

# SCIENTIFIC PROGRAMME

## Oral Session

Monday – June 8<sup>th</sup> 2026

11:00 **Welcome and Registration**

### Open Ceremony and Welcome Addresses

**Inmaculada Otero**, Delegate for the Internationalization Strategy, USC  
13:00 – 13:30 **Carmen Álvarez**, Director of iMATUS  
**Fabio Licciardello**, President of GSICA - ITA  
**Letricia Barbosa Pereira**, Chair of the Conference

### Session: Shelf Life Modelling, Testing & Prediction

*Chairs: Luciano Piergiovanni, Fabio Licciardello*

#### KEYNOTE LECTURE

13:30 – 14:00 **KS01 – Predictive Modelling, AI and Mitigation Strategies for Food Safety and Shelf-Life**  
**Ana Sanches Silva**, University of Coimbra, Portugal

14:00 – 14:15 OC01 – Identification of acceptability limits for shelf life studies by integrating sensory and analytical data: the case study of packed almonds.  
**Marika Valentino**, Università degli Studi di Udine, Italy

14:15 – 14:30 OC02 – Translating Microbial Spoilage Profiling into Predictive Shelf-Life Tool: Accelerating Innovation in Meat Products.  
**Anh Linh Nguyen**, Corbion, The Netherlands

14:30 – 14:45 OC03 – Shelf Life Prediction of Fresh Fish Using Printable CO<sub>2</sub> and pH Colorimetric Sensors Integrated with an Image-Based Web Application.  
**Akshay D. Sonawane**, Leibniz Institute for Agricultural Engineering and Bioeconomy, Germany

14:45 – 15:00 OC04 – Effect of gelatine-based emulsion packaging enriched with sunflower or olive oil on the sensory quality and aromatic profile of fresh truffles during storage.  
**Sara Vega-Diez**, Agri-Food Institute of Aragon – CITA- University of Zaragoza, Spain

15:00 – 15:15 OC05 – Unraveling the Interactions Between Quality, Safety, and Composition to Predict Shelf-Life stability in grape by-products kombuchas.  
**Íker Pérez Berdor**, Agri-Food Institute of Aragon – CITA- University of Zaragoza, Spain

15:15 – 16:00 Coffee break – Poster Session

19:00 **Welcome cocktail at Colegio de Fonseca**

Tuesday – June 9<sup>th</sup> 2026

### Session: Emerging & Innovative Technologies for Shelf Life Extension

*Chairs: Giovanna Buonocore, Dong Sun Lee*

#### KEYNOTE LECTURE

09:00 – 09:30 **KS02 – Active and intelligent packaging as strategies for food quality and safety**  
**Miguel Cerqueira**, International Iberian Nanotechnology Laboratory (INL), Portugal

09:30 – 09:45	OC06 – Enhanced Antioxidant Functionality in Electrospun PHBV Films Incorporating Resveratrol Solubilized in Deep Eutectic Solvents for Sustainable Food Packaging Applications. <b>Cristina Prieto</b> , <i>Institute of Agrochemistry and Food Technology (IATA-CSIC), Spain</i>
09:45 – 10:00	OC07 – Carbon Quantum Dot Washable Coatings for Shelf-Life Extension of <i>Capsicum frutescens L.</i> <b>Nattinee Bumbudsanpharoke</b> , <i>Kasetsart University, Thailand</i>
10:00 – 10:15	OC08 – Novel biodegradable antimicrobial film and its suitability as food contact material against <i>Campylobacter spp.</i> <b>Filomena Silva</b> , <i>University of Zaragoza, Spain</i>
10:15 – 10:30	OC09 – Antimicrobial packaging based on an environmentally friendly ethanol emitter to reduce decay in strawberries. <b>Eva Almenar</b> , <i>Michigan State University, USA</i>
10:30 – 10:45	OC10 – Synergistic Polyphenol-Capped Silver Nanoparticle Coatings for Enhanced Shelf-Life Stability of Date Fruits and Pastries. <b>Khaoula Khwaldia</b> , <i>Institut National de Recherche et d'Analyse Physico-Chimique (INRAP), Tunisia</i>
10:45 – 11:00	OC11 – Plasma-Polymerized Polycaprolactone Coatings with Encapsulated Citronellal for Preserving Cooked Pork Sausage. <b>Maryam Zabihzadeh Khajavi</b> , <i>University of Ghent, The Netherlands</i>
11:00 – 11:15	OC12 – Development and Evaluation of Prickly Pear Extract-Loaded Pectin Films for Extending Poultry Meat Shelf Life. <b>Ana Luisa Fernando</b> , <i>Nova University Lisbon, Portugal</i>

