

PROGRAMA



XVIII Encontro de Química dos Alimentos

Coimbra | 14 - 16 de outubro'26

Quarta-feira, 14 de outubro de 2026			
	Sala Aeminium C1A		
9:00 – 9:45	REGISTO		
	Sala Mondego C2A	Sala Sofia C2B	Sala Almedina C2D
9:45 – 10:30	ABERTURA OFICIAL do XVIII EQA HOMENAGEM ao PROFESSOR JOSÉ EMPIS		
	FERMENTAÇÕES: DA TRADIÇÃO À FERMENTAÇÃO DE PRECISÃO		
10:30 – 11:10	PLENÁRIA: Garum Lusitano: da História à Redescoberta Científica Anabela Raymundo (LEAF – Instituto Superior de Agronomia, Universidade de Lisboa) & Victor Vicente (Selo de Mar – Lusitanian Garum, Setúbal, Portugal)		
11:10 – 11:40	COFFEE BREAK / SESSÃO DE PAINÉIS		
11:40 – 12:05	KEYNOTE: Fermentation as a tool for food loss reduction and sustainable product innovation Catarina Prista (LEAF – Instituto Superior de Agronomia, Universidade de Lisboa)		
12:05 – 12:25	KEYNOTE SPONSOR: Decoding Wine: Advanced Analytical Solutions for Quality, Authenticity and Innovation Rui Rocha (BRUKER Portugal)		
	Moderador: Isabel de Sousa	Moderador: Maria João Carvalho	Moderador: Jorge Pereira
12:25 – 12:40	Evolution of the volatile compound profile during the fermentation of garum produced from Pollen, Hibiscus, and Fucus — Beatriz Oliveira	Scalable Mycoprotein Production by <i>Pleurotus ostreatus</i> through Valorization of Brewer's Spent Grain in Solid-Submerged Fermentation — Vitor Sousa	Development and Physicochemical Characterization of a Potential Synbiotic Food (Kefir) with the Incorporation of <i>Arbutus unedo</i> L.: A Biotechnological Approach for the Reduction of Added Sugars — Inês Correia
12:40 – 12:55	Fermented Pulse-Based Cheese Alternatives: Applying Traditional Fermentation to Next-Generation Protein Foods — Joana Azevedo	Boosting the Nutritional Potential of Vegetable Co-Products via Lactic Acid Fermentation — Sara Simões	Influence of Starter Cultures and Flavourings on the Sensory and Physicochemical Optimisation of Set-Style Flavoured Yoghurts — Soraia Pedro

Quarta-feira, 14 de outubro de 2026			
	Sala Mondego C2A	Sala Sofia C2B	Sala Almedina C2D
12:55 – 13:10	Freezing-Assisted Fermentation of <i>Gracilaria gracilis</i> and <i>Codium tomentosum</i> : From Process Optimization to Nutritional and Antioxidant Characterization — Geraldo Nhapulo	FLASH: Flavors of Rome: Garum Fermentation through different techniques — José Rosa	Comparative screening of carbon sources and retail food waste streams for mycoprotein production by <i>Aspergillus oryzae</i> and <i>Rhizopus oligosporus</i> var. <i>microsporus</i> — Mariana Pereira
		FLASH: Production and analysis of a craft Witbier containing whey — Beatriz Suzuki	
		FLASH: Process monitoring and operational ranges for batch-to-batch quality control in craft beer — Nandara Oliveira	
13:10 – 14:40	ALMOÇO e <i>NETWORKING</i>		
14:40 – 15:00	KEYNOTE SPONSOR: Food safety, quality and authenticity – Agilent solutions for food and beverage characterization and quality control assays João Ferreira (Soquimica)		
	SISTEMAS ALIMENTARES, SEGURANÇA, AUTENTICIDADE, RASTREABILIDADE, IMPACTO SOCIAL E INTELIGÊNCIA ARTIFICIAL		
15:00 – 15:40	PLENÁRIA: O papel da água na segurança alimentar Maria João Rosa (Laboratório Nacional de Engenharia Civil, Núcleo de Engenharia Sanitária)		
15:40 – 16:05	KEYNOTE: Biologia e IA para a produção de ingredientes puros Simão Soares (SilicoLife)		
	<i>Moderador: Nuno Alvarenga</i>	<i>Moderador: Joana Ferreira</i>	<i>Moderador: Raquel Guiné</i>
16:05 – 16:20	Rapid species-specific colorimetric LAMP assay for the detection of silkworm (<i>Bombyx mori</i>) in insect-based food and feed products — Vânia Rodrigues	What Saliva Reveals About Our Exposure to Mycotoxins — Isabel Ferreira	Radiofrequency treatment: a non-chemical alternative for preserving chestnut quality — Caroline Silva Ribeiro
16:20 – 16:35	Hyperspectral Imaging Study for Identification of Meat Species — Alexandre Santos	Model Polystyrene Nanoplastics Relevant to Dietary Exposure: How Surface Functionalization Drives Colloidal Stability and Neurotoxic Risk — Carolina Mota	Application of Pulsed Electric Fields to olive paste: effects on the quality and bioactive profile of Cobrançosa olive oils — Fedi Landoulsi

