Short term joint staff event (Murcia)

Monday **11 May 2015** **Place: UCAM**	**Tuesday** **12 May 2015** **Place: UCAM**	**Wednesday** **13 May 2015** **Place: UCAM**	**Thursday** **14 May 2015** **Place: Auditorio Murcia**	**Friday** **15 May 2015** **Place: Touristic Qualification Centre CCT, Murcia**
8.00/16.00 **Spices** **UCPorto/No Gravity**	**8.00/16.00** **Food Supplements** **IBA**	**8.00/16.00** **Natural Food Ingredients NFIs** **CTC/UCAM**	**8.00/16.00** **Technical solutions** **IBA / CTC**	**8.00/16.00** **Innovative training and teaching** **UCAM**

Monday — 11 May 2015 — Place: UCAM

8-8.30 Participants registration

Opening Session
8.30-8.45 Welcome. **UCAM:** Pilar Zafrilla and Juana Mulero
8.45-9.30 Innovative methods used in training, teaching and learning. **IBA:** Nastasia Belc

9.30-10 Coffee break

Training Session
10-11 Medicinal and Aromatic Plant Research and Utilization: Trends and Opportunities. **No Gravity: Akos Mathe**
11-12 Herbs, characteristics and functional issues. Case Studies. **UC Porto**: Manuela Pintado
12-13 Entrepreneurship & Business development: framework for business model generation and validation. **UC Porto**: Eduardo Cardoso

Tuesday — 12 May 2015 — Place: UCAM

8-8.30 Participants registration

Training session
8.30-9.30 Herbal food supplements – composition, nutrition and physiological effect. **IBA**: Tatiana Onisei
9.30-10.30 Herbs processing industry-quality and safety requirements; health threats, risk profiles, food fraud and illegal trade. **IBA:** Nastasia Belc
10.30-11.30 Food supplements consumption and consumer's attitude regarding natural products; importance of labelling and promotion. **IBA:** Enuta Iorga

11.30-12 Coffee break

Interactive session
12-13 Watching a movie – use of the innovative method called "stepping in the picture"

Wednesday — 13 May 2015 — Place: UCAM

8-8.30 Participants registration

Training session
8.30-9.15 Extraction of natural ingredients and compounds of interest from plants and agri – products. **CTC:** David Quintin
9.15-10 Selection of plants and products of interest to obtain extracts and natural ingredients. **CTC:** David Quintin
10-10.45 Extraction of compounds and natural ingredients: clean extraction technologies. **CTC:** David Quintin

10.45-11.00 Coffee break

11- 11.45 Application of NFIs to food products: shelf life. **CTC:** David Quintin
11.45-12.30 Application of NFIs to active packaging. **CTC:** Angel Martinez

Thursday — 14 May 2015 — Place: Auditorio Murcia

8.30-9 Participants registration

VII Food Technology International Symposium
9-9.30 SATIN-SATiety Innovation: A novel screening platform to test the biological pro-satiety activity of food components in-vitro. **AXXAM:** Lia Scarabottolo, Italy
9.30-10 How preclinical development leads to a product concept. **CTC:** Presentación García Gómez, Spain
10-10.30 Diet composition & food reformulation to influence satiety. **ABERDEEN UNIVERSITY:** Alex Johnstone, UK
Poster session
10.30-11 Opening Act

Friday — 15 May 2015 — Place: Touristic Qualification Centre CCT, Murcia

8.30-9 Participants registration

9-16 Demonstration and Experience exchange

- Visiting Tourist Qualification Centre
- Show Cooking with Mediterranean Herbs.

Discussion and conclusion

Closing session

13-14.30 Lunch

14.30-15.30 Practical
application: Access to UCAM,
virtual campus. MOOC
resources: Antonio Rodenas
Monedero, UCAM

**15.30-16.00 Discussion and
conclusion**

13-14.30 Lunch

Practical demonstration
14.30-15.30 Study case: HFS
advertising clip – active
engagement of the participants
to reveal their understanding
of the particular issue
represented in the clip and to
share their knowledge and
experience related to the topic

**15.30-16 Discussion and
conclusion**

Lunch 12.30-13.30

13.30-14.15 Studies of novel
Brassicaceae sprouts rich in
bioactive compounds. **CEBAS-
CSIC:** Nieves Baenas
14.15-15 Bioactive substances
for preventing cardiovascular
and neurodegenerative
diseases . **UCAM:**
Pilar Zafrilla and Juana Mulero

**15-16 Experience exchange:
UCAM kitchen laboratory (**use
of fresh aromatic plants in
sweets preparation**)**
**16-19.45 Good herbs
workshop**
**19.45-20 Discussion and
conclusion**

11-11.30 Break

**Conference
"Natural Food Ingredients"**
11.30- 12 An overview about
using medicinal herbs in food
supplements **IBA:** Nastasia
Belc, Romania
12-12.20 Creation of a new
food matrix of bakery products
with Chlorella vulgaris. **GRUPO
DULCESOL:** Laia Alemany
Costa, Spain
12.20-12.40 Presentation of
vacuum desiccation methods
for food products (food freeze
drying and new upcoming
vacuum microwave drying
application). **OERLIKON**: Pierre
Lantheaume, France
12.40-13 Energy efficient
vacuum solutions for the food
and packaging industry (drying
on tray sealing process and
vacuum centralization).
OERLIKON: Clive Tunna, France
13-14: What matters is not
whether you win or lose, the
important thing is that you
never lose the desire.
José Pomares
14-15: Lunch
15-15.20: Health benefits of
bee pollen depending on its
botanical origin.
COMPLUTENSE UNIVERSITY OF

MADRID: Cristina Pardo Martin, Spain

15.20-15.40 Antioxidant properties of honey and other bee products, from different botanical origins, of interest to the food industry. **CENTRO APICOLA REGIONAL DE MARCHAMALO:** Amelia Gonzales, Spain

15.40-16 Contamination of aromatic herbs and medicinal plants by fungi and associated mycotoxins. **BIOTECHNOLOGY RESEARCH CENTER**: Florentina Israel Roming , Romania

16-16.30 Break

WATER REUSE Workshop

16.30-16. Improving water management efficiency at industries with organic load. **DESTILERÍAS MUÑOZ GÁLVEZ SA**: Pedro Trinidad, Murcia, Spain

16.50-17.10 Sewage sludge reduction in industrial waste water treatment plants. **SITRA:** F. Javier Donato, Spain

17.10-17.30 Management and treatment of brines in the food industry. **FUNDACIÓN CTM:** Xavier Martínez**,** Spain

17.30-17.50 Hygienisation

and bacterial control systems in water wells.
AQUALOGY: Eduardo Lupiani Moreno**,** Spain

17.50-18.10 Hybrid percolation system for treatment of agrifood SMEs wastewaters. **UNIVERSIDAD DE MURCIA:**
Mercedes Llorens Pascual de Riquelme**,** Spain

18.10-18.30
WOGAnMBR LIFE + project: Development and demonstration of AnMBR for the treatment and valorization
of complex waste waters from agrofood industries.
 FIAB : Federico Morais Fernández-Sanguino, Spain