11:15 – 12:10 Coffee break – Poster Session

### Session: Emerging & Innovative Technologies for Shelf Life Extension

*Chairs: Carol López-de-Dicastillo, Manuel Vázquez*

12:10 – 12:20	SOC01 – Development and validation of gas exchange models for microperforated packaging under dynamic pressure conditions. <b>Sara Vega-Diez</b> , <i>Agri-Food Institute of Aragon – CITA- University of Zaragoza, Spain</i>
12:20 – 12:30	SOC02 – Improving antioxidant activity of chitosan film by incorporating with lemon peel-derived carbon quantum dots. <b>Ubonrat Siripatrawan</b> , <i>Chulalongkorn University, Thailand</i>
12:30 – 12:40	SOC03 – Photoresponsive Chitosan-Riboflavin Films for Light-Activated Antimicrobial Food Packaging. <b>Daniele Maria Martins</b> , <i>University of Milan, Italy</i>
12:40 – 12:50	SOC04 – Winery Residues as a Source of Bioactive Compounds for Smart Packaging: Development and Validation of a Fish Freshness Indicator. <b>Andrea Pulvirenti</b> , <i>University of Modena and Reggio Emilia, Italy</i>
12:50 – 13:00	SOC05 – Performance evaluation of novel bio-based films for active packaging of refrigerated fish fillets. <b>Enrico Maurizzi</b> , <i>University of Modena and Reggio Emilia, Italy</i>

### Session: Sustainable Packaging, Materials Innovation and Safety Issues

*Chairs: Eva Amemar, Ronan Cariou*

14:30 – 15:00	<b>KEYNOTE LECTURE</b> <b>KS03 – New barrier packaging materials and application to plant-based protein foods</b> <b>Fátima Poças</b> , <i>CBQF – Portuguese Catholic University, Portugal</i>
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15:00 – 15:15 OC13 – Revalorization of Post-Consumer PLA using Supercritical Technologies.

**Carol López de Dicastillo**, *Institute of Agrochemistry and Food Technology (IATA-CSIC), Spain*

15:15 – 15:30 OC14 – Impact of Nanoemulsion Properties on the Physical and Functional Performance of By-Product-Based Biopolymeric Active Films.  
**Angela Borriello**, *University of Naples Federico II, Italy*

15:30 – 15:45 OC15 – Eugenol-Derived Carbon Dots as Bio-Based Nanofillers in Chitosan-Based Active Coatings for Food Packaging Applications.  
**Mariamelia Stanzione**, *National Research Council of Italy, Italy*

15:45 – 16:00 OC16 – Improving Functional and Barrier Performance of Paper through Biodegradable Polymer Coatings.  
**Emanuela Lo Faro**, *University of Modena and Reggio Emilia, Italy*

16:00 – 16:15 OC17 – Evaluation of Chitosan-Based Composite Aerogels Infused with Cocoa Pod Husk Powder for Enhanced Ethylene Absorption and Fruit Shelf-Life Extension.  
**Wirongrong Tongdeesoontorn**, *Mae Fah Luang University, Thailand*

16:15 – 17:10 Coffee break – Poster Session

### Session: Sustainable Packaging, Materials Innovation and Safety Issues

*Chairs: Amparo Chiralt, Miguel Cerqueira*

17:10 – 17:20 SOC06 – Valorization of crustacean-derived chitin into reinforced, biodegradable bioplastics for food packaging applications.  
**Susana Guzman Puyol**, *IHSM, UMA-CSIC, Spain*

