

# PrimaMedAgroFood - Programme

**Thursday, 18 may 2023**

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| 08:30 - 09:00h | <b>Registration</b><br>Placing of posters                                                                                                                                                                                                                                                                                                                                                     |
| 09:00-09:30    | <b>Opening Ceremony</b> <ul style="list-style-type: none"> <li>• INIAV welcome- Nuno Canada, President Instituto Nacional de Investigação Agrária e Veterinária</li> <li>• PRIMA Programme- Mohamed Wageih, Project Officer</li> <li>• Portuguese participation in PRIMA calls 2018-2021-Maria Maia, Fundação para a Ciência e a Tecnologia</li> <li>• TRACE-RICE video exhibition</li> </ul> |
| 09:30–10:00    | <b>Session I – Authenticity &amp; traceability digital tools</b><br>Moderator: Filipa Ribeiro- Universidade de Lisboa, Instituto Superior Técnico, Portugal<br>TrustEat: exploiting the interfaces between Nanotechnology and Blockchain in the food value chain<br>Hugo Oliveira-International Iberian Nanotechnology Laboratory (INL)                                                       |
| 10:00-10:15    | Genome analysis and identification of molecular markers for rice ( <i>Oryza sativa</i> ) traceability, M. Beatriz Vieira-Universidade Nova de Lisboa, ITQB NOVA, Portugal                                                                                                                                                                                                                     |
| 10:15-10:30    | Rice quality evaluation based on machine learning tools and NIR spectroscopy, Pedro Sampaio-Instituto Nacional Investigação Agrária e Veterinária (INIAV) and Lusófona University, Portugal                                                                                                                                                                                                   |
| 10:30-10:45    | Revolutionizing Rice: Unveiling the State-of-the-Art Traceability Practices in the Global Rice Industry, Tiago Cunha Reis-Mater Dynamics, Portugal                                                                                                                                                                                                                                            |
| 10:45-11:15    | Coffee break                                                                                                                                                                                                                                                                                                                                                                                  |
| 11:15-11:45    | <b>Session II - Emerging technologies &amp; nanomaterials</b><br>Moderator: Dulcineia Ferreira Wessel- Instituto Politécnico de Viseu, ESAV, Portugal<br><i>Today's role of emerging processing technologies to improve food chain value</i> , Dolores Rodrigo-Instituto de Agroquímica y Tecnología de Alimentos (IATA-CSIC), Spain                                                          |
| 11:45-12:00    | Nanomaterials for climacteric fruits preservation: pilot scale conservation chambers case study, Filipa Ribeiro-Universidade de Lisboa, Instituto Superior Técnico, Portugal                                                                                                                                                                                                                  |
| 12:00-12:15    | Cu and Zn MOFs with bipyrazole linkers to prevent antimicrobial decay of climacteric fruits during the storage / transportation steps, Fabio Marchetti-University of Camerino, School of Science and Technology, Italy                                                                                                                                                                        |
| 12:15-12:30    | Ethylene photooxidation for fruit preservation using TiO <sub>2</sub> -BEA zeolite composites, Ricardo Ferreira-Universidade de Lisboa, Instituto Superior Técnico, Portugal                                                                                                                                                                                                                  |
| 12:30-12:45    | An exposure assessment approach for <i>Bacillus cereus</i> in heat treated rice supplemented with grape extract, Eva Grau-Fuentes-Instituto de Agroquímica y Tecnología de Alimentos (IATA-CSIC), Spain                                                                                                                                                                                       |
| 12:45-13:00    | Fruit ripening mitigation – Ag-based zeolites for ethylene adsorption, Auguste Fernandes-Universidade de Lisboa, Instituto Superior Técnico, Portugal                                                                                                                                                                                                                                         |
| 13:00-14:10    | Lunch                                                                                                                                                                                                                                                                                                                                                                                         |
| 14:00-14:30    | <b>Session III – Development of high added value products</b><br>Moderator: Ana Sanches Silva, Instituto Nacional Investigação Agrária e Veterinária (INIAV), Portugal<br><i>Use of natural compounds, physical means and biocontrol agents to manage postharvest loss and waste of fresh fruit, vegetables and aromatic plants</i>                                                           |

