

5th of September 2021

16:00 - 17:00	Registration
18:00 - 18:15	Welcome Session

Auditorium

Chairman – José S. Câmara, Universidade da Madeira

18:00 - 19:00	PL1- Ohmic heating as innovative technology for a more efficient food wastes recovery JOSÉ ANTÓNIO COUTO TEIXEIRA CEB – Centro de Engenharia Biológica. Escola de Engenharia da Universidade do Minho
19:00 - 19:30	KL1- Madeira Wine - a taste of history RUBINA VIEIRA Instituto do Vinho, do Bordado e do Artesanato da Madeira, IP- RAM (IVBAM)
20.00	MADEIRA DE HONRA

6th of September 2021

08:30 - 09:00

Registration

Auditorium

Chairman – António Vicente, Universidade do Minho

09:00 - 9:45

PL2- Tracing the origin of Brazilian coffee using bioactive compounds and chemometrics

DANIEL GRANATO

Department of Biological Sciences, University of Limerick, Limerick, Ireland.

9:45 - 10:15

KL2- Carbohydrates in food – challenges and opportunities

MANUEL ANTÓNIO COIMBRA

REQUIMTE, Universidade de Aveiro

10:15 – 10:45

Os desafios de um laboratório moderno para análise de multiresíduos

Rui Rocha. Bruker communication

10:45 - 11:30

Coffee break / poster session

Auditorium

Chairman – António Vicente, Universidade do Minho

11:30 - 12:30

OC01- Development of innovative hydrolysates based on enzymatic hydrolysis and membrane technology of porcine blood: potential as human and aquaculture functional ingredients

Helena Araújo-Rodrigues, Miguel Pereira, Daniela Resende, Luísa Valente, Carlos D. Pereira, Manuela Pintado

OC02- Development of an active whey protein film using Portuguese green tea (*Camellia Sinensis L.*) extract to enhance fresh cheese shelf life

João Robalo, Fernando Ramos, Maria Lopes, Ana Sanches Silva

OC03- Protein-rich locust bean gum industry byproduct for biobased plastics development

Joana Lopes, Paula Ferreira, Manuel A. Coimbra, Idalina Gonçalves

OC04- Pyranoflavylum salt as a colorimetric pH-sensor in cellulose acetate films for food packaging applications. Effect of the presence of glycerol as a plasticizer

Vânia Gomes, Ana Sofia P., Nuno M, Victor F., Luís C.

OC05- Effects of edible coatings on prickly pears bioactive compounds preservation

Carolina Rodrigues, Cariny Polesca, Isabela Bicalho, Victor G.L. Souza, Isabel Coelho, Ana Luísa Fernando

APMadeira room

Chairman – Célia Gomes da Silva, Universidade dos Açores

11:30 - 12:30

OC06- Removing aflatoxins B1 and B2 from wine by bentonite fining: Performance and impact on wine quality

Fernanda Cosme, António Inês, Beatriz Ferreira, Davide Silva, Luís Filipe-Ribeiro, Luís Abrunhosa, Fernando M. Nunes

OC07- Novel maritime plant food ingredients

Maria João Barroca, Aida Moreira da Silva

OC08- *The rise of polyphenols in Diabetes therapy*
João Serina, Paula Castilho

OC09- *Development of a legume protein concentrate as a nutraceutical delivery system for addition to cancer-preventing foods*
Joana Mota, Anabela Raymundo, Ricardo Boavida-Ferreira, Ana Lima

OC010- *Olive oils from Cv. Santulhana, a cultivar with singular oils: effect of the year on quality, composition, and sensory characteristics*
Nuno Rodrigues, Susana Casal, António M. Peres, José A. Pereira

12:30 - 14:00

Lunch - not included in the registration

Auditorium

Chairman – Aida Moreira da Silva, Instituto Politécnico de Coimbra

14:00 - 15:00

OC11- *Mycotoxins in rice: the Portuguese scenario in the worldwide context*

Liliana J.G. Silva, A.M.P.T. Pereira, I. Pedro, C. Perdigão, A. Silva, S.C. Duarte, A. Almeida, A. Pena