17:20 – 17:30 SOC07 – From forest by-products to active packaging: Phenolic Extracts from Pine and Eucalyptus Barks for Functional, Biodegradable Films.  
**Danilo Escobar-Avello**, *University of Concepción, Chile*

17:30 – 17:40 SOC08 – Sustainable and reinforced lacquers from tomato pomace and microcrystalline cellulose for metal food packaging.  
**Francisco Javier Solano Moreno**, *IHSM, UMA-CSIC, Spain*

17:40 – 17:50 SOC09 – PBS/PLA/PBAT composite films as a sustainable alternative for flexible wrapping and packaging of fresh food.  
**Daira Stephania Chacón Gómez**, *Universidad Nacional de Colombia, Colombia*

17:50 – 18:00 SOC10 – Design of Sustainable Ultralight TPU-Based Composite materials with Tunable Porosity for Food Packaging Conservation.  
**Nello Russo**, *National Research Council of Italy, Italy*

18:00 – 18:10 SOC11 – Development of PBSA Composites with Red Grape Skins Powder.  
**Yana Madonna**, *Università Cattolica del Sacro Cuore, Italy*

18:10 – 18:20 SOC12 – Development of Antioxidant-Functionalized Bacterial Cellulose via In-Situ and Ex-Situ Approaches for Active Food Packaging Applications.  
**Patricia Cazón**, *University of Santiago de Compostela, Spain*

20:30 **Social Dinner at Monasterio de San Francisco**

## Wednesday – June 10<sup>th</sup> 2026

### Session: Food Quality, Safety & Shelf Life Interactions

*Chairs: Khaoula Khwaldia, Fátima Poças*

09:00 – 09:30	<b>KEYNOTE LECTURE</b> <b>KS04 – "Intelligent Shelf Life": Does It Exist? - Sensors and AI for Real-Time Food Quality and Prediction</b> <i>Silvia Grassi, University of Milan, Italy</i>
09:30 – 09:45	OC18 – Protecting rosé wine quality from light exposure using a colorless UV-filter coating on flint bottles. <i>Jennifer Moriones, Asociación de la Industria Navarra, Spain</i>
09:45 – 10:00	OC19 – Shelf-life evaluation of innovative bakery product enriched with <i>Chlorella vulgaris</i> under accelerated conditions (ASTL). <i>Alessandra Riggio, University of Modena and Reggio Emilia, Italy</i>
10:00 – 10:15	OC20 – Hazelnut Perisperm-Based Edible Coatings for Shelf-Life Extension of Chocolate Pralines. <i>Virginia Teresa Glicerina, University of Turin, Italy</i>
10:15 – 10:30	OC21 – Botanical Extracts as a Multifunctional Strategy for Shelf Life Extension and Quality Preservation in Lipid-Based Foods. <i>Giulia Potenziani, University of Turin, Italy</i>
10:30 – 10:45	OC22 – Doped Carbon Dots Derived from Biomass Enable Active Coatings for Cherry Tomato Shelf-Life Extension. <i>Pornchanok Thanawutthiphong, Kasetsart University, Thailand</i>
10:45 – 11:00	OC23 – Active-Intelligent microcrystalline cellulose-modified alginate film for preserving and monitoring meat quality. <i>Ubonrat Siripatrawan, Chulalongkorn University, Thailand</i>
11:00 – 11:50	<i>Coffee break – Poster Session</i>
<b>Session: Food Quality, Safety &amp; Shelf Life Interactions</b> <i>Chairs: Mariamelia Stazione, Ana Luisa Fernando</i>	
11:50 – 12:00	SOC13 – Microstructural and Physicochemical Stability of a Sustainable Wolffia-Mung Bean Protein Reconstitutable Beverage: Impact of Hydrocolloid Stabilizers and Drum-Drying Processing. <i>Wantida Homthawornchoo, Mae Fah Luang University, Thailand</i>
12:00 – 12:10	SOC14 – Impact of fermentation with <i>Lactobacillus plantarum</i> and <i>Saccharomyces cerevisiae</i> on the acceptability of experimental breadsticks enriched with <i>Ulva lactuca</i> , and shelf-life study under tropical conditions. <i>Marco Gammaitoni, University of Modena and Reggio Emilia, Italy</i>
12:10 – 12:20	SOC15 – Evaluating Shelf-Life of Pasta in Innovative Paper-Based Packaging: A Sustainable Approach. <i>Luca Svolacchia, Food Contact Center S.r.l., Italy</i>
12:20 – 12:30	SOC16 – Biodegradable active packaging materials based on PBS and grape stalk for fresh salmon preservation. <i>Maria Vargas, Technical University of Valencia, Spain</i>
12:30 – 12:40	SOC17 – Efficiency of PHA-starch laminates Containing or not beer bagasse extract or ferulic acid on Refrigerated Pork Meat preservation. <i>Chelo Gonzalez, Technical University of Valencia, Spain</i>
12:40 – 12:50	SOC18 – Turning proteins into packaging: beeswax-coated egg white protein films for sweet cherries preservation. <i>Victor Baquero Aznar, Agri-Food Institute of Aragon – CITA- University of Zaragoza, Spain</i>
13:00 – 14:30	<i>Lunch – Poster Session</i>

