



Application of Immobilized Enzymes in Food Industry and Food Waste

Valorization:

Free Online Webinar/Workshop

Organized by

ERA Chair for Food (By) Products Valorisation Technologies (VALORTECH at EMU)

January 25th, 2022 from 12:00 to 14:20 Estonian Time

Venue: Online (Zoom)

Open for Public, all stakeholders, students

Overview:

The workshop introduces basic principles of enzyme immobilization and the application of immobilized enzymes for the valorization of food waste and by-products. The use of immobilized enzymes provides important industrial and environmental advantages compared to soluble enzymes, such as increasing the efficiency of production processes, easy separation of the enzyme from the final product, but also possibility of continuous automated process operations, particularly relevant in winemaking and juice production. This webinar will introduce the application of immobilized enzymes for the valorization of food waste and the basic principles of enzyme immobilization.

The workshop includes two interactive online lectures followed by sharing experience on the preparation and use of immobilized pectinases.

This workshop will cover:

- Introduces the advantages and limitations of the use of immobilized enzymes
- Provides information on the application of immobilized enzymes in food industry
- Presents case studies of the application of immobilized enzymes for food waste and by-products valorization
- Sharing expertise for the immobilization of commercial pectinase preparations on nylon threads for the multiple use of this enzyme

Who will benefit from this webinar/Target group:

- This webinar/workshop is open for all engaged in Agriculture, Food Science & Technology, Horticultural science, Biotechnology and other interdisciplinary fields.

Way of learning:

Online

Language of instruction:

English (translation to Estonian on request)

Content of the course and schedule (Estonian time):

12:00 – 12:10 Welcome note and introduction about VALORTECH activities. *Rajeev Bhat, Professor, ERA Chair in Valortech, Estonian University of Life Sciences, Estonia*

12:15 – 13:15 Application of immobilized enzymes in food industry. *Speaker: Dr. Simona Serban, Application Manager Life Sciences, PuroLite, UK*

13:15 - 13:45 Immobilized enzymes in food waste valorization. Case studies. *Speaker: Toonika Rinke, Senior Researcher, ERA Chair in Valortech, Estonian University of Life Sciences, Estonia*

13:45 – 14:15 Immobilization of pectinases onto nylon-6/6 threads and its potential applications. *Speaker: Sana Ben Othman, Researcher, ERA Chair in Valortech, Estonian University of Life Sciences, Estonia*

14:15 Closing remarks. *Oliivika Zeiger, ERA Chair in Valortech project manager, Estonian University of Life Sciences, Estonia*

Registration:

Once registration for the webinar is completed, an email confirmation and information to join the online event will be sent to the participants.

Deadlines:

Interested participants are requested to enroll to this webinar on or before January 23rd, 2022.

Personnel Involved: All staff from ERA-Chair in Valortech, EMU

Registration link:

<https://forms.gle/epc28v6MrYUT3qoG7>

Contact Person:

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For further information about ERA-Chair in Valortech:

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

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