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	Sala Mondego C2A	Sala Sofia C2B	Sala Almedina C2D
16:35 – 16:50	Biosensing of Pru p 3 Peach Allergen in Immunotherapy-Model Foods — Patrícia Moreira	FLASH: Accumulation, metabolism and transfer of mycotoxins and plant toxins fed to the mealworm <i>Tenebrio molitor</i> – food safety concerns — Carlos Gonçalves	FLASH: FT-NIR Authentication and Differentiation of <i>Golden Delicious</i> “Alcobaça” Apple — Ofélia Anjos
		FLASH: Assessment of Pulsed Electric Field Processing for the Microbial Inactivation of <i>Escherichia coli</i> in Raw Bovine Milk — Alberta Araújo	FLASH: Investigating the use of FT-RAMAN to differentiate commercial vinegars — Carlos Antunes
16:50 – 17:20	COFFEE BREAK / SESSÃO DE PAINÉIS		
	PROTEÍNAS ALTERNATIVAS, COMPOSTOS BIOATIVOS E ALIMENTOS HÍBRIDOS		
17:20 – 18:00	PLENÁRIA: Proteínas Alternativas para o Futuro da Alimentação: da valorização sustentável de recursos a ingredientes bioativos e inovação alimentar Manuela Pintado (Universidade Católica Portuguesa, CBQF)		
18:00 – 18:25	KEYNOTE: A Relevância da Estrutura das Fibras Dietéticas na Fermentação de Precisão: promoção do crescimento de bactérias psicobióticas no intestino que promovem o bom humor Elisabete Coelho (LAQV- REQUIMTE)		
	Moderador: <i>José Teixeira</i>	Moderador: <i>Manuela Pintado</i>	Moderador: <i>Rita Pinheiro</i>
18:25 – 18:40	Nutritional Characterisation of Commercial Chlorella and Spirulina with focus on B-Group Vitamins, Amino Acids, Fatty Acids and Pigments — Tânia Ferreira	The role of <i>Viola cornuta</i> polyphenol-enriched extracts in the modulation of Inflammatory Bowel Disease — Daniela Rocha	Giving Wine Lees a Second Life: Bioactive Effect’s on Probiotics Performance and Intestinal Inflammation — Sara Silva
18:40 – 18:55	Linking volatile chemistry with sensory perception for informed selection of microalgae for targeted food applications — Sheyma Khemiri	Exploring Aromatic Plant Phenolics as Natural Modulators of Adipocyte Metabolism — Eduardo Costa	From INFOGEST Digestion to Potential Colonic Functionality: Structure–Function Relationships of Upcycled Intrinsic Antioxidant Dietary Fibre Ingredients — Tânia Ribeiro
19:00 – 20:00	RECEÇÃO DE BOAS-VINDAS – Apoio da Câmara Municipal de Coimbra		