OC12- *Effect of hydroxytyrosol-supplemented refined olive oil in preventing the evolution of arthritis*

João Rocha, Ana Teresa Serra, Sandra Silva, Bruno Sepodes, Elsa Mecha, Naiara Fernandez, Beatriz Martins, Rita Ventura, Bruno Vidal, Rui Pinto, João E.C. Fonseca, M.E. Figueira, Fernando M. Pimentel-Santos, Maria Rosário Bronze

OC13- *Characterization of non-volatile oxidation products formed at food frying temperature using triolein as a triacylglyceride model*

Sílvia Petronilho, Bruna Neves, Tânia Melo, Eliana Alves, Fernando M. Nunes, Manuel A. Coimbra, M. Rosário Domingues

OC14- *By-products of tropical fruits as sources of bioactive molecules: Sicana odorifera (vell.) Naudin epicarp case study*

Bianca R. Albuquerque, Maria Inês Dias, Carla Pereira, Jovana Petrović, Marina Soković, M. Beatriz P. P. Oliveira, Isabel C.F.C. Ferreira, Lillian Barros

OC15- *Preservation of high pressure pasteurized milk by hyperbaric storage at room temperature – microbial, chemical and ¹H NMR compositional analyses*

Álvaro T. Lemos, Susana Casal, Brian J. Goodfellow, Ivonne Delgadillo, Jorge A. Saraiva

APMadeira room

Chairman – Nuno Alvarenga, Instituto Nacional de Investigação Agrária e Veterinária

14:00 - 15:00

OC16- *Peels and seeds of acco, big dull and wonderful pomegranate cultivars, as suitable sources of bioactive compounds in a circular economy concept*

Lara Campos, Susana Dias, Ana C. A. Veloso, Marta Henriques

OC17- *Application of whey/enterocin films as an approach to reduce listeria contamination on cheese*

Sofia P.M. Silva, Susana I.C. Ribeiro, José A. C. Teixeira, Célia.C. G. Silva

OC18- *Valorisation of industrial chestnut shells as a new cosmetic ingredient by in vivo studies – Experimental design through response surface methodology*

Diana Pinto, Elsa F. Vieira, Andreia F. Peixoto, Cristina Freire, Victor Freitas, Paulo Costa, Bruno Sarmiento, Cristina Delerue-Matos, Francisco Rodrigues

OC19- *Nutritional benefits associated with the consumption of eco-innovative fortified farmed fish: effects of steaming on essential nutrients profile of gilthead seabream (*Sparus aurata*) and common carp (*Cyprinus carpio*)*

Vera Barbosa, Ana L. Maulvault, Patrícia Anacleto, Marta Santos, Mónica Mai, Helena Oliveira, Inês Delgado, Inês Coelho, Marisa Barata, Piotr Eljasik, Remigiusz Panicz, Jorge Dias, Pedro Pousão-Ferreira, Andreas Karydas, Maria Luísa Carvalho, Marta Martins, António Marques

OC20- *Application of microsatellite high resolution melting analysis for the discrimination of Alcobça PGI golden delicious apples*

Rui Rocha, Álvaro Queiroz, Paulo Fernandes, Manuela Vaz Velho

Auditorium

15:00 - 15:30

Chairman – Aida Moreira da Silva, Instituto Politécnico de Coimbra

FC01- *Relationship between volatile composition and bioactive potential of vegetables and fruits. An integrative overview*

Joselin Aguiar, João L. Gonçalves, Vera L. Alves, José S. Câmara

FC02- *Authenticity of “Mountain olive oils”*

Fátima Peres, Conceição Vitorino, Cecília Gouveia, Catarina Lourenço, Ofélia Anjos

FC03- *First morphological-level insights into the efficiency of green tea catechins and grape seed procyanidins on a transgenic mouse model of celiac disease enteropathy*

Ricardo Dias, Paolo Bergamo, Francesco Maurano, Vera Rotondi Aufiero, Diomira Luongo, Giuseppe Mazzarella, Catarina Bessa-Pereira, Maria Pérez-Gregorio, Mauro Rossi, Victor Freitas

