

## Workshop

### ***New value from food processing waste streams and by-products***

Venue: FINS, Novi Sad, Serbia  
Monday 21<sup>st</sup> and 22<sup>nd</sup> March 2016

Monday 21<sup>st</sup>, 2016

8.45 am	<b>Registration</b>
9.15 am	<b>Welcome address and overview of workshop</b> <i>Dr. Milica Pojic and Dr. Brijesh Tiwari</i>
<b>SESSION 1: WASTE FROM THE FOOD INDUSTRY</b> <b><i>Chairperson: Dr. Milica Pojic, FINS, Novi Sad, Serbia</i></b>	
9.30 am	<b>Current issues of waste across the food chain</b> <i>Dr. Brijesh Tiwari, Teagasc, Ashtown Food Research Centre, Dublin, Ireland</i>
10.15 am	<b>By-products, co-products and waste utilisation</b> <i>Dr. Brijesh Tiwari, Teagasc, Ashtown Food Research Centre, Dublin, Ireland</i>
10.45 am	<b>Tea and Coffee break</b>
<b>SESSION 2: CONVENTIONAL VS GREEN EXTRACTION TECHNOLOGIES</b> <b><i>Chairperson: Dr. John Tobin, Teagasc Food Research Centre, Moorepark</i></b>	
11.15 am	<b>Conventional extraction technologies</b> <i>Dr. Brijesh Tiwari, Teagasc, Ashtown Food Research Centre, Dublin, Ireland</i>
12.15 am	<b>Novel extraction technologies</b> <i>Dr. Brijesh Tiwari, Teagasc, Ashtown Food Research Centre, Dublin, Ireland</i>
1.00 pm	<b>Lunch</b>
<b>SESSION 3: POTENTIAL EXPLOITATIONS</b> <b><i>Chairperson: Dr. Laura Devaney, Teagasc, Ashtown Food Research Centre, Dublin</i></b>	
2.00 pm	By-product and resource utilisation in the meat processing industry – bioactive ingredients with health attributes <i>Dr. Maria Hayes, Teagasc, Ashtown Food Research Centre, Dublin, Ireland</i>
2.45 pm	By-product and resource utilisation from dairy processing streams <i>Dr. John Tobin, Teagasc Food Research Centre, Moorepark, Ireland</i>
3.30 pm	<b>Tea and Coffee break</b>
3.45 pm	By-product and resource utilisation in the marine sector <i>Dr. Maria Hayes, Teagasc, Ashtown Food Research Centre, Dublin, Ireland</i>
4.15 pm	Fermented food products in traditional food use and potential for use as functional foods: overcoming challenges and bottlenecks in production <i>Dr. Maria Hayes, Teagasc, Ashtown Food Research Centre, Dublin, Ireland</i>
5.00 pm	Discussion and wrap up

Tuesday 22<sup>st</sup>, 2016

<b>SESSION 4: IRELAND EXPERIENCE – BIOÉIRE</b>	
<i>Chairperson: Dr. Maria Hayes, Teagasc, Ashtown Food Research Centre, Dublin</i>	
<b>9.00 am</b>	By-product characterisation strategies Dr Pádraig McLoughlin, Teagasc Food Research Centre, Ashtown, Dublin, Ireland
<b>9.45 am</b>	Use of processing waste streams for bioeconomy development <i>Dr. Laura Devaney, Teagasc, Ashtown Food Research Centre, Dublin, Ireland</i>
<b>10.15 am</b>	Policy and strategy implications: the Irish experience <i>Dr. Laura Devaney, Teagasc, Ashtown Food Research Centre, Dublin, Ireland</i>
<b>11.00 am</b>	<b>Tea and Coffee break</b>
<b>BREAKOUT SESSION</b>	
<i>Chairperson: Dr. Brijesh Tiwari, Teagasc, Ashtown Food Research Centre, Dublin</i>	
<b>11.30 pm</b>	<b>Describe a strategy that can be utilised to generate bioactive/food ingredients and bottlenecks in production processes?</b> <b>1. Cereal processing by-products</b> <b>2. Marine processing by-products</b> <b>3. Meat processing by-products</b>
<b>1.00 pm</b>	<b>Lunch</b>
<b>2.00 pm</b>	<b>Cereal processing by-products</b>
<b>2.30 pm</b>	<b>Marine processing by-products</b>
<b>3.00 pm</b>	<b>Meat processing by-products</b>
<b>3.30 pm</b>	<b>Tea and Coffee break</b>
<b>4.00 pm</b>	<b>DISCUSSION AND WRAP UP</b>