Quinta-feira, 15 de outubro de 2026			
	Sala Mondego C2A	Sala Sofia C2B	Sala Almedina C2D
9:15 – 9:30	KEYNOTE SPONSOR: Insects as an Alternative Protein Source: N-protein Determination Analytical Methods and Challenges Luca Fumagalli (ILC)		
9:30 – 9:35	FLASH SPONSOR: Rapid N exceed PLUS: The Next Generation in Nitrogen and Protein Analysis Simão Cardoso (Paralab)		
	PROTEÍNAS ALTERNATIVAS, COMPOSTOS BIOATIVOS E ALIMENTOS HÍBRIDOS		
	Moderador: <i>Fernando Ramos</i>	Moderador: <i>Dulcineia Ferreira</i>	Moderador: <i>Filipa Pimentel</i>
9:35 – 9:50	High-Moisture Extrusion of Pea Protein and Dulse (<i>Palmaria palmata</i>) Seaweed: Effects of Thermal Processing and Mechanical Shear on Protein and Mineral Bioaccessibility — José Matheus	From microalgae volatile profiles to wheat bread aroma: linking VOCs with sensory perception — Nancy Mahmoud	Antibacterial and Anticancer Potential of Apple Pomace and Its Application in Functional Food Products — Saeed Salari
9:50 – 10:05	Towards Hypoallergenic Lupine-Based Ingredients by Enzymatic Hydrolysis — Rita Biltes	MENU: Marine macroalgae: alternative recipes for a daily nutritional diet — Ana Gonçalves	<i>Pterospartum tridentatum</i> (Carqueja) Flower Extract: A Natural Strategy to Protect Sunflower Oil — Marta Neves
10:05 – 10:20	Nutritional and functional characterization of sourdough bread enriched with pea protein — Elizandra Ardohain	Microalgae-enriched 3D-printed cereal-based snacks: A strategy for personalized nutrition through texture design and nutritional enhancement — Nancy Mahmoud	Targeting L-Cell Dopaminergic Signaling Through Precision Nutrition to Mitigate Age-Related Decline in Gut Endocrine Function — Diana Sousa
10:20 – 10:35	Screening of important factors affecting Solid-state fermentation of apple and pear surpluses by <i>Yarrowia</i> species for protein enrichment — Liliana Araújo	Development of Sustainable Functional Meringues through the Upcycling of Fifth-Range Beetroot Surplus and Legume Aquafaba — Elisa Canazza	Impact of Antibody Batch Variability on ELISA and Immunosensor Performance for Soybean Gly m TI Detection — Catarina Dias

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	Sala Mondego C2A	Sala Sofia C2B	Sala Almedina C2D
10:35 – 10:50	FLASH: Macroalgae-Enriched Chickpea and Almond Spreads as Sustainable Functional Foods: Nutritional Potential and Ingredient Selection — Joana Ferreira	FLASH: Nutritional profile and lutein content of functional bread enriched with honey <i>Chlorella vulgaris</i> — Elizandra Ardohain	FLASH: Modulação do Equilíbrio Ácido–Base das Antocianinas por Proteínas: Uma Nova Estratégia para a Formação de Cor Azul Estável — Joana Oliveira
	FLASH: <i>Workflow</i> de Análise Sensorial e Modelos Celulares Orais para Compreensão do Sabor em Alimentos de Origem Vegetal — Susana Soares	FLASH: Physicochemical and textural evaluation of wheat bread enriched with <i>Ulva</i> sp., <i>Himanthalia elongata</i> and <i>Palmaria palmata</i> — Mafalda Pinto	FLASH: Porcine cartilage by-product as valuable technological ingredient in food — Ricardo Silva
	FLASH: Meat alternative proteic foods viability study with red algae carrageenan ingredients — Bernardo Ferreira	FLASH: Gluten-free, egg-free pancakes enriched with sweet potato flour: from technology to bioactive bioaccessibility — Nelson Pereira	FLASH: Consumption of edible insects – a transnational study on their gastronomic use — Raquel Guiné
10:50 – 11:20	COFFEE BREAK / SESSÃO DE PAINÉIS		
11:20 – 11:35	KEYNOTE SPONSOR: One Analyzer, Multiple Solutions: From MOSH, MOAH, Pesticides, and Beyond Joaquim Fonseca Sales (LECO)		
11:35 – 11:40	FLASH SPONSOR: From mixing to mouthfeel: Complementary rheological and tribological tools for plant-based food development Filipe Sousa (MTBrandão)		
	EMBALAGEM DO BARRO AO BIOPLÁSTICO INTELIGENTE		
11:40 – 12:20	PLENÁRIA: Active Packaging Strategies for Food Quality and Safety Filomena Silva (Universidad de Zaragoza)		
	<i>Moderador: Isabel de Oliveira Ferreira</i>		
12:20 – 12:35	Smart packaging with printed biobased colorimetric indicator for real-time assessment of fish freshness — Cláudia Nunes	The Clean Label Challenge in Ripened Cheese: Whey Protein-Based Active Coatings with Grape Skin Extracts for Natural Preservation — Jaime Fernandes	From food industry byproducts to water tolerant starch-based bioplastics: a mechanochemistry approach — Sílvia Petronilho