FC04- *Production of a healthy fermented paste from green tomato: the effect of starter (yeast strain) and salt concentration on their physicochemical properties*

Rafaela Santos, João Santos Silva, Mariana Mota, Isabel Sousa, Catarina Prista, Anabela Raymundo

APMadeira room

15:00 - 15:30

Chairman – Nuno Alvarenga, Instituto Nacional de Investigação Agrária e Veterinária

FC05- *High-performance liquid chromatography determination of skatole levels in subcutaneous fat of entire male pigs fed with a supplemented finishing diet*

Ricardo Pereira Pinto, Preciosa Pires, José Pedro Araújo, Mário Barros, Manuela Vaz-Velho

FC06- *Macroalgae: a potential resource for functional foods*

Marta Coelho, Ana Gomes, Manuela Pintado

FC07- *Oral interactions with different families of phenolic compounds from onion and tannic acid extracts: deepening the astringency mouthfeels*

Carlos Guerreiro, Elsa Brandão, Mónica de Jesus, Leonor Gonçalves, Rosa Pérez-Gregório, Nuno Mateus, Victor Freitas, Susana Soares

FC08- *The effect of the microalgae *Chlorella vulgaris*, *Tetraselmis chuii* and *Nannochloropsis gaditana* on technological aptitude, nutritional composition, and bioactivity of gluten-free breads*

Muhammad Waqas Qazi, Inês Sousa, Maria Cristiana Nunes, Anabela Raymundo

15:30 - 16:30

Coffee break / poster session

Auditorium

Chairman – Jorge A. M. Pereira, Universidade da Madeira

16:30 - 17:30

OC21- *Malpighia emarginata DC. as a source of nutrients and bioactive compounds*

Maria Carolina Cerino, Cristina Caleja, Ricardo Calhelha, Maria Inês Dias, Carla Pereira, Dejan Stojković, Marina Sokovic, Isabel C.F.R. Ferreira, Clara Saux, Eliana Pereira, Lillian Barros

OC22- *The potential of microalgal polysaccharides as functional food*

Andreia S. Ferreira, Carolina O. Pandeirada, Sónia S. Ferreira, Alexandra Correia, Manuel Vilanova, Manuel A. Coimbra, Cláudia Nunes

OC23- *First investigation of pharmaceuticals in Brazilian seafood by a simple eco-friendly method: bioaccumulation and human exposure*

Flávia V. Mello, Sara C. Cunha, Fabíola H.S. Fogaça, Mariana B. Alonso, João Paulo M. Torres, José O. Fernandes

OC24- *Increasing biological value and oxidative stability of edible oils by supplementation with bioactive compounds from seaweeds and halophyte plants*

Carla Tecelão, M. Antunes, G. Sousa, M. Trifunovska, M. Neves, S. Ferreira-Dias

OC25- *Healthy lipids from agro-residues oils produced by biocatalysis*

Suzana Ferreira-Dias

APMadeira room

Chairman – Alice Vilela, UTAD

16:30 - 17:30

OC26- *Avocado oil yogurt: development, characterization, and impact of gastrointestinal digestion*

Manuela Machado, Sérgio Sousa, Pilar Morais, Arménio Miranda, Luís M. Rodriguez-Alcalá, Ana Maria Gomes, Manuela Pintado

OC27- *Understanding the impact of different cork closures on aromatic composition of sparkling wines through targeted volatilomics*

Joana Pinto, F. Amaro, J. Almeida, F. Campos, P. Lopes, M. Cabral, P. Guedes de Pinho

OC28- *Influence of seasonality on the lipid profile of aquaculture oysters from the Sado and Mira rivers*

S. Ferro Palma, M.J. Carvalho, L.G. Fidalgo, R. Salgado

OC29- *Phenolic compounds and antioxidant activity modeling in strawberry by using artificial neural networks (ANNs) technique*

Iman Golpour, Fernando Gonçalves, Paula M. R. Correia, Raquel P. F. Guiné

OC30- *An attempt to formally characterize the effect of pro- and antioxidant agents by modelling responses: β -carotene and Crocin assays as case study*

