



WORKSHOP ON CITRUS: FROM FARM TO THE FORK

WORKSHOP CITRINOS: DO POMAR À MESA



17th April, 2023 | Campus de Gambelas | Universidade do Algarve
Portugal

Free Registration at <https://forms.office.com/e/vmJQCR8UqK>

9H45 | WELCOME SESSION

Maria do Carmo Martins (COTHN)
Diana (Frutas Tereso, Algaroange)
Manuela Pintado (UCP)

10H15

Good Agricultural Practices for Citrus farms in Egypt: Fertilization program
Prof. Dr. El Sayed (NRC-Egypt)

10H45

Management of horticultural practices in Citrus orchard and its relation to the harvesting process
Dr. Farid M. Rohim (NRC-Egypt)

11H15 - 11H45 | COFFEE BREAK

11H45

O que é que os citrinos produzem além de sumo delicioso e nutritivo?
Prof. Amilcar Duarte (UAlg)

12H15

New production technologies and by-products valorisation
David Martínez (CTNC-Spain)

12H45 - 14H | LUNCH BREAK

14H

New strategies to integral fruit by-products valorisation
Manuela Pintado (UCP/CBQF-Portugal)

14H30

Orange and Lemon by-products from Algarve citrus cultivars as new source of bioactive compounds
Ana Vilas-Boas & Daniela Magalhães (UCP/CBQF-Portugal)

15H

Citrus by-products Valorization – A real industrial Case
Sérgio Streitenberger (AMC natural drinks - Spain)

15H30

Freetilizer – The zero waste approach for the citrus industry
Miguel Ramos (Pipe Masters-Portugal)

16H | CLOSING SESSION

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Diana (Frutas Tereso, Algaroange)
Manuela Pintado (UCP)

16H30 | NETWORKING MOMENT

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