

POSTERS 2025

01. Studies on the Production of Novel Fermented Drinks from Sweet Whey.

Elena Ramona Huber, Roxana Elena Gheoghiță, Ancuța Chetrariu, Adriana Dabija.
Stefan cel Mare University of Suceava. Romania.

02 Research on improving bread quality by adding fruits from the Prunus genus.

Mariana Slavic, Anca Mihaela Gâtlan, Amelia Buculei, Adriana Dabija.
Stefan cel Mare University of Suceava. Romania.

03. Possibilities of using different germinated pseudocereals in bread making.

Olivia Atudorei, Denisa Atudorei, Georgiana Gabriela Codină.
Stefan cel Mare University of Suceava. Romania.

04. Tools for sustainability and digital transformation of the agro-food sector. DIGISOST.

Martinez Sanmartin, Angel and Galvez Caravaca, Francisco Jose.
National Technological Centre for the Food and Canning Industry CTNC, Spain.

05. Development of bio-based and biodegradable plastics for active food packaging from mixtures of ingredients and active substances from agro-industrial wastes. ET1APLAUS0.

Garcia, P., Quintin, D., Lorca, F., Balbastre, S., Fernandez, J.
National Technological Centre for the Food and Canning Industry CTNC, Spain.

06. Research on encapsulation and microencapsulation of strawberry extracts. ET2FRESACAPS.

Garcia Gomez, Presentation, Quintin Martinez, David, Lorca Salcedo, Francisco.
National Technological Centre for the Food and Canning Industry CTNC, Spain.

07. Application of advanced oxidation technologies for the treatment of specific contaminants in food industry waters. ET3OXICLEAN.

Martinez Lopez, Sofia; Bello Moya, Elena Minerva; Ayuso Garcia, Luis Miguel.
National Technological Centre for the Food and Canning Industry CTNC, Spain.

08. Obtaining fungal chitosan from the valorisation of agro-food by-products generated in the Region of Murcia: Validation in food use and sustainable materials. ET4CHITOSAN.

Elena Minerva Bello Moya, Sofia Martinez Lopez and Luis Miguel Ayuso Garcia.
National Technological Centre for the Food and Canning Industry CTNC, Spain.

09. Environmental validation of the sustainable management of olive effluents as an herbicidal agent. Regional Operational Group OLIVECIDA.

Carrillo, M. ¹, Moreno, L. ¹, Romero-Gómez, M², Rodríguez, L.² Prieto, JL. ³, Corbacho, A. ³, Peral, N⁴.

¹Centro Tecnológico Nacional Agroalimentario, CTAEX, Badajoz, Spain.

²360 Soluciones Cambio Climático, Badajoz, Spain.

³Extremadura Verde, Cáceres, Spain.

⁴Grupo IAN, Cáceres, Spain.

10. Research in the development of technologies for the reduction of sugars in juices and revaluation of extracted sugars as healthy ingredients. ET2ECOSUGARS.

Presentación García-Gómez, Francisco Lorca-Salcedo and David Quintín-Martínez.
National Technological Centre for the Food and Canning Industry – CTNC, Spain.

11. Development of active food packaging from sustainable resources. ET1ALPACA.

David Quintín-Martínez, Francisco Lorca-Salcedo, Presentación García-Gómez.
National Technological Centre for the Food and Canning Industry – CTNC, Spain.

12. Characterization and optimization of bioconservative production through the use of fermenters. ET5BIOPRESERV.

Francisco Jose Cervantes, Silvia Balbastre, Patricia Sánchez, Ana Martinez-Abarca, Isabel Manzano, Rebeca Vidal, Jose Fernandez.
National Technology Centre for the Food and Canning Industry CTNC, Spain.

13. New thermal treatments for stabilizing heat-sensitive fruit and vegetable products.

Sancho Bañón¹, Cristina Cedeño¹, Marta García-Alarcón¹, Israel Muñoz², **Maria** Dolors Guàrdia², Nisrine Tahori², Berta Torrens², Neus Sanjuan³, Gabriela Clemente³, and Javier Rival³.

¹ Department of Nutrition, Food Science and Technology, Veterinary Faculty, Regional Campus of International Excellence “Campus Mare Nostrum”, UM-University of Murcia, Spain,

² Institut de Recerca i Tecnologia Agroalimentàries IRTA-Food Quality and Technology Program, Girona, Spain,

³ Department of Food Technology (ASPA Group), UPV-Universitat Politècnica de València, Spain.

