



INTERNATIONAL SEMINAR:

ArtiSaneFood – Biopreservation and Risk Modelling Approaches

24-25 May 2023

Auditorium: Alcídio Miguel
Escola de Tecnologia e Gestão
Instituto Politécnico de Bragança
Portugal

Programme

24th May 2023

Time	Sessions	Invited speaker
9:00 – 9:10	Welcome session (President of IPB, Coordinator of CIMO, PRIMA Project Coordinator, ISBST-UMA Communication Manager)	
9:10 – 9:40	Session I: Bio-preservatives as agents to ensure quality of artisanal foods Keynote lecture: “Antibacterial and antioxidant activities of Mediterranean plant and industrial coproducts”	Nourhene Boudhrioua
9:40 – 10:50	Session I: Bio-preservatives as agents to ensure quality of artisanal foods Moderators: Halima Elhatmi and Ursula Gonzales-Barron 10-min oral presentations <ul style="list-style-type: none"> ○ Hanine Hached et al. Potential of Essential Oils from Eucalyptus, Peppermint and Pine as Food Preservatives ○ Ines Essid et al. Using Byproduct Extracts to Improve the Quality of Traditional Meat and Fish Products ○ Ana Luisa Pepinelli et al. Evaluation of the Preservative Capacity of <i>Brassica oleracea</i> var. Acephala Extract in a Bakery Product ○ Zioud Amira et al. Antioxidant Activity of Garlic Powder During Storage ○ Yosra Zbiss et al. Extraction Optimisation of Phenolic Compounds through Response Surface Methodology from <i>Ficus carica</i> L. Leaves and Bioactive Evaluation 	
10:50– 11:05	Coffee break	
11:05– 12.45	e-Posters Miscellaneous Moderator: Ana Sofia Faria and Vasco Cadavez 4-min flash presentations <ul style="list-style-type: none"> ○ Cristiano Mateus et al. Stability Studies of Chestnut Flower-Based Ingredient Prospecting Incorporation into Beverages ○ Sanaa Benassila et al. Impact of the Incorporation of Thyme and Rosemary Essential Oils on the Physicochemical Characteristics of Fresh Cheese ○ Ramla Khiari et al. Phytochemical Content, Antioxidant and Antibacterial Activities of Grape Marc Extracts from Chardonnay and Syrah Varieties Grown in Tunisia ○ Marwa Zeddini et al. Antimicrobial Potential of Eucalyptus Essential Oils ○ Mariem Ben Abdallah et al. Effect of Different Extraction Methods on Hesperidin Content, and <i>in vitro</i> Antioxidant and Antibacterial Activities of Ethanolic Orange By-Products Extracts 	

	<ul style="list-style-type: none"> ○ Mariem Zanzan et al. Exploring the Effects of Rosemary and Thyme Essential Oils on Merguez Sausage Fermentation: Physicochemical, Microbiological and Sensory Properties ○ Souhaieb Chrigui et al. Antibacterial and Antioxidant Activities of Methanolic and Decocted Extracts of <i>Salicornia arabica</i>: a Halophyte Plant Growing in Tunis Sebkh ○ Amal Dbeibia et al. Phytochemical contents, Antioxidant and Antibacterial activities of Date Seeds Extracts from Tunisian Deglet Enour variety ○ Malek Ben Zid et al. Phytochemical Content, Antioxidant and Antibacterial Activities of Date Fruit Powder from Deglet Nour Variety ○ Yara Loforte et al. A Meta-Analysis of the <i>in vitro</i> Inhibitory Effects of Lactic Acid Bacteria Isolated from Dairy Products against Food-borne Pathogens ○ Abdelkhaleq Elmoslih et al. Biocontrol of <i>Listeria monocytogenes</i> CECT 4032 in milk, using bacteriocin-producing strain <i>Enterococcus mundtii</i> A2: contamination time effect ○ Lourenço de Rezende et al. Application of Starter Cultures as Nitrite Substitutes in a Traditional Portuguese <i>Chouriço</i> ○ Salud Serrano et al. Microbiological and Genetic Study of <i>Listeria monocytogenes</i> Biofilms after their Transfer to Cooked Ham and Simulated <i>in vitro</i> Digestion ○ Gisela Rodrigues et al. Thermal Inactivation Kinetics of <i>Salmonella</i> Typhimurium in <i>Alheira</i> Sausage Batter ○ Nouha Harizi et al. Effect of Ebeam Irradiation on the Antioxidant and the Antimicrobial Activities of Defatted Freeze Dried Cow and Camel Milk Fractions ○ Beatriz Silva et al. Effect of Herbal Extracts on the Survival of <i>Staphylococcus aureus</i> in Goats' Raw Milk Cheese ○ Ibtissem Ben Hmidene et al. Exploring the Inhibitory Potential of <i>Capsicum annum</i> Extracts Against <i>Listeria monocytogenes</i> and Spoilage Bacteria in Fresh Beef Sausages During Storage ○ Jrad Zeineb et al. Potential Effects of Syrup and Seeds Powder of Tunisian Pomegranate (<i>Punica granatum</i> L.) on Characterisation and Sensory Properties of Camel Milk Yogurt ○ Frédérique Pasquali et al. Genomic Snapshot of Foodborne Pathogens from Artisanal Food Productions of Animal Origin in the Mediterranean Region: Occurrence, Resistome and Virulome ○ Valentina Indio et al. Metagenomic Investigation of Artisanal Fermented Meat from the Mediterranean Area 	
12:45 – 14:00	Lunch	
14:00 – 14:30	Session 2: Bioprotective lactic acid bacteria in artisanal foods Keynote lecture: “ Bioprotective potential of autochthonous lactic acid bacteria in Moroccan Jben cheese and Merguez sausage ”	Fouad Achemchem

