A: RESEARCH ORIENTED AT IMPROVING ANIMAL PRODUCT QUA
B: BIOACTIVE COMPOUNDS WITH ANTIOXIDANT PROPERTIES
C:AROMATIC PROFILE IN FOOD AND ITS RELATIONSHIP WITH QU
D: PRE/POST HARVEST ECO-INNOVATIVE TREATMENTS
E: PRODUCTION OF FOODS ENRICHED IN DIETARY FIBER
F: EDIBLE COATINGS

	Tutoring	Practices	Tutoring	Practices	Practices	Practices
Time	**15-ene-25**	**16-ene-25**	**17-ene-25**	**20-ene-25**	**21-ene-25**	**22-ene-25**
8:30	A Aula Ed. Tudemir	A Laboratorio	F Aula Ed. Tudemir	F Laboratorio	B Laboratorio	D Laboratorio
10:30	Break	Break	Break	Break	Break	Break
11:00	B Aula Ed. Tudemir	B Laboratorio	D Aula Ed. Tudemir	D Laboratorio	C Laboratorio	E Laboratorio
13:00	C Aula Ed. Tudemir	C Laboratorio	E Aula Ed. Tudemir	E Laboratorio	A Laboratorio	F Laboratorio
15:00	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch