



Webinar on Sustainable Food Production

FREE ONLINE SEMINAR organized under the

ERA Chair for Food (By) Products Valorisation Technologies

(VALORTECH at EMU)

May 26, 2020 - 10:00 AM to 3:30 PM Estonian Time

Open for Masters & Ph.D. students

Overview:

Increased global demands for food has rendered it a necessity to explore various means to either enhance food production and/or reduce generation of wastes along the agri-food supply chain. Application of novel, green processing technologies for maximal utilization of food industrial wastes and by-products can ensure sustainability in the food production chain. Besides, to support the circular economy and/or bio-economy there is an urgent need to develop appropriate sustainable value added chains and business models. In the present day scenario, there are several challenges that needs to be overcome to achieve a successful sustainable food production system.

In this background, this webinar 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. The webinar includes interactive online lectures followed by discussions, group/individual activities relevant to sustainable food production, etc.

This webinar will cover:

- Descriptions on the need of sustainable food production
- Need for minimizing wastes in the agri-food sector
- Maximal utilization of food industrial by-products for obtaining bioactive compounds
- o Advances in use of Green processing technologies
- Conclusions and future trends

Who will be benefited from this webinar:

o Masters and doctoral students in Agriculture, Food Science & Technology, Horticultural science, Biotechnology and other interdisciplinary fields.

Content of Course and timings:

10:00 – 10:40 am Introduction to the webinar + Sustainable food production- Overview (*Rajeev Bhat, Professor, ERA Chair in Valortech*)

10:40 – 11:10 am Valorization of horticultural produce

(Piia Pääso, Head, Polli Horticultural Research Centre and Project coordinator, ERA Chair in Valortech at EMU)

11:10 – 12:00 am Green processing technologies

(Reelika Rätsep, Researcher, ERA Chair in Valortech at EMU and Polli Horticultural Research Centre)

12:00 am – 13:00 pm Lunch break

13:00 – 15:10 pm Individual and/or Group activity

(Moderators: Sana Ben Othman, Alice Aav and Shehzad Hussain, Researchers, ERA Chair in Valortech at EMU)

- 13:00 13:30 pm Introduction of the participants (1 minute/person)
- 13:30 14:30 pm Group work session
 - > 13:30 14:00 pm Video session and discussions
 - ➤ 14:00 14:30 pm Preparing for the presentation (working in small groups)
 - Group 1 Application of green food processing methods in valorization of fruit and vegetable processing wastes (describing different green methods)
 - Group 2 How to minimize waste for sustainable food production (process optimisation opportunities)
 - Group 3 Proposing recycle approach/concept for food waste valorization (describing the full range recycle chain)
- 14:30 15:10 pm Students presentations

15:10-15:20 pm Closing remarks

(Ivi Jõudu, Chair in Food Science & Technology and Project coordinator, ERA Chair in Valortech at EMU)

Registration:

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

Deadlines:

Interested participants are requested to enrol to this webinar on or before 21st of May, 2020.

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

Contact persons:

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Rajeev Bhat (email: rajeev.bhat@emu.ee Phone: +372 7313927)

Information and registration:

English: https://ois.emu.ee/pls/ois/!tere.tulemast?leht=OK.AY.VP&id ay programm=11342&id ay toimumine=15284&systeemi seaded=3,2,12,1

Estonian:

https://ois.emu.ee/pls/ois/!tere.tulemast?leht=OK.AY.VP&id ay programm=11342&id ay toimumi ne=15284&systeemi seaded=3,1,12,1