



# NOSHAN

## Sustainable Production of Functional and Safe Feed from Food Waste

### Food for Life: less waste, more quality and sustainability

A joint seminar of EU-NOSHAN, EU-TRADEIT, EU-FUSIONS, EU-REFRESH, EU-HEALTHY MINOR CERALS & EU-SUNNIVA in the frame of the [Euro Food Chem](#).

**13th October 2015**

Hotel NH Alberto Aguilera - 28015 Madrid, Spain

**Registration is free** [here!](#)

Further information: [news@kinglobal.com](mailto:news@kinglobal.com)

#### EVENT SUMMARY

NOSHAN project is about to end and we are celebrating it with the event **“FOOD FOR LIFE: LESS WASTE, MORE QUALITY AND SUSTAINABILITY”** that will focus on several ways to use food to improve our lives: the valorization of side streams to produce safe feed thus reducing food waste, the promotion of traditional food production and use of minor cereals for a better food quality and the improvement of the food supply chain for human consumption. We will bring together experts from research and industry from all around Europe to discuss such topics.

#### PROGRAM AT GLANCE

Morning:

- **Overview of projects** outcomes and impacts: **short presentations**
- **Networking session:** possibility to explore further collaboration initiatives

Afternoon:

- Parallel sessions of NOSHAN and TRADEIT: stakeholders short presentations, roundtable discussion about project exploitation opportunities.
- **Key note speaker:** IP management and Tech Transfer in R&D projects

If you are interested do not hesitate and participate, the **event is free**, [REGISTER HERE!](#)

The programme updates will be published at <http://www.noshan.eu>

#### EU PROJECTS PARTICIPATING

- **NOSHAN:** Sustainable production of Functional and Safe Feed from Food Waste
- **FUSIONS:** Food Use for Social Innovation by Optimising Waste Prevention Strategies
- **REFRESH:** Resource Efficient Food and dRink for the Entire Supply cHain
- **TRADEIT:** support to traditional food producing SMEs in the Dairy, Meat and Bakery sectors through an ambitious programme of events and activities in nine regional TRADEIT Hubs across Europe.
- **HEALTHY MINOR CERALS:** HMC grow well in poor soils or under low input conditions, and have retained far greater concentration of micronutrients that have been bred out of common wheat. They are hence valued highly by both producers and consumers of organic foods, and increasingly also by conventional farmers.
- **SUNNIVA:** development of a sustainable food system from production to consumption, addressing the entire food supply chain for the vegetables tomato and Brassica and their derived products.





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#### PROGRAMME

Time	Description	Speaker
9:00 - 9:30	Welcome	LEITAT - KIM
9:30 - 10:30	EU projects presentation (Part I) Moderator: Montse Jorba, LEITAT	
9:30 - 9:40	<b>The NOSHAN Project, sustainable production of functional and safe feed from food waste</b>	Dr. Montserrat Jorba – LEITAT NOSHAN Scientific Coordinator
9:40 - 9:50	<b>The hidden value of food waste: new sources of proteins, fibers, polyphenols and other valuable compounds</b>	Dr. Stefano Sforza - Università di Parma
9:50 - 10:00	<b>Techno-functional aspects of rapeseed protein products characterized with novel proteomics tools</b>	Dr. János Petrusan - IGV
10:00 - 10:10	<b>Potential of NOSHAN outcomes in livestock nutrition</b>	Geert Bruggeman - Nutrition sciences
10:10 - 10:20	<b>Promoting sustainable feed production from food waste: a life cycle approach</b>	Ozge Yilmaz - Ekodenge
10:20 - 10:35	<b>FUSIONS overview</b>	Dr. Hilke Bos-Brouwers - Wageningen UR FUSIONS Scientific Coordinator
10:35 - 10:50	<b>REFRESH overview</b>	Dr. Hilke Bos-Brouwers - Wageningen UR
10:50 - 11:20	Coffee break	
11:20 - 12:30	EU projects presentation (Part II)	Moderator: Dr. Helena McMahon - Institute of Technology Tralee
11:20 - 11:35	<b>TRADEIT overview</b>	Dr. Helena McMahon - Institute of Technology Tralee
11:35 - 11:50	<b>TRADEIT: Strategic Research and Innovation Agenda (SRIA) for Traditional Food producers</b>	Professor Brian McKenna - EFFoST Netherlands
11:50 - 12:05	<b>Healthy Minor Cereals overview</b>	János Petrusan - IGV
12:05 - 12:20	<b>Sunniva overview</b>	Bart Vandroogenbroeck - ILVO
12:20 - 13:20	Networking session I: get to know your future EU projects partners	
13:20 - 14:20	Lunch	
14:20 - 16:00	Parallel sessions	
14:20 - 14:50	<b>NOSHAN roundtable</b> Moderator: <i>to be confirmed</i>	NOSHAN and TRADEIT stakeholders and consortium members
	Stakeholders insights (short presentations)	
15:00 - 16:00	Roundtables: discussion about project outcomes with stakeholders	
14:20 - 14:50	<b>TRADEIT roundtable</b> Moderator: Professor Brian McKenna - EFFoST Netherlands	
15:00 - 16:00	Roundtables: discussion about project outcomes with stakeholders	
16:00 - 16:30	Coffee Break	
16:30 - 17:30	Key note speaker: Title: IP management and Tech Transfer in R&D projects	IP & Technology Transfer Exert (to be confirmed)
17:30 - 17:45	Closure	LEITAT - KIM



**NOSHAN**

**Sustainable Production of  
Functional and Safe Feed  
from Food Waste**

Moreover, NOSHAN at the [Euro Food Chem XVIII 2015 conference](#)

**15th October 2015 – HALL 3**

Madrid, Spain, on the 13 - 16 October 2015.

Complete programme [here](#).

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14:00 - 14:30	The NOSHAN Project, sustainable production of functional and safe feed from food waste	Dr. Montserrat Jorba – LEITAT
14:30 - 14:45	The hidden value of food waste: new sources of proteins, fibers, polyphenols and other valuable compounds	Dr. Stefano Sforza - Università di Parma
14:45 - 15:00	Techno-functional aspects of rapeseed protein products characterized with novel proteomics tools	János Petrusan - IGV
15:00 - 15:15	Potential of NOSHAN outcomes in livestock nutrition	Geert Bruggeman - Nutrition sciences

