

Webinar – April 29

10:00 **Opening Session**

10:15 **Ciimar** – Ana Regueiras

Bioactivity screening of microalgae for human metabolic disorders

10:30 **Allmicroalgae** – Joana Silva

Industrial scale cultivation of microalgae for human food applications

10:45 **U Aveiro Lipidomic** – Tiago Conde

Valorization of Microalgae extracts and biomass as source of lipids for a healthier and sustainable food system, using omics approaches

11:00 **U Aveiro HPP** – Gabriela Matos

Application of emerging technologies for non-thermal bioactive compounds extraction

11:15 **U Minho** – Pedro Geada

Growth strategies targeting microalgal biomass composition tuning

-----10 minute break -----

11:40 **Politécnico de Leiria** – Tatiana Pereira

Application of microalgae in bakery and pastry products

11:55 **Ernesto Morgado** – Matheus Lacerda

Ready-to-eat products containing microalgae and new texturised microalgae-derived protein ingredients

12:10 **Closing Session**