14. Technological, sensory and nutritional assessment of functional ingredients for food applications.

Sancho Bañón¹, Cristina Cedeño¹, Marta García-Alarcón¹, Magdalena Martínez-Tomé¹, Antonia María Jiménez-Monreal, Israel Muñoz², Maria Dolors Guàrdia², Nisrine Tahori², Berta Torrens², and María José Jordan³.

¹ Department of Nutrition, Food Science and Technology, Veterinary Faculty, Regional Campus of International Excellence “Campus Mare Nostrum”, UM-University of Murcia, Spain.

² Institut de Recerca i Tecnologia Agroalimentàries IRTA-Food Quality and Technology Program, Girona, Spain.

³ Research Group on Rainfed Crops for the Rural Development, IMIDA- Instituto Murciano de Investigación y Desarrollo Agroalimentarios, Spain

15. Development of functional gluten-free breads with byproducts from industry.

Quizhpe Romero, Jhazmín; Ayuso Nicolás, Pablo; Rosell Pérez, María de los Ángeles; García-Pérez Pascual; Peñalver Miras Rocío; Ros Gaspar; Nieto, Gema.

Food Science and Human Nutrition Department. Veterinary Faculty. University of Murcia, Spain.

16. Development of functional meat products with byproducts from artichoke industry.

Ayuso Nicolás, Pablo; Quizhpe Romero, Jhazmín; Rosell Pérez, María de los Ángeles; García-Pérez Pascual; Peñalver Miras Rocío; Ros Gaspar; Nieto, Gema.
Food Science and Human Nutrition Department. Veterinary Faculty. University of Murcia, Spain.

17. Sustainability projects carried out by Science Horizon Kenya.

Ibrahim Naibei.
Science Horizon Kenya, Egerton University, Kenya.

18. Development of functional breadstick enriched by extracts from artichoke industrial wastes as source of bioactive phenolic compounds.

Giovanna Dellapina, Giovanna Poli, Andrea Brutti.
Experimental Station for the Food Preserving Industry SSICA – Research Foundation, Parma, Italy.

19. Fine-tuning extrusion processing parameters to enhance the textural and nutritional quality of soy-based meat analogs.

Gabriela Ribeiro^{1,2}, Florencia Parle², Belén Blanco¹, and Laura Román²

¹CARTIF Technology Centre, Boecillo (Valladolid), Spain

²Food Technology Area, Department of Agricultural and Forestry Engineering, University of Valladolid, Palencia, Spain.

20. Use of legume derived nutraceutical compounds as cytotoxic and radiosensitizing agents for tumor cells.

Julia Escudero-Feliu^{1,2}, María I. Nuñez^{2,3,4}, Josefa Leon^{2,5}, Jose C. Jimenez-Lopez^{1,6}

¹Department of Stress, Development and Signaling in Plants. Estación Experimental del Zaidín (EEZ). Spanish National Research Council (CSIC). Granada, Spain.

²Biosanitary Research Institute of Granada (ibs.GRANADA). Granada, Spain.

³Department of Radiology and Physical Medicine. Faculty of Medicine. University of Granada. Granada, Spain

⁴Biopathology and Regenerative Medicine Institute (IBIMER). Center for Biomedical Research (CIBM). University of Granada. Granada, Spain

⁵Clinical Management Unit of Digestive Disease and UNAI. San Cecilio University Hospital. Granada, Spain

⁶The UWA Institute of Agriculture. The University of Western Australia. Perth, WA Australia

21. How important is sampling?

Francesc Terradellas and Borja García
KEOFITT A/S, IBERFLUID Instruments, SA.

22. Consumption of ultra-processed foods in children and young people in the region of Murcia and its impact on the risk and progression of steatotic liver disease associated with metabolic dysfunction (MASLD).

Natalia Lates Profir¹, Rafael Ríos De Moya Angeler², David Planes Muñoz¹, Enrique Casado Galindo², María Eugenia Gutiérrez Peralta², Martín López Marín², Juana Valero Morenilla², Carmen Frontela Saseta¹, Rubén López Nicolás¹

¹ University of Murcia, Spain (Region of Murcia)

² Centro de Salud San Diego, Spain (Region of Murcia)

23. Evaluating the Impact of Leaching on the Nutritional Composition and Bioactive Potential of *Quercus pyrenaica* Acorn Flour.

