

SCIENTIFIC PROGRAM

Day 1 Monday, October 27 th	
Welcome Ceremony	Challenges and Opportunities in the Food System of the Transborder Region Chair: Lillian Barros
09:00 – 09:30	Registration
09:30 – 10:00	Opening Session Orlando Rodrigues (Instituto Politécnico de Bragança) Manuel Reigosa (Universidad de Vigo) (Comissão de Coordenação e Desenvolvimento Regional do Norte)* Lillian Barros (Instituto Politécnico de Bragança)
10:00 – 12:00	Roundtable Jesus Barreiro-Hurle (European Commission) Jaime Piçarra (Associação Portuguesa dos Industriais de Alimentos Compostos para Animais) Manuel Reigosa (Universidad de Vigo) Orlando Rodrigues (Instituto Politécnico de Bragança) Isabel Ferreira (Instituto Politécnico de Bragança) Lorenzo Pastrana (International Iberian Nanotechnology Laboratory) Xosé Lago García (Xunta de Galicia) Raquel Rocha (Agência para o Desenvolvimento e Coesão) (Comissão de Coordenação e Desenvolvimento Regional do Norte)* Chair: Deolinda Silva (PortugalFoods)

* to be confirmed

Welcome Ceremony	Reflective Lecture Chair: João Barreira
12:00 – 12:45	Emerging challenges and opportunities for science and innovation in Europe: the next multiannual financial framework (2028–2034) and challenges in food science Manuel Heitor (Instituto Superior Técnico)
12:45 – 14:30	Lunch E-Poster Session
Session 1	Innovation, Technology, and Food Security in a Changing Global Landscape Chairs: Fátima Martins and Ana Paula Pereira
14:30 – 15:00	PL1 - Research & innovation initiatives in the agro-food sector Isabel Ferreira (Instituto Politécnico de Bragança)
15:00 – 15:20	KN1 - Cultivating multi-stakeholder collaboration and innovation in food safety: R&I priorities for a safe transition towards sustainable food systems Veronica M. T. Lattanzio (National Research Council of Italy)
15:20 – 15:25	OP1 - BRAINR: the brain of the food industry João Santos (Brainr)
15:25 – 15:30	OP2 - Nutritional profile, polyphenol bioaccessibility, and functional potential of walnut oil by-products assessed through simulated digestion and cell-based model Rafael Mascoloti Spréa (Instituto Politécnico de Bragança)
15:30 – 15:35	OP3 - Selenium biofortification of swiss chard microgreens under indoor vertical farming conditions Alexis Pereira (Instituto Politécnico de Bragança)
15:35 – 15:40	OP4 - Novel processing technologies to address by-products valorization, new food trends, and scale-up challenges Viviana Monteiro (INOV.LINEA, TAGUSVALLEY)
15:40 – 15:45	OP5 - Characterization of multilayer bacterial cellulose-chitosan films loaded with gallic acid for innovative active food packaging Patricia Cazón (Universidad de Santiago de Compostela)
15:45 – 15:50	OP6 - Role of protein composition and refinement level in plant protein structure and functionality during hydrothermal processing Parle Florencia (Universidad de Valladolid)
15:50 – 15:55	OP7 - A soft matter approach to fibre for the design of sustainable and healthier foods Patricia Lopez-Sanchez (Instituto de Investigaciones Marinas)
15:55 – 16:00	OP8 - Subcritical water treatment for enhancing fiber solubility and nutritional value of cereal brans by-products Diogo Salvati (Universidad de Valladolid)
16:00 – 16:30	Coffee Break E-Poster Session

Session 1	Innovation, Technology, and Food Security in a Changing Global Landscape Chairs: Cristina Caleja and Eliana Pereira
16:30 – 17:00	PL2 - Innovation, technology, and food security in a changing global landscape Pedro Queiroz (Federação das Indústrias Portuguesas Agro-Alimentares, Universidade de Lisboa)
17:00 – 17:20	KN2 - Driving innovation for mediterranean food security: PRIMA's impact through research and technology. Showcasing research, innovation, and policy synergies to build resilient agro-food systems in the mediterranean Mohamed Wageih (PRIMA)
17:20 – 17:25	OP9 - Unveiling the role of polyphenols in modulating gluten proteins: a molecular and functional perspective Jorge Pardellas Soto (Universidade de Vigo)
17:25 – 17:30	OP10 - Advancing food protein functionality through ohmic heating Ricardo N. Pereira (Universidade do Minho)
17:30 – 17:35	OP11 - Valorization of <i>Agaricus bisporus</i> by-products: incorporation of fermented and non-fermented flours into gluten-free bread nutritional, functional, and technological impact Ana Saldanha (Instituto Politécnico de Bragança)
17:35 – 17:40	OP12 - Chemical and bioactive characterization of propolis extracts and application in food preservation Aritson Tolentino (Instituto Politécnico de Bragança)
17:40 – 17:45	OP13 - Clean-label smoothies with apple and carrot pomaces: rheology and antioxidant stability Saeed Salari (Universidade de Lisboa)
17:45 – 17:50	OP14 - Effect of dietary polyphenols in bioaccessibility, bioavailability and further allergenicity of immunogenic proteins Rodolfo Simões (Universidade de Vigo)
17:50 – 18:00	Thought Exchange Q&A Session
19:30 – 23:30	Welcome Cocktail Casa do Lago (Azibo)