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	Sala Mondego C2A	Sala Sofia C2B	Sala Almedina C2D
12:35 – 12:50	Active chitosan films enriched with Opuntia ficus-indica extracts: does it contribute to poultry meat preservation? — Ana Fernando	Biofilms containing cutin oligomers for applications in food packaging — Adilson Locali-Pereira	FLASH: Active Whey Protein-Based Films Incorporated with Chestnut Pellicle Extract: Physicochemical Characterization and Antioxidant Effectiveness — Inês Amaro
			FLASH: From forest to packaging: Innovative phytosanitary strategies to support cork oak vitality — Raquel Silva
			FLASH: Snacks Effect of Freeze-Drying and Hot-Air Drying on the Nutritional and Chemical Composition of Off-Grade <i>Vaccinium ashei</i> Pomace* — Syed Bacha
12:50 – 14:00	ALMOÇO e NETWORKING		
	DA INVESTIGAÇÃO AO MERCADO: CIRCULARIDADE E CRIAÇÃO DE VALOR ECONÓMICO		
14:00 – 14:40	PLENÁRIA: Ciência: um Ingrediente para a Inovação Maria João Alegria (SUMOL+COMPAIL Marcas SA + LEAF (ISA))		
14:40 – 14:45	FLASH SPONSOR: Upcycling of food side streams: the benefits of twin-screw granulation of apple pomace Paula Cid (Dias de Sousa)		
	<i>Moderador: Manuel Coimbra</i>	<i>Moderador: Célia Silva</i>	<i>Moderador: Amélia Rauter</i>
14:45 – 15:00	Pear Pomace as a Sustainable Feedstock for Sugar Syrup Production: Physicochemical and Bioactive Characterisation Supporting Circular Valorisation — Joana Gonçalves	Unveiling the biorefinery concept from brown seaweed: a green cascade strategy to obtain multifunctional fractions — Cristina Rocha	From insect feeding to healthy foods: DHA enrichment of <i>Acheta domesticus</i> using <i>Schizochytrium</i> sp. and application in a healthy snack bar — Ana Bispo
15:00 – 15:15	Granulometric Fractionation as a Tool to Enhance the Functional Value of Apple Pomace — Joana Ferreira	Agar extraction solid residue as a source of texturing polysaccharides with bioactive properties — Kayane Oliveira	From feed to food chemistry: Effect of olive cake supplementation on the physicochemical, lipid and volatile profiles of traditional Bísaro dry-cured products — Ana Leite

*Tópico – Da investigação ao mercado: circularidade e criação de valor económico

Quinta-feira, 15 de outubro de 2026			
	Sala Mondego C2A	Sala Sofia C2B	Sala Almedina C2D
15:15 – 15:30	Impact of ripening on the sugar profile and health-promoting components from rejected fruit: apple and pear — Preciosa Pires	Structural characterization of polysaccharide rich fractions from <i>Agaricus bisporus</i> by-products and their cholesterol lowering potential — Maria Arranca	Grain Silo Dust to Leather Industry: Exploring a Sustainable Biomass Source — Filipa Alberto
15:30 – 15:45	Monitoring prickly pear ripening to optimize harvest timing and reduce postharvest losses: integrating digital tools, NIR spectroscopy and chemical characterisation — Cláudia Neves	From Waste to Wellness: Fish By-Product Bioactives for Liver Health — Manuela Machado	From Pineapple Waste to Water Treatment: Developing Sustainable Tannin-Based Biocoagulants — Inês Moreira
15:45 – 16:00	Production and Characterisation of Green Banana Flour (GBF) from an Autochthonous Variety of the Autonomous Region of Madeira: Bromatological Composition and Sensory Evaluation in Bread-Making and Pastry Formulations — Natália Silva	From Insect Exuviae to Chitosan: Characterization and Ultrasound-Assisted Demineralization of Black Soldier Fly Residues — Lisa Mersmann	Impact of salinity conditions on the sensory properties of <i>Salicornia Ramosissima</i> — Maria Machado
16:00 – 16:15	Valorisation of PGI and PDO Fruits: Effect of Blanching and Antioxidants on the Physicochemical, Rheological and Sensory Stability of Fruit Pulps — Meirielly Jesus	Unlocking Tyrosine from Sheep Whey Proteins: A Novel Pre-Treatment Strategy for Sustainable Bacterial Eumelanin Production — Nuno Pedro	Validation of an <i>In Situ</i> Derivatization Method for GC-MS Assessment of TBBPA and EE2 Bioaccessibility in Mackerel after In Vitro Gastrointestinal Digestion — Marta Silva
16:15 – 16:30	Acorn Flour as a Sustainable Excipient for Food and Pharmaceutical Applications — Luís Silva	Unlocking the Potential of Sugar Refinery Molasses — Amélia Graça	Production of <i>Pleurotus ostreatus</i> on different agricultural by-product substrates from the RAM, yield and respective sensory evaluation — Ana Ghira
16:30 – 16:45	FLASH: Valorisation of Leek (<i>Allium porrum</i> L.) By-products through Drying Technologies: Impact on Phenolic Compounds and Antioxidant Capacity of Different Plant Fractions — Ana Ferreira	FLASH: Olive pomace valorization through the recovery of bioactive compounds for edible oil fortification — Fernando Martins	FLASH: Sequential extraction strategies to recover organic acids and phenolic compounds from garlic by-products with food preservative potential — Tayna Souza
	FLASH: Beyond phenolic extraction: integrated utilization of onion peel fractions for the development and nutritional evaluation of functional crackers — Tatiane C. G. Oliveira	FLASH: Valorization of Brewers’ Spent Grain Using Mechanical Pre-treatments to Extract Soluble Arabinoxylans with Prebiotic Potential — Catarina Rebelo	FLASH: Bioactive Profiling of Parsley and Coriander Anatomical Fractions for Sustainable Functional Food Applications — Joana Solinho
	FLASH: Sensory acceptability of porridge with and without flavouring made from blends of extruded flour from the peel and albedo of passion fruit (<i>Passiflora edulis</i> f. <i>flavicarpa</i> Degener) and rice (<i>Oryza sativa</i> L.) — Nandara Oliveira	FLASH: Exploring the valorization of agar extraction byproducts through carbohydrate characterization — Beatriz Metzner	FLASH: Optimizing acidogenic fermentation of lipid-rich food waste for value-added bioproducts — Júlia Chegão

