



Potencial alergénico no consumo de insectos – mito ou realidade?

Completed a Bachelor's Degree (2015) and Master's Degree (2017) in Biochemistry by the Faculty of Sciences of the University of Porto. Began its connection with entomophagy during the development of a Master's Thesis entitled "Study of the potential of edible insects for application in the food industry". Since then he has maintained the interest in this subject, collaborating in the elaboration of a book regarding the utilization of Edible Insects in the Food Sector. His main areas of interest within entomophagy are related to the Sensory and Consumer Perception, Allergenicity and Fractionation.

Currently working at Sense Test as a Research Fellow in the Scientific Project MobFood, focusing on the utilization of Virtual Reality to study the impact of context in Sensory Evaluation and Consumer Perception.

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