Maria Luz Maia¹, Cristina V. Rodrigues¹, Pedro Babo², Manuela Pintado¹

¹ Universidade Católica Portuguesa, CBQF - Centro de Biotecnologia e Química Fina – Laboratório Associado, Escola Superior de Biotecnologia, Porto, Portugal

² LandraTech, Azambuja, Portugal

24. Exploring the Power of Lemon co-products: Potential Application in Edible Coatings.

Daniela Magalhães¹, Paula Teixeira¹, Manuela Pintado¹

Universidade Católica Portuguesa, CBQF – Centro de Biotecnologia e Química Fina – Laboratório Associado, Escola Superior de Biotecnologia, Porto, Portugal

25. Tailoring Food Products to Meet the Nutritional Needs of Seniors: The Diet65+ project.

Ana Sofia Salsinha^a, Marta Correia^a, Isabel Oliveira^b, Miguel Azevedo^b, Manuela Pintado^{a*}

^a. Universidade Católica Portuguesa, CBQF - Centro de Biotecnologia e Química Fina – Laboratório Associado, Escola Superior de Biotecnologia, Porto, Portugal

^b. Decorgel Produtos Alimentares S.A, Trofa, Portugal

26. Natural-based strategies in pre- and post-harvest handling and value addition of subtropical crops.

González-Fernández, M.J.^a, Ramos-Bueno, R.^a, Hidalgo-Santiago, L.^a

^a Foundation of Auxiliary Industry of Agriculture Tecnova, Spain

27. Compressed inert gases for innovative and residue-free food products.

Prof. Dr. Ing. Arne Pietsch

Technical University Luebeck, Germany

28. Plant-Based Alternatives of Fermented Foods: Yogurts and Kombucha, Nutritionally Complete and with Desirable Organoleptic Characteristics for Consumers, FORMENTERA.

¹Francisco Lorca- Salcedo, ¹David Quintín- Martínez, ²Rafael Bermejo Fernández, ²Sergio Ariel Streitenberger Jacobi, ¹Presentación García- Gómez.

¹National Technological Centre for the Food and Canning Industry – CTNC, Spain.

²AMC IDEAS, Murcia, Spain.

29. Sustainable Solutions for Dietary Fiber Extraction from Broccoli and Other Brassicas.

¹Francisco Lorca Salcedo, ¹David Quintín Martínez. ¹Presentación García Gómez*, ²Sonia Mercader.

¹National Technological Centre for the Food and Canning Industry CTNC. Spain.

²Agrícola Santa Eulalia. Murcia, Spain

30. New functional syrup obtained from the revalorization with sustainable techniques of the mandarin peel by-product ECOSYRUP01.

¹Presentación García Gómez, ¹Francisco Lorca Salcedo, ¹David Quintín Martínez, ²Vanesa Aparici.

¹National Technological Centre for the Food and Canning Industry CTNC. Murcia, Spain.

²Industrias Videca, S.A. Valencia, Spain.

31. Breakfast Cereals: Insights into Market Diversity, Nutritional Value, and Potential Innovation.

Castro, L.M.G.¹, Silva, S.¹, Ema, D.², Pintado, M.¹

¹ Universidade Católica Portuguesa, CBQF - Centro de Biotecnologia e Química Fina – Laboratório Associado, Escola Superior de Biotecnologia, Porto, Portugal

² Germen - Moagem de Cereais, S.A., Sra. da Hora, Portugal

32. One Health approach as promoter of a Sustainable Food System.

Nastasia Belc^{1,2}, Ion Sirbu², Manuela Sirbu², Florica Constantinescu^{1,2}, Denisa Duta^{1,2}.

¹ National R&D Institute for Food Bioresources, IBA Bucharest, Romania.

² One Health Nicolae Manolescu Strunga Association, Romania.

33. Magnetic solid-phase extraction for the determination of dyes in candies using high performance liquid chromatography coupled to mass spectrometry.

Marina Miras^a, Natalia Campillo^b, Pilar Viñas^b, Fuensanta Melendreras^a

^a National Technological Centre for the Food and Canning Industry, CNTC, Spain.

