

Food Waste Recovery Workshop - Programme

Timeline	Activity
08:15-08:45	Registration
08:45-09:00	Opening Session & IFA's Introduction
09:00-09:20	" <i>Food Waste Recovery: Open Innovation Network</i> ", Charis M. Galanakis (Food Waste Recovery Group, IFA, Austria)
09:20-09:50	Invited Speech: " <i>Leverage points for food waste prevention in Europe</i> ", Carmen Priefer (Karlsruhe Institute of Technology, Germany)
9:50-10:15	" <i>Durum wheat bran by-products for oil and phenolic acids: industrial symbiosis development</i> ", Vladimiro Cardenia (University of Bologna, Italy)
10:15-10:35	Coffee Break
10:35-11:05	Invited Speech: " <i>Broccoli by-products as source of bioactive ingredients - the spin-off experience</i> ", Diego M. Moreno (CEBAS-CSIC, Spain)
11:05-11:35	Invited Speech: " <i>Utilization of pistachio hull for the recovery of phenolic antioxidants: characterization and extraction studies</i> ", Sevcan Ersan (University of Hohenheim, Germany)
11:35-12:00	" <i>Emerging technologies for extraction of bioactives and polysaccharides from tropical fruit waste</i> ", Paulomi (Polly) Burey (University of Southern Queensland, Australia)
12:00-12:25	" <i>Sustainable valorisation of chicory processing by-products: green extraction of antioxidants and energy consumption optimization</i> ", Delphine Pradal (University of Lille, France)
12:25-12:55	Poster session
12:55-14:25	Lunch Break
14:25-14:55	Invited Speech: " <i>Recovery of pectin from by-products of industrial food processing – promising sources and their valorization</i> ", Judith Müller-Maatsch (University of Hohenheim, Germany)
14:55-15:20	" <i>Recovery of valuable protein co-products from meat industry by enzymatic hydrolysis: bovine fleshing and hides</i> ", Cecilia Anzani (Teagasc Food Research Centre, Ireland)
15:20-15:45	" <i>Optimization of drying conditions to preserve phenolic contents and antioxidant activity of "annurca" apple, Southern Italian cultivar</i> ", Begüm Önal (University of Salerno, Italy)
15:45-16:05	Coffee Break
16:05-16:35	Invited Speech: " <i>Biomass side streams from agriculture and forestry as one opportunity to built up a sustainable bioeconomy</i> ", Hartmut Welck (Steinbeis, Germany)
16:35-17:00	" <i>Investigation of green techniques for the recovery of sterols, phenols and oil from olive pomace: subcritical water and steam explosion pretreatments</i> ", Özge Seçmeler (Altınbaş University, Turkey)
17:00-17:25	" <i>Influence of the addition of hazelnut skins on the physico-chemical and polyphenol content of yogurt and fresh egg pasta</i> ", Marta Bertolino (University of Turin, Italy)
17:25-17:40	Summary
17:40	End of Workshop