

Food Waste Valorization: Natural Pigments Perspectives

Free Online Webinar/Workshop

Organized by

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

October 28, 2021 - 10:00 to 14:45 Estonian Time

Venue: Kreutzwaldi 56/5, Auditorium 123

Open for Public, all stakeholders, students

Overview:

This webinar will provide basic knowledge on the valorization of food industry wastes/by-products (mainly fruits and vegetables) to obtain value-added bioactive natural pigments that can find potential food, cosmetics, and pharma industrial applications. Synthetic pigments have adverse effects on human health and have rendered it obligatory for the scientific community to explore much safer, natural, and eco-friendly pigments. In this regard, this webinar/workshop will explore various ways to valorize vegetal wastes (fruits and vegetables) for the production of valuable natural pigments. We will introduce different agri-food wastes/by-products for the exploitation of their pigment potential in the form of valuable bioactive ingredients.

An interactive online lecture followed by discussions, and group/individual activities relevant to the valorization of food industry waste/by-products (mainly fruits and vegetables) to obtain value-added bioactive natural pigments.

This webinar will cover:

- ❖ Introduction to the basic knowledge of waste/by-product generation and management
- ❖ Knowledge of various natural pigments can be extracted from the vegetal wastes
- ❖ Provide information on agri-food waste valorization technologies for natural pigments
- ❖ Role of natural pigments from agri-food waste in functional foods
- ❖ Group activity among participants.

Who will benefit from this webinar/Target group:

- ❖ Masters and doctoral students in Agriculture, Food Science & Technology, Horticultural Science, Biotechnology and other interdisciplinary fields. Besides, this webinar/workshop is



The event is organized as a part of Valortech project at EMU, which has received funding from the European Union's Horizon 2020 Research and Innovation program under grant agreement No. 810630.

open for public and all stakeholders engaged in the above field.

Way of learning:

Online/hybrid

Language of instruction:

English (Estonian on request)

Content of the course and schedule (Estonian time):

10:00 - 10:10 Welcome note and Introduction (**Rajeev Bhat**, *Professor, ERA-Chair in Valortech at the Estonian University of Life Sciences, Tartu, Estonia*).

10:10 - 11:10 Lecture 1: Extraction and encapsulation technologies for natural pigments from food wastes: **Speaker:** Prof. Dr. Francesco Donsì, *Chemical & Food Engineering, Department of Industrial Engineering, University of Salerno Via Giovanni Paolo II, Fisciano (SA) –Italy*.

11:10- 11:20: Short coffee break

11:20 - 12:20 Activity 1: Extraction of natural pigments (carotenoids/anthocyanins from vegetal waste: Lab based case study) (**Coordinators:** **Minaxi Sharma** and **Shehzad Hussain**, *Researchers, ERA-Chair in Valortech*).

12:20 - 12:45 Lunch break

12:45 – 13:15 Lab-based experience sharing by **Reelika Ratsep** (10 min+ 5 min Q/A) and **Monika Nabil** (10 min+ 5 min Q/A)

13:15 - 14:45 Activity 2: Creative activity by participants followed by discussion session.

13:15 - 13:45 Group discussion on specific pigments from food waste (providing articles)

13:45 – 14:15 Preparing presentation by participants

14:15 – 14:45 Presentation of participants (individual groups)

14:45: Closing Remarks (Ms. Olliivika Zeiger, *Project Manager, ERA-Chair in Valortech*).

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 October 25, 2021.

Group Coordinators:

Minaxi Sharma & Shehzad Hussain, *ERA-Chair in Valortech, Food Science Group*.

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



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Contact Person:

Oliivika Zeiger, Project Manager, *ERA Chair in Valortech, EMU* (**Email:** oliivika.zeiger@emu.ee)

Rajeev Bhat (Professor, *ERA- Chair in Valortech, EMU*) (**Email:** rajeev.bhat@emu.ee)

[Registration link:](#)

***Note:** A certificate will be awarded to each individual who completes all of the sessions.



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