Quinta-feira, 15 de outubro de 2026			
	Sala Mondego C2A	Sala Sofia C2B	Sala Almedina C2D
16:45 – 16:50	FLASH: Tryptophan: the importance of food chemistry focusing the delicate balance between the cell requirements and metabolic impairments — Fernanda Ferreira	FLASH: Sustainable extraction techniques for bioactive antioxidants from <i>Ulva rigida</i> and <i>Sargassum</i> : comparison of seaweeds and assessment of the optimal approach — Preciosa Pires	FLASH: Assessment of the antioxidant and phenolic potential of canteen fruit waste for cosmetic and nutraceutical applications — Manuela Lageiro
16:50 – 17:15	COFFEE BREAK / SESSÃO DE PAINÉIS		
	ALIMENTOS TRADICIONAIS E VALORIZAÇÃO DO PATRIMÓNIO ALIMENTAR		
17:15 – 17:55	PLENÁRIA: Cozinha Social Ancestral João Carlos Silva (Roça São João dos Angulares)		
	<i>Moderador: Silvina Ferro Palma</i>	<i>Moderador: Ofélia Anjos</i>	<i>Moderador: José Batista</i>
17:55 – 18:10	Development of a 3D Printed Octopus Based Snack Inspired by the Traditional “Pulpo a la Gallega”: Nutritional Characterization and Sensory Evaluation — José Matheus	Sustainable bioprocessing strategies to enhance the functional potential of underexplored Mediterranean legumes — Andreia Fernandes	Effect of Pulsed Electric Fields on Microbial Inactivation and Stability of Strawberry Tree Juice during Refrigerated Storage — Enrique Pino-Hernández
18:10 – 18:25	Reinvention of portuguese seafood rice: a plant-based approach based on the synergy between polysaccharide hydrocolloids and seaweeds — José Pestana	Nutritional characterization of <i>Talinum paniculatum</i> (Jacq.) Gaertn. seed flour and its application as a partial wheat flour substitute in muffins — Marcleilton Santos	Green Alchemy: Transforming Avocado Waste into Efficient Water Treatment — Ricardo Ferreira
18:25 – 18:40	Processing Effects on Carbohydrate Digestibility and Nutritional Properties of Rice Flours — Victoria Gouveia	FLASH: Nutritional Composition of Commercially Important Marine Fish Species — Filipa Inês Pitacas	FLASH: Efficacy of controlled atmospheres in inhibiting fungal development and ensuring food safety of chestnuts (<i>Castanea sativa</i> Mill.) during extended storage — Oscar Chen
		FLASH: Spent coffee grounds-derived water-in-oil-in water double emulsions for edible coffee oil aroma preservation: A sustainable approach — Cláudia Passos	FLASH: From Wild Mushroom to Functional Foods: Polysaccharides Characterization and Their Cholesterol-Lowering Potential — Helena Laronha
		FLASH: Wild fruits of Cabinda: Nutritional Composition, Bioactive Properties, and Potential Valorization — Luísa Dolava	FLASH: Mushrooms and Their Potential as Sustainable Biosolutions — Laura Gracio
18:40 – 19:15	REUNIÃO DA DIVISÃO DA QUÍMICA DOS ALIMENTOS DA SPQ		
20:15	JANTAR DO ENCONTRO – Sala Afonso Henriques (Igreja CSF)		