M. Carpena, B. Nuñez-Estevez, F. Chamorro, P. Garcia-Oliveira, A.G. Pereira, A. Soria-Lopez, Paz Otero, P. Garcia-Perez, Hui Cao, Jianbo Xiao, J. Simal-Gandara, M.A. Prieto

Auditorium

17:30 - 18:00

Chairman – Jorge A. M. Pereira, Universidade da Madeira

FC09- *Polyphenolic composition and bioactive properties of *Cynara cardunculus* var. *altilis* petioles: Influence of the harvesting time*
Filipa Mandim, Spyridon A. Petropoulos, Maria Inês Dias, José Pinela, Celestino Santos-Buelga, Isabel C.F.R. Ferreira, Lillian Barros

FC10- *PAS project: the challenge of adding value to stalked barnacle (*Pollicipes Pollicipes*) collected in Natural Reserve of Berlengas (Portugal)*

Joaquina Pinheiro, Hugo Sá, Wilson Fernandes, Raúl Bernardino, Sérgio Leandro, Rui Ganhão

FC11- *Blending monovarietal olive pomaces: why does it matter for the food industry?*

M.A. Nunes, R.N.M.J. Páscoa, A.S.G. Costa, R.C. Alves, M.B.P.P. Oliveira

FC12- *Valorization of liquid whey protein concentrates from ultrafiltration for whey cheeses production. Evaluation of quality*

Antónia Macedo, Maria Pinho, Elizabeth Duarte, Carlos Pereira

APMadeira room

17:30 - 18:00

Chairman – Alice Vilela, UTAD

FC13- *Recent advances of dispersive solid-phase extraction step in QuEChERS method for extraction of pesticides and brominated flame retardants for berry-fruit safety analysis*

Virgínia Cruz Fernandes, Valentina F. Domingues, Cristina Delerue-Matos

FC14- *Immunogenic changes of milk protein concentrates as affected by autoclaving and in vitro gastroduodenal digestion*

Caterina Villa, Simona L. Bavaro, Elisabetta De Angelis, Rosa Pilolli, Joana Costa, Simona Barni, Elio Novembre, Isabel Mafra, Linda Monaci

FC15- *Determination of mycotoxins in *Salicornia* – Development and validation of a UHPLC-ToF-MS method*

Maria Lopes, Maria Castilho, Ana Sanches-Silva, Andreia Freitas, Jorge Barbosa, Maria Gonçalves, Carlos Cavaleiro, Fernando Ramos

FC16- **Chlorella vulgaris* inclusion in broiler feed: effect on breast meat chemical composition, fatty acids and mineral contents*

M. Boskovic Cabrol, J.C. Martins, S.A. Alves, L.P. Malhão, D.F. Carvalho, P. Sousa, R.J.B. Bessa, A.M. Almeida, M.M. Lordelo, A. Raymundo

FC17- *Bioactivities and GC-MS characterization of *Cupressus Sempervirens* L. and *Rosmarinus Officinalis* L. essential oils*

Virginie Xavier, Sandrina Heleno, Miguel A. Prieto, Joana S. Amaral, Filipa Mandim, Josiana Vaz, Tânia Pires, Irene Mediavilla Ruiz, Luis Saul Esteban Pascual, Isabel C.F.R. Ferreira, Lillian Barros

Auditorium

18:00 - 18:30

Chairman – Jorge A. M. Pereira, Universidade da Madeira

KL3 Traceability, authentication and sustainability of food matrices: A Spectroscopic overview

ANA NOVO BARROS

CITAB, Universidade de Trás-os-Montes e Alto Douro

18:30 - 20:00

EQA - group meeting

20:00 - 23:00

GALA DINNER

7th of September 2021

Auditorium

08:00 - 09:00

Chairman – Joana Amaral, Instituto Politécnico de Bragança

PL3 Microalgas como ingrediente alimentar: uma estratégia criativa para uma alimentação saudável e sustentável

ANABELA RAYMUNDO

LEAF - Instituto Superior de Agronomia. Universidade de Lisboa

Auditorium

09:00 - 10:00

Chairman – Joana Amaral, Instituto Politécnico de Bragança

OC31- Polyphenols-rich functional foods in the prevention and management of type 2 Diabetes Mellitus

