

CIRCULAR ECONOMY: MAKE IT HAPPEN

09:00

Opening session

Luísa Magalhães — ASWP
*Aires Pereira — ASWP
Marta Coelho — SWYP

09:20

Case study - Silos de Leixões

Nuno Fernandes — Silos de Leixões

09:40

Pannel 1: Natural resources

Guilherme Ascensão (moderator)
University of Aveiro - RISCO

- Sustainable Autohydrolysis and Bleaching Processing for Cellulose Extraction from a Sugarcane By-Product
Francisca Casanova
Catholic University of Portugal - CBQF
- Application of Apple Cider Residue on Citric Acid and Glycerol Bioprocesses Using *Aspergillus niger* Under Solid State Fermentation
Asma Ben Salha
Polytechnic Institute of Bragança - CIMO
- Extraction of Lignin from Agro-Food Residues Using Deep Eutectic Solvents
Ana Carolina Cassoni
Catholic University of Portugal - CBQF
- Lemon By-Products: Valorisation Using a Circular Economy Perspective
Daniela Magalhães
Catholic University of Portugal - CBQF

10:40

Break

*pending confirmation

11:00

Pannel 2: Health benefits

João Graça (moderator)
LIPOR

- Health Benefits of a Unique Citrus Species: Antioxidant Properties of Finger Lime (*Citrus australasica*)
Jéssica Santinha Almeida
University of Minho - CITAB
- Bioactive Compounds from By-Products of Craft Beers: Characterization and Potential Applications
Cristiana Breda
University of Trás-os-Montes and Alto Douro - CITAB
- Phenolic Composition and Antioxidant Capacity of Grape Pomace and Grape Stems from the Douro Region
Rui Dias Costa
University of Trás-os-Montes and Alto Douro - CITAB
- Mussel Meat Waste as a Source of Bioactive Ingredients for Industrial Application
Sara Cunha
CBQF - Catholic University of Portugal
- Bioactive Compounds from Winery By-Products: An Innovative Strategy in Wound Management
Irene Gouvinhas
University of Trás-os-Montes and Alto Douro - CITAB
- Orange Juice By-Products as a Sustainable Source of Bioactive Compounds
Ana Vilas-Boas
Catholic University of Portugal - CBQF

12:20

Case study - LIDL

Mariana Diniz — LIDL

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14:30

Introducing SWYP

Ezequiel Coscueta — SWYP

14:40

Case study - Amyris

Brian Edquist — Amyris

15:00

Pannel 3: Food bioeconomy

Diogo Proença (moderator)
University of Coimbra

- How Does Knowledge on the Microbiome can Help Advancing the Valorization of Brewers' Spent Grain Through Volatile Fatty Acids Production
Eunice Costa
Catholic University of Portugal - CBQF
- Valorization of Pistachio Shells: Determination of Mycotoxins
Ana Rita Mateus
University of Coimbra
- Olive By-Products: Approaching the Bioactivity of Leaves for Food Application
Mariana Pedrosa
Polytechnic Institute of Bragança - CIMO
- Antioxidant and Antimicrobial Properties of Aqueous Extracts from Pleurotus Eryngii Bio-Residues
Ana Sofia Sousa
Catholic University of Portugal - CBQF

16:00

Break

16:15

Pannel 4: Sustainable resources

Patricia dos Reis (moderator)
Accenture Portugal

- Development of Functional Mortars with Improved Hygroscopic Properties
Guilherme Ascensão
University of Aveiro - RISCO
- Novel Circular Economic Approaches for Efficient Extraction of Valuables from Spent Li-Ion Batteries (Next-Lib): Recovery of Anode Graphite
Charlotte Badenhorst
University of Porto - FCUP
- Molecularly Imprinted Polymers for the Enrichment of Phenolic Compounds from Winemaking Residues
Amir Bzainia
Polytechnic Institute of Bragança - CIMO
- Green Diesel Production by Sustainable Hydroconversion Process Using Shrimp Shell Waste-Based Catalyst
Marta Monteiro
University of Porto - FCUP
- Circular Economy Approach to Construction Materials Incorporating Paper & Pulp Industrial Wastes
Fábio Simões
University of Aveiro - RISCO
- Decontamination of Food-Grade Polypropylene Via Supercritical CO₂ to Close the Loop Towards Circular Economy
Srishti Singh
Catholic University of Portugal - CBQF

17:45

Closing

Ezequiel Coscueta — SWYP