

7-8th May 2008 Porto - Portugal

CYTED2008 <http://www.esb.ucp.pt/iffc>



International Functional Foods Conference

In the framework of CYTED project

This conference is organized within the Ibero-American Cooperation project CYTED 105PI0274 entitled "Valorization of dairy sub-products of industrial value in the development of new foods for vulnerable groups". CYTED (Ciencia y Tecnología para el Desarrollo) Program is the reference program for scientific and technological cooperation in Ibero-America. Its main objective is to achieve transferable results to the productive systems and improvement of life quality improvement in the Ibero-american region.

SCOPE

Present the most recent achievements in the functional and biological properties of dairy foods and ingredients.

TARGET

Researchers in different areas including nutrition, food biochemistry and biophysics, food technology, etc.; food industry professionals, marketing and management staff. Young researchers are welcome.

ORGANIZING COMMITTEE

Manuela Pintado (PT)
Ana Gomes (PT)
F. Xavier Malcata (PT)
Ana Pilosof (AR)

SCIENTIFIC COMMITTEE

Manuela Pintado (PT), Ana Gomes (PT), F. Xavier Malcata (PT), Ana Pilosof (AR), Manuela Juárez (ES), Juan Miguel Patino (ES), María Teresa Bertoldo (BR), Isidra Recio (ES), Mercedes Ramos (ES), Javier Fontecha (ES)

PROGRAMME

7th May 2008

9:00 Registration

9:30 Conference Opening

Ana Pilosof¹, Manuela Pintado², Ana Gomes², F. X. Malcata².

¹ Universidad de Buenos Aires, Argentina.

² Escola Superior de Biotecnologia - Universidade Católica Portuguesa (ESB-UCP), Portugal

SESSION I

Physico-chemical properties of functional ingredients

10:00 Interfacial and foaming characteristics of functional ingredients

Juan M. R. Patino

Universidad de Sevilla, Spain.

10:30 Viscoelastic behaviour of whey protein suspensions after heating and storage at freezing temperatures.

Amélia Rubiolo, B. Meza, R. Verdini

Universidad del Litoral (CONICET), Argentina.

11:00 Functional break

11:30 Approaches to manipulate gelation of food proteins – Tailor-made viscoelastic properties?

José A. Lopes da Silva

Universidade de Aveiro, Portugal.

12:00 Caseinoglycomacropeptide pH-dependent self assembly, cold-gelation and surface activity.

Ana Pilosof¹, E. Farías¹, M.J. Martínez¹, J.M R. Patino²

¹ Universidad de Buenos Aires, Argentina.

² Universidad de Sevilla, Spain.

12:30 Valorization of whey by membrane technology

Carlos Pereira & Marta Henriques

Escola Superior Agrária de Coimbra, Portugal.

13:00 Functional Lunch



SESSION II

Functional ingredients biological properties and applications

14:30 Production of functional ingredients by food protein hydrolysis

Isidra Recio

Instituto de Fermentaciones Industriales (C.S.I.C.), Spain

15:00 Hipoalergenic hydrolyzates obtained by using hydrostatic pressure.

Elena Molina

Instituto de Fermentaciones Industriales (C.S.I.C.), Spain

15:30 Omega-3 fatty acids as functional ingredients

Ana Carvalho & F. X. Malcata

Escola Superior de Biotecnologia - Universidade Católica Portuguesa (ESB-UCP), Portugal

16:00 Functional break

16:30 Probiotics technology

Maria Saarela

VTT Technical Research Centre, Finland

17:00 Biological properties of whey peptides hydrolyzed with *Cynara cardunculus*

Tânia Tavares¹, I. Recio², J. E. Carvalho³, Carlos Dias Pereira⁴, M. Pintado¹, F. X. Malcata¹

¹ Escola Superior de Biotecnologia da Universidade Católica Portuguesa, Portugal

² Instituto de Fermentaciones Industriales (C.S.I.C.), Spain

³ Centro de Farmacologia e Toxicologia, Universidade Estadual de Campinas, Brazil

⁴ Escola Superior Agrária de Coimbra, Portugal

17:30 Enzymatic synthesis of high added value galactosides from lactose and polyols

C. Giacomini¹, Francisco Batista-Viera¹, G. Irazoqui¹, M. J. Bustamante¹, V. Villagrán¹, B. Brena¹, A. Cardelle², C. Martinez-Villaluenga², N. Corzo²

¹ Facultad de Química, Montevideo, Uruguay

² Instituto de Fermentaciones Industriales (C.S.I.C.), Madrid, España

8th May 2008

SESSION III**Development of Functional foods**

- 9:00 Whey protein/CMC coacervates and yacon as functional ingredients: properties and applications
Maria Teresa Bertoldo Pacheco¹, José Soares¹, S. Sousa¹, Ana Gomes², F. X. Malcata², M. Pintado²
¹ ITAL, Brazil
² Escola Superior de Biotecnologia da Universidade Católica Portuguesa, Portugal
- 9:30 Functional compounds from citrus by-products: application to meat, fish and dairy products
Jose Angel Perez Alvarez
Miguel Hernandez University, Spain
- 10:00 Animal models to evaluate functional ingredients
João Ernesto Carvalho
Universidade Estadual de Campinas, Brazil
- 10:30 Enhancing CLA and Omega-3 fatty acids level in milk and dairy products.
Manuela Juárez and Javier Fontecha
Instituto del Frío (CSIC), Spain
- 11:00 Functional break

SESSION IV**Development of Functional foods**

- 11:30 Integrating genetic resources characterization and metabolic engineering approaches to generate novel functional food
Damareo Monte
Embrapa, Brazil
- 12:00 Development of functional foods – an industry perspective
Pedro Queiroz
Portuguese Food Federation (FIPA), Portugal
- 12:30 Functional foods: general considerations and European perspective
F. Xavier Malcata (EFSA Member)
Escola Superior de Biotecnologia - Universidade Católica Portuguesa, Portugal.
- 13:00 Functional Lunch

SESSION V**Development of Functional foods**

- 14:30 Fullprotein – Protein rich Portuguese beverage
Cecilia Gaspar
Derovo, Portugal
- 15:00 Sterols as functional ingredients– a case study
Dante Lacerda Dias & Helena Cid
Unilever, Portugal
- 16:00 Functional break
- 16:30 Functional ingredients as a target of Biotechnology
Olga Rocha & Christian Sorenjen
European Federation of Biotechnology, Spain
- 17:00 Intellectual property in functional foods
Ana Casaca
Clarke Modet, Portugal
- 17:30 Closure of conference