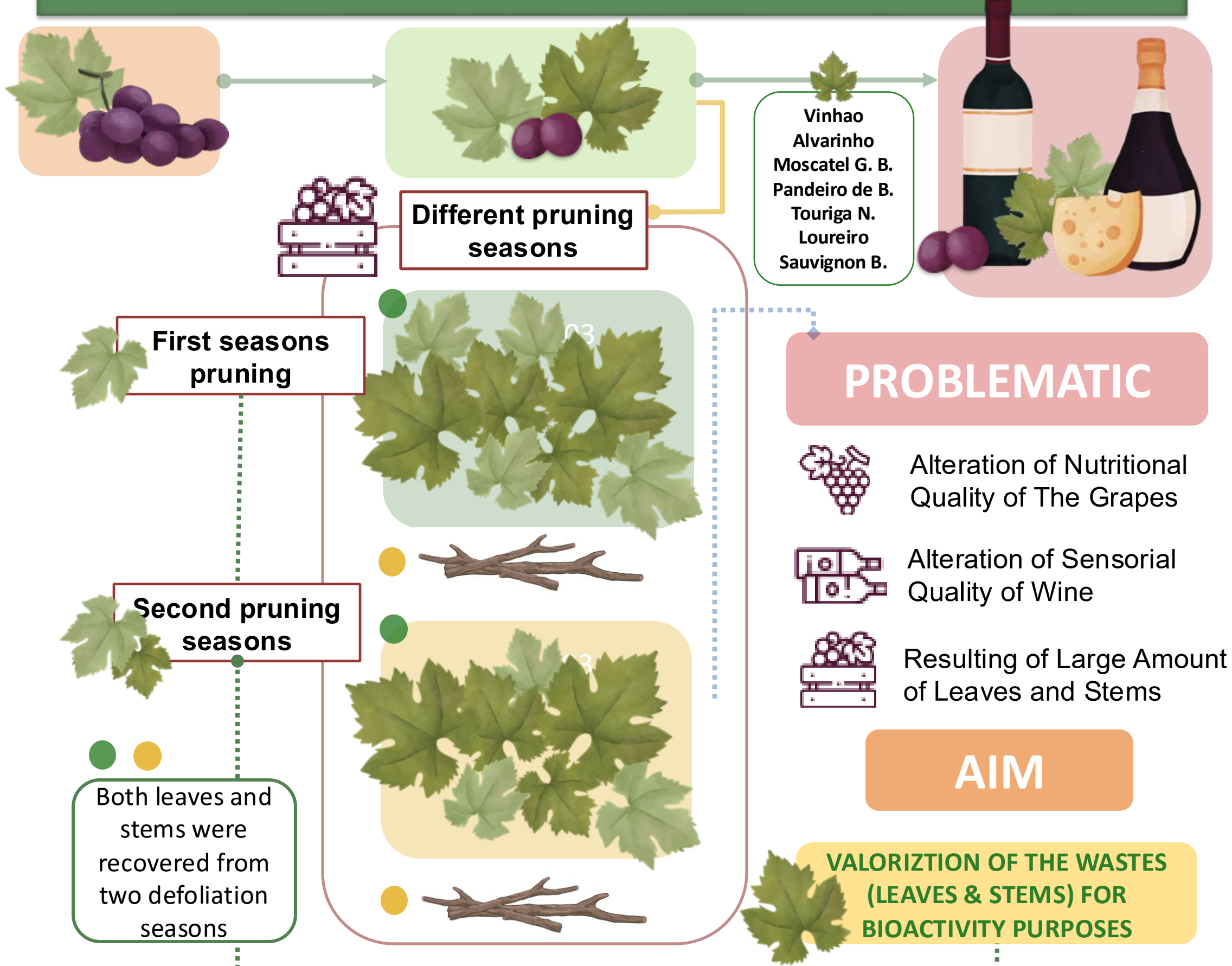
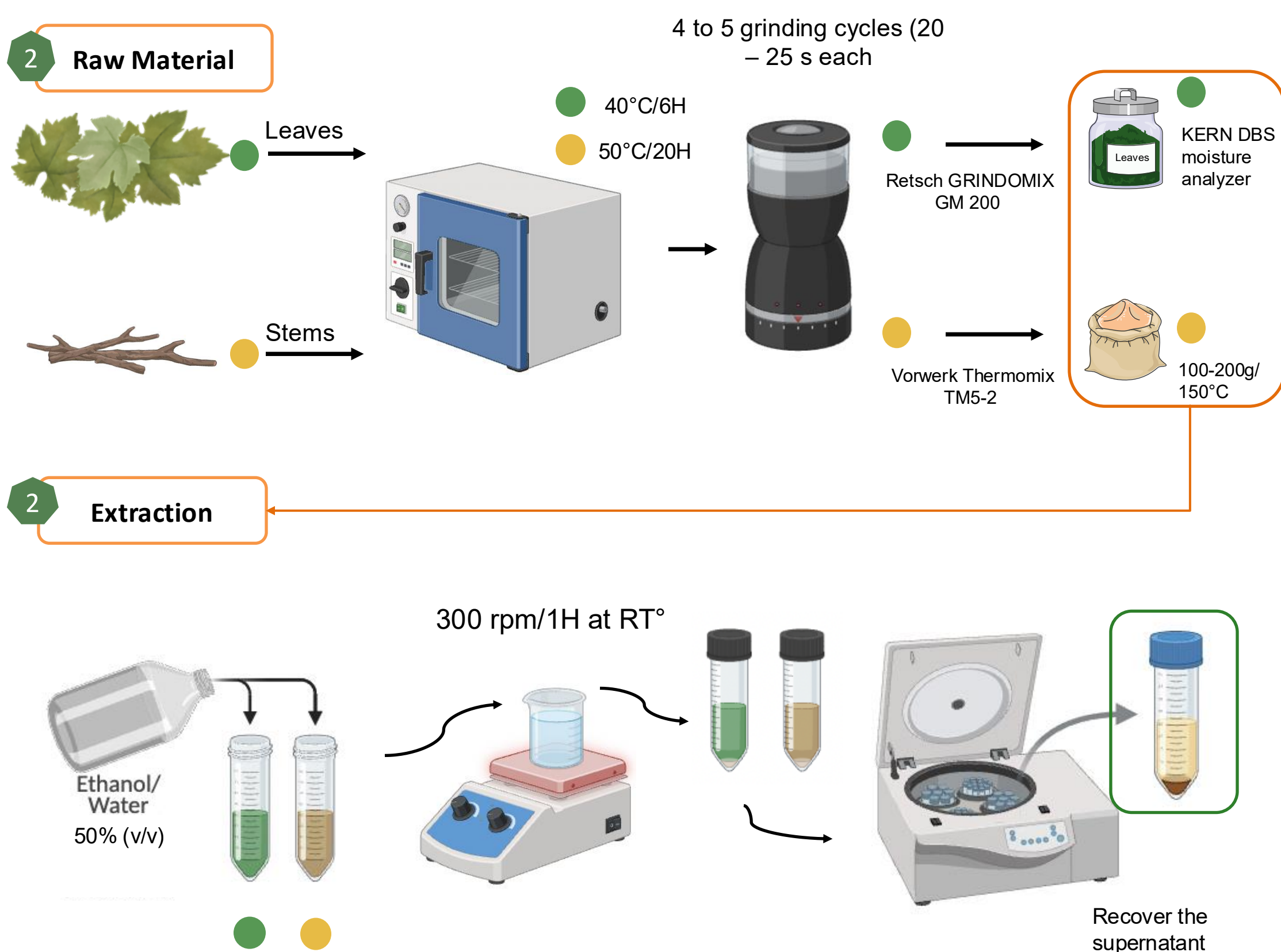


Revalorization of vineyard pruning by-products from different *Vitis vinifera* varieties: Evaluation of the phenolic profile across two defoliation seasonsTarik Sebbah<sup>1</sup>, Edite Cunha<sup>1</sup>, Liliana Espírito Santo<sup>1,2</sup>, Alberto N. Araújo<sup>1</sup>, Ana F. Vinha<sup>1,3</sup>, M. Conceição Montenegro<sup>1</sup>, M. Beatriz P. P. Oliveira<sup>1</sup><sup>1</sup> LAQV/REQUIMTE, Department of Chemical Sciences, Faculty of Pharmacy, University of Porto, R. Jorge de Viterbo Ferreira 228, 4050-313 Porto, Portugal;<sup>2</sup> Nutrition and Food Group (NuFoG), Department of Analytical Chemistry and Food Science, Instituto de Agroecología e Alimentación (IAA) – CITE XV, University of Vigo, 36310, Vigo Spain;<sup>3</sup> FP-I3ID, Research Institute, Innovation and Development Fernando Pessoa, Faculty of Health Sciences, Fernando Pessoa University, Praça 9 Abril 349, 4249-004 Porto, Portugal.

