



Annual PhD Workshop on Biotechnology 2023

18th July 2023 – Auditório Comendador Arménio Miranda (EBI-100)

Time	Name	Thesis title
9:00	Ana Teixeira Couto	Aerobic granular sludge technology for the treatment of aquaculture streams
9:20	Ana Isabel Ribeiro Lopes	Application of essential oils/chitosan nanoparticles for the treatment of skin yeast infections
9:40	Beatriz Gonçalves Bernardes	Silk-based hydrogel/aerogel formulations for the sequential release of vancomycin and curcumin towards wound healing and regeneration
10:00	Catarina da Costa Miranda	Fate of micropollutants and recovery of EPS in Aerobic granular sludge technology in events of salt intrusion
10:20	Ana Margarida Ribeiro Teixeira	Dispersion of antibiotic resistance within nature-based solutions and surrounding biota
10:40	Coffee Break	
11:00	Ana Rita Matos Mendes	Mass transfer properties of nanocelulose-based materials. Application to nano zinc oxide as antimicrobial food packaging
11:20	Srishti Singh	<i>TP - Novel approaches to improve properties of cellulose-based packaging: A critical study on safety</i>
11:40	Andreia Silva Fernandes	Immunomodulatory Activity of B-glucans from Natural Sources in the Skin
12:00	Marta Sofia Magalhães Duarte	Unravelling the Potential of Marine Microalga <i>Porphyridium cruentum</i> for Wound Healing and Regeneration



19th July 2023 – Auditório Comendador Arménio Miranda (EBI-100)

Time	Name	Thesis title
9:00	Célia Maria da Silva Freitas Costa	The role of gut microbiome in the senolytic activity of natural compounds explored for prevention of age-related intestinal inflammation
9:20	Mónica Raquel Brás Oliveira	Listeria gut microbiota interactions and listeriosis
9:40	Pedro Miguel da Silva Baptista Ribeiro	Covid-19 Effective Predicting Tool Through Electrocardiographic Activity
10:00	Paulo Ricardo Santos Pontes da Nova	Algae antioxidante and polysaccharide rich derived extracts from <i>Fucus vesiculosus</i> and <i>Porphyra dioica</i> as potential therapeutic strategies for pancreatic cancer
10:20	Joana Maria Carvalho Gomes	Climate change and food safety: impact on proliferation and virulence of foodborne pathogens on fresh products
10:40	Coffee Break	
11:00	Jorge Miguel da Silva Pinto	New hybrid yoghurt-type products for health and well-being: microbiological, physical-chemical, biochemical and sensory characterization of a plant-base enriched with whey protein
11:20	Mariana Correia Pedrosa	SUSPLA: Development of PLA Biofilms from Food Waste, Incorporated with Bioactive Preserving Molecules
11:40	Lourenço Ascensão Marques Pinto de Rezende Rodrigues	<i>TP - Urban farming for all: looking at safety in urban food production to tease out the best approaches</i>
12:00	Ana Luiza Rodrigues Fontes	Development of new functional dairy product enriched in microbial bioactive conjugated fatty acids through an industrial-based approach



20th July 2023 – Auditório Comendador Arménio Miranda (EBI-100)

Time	Name	Thesis title
14:30	Maryam Bagheri	Exploring breeding options for nutrition and water use efficiency in pea
14:50	Ana Alexandra Gonçalves Vilas Boas	Integrative approach of orange peels valorization into a multifunctional ingredient
15:10	Rafaela Alexandra Ferreira Geraldo	CARDIOLENTIL: understanding the effects of lentil consumption on cardiovascular health and associated morbidities
15:30	Sofia Luísa Pereira de Sousa	<i>TP - VALTEX – Valorisation of emergent plant fibres to promote sustainability and traceability in the textile industry</i>
15:50	Ana Margarida Martins Vilas Boas	<i>TP - Development of functional hydrogels encapsulating Bromelain recovered from pineapple by-products for the control of Inflammatory Bowel Diseases</i>
16:10	Coffee Break	
16:30	Laíres de Araújo Lima	<i>TP - Predifood: Predictive and Accelerated Models for Food Shelf-Life Assessment</i>
16:50	Rafael Diogo Caldeira Duarte	Legumes-PLUS: Legume-Polyphenol and -Lectin non-nutritional factors and their role in determining the fUunctional diverSity of soil- and gut-microbes
17:10	Valter Filipe Reis Martins	Microalgae Valorization in the Development of the Biodegradable Coatings under a Circular Economy Approach
17:30	Marta Fernandez da Cunha	Bioactive properties of external mucus isolated from coastal fish of Portugal and Macau
17:50	Helena Maria Araújo Rodrigues	Impact of mushroom nutrition on gut microbiota modulation and association with neuroprotective capacity