14:30 – 16:15	<p>Session 2: Bioprotective lactic acid bacteria in artisanal foods Moderators: Antonio Valero and Ines Essid 10-min oral presentations</p> <ul style="list-style-type: none"> ○ Sofia Faria et al. Assessment of the Bioprotective Capabilities of Lactic Acid Bacteria Isolated from Artisanal <i>Alheira</i>, a Portuguese Fermented Sausage ○ Wafa Mkadem et al. Biocontrol of <i>Listeria monocytogenes</i> in fermented milk by selected <i>Lactocaseibacillus paracasei</i> and effect of citrus peel extract on its survival ○ Nathalia Fernandes et al. Meta-Analysis of the Inhibitory Effects of Indigenous Lactic Acid Bacteria Supernatant from Dairy Origin against Foodborne Pathogens ○ Olga Bonilla et al. Exploring the Technological and Safety Properties of Lactic Acid Bacteria Isolated from Artisanal <i>Salchichón</i>: in Search for a Novel Starter ○ Kaoutar Boussif et al. Effect of Commercial Starter Cultures and Selected Bacteriocinogenic Lactic Acid Bacteria on the Microbiological Quality of Goat <i>jben</i> Cheese ○ Javier Sánchez Martín et al. Study of the Bioprotective Potential of Three Different Lactic Acid Bacteria Cocktails against <i>L. monocytogenes</i> in Vacuum-Packaged Cold Smoked Rainbow Trout ○ Youssef Ezzaky et al. Impact of Commercial Starter Cultures on the Microbiological and Physicochemical Properties of Traditional <i>Merguez</i> Sausages ○ Jonata Ueda et al. Effect of the Drying Process and Incorporation of Natural Preservatives in the Viability of Lactic Acid Bacteria in Yogurts 	
16:15 – 16:30	Coffee Break	
16:30 – 19:00	Last annual meeting of the ArtiSaneFood consortium (WP leaders)	
19:30 – 23:00	The Artisans Party	

25th May 2023

Time	Sessions	Invited Speaker
9:00 – 9:30	<p>Session 3: The microbiome of fermented foods Keynote lecture: “Exploitation pathways of the microbiome characterisation of fermented foods”</p>	Alessandra de Cesare
9:30 – 10:40	<p>Session 3: The microbiome of fermented foods Moderators: Yosr Haffani and Fouad Achemchem 10-min oral presentations</p> <ul style="list-style-type: none"> ○ Nathalia Fernandes et al. Genomic and Phenotypic Analysis of Lactic Acid Bacteria Isolated from <i>Alheira</i>, a Portuguese Traditional Fermented Sausage ○ Olga Bonilla et al. Integration of Contributing Factors Affecting Microbiological Diversity and Food Safety throughout the Artisanal <i>Salchichón</i> Manufacturing 	

