

THURSDAY 27th April

9:00	<b>SESSION V.</b> Chairman Dr. Raul Domínguez- Perles <b>PLENARY LECTURE: Katalina Muñoz Durango</b> PHENOLIC COMPOUNDS FROM COFFEE BEVERAGE: POSITIVE OUTCOMES FROM A RANDOMIZED CONTROLLED TRIAL IN HEALTHY ADULTS AND MACROPHAGE-DERIVED FOAM CELLS
9:30	<b>Omar Franco Mora</b> ALCOHOLIC AND NON-ALCOHOLIC BEVERAGES. AN ALTERNATIVE TO CONSERVE WILD GRAPEVINE IN CENTRAL MEXICO
9:45	<b>Diego A. Moreno</b> NEW ISOTONIC BEVERAGES FROM AMAZONIAN ARAZÁ FRUITS (EUGENIA STIPITATA MC VAUGH)
10:00	<b>Francisco Artés</b> AN INNOVATIVE BEVERAGE MADE FROM REVALORIZED BROCCOLI AND CARROTS BY-PRODUCTS
10:15	<b>Soledad Hernández</b> EMERGENT AMAZONIAN FOREST FRUITS, INGREDIENT SOURCE FOR BEVERAGES
10:30	<b>AGILENT Presentation</b>

11:00	<b>COFFEE-BREAK</b>
11:30	<b>PLENARY LECTURE: Julian Londoño</b> CANNABIS BASED BEVERAGES: BEYOND OF CANNABINOIDS
12:00	<b>Mª Dolores López-Belchl</b> A DRYING MODEL TO STUDY BIOACTIVE COMPOUNDS LOSS IN BEVERAGE INGREDIENTS BASED ON CHILEAN FRUITS
12:15	<b>Olaniyi Fawole</b> EFFECTS OF PRE-TREATMENTS ON QUALITY ATTRIBUTES AND ANTIOXIDANT CONTENTS OF DRIED POMEGRANATE ARILS
12:30	<b>Luis Silva</b> ANTIDIABETIC ACTIVITY OF EXTRACTS FROM CHERRY AND THEIR BY-PRODUCTS RICH IN PHENOLIC COMPOUNDS
12:45	<b>ISHS MEETING</b>
13:15	<b>CLOSING CEREMONY</b>
13:30	<b>LUNCH</b>

# III International Symposium on Beverage Crops

April 24 to 27, 2023  
Murcia  
(Spain)

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TUESDAY 25th April

8:00	<b>REGISTRATION</b>
8:15	
8:30	
8:45	
9:00	<b>OPENING SESSION</b>
9:15	
9:30	
9:45	<b>ISHS WELCOME</b>
10:00	<b>SESSION I.</b> Chairman Dr. Pedro Mena <b>PLENARY LECTURE: Daniele del Rio</b> DRINKING YOUR HEALTH! STORIES OF (POLY) PHENOL RICH JUICES, FROM THE FIELD TO THE TABLE
10:30	<b>Fatima Badiche El Hilali</b> EFFECT OF LEMON JUICE ENRICHED WITH MELATONIN (CITRUS LEMON L.) IN THE TREATMENT OF K14HPV16 MICE
10:45	<b>Jenifer Amanda Puente Moreno</b> THE JUICE OF SWEET CHERRIES TREATED WITH BRASSINOSTEROIDS HAS ENHANCED PHENOLIC COMPOUNDS
11:00	<b>COFFEE-BREAK</b>
11:30	<b>Diego Hernández-Prieto</b> MODEL SANOAPP, A NEW MACHINE LEARNING-BASED TOOL TO PREDICT VALUES ON HEALTH EFFECTS OVER CONSUMERS OF PLANT-BASED BEVERAGES INTAKE
11:45	<b>Fernando Garrido-Auñón</b> THE JUICE OF SWEET CHERRIES TREATED WITH BRASSINOSTEROIDS HAS ENHANCED PHENOLIC COMPOUNDS

12:00	<b>SESSION II.</b> Chairman Dr. María Jesus Periago <b>PLENARY LECTURE: Robert Soliva-Fortuny</b> NONTHERMAL PROCESSING TECHNOLOGIES FOR ENHANCING QUALITY AND HEALTH-RELATED PROPERTIES OF FRUIT AND VEGETABLE JUICES AND BEVERAGES
12:30	<b>Bethany Pelletier</b> EXPERIENCE AND UNDERSTANDING OF CONCEPTS SURROUNDING 'NATURAL WINE' IN VERMONT
12:45	<b>José Angel Salas Millan</b> SCALING-UP OF FRUIT-BASED WINEMAKING FROM MELON BY-PRODUCTS
13:00	<b>Kevin Dodds</b> THE IMPACT OF BUSHFIRES ON APPLE AND CIDER SMOKE TANT PRECURSORS AND SENSORY CHARACTERISTICS
13:15	<b>BIOSYSTEM Presentation</b>
13:30	<b>LUNCH</b>
15:00	<b>SESSION II cont.</b> Chairman Dr. Nieves Baenas <b>Phenchan Whijitara</b> ON-FARM TRIALS PINEAPPLE PRODUCTION ON FERTILIZER APPLICATION BASED ON SOIL ANALYSIS, EASTERN THAILAND
15:15	<b>Zobabalo Mina</b> EFFECT OF FREEZE DRYING, OVEN DRYING AND THEIR COMBINATIONS ON ENERGY CONSERVATION AND QUALITY OF CARROT SLICES
15:30	<b>Alberto Zarate-Carbajal</b> SENSORY AND PHYSICO-CHEMICAL OPTIMIZATION OF WILD BLUEBERRY JUICE
15:45	<b>Confidence Nthimole</b> MICROENCAPSULATION OF RASPBERRY JUICE POWDER USING BLENDS OF GUM ARABIC AND MALTODEXTRIN FOR POTENTIAL APPLICATIONS IN THE BEVERAGE INDUSTRY
16:00	<b>Andres Martinez</b> QUANTIFICATION OF ANTHOCYANINS AND PHENOLIC COMPOUNDS IN INFUSIONS MADE FROM DRIED ASAI (EUTERPE PRECATORIA) PULP
16:15	<b>POSTER SESSION</b>

WEDNESDAY 26th April

9:00	<b>SESSION III.</b> Chairman Dr. María Serrano <b>PLENARY LECTURE: Bruno Holzapfel</b> THE FUNCTION OF SOURCE-SINK RELATIONSHIPS IN GRAPEVINES ON GRAPE AND WINE PRODUCTION
9:30	<b>Gianlucca Allegro</b> NEW PERSPECTIVES FOR SOME LOCAL GRAPEVINES OF THE EMILIA-ROMAGNA REGION (ITALY): FROM THE GENETIC CHARACTERIZATION TO THE WINE PRODUCTION IN THE CURRENT SCENARIO OF GLOBAL WARMING
9:45	<b>Claudia Gonzalez -Viejo</b> NON-INVASIVE WINE AUTHENTICATION METHOD USING NEAR-INFRARED SPECTROSCOPY THROUGH THE BOTTLE
10:00	<b>Juan D. Moreno- Olivares</b> NEW VARIETIES, ADAPTED TO CLIMATE CHANGE, GROWN IN DRY AND SEMI-ARID AREAS
10:15	<b>Maria José Gimenez Bañón</b> IMPACT OF FOLIAR APPLICATION OF UREA AND NANO-UREA OVER STILBENE SYNTHESIS DURING MONASTRELL RIPENING
10:30	<b>Marco Lucchetta</b> CONTROLLED-RELEASE NITROGEN TECHNOLOGY AS A SUSTAINABLE NUTRITION MANAGEMENT IN LEAN-SOIL VINEYARDS
10:45	<b>Bruno Holzapfel</b> EVALUATION OF NEW DISEASE RESISTANT VARIETIES IN A COOL CLIMATE REGION IN AUSTRALIA
11:00	<b>COFFEE-BREAK</b>

11:30	<b>SESSION IV.</b> Chairman Dr. Belén Bautista <b>PLENARY LECTURE: Fernando Zamora</b> HOW CAN WE REDUCE THE USE OF SULFUR DIOXIDE IN WINEMAKING WITHOUT COMPROMISING ITS QUALITY?
12:00	<b>Guillermo Pascual</b> EVALUATION OF DIFFERENT TEMPERATURES ON FERMENTATION DYNAMICS IN WINES OF VITIS VINIFERA CV PAÍS FROM THE ITATA
12:15	<b>Lorenzo Guerrini</b> ASSESSMENT OF GRAPE PRESSING ENVIRONMENTAL PERFORMANCE WITH DEVICE TECHNICAL SHEETS
12:30	<b>Paula Pérez Porras</b> STUDY OF THE EVOLUTION OF VALUE-ADDED RED WINE MADE FROM GRAPES TREATED WITH HIGH-POWER ULTRASOUNDS
12:45	<b>Alejandro Martínez-Moreno</b> GRAPE MATURITY STAGE AS A CONDITIONING FACTOR FOR THE EFFICIENCY OF THE USE OF HIGH-POWER ULTRASOUND ON RED GRAPES
13:00	<b>Sigfredo Fuentes</b> PERCEPTION ACCEPTABILITY OF ARTIFICIAL INTELLIGENCE APPLICATIONS IN VITICULTURE AND WINE BY CONSUMERS FROM MEXICO AND AUSTRALIA
13:15	<b>Daniel Valero</b> QUALITY AND BIOACTIVE COMPOUNDS IN POMEGRANATE WINE USING 'MOLLAR DE ELCHE' AND 'WONDERFUL' CULTIVARS
13:30	<b>LUNCH</b>

