



Workshop on edible films and coating as sustainable food packaging solutions

Hands-On Training/Workshop organized under the
ERA-Chair for Food (By) Products Valorisation Technologies
(**VALORTECH at The Estonian University of Life Sciences**)

Place: Friedrich Reinhold Kreutzwaldi 56/5, 51014 Tartu, Estonia

Date: November 24th 2022, 10.00 to 15.00 Estonian Time

Open for Master, PhD students, and Researchers (10 persons)*

The event is organised as part of a project that has received funding from the European Union's Horizon 2020 research and innovation program under grant agreement no 810630

Overview:

With growing concern for the environment and the rising price of crude oil, there is an increased demand for non-petroleum-based polymers, mainly obtained from renewable resources. Globally, researchers from industry and academia are focusing on developing technologies to produce low-cost, biodegradable packaging films. The focus is on plant-based raw materials, including those wastes and by-products (fruits and vegetables). Edible packaging is a type of sustainable packaging made from plant-based materials that are natural and biodegradable. Sustainable edible packaging systems can help reduce our dependence on plastics while also generating less waste along with extending the shelf life of food products.

This workshop will cover:

- Introduction to the basics and importance of sustainable food packaging
- Knowledge of biopolymers obtained from valorised food industrial by-products for sustainable food packaging applications
- Current research and recent market trends of edible films and coating
- Hands-on training on edible films and coating

Who will be benefited from this workshop:

- Masters and doctoral students in Food Science & Technology, Horticultural Science, and other interdisciplinary fields.

Content of Course and timings:

November 24th, 2022

10:00- 10.10 Welcome note

Rajeev Bhat, *Professor, ERA Chair in Valortech, Estonian University of Life Sciences, Estonia*

10:10 – 11:10 Invited speaker

Selcuk Yildirim, *Professor, Head of the Center for Food Processing and Packaging, ZHAW – Zurich University of Applied Sciences, Institute of Food and Beverage Innovation, Schweiz.*

Topic: Sustainable packaging and side stream valorization

11:10 - 12:00 Lunch Break

12:00 – 15:00 Hands-on training on edible films and coatings

Registration:

Once registration for the training is completed, an email confirmation and information will be sent to the participants. The lecture will be conducted in hybrid mode and accessible to all interested participants to join online. The workshop (on-site) is conducted only for registered participants.

Deadlines:

Interested participants are requested to enrol for this webinar on or before Nov 18th, 2022.

Personnel Involved:

All staff from ERA-Chair in Valortech at EMU.

Registration link:

<https://forms.gle/DqxyiWyEqaj2epw96>

Note: Attending the workshop is free of cost

Contact Person:

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For further information about ERA-Chair in Valortech:

Website: <https://www.valortecherachair.com/>