

Thursday, 24 June 2021

AFTERNOON

Chair: **Cristina L. M. SILVA & Florence DUBOIS BRISSONNET**

14:05 00:35 **ALBERT BOSCH - Outcomes of the fecal excretion of SARS-CoV-2**

New technologies					Valorisation of postharvest losses and food wastes					New products for a sustainable diet				
Chair: Petros TAOUKIS					Chair: Gerhard SCHLEINING					Chair: Paulo SOBRAL				
Time	Duration	Speaker	Title	ID	Time	Duration	Speaker	Title	ID	Time	Duration	Speaker	Title	ID
14:40	00:20	Diego MORENO-FERNÁNDEZ	Priming and Elicitation under LED lighting to Enrich Cruciferous Red-Coloured Sprouts in Glucosinolates	164	14:40	00:20	Afam I.O. JIDEANI	Millet cereal grain – a climate smart crop in sub-Saharan Africa and South Asia: valorisation through a science and technology-based approaches		14:40	00:20	Giacomo ROSSI	Description and characterization of the fluorescence landscape of edible insect powders	218
15:00	00:20	Olga HENDRICKSON	Multiplex lateral flow immunoassay for the determination of meat products adulteration	152	15:00	00:20	Julien LONCHAMP	Novel applications of Quorn fermentation co-product extracts as oil-lowering emulsifiers and partial egg white replacers	294	15:00	00:20	Lilia NERI	Use of food grade hops extracts for the development of innovative food additives	301
15:20	00:20	Silvia GRASSI	NIR spectroscopy as a sustainable technology for the food system	183	15:20	00:20	Sara CUNHA	Valorisation of mussel Mytilus galloprovincialis meat waste to produce bioactive extracts by enzymatic hydrolysis	223	15:20	00:20	Rui COSTA	Enrichment of pasta with seaweed: influence on microstructure and cooking quality	334
15:40	00:30	POSTER			15:40	00:30	POSTER			15:40	00:30	POSTER		
16:10	00:20	Ferruh ERDOGDU	Mathematical modelling for design and optimization for novel – innovative (and sustainable) food processing	312	16:10	00:20	Adriana FERNÁNDEZ	Healthy sustainable snacks based on a winery byproduct	263	16:10	00:20	Juan Manuel CASTAGNINI	Concentration and microencapsulation of phycocyanin extract from Spirulina Platensis	325
16:30	00:20	Maria ARAÚJO	Textural changes after solute aqueous extraction from beetroot subjected to a pulsed electric field pre-treatment	159	16:30	00:20	Lavinia FLORINA CALINOIU	Wheat and oat bran: Integrated technology approach for antioxidants delivery	267	16:30	00:20	Panagiotis CHALOULOS	Use of different carrier materials during spray drying of prickly pear (Opuntia ficus-indica) juice: Effects on powder yield and storage stability.	308
16:50	00:20	Célia ROCHA	Impact of different biodegradable packaging strategies on the sensory profile of cheese: application of check-all-that-apply on a shelf-life study	340	16:50	00:20	Petras VENSKUTONIS	'Waste 2 taste': Biorefining berry pomace into valuable food-grade ingredients	166	16:50	00:20	Urszula TYLEWICZ	Exploring the Yacon juice potential in the fortification of whole organic strawberries	324
17:10	end of the session				17:10	end of the session				17:10	end of the session			