## Session: Policy, Consumer Trends & Sustainability in Shelf Life and Packaging Strategies

Chairs: *Silvia Grassi, Elena Torrieri*

### KEYNOTE LECTURE

- 14:30 – 15:00 **KS05 – Shelf life in fermented foods: looking at lambic beers**  
**José M. L. Vilariño & Carlos J. Ávila, HIJOS DE RIVERA S.A.U., Spain**
- 15:00 – 15:15 OC24 – Nanotechnology for Food Packaging: Promise, Performance or Uncertainty?  
**Ana Rita Mendes, Portuguese Catholic University, Portugal**
- 15:15 – 15:30 OC25 – Development of active food packaging films through the valorization of grape marc.  
**Maialen Uribarrena, University of the Basque Country, Spain**
- 15:30 – 15:45 OC26 – Impact of recycled content and ageing on IAS and NIAS in PET bottles.  
**Marco Fontanarosa, University of Parma, Italy**
- 15:45 – 16:00 OC27 – Modelling migration of dialkyl ketones (DAKs) from food contact moulded pulp trays with alkyl ketene dimer (AKD) sizing.  
**Srishti Singh, Portuguese Catholic University, Portugal**
- 16:00 – 16:15 OC28 – Upcycling of mango leaves as a source of bioactive compounds for thermoplastic polyurethane (TPU)-based food packaging.  
**Diego Rodríguez, IHSM, UMA-CSIC, Spain, Spain**

16:15 – 17:05 *Coffee break – Poster Session*

## Session: Policy, Consumer Trends & Sustainability in Shelf Life and Packaging Strategies

Chairs: *José M L Vilariño, Ana Sanches Silva*

- 17:05 – 17:20 OC29 – Oligoesters migrating from food varnishes and coatings – Organic synthesis, in vitro testing and exposure assessment.  
**Ronan Cariou, Oniris, INRAE, LABERCA, France**
- 17:20 – 17:30 SOC19 – In vitro gastrointestinal fate and bioaccessibility of oligoesters migrated from food Packaging.  
**Patricia Vázquez Loureiro, University of Santiago de Compostela, Spain**
- 17:30 – 17:40 SOC20– Enhancing Shelf Life and Marketability of 'Kim Ju' Guava Using Argon-Based Active Modified Atmosphere Packaging.  
**Thamarath Pranamornkith, Mae Fah Luang University, Thailand**
- 17:40 – 17:50 SOC21 – Development of a Sustainable Pomegranate-Based pH-Indicator for Real-Time Fish Freshness Monitoring: A Green Approach Integrated with AI.  
**Andrea Pulvirenti, University of Modena and Reggio Emilia, Italy**
- 17:50 – 18:00 SOC22 – Paper-Laminated Biodegradable Film Packaging for Customized Single-Dose Solid Medicines in Elderly Care.  
**Saurawee Yathaninyakorn, Kasetsart University, Thailand**

