

# BOOK OF ABSTRACTS OF



CENTRE OF  
**BIOLOGICAL  
ENGINEERING**

**ANNUAL MEETING 2017**

**6<sup>th</sup> July, Campus de Gualtar**



**University of Minho**  
School of Engineering

# **BOOK OF ABSTRACTS OF CEB ANNUAL MEETING 2017**

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## **Foreword**

The Centre of Biological Engineering (CEB, from the Portuguese title 'Centro de Engenharia Biológica') is a research unit of the School of Engineering of the University of Minho, which is recognized as a strategic infrastructure for the development of the Portuguese Biotechnology and Bioengineering fields. The mission of CEB is to generate, disseminate, and apply knowledge with relevance for society in the economic, social and cultural dimensions, and to contribute to the expansion of the scientific and technological fields under its scope of activity. The research carried out at CEB covers the molecular, cellular and process scales, combining knowledge from the exact, natural, health, environmental and engineering sciences, in order to develop new products and processes as well as a wide range of bioengineering and biotechnological applications in the agro-food, environmental, energy, industrial fine chemistry, biomedical and health fields. CEB combines R&D activities with advanced training, technology transfer, consulting and services, with the aim of fostering the industrial and agro-food, health, and environmental sectors.

The CEB's activities developed within three main thematic lines (industrial/Food; Environment; Health) follow closely the guidelines defined by the European Commission concerning the establishment of the Knowledge-Based Bio-Economy concept and are in agreement with the targets defined by the EU HORIZON 2020 program and the research and innovation strategies for smart specialisation (RIS3) defined by the Portugal North region. CEB has a strategic and ambitious research plan to respond to the new challenges, which have resulted from the extraordinary developments and breakthroughs in subjects like Molecular Biotechnology, Systems and Synthetic Biology, and Nanotechnology. All these cutting-edge and fast growing/moving topics clearly demand for a mid/long term investment in both research infrastructures and human resources. CEB's contribution to these efforts relies on the integration of different scientific and technological subjects and competences of excellence, through the complementarities and synergies of its seven research groups. All this is confirmed by the excellent records of accomplishment of its members, namely international scientific articles and respective citations, publication of books, PhD theses, and the volume of funding obtained in competitive national and European programs, editorial memberships of international journals and technical committees, the organization of international conferences, industry-led projects, patents, the creation of spin-offs, etc. Working as a research network in Portugal with strong international connections, CEB also plays a key role in the deployment of advanced doctoral programmes with close links to highly reputed institutions, such as MIT, aiming at contributing to the establishment of new start-up companies in the area of Biotechnology and Bioengineering.

This one-day meeting is intended to bring together all CEB researchers from across the different groups and thematic lines. We have lined up 21 oral presentations of research highlights and 59 poster communications. This meeting is also characterized by providing significant amount of time dedicated to discussion. We expect that such discussion, with the help of the external advisory board, will identify strategic issues to foster CEB competitiveness at both the national and international levels.

Eugénio Campos Ferreira









6<sup>th</sup> July, Campus de Gualtar

## Research Highlights in Industrial and Food Biotechnology and Bioengineering



## **Greener technologies in by-products and wastes processing - the case of electric fields in extraction and proteins functional modification**

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Group: [B.Factory](#) | Line: [Industrial and Food Biotechnology and Bioengineering](#)

Several technologies utilizing electrical fields directly into food processing, such as pulsed electric fields and ohmic heating, are currently being used on a commercial scale for an extensive range of food products. They have shown to be environmentally clean technologies (at least locally), that can bring added-value to the products, improving the overall energy efficiency of the process and reducing the use of non-renewable resources [1]. During the last decade, much research on ohmic heating and the effects of its moderate electric fields has been addressed with a view to combating pathogens and improving the nutritional and sensorial properties of thermal processed food. Recently it has been demonstrated that electro-heating appears also as an interesting processing tool to be used in extraction of bioactive compounds from food by-products, as well as a way to modulate functional and technological aspects of important food ingredients, such as whey proteins. Results shows that the presence of electric fields during heating contributes to a change thermodynamic and kinetic behaviour of protein denaturation, as well in the shape of produced aggregates, highlighting the influence of non-thermal effects. Transmission electron microscopy unveils that the morphology of the protein aggregates is different under the influence of electric effects, which seems to increase the appearance of dispersed short fibrillar structures. Electro-heating treatment can be designed together with gelation techniques for the development of biodegradable protein-based gels as potential devices for the incorporation of food nutraceuticals, thus creating novel applications not only for food industries, but also in the pharmaceutical area; results have shown that 33 mmol.L<sup>-1</sup> of Fe<sup>2+</sup> can be associated to a whey protein gel network providing an opportunity for the development of innovative functional foods that can be used as an oral dietary supplement. Electrical and thermal effects can be optimized into a single step treatment enhancing thermal stabilization (i.e. inactivation of microorganism and enzymes) and extraction of anthocyanins and phenolic compounds from vegetable and fruit tissues. Electro-heating at high electric field (200 V/cm) and high temperature (~100 °C) enhanced considerably the extraction of chlorogenic acid from purple potato wastes, but also allowed to extract ellagic and ferulic acids, catechin and rutin in a very comparable way to a freeze/thawing treatments Electro-heating capability of applying high heating rates with a precise temperature control together with putative electroporation effects in cell tissues presents an interesting solution for several biotechnological processes.

[1] Pereira, R. N., & Vicente, A. A. Environmental impact of novel thermal and non-thermal technologies in food processing. *Food Research International*, 43(7), 1936-1943, 2010.













































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## Poster Communications





















































































