Filipa Campos, Ana Fernandes, Iva Fernandes, Nuno Mateus, Victor Freitas

OC32- Optimization of the ultrasound-assisted extraction process to obtain a citric acid-rich extract from citrus peels

Filipa A. Fernandes, Sandrina A. Heleno, Márcio Carochó, José Pinela, Miguel A. Prieto, Isabel C. F. R. Ferreira, Lillian Barros

OC33- The impact of storage on stability of anthocyanins in elderberry juice concentrate

Cláudia Neves, A. Pinto, F. Gonçalves, D. Wessel

OC34- Sheep's butter made with cream fermented by different microbial cultures

Tânia P. Silva, Arona Pires, David Gomes, Susana Dias, Marta Henriques, Carlos Pereira

OC35- Phytosomes with neuroprotective algae extracts with potential application in functional foods for the elderly

Clara Grosso, Cristina Soares, Paula Paíga, M. Fátima Barroso, Marta Marques, Alexandre Paiva, Pedro Simões, Naiara Fernández, M. Rosário Bronze, Mariana Ferreira, Paula Gameiro, Cristina Delerue-Matos

APMadeira room

09:00 - 10:00

Chairman – Ofélia Anjos, Instituto Politécnico de Castelo Branco

OC36- Identification and characterization of bioactive compounds from the edible flowers as a source of natural antioxidants

Cristiana Breda, Irene Gouvinhas, Ramon Porto, Ana Isabel Barros

OC37- Probiotic potential of Lactobacillus isolated from human milk

Susana C. Ribeiro, Vanessa C. Pires, Célia C.G. Silva

OC38- Applications of pulsed electric field as pre-treatment from solute aqueous extraction in beetroot and potato and microbial inactivation

Ilda L. Martins, Alexandre Romão, Paulo Fernandes, Alberta Araújo, M. Rui Alves

OC39- A single dose of marine Chlorella vulgaris increases plasma concentrations of lutein, beta-carotene and zeaxanthin in healthy male volunteers

Ana Teresa Serra, Sandra D. Silva, Luís Gouveia, Agostinho M. R. C. Alexandre, Carolina V. Pereira, Ana Barbara Pereira, Ana Carvalho, Nuno Elvas Silva, Torsten Bohn, Vanessa S.S. Gonçalves, Gonçalo Real, Pedro Escudero, Naiara Fernández, Ana A. Matias, Maria Rosário Bronze

OC40- FTIR-ATR and FDA applied as chemometrics techniques to distinguish ageing processes of wine spirits

Ofélia Anjos, Miguel Martínez Comesaña, Ilda Caldeira, Javier Martínez Torres, Soraia Inês Pedro, Pablo Eguía Oller, Sara Canas

10:00 - 11:00

Coffee break / poster session

Auditorium

Chairman – Silvina Ferro Palma, Instituto Politécnico de Beja

11:00 - 11:30

KL4 (Bio)sensing in food analysis

CRISTINA DELERUE-MATOS

Instituto Superior de Engenharia do Porto, Instituto Politécnico do Porto. REQUIMTE. LAQV.

Auditorium

Chairman – Silvina Ferro Palma, Instituto Politécnico de Beja

11:30 - 12:30

OC41 - Brewing modifies yeast cell wall polysaccharides generating byproducts with novel structural features to be exploited in diversified functional food ingredients

Susana Messias, Elisabete Correia, Lisete M. Silva, Benedita A. Pinheiro, Viviana G. Correia, Rita Bastos, Vítor J. Martins, Sofia F. Reis, Angelina S. Palma, Manuel A. Coimbra, Elisabete Coelho

OC42 - Impact of thermal processing and food matrix on the immunoreactivity of soybean and lupine allergens

Caterina Villa, Mónica B. M. V. Moura, Joana Costa, Isabel Mafra

OC43 - Increment of functional properties of bio ingredients from pineapple (*Ananas comosus* L.) by-products using moderate pressure abiotic stress

Diana I. Santos, Maria João Fraqueza, Jorge A. Saraiva, António A. Vicente, Margarida Moldão-Martins