18:00 – 18h10 **Concluding Remarks**  
*GSICA & Organizing Committee*

19:00 **Cultural Visit Old town** (optional, not included in the registration fee)

## Thursday – June 11<sup>th</sup> 2026

### Post-Conference Visits

08:00 – 15:00 *The visit is sponsored by: Promoción Produtos Pesqueiros. Servizo de Mercados. Dirección Xeral de Pesca, Acuicultura e Innovación Tecnolóxica. Consellería do Mar.*

## SCIENTIFIC PROGRAMME

### Poster Session

PO01	Developing a shelf life predicting model for roasted coffee packed in a bioplastic capsule. <b>Maria Cristina Nicoli</b> , <i>Università degli Studi di Udine, Italy</i>
PO02	Image-Based Modelling using Machine Learning for acceptability limits prediction of frozen pizza in shelf-life studies. <b>Giulia Varutti</b> , <i>Università degli Studi di Udine, Italy</i>
PO03	Moisture Change Model for Active Package of Dry Dosage Form during Secondary Shelf Life Period. <b>Dong Sun Lee</b> , <i>Kyungnam University, Thailand</i>
PO04	Development of a testing procedure for a Secondary Shelf Life (SSL) assessment: the case study of fruit puree. <b>Maria Cristina Nicoli</b> , <i>Università degli Studi di Udine, Italy</i>
PO05	Technological Valorization of Lignin in Biodegradable Polymeric Matrices Using Electrohydrodynamic Techniques for Food Packaging Applications. <b>Cristina Prieto</b> , <i>Institute of Agrochemistry and Food Technology (IATA-CSIC), Spain</i>
PO06	Nanocellulose Films Incorporated with Buffered Vinegars as Antimicrobials for Shelf-Life Extension of Plant-Based Meat Analogues. <b>Ana Rita Mendes</b> , <i>Portuguese Catholic University, Portugal</i>
PO07	Effects of High Hydrostatic Pressure Processing (HPP) on color preservation and metmyoglobin content in tuna intended for raw consumption. <b>Marika Valentino</b> , <i>Università degli Studi di Udine, Italy</i>
PO08	Chitosan-White Tea Active Coatings to Extend Sardine Shelf-Life under Refrigerated and Frozen Storage. <b>Manuel Vázquez Vázquez</b> , <i>University of Santiago de Compostela, Spain</i>
PO09	Application of an olive by-product in hamburgers to increase their shelf life and nutritional value. <b>Paz Otero</b> , <i>university of Vigo, Spain</i>
PO10	Extract rich in phenolic compounds obtained from olive pulp by Supercritical Fluid Extraction for food fortification and shelf-life improvement. <b>Paz Otero</b> , <i>university of Vigo, Spain</i>
PO11	Project CardAPIum: Exploring Cardoon ( <i>Cynara cardunculus L.</i> ) by-products to obtain cutting-edge Active Packaging for food applications. <b>Ana Sanches Silva</b> , <i>University of Coimbra, Portugal</i>
PO12	Functional Edible Films Based on Sodium Caseinate Incorporating <i>Lactobacillus casei</i> : Toward Bioactive Food Packaging. <b>Giovanna Buonocore</b> , <i>National Research Council of Italy, Italy</i>
PO13	Functionality, Safety, and Challenges of Bioactive Extracts for Active Packaging. <b>Ana Sanches Silva</b> , <i>University of Coimbra, Portugal</i>
PO14	Smart Monitoring of Fresh-Cut Melon Quality: Integration of a Multi-Component pH-Sensitive Film for Shelf-Life Prediction. <b>Wirongrong Tongdeesoontorn</b> , <i>Mae Fah Luang University, Thailand</i>
PO15	From Citrus Waste to Active Packaging: Whey Protein Films as a Circular Economy. <b>Ana Rita Mateus</b> , <i>University of Coimbra, Portugal</i>
PO16	Reducing Postharvest Mechanical Damage in Apples During Transport: A Statistical Evaluation of Packaging Configurations Under Simulated Transportation Vibration. <b>Eva Almenar</b> , <i>Michigan State University, USA</i>