^b Department of Analytical Chemistry, University of Murcia, Faculty of Chemistry, Regional Campus of International Excellence "Campus Mare-Nostrum", Spain.

34. Sustainable Protein Recovery from Soft Capsule Trimmings Using Green Extraction Methods. GREENCAPSU.

¹Francisco Lorca Salcedo, ¹David Quintín Martínez, ²Antonio García, ¹Presentación García Gómez.

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²Martínez Nieto S.A., Murcia, Spain.

35. Dried olives: A byproduct of olive growing with therapeutic potential for chronic inflammation.

Juan de Dios Alché^{1,2}, Antonio Jesús Castro¹, Elena Lima¹

¹ Plant Reproductive Biology and Advanced Microscopy Laboratory (PReBAIL). Department of Stress, Development and Signaling in Plants. Estación Experimental del Zaidín (EEZ), CSIC, Granada, Spain.

² University Institute of Research on Olive and Olive Oils (INUO), Jaén, Spain.

36. Non-invasive near infrared spectroscopy (NIRS) for on-line sodium content prediction in dry-cured ham slices: development of temperature-compensated models.

M. Isabel Campos^{1,2}, Gregorio Antolín^{1†}, Luis Debán², Rafael Pardo²

¹ CARTIF Technology Center, Agrifood and Processes Division, Valladolid, Spain

² Analytical Chemistry Department, Faculty of Sciences, University of Valladolid, Spain.

37. Detection and quantification of melamine in milk powder by NIR spectroscopy.

M. Isabel Campos^{1,2}, Raquel Sánchez², Luis Debán²

¹ CARTIF Technology Center, Agrifood and Processes Division, Valladolid, Spain

² Analytical Chemistry Department, Faculty of Sciences, University of Valladolid, Spain

38. Intelligent Waste Bins to Reduce Food Waste in Differdange: A Data-Driven Approach to Sustainable Food Management.

Fernández-Casal, Laura¹, Pinedo-Gil, Julia¹; Fallah, Diego²; Reuter, Philippe²; Heidari-Velisi, Stella²

¹ Fundación CARTIF, Parque Tecnológico de Boecillo, Valladolid, Spain

² City of Differdange, Luxembourg

39. Evaluation of the value chain in the cultivation of medicinal plants with the purpose of optimizing their recovery in organic teas.

Gabriela Vlăsceanu¹, Florentina Lupoae², Florentina Vasile³

¹ Bioterra University, str. Gârlei 81, district 1, Bucharest, Romania

² Ionna Plant SRL, Costi -Vânători, Galați, Romania

³ Vegetable Research and Development Station, Buzău, Romania

40. Predictive Analysis of Allergens in Novel Foods by Using Advanced Proteomic and Bioinformatic Tools.

Juan de Dios Alché^{1,2}, María López-Pedrouso³, José M. Lorenzo⁴, Ramón Moreira⁵ and Daniel Franco⁵

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⁴ Centro Tecnológico da Carne de Galicia, Parque Tecnológico de Galicia, San Cibrao das Viñas, Ourense, Spain.

⁵ Department of Chemical Engineering, Universidade de Santiago de Compostela, Spain.

41. A One Health Approach to Microplastics Risk Assessment in the Food Ecosystem.

Gabriel Mustăţea ¹, Elena L. Ungureanu ¹

¹National Research and Development Institute for Food Bioresources - IBA Bucharest, Romania.

42. Augmented Innovation: Implementing Generative AI in Corporate Innovation.

Ángel Alba, Ángela Medina. Innolandia.es.

43. Innovative Sustainable Cluster for Olive Value Chain Project (OASIS).

Pinar Erdil¹, Dr. Erçin Güdücü², Nuray Başer³, Luigi Triggiani⁴, Francesca Dadomo⁵, Angel Martinez⁶.

¹ Izmir Ticaret Borsasi, Türkiye.

² Izmir Agricultural Technology Center, Türkiye.

³ International Centre for Advanced Mediterranean Agronomic Studies CIHEAM Bari, Italy.

⁴ Unioncamere Puglia, Italy.

⁵ Italian Chamber of Commerce and Industry for Spain CCIS, Spain.

⁶ National Technological Centre for the Food and Canning Industry CTNC, Spain.

