



Reduce
food waste

11 May 2023 - 09:00-11:00

IMPORTANCE OF FOOD WASTE REDUCTION IN THE SUPPLY CHAIN AND VALORISING SIDE STREAMS LIKE BREWER SPENT GRAIN



Reducing loss and waste throughout the food supply chain should be considered an effective solution to reduce the environmental impacts of agriculture, to improve the income and livelihood of the chain actors and to improve food and nutrition security for low-income consumers. At this masterclass we will discuss and present what is available on the market and how different value chains are addressing the topic of food loss and waste. Since brewer spent grain is a huge side stream and is very rich in proteins and fibers, this side stream is identified as a promising side stream. Although brewer spent grain has both opportunities and challenges, we see that there is a great willingness to share knowledge and experience, and work together on specific topics to scale up the brewer spent grain side stream.

Topics to be covered:

- Valorizing side streams in food production
- Reducing food waste in the supply chain

Programme

09.00 **Welcome and Introduction** by Tjerna Ellenbroek, Project manager, Foodvalley NL

09.05 **General presentation of Valorizing side streams in food production**

By Jolijn Zwart-van Kessel, Innovation Lead Circular Agrifood Foodvalley NL

09.20 - 9.50 **Presentations of use cases**

09.20 SME/Organization 1 (Asian) - Allozymes by Deepak Raghothaman, Director, Business Development (confirmed)

Allozymes is a leading deep technology company that facilitates sustainable food solutions via custom enzymes that generate upcycled, high-value food ingredients with its proprietary microfluidics technology. Leveraging the enzymes' potential, Allozymes has the power to transform the food industry and promote a more sustainable tomorrow.

Q&A – 1 question

09.30 SME/Organization 2 – Colipi, Maximilian Webers, Founder and CEO (confirmed)

Colipi is a biotechnology company that develops, scales and commercializes 2 technologies. 1) Bacterial CCU, with CO₂ to oil transformation (TRL4, patented gas fermentation bioreactor, using fastest CO₂-consuming organism on earth) targeting bulk chemical markets incl. biofuel. 2) Yeast food waste stream to oil transformation (TRL6, 10 years of experience, ongoing corporate R&D projects), targeting special ingredient markets (anti-oxidative vitamin oils for cosmetics, cocoa butter equivalents for food).

Q&A – 1 question

09.40 SME/Organization 3 - Circular Food Solutions Swiss Carsten Petry, CEO (Confirmed)

Circular Food Solutions offer you an innovative solution that allows you to turn the overwhelming demand for plant-based meats into a successful business model – with a unique, tasty and profitable product made with upcycled food side streams.

Q&A – 1 question

09:50 **End of Master Class 1 and start of Master Class 2**

09.55 **Introduction to masterclass 2** by Darja Kukovic, Project Manager, ITC

10.00 **Innovations for Zero Food Loss & Waste – ZEROW project**

By Anna George, Certified Senior project manager INLECOM

INLECOM is a non-for-profit SME from Ireland dedicated to support the Research and Innovation teams in Europe to embed commercial thinking in their research project and to support their innovation journey from research to revenue. INLECOM is a LP of ZeroW project where partners are searching for innovative solutions to reduce food waste through systemic innovation 9 systemic innovation living labs across Europe, developing commercial, digital tools and instruments that contribute to the achievement of food waste reduction targets, and this way contributing to the European Commission's ongoing legislative initiatives in the area of food waste reduction.

10.15 - 10.45 **Presentations of use cases**

10.15 SME/Organization 1: Marko Kozjak, VeeMee

VeeMee was founded in 2017. by Marko Kozjak and Nikola Vido. The company deals with business consulting, mediation and representation in the agricultural and commercial sector. The name VeeMee originates from Croatian word-play in which Vee stands for 'YOU' (producers, suppliers, buyers) and Mee stands for 'US'. In short, VeeMee is a platform that provides transparent and relevant information between market participants. VeeMee also deals with Food Waste & Smart Logistics as they are coordinating a transfer of goods in all the aspects. The primary aim is to make returns of goods as quickly as possible or to find alternative feasible use-case.

Q&A – 1 question

10.25 SME/Organization 2: Jasna Dolžan Lesjak, Alpinia Group

Alpinia Group is an established company offering various accommodation options in Bohinj, Slovenia. All of our accommodations are located in Triglav National Park, famous for Slovenian biggest natural permanent lake as well as for the breathtaking Julian Alps. Being aware that tourism has a great impact on both the natural and social environment, we strive to develop sustainable tourism that respects and preserves nature, tradition and the quality of life of locals. With creativity, youthful enthusiasm, socially responsible business practice and understanding the vision of Slovene tourism, Alpinia Group strives to become an example of excellent business practice and thus set new criteria for success stories in the tourism industry.

Q&A – 1 question

10.35 SME/Organization 3: Shai Rilov, Robin Food

The first step to reduce food waste: raise awareness and change behavior - in the tastiest way possible! Robin Food NGO creates educational culinary activities and founded the first social restaurant in Israel - based on rescued vegetables and fruits that would otherwise be wasted (collected from farms, markets and shops). All the produce turns into delicious meals by a chef and team of amazing volunteers, with an ever-changing menu. Anyone can come to eat and enjoy and pay as they feel for the food and experience. In this way, anyone can connect to the food waste phenomenon, receive tools for change in their own habits, and become part of a public movement to urge decision-makers in government and industry. But the first step is a tasty experience.

Q&A – 1 question

10.45 **End of Master Class 2 and Q & A - Wrap & Closing** by Tjerna Ellenbroek,
Project manager, Foodvalley NL

11:00 **End of Thematic Workshop**

11:00-12:00 Matchmaking Meetings. If you have meetings scheduled. Please be sure to join from your profile at the Global Foodture website.