PO17	Biodegradation behaviour of PLA–starch blends in a simulated Pelagic marine environment. <b>Amparo Chiralt</b> , <i>Technical University of Valencia, Spain</i>
PO18	Safety assessment of chitin as a sustainable food packaging material using an integrated in vitro genotoxicity and mutagenicity approach. <b>Antía Lestido Cardama</b> , <i>University of Sevilla, Spain</i>
PO19	Tentative identification of non-volatile migrants from two biodegradable food packaging materials: polybutylene succinate (PBS) and poly(butylene succinate-co-adipate) (PBSA). <b>Antía Lestido Cardama</b> , <i>University of Sevilla, Spain</i>
PO20	Zein–pectin nanoparticles as carriers for carvacrol in active PVA biocomposite films. <b>Maria Oliviero</b> , <i>National Research Council of Italy, Italy</i>
PO21	Toward Sustainable Food Ingredient Development: Zein–Pectin-Based Delivery Systems for Citrus By-Product Extract. <b>Sandra Mariño Cortegoso</b> , <i>University of Santiago de Compostela, Spain</i>
PO22	Investigation of potential migrants in polylactic acid (PLA) drinking straws. <b>Carlos Vivanco</b> , <i>University of Santiago de Compostela, Spain</i>
PO23	Pectin-based aerogels loaded with natural bioactive compounds for sustainable packaging. <b>Isabel Rial</b> , <i>University of Santiago de Compostela, Spain</i>
PO24	Starch aerogels reprocessing: A circular and sustainable strategy for advanced food shelf-life applications. <b>Isabel Rial</b> , <i>University of Santiago de Compostela, Spain</i>
PO25	Cellulose-Based Compostable Films (NatureFlex™) as Sustainable Packaging for Organic Strawberries ( <i>Fragaria ananassa</i> ): Effects on Quality Preservation during Refrigerated Storage. <b>Ruben Palumbo</b> , <i>University of Naples Federico II, Italy</i>
PO26	Methodologies for the contamination of LDPE films with benzophenone for diffusion studies. <b>Luca Puddu</b> , <i>University of Santiago de Compostela, Spain</i>
PO27	Overview on membranes for permeability assays after in vitro gastrointestinal digestion of biobased packaging chemicals. <b>Alba Rodríguez Senra</b> , <i>University of Santiago de Compostela, Spain</i>
PO28	Antibacterial extracts from tiger nut milk processing waste to develop biodegradable active films. <b>Eugenia Martín</b> , <i>Technical University of Valencia, Spain</i>
PO29	Evaluation of Triacetin as an Eco-Friendly Plasticizer for Polylactic Acid (PLA) Films: A Comparative Study on Functional Properties. <b>Fabio Licciardello</b> , <i>University of Modena and Reggio Emilia, Italy</i>
PO30	Effects of chemical crosslinking and cold plasma surface treatment on the properties of carboxymethyl cellulose-based films for food packaging applications. <b>Enrico Maurizzi</b> , <i>University of Modena and Reggio Emilia, Italy</i>
PO31	Bio-based shellac coatings to improve barrier properties of kraft paper for compostable food packaging envision its use in insect-based foods. <b>Vasco Martins</b> , <i>International Iberian Nanotechnology Laboratory (INL), Portugal</i>
PO32	High-barrier cellulose-based coatings produced by ultrasonic spray coating for insect flour preservation. <b>Ana Gabriela Azevedo</b> , <i>International Iberian Nanotechnology Laboratory (INL), Portugal</i>
PO33	Bioaccessibility and in vitro digestion in food contact materials: a tool for risk assessment. <b>Lara Pazos Soto</b> , <i>University of Santiago de Compostela, Spain</i>
PO34	Meat preservation using PLA/PVA laminates containing almond shell extracts obtained by subcritical water extraction. <b>Amparo Chiralt</b> , <i>Technical University of Valencia, Spain</i>

