



NOSHAN

Sustainable Production of
Functional and Safe Feed
from Food Waste

Food for Life: less waste, more quality and sustainability

A joint seminar of EU-NOSHAN, EU-TRADEIT, EU-FUSIONS, EU-REFRESH, EU-HEALTHY MINOR CERALS & EU-SUNNIVA in the frame of the [Euro Food Chem](#).

13th October 2015

Hotel NH Alberto Aguilera - Calle de Alberto Aguilera, 18 28015 Madrid, Spain

Registration is free [here!](#)

Further information: news@kinglobal.com

EVENT SUMMARY

NOSHAN project is about to end and we are celebrating it with the event **“FOOD FOR LIFE: LESS WASTE, MORE QUALITY AND SUSTAINABILITY”** that will focus on several ways to use food to improve our lives: the valorization of side streams to produce safe feed thus reducing food waste, the promotion of traditional food production and use of minor cereals for a better food quality and the improvement of the food supply chain for human consumption. We will bring together experts from research and industry from all around Europe to discuss such topics.

PROGRAM AT GLANCE

Morning:

- **Overview of projects** outcomes and impacts: **short presentations**
- **Networking session:** possibility to explore further collaboration initiatives

Afternoon:

- Parallel sessions of NOSHAN and TRADEIT: stakeholders short presentations, roundtable discussion about project exploitation opportunities.
- **Key note speaker:** IP management and Tech Transfer in R&D projects

If you are interested do not hesitate and participate, the **event is free**, [REGISTER HERE!](#)

The programme updates will be published at <http://www.noshan.eu>

EU PROJECTS PARTICIPATING

- **NOSHAN:** Sustainable production of Functional and Safe Feed from Food Waste
- **FUSIONS:** Food Use for Social Innovation by Optimising Waste Prevention Strategies
- **REFRESH:** Resource Efficient Food and dRink for the Entire Supply cHain
- **TRADEIT:** support to traditional food producing SMEs in the Dairy, Meat and Bakery sectors through an ambitious programme of events and activities in nine regional TRADEIT Hubs across Europe.
- **HEALTHY MINOR CERALS:** HMC grow well in poor soils or under low input conditions, and have retained far greater concentration of micronutrients that have been bred out of common wheat. They are hence valued highly by both producers and consumers of organic foods, and increasingly also by conventional farmers.
- **SUNNIVA:** development of a sustainable food system from production to consumption, addressing the entire food supply chain for the vegetables tomato and Brassica and their derived products.





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PROGRAMME

Time	Description	Speaker
9:00 - 9:30	Welcome (all the event is hold in Moncloa room unless specified)	LEITAT - KIM
9:30 - 10:30	EU projects presentation (Part I)	Moderator: Montse Jorba, LEITAT
9:30 - 9:40	The NOSHAN Project, sustainable production of functional and safe feed from food waste	Dr. Montserrat Jorba – LEITAT NOSHAN Scientific Coordinator
9:40 - 9:50	The hidden value of food waste: new sources of proteins, fibers, polyphenols and other valuable compounds	Dr. Stefano Sforza - Università di Parma
9:50 - 10:00	NOSHAN technological innovations for animal feed design and production	Dr. János Petrusan - IGV
10:00 - 10:10	Potential of NOSHAN outcomes in livestock nutrition	Dr. Geert Bruggeman - Nutrition sciences
10:10 - 10:20	Promoting sustainable feed production from food waste: a life cycle approach	Ozge Yilmaz - Ekodenge
10:20 - 10:35	FUSIONS overview	Dr. Hilke Bos-Brouwers - Wageningen UR FUSIONS Scientific Coordinator
10:35 - 10:50	REFRESH overview	Dr. Hilke Bos-Brouwers - Wageningen UR
10:50 - 11:20	Coffee break	
11:20 - 12:30	EU projects presentation (Part II)	Moderator: Dr. Helena McMahon - Institute of Technology Tralee
11:20 - 11:35	TRADEIT overview	Dr. Helena McMahon - Institute of Technology Tralee
11:35 - 11:50	TRADEIT: Strategic Research and Innovation Agenda (SRIA) for Traditional Food producers	Professor Brian McKenna - EFFoST Netherlands
11:50 - 12:05	Healthy Minor Cereals overview	János Petrusan - IGV
12:05 - 12:20	Sunniva overview	Bart Vandroogenbroeck - ILVO
12:20 - 13:20	Networking session I: get to know your future EU projects partners	
13:20 - 14:20	Lunch	
14:20 - 16:00	Parallel sessions	
14:20 - 14:50	NOSHAN roundtable (Moncloa room) Moderator: Ilse Geyskens - Innovatiesteunpunt Boerenbond Participants insights	TRADEIT roundtable (Argüelles room) Moderator: Professor Brian McKenna - EFFoST Netherlands Participants insights Roundtables: discussion about project outcomes with stakeholders
14:50 - 16:00	Roundtables: discussion about project outcomes with stakeholders	
16:00 - 16:30	Key note speaker Title: CDTI Support to Spanish Food Industry 10' Questions and answers from the public	Eduardo Cotillas Responsible for promoting the spanish food sector at CDTI
16:30 - 16:45	Closure	LEITAT - KIM
16:45 - 17:15	Final coffee	

Moreover, NOSHAN at the [Euro Food Chem XVIII 2015 conference](#)
15th October 2015 – HALL 3

Madrid, Spain, on the 13 - 16 October 2015.

 Complete programme [here](#).

PROGRAMME

Time	Title	Speaker
14:00 - 14:15	Plenary speaker: The NOSHAN Project, sustainable production of functional and safe feed from food waste	Dr. Montserrat Jorba – LEITAT
14:15 – 14:30	Protein hydrolysates production from rapeseed cake assisted with enzymes	Dr. Sandra Balsells - LEITAT
14:30 - 14:45	The hidden value of food waste: new sources of proteins, fibers, polyphenols and other valuable compounds	Dr. Stefano Sforza - Università di Parma
14:45 - 15:00	Techno-functional aspects of rapeseed protein products characterized with novel proteomics tools	János Petrusan - IGV
15:00 - 15:15	A novel production method for pectic oligosaccharides and their assessment as feed additive	Kathy Elst - VITO