	<ul style="list-style-type: none"> ○ Laís Carvalho et al. Phylogenetic Analysis of Lactic Acid Bacteria species from Cheese: a Comparison between Taxonomy and Physicochemical Characteristics ○ Wafa Mkaem et al. Safety Evaluation of Lactic Acid Bacteria and its Bacteriocin Production Based on Whole Genome Sequencing ○ Olga Bonilla et al. Biofilm-forming Ability of <i>Listeria monocytogenes</i> and <i>Staphylococcus aureus</i> strains isolated from Artisanal Fermented Products Processing 	
10:40 – 11:00	Coffee Break	
11:00 – 11:30	Session 4: Predictive modelling in artisanal foods Keynote lecture: “Conduction of tailored challenge testing experiments in artisanal foods. Data preparation for modelling purposes”	Antonio Valero
11:30 – 12:40	Session 4: Predictive modelling in artisanal foods Moderator: Nourhene Boudhrioua and Fanny Tenenhaus-Aziza 10-min oral presentations <ul style="list-style-type: none"> ○ Mariana Pimentel et al. Estimation of Growth Parameters of <i>Listeria monocytogenes</i> under Different Conditions of Mexican Oregano Essential Oil (<i>Poliomintha longiflora</i> Gray), pH and NaCl ○ Ibtissem Ben Hmidene et al. Assessing the Efficacy of Bioactive Mint Extract in Controlling <i>Listeria monocytogenes</i> Growth during Fermentation and Drying of Traditional Dried Sausages: a Mathematical Modelling Approach ○ Ahmed Elidrissi et al. Quantifying and Modelling the Bioprotective Effect of <i>Lactobacillus sakei</i> AE127, <i>Lactococcus lactis</i> AE89, and <i>Enterococcus mundtii</i> AE24 Against <i>Listeria monocytogenes</i> 7467 on Vacuum-Packed Cold-Smoked Moroccan Trout. ○ Beatriz Silva et al. Omnibus Modelling to Describe the Effects of Thermisation on <i>Staphylococcus aureus</i> in Goat's Raw Milk ○ Youssef Ezzaky et al. Oregano Essential Oil and Processing Conditions: A Predictive Model for Effective <i>Salmonella</i> spp. Inactivation in Sausage Medium 	
12:40 – 14:00	Lunch	
14:00 – 14:20	Session 4: Predictive modelling in artisanal foods Keynote lecture: “Utility of dynamic modelling for ensuring microbiological safety of artisanal foods”	Ursula Gonzales-Barron
14:20 – 15:30	Session 4: Predictive modelling in artisanal foods Moderator: Laurent Guillier and Sihem Bellagha 10-min oral presentations <ul style="list-style-type: none"> ○ Gisela Rodrigues et al. Microbiological and Physicochemical Quality Categorisation of Artisanally Produced <i>Alheira</i> Fermented Sausages in Northern Portugal ○ Olga Bonilla et al. Assessing the Impact of Starter Cultures on the Behaviour of <i>Salmonella</i> spp. and <i>Listeria monocytogenes</i> in Dry-Cured Fermented Sausages 	

	<ul style="list-style-type: none"> ○ Irene Martín et al. Study of Lactic Acid Bacteria Isolated from Traditional Ripened Foods and Their Antagonistic Effect against <i>Listeria monocytogenes</i> ○ Laíres Lima et al. Comparative Study of Hybrid Optimisation Methods in the Extraction of Antioxidant Phytochemicals from Grape Seed (<i>Vitis vinifera</i>) ○ Mariana Pimentel et al. Effect of Mexican Oregano Essential Oil (<i>Poliomintha longiflora</i> Gray) on the Thermal Inactivation of <i>Listeria monocytogenes</i>: An <i>in vitro</i> essay 	
15:30 – 16:00	Session 5: Miscellaneous topics on quality of traditional foods Keynote lecture: “Risk assessment of artisanal food products: importance of monitoring process parameters and microbiological quality”	Laurent Guillier
16:00 – 16:15	Coffee Break	
16:15 – 17:50	Session 5: Miscellaneous topics on quality of traditional foods Moderators: Rafika Ben Chaouacha Chekir and Alessandra de Cesare 10-min oral presentations <ul style="list-style-type: none"> ○ Subhasish Basak et al. Minimising multi-pathogen risk and costs through control measures: an application case for raw milk cheese ○ João Gonçalves et al. Bio4Drinks Project: the Obtention of Natural Multifunctional Ingredients for the Beverage Industry ○ Sofia Faria et al. Evaluation of the Influence of Intrinsic Properties on the Microbiological Quality of Traditional Portuguese <i>Transmontano</i> Hard Cheese made from Raw Goat’s Milk ○ Regina Soares et al. Effect of Chestnut Flower Extract on the Flavour Stability of Craft Beers ○ Oussaief Olfa et al. Physicochemical properties and biological activities of fermented camel milk: A comparative study with fermented cow milk ○ Izamara Oliveira et al. Magnesium and Manganese Induced Changes in Chemical, Nutritional, Antioxidant and Antimicrobial Properties of Pansy and Viola Edible Flowers ○ Yosr Haffani et al. Anti-Tumoral Properties of <i>Allium roseum</i> on Breast Cancer Cells 	
17:50 – 18:10	Presentation of the ArtiSaneFood e-platform for regional food producers	Vasco Cadavez
18:10	Closure of the project. Farewell	