Sexta-feira, 16 de outubro de 2026			
	Sala Mondego C2A	Sala Sofia C2B	Sala Almedina C2D
9:30 – 9:45	KEYNOTE SPONSOR: PFAS in Food-Contact Packaging: LC-MS/MS Strategies to Address Regulation (EU) 2025/40 Mário Armelão (Sciex)		
9:45 – 10:00	KEYNOTE SPONSOR: Beyond Sensitivity: The Combined Impact of Advanced Sample Preparation and Triple Quadrupole ICP-MS for Trace Element Analysis in Baby Food Daniel Ettlin (Unicam Lda)		
	COMUNICAÇÃO DE CIÊNCIA – QUÍMICA ALIMENTAR, LITERACIA ALIMENTAR E ESCOLHA DO CONSUMIDOR		
10:00 – 10:25	KEYNOTE: Todo o Oceano no Prato – Ciência, Cozinha e Produção de Algas Daniel Silva, Hugo Pereira (GreenColab) & Margarida Matins (ALGAplus)		
10:25 – 10:50	KEYNOTE: Food Design Atlas: O Mapa Invisível do Sistema Alimentar Ricardo Bonacho (Faculdade de Ciências Sociais e Tecnologia da Universidade Europeia, Esad-idea)		
10:50 – 11:20	COFFEE BREAK / SESSÃO DE PAINÉIS		
11:20 – 12:00	PLENÁRIA: Física e Alimentos: da Termodinâmica na Cozinha às Alterações Climáticas Globais Carlos Fiolhais (Professor Catedrático Jubilado da Universidade de Coimbra)		
	<i>Moderador: Catarina Prista</i>		
12:00 – 12:15	Influence of front-of-package labelling on behavioral, nutritional, and cognitive-affective outcomes regarding food and beverages marketed to children — Filipa Soares	One Health and Food Chemistry: Literacy, Sustainability and Integrated Risk Management in Food Systems — Elisabete Brito	

Sexta-feira, 16 de outubro de 2026			
	Sala Mondego C2A	Sala Sofia C2B	Sala Almedina C2D
12:15 – 12:30	From canned fish chemistry to label design: science communication and food literacy in schools — Cristina Soares	Biological and Behavioral effects of sucralose and erythritol in <i>D. melanogaster</i> — Volodymyr Tkach	
12:30 – 12:45	Impact of Industrial-Scale Pulsed Electric Fields on Olive Oil Quality: A Case Study from a Portuguese Farmers' Cooperative — Sara Dias	Institutionalising Food Safety: Ferreira da Silva, Charles Lepierre and the Emergence of Official Analytical Methods in Portugal, 1895–1945 — Cristina Marques	
12:45 – 13:00	ScreenBETES: AI Platform for Antidiabetic Bioactive Discovery from Natural Products* — Carlos Shiraishi	FLASH: Validation of a food literacy scale using structural equation modelling — Raquel Guiné	
		FLASH: O movimento Refood — Graça Figo	
13:00 – 14:30	ALMOÇO e <i>NETWORKING</i>		
	<i>Moderador: Miguel Teixeira</i>		
14:30 – 15:30	MESA REDONDA: <i>One Health: Estamos a desenvolver os alimentos certos para o futuro da saúde?</i> Alexandra Bento (Instituto Nacional Ricardo Jorge) Isabel do Carmo (Endocrinologista) Manuel Coimbra (Universidade de Aveiro) Márcia Pinto (Salina Greens) Rui Costa Lima (SenseTest)		
15:30 – 17:30	CERIMÓNIA DE ENTREGA DE PRÉMIOS		
	Sessão de Encerramento do Encontro e da Celebração do Dia Mundial da Alimentação		
17:30		BAIXaVOZ – Coro da Baixa de Coimbra	

*Tópico – Sistemas alimentares, segurança, autenticidade, rastreabilidade, impacto social e inteligência artificial