

PRIMESOFT

Development of innovative priming technologies safeguarding yield security in soft fruit crops through a cutting-edge technological approach



Topic: Workshop 'Priming in plants-effects on safety and phytochemicals relevant for quality and health'

Date: September 4th – 5th, 2023

Time: 09:00 a.m. – 05:00 p.m. (CET)

Hosted by: CEBAS-CSIC

Venue: University of Murcia Campus (Espinardo)

Coordinators: Dr. Carlos Garcia Hernandez-Gil, Prof. Francisco Tomás Barberán, Prof. Maria Isabel Gil Muñoz and Dr. Rocio García Villalba



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PRIMESOFT Workshop

Programme

Day 1, 4th September

9:00 – 9:30	Reception and registration	
9:30 – 9:45	Welcome address and short introduction to PRIMESOFT overarching objectives	George Manganaris
Part 1.1	Phytochemicals in soft fruits	Lecturer
9:45 – 10:30	Introduction to phytochemicals and their role in food quality and health	Prof. Francisco Tomás-Barberán (CEBAS-CSIC)
10:30 – 11:15	Description of the main analytical methods for the assessment of polyphenols in food and biological samples	Dr. Rocio Garcia Villalba
11:15 – 11:30	<i>Coffee break</i>	
11:30 – 12:15	Identification of soft fruit-relevant phytochemicals and the method for their analysis and quantification	Dr. Carlos Garcia (CEBAS-CSIC)
12:15- 13:00	Practical session for identification of strawberry and raspberry bioactives	Dr. Carlos Garcia (CEBAS-CSIC)
13:00-14:00	<i>Lunch</i>	Faculty of Biology
Part 1.2	Soft fruits phytochemicals bioactivity	
14:00 – 14:45	Bioavailability and metabolism of strawberry and raspberry phytochemicals	Prof. Francisco Tomás-Barberán (CEBAS-CSIC)
14:45 – 15:30	Cytotoxicity assays for evaluation of biological effects of phytochemicals	Dr. Antonio Gonzales Sarrias (CEBAS-CSIC)
15:30 - 16:00	<i>Coffee break</i>	
16:00 – 16:45	Visit to Cell Culture Service of University of Murcia	Dr. Antonio González Sarrías (CEBAS-CSIC)

Day 2, 5th September

Part 2.1	Pre- and Postharvest practices and phytochemicals	Lecturer
09:15 – 10:00	Preharvest treatments to enrich the phytochemical composition of fresh foods	Dr. Diego A. Moreno (CEBAS-CSIC)
10:00 – 10:45	Polyamines to enhance desirable phytochemicals for quality and health	Prof. Daniel Valero (UMH)
10:45 – 11:15	<i>Coffee break</i>	
11:15 – 12:00	Pre-harvest factors affecting postharvest quality and safety of leafy vegetables	Prof. Maria Isabel Gil Muñoz (CEBAS-CSIC)
12:00 – 12:45	Visit to CEBAS experimental station	
13:00 - 14:00	Lunch	Faculty of Biology
Part 2.2	Processing soft fruit, phytochemicals and quality	Lecturer
14:00 – 14:45	Fruit processing effects on food phytochemicals. Identification of the potential effects of different treatments on quality, phytochemicals metabolism and function	Prof. Francisco Tomás-Barberán (CEBAS-CSIC)
14:45 – 15:00	General Discussion	All
15:00 – 15:15	Closing Remarks	Prof. George Manganaris