44. New Tool for the Digitalization of the Production Process of Refrigerated Fruit Juices and Other Plant-Based Beverages with a High Degree of Precision.

Salvador García Ortuño, Digital & Cyber Tech Business Solutions director.

AMC ND and FTN.

45. Development of a New Prototype Technological Solution for Supply Chain Optimization, Demand Forecasting, and New Product Development.

Salvador García Ortuño, Digital & Cyber Tech Business Solutions director.

AMC ND and FTN.

46. Revalorization of Peach and Apricot By-Products Through Innovative Extraction Technologies: Characterization and Bioactivity Assessment.

¹David Quintín Martínez, ¹Francisco Lorca Salcedo, ¹Angel Martínez Sanmartín, ¹Presentación García Gómez, ²Ana Belen Morales Moreno, Gerard García-Villaraco Isern³, Lidia Gil Martínez³,

⁴González-Fernández, M.J., ⁴Ramos-Bueno, R.

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²AgriFood Cluster Foundation of the Region of Murcia -AGROFOOD, Spain.

³Department of Chemistry and Natural Products -DOMCA S.A.U., Spain.

⁴ Foundation of Auxiliary Industry of Agriculture Tecnova, Spain.

47. Comparison of Nutritional and Functional Properties of Single-Cell Protein from *Saccharomyces cerevisiae* and Soy Protein for Meat Substitute Applications.

¹Antonio Jesús Ureba-Aragón, ¹Nuria Mut-Salud, ¹José Manuel García-Madero, ^{1,2}Lidia Gil-Martínez

¹Department of Quality and Food Technology, DOMCA S.A.U., Spain

²Department of Chemistry and Natural Products, DOMCA S.A.U., Spain.

48. Optimization of a solid-liquid extraction method for blackberry fruits bioactive compounds using a Box-Behnken design.

¹Lidia Gil Martínez, ¹José Antonio Ruiz García, ^{2,3}Vito Verardo, ^{3,4}Ana María Gómez Caravaca

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³ Institute of Nutrition and Food Technology 'José Mataix', Biomedical Research Centre, University of Granada, Spain.

⁴ Department of Analytical Chemistry, University of Granada, Spain.

49. Power Proteins: Unlocking the Potential of Cereals & Pulses.

Denisa Eglantina Duta¹, Gabriela Daniela Criveanu-Stamatie¹, Sabina Bobea¹, Cristian Florea¹, Nastasia Belc¹

¹National R&D Institute for Food Bioresources, IBA Bucharest, Romania.

50. Isolation and characterization of EPS-producing lactic acid bacteria from artisanal sourdoughs.

Imanol Pinedo, Monserrat Alvarado Jasso, Iñaki Diez-Ozaeta, Olaia Estrada.

GOe Tech Center, Technology Center in Gastronomy, Basque Culinary Center, Donostia-San Sebastián, Spain

51. Environmental behaviours guideline at the grocery shop. Practical tips for sustainable spending in everyday grocery shopping. MINDTHECAP project.

Dr.Eng. Daniel AMARIEI, Dr. Krisztina TOTH, Mihai SITARIU.

PAMEA EXPERTS, Austria.

52.The use of superabsorbent hydrogel extracted from citrus wastes as a soil amendment and NPK fertilizer, which represents a sustainable alternative in agricultural production.

El Sayed El Habbasha¹, Sebastiano Porretta², Ahmed M. Youssef³, Yildiray Istanbulu⁴, Ángel Martínez Sanmartín⁵, Manuela Pintado⁶ and Faten M. Ibrahim⁷

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⁷Medicinal and Aromatic Plants Research Department, National Research Centre, Egypt

53. Use of resultant lignocellulosic extracted from citrus wastes as green fertilizer.

El Sayed El Habbasha¹, Ángel Martínez Sanmartín², Farid M. Rohim³, Manuela Pintado⁴ Sebastiano Porretta⁵, Yildiray Istanbulu⁶ and Faten M. Ibrahim⁷

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⁶Central Research Institute of Food and Feed Control, Türkiye

⁷Medicinal and Aromatic Plants Research Department, National Research Centre, Egypt

54. NOVel Antimicrobial coatings and PACKaging in the Mediterranean. NOVAPACK.

Francisco Lorca Salcedo¹, David Quintín Martínez¹, Presentación García Gómez¹, Daniela Magalhães², Ana A. Vilas Boas^{2,3}, Débora Campos^{2,3}, Adma Melo², Lazhar Zourgui⁴, Faten M. Ibrahim⁵, EL Sayed El Habbasha⁶, Manuela Pintado², Nuria López Aznar⁷, Agnieszka Kobus⁷, Oscar Ballesta Caravaca⁸, Amel Chelbi⁹.

