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Valortech ERA Chair

Winter School: Biomass to Sustainable Bio-products

Organized by the ERA-Chair in VALORTECH,

Estonian University of Life Sciences, Tartu, Estonia

Duration: 03 days

Date: March 29-31, 2023

Place: Kreutzwaldi 56/5, room 210 /Online in Zoom

Field of study: Valorization technologies

Module: Online/Hybrid mode Open for Masters, Doctoral students, and other professionals

PROGRAMME

DAY 1: 29.03.2023		
Onsite/ Contact Mode	8.30-9.00	Registration of participants <i>Tea & Coffee break</i>
	9.00-9.10	Welcome and introduction Oliivika Zeiger (Project Manager, ERA-Chair in VALORTECH)
	9.10-9.45	Lecture 1: Biomass valorisation - the way ahead! Speaker: Rajeev Bhat (Professor, ERA-Chair in VALORTECH)
	9.45-10.45	Lecture 2: Biogas production from food and agricultural waste Speaker: Prof. Taavo Tenno, University of Tartu, Tartu
	10.45-11.45	Participant interactions (each up to 3 minutes)
	11.45-12.45	<i>Lunch break & free interactions</i>
	12.45-13.45	Lecture 3: Green deal and sustainable food production.

		Speaker: Ants-Hannes Viira, (Senior Research Fellow, PhD) Estonian University of Life Sciences, Chair of Economics in Rural Economy
Contact Mode	13.45-14.00	<i>Tea & Coffee break</i>
	14.00-16.30	Workshop 1: Group work on conceptualization of sustainable food product development (in 3 groups) A group should make their own concept of what is sustainable food production in their opinion, create an example of such a product, how it should be produced, packaged, labelled, etc in order to meet the sustainable food product concept. 1 h for concept and product example + 1,5 h of presenting the ideas to each other (2-3 slides per group), open discussions Facilitators: Kristi Kerner, Viive Sarv, Surya Sudheer, Reelika Rätsep
	19.00-21.00	<i>Dinner</i>
	DAY 2: 30.03.2023	
Onsite/ Contact Mode	9.30-10.30	Lecture 4: Valorization of dairy industrial waste and by-products Speaker: Ivi Jõudu (Assoc. Prof., PhD), Estonian University of Life Sciences, Chair of Food Science and Technology, ERA Chair in VALORTECH
	10.30-10.45	<i>Tea & Coffee break</i>
	10.45-11.45	Lecture 5: Value added products and sensory quality evaluation Speaker: Evita Straumīte (Assoc. Prof., Dr.sc.ing.), Latvia University of Life Sciences and Technologies, Faculty of Food Technology
Contact Mode	11.45-12.30	<i>Lunch break & free interactions</i>
	12.30-15.15	Workshop 2: Dairy by-products valorisation Facilitators: Ivi Jõudu, Siiri Haan, Andres Sats
	15.15-15.30	<i>Tea & Coffee break</i>
	16.00-17.00	Field visit: ALeCoq Brewery biogas production unit
	19.00- 21.00	<i>Dinner</i>
DAY 3: 31.03.2023		
Onsite/ Contact Mode	9.00-10.15	Lecture 6: LCA: Conventional and alternative approaches Speaker: Sirli Pehme - Sustainability Team Lead at Civitta Estonia
	10.15-11.30	Workshop 3: Plant, dairy and meat by-product valorization (in 3 groups)

Contact Mode		Based on recent literature reviews - pros and cons of plant, dairy and meat by-products valorization, short presentations by participants (bullet points on the whiteboard by groups)
		Facilitators: Reelika Rätsep, Viive Sarv, Sana Ben Othman, Monica Ibrahim, Dunja Malenica
	11.30-11.35	Words of thanks to lecturers and participants (Rajeev Bhat)
	11.35-12:00	<i>Lunch break</i>
	12.00-17.00	Field visit: Estover OÜ (dairy dealing with bio-gas production)

Contact persons:

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