Day 2 | Tuesday, October 28th

Session 2	Nutrition and Consumer Trends: Enhancing the Value of Endogenous Resources Chairs: Filipa Reis and Ângela Fernandes
09:00 – 09:30	PL3 - Upcycling: opportunities and challenges Giorgia Spigno (Università Cattolica del Sacro Cuore)
09:30 – 09:50	KN3 - Transforming endogenous resources into high-value ingredients with value creation Manuela Pintado (Universidade Católica do Porto)
09:50 – 10:10	KN4 - Designing next-generation plant polysaccharide ingredients: from soft matter to precision nutrition Mario M. Martinez (Universidad de Valladolid)
10:10 – 10:15	OP15 - Pancreatic lipase exhibits selective esterase activity on carboxyl linked hydroxycinnamic acid glucosides Pablo Gallego-Lobillo (Aarhus University)
10:15 – 10:20	OP16 - <i>in vitro</i> analysis of starch digestibility and predicted glycemic index in traditional and industrial breads from the galician market M. Pilar España-Fariñas (Universidad de Santiago de Compostela)
10:25 – 10:30	OP17 - Prebiotic potential of apple pomace before and after simulated digestion: an <i>in vitro</i> evaluation with probiotic strains Liege Aguiar Pascoalino (Instituto Politécnico de Bragança)
10:35 – 10:40	OP18 - From waste to food: valorization of oat pulp from commercial oat drinks Sara Berguices (Universidad de Valladolid)
10:40 – 10:45	OP19 - Valorization of fruit distillation pomaces Ofélia Anjos (Instituto Politécnico de Castelo Branco, Centro de Biotecnologia de Plantas da Beira Interior)
10:45 – 10:50	OP20 - From ham to 3D snacks: towards sustainable solutions Lisiane Carvalho (Universidade de Lisboa)
10:50 – 10:55	OP21 - Highly protein-dense spreads: a strategy for micronutrient delivery in nutritionally vulnerable populations Sheyma Khemiri (Universidade de Lisboa)
10:55 – 11:00	OP22 - Sustainable insect proteins: evaluating digestibility, allergenicity, and inflammatory potential Lisete M. Silva (Universidade do Porto)
11:00 – 11:30	Coffee Break E-Poster Session

Session 2	Nutrition and Consumer Trends: Enhancing the Value of Endogenous Resources Chairs: Sara F. Vieira and Filipa Mandim
11:30 – 11:50	KN5 - Multi-omics characterization of emerging pigmented wheat genotypes: nutritional, molecular and functional perspectives Victor Freitas (Universidade do Porto)
11:50 – 12:10	KN6 - Ohmic heating: advancing food safety, quality, and bioprocessing innovation José Teixeira (Universidade do Minho)
12:10 – 12:15	OP23 - Diving into marine resources: exploring the ocean's reservoir of biomolecules Gabriela Sousa (Universidade de Lisboa)
12:15 – 12:20	OP24 - Nanoencapsulation of <i>Rhus coriaria</i> L. Leaf extract as a natural food preservative Elizandra N. G. Ardohain (Instituto Politécnico de Bragança)
12:20 – 12:25	OP25 - XTREMEGOURMET 2.0: connecting gastronomy, science, and sustainable agronomic practices to deliver enhanced halophyte products Marta Oliveira (Universidade do Algarve)
12:25 – 12:30	OP26 - Characterization of pumpkin and almond ice-creams produced with food industry side streams Francisco Herdeiro (Universidade de Lisboa)
12:30 – 12:35	OP27 - Honeychest cereal bar: a safe, nutritious, and stable product derived from bee products Sandra Barbosa (MONTESINO – Bee Products Sustainable and Socialy Responsible)
12:35 – 12:40	OP28 - Evaluating antidiabetic activity of dark tea peptides: methodological insights for sustainable nutritional solutions Marisol Dias (International Iberian Nanotechnology Laboratory)
12:40 – 12:45	Thought Exchange Q&A Session
12:45 – 14:30	Lunch E-Poster Session
Session 3	Quality, Food Safety, and Environmental Responsibility Chairs: Teresa Carvalho and Tayse F. F. da Silveira
14:30 – 15:00	PL4 - Global challenges to food safety and risk assessment: how to ensure a more sustainable future for our food systems? Carlos das Neves (European Food Safety Authority)
15:00 – 15:20	KN7 - Hidden microbial biodiversity in food production systems: impact on quality, safety and sustainability Avelino Álvarez-Ordóñez (Universidad de León)

