

# Palestras DQB 2018

Anfiteatro A1 – 15h00

31 Janeiro



## Computational methodologies to study enzymatic reactions

*Doutor Eduardo Oliveira*

Computational Protocol for Enzymatic Reactivity



28 Fevereiro



## Beer off-flavours: how to identify and avoid them

*Prof. Luís Guido*



21 Março



## Synergies on the energetic and molecular characterization of relevant organic compounds

*Doutora Vera Freitas*

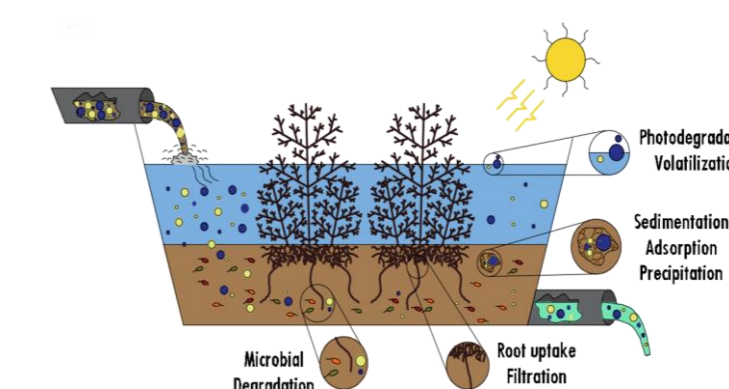


18 Abril



## The chemistry behind nature-based solutions for the recovery of impacted environments

*Doutora Marisa Almeida*

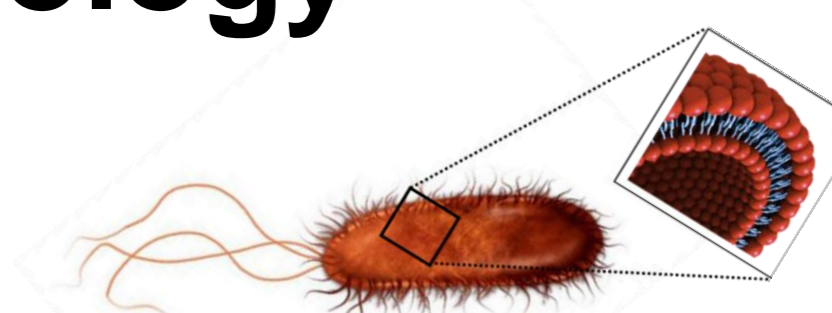


23 Maio



## From bacteria to lipids: where biophysics meets microbiology

*Prof. Paula Gameiro*

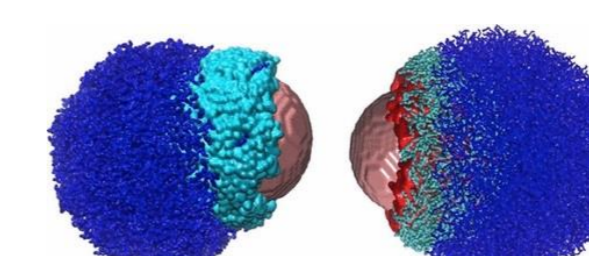


20 Junho



## Formation of Janus particles in fluidic processes: insights from molecular simulations

*Prof. Natália Cordeiro*

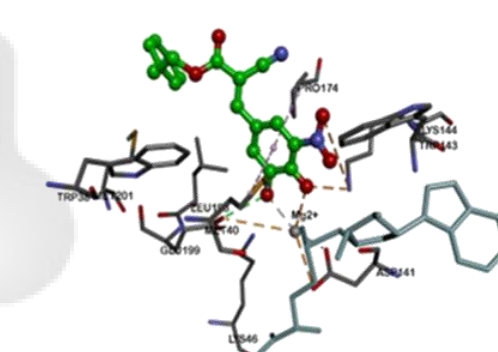
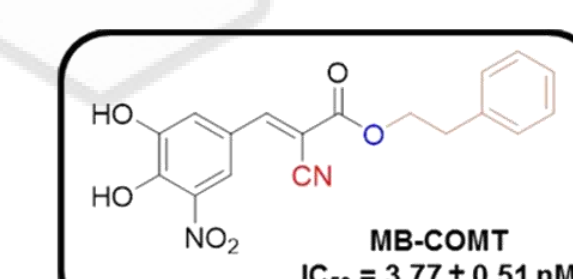


18 Julho



## Derisking nitrocatechols: development of non hepatotoxic inhibitors of catechol O-methyltransferase

*Doutor Tiago Silva*

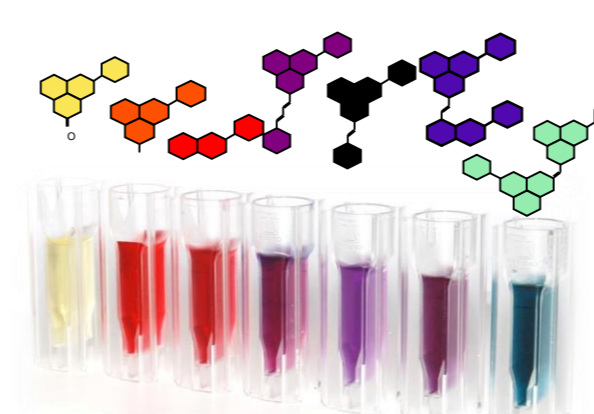


26 Setembro



## Wine-inspired chemistry - anthocyanins transformation for a portfolio of natural colours

*Doutora Joana Oliveira*



24 Outubro



## Edible oils and fats: how good are they? Technology versus nutrition

*Prof. Fátima Paiva-Martins*

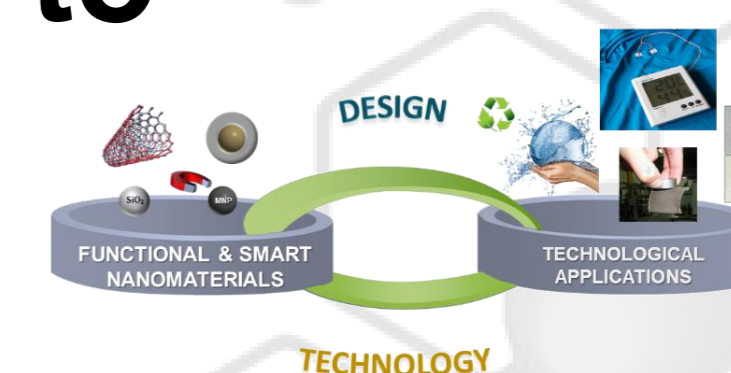


21 Novembro



## Functional and smart nanomaterials: from design to technological applications

*Doutora Clara Pereira*



12 Dezembro



## Soft nanomaterials: advancing chemistry at the interface

*Prof. Eduardo Marques*

