



## PhD Thesis Plan Presentations

25<sup>th</sup> January 2022

Time	Name	Thesis plan
09:00	Ana Alexandra Gonçalves Vilas Boas	Integrative approach of orange peels valorisation into a multifunctional ingredient
09:20	Ana Margarida Ribeiro Teixeira	Dispersion of antibiotic resistance within nature-based solutions and surrounding biota
09:40	Marta Fernandez da Cunha	Bioactive properties of external mucus isolated from coastal fish of Portugal and Macau
10:00	Ana Rita Matos Mendes	Mass transfer properties of bio-based materials. Application to nano zinc oxide as antimicrobial food packaging.
10:20	Andreia Silva Fernandes	Immunomodulatory activity of $\beta$ -glucans from natural sources in the skin
Break		
11:10	Beatriz Inês Queiroz Lopes da Silva	Development of novel food products based on ecodesign principles
11:30	Helena Maria Araújo Rodrigues	Impact of mushroom nutrition on gut microbiota modulation and association with neuroprotective capacity
11:50	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
12:10	Paulo Ricardo Santos Pontes da Nova	Algae Antioxidant and Polysaccharide Rich Derived Extracts from <i>Fucus vesiculosus</i> and <i>Porphyra dioica</i> as Potential Therapeutic Strategies for Pancreatic Cancer
12:30	Marta Sofia Magalhães Duarte	Unravelling the potential of Marine Microalga <i>Porphyridium Cruentum</i> for Wound Healing and Regeneration
12:50	Jazmin Rocio Osorio Perez	Legumes: Evaluating nutritional resilience and product sustainability towards healthy diets