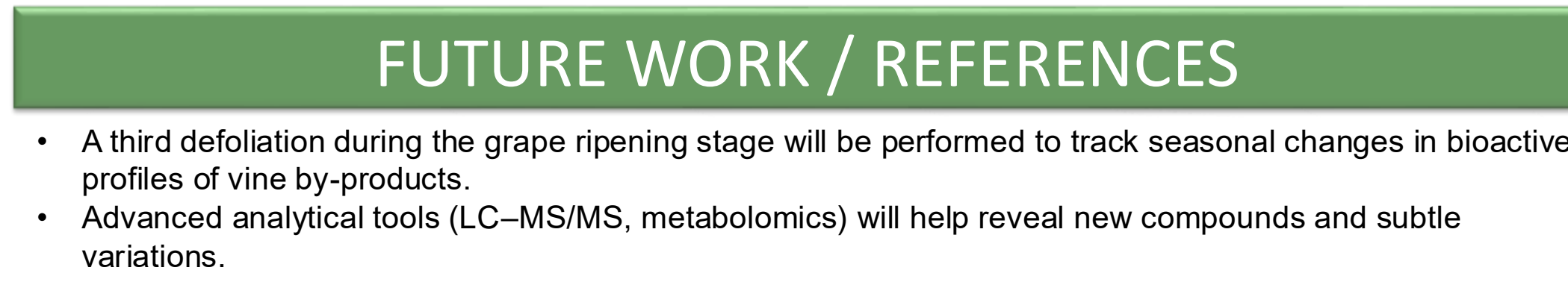
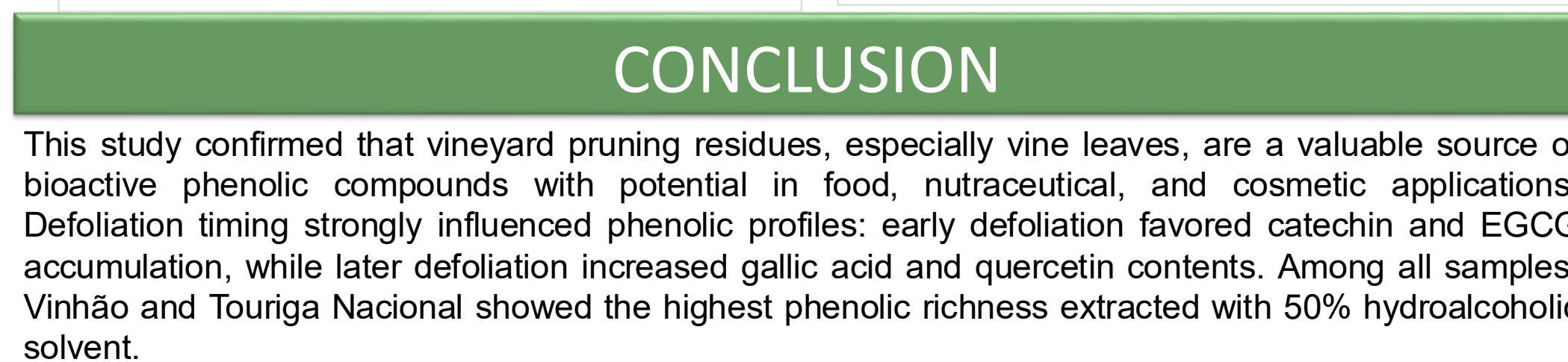
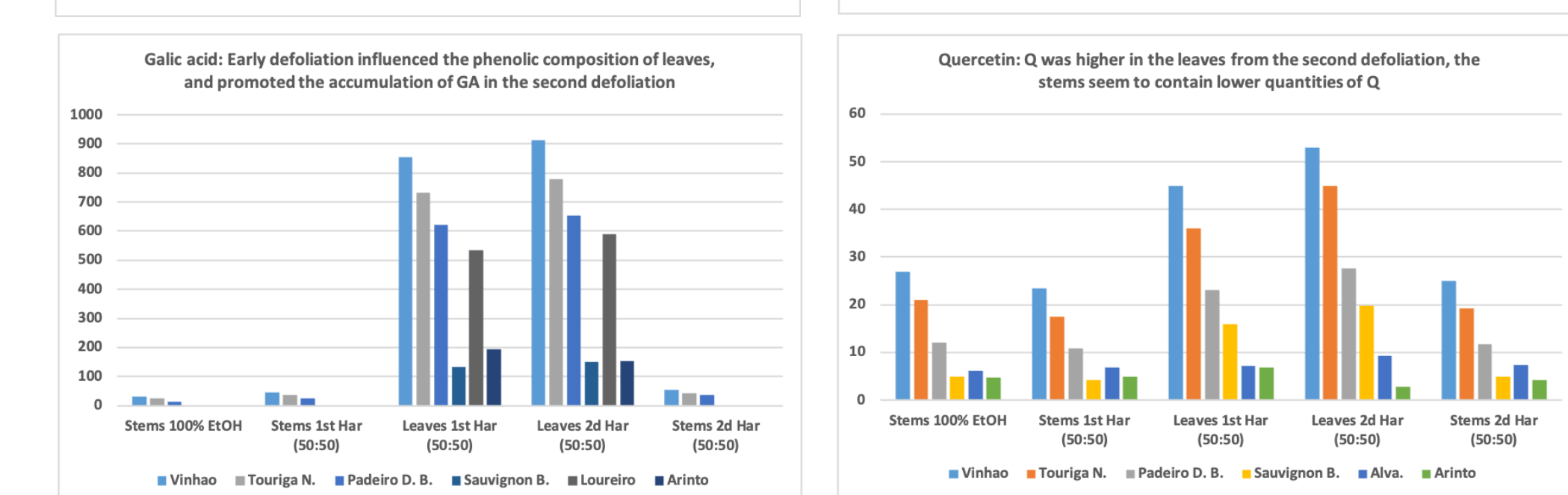
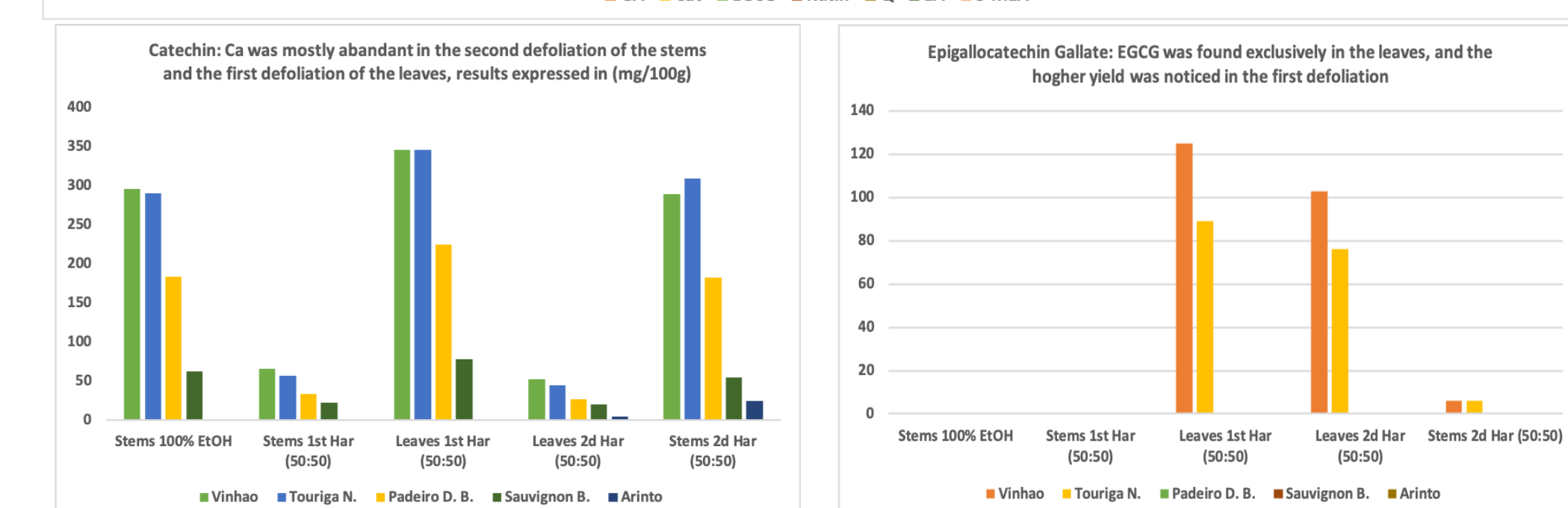
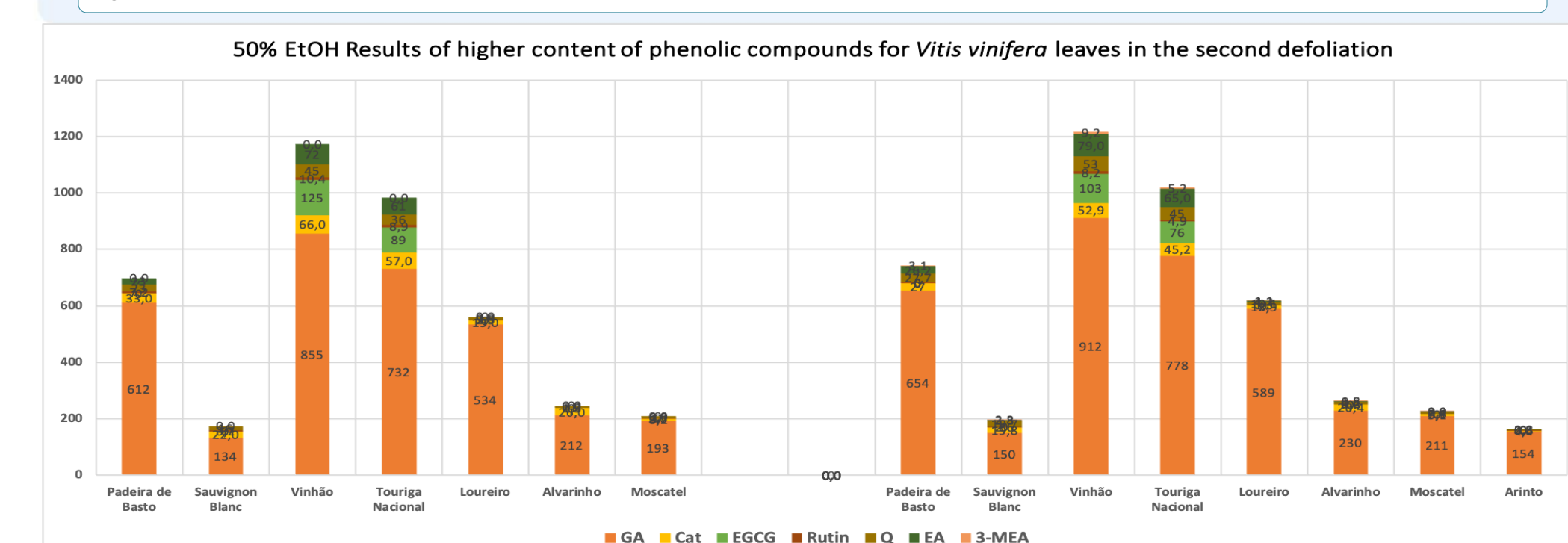
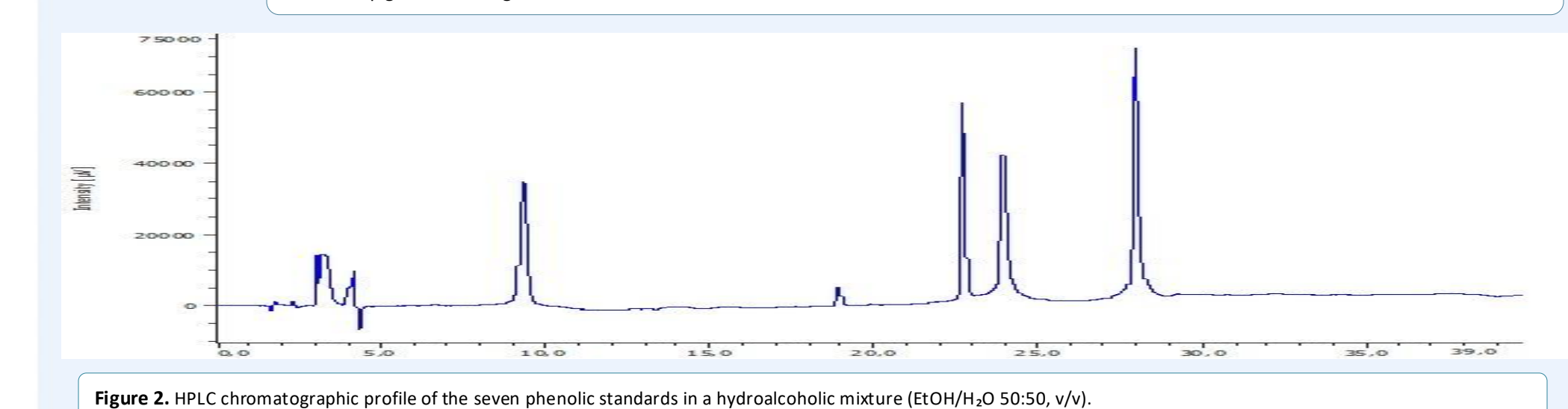
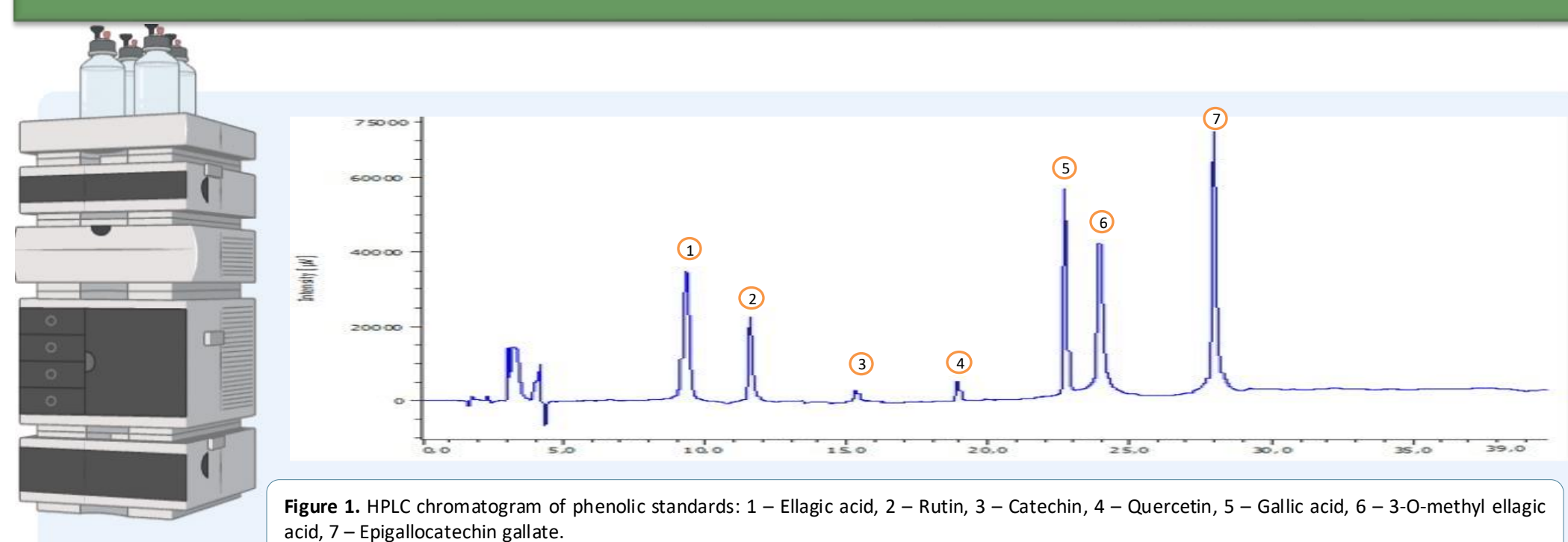
## INTRODUCTION &amp; AIM



## METHOD



## RESULTS &amp; DISCUSSION



## CONCLUSION

This study confirmed that vineyard pruning residues, especially vine leaves, are a valuable source of bioactive phenolic compounds with potential in food, nutraceutical, and cosmetic applications. Defoliation timing strongly influenced phenolic profiles: early defoliation favored catechin and EGCG accumulation, while later defoliation increased gallic acid and quercetin contents. Among all samples, Vinhão and Touriga Nacional showed the highest phenolic richness extracted with 50% hydroalcoholic solvent.

## FUTURE WORK / REFERENCES

- A third defoliation during the grape ripening stage will be performed to track seasonal changes in bioactive profiles of vine by-products.
- Advanced analytical tools (LC–MS/MS, metabolomics) will help reveal new compounds and subtle variations.

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