OC44 - Composite coatings of chitosan and alginate emulsions with olive oil to enhance postharvest shelf life of fresh figs (*Ficus carica* L. cv. 'Pingo De Mel')

Tiago M. Vieira, Margarida Moldão, Vítor D. Alves

OC45 - Angiotensin I-converting enzyme (ACE) inhibition and biological activities of different types of Azorean *Camellia sinensis* tea samples

Lisete Paiva, Elisabete Lima, Madalena Motta, José Baptista

APMadeira room

Chairman – Carla Barbosa, Instituto Politécnico de Viana do Castelo

11:30 - 12:30

OC46 - Hypocholesterolemic potential of food ingredients: from structure to function

Fernanda Machado, Inês Vaz, Maria João Moreno, Cláudia Nunes, Manuel A. Coimbra, Filipe M. Coreta-Gomes

OC47 - Authentication of incense honey from the Azores (Mel dos Açores) by a novel real-time PCR approach

Mónica B.M.V. Moura, Ana R. Lopes, Liliana Grazina, Joana Costa, Joana S. Amaral, M. Alice Pinto, Isabel Mafra

OC48 - Evaluation of sugar and organic acids content in fruit juices to correlate with sensory attributes

M. Verganista, A. Costa, R.M. Estevão, J. Costa, A.I. Costa, J.M. Silva, I.M. João

OC49 - *3D Food Printing: strategy for consumer involvement in the green transition*

Sónia Oliveira, Isabel Sousa, Anabela Raymundo

OC50 - *Multielement analysis and HS-SPME/GC×GC-ToFMS as tools to trace authenticity of PDO “Pera Rocha do Oeste”, PGI Alcobaça Apple var. Golden Delicious and PDO “Serra da Estrela” Cheese*

Ana M.S. Costa, Elisabete Coelho, Carina Costa, Lina Carvalho, Eugénio Soares, Sílvia M. Rocha, Eduarda Pereira, Manuel A. Coimbra

12:30 - 14:00

Lunch - not included in the registration

Auditorium

Chairman – Joana Pinto, Universidade do Porto

14:00 - 14:45

PL4 Reactive carbonyls and the formation of heterocyclic aromatic amines

FRANCISCO HIDALGO

CSIC, University of Granada, Spain

14:45 - 15:15

KL5 Food Taste perception mechanisms

VICTOR FREITAS. Faculdade de Ciências, Universidade do Porto.

15:15 – 15:40

Application of Laminar Flow Mass Spectrometry in Food Testing
Ignazio Garaguso. Perkin Elmer. ILC

Auditorium

Chairman – Joana Pinto, Universidade do Porto

15:40 - 16:15

FC18 - *The use of camellias as possible candidates for developing innovative additives in the functional food industry.*

A.G. Pereira, A. Carreira-Casais, C. Lourenço-Lopes, Paz Otero, J. Echave, F. Chamorro, M. Carpena, P. Garcia-Perez, Hui Cao, Jiambo Xiao, J. Simal-Gandara, M.A. Prieto

FC19 - *The effect of replacing sucrose by different natural sweeteners in low fat yoghurts*

Tânia P. Silva, Paulina Tuma, Raquel Borges, Arona Pires, David Gomes, Carlos Pereira, Marta Henriques

FC20 - *Understanding of the effect of successive exposure in astringency: oral interactions of a green tea flavanol extract*

Mónica Jesus, Elsa Brandão, Carlos Guerreiro, Nuno Mateus, Victor Freitas, Susana Soares

FC21 - *The role of hydroxytyrosol in inhibiting cell proliferation and targeting cancer stem cell subpopulation in a 3D cell model of colorectal cancer*

Inês Prazeres, Ana Catarina Macedo, Sandra Silva, Lucília Pereira, Ana Guerreiro, Patrícia Gomes-Alves, Inês Isidro, Cristina Albuquerque, Maria R. Bronze, Ana Teresa Serra

