The Best of the Rest seminar will focus on the utilisation of side streams from agriculture, food processing and fisheries. The full-day seminar will be organised on Friday 10th October in the premises of IGV, Potsdam-Nuthetal, Germany.

As a warm-up for the seminar, on Thursday 9th October afternoon the leaders of the APROPOS, CYCLE, NOSHAN and TRADEIT projects will offer everyone interested an opportunity to hear about their activities and results. Detailed project results will be presented in the poster show. The seminar will offer a good possibility of developing new collaboration initiatives.

The Best of the Rest events will bring together experts from research and industry from over 15 countries and four continents. The programme will cover research developments and industrial progress including the latest findings related to utilisation of side streams in a wide range of purposes, from food additives and cosmetic applications to pesticides.

You can participate in the programme on Thursday and Friday or only on Friday. The events are open for everyone interested.

The programme updates will be published at http://www.euapropos.eu

Responsible organiser: APROPOS project

WELCOME!
Programme

Thursday 9th October 2014
15:00-16:15 Project presentations: APROPOS, NOSHAN, CYCLE, TRADEIT
   The Best of the APROPOS Residues, Raija Lantto, VTT, Finland
   The NOSHAN project, sustainable production of functional and safe feed from food waste, Montserrat Jorba, LEITAT, Spain
   CYCLE: Total utilization of raw materials in the supply chain for food with a bio-economical perspective, Marit Aursand, SINTEF, Norway
   TRADEIT: Networks for innovation in traditional food production, Helena McMahon, ITT, Ireland
16:15-18:30 Networking session: cocktails, posters, company exhibition, Horizon 2020 partnering noticeboards
18:30 Bus transfer to restaurant “Braumanufaktur”
19:00-22:00 Dinner

Friday 10th October 2014
09:00-10:00 Welcome
   Dr. Peter Kretschmer, IGV; Dr. Ralph Thomann, IGV; Dr. Raija Lantto, VTT

Keynote speech:
   Added value by turning valuable side streams of agricultural products processing into profit—Contribution of modern separation technologies
   Dr. Stefan Pecoroni, GEA Group AG, Germany

10:00-10:30 Coffee break
10:30-12:00 SESSION 1: Value for consumers
   Themes: Food, cosmetics, nutrients (“lower volume, higher price”)
   Chair: Raija Lantto, VTT, APROPOS
   Better utilization of poultry by-products: challenges and possibilities
   Ana Karina Carvajal, SINTEF, Norway
   By-products of oilseeds (rape and mustard) in food applications
   Nutan Kaushik, TERI, India; Rajan Skhriya, Mecpro, India & Ralph Thomann, IGV
   Effective traditional food manufacturing. Best practices in dairy and bakery fields
   Karsten Schmidt, ILU, Germany & Andrzej Fetlinski, FoodConcept, Poland
   A new line of cosmetic products based on residues from fish and rapeseed industries
   Antonio Francesko, UPC, Spain
   Non-woven swabs for medical skin care application containing APROPOS bioactivities
   Gemma Barrabes, TEXPOL, Spain & Diana Rivera, UPC, Spain
12:00-13:00 Light lunch
Posters and exhibition available, matchmaking, IGV Tour

13:00-14:00 SESSION 2: Transformation, analytics and feed
Chair: Stefano Sforza, University of Parma, NOSHAN

Transformation of rapeseed press residue into value-added raw materials enriched in protein or phenolics
Kataríina Rommi, VTT, Finland

From wastes to useful raw materials for feed: a joint effort between academia and industry
Geert Bruggeman, Nutrition Sciences NV, Belgium; János-István Petrusán, IGV & Stefano Sforza, University of Parma, Italy

Future for salmon rest raw materials
Tore Remman, Nutrimar, Norway & Rasa Slizyte, SINTEF, Norway

14:00-14:30 Coffee break

14:30-15:30 SESSION 3: Sustainability and added value from residues
Chair: Kestutis Navickas, Aleksandras Stulginskis University, Lithuania, APROPOS

Economics: Value chain of utilization side-steams
Alphonsus Utioh, Food Development Centre, Canada

Piloting: Processing mustard press-cake
Suneel Pandey, TERI, India

Sustainability: Soil improvement and biogas from residues and LCA
Kestutis Venslauskas & Rimantas Vaisvalavicius, Aleksandras Stulginskis University, Lithuania

Environmental impact evaluation: Valorisation of food residue co-streams into new feed products. Process Improvement Through Life Cycle Impact Assessment and ETV studies
Emre Yontem, EKODENGE, Turkey

15:30-16:00 Reflections and conclusions, joint actions to Horizon 2020
Moderator: Raija Lantto, VTT, Finland

Participation fees:
Project presentations and networking event Thu 9th Oct, incl. cocktails: Free of charge
Dinner, free drinks, brewery tour (incl. Shuttle Potsdam) Thu 9th Oct: 55 € (+ VAT)
The Best of the Rest seminar Fri 10th Oct, including lunch & coffee: 180 € (+ VAT)

Individual hotel bookings at Potsdam hotels shall be made by the participants. More information about hotels in Potsdam is provided at the APROPOS website http://www.euapropos.eu/