

Time	Degree	Name	Thesis Title	Order
10:00	DOUT Biotecnologia	Ana Sofia Teixeira Oliveira	EPS_AuGmentS - Aerobic Granular Sludge technology combined with bioaugmentation with immobilized bacteria as a tool to degrade micropollutants from wastewater	1
10:20	DOUT Biotecnologia	Helena Alexandra Gonçalves Ferreira	IMPULSE: IMpact of a PULSE-Based partial replacement diet on household budget, metabolomics and health	2
10:40	DOUT Biotecnologia	Inês Gonçalves de Azevedo Moreira	Tradition, science and innovation: bioactive substances to mitigate microbiological risks of (innovative) alheiras	3
11:00	DOUT Biotecnologia	Jaqueline Maria Matias da Rocha	Novel approaches on the characterization of the wastewater resistome: possible implications on human health and water quality management	4
11:20	DOUT Biotecnologia	Joana Lopes Abreu Miranda	Development and application of automatic and miniaturized methods for iodine, thyroid peroxidase and iron quantification for thyroid-related disorders	5
11:40	DOUT Biotecnologia	Joana Ribeiro da Costa	Extraction of oligosaccharides from grape waste and potential application in functional foods	6
12:00		Joana Eugénio (Patentree)	The process of IP Protection for the Valorization of Scientific Knowledge	
13:00			Lunch	
14:00	DOUT Biotecnologia	José Carvalho Soares	FIRST ? FIRst Steps Towards mitigating plant nutritional losses due to elevated CO2 and Fe restriction in common bean (Phaseolus vulgaris L.) and soybean (Glycine max L.)	7
14:20	DOUT Biotecnologia	Miguel António Marcos Ramos	Selection of strains of edible mycorrhizal fungi for improved field persistence and mycelial expansion	8
14:40	DOUT Biotecnologia	Nazareno Scaccia	Evaluation of possible risks of AR transmission to humans by treated wastewater-irrigated crops	9
15:00	DOUT Biotecnologia	Ricardo Gomez García	Functional ingredients from valorization of melon (Cucumis melo L.) by-products: production, bioactivity and potential application	10
15:20	DOUT Biotecnologia	Tatiana Paula Vilela	Development of new added-value dairy product solutions from cheese production surpluses: biochemical, structural and sensorial characterization	11