15: 20 – 15:40	KN8 - Phenolic compounds: a sustainable key to health, quality, and circular food systems Ana Novo Barros (Universidade de Trás-os-Montes e Alto Douro)
15:40 – 15:45	OP29 - Evaluation of the effects of the fungicides oxathiapiprolin and spiroxamine on <i>Saccharomyces cerevisiae</i> viniferm 3D and <i>Saccharomyces cerevisiae</i> bayanus lalvin EC1118tm yeasts Icía Gómez-Pérez (Universidad de Vigo)
15:45 – 15:50	OP30 - Preliminary investigation of surface modifications in LDPE microplastics under simulated gastrointestinal conditions Mariana Lamas (Universidade do Porto)
15:50 – 15:55	OP31 - Food Safety, Quality, and Environmental Responsibility: Addressing Modern Challenges for a Healthier Future Renald Blundell (University of Malta)
15:55 – 16:00	OP32 - Improving municipal biowaste composting management strategies in Resíduos do Nordeste, EIM, S.A. using a life cycle approach Laís Fabiana Serafini (Instituto Politécnico de Bragança)
16:00 – 16:30	Coffee Break E-Poster Session
Session 3	Quality, Food Safety, and Environmental Responsibility Chairs: Bianca R. Alburquerque and Rossana Cardoso
16:30 – 17:00	PL5 - Unlocking the power of bioactive compounds and emerging technologies for a sustainable food future María José Rivas-Arreola (Universidad Iberoamericana Puebla)
17:00 – 17:20	KN9 - Valorization of bioactive ingredients through their incorporation into eco-friendly films for food applications Manuel Vázquez (Universidad de Santiago de Compostela)
17:20 – 17:40	KN10 - New challenges in the risk assessment of food additives. Ensuring food safety without neglecting sustainability and environment concern Patricia Morales (Universidad Complutense de Madrid)
17:40 – 17:45	OP33 - Emerging and persistent contaminants in honey: insights into pfas, veterinary drug residues, alkaloids, and mycotoxins Marta Leite (REQUIMTE/LAQV)
17:45 – 17:50	OP34 - Impact of NPK ratios on proximate composition, tocopherols and fatty acids of purslane leaves Beatriz H. Paschoalinotto (Instituto Politécnico de Bragança)
17:50 – 18:00	Thought Exchange Q&A Session
20:00 – 23:30	Gala Dinner with musical event Quinta da Carvalhinha

Day 3 Wednesday, October 29 th	
Session 4	Marketing, Digitalization, and the Future of the Food Sector Chairs: Luana Fernandes and Ana Luísa Machado
09:00 – 09:30	PL6 - Feeding the future: when agrifood systems meet the data economy Lan van Wassenae (Wageningen Social & Economic Research)
09:30 – 09:50	KN11 - Working together for a sustainable and competitive food system Paola Giavedoni (Foodvalley NL)
09:50 – 10:10	KN12 - Exploring consumers: from classical to contemporary techniques and multisensory experiences Rui Costa Lima (Sense Test)
10:10 – 10:30	KN13 - Agrifood by-products: have they a future in the food sector? Beatriz Oliveira (Universidade do Porto)
10:30 – 10:35	OP35 - Try or not to try? A theoretical proposal to change eating behavior Oliva M. D. Martins (Instituto Politécnico de Bragança)
10:35 – 10:40	OP36 - Need for SPEed: a microextraction approach to streamline the analysis of bioactive compounds and other molecules of interest in complex samples Jorge A. M. Pereira (Universidade da Madeira)
10:40 – 11:10	Coffee Break E-Poster Session
Session 5	Strategic Developments in the Net4Food Project Chair: David Fernández Calviño
11:10 – 11:20	Presentation of the Net4Food Project Lillian Barros (Instituto Politécnico de Bragança)
11:20 – 12:50	Roundtable CLUSAGA (Helena Jamardo), PortugalFoods (Deolinda Silva), MORE CoLAB (Alexandre Gonçalves), AquaValor (Maria José Alves), Pão de Gimonde (Elisabete Ferreira), Proenol (Filipe Centeno), Casa Mendes Gonçalves (Carolina Dias), Landratech (Pedro Babo), Néboda Farms (Iván García), Grupo Cuevas (M. ^a Rocío Cid Díaz), Chair: Lorenzo Pastrana (Iberian Nanotechnology Laboratory)
12:50 – 13:00	Closing Session Final Remarks: The Impact of the Net4Food David Fernández Calviño (Universidad de Vigo) and Lillian Barros (Instituto Politécnico de Bragança)
13:00 – 14:30	Lunch (only for invited)