

Conference on Fruit Processing and By-Products Valorization

October 22nd

8:30 - 9:00h — Registration

9:00h - 9:20h — Open Session - Manuel António Coimbra, University of Aveiro (Chair) and Dulcineia Wessel, Polytechnic University of Viseu (Co-chair)

Thematic Area 1 - Healthier Processed Functional Foods

Chairpersons: António Jordão, IPV & Elisabete Coelho, UA

9:20h - 9:45h — IL 01 - Ana Martinho, Sumol Compal, Portugal | Modulation of fruit processing for healthier beverages

9:45h - 9:55h — OC 01 - Goreti Botelho, CERNAS- Research Centre for Natural Resources Environment and Society, Polytechnic Institute of Coimbra, Portugal | Chutneys made with strawberry tree fruits as a source of dietary fiber

9:55h - 10:05h — OC 02 - Ândria Viegas, LEAF - Linking Landscape, Environment, Agriculture and Food Research Center, Instituto Superior de Agronomia, Universidade de Lisboa, Portugal | Formulation and digestibility assessment of a protein-enriched smoothie using microalgae and apple pomace.

10:05h - 10:15h — OC 03 - Sónia Ferreira, LAQV-REQUIMTE, Department of Chemistry, University of Aveiro, Portugal | Enhancing fruit juice nutritional value by increase of soluble dietary fiber with prebiotic potential

10:15h - 10:25h — OC 04 - Daniela Magalhães, CBQF - Centro de Biotecnologia e Química Fina, Escola Superior de Biotecnologia, Universidade Católica Portuguesa, Porto, Portugal | Lemon by-products valorization: incorporation into processed meat products

10:25h - 10:30h — FC 01 - Raquel Nunes da Silva, Faculty of Sciences, University of Porto, Portugal | Repurposing apple by-products: a journey from bioactives profile and stability assessment to the transformation into nutrient-rich snacks

Thematic Area 2 - Healthy Food Ingredients

Chairpersons: Cláudia Neves, IPV & Meriem-Hind Ben-Mahdi, ENSV

10:30h - 10:35h — FC 02 - Airam Roggero, LAQV/REQUIMTE - BioSIM, Departamento de Biomedicina, Faculdade de Medicina, Universidade do Porto, Portugal | An integrated approach to the sustainable and medicinal use of *Crithmum maritimum*

10:35h - 10:40h — FC 03 - Jéssica Fonseca, UCIBIO—Applied Molecular Biosciences Unit, Toxicologic Pathology Research Laboratory, University Institute of Health Sciences (UCIBIO-IUCS-CESPU), Gandra, Portugal | mushroom extracts as enhancers of chemotherapy efficacy in cancer cells

10:40h - 10:45h — FC 04 - Anne T. F. de Souza, Amazonas State University, Manaus, Brazil | Phenolic compounds and antioxidant capacity of piper aduncum and tapirira guianensis extracts: effect of the extraction conditions

10:45h - 10:50h — FC 05 - Sara Gonçalves, LAQV-REQUIMTE, Chemistry Department, University of Aveiro, Portugal | Development of food ingredients rich in soluble dietary fiber and oligosaccharides from fresh and dried figs

10:50h - 11:20h — Coffee Break

11:20h - 11:45h — IL 02 - Ana Fernandes, University of Porto, Portugal | Food antioxidants

11:45h - 11:55h — OC 05 - Bruna B. Neves, Mass Spectrometry Center, LAQV-REQUIMTE, Department of Chemistry, University of Aveiro, Portugal | Lipidomics towards the valorization of avocado by-products as sources of added-value lipid ingredients.

11:55h - 12:05h — OC 06 - Francisco Diaz Seoane, CINBIO, Department of Chemical Engineering, Universidade de Vigo, Spain | hydrothermal treatment of camellia fruit husks: extraction and valorization of bioactive compounds.

12:05h - 12:15h — OC 07 – [Ricardo Ferreira](#), LAQV-REQUIMTE, Department of Chemistry, University of Aveiro, Portugal | Integrated valorization of opuntia seeds and pomace: sustainable solutions for enhanced nutrition and skincare.

Thematic Area 3 - By-products and Biowaste Valorization

Chairpersons: Carine Le-Bourvellec, INRAE & Rita Bastos, COLAB4FOOD

12:15h - 12:25h — OC 08 – [Naiara Fernández Hernández](#), IBET, Instituto de Biología Experimental e Tecnológica, Oeiras, Portugal | Valorization of olive oil by-products: olive stones

12:25h - 12:35h — OC 09 – [Rita Bastos](#), Colab4Food – Laboratório Colaborativo Para a Inovação da Indústria Agroalimentar, INIAV, Portugal | Upcycling piquant pepper waste for sustainable food product development

12:35h - 12:40h — FC 06 – [Bruno Alves Nogueira](#), Federal University of Pará (UFPA), Brazil | Microwave-assisted extraction for obtaining bioactive compounds from the peel of the amazonian fruit garcinia macrophylla mart

12:40h - 12:45h — FC 07 – [Kathy Lois S. Amores](#), Dipartimento di Ingegneria Industriale, Università degli Studi di Padova, Italy | Bio-based packaging materials for sustainable food packaging: an alternative to plastic.

