



WineSense



WINESENSE Spring School 18th to 22nd April 2016

“Process intensification and product development: a focus on grape polyphenols”

The WINESENSE Spring School (WSS) will be organised by the High Pressure Processes Group of the University of Valladolid (Valladolid, Spain).

<http://winesense.uva.es/>

<http://hpp.uva.es/>

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The **WineSense** project proposes to improve the extraction process to obtain most of the active parts of the polyphenols (present in grapes), to define a suitable formulation for pharmaceutical applications, food, and cosmetics additives based on Solvent Free Microwave Extraction (SMFE), Microwave Assisted Extraction (MAE), and emulsion-template techniques combining high pressure and antisolvent effects. Those are techniques developed for analytical purposes that are being implemented in production processes.

This training activity has received funding from the People Programme (Marie Curie Actions) of the European Union's Seventh Framework Programme FP7/2007-2013/ IAPP-2013 under REA grant agreement n° [612208].

1. TOPICS and ACTIVITIES

General topics

- WineSense Project overview (*Prof. María José Cocero, Univ. Valladolid, Spain*)
- Horizon 2020 - EU projects (*María Moncada, Funge, Spain*)

Specific topics

- Polyphenol extraction processes (*Prof. Soraya Rodríguez, University of Valladolid, Spain*)
- Polyphenol formulation (*Prof. Ángel Martín, University of Valladolid, Spain*)
- Polyphenol characterization: traditional methods (*Prof. Miriam Ortega, Univ. Burgos, Spain*)
- Polyphenol characterization: novel methods (*Prof. M. Luz Rodríguez, Univ. Valladolid, Spain*)
- Process intensification (*Prof. Andrzej Stankiewicz, TU Delft, The Netherlands*)
- Process simulation: Aspen Plus (*Prof. Rafael B. Mato, Univ. Valladolid, Spain*)
- Microwave oven design for process intensification (*Prof. Juan Monzo, Univ. Cartagena, Spain*)
- Bioactivity tests for phenolics (*Dr. Ana Matias, iBET, Portugal*)
- Sustainability of product development (*Dr. Yolanda Núñez, Centro Tecnológico de Miranda de Ebro, Spain*)
- Tailored applications for polyphenols: cosmetics (*Dr. Hayley Every, Feyecon, The Netherlands*)
- Tailored applications for polyphenols: food (*Dr. Marisa Sanz, Bodega Matarromera, Spain*)
- Tailored applications for polyphenols: pharma (*Dr. Caterina Duarte, iBET, Portugal*)
- Route to market (*Dr. Alberto Guadarrama, Bodega Matarromera, Spain*)
- Business plan (*to be confirmed*)
- Literature Patent Information (*to be confirmed*)
- Intellectual Property Management (*José Luis Martínez, Repsol, Spain*)
- Practical case study: quercetin booster (*to be confirmed*)
- Creativity, Innovation and Entrepreneurship (*to be confirmed*)

Activities

- Team work on the project (lab practices and presentations)
- Winery technical visit (Bodega Matarromera)
- Open day with participation of local high school students (*Prof. Fidel Mato, Univ. Valladolid, and Dr. Esther de Paz, Univ. Burgos*)

2. WHEN AND WHERE

The spring school will be held at the Industrial Engineering School of the University of Valladolid, Spain (Paseo del Cauce, 59) from the **18th to the 22nd April 2016** (full week).

3. REQUIREMENTS AND REGISTRATION

This activity is aimed at PhD students, academics and professionals with an interest in the topic of grape phenolics, valorization, process intensification and product development. Minimum requirements include demonstrable fluency in English (as most presentations will be given in that language) and a degree in Science.

Registration is required as attendance is limited to a maximum of 30 people. Attendees will be selected on a first registered, first accepted basis. To register, send us your CV along with an expression of interest (i.e. why is this course of interest to you?) to registro.wss.2016@gmail.com. Deadline for registration is 28th March 2016.

4. COST

There are no attending fees – this is a great opportunity for free, high level training on a hot research topic. Lunches and coffee breaks are included.



Interested? Join us!
Hurry, only 30 spots available!

registro.wss.2016@gmail.com
(deadline 28th March 2016)