



CATOLICA

CBQF · CENTRE FOR BIOTECHNOLOGY  
AND FINE CHEMISTRY ASSOCIATE LABORATORY

CBQF

PORTO

# CBQF Day

## Biotechnology-driven science addressing the Sustainable Development Goals

3rd July 2025

Universidade Católica Portuguesa | Auditório Comendador Arménio Miranda (EBI-100)  
Rua Diogo Botelho, 1327 | 4169-005 Porto

Time (hour)	Title of session
9:30 - 9:45	Opening Session <ul style="list-style-type: none"><li>- Isabel Braga da Cruz   UCP Pro-Rector</li><li>- Manuela Pintado   CBQF Director</li></ul>
9:45 - 11:15	Round Table   CBQF across time: The role of research in achieving the SDGs <ul style="list-style-type: none"><li>- Manuela Pintado   CBQF Director</li><li>- António Rangel, Rui Morais, Tim Hogg   Former CBQF Directors</li><li>- Moderators: Carla Santos e Ezequiel Coscueta</li></ul>
11:15 - 11:45	Coffee break
11:45 - 13:00	Creative Jam
13:00 - 14:00	Pizza Lunch   Jardim do Edifício Paraíso
14:00 - 14:30	Creative Jam   Results Presentation
14:30 - 15:45	Three-minute Project (Pitches) <ul style="list-style-type: none"><li>- Gianuario Fortunato   Bioinformatics Meets Plant Nutrition for a Sustainable Future</li><li>- Mahsa Farrokhi   Enhancing Gluten-Free Bread Quality: Synergistic Effects of Sonication, Plasma Treatment, and Sourdough Fermentation on Quinoa and Chickpea Flours</li><li>- Cláudia Oliveira   DETEX - Development of by-products-based antimicrobial TEXTiles for skin dysbiosis</li><li>- Joana Costa   Potential of cachaza muds for animal feed applications</li><li>- João Botelho   One gene, multiple copies: how core gene duplications shape multipartite genomes</li><li>- João Albuquerque   VIIAFOOD Agenda - Sustainable &amp; clean-label cured and cooked meat products</li><li>- Diana Pinto   Decoding Wine Microbial Terroir: A Metabolomics Approach to Yeast Selection and Biocontrol</li><li>- João D'Ascensão   Production of a protease via precision fermentation</li><li>- Sofia Pereira   ReCROP - Bioinocula and CROPPing systems: an integrated biotechnological approach for improving crop yield, biodiversity and RESilience of Mediterranean agro-ecosystems</li><li>- Sérgio Sousa   Developing High-Protein Foods through Organic-Flour Profiling and Microalgae Enrichment to Improve Health and Well-being</li></ul>



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	<ul style="list-style-type: none"><li>- Sara Amorim   <i>LESSisMORE: LESS disruptive technologies for advancing decellularization and postprocessing of MORE functional biological materials</i></li><li>- Nelson Carvalho   <i>Use of a novel serine protease in milk matrices for development of new products</i></li><li>- Sara Baptista Silva   <i>From by-products to best-sellers: How meat Industry is shaping a new food generation</i></li><li>- Tânia Ribas Pedro   <i>Aqua_Smart's journey towards the SDGs</i></li></ul>
15:45 – 16:00	Creative Jam Awards - <i>Manuela Pintado   CBQF Director</i>
16:00 – 16:15	Closing Address - <i>Isabel Vasconcelos   Vice-Rector for Teaching and Pedagogical Innovation</i>
16:30	END OF EVENT