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³AgroGrIN Tech®, Portugal.

⁴Gabes University, Tunisia.

⁵Medicinal and Aromatic Plants Research Department, National Research Centre, Egypt.

⁶Field Crops Research Department, National Research Centre, Egypt.

⁷AIMPLAS – Asociación de Investigación de Materiales Plásticos y Conexas, Spain.

⁸EVERSIA, Spain.

⁹ZINA FRESH, Tunisia.

55. BLOOD4GOODS: Valorizing Porcine Blood as a Sustainable High-Protein and Iron-Rich Ingredient.

Llavata, B.¹; Valverde, M.¹; Vega, S.²; Florido, J.L.³

¹AINIA - Food Industries. Parque Tecnológico de Valencia, Spain.

²Prolongo-FACCSA. Mataderos industriales Soler, S.A.; Frigoríficos andaluces de conserva de carne, Spain.

³Keratin. Spain.

56. Climate smart Agri-Tech: integrating controlled environment agriculture for food security and pharmaceutical plant production in the Arab region (Arab Agri-Tech).

Mustapha Gorai¹, Mohammed El-Mahrouk², Mohammed Al-issawi³, Sobhia Saifan⁴, Almoayied Assayed⁵, Abdullah Alrajhi⁶, Mays Khazem⁷ & Hail Rihan⁸

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⁴Faculty of Agricultural Technology, Al Ahliyya Amman University, Amman, Jordan

⁵Water, Environment & Climate Change Centre, The Royal Scientific Society, Amman, Jordan

⁶Technology National Center for Sustainable Agriculture Research and Development, Riyadh, Saudi Arabia

⁷Department of Pharmacognosy, Faculty of Pharmacy, Damascus University, Syria

⁸School of Biological and Marine Sciences, Faculty of Science and Engineering, University of Plymouth, UK

57. NUTRIALITEC. Ecosystem for promoting food innovation: sustainable extractive and omic technologies at the service of functional nutrition.

¹Pablo Flores, ²M. Pilar García, ³Javier Campián, ⁴Luis Tejada, ⁵Lorenzo Torreni, ⁶Fernando Boned.

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⁴UCAM Catholic University of Murcia, Spain.

⁵oloBion SL, Spain

⁶Artica Ingeniería E Innovación SL.

58. Labelling and Traceability of Potatoes in the Canary Islands: An Isotopic Approach.

Raúl S. Suárez-Torres¹, Samara M. Dionis¹, Ricardo Díaz-Díaz¹

¹Department of Environmental Analysis, Technological Institute of the Canary Islands, Spain

59. ADAPTA INDUSTRIA PROJECT.

César Nicolás Martínez, Antonia María Ruiz Gandía y José Ramón Miralles Silvestre.

ENVIAR A CARMEN A PARTIR DE AQUÍ

60. New sustainable proteins for food, feed and non-food bio-based applications.

INNOPROTEIN PROJECT.

Irene Ríos Grau, AIMPLAS, Valencia Technology Park, Spain.

61. Characterization of Low- Cadmium Accumulating Genotypes in Bread Wheat (*Triticum aestivum* L.).

Haitham Mokhles Saad Khatlan, Mohammed Hamdan Edan Al-Issawi, Department of Field Crops – College of Agriculture– University of Anbar- Iraq.

62. Empowering Agri-Food and Logistics Innovation in continental Europe and Outermost Regions: Insights from the STARRISE Project.

Lucía Dobarro Delgado, Teresa Rodríguez González and Jose Benito Brito Guedes. Instituto Tecnológico de Canarias S.A., Spain.

63. Valorization of the *Gazpacho* By-Product as a Functional Ingredient for Food and Feed.

Inmaculada Moscoso-Ruiz¹, Raquel del Pino-García¹, Álvaro Rodríguez-Pascual¹, David Manteca-Bautista¹, Inés Cea-Pavez¹, Armando Lara-Cambil¹, Vito Verardo^{1,2,3}.

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