

**2019 HKCBEEES BARCELONA  
CONFERENCE ABSTRACT**

Barcelona, Spain  
April 8-10, 2019



**ICBFS 2019**

2019 10th International Conference on  
Biotechnology and Food Science

# 2019 10th International Conference on Biotechnology and Food Science (ICBFS 2019)

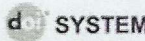
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## Keynote Speaker II



Prof. Raquel de Pinho Ferreira Guiné  
Polytechnic Institute of Viseu, Portugal

Raquel P. F. Guiné is a Coordinating Professor with habilitation in Food Science, Head of the Food Industry Department, Agrarian School of Polytechnic Institute of Viseu - IPV (Portugal).

Career: University Teacher since 1994, has been President of the Scientific Board; President of the Assembly of Representatives; Director of Licence Course in Food Engineering; Director of MsC Course in Food Quality and Technology; Director of Research Groups at Research Centres: CI&DETS and CERNAS.

Studies: License degree in Chemical Engineering (1991), MsC in Engineering Science (1997), PhD in Chemical Engineering (2005), all at the Faculty of Science and Technology of the University of Coimbra (Portugal). Teaching Habilitation in Food Science (2015) from the University of Algarve (Portugal). Certificate of Proficiency in English (CPE, 1986) by the University of Cambridge (United Kingdom).

Scientific achievements: Author/co-author of about 20 books, 50 chapters, 200 research papers and 250 conference proceedings. Has authored about 160 oral communications and 120 posters presented at scientific conferences. [Scopus ID: 6603138390; H-index 17, 856 citations] [Research Gate Profile: [https://www.researchgate.net/profile/Raquel\\_Guine](https://www.researchgate.net/profile/Raquel_Guine)]

Global leader of a team of 76 researchers working under the International Project “EATMOT” involving 18 countries: Argentina, Brazil, Croatia, Cyprus, Egypt, Greece, Hungary, Italy, Latvia, Lithuania, Macedonia, Netherlands, Poland, Portugal, Serbia, Slovenia, Romania and United States of America [website of the project: <https://raquelguine.wixsite.com/eatmot>]

Large experience in supervision of Master thesis (30 finished, 4 in progress). Organization of 20 conferences/meetings and Scientific Board for 34 conferences. [More details at webpage: [raquelguine@esav.ipv.pt](mailto:raquelguine@esav.ipv.pt)].

Topic: 'The Science Behind Traditional Products: The Case of Portuguese Cheeses'

*Abstract*—Portugal is situated in the Iberian Peninsula, having climacteric influences of the Atlantic Ocean together with the Mediterranean Sea, which, allied to the landscape and fertile soil results in good pastures that potentiate the animal production. Hence, Portugal is very rich in what concerns traditional cheeses, made with cow, goat, sheep or mixture milks, and which are characterized by very particular tastes, colours and consistencies, besides being also different in terms of chemical composition.

The number of Portuguese traditional cheeses is very high, although only a part of them have already been registered under the European Union designations for protection of origin. These have different processing technologies and are characterized by singular aspects that differentiate among them. In this way, they can be classified in terms of the type of milk used for its production, or in terms of the fat content, or even the type and intensity of ripening or finally according to the consistency of the paste.

Traditional cheeses are very important in social terms, because they accumulate the history of a people and a country, besides providing a means of income for the rural populations that live from the pastures and the cheese manufacture.

Cheeses comprise nutritional properties for being a good source of proteins, lipids, minerals (such as calcium, phosphorus and zinc) and vitamins (like vitamin A, riboflavin, folic acid and vitamin B12). Nevertheless, when it comes to traditional cheeses, they have to be consumed with moderation due to the high fat content present because they are usually made with whole milk.



**Coffee Break & Group Photo Taking**

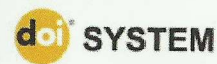
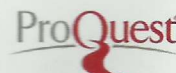
**10:15~10:45**



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