste and Byproducts from Agriculture and Industries

9:00h - 9:30h — **KN 05** - Deniz Koca, University of Lund, Sweden |

9:30h - 9:40h — **OC 11** - Unravelling Raspberry Seed-Derived Biomolecules for Future Valorisation | Paloma Lopes, University Aveiro, Portugal

9:40h - 9:50h — **OC 12** - Assessing the environmental impact of apple (*malus domestica*) production in italy: a comprehensive life cycle assessment | Raamah C. Rosales, Cebu Technological University, Philippines

09:50h - 10:00h — **OC 13** - Edible packaging film enriched with phenolic compounds extracted from exhausted olive pomace | Valter Martins, Universidade Catolica Portuguesa, Portugal

10:00h - 10:20h — **Coffee Break**

10:20h - 10:50h — **KN 06** - Marwa Moumni, Marche Polytechnic University, Italy | Use of natural compounds, physical means and biocontrol agents to manage postharvest loss and waste of fresh fruit, vegetables and aromatic plants

10:50h - 11:00h — **OC 14** - Development of innovative eco-products based on fig and prickly pear fruits | Cláudia Neves, Polytechnic University of Viseu, Portugal

11:00h - 11:10h — **OC 15** - Regional circular concepts to valorize fruit processing wet and dry co-products – A Swiss case study in the frame of the European FAIRCHAIN | Anne VERNIQUET, Dss+, Switzerland

11:10h - 11:20h — **OC 16** - Harnessing *Opuntia ficus-indica* seed pomace to design a body lotion with natural UV protection | Ricardo Ferreira, University of Aveiro, Portugal

11:20h - 12:10h — **Poster Session**

PC 16 – Valorization of tomato peels for the production of sustainable chips. Jairo Torres, Universidad de Santiago de Compostela, Spain

PC 17 – Comparative life cycle assessment of tomato in three different mediterranean countries: Turkey, Spain, and Italy. Kathy Lois S. Amores, University of the Philippines-Diliman

PC 18 – Fruit security in spain: challenges and opportunities for sustainable orange production. Mujahid Hassan Khan – Università degli Studi di Teramo, Italy

PC 19 – Alginate spheres of smoothies with pear and apple pomace with microalgae. Ândria Viegas, Higher Institute of Agronomy, University of Lisbon, Portugal

PC 20 – Hot air drying and microwave drying of mixed apple and ginger pomace. Beatriz Zanin Ribeiro de Araujo, Portuguese Catholic University, Portugal

PC 21 – Polyphenol enrichment from blackberry leaves by a combination of microwave-assisted extraction and fermentation. Alicia Castillo Rivas, University of Sevilla, Spain

PC 22 – Cactus crunch: using cladode pulp byproduct and habanero pomace waste for the development of a nutritious and spicy cactus snack. Sofia Assunção Baltazar Jesus, University of Aveiro, Portugal

PC 23 – Drying optimization to improve dried fig quality. Carlos Pereira, Polytechnic University of Viseu, Portugal

PC 24 – Drying agri-food products – reducing energy consumption using a hybrid solar dryer. Carlos Pereira, Polytechnic University of Viseu, Portugal

PC 25 – Examining the phytochemical composition and antioxidant properties of wheat and gluten-free breads fortified with *Opuntia ficus-indica*: A comparative approach. Susana M Cardoso, University of Aveiro, Portugal

PC 26 – Herbicide potential of a pine nut shell lipophilic extract against widespread weed species. Élia Simões Fogueiro, University of Aveiro, Portugal

12:30h - 14:00h — Lunch

Session 4. Business Models for Better Fruit

14:00h - 14:30h — KN 07 - Gonçalo Andrade, Portugal Fresh, Portugal | Fruits & Vegetables market trends and opportunities, Gonçalo Andrade, Portugal Fresh, Portugal

14:30h - 15:00h — KN 08 - Luca Camanzi, University of Bologna, Italy | Digitalization and business model innovation in mediterranean agri-food systems: evidence from the MED-LINKS project

15:00h - 15:10h — OC 17 - The adoption of digital solutions in food supply chains through enhanced business models: a study in the province of latina (Italy) | Martina Francescone, University of Cassino and Southern Lazio, Italy

15:10h - 15:20h — OC 18 - MED-LINKS: a web-based digital platform to support small fv producers in B2B transactions through smart contracts | Massimiliano Fantini, Romagna Tech, Italy

15:20h - 15:50h — Coffee Break

15:50h - 16:20h — KN 09 - Katherine Flynn, ISEKI-Food Association, Austria | FAIRCHAIN project to test business plans for small fruit & vegetable producers

16:20h - 16:30h — OC 19 - Fruit and vegetables consumer profiles in Mediterranean countries | Sina Ahmadi Kaliji, University of Bologna, Italy

16:30h - 16:40h — OC 20 - Development of new and resilient business models | Nuno Serra, Food4Sustainability, Portugal

16:40h - 16:50h — Poster Session

PC 27 – Melon (*cucumis melo*): the fruit's potential as a value-added product. Kathy Lois S. Amores, University of the Philippines – Diliman

PC 28 – Codeveloping innovations to enhance small scale producers' sustainability and performance using a living lab approach. Collewet Laurick, CIHEAM-IAMM Montpellier, France

PC 29 – Nutrient contents in leaves and initial production performance of *Vitis vinifera* L. cv. Sangiovese under organic and conventional production systems in Southern Brazil. Elizandra de Oliveira Franco, Midwestern State University, USA

PC 30 – Capacitation of *ficus carica* and *opuntia ficus-indica* smallholder farmers. Silvia Moreira, Food4Sustainability CoLAB, Portugal

16:50h - 17:00h — Closing Session