



**Development and consolidation of research
in the agrifood sector in Northern Portugal**

Online Kick-off Seminar

23 de Fevereiro 2021

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Universidade do Minho



CITAB

Centre for the Research and Technology of
Agro-Environment and Biological Sciences



CECAV

ANIMAL AND VETERINARY
RESEARCH CENTRE



centre of molecular and
environmental biology

Projeto de I&D&I AgriFood XXI, n.º da operação NORTE-01-0145-FEDER-000041, co-financiado pelo Fundo Europeu de Desenvolvimento Regional (FEDER) através do NORTE 2020 (Programa Operacional Regional do Norte 2014/2020).



Fundo Europeu
de Desenvolvimento Regional

PROGRAMA

9.30 h Apresentação do projeto AgroFood XXI - Fernando M. Nunes/José Teixeira/Vitor Freitas

Moderador: Fernando M. Nunes

RL1 -Towards resilient agrifood chains under climate and environmental constrains

9h45 Aureliano Malheiro (UTAD)

Integrated monitoring of climate and environmental impacts

10h00 Carlos Correia (UTAD)

Grapevine and olive tree abiotic stresses assessment and search for sustainable adaptation strategies of cropping systems under Mediterranean-like climates

10h15 Sofia Costa (UM)

Soil-based agroecosystem services: bioindicators and potential management for resilience

10h30 Hernâni Gerós (UM)

Grapevine in a changing environment – field-oriented research to optimize short-term adaptation measures

11h00 Ruth Pereira (GreenUP, FCUP)

The effect of different management practices on soil quality: A contribution to evaluate the sustainability of Douro vineyard soils

11h15 Olívia Pinho (FCNA-UP)

GASTRONOMY as an axis: in the revitalization of endangered pulse species and in the implementation of unconventional plants at table.

RL2 - Advanced Food Processing for Safer, Healthier and Tastier Foods

Moderador: José Teixeira

11h30 Antonio Vicente (UM)

Bio-sourced packaging materials: from biodegradability to edibility

11h45 Joana Azeredo (UM)

Biodetection and biocontrol of food-borne pathogens using virial technologies

12h00 Luís Patarata (UTAD)

Strategies to reduced nitrite in cured meat products

12h15 Fernanda Cosme (UTAD)

Safe and allergen free solutions for the wine industry

12h30-14h30 Lunch

14h30 Susana Soares (FC-UP)

Innovative approaches to understand taste properties: aligning flavorsome, consumer acceptance and healthiness on food development

14h45 Iva Fernandes (UP)

Polyphenols as Diet Ingredients—*In Vitro* and *In Vivo* approaches for Healthier Foods

RL3 - Valorisation of food and agro-food by-products answering to sustainable and circular economy principles

Moderador: Vitor Freitas (UP)

15h00 Beatriz Oliveira (FF-UP)

Sustainable strategies in food industry: add value to by-products

15h45 Isabel Ferreira (FF-UP)

Reuse of brewing by-products to produce innovative food ingredient and nutraceuticals that fight cardiometabolic diseases

15h15 Ricardo Pereira (UM)

Ohmic heating extraction: electrical and thermal effects

15h30 Cristina Vicente (UM)

Sub-critical water for the sustainable extraction of functional biocompounds

16h00 Alcides Peres (UTAD)

The development of novel efficient and environmentally friend strategies for food processing wastewater

16h15 Carla Gonçalves (UTAD)

Characterization and valorization of nutritional and environmental sustainability of typical agro-food products from Mediterranean diet