

CONGRESO

Iberphenol

*Congreso Ibérico
de compuestos fenólicos*

**Ourense
2 de outubro, 2019**

Fotografía: Suzy HazeWood (Pexels)

Universidade de Vigo

AA1: Grupo de Investigacións Agro-ambientais e Agroalimentarias

CITACA: Clúster de Investigación e Transferencia Agroalimentaria do Campus da Auga

Facultade de Ciencias

Vicerreitoría do Campus de Ourense Campus da Auga

Vicerreitoría de Comunicación e Relacións Institucionais

Entidad financiadora



Entidades colaboradoras



Entidades patrocinadoras



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Programa

8.30 h Recepción de asistentes

9.00 h Inauguración

- Mario Guimaraes
Coordenador Comissão de Coordenação e Desenvolvimento Regional do Norte

9.15 h Sesión plenaria

- Francisco A. Tomás Barberán
Grupo de Calidade, Seguridade e Bioactividade de Alimentos, CEBAS- CSIC

10.00 h Bloque 1. Phenolic agro- industries

Phenolic and sensory profiles of raspberries (Kweli and Tulameen) produced under conventional versus organic agricultural practices (PT)

- Alice Vilela
Centro de Investigación e Tecnologías Agroambientais e Biolóxicas da Universidade de Trás-os-Montes e Alto Douro

Influence of the growth cycle on the bioactive properties and phenolic composition of Cynara cardunculus L. var altilis (PT)

- Filipa Mandim
Instituto Politécnico de Bragança

Lamiaceae family plants: a rich source of phenolic compounds (PT)

- Tiane Finimundy
Instituto Politécnico de Bragança & Centro de Investigación e Tecnologías Agroambientais e Biolóxicas da Universidade de Trás-os-Montes e Alto Douro

Determination of the ellagitannins and anthocyanins in red wine during ageing in oak barrels with known oxygen transfer rate (ES)

- Samanta Prat
Universidade de Valladolid

Analysis of the relationships between the wine oxygen consumption kinetics and its chemical composition using Artificial Neural Networks (ES)

- Víctor Martínez-Martínez
Universidad de Valladolid

Effect of toasting process in French oak barrels with different oxygen transmission rate (OTR): evolution of the volatile composition in aged red wine (ES)

- Rosario Sánchez- Gómez
Universidade de Valladolid

11.30 h Sesión de pósters e pausa café

12.00 h Bloque 2. Phenolic compounds circular economy

Valorization of phenolic compounds from Polyvinylpyrrolidone (PVPP) waste used in wine fining (PT)

- Fernanda Cosme
Centro de Investigación e Tecnologías Agroambientais e Biolóxicas da Universidade de Trás-os-Montes e Alto Douro

Optimization of the extraction of colouring agents from leaves of Ocimum basilicum var. purpurascens (PT)

- Eliana Pereira
Instituto Politécnico de Bragança

Fighting Antibiotic Resistance: grape stems as a new opportunity (PT)

- Ana Isabel Novo Barros
Centro de Investigación e Tecnologías Agroambientais e Biolóxicas da Universidade de Trás-os-Montes e Alto Douro

Evaluation of macroalgae for the identification, optimization of extraction, fractionation and isolation of phenolic compounds (ES)

- Miguel Ángel Prieto Lage
Universidade de Vigo

Vine & wine residues: Unlimited resources of high-value polyphenols towards Industrial Applications (PT)

- Joana Oliveira
Faculdade de Ciências da Universidade do Porto

The circular economy of fruits by-products extracts: potential use in the food industry (PT)

- Mariana Andrade
Universidade de Coimbra

13.30 h Bloque 3. Phenolic compounds and taste

Molecular basis of the modulation of astringency by biopolymers (ES)

- Ignacio García Estévez
Universidade de Salamanca

Molecular Taste: molecular approaches to understand food polyphenols astringency and bitterness (PT)

- Susana Soares
Faculdade de Ciências da Universidade do Porto

Study of the supramolecular interactions between phenolic compounds and salivary proteins and their relationship with astringency (ES)

- Alba María Ramos Pineda
Universidade de Salamanca

14.15 h Comida

15.15 h Bloque 4. Phenolic compounds and bioactive properties

Study on model systems of the molecular mechanisms involved in the biological activity of phenolic compounds (ES)