12:45h - 12:50h — FC 08 – [Cristina Rodrigues](#), CBQF – Centro de Biotecnologia e Química Fina, Escola Superior de Biotecnologia, Universidade Católica Portuguesa, Porto, Portugal | From Loss to Value: Revealing the Nutritional and Bioactive Potential of Acorn Shells

12:50h - 12:55h — FC 09 – [Michael Warren G. Ceballos](#), Facultad de Veterinaria y Ciencias Experimentales, Universidad Católica de Valencia San Vicente Mártir, Spain | Valorising Pear By-Products: Pathways to Sustainable Practices in Fruit Processing

12:55h - 14:30h — Lunch

14:30h - 14:55h — IL 03 – [Cláudia Nunes](#), University of Aveiro, Portugal | Polysaccharide-based bionanocomposites: sustainable solutions for active food packaging

14:55h - 15:05h — OC 10 – [Filipa Teixeira](#), REQUIMTE/LAQV, ISEP, Portugal | Novel buccal films loaded with actinidia arguta extract for oral mucositis: an in vitro and ex vivo study

15:05h - 15:15h — OC 11 – [Mariana Monteiro](#), LAQV-REQUIMTE, Department of Chemistry, University of Aveiro, Portugal | Exploring the potential of Lycium chinense Mill. (Goji) pruning waste: Chemical properties and applications in food products

15:15h - 15:25h — OC 12 – [Cláudia M. B. Neves](#), CERNAS-IPV Research Centre, Polytechnic University of Viseu, Portugal | Hybrid solar drying of portuguese fig variety 'pingo de mel': enhancing quality and shelf life

15:25h - 15:35h — OC 13 – [Jairo Alonso Torres Garcia](#), FoodChemPack Research Group, Department of Analytical Chemistry, Nutrition and Food Science, Faculty of Pharmacy, University of Santiago de Compostela, Spain | Valorization of broccoli stems: experience using user-centered agile methodologies through design thinking

15:35h - 15:45h — OC 14 – [Ariana Pintor](#), LSRE-LCM – Laboratory of Separation and Reaction Engineering – Laboratory of Catalysis and Materials, Faculty of Engineering, University of Porto, Portugal | Valorization of pine bark as a biosorbent for colour removal from textile wastewater

15:45h - 15:55h — OC 15 – [Diana Andreia Tavares Pinto](#), REQUIMTE/LAQV, ISEP – Polytechnic of Porto, Portugal | Valorizing Salicornia ramosissima biowaste as functional ingredient: Bioaccessibility, bioavailability and health effects

15:55h - 16:00h — FC 10 – [Matilde Rodrigues](#), CIMO, LA SusTEC, Instituto Politécnico de Bragança, Portugal | Chemical composition and antioxidant activity of rhubarb by-products: an upcycling-oriented valorisation study

16:00h - 16:05h — FC 11 – [Elena Cassin](#), LAQV-REQUIMTE, Department of Chemistry, University of Aveiro, Portugal | Soluble dietary fiber content in pingo de mel fig at different maturation stages

16:05h - 16:10h — FC 12 – [Michael Warren G. Ceballos](#), Facultad de Veterinaria y Ciencias Experimentales, Universidad Católica de Valencia San Vicente Mártir, Spain | Valorising Grape By-products: Pathways to Sustainable Waste Management in the Mediterranean

16:10h - 16:15h — FC 13 – [Sofia Assunção Baltazar Jesus](#), Department of Chemistry, University of Aveiro, Portugal | Snactus: turning cladode pulp byproduct and peppers pomace waste into a spicy and sustainable cactus snack

16:15h - 16:45h — Coffee Break

Thematic Area 4 - Sustainable Applications in Agriculture

Chairpersons: Susana Cardoso, UAveiro & Ana Fernandes, UPorto

16:45h - 17:10h — IL 04 - [Aissam EL Finiti](#), University of Ibn Zohr, Morocco | Management of the Prickly Pear Mealy Bug, *Dactylopius opuntiae* Using Bio-Insecticide in Morocco

17:10h - 17:20h — OC 16 – [Élia Simões Fogueiro](#), LAQV-REQUIMTE, Department of Chemistry, University of Aveiro, Portugal | Exploiting pine nut shells potential for crop management

17:20h - 17:30h — OC 17 – [Sérgio Santos](#), CERNAS-IPV Research Centre, Polytechnic University of Viseu, Portugal | Valorization of ficus carica l. leaves and opuntia ficus-indica l. mill. cladodes: potencial for the development of an organic insecticide

17:30h - 17:40h — OC 18 – [Isabella Tomasi](#), LSRE – Laboratory of Separation and Reaction Engineering and LCM – Laboratory of Catalysis and Materials, Portugal | Chestnut shells for aquaculture water treatment

17:40h - 17:50h — OC19 – [Raiana S. Gurgel](#), Amazonas State University, Manaus, Brazil | Synergistic antimicrobial potential between agroecological biopreparations and natural extracts of amazonian origin

17:50h - 17:55h — FC14 - [Paula Lorenzo Rodríguez](#), University of Coimbra, Portugal | Potential of *vicia faba* pods waste to improve olive tree performance

17:55h - 18:00h — FC15 - [Maria Celeste Dias](#), University of Coimbra, Portugal | Ascophyllum nodosum treatment improve olive performance and fruit quality under drought conditions

18:00h - 18:05h — FC16 – [Sabrine Soltane](#), MOHAMED Khider UNIVERSITY BISKRA, Algeria | Next-Gen Solutions for Weed Control, Bioformulations with Nano-Allelopathic power

18:05h - 18:10h — FC16 – [Amina Ressmi](#), Polydisciplinary Faculty of Beni Melall, Sultan Moulay Slimane University, Morocco | Valorization of camel urine as biopesticide: Assessing the antifungal activity of camel urine against *Aspergillus tubingensis* and *Aspergillus carbonarius* infecting fruits

18:10h - 18:30h – Closing Session