



Annual PhD Workshop on Biotechnology 2022

12th July 2022

Time	Name	Thesis title
9:00	Ana Carolina Cassoni	Lignin extract as potential biopesticide for the control of nematode parasites - An integrative approach
9:20	Ana Isabel Ribeiro Lopes	Application of essential oils/chitosan nanoparticles for the treatment of skin yeast infections
9:40	<i>Diana Isabel Pinto de Almeida</i>	<i>TP. Development and Characterization of a New Akkermansia Muciniphila-Based Synbiotic Gut Biomodulator and Its Role Against Foodborne Enteropathogens</i>
10:00	Ana Paula Capêto Matos de Sousa	Develop a bio-based process that converts lipid's distillation and evaporation residues into polymers with potential application for further materials industry
10:20	Ana Sofia da Silva Oliveira	Development of rich-peptide extracts from yeast by-products for functional applications
10:40	Coffee Break	
11:00	<i>Mariana Correia Pedrosa</i>	<i>TP. SUSPLA: Development of PLA Biofilms from Food Waste, Incorporated with Bioactive Preserving Molecules</i>
11:20	<i>Ana Sofia Pimenta de Pinho Martins</i>	<i>TP. Contribution of voluntary fortified foods to micronutrient Intake in Portugal</i>
11:40	Sara Alexandra dos Santos Cunha	Multifunctional natural derived peptide extracts for skin care
12:00	<i>Gabriel Afonso da Rocha Silva</i>	<i>TP. Artificial intelligent model for monitoring impact of climate change on outdoor aerial and surface microbiome</i>
12:20	Catarina da Costa Miranda	Fate of micropollutants and recovery of EPS in Aerobic granular sludge technology in events of salt intrusion

Lunch Break: 13 – 14:30h



12th July 2022

Lunch Break: 13 – 14:30h

Time	Name	Thesis title
14:30	Maryam Bagheri	<i>TP. Exploring breeding options for nutrition and water use efficiency in pea</i>
14:50	Cindy Marlène Mesquita Serafim	Ectomycorrhiza as a tool to improve urban trees resilience
15:10	Célia Maria da Silva Freitas Costa	<i>TP. The role of gut microbiome in the senolytic activity of natural compounds explored for prevention of age-related intestinal inflammation</i>
15:30	Luís Carlos Rocha Carvalho	Effect of polyphenols on <i>Saccharomyces cerevisiae</i> fed-batch fermentation
15:50	Ana Margarida Massa Faustino	Valorization of yeast-based mannans as sources of bioactive ingredients for functional applications
16:10	Filipa Alexandre Soares Gomes Antunes	Development of Sustainable Processes for Obtaining Lignin from Sugarcane Byproducts and its valorisation
16:30	Coffee Break	
16:50	Filipa Prata Silva	Exploring KSHV LANA role in chromatin modifications
17:10	Francisca Casanova Cerqueira Bastos	Design of micro- and nanostructures from sugarcane by-products for encapsulation and controlled release of active biomolecules
17:30	Francisca da Silva Teixeira	Lipidomic and Functional Characterization of Industrial Fermentation By-Products to Predict Potential Technological Applications
17:50	Bruno Miguel Guedes Horta	Fractionation of sugarcane fermentation spent broths for production of value-added components towards an integrated biorefinery concept in synthetic biotechnology



13th July 2022

Time	Name	Thesis title
9:00	Francisca Teixeira Soares da Mota Ferreira	Design of paper-based analytical devices for chemical and biochemical assays of biomarkers in non-invasive biological fluids
9:20	Joana Maria Carvalho Gomes	<i>TP. Climate change and food safety: impact on proliferation and virulence of foodborne pathogens on fresh products</i>
9:40	Cindy Leonor Alves Dias	Sustainable innovative strategies for Rocha pear controlled ripening after 1-MCP application: a mechanistic approach
10:00	Rafaela Alexandra Ferreira Geraldo	<i>TP. CARDIOLENTIL: understanding the effects of lentil consumption on cardiovascular health and associated morbidities</i>
10:20	Mónica Raquel Brás Oliveira	<i>TP. Listeria gut microbiota interactions and listeriosis</i>
10:40	Coffee Break	
11:00	Marta Isabel Pimenta de Carvalho	<i>TP. Acinetobacter as foodborne pathogens: contributing data to fill knowledge gaps</i>
11:20	Mariana da Luz Cabral Veiga	Is Cannabinoid the skincare industry's next cosmeceutical?
11:40	Valter Filipe Reis Martins	<i>TP. Microalgae Valorization in the Development of the Biodegradable Coatings under a Circular Economy Approach</i>
12:00	Daniela da Silva Magalhães	Development and characterization of functional ingredients through valorization of Citrus lemon peels: natural antioxidants and antimicrobials for food preservation
12:20	Anabela Alves Veiga	Biofabrication of a 3D silk-sericin construct as a new strategy for Engineering a Skin Tissue Model

Lunch Break: 13 – 14:30h



13th July 2022

Lunch Break: 13 – 14:30h

Time	Name	Thesis title
14:30	Nelson Fernando Mota de Carvalho	GIOTA Platform: Development, optimization and implementation of in vitro gastrointestinal models for human and animal gut microbiota studies
14:50	Pedro Miguel Constante de Sousa	Valorization of β -glucans extracts into high-value skincare ingredients
15:10	Joana Patrícia Abreu Silva	Antibiotic resistance in the environment-human interface
15:30	Ana Teixeira Couto	Aerobic granular sludge technology for the treatment of aquaculture streams
15:50	Coffee Break	
16:10	<i>Rafael Diogo Caldeira Duarte</i>	<i>TP. Legumes-PLUS: Legume-Polyphenol and -Lectin non-nutritional factors and their role in determining the functional diversity of soil- and gut-microbes</i>
16:30	<i>Rosa Marisa Duarte Moreira</i>	<i>TP. Common bean and chickpea innovation and valorisation for sustainable agri-food systems</i>
16:50	Ricardo Jorge Guedes Paiva Freixo	Design production and purification procedures for obtaining high-quality fractions of cello-oligomers from sugarcane co-products and its valorization
17:10	Maria João Coimbra Branco de Carvalho	Design new and sustainable ingredients with high commercial value for cosmetic and skin care industry using sugarcane residues