



Valorisation routes for agro-industrial side-streams – suggestions from three BBI-JU projects PROLIFIC, INGREEN and model2bio

13:30 Welcome

Rita Hochstrat, FHNW School of Life Sciences, CH

13:35 Project overviews

Tamara Fernández-Arévalo, CEIT Asociación Centro Tecnológico, ES (model2bio)

Narinder Bains, ineuvo, UK (INGREEN)

Annalisa Tassoni, University of Bologna, IT (PROLIFIC)

13:50 Physico-chemical extraction and biotechnological processes

The use of microorganisms in valorisation of agri-food residues

Lolke Sijtsma

Wageningen Food & Biobased Research, Wageningen University and Research, NL

Biotechnological strategies to valorise whey

Davide Gottardi, University of Bologna, IT

Extraction of phenolic compounds from coffee and artichoke by-products

Job Tchoumtchoua and Etienne Maron

Celabor, BE

14:35 Break

14:50 From process development to manufacturing level

Results and learnings from up-scale extraction trials

Nico Snoek

Bio Base Europe Pilot Plant, BE

From agri-food waste to biobased chemicals

Eric Rovira

CEIT Asociación Centro Tecnológico, ES

Production of milling by-product pre-fermented ingredients: from lab to industrial scale

Lorenzo Siroli

University of Bologna, IT

15:35 Analysis of valorisation routes and regulatory boundaries

Modelling tool for agri-food residual streams valorisation

Sofía Jaray, Tamara Fernández-Arévalo

CEIT Asociación Centro Tecnológico, ES

Life cycle and economic consideration in new biobased value chains

Dirk Hengevoss

FHNW School of Life Sciences, CH

Regulatory aspects

Edward Sliwinski

European Federation of Food Science & Technology FFoST, NL

16:20 Closing remarks