



Reduce  
Food waste

08 December 2022 - 09:00-11:00

## BIOMASS VALORISATION TECHNOLOGIES AND COMMERCIALISATION PATHWAYS TO CREATE VALUE FROM AGRI-FOOD SIDESTREAMS WITHIN THE CIRCULAR ECONOMY



### Thematic Workshop 3 - Biomass valorisation technologies and commercialisation pathways to create value from agri-food side streams within the circular economy

In the frame of the circular economy and bio-based thinking, an increased attention is going to the valorisation of food waste and side streams, preferably producing new products/derivates with an added value as high as possible in the valorisation chain. During this workshop European and Asian SMEs will showcase how, as food and ingredient companies, they valorise food waste or side streams towards value added products. A subsequent selection of European and Asian SMEs will provide insights into the innovative biomass valorisation methods they have developed as technology providers.

#### Programme

- 09.00 Welcome & General Introduction of the workshop including the 2 Master Classes by the Moderator Elise Laporte
- 09.05 Presentation of the overall theme by Thailand Management Association
- 09.15 Presentation of Bio Base Asia Pilot Plant by Jan Brackx
- 09:25 Introduction to Digital Master Class 1 by Moderator Emma Sidgwick
- 09.30 Presentation by Juan Londono, cofounder of Yeasty
- 09.40 Presentation by a Thai company (TBC)
- 09.50 Presentation by Eugene Wang, founder of Sophie's BioNutrients
- 10.00 Introduction to Master Class 2 by Moderator Emma Sidgwick
- 10:05 Presentation by Bart Kregersman, founder of Biolynx
- 10.15 Presentation by Olivier Paurd, head of Nbread Process
- 10.25 Presentation by Tina Rogge, COO / CTO Innovad Group
- 10.35 Q & A and reflection by Moderator Emma Sidgwick
- 10.50 Wrap-up & Closing – Moderator Elise Laporte