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|             | Gianfranco Romanazzi & Marwa Moumni, Marche Polytechnic University (UNIVPM), Italy                                                                                                                                                                                                                                                                                                                                                                                        |
| 14:30-14:45 | Insecticidal and disinfestation effectiveness of extremely high and low temperatures of <i>Carpophilus hemipterus</i> from dates, Hagit Navarro-Green storage Ltd, Israel                                                                                                                                                                                                                                                                                                 |
| 14:45-15:00 | Integrated biorefinery for orange by-products valorization in the Mediterranean area – a case study on Algarve’s PGI cultivars, Ana Vilas-Boas-Universidade Católica Portuguesa, CBQF, Portugal                                                                                                                                                                                                                                                                           |
| 15:00-15:15 | Exploring the potential of <i>Opuntia ficus-indica</i> as a source of value-added products, Susana de Almeida Cardoso-University of Aveiro, LAQV-REQUIMTE, Portugal                                                                                                                                                                                                                                                                                                       |
| 15:15-15:45 | <b>Session IV - Promotion of healthy &amp; sustainable diets</b><br>Moderator: Maria Rosário Bronze, Instituto de Biologia Experimental e Tecnológica (iBET), Portugal<br><i>DELICIOUS*- Growing up healthy and joyful Mediterranean Diet</i> , Juancho Pons, EDELVIVES, Spain<br>*Acronym of UnDErstanding consumer food choices & promotion of healthy and sustainable Mediterranean diet and LIifestyle in Children and adolescents through behavIOUral change actionS |
| 15:45-16:00 | Bioactive compounds present in <i>Coriolus versicolor</i> , <i>Hericium erinaceus</i> and <i>Pleurotus ostreatus</i> mushroom biomass, Helena Araújo-Rodrigues-Universidade Católica Portuguesa, CBQF, Portugal                                                                                                                                                                                                                                                           |
| 16:00-16:15 | Validation of a Biochip Array Technology for Multi-Mycotoxins Screening in Rice on the frame of TRACE-RICE project, Ana Sanches Silva, Instituto Nacional Investigação Agrária e Veterinária (INIAV), Portugal                                                                                                                                                                                                                                                            |
| 16:15-16:30 | SAFFROMFOOD: Phytochemical characterization of saffron ( <i>Crocus sativus</i> L.) stigmas and development of high added-value ingredients from floral by-products, Leonor Costa-Instituto de Biologia Experimental e Tecnológica (iBET), Portugal                                                                                                                                                                                                                        |
| 16:30-16:45 | Phenolic and antioxidant compounds in brown rice varieties, Cristiana Pereira, Instituto Nacional Investigação Agrária e Veterinária (INIAV), Portugal                                                                                                                                                                                                                                                                                                                    |

## Friday, 19 may 2023

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| 09:30-10:00 | <b>Session V - Innovative Agro-Food business</b><br>Moderator: Lillian Barros, Centro de Investigação de Montanha (CIMO-IPB) Portugal<br><i>The evolution of collective entrepreneurship: Innovations in agrifood system transformation</i> , Constantine Iliopoulos- Director Agricultural Economics Research Institute (AGRERI), Greece |
| 10:15-10:30 | A Scalable and Interoperable Blockchain Application for the Rice Supply Chain, Nuno Serra-Food4Sustainability CoLAB, Portugal                                                                                                                                                                                                             |
| 10:30-10:45 | InovFarmer.MED: Improving Mediterranean supply chain through innovative agro-food business models to strengthen small-scale farmers competitiveness, using prickly pear and fig as case study, Dulcineia Ferreira Wessel-Instituto Politécnico de Viseu, ESAV, Portugal                                                                   |
| 10:45-11:00 | Industrial food by-products as source of safe extracts with valuable antioxidant properties: the ValICET project approach, Ana Rita Mateus-Instituto Nacional Investigação Agrária e Veterinária (INIAV), Portugal                                                                                                                        |
| 11:00-11:30 | Coffee-break                                                                                                                                                                                                                                                                                                                              |
| 11:30-11:45 | Developing a Sustainable and Functionalized Pumpkin Fruit Pulp Formulation Using Biobased Preservatives: The PulpIng Project, Maria Gabriela Leichtweis-Centro de Investigação de Montanha (CIMO-IPB), Portugal                                                                                                                           |

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| 11:45-12:00 | Tomato quality and safety assessment through the application of physicochemical and predictive microbiology models, Francisco Jimenez-Jimenez-University of Cordoba, Department of Food Science and Technology, Spain |
| 12:00-13:00 | Poster Session / Conclusion Remarks                                                                                                                                                                                   |
| 13:00-14:00 | Lunch (Free)                                                                                                                                                                                                          |
| 14:00       | TRACE-RICE General Assembly (extra workshop)                                                                                                                                                                          |