APMadeira room

Chairman – Marta Neves, Instituto Politécnico de Leiria

15:40 - 16:15

FC22 - *New alternatives to milk from pulses: digestibility and bioactivity*

C.M. Duarte, J. Mota, R. Assunção, C. Martins, A. Ribeiro, A. Lima, C. Nunes, A. Raymundo, R. Boavida-Ferreira, I. Sousa

XV ENCONTRO DE
**QUÍMICA DOS
ALIMENTOS**

FC23 - *The impact of bottle position during storage on phenolic compounds evolution of Port Wines*

Joana Azevedo, Natércia Teixeira, Joana Oliveira, Paulo. Lopes, Nuno Mateus, Victor Freitas

FC24 - *Effect of plant biostimulants on nutritional and chemical profiles of almond [*Prunus dulcis* (Miller) D. A. Webb] fruit and potential application in functional foods*

Liege Aguiar Pascoalino, Filipa S. Reis, M. Ângelo Rodrigues, Carlos M. Correia, Isabel C.F.R. Ferreira, Lillian Barros, João C.M. Barreira

16:15 - 17:00	Coffee break / poster session
17:00 - 20:00	City tour -free, booking required

8th of September 2021

Auditorium	Chairman – Maria João Fraqueza, Universidade de Lisboa, FMV
08:30 - 09:00	KL6 Sustentabilidade na área alimentar: dos mitos à realidade M. BEATRIZ P. P. OLIVEIRA Faculdade de Farmácia da Universidade do Porto
09:00 - 09:25	GC-MS/MS with Atmospheric Pressure Gas Chromatography (APGC) for the Quantification of Pesticides in baby Food Karina Baudin. Waters Corporation

Auditorium	Chairman – Maria João Fraqueza, Universidade de Lisboa, FMV
09:30 - 10:00	OC51 - Revealing the yeast modulation potential on amino acid composition and volatile profile of Arinto white wines by a combined chromatographic-based approach <u>Catarina Pereira</u> , Davide Mendes, Thomas Dias, Raquel Garcia, Marco Gomes da Silva, Maria João Cabrita OC52 - Evaluation of the health-promoting properties of different fruits grown in Madeira Island <u>José A. Figueira</u> , P. Porto-Figueira, C. Berenguer, J.A.M. Pereira, José S. Câmara OC53 - Apple flour from <i>Malus domestica</i> Borkh cv. Bravo as sustainable sweetener and texture improver in sweet gluten free bread <u>R. Beltrão Martins</u> , I. Gouvinhas, M.C. Nunes, L.M.M. Ferreira, J.A. Peres, A.I.R.N.A. Barros, A. Raymundo

APMadeira room	Chairman – Catarina Prista, Universidade de Lisboa, ISA
09:30 - 10:00	OC54 - Authentication of ginkgo-containing herbal foods by real-time PCR approaches <u>Liliana Grazina</u> , Joana S. Amaral, Joana Costa, Isabel Mafra OC55 - Low-Pressure Baking Process: an innovative method to obtain structural and textural changes on meringues. <u>Jean-Baptiste Scolan</u> , Elsa Vennat, Benjamin. Smaniotto, Laurent Pillard, Emmanuelle Forget, Franck Corlay, Raphael Haumont OC56 - The effect of essential oils on the post-harvest quality of sweet cherry, <i>Prunus avium</i> L. cv. Summit <u>Kevin Silva</u> , Sandra Lamas, Nuno Ferreiro, Elsa Ramalhosa, José A. Pereira, Nuno Rodrigues
10:00 - 11:00	Coffee break / poster session

Auditorium	Chairman - Elisabete Coelho, Universidade de Aveiro
11:00 - 11:30	Fourier transform ion-cyclotron resonance mass spectrometry in food chemistry Carlos Cordeiro. FCIências.ID – Associação para a Investigação e Desenvolvimento de Ciências

XV ENCONTRO DE
**QUÍMICA DOS
ALIMENTOS**

11:30 - 12:15	PL5 Natural ingredients: from nature to food products LILIAN BARROS Centro de Investigação de Montanha (CIMO), Instituto Politécnico de Bragança
12:15 - 13:00	Closing Ceremony. Awards
14:00 - 20:00	Suggested Social Programme