STARGATE Workshop 5



Practical solutions for reducing waste/ valorisation strategies: functional phenotyping towards a circular economy







Comendador Arménio Miranda Auditorium, Faculty

of Biotechnology, Portuguese Catholic University

9:00-9:15h | REGISTRATION

9:15-9:30h | Welcome Session DR. MANUELA PINTADO, Director of Center of Biotechnology and Fine Chemistry (CBQF-UCP) in Porto, Portugal.

9:30-10:40h: Session 1

- Potential of phenotyping technologies in the development of an inclusive and circular economy - DRA. MANUELA PINTADO, Director of CBQF-UCP
- CARMO MARTINS, Secretary-General at National Horticultural
 Operational and Technological Centre (COTHN), Alcobaça, Portugal
- Challenges of UAV-based multispectral sensing for determining the nutrient status of vineyards - LOUIS DANIELS, PhD Student, Ghent University, Belgium

10:40-11:00h: <u>COFFEE BREAK</u>

11:00-12:00h: Session 2

- Identification of Tolerant Pea Genotypes to Drought Stress by High-Throughput Phenotyping - MARYAM BAGHERI, PhD student at CBQF-UCP
- High-throughput phenotyping of 13 tomato genotypes for water and nitrogen use efficiency - ANA FERNANDES, PhD student at CBQF - UCP

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AGENDA (cont.)

 FieldOmics: Concept of a Smart Sensor for Grapes maturation -GONÇALO GUEDES, Researcher at CBQF- UCP

12:00-14:00h: LUNCH

14:00-15:45h: Session 3

- Postharvest phenotyping technology for prevention of food loss and waste - DR. ERNST WOLTERING, Wageningen University & Research (WUR), Netherlands
- Sustainable innovative strategies for ensuring Rocha pear controlled ripening after 1-MCP application - CINDY DIAS, PhD student at CBQF-UCP
- Non-nutritional factors in legumes: Shaping Functional Diversity in Soil and Gut Microbes for Circular Economy in Agro-Ecosystems - RAFAEL DUARTE, PhD student at CBQF-UCP
- Assessing the potential of orange side-streams: a multi-component extraction approach to developing upcycled food ingredients - Ana Vilas Boas, PhD student at CBQF-UCP

15:45-16:05h: COFFEE BREAK

16:05-16:45h: Round Table (Audience Q&A)

16:45-17:00h: Closing session



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CATOLICA CBQF - Centro de Biotecnologia e química fina Lauratório associado



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