

FICHA DE PROJETO

Acrónimo:	MISAGE
Designação do projeto (PT/EN):	MISAGE: Mitigation strategies of acrylamide and advanced glycation end-products in bread
Código do projeto:	ALT20-03-0145-FEDER-024172
Objetivo principal:	Reforçar a investigação, o desenvolvimento tecnológico e a inovação
Entidade financiadora/Programa de financiamento:	FEDER / ALENTEJO2020
Região de intervenção:	NUTS II e NUTS III
Investimento Total Elegível:	143.838,72 €
Custo total elegível (IPSantarém):	16.142,17 €
Apoio financeiro da União Europeia:	13.720,84 €
Apoio financeiro público nacional/regional:	2.721,33 €
Taxas de financiamento:	85,00 %
Entidade beneficiária:	Instituto Politécnico de Santarém
Investigador Responsável:	Maria Gabriela Lima
Parceiros:	Escola Superior de Hotelaria e Turismo do Estoril; Instituto Nacional de Saúde Dr. Ricardo Jorge.
Equipa:	Cristina Laranjeira; Maria Conceição Tovar Faro; Isabel Maria Torgal Santos.
Data da aprovação:	01-12-2017
Data de início:	01-12-2017
Data da conclusão:	01-06-2020
Domínio científico e subárea científica:	Ciências da Vida e da Saúde (Life and Health Sciences)
Resumo (objetivos, atividades e resultados esperados) - em PT e/ou EN:	<p>This project has two main goals: the scientific disclosure of the results obtained from the mitigation of acrylamide in bakery and pastry products, and the communication and disclosure of good manufacturing practices to the bakery and pastry industry. In order to achieve this goals, new products will be developed, added with mitigants compounds for acrylamide, but which lead to final products similar to those consumers are used to. Different solutions will be developed in order to demonstrate the applicability of the final formulas to the stakeholders. Mod.248.R00-29-07-2019 Página 2 de 2.</p> <p>Task 1. Scientific communication All partners will prepare a tailored and updated dissemination and communication plan based on the most recent advances in public health, food technology and related policy developments. This tasks also includes the preparation of scientific divulgation materials, particularly in terms of the related events.</p> <p>Task 2. Preparation of good manufacturing practices manuals Good manufacturing practices manuals will be prepared for the bakery and pastry industry. This manuals will incorporate all the innovations and developments tested, and considered as viable. It is important to prepare appealing and easy to understand materials: it is intended that the users can easily understand the developed</p>

	<p>formulas and for them to recognize its importance.</p> <p>Task 3. Communicating Results to the stakeholders A conference targeting the scientific and business communities will be organized, in order to stress the importance and make the the question of acrylamide familiar in bakery and pastry products. The good manufacturing materials will be provided in this event, making it a starting point to the spread of the technical use of the developed products.</p>
Link para página do projeto (outros Links):	
Outras informações:	