- Begoña Ayuda Durán
Universidade de Salamanca

Experimental evidence on the phenolic richness of plants from Guinea-Bissauan medicinal flora and relation with bioactivities (PT)

- Andreia P. Oliveira
Faculdade de Farmácia da Universidade do Porto

Profiting from Thai ethnomedicinal knowledge: Phenolic profiling and biological insights in the anti-inflammatory effects of Thai plants (PT)

- Nelson G.M. Gomes
Faculdade de Farmácia da Universidade do Porto

16.45 h Bloque 5. Phenolic compounds and health

Effects of Chestnut Flower Extract on an Animal Model of Prostate Cancer (PT)

- Paula Alexandra Martins de Oliveira
Centro de Investigación e Tecnologías Agroambientais e Biolóxicas da Universidade de Trás-os-Montes e Alto Douro

The marine biome and its unlimited potential: brown seaweed phlorotannins as multimodal agents in inflammation and allergy network (PT)

- Mariana Barbosa
Faculdade de Farmácia da Universidade do Porto

Extra Virgin Olive Oils obtained from Galician ancient varieties: the Role of the Phenolic Compounds on MCF-7 Human Breast Cancer Cells (ES)

- Patricia Reboredo Rodríguez
Universidade de Vigo

Let your food be your medicine: Polyphenols as Modulators of Food Allergies (ES)

- Rosa Pérez- Gregorio
Faculdade de Ciências da Universidade do Porto

Effects of Ganoderma lucidum on oxidative stress in a mice model of tubule interstitial fibrosis (PT)

- Carlos Venâncio
Centro de Investigación e Tecnologías Agroambientais e Biolóxicas da Universidade de Trás-os-Montes e Alto Douro

Strawberry polyphenols as possible modulators of pre-adipocytes differentiation: a possible tool to control obesity onset and progression (ES)

- Tamara Y. Forbes-Hernández
Universidade de Vigo

18.15 h Descanso

18.30 h Mesa redonda de clausura

Added-value innovation of phenolics: challenges and opportunities

- M^a Isabel Gil Muñoz
Profesora de Investigación del Grupo de Calidade, Seguridade y Bioactividade de Alimentos, CEBAS- CSIC

- Amílcar José dos Reis Ferraz
Presidente Conselho Administração Labialfarma Group

- Isabel Ferreira
Presidente do MORE - Laboratório Colaborativo Montanhas de Investigación Associação e TRANSCoLAB - Laboratório Colaborativo Transfronteiriço para a sustentabilidade e innovación del sector Agroalimentario y Agroindustrial

- Juan A. Vázquez Gancedo
Presidente CLUSAGA - Clúster Alimentario de Galicia

- Ana Torrado Agrasar
Coordinadora CITACA - Clúster de Investigación y Transferencia Agroalimentaria del Campus Auga

- Víctor Vendrell
Life Science Project Manager in Matarromera Group

Evaluation of the neuroprotective and antidiabetic potential of phenol-rich extracts from virgin olive oils by in vitro assays (ES)

- María Figueiredo González
Universidade de Vigo

Impact of in vitro gastrointestinal digestion and colonic fermentation on the phenolic composition and bioactivities of Rosmarinus officinalis L. (PT)

- Rúbia C.G. Corrêa
Instituto Politécnico de Bragança

Contribution of phenolic compounds for the biological activities of Acanthus mollis (PT)

- Patricia Matos
Universidade de Coimbra

Iberphenol

Iberphenol é unha rede cooperativa de investigación no ámbito de polifenoles e as súas aplicacións industriais, fundada por POCTEP (Programa de Cooperación Internacional para España e Portugal, 2014-2020; Ref. 0377_IBERPHENOL_6_E).

A preparación do proxecto nace da idea da Universidade de Salamanca de potenciar o traballo de investigación que se leva varios

anos realizando no grupo de investigación GIP (Grupo de Investigación en Polifenoles). O grupo de investigación GIP mantíña colaboracións estables co resto de membros incluídos neste consorcio. Co obxectivo de reforzar estas unións e plantexar obxectivos moito máis ambiciosos que os levados a cabo ata agora se plantexa a creación da Rede IBERPHENOL – Red Ibérica de Investigación en Polifenoles.

Contacto

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