



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

Online Kick-off Seminar

23 de Fevereiro 2021

[https://videoconf-
colibri.zoom.us/j/84833176474?pwd=T1VPYm02UXBwdktnZUFFY1V1TFlnQT
09](https://videoconf-colibri.zoom.us/j/84833176474?pwd=T1VPYm02UXBwdktnZUFFY1V1TFlnQT09)



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).



UNIÃO EUROPEIA

Fundo Europeu
de Desenvolvimento Regional

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***

9.45 h – Aureliano Malheiro (UTAD)

Integrated monitoring of climate and environmental impacts

10.00 h – Carlos Correia (UTAD)

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

10.15 h – Sofia Costa (UM)

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

10.30 h – Hernâni Gerós (UM)

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

11.00 – Ruth Pereira (GreenUP, FCUP)

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

11.15 h 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

11.30 h- Antonio Vicente (UM)

Bio-sourced packaging materials: from biodegradability to edibility

11.45 h – Joana Azeredo (UM)

Biodetection and biocontrol of food-borne pathogens using virial technologies

12.00 h – Luís Patarata (UTAD)

Strategies to reduced nitrite in cured meat products

12.15 h – Fernanda Cosme (UTAD)

Safe and allergen free solutions for the wine industry

12.30-14.30 Lunch

14.30 – Susana Soares (FC-UP)

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

14.45 h 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)

15.00 h Beatriz Oliveira (FF-UP)

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

15.45 Isabel Ferreira (FF-UP)

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

15.15h Ricardo Pereira (UM)

Ohmic heating extraction: electrical and thermal effects

15.30h Cristina Vicente (UM)

Sub-critical water for the sustainable extraction of functional biocompounds

16.00 h Alcides Peres (UTAD)

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

16.15 h Carla Gonçalves (UTAD)

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