

Summer school

From nature to bedside: How to discover novel bioactive compounds in algae and develop functional food and pharmaceuticals

An interdisciplinary summer school on harnessing the potential of algae for functional foods and pharmaceuticals.

When:

15th - 26th July 2024

Where:

CCMAR, University of Algarve, Faro, Portugal

For whom:

PhD students and early post-docs



Summer School Agenda

Week 1

Time	Monday	Tuesday	Wednesday	Thursday	Friday
09:30 - 11:00	Welcome and introduction Dr. Dorit Avni, MIGAL Galilee Research Institute	Macroalgae harvesting Dr. Benoit Qieguineur, Algaia	Bioactivities of microalgae and seaweeds (Part 1) Prof. Daria Monti, University of Naples	Extraction and novel sustainable approaches Bernardo Carvalho, GreenCoLab	Biodiversity to treat chronic inflammation Dr. Federica Ungaro, San Raffaele Hospital
11:00 - 11:15	Break				
11:15 - 12:45	Microalgae background and culture collection Prof. Antonino Pollio, University of Naples & João Navalho, Necton	Macroalgae farming Yossi Karta, Seakura	Bioactivities of microalgae and seaweeds (Part 2) Prof. Daria Monti, University of Naples	Isolation of bioactive compounds Dr. Pavel Hrouzek, Centre Algatech	Pain relieve development Dr. Diego Hartmann, Sea4US & Dr. Eduardo Moura, Sea4US
12:45 - 14:15	Lunch				
14:15 - 15:45	Microalgae cultivation and challenges Dr. Mariana Carneiro, Necton	Workshop: Microalgae cultivation and identification, and methodology Assoc. Prof. João Varela, CCMAR	Workshop: Extraction techniques and antioxidant assays Prof. Luísa Barreira, CCMAR, University of Algarve	Workshop: Compound separation using different methods Prof. Luísa Barreira, CCMAR, University of Algarve	Visits to Botarium and GreenCoLab
15:45 - 16:00	Break				
16:00 - 17:30	Strain improvement Dr. Bettina Ughy, Biological Research Centre Szeged				
17:30 - 18:00	Break & Summary				



Summer School Agenda

Weekend

Saturday	Sunday
<p>Social activity:</p> <p>Boat trip to Algarve coast visiting caves and seeing dolphins and whales.</p>	<p>Free time</p>



Summer School Agenda

Week 2

Time	Monday	Tuesday	Wednesday	Thursday	Friday
09:30 - 11:00	Life cycle and market analysis Dr. Lais Speranza, GreenCoLab	Microbiome Prof. Kiron Viswanath, Nord University	Regulation of functional food ingredients Dr. Maria Hayes, Teagasc & Dr. Benoit Qieguineur, Algaia	Career development under the Algae4IBD umbrella	Project presentation
11:00 - 11:15	Break				
11:15 - 12:45	Project development Dr. Dorit Avni, MIGAL Galilee Research Institute	Digestability and bio-accessibility Dr. Maria Hayes, Teagasc	Formulation and techno-functionality for functional food ingredients Dr. Maria Hayes, Teagasc & Dr. Benoit Qieguineur, Algaia	Project preparation	Project presentation
12:45 - 14:15	Lunch				
14:15 - 17:30	Visit to Necton	Digestion and bioactivity assessment Dr. Maria Hayes, Teagasc	Workshop: Microalgae cooking class Dr. Maria Hayes, Teagasc & Dr. Benoit Qieguineur, Algaia	Project preparation	
17:30 - 18:00	Break & Summary				