PO35	Water-based bioactive coatings applied to compostable PLA packaging to extend blueberry shelf life. <b>Catalina Obando</b> , <i>Institute of Agrochemistry and Food Technology (IATA-CSIC), Spain</i>
PO36	Use of almond skin by-products to develop biodegradable active bilayers based on starch and Polihydroxibutirate. <b>Chelo Gonzalez</b> , <i>Technical University of Valencia, Spain</i>
PO37	Next-Generation Biopolymer Coatings for Sustainable Paper-Based Food Packaging. <b>Donghyun Jang</b> , <i>Yonsei University, Republic of Korea</i>
PO38	Chemical safety of biodegradable food contact materials: Screening of volatile compounds using P&T-GC-MS. <b>Carlos Vivanco</b> , <i>University of Santiago de Compostela, Spain</i>
PO39	Valorization of low-starch potato peel to develop biodegradable laminates. <b>Eugenia Martin</b> , <i>Technical University of Valencia, Spain</i>
PO40	Safety Assessment of Recyclable Coffee Packaging: Screening Non-/Intentionally Added Substances and Quantifying Primary Aromatic Amines in Multilayer Polyolefin-Based Materials. <b>Vittorio Bassi</b> , <i>University of Milan, Italy</i>
PO41	Effects of cold adaptation on <i>Listeria monocytogenes</i> growth in challenge tests of ready-to-eat (RTE) meat products. <b>Anh Linh Nguyen</b> , <i>Corbion, The Netherlands</i>
PO42	Reducing Natamycin Dependence in Cheese Through Whey Protein-Based Coatings Incorporated with Cardoon Leaf Extract. <b>Ana Sanches Silva</b> , <i>University of Coimbra, Portugal</i>
PO43	Valorisation of Lime By-Products in Gluten-Free Vegan Pancakes: Functional, Sensory, and Bioaccessibility Assessment. <b>Sandra Mariño Cortegoso</b> , <i>University of Santiago de Compostela, Spain</i>
PO44	Postharvest quality of peaches under an ionizing atmosphere <b>Jairo Alonso Torres García</b> , <i>University of Santiago de Compostela, Spain</i>
PO45	Impact of Germination on Volatile Compounds in White and Verdina Beans from Galicia <b>Clicia María de Jesus Benevides</b> , <i>University of State of Bahia, Brasil</i>
PO46	Germination and thermal processing as strategies for modulating the nutritional and technology profile of creole corn flour. <b>Clicia María de Jesus Benevides</b> , <i>University of State of Bahia, Brasil</i>
PO47	Volatile fingerprint of feijoa ( <i>Acca sellowiana</i> ) cultivated in Galicia. <b>Rania Rochdi</b> , <i>University of Santiago de Compostela, Spain</i>
PO48	Differentiation of Brazilian Hop ( <i>Humulus lupulus L.</i> ) based on $\alpha/\beta$ -bitter acids: Effect cultivars and geographic origins. <b>Rania Rochdi</b> , <i>University of Santiago de Compostela, Spain</i>
PO49	Stability of Red Beet ( <i>Beta vulgaris</i> ) Juice as a Natural Colorant in Flavored Yogurt Under Different Storage Conditions <b>Deniz Elitez</b> , <i>SÜTAŞ SÜT ÜRÜNLERİ A.Ş., Turkey</i>
PO50	Active films based on PBS and rice straw and citrus pruning waste extracts obtained by supercritical water extraction. <b>María Vargas</b> , <i>Technical University of Valencia, Spain</i>