retaste rethink food resources, losses, and waste 26

Sponsors

Platinum: PALS Engineering — Power of ALternative Systems; Dialynas S.A. ΤΕΧΝΟΛΟΓΙΑ ΠΕΡΙΒΑΛΛΟΝΤΟΣ

Gold: ΠΕΡΙΦΕΡΕΙΑ ΚΡΗΤΗΣ REGION OF CRETE; Thalis Environmental Services S.A. member of MOTOR OIL Group

Silver: GOODY'S | everest GROUP OF COMPANIES; ΔΕΔΙΣΑ; esdak; ΧΗΜΙΚΟ ΤΕΧΝΙΚΗ ΕΡΓΑΣΤΗΡΙΑΚΗ ΑΝΑΛΥΣΕΙΣ; ENVIROPLAN S.A. Consultants & Engineers

Under the auspices: ΔΗΜΟΣ ΡΕΘΥΜΝΗΣ

PROGRAMME

Rethymno, 16–19 September 2026

Wednesday, 16 September 2026

Time	Neradje Mosque Room A	House of Culture Room B	House of Culture Room C	Posters Alley
08:00	**Registration**			
09:30	**Opening Session** *Room A* *Chair: K. Lasaridi and T. Manios* 09 30 Manolis Grafakos, General Secretary for the Coordination of Waste Management, Ministry of Environment and Energy 09 40 Stavros Arnaoutakis, Regional Governor, Region of Crete 09 50 George Marinakis, Mayor, Municipality of Rethymnon 10 00 Nektarios Papadogiannis, Rector, Hellenic Mediterranean University 10 10 Implementing Extended Producer Responsibility in Greece: Challenges and Perspectives · *Alexandra Sofia Togia* 10 20 Counting the Peel: The EU Food Waste Prevention Target Asks More Than It States - Is It Reachable? · *Katia Lasaridi* 10 40 THALIS E.S & HELECTOR SA – Sustainable Waste Management · *Panagiotis Gkouvousis* 11 00 "Recipes" for Resilience - the "ClimaCrete" Alliance · *Eugenia Stylianou* 11 20 Reducing Food Waste in Retail and at Household Level: Evidence from Dynamic Pricing, Redistribution and Mobile-App Interventions in Greece · *Michalis Tzagkarakis*			
12:00	**Agri-PV: A View of the Future. Exhibition Session. Please step in our backyard. Supported by PALS**			
12:30	**Lunch Break**			

Time	Neradje Mosque Room A	House of Culture Room B	House of Culture Room C	Posters Alley
13:30	**Session 1 — Food Loss and Waste: Monitoring, Prevention & Reduction #1** *Chair: C. Cicatiello, C. Chroni and K. Lasaridi* 13 30 **From Monitoring to Meaning: Translating Swiss Data into Public Understanding** · *Claudio Beretta* 13 45 Monitoring Food Waste in Sweden: Can Current Monitoring Systems Track the EU's 30% Reduction Target? · *Mattias Eriksson* 14 00 From Guidelines to Grassroots: Integrating Systemic and Community Approaches for Food Waste Prevention in Latvia · *Sandija Svarupa* 14 15 Innovations for food waste prevention across supply chains: A PRISMA-based review of research and EU projects · *Clara Cicatiello* 14 30 A Food Loss Definitional Framework for the European Union · *Héctor Barco Cobalea* 14 45 Standardizing Food Loss measurement in EU primary production: a methodology and case study from the horticultural sector in Spain · *Giulia Gallo* 15 00 Beyond Awareness: Consumer Segmentation and Behavioural Nudges for Household Food Waste Prevention · *Cathy Marlair* 15 15 From willingness to action: The role of motivation, opportunity, and ability in household food waste · *Evangelia Sigala*	**Session 3 — Novel and High Added Value Materials #1** *Chair: T. Zotta and S. Bhattacharya* 13 30 **From scraps to wraps: Circular economy pathways for biodegradable plastics via integrated waste biorefineries** · *Kelly Velonia* 13 45 When Food Becomes Heritage Matter: Microbe ecologies, Circular Materials and Sustainable Conservation · *Patricia R. Moreira* 14 00 Pulsed electric field (PEF) and Ultrasound (US) assisted extraction of bioactive compounds from brewers' spent grain (BSG) · *Alexa Perez Alva* 14 15 APRICOT AND PLUM COLD-PRESSED KERNEL OILS: THERMAL BEHAVIOUR DEPENDENT ON TRIACYLGLYCEROLS NATURE [V] · *Ionita Daniela* 14 30 Catechin extraction from a by-product of habanero pepper (Capsicum chinense) using green technologies · *Ingrid Mayanin Rodríguez Buenfil* 14 45 Valorization of Allium ampeloprasum Propagation Organ (Japanese garlic) Byproducts For Phenolic Compounds Recovery: A Circular Approach · *Ana Montserrat Corona-España* [YR] 15 00 Effects of Fermentation Using a Symbiotic Culture of Bacteria and Yeast on the Composition and Bioactivity of Kombucha from Excelsa Coffee Cascara (Coffea liberica var. dewevrei) [V] · *Anasya Rahmawati*	**Session 5 — Sewage Sludge: Opportunities, Threats and Solutions #1** *Chair: L. Lombardi and A. Maragkaki* 13 30 **Sustainable Sewage Sludge Management: Risks, Challenges, and Opportunities in the Circular Economy** · *Azize Ayol* 13 45 Pharmaceutical Residues in Sewage Sludge from Jordan's Largest Wastewater Treatment Plant: Implications for Sustainable Biosolids Management and Circular Economy · *Othman Almashaqbeh* 14 00 ENERGY SELF-SUFFICIENCY IN MUNICIPAL SEWAGE SLUDGE PYROLYSIS: A SIMULATION STUDY · *Engin Deniz Gülay* 14 15 Co-Composting Dried Activated Sludge and Green Waste in Larnaka District: Practical Challenges in Developing a Safe, Compliant Compost · *Charalampos Papanikolaou* 14 30 Agricultural Reuse of Sewage Sludge in the Mediterranean Region: A Comparative Review of Current Management Practices · *Lidia Lombardi* 14 45 Operating the Sewage Sludge Solar Drying and Composting Unit in Rethymno · *Michalis Velivasakis* 15 00 Integrated Sewage Sludge Management and Energy Recovery in Türkiye: A Circular Economy Perspective · *Mehmet Utku Öztürk* 15 15 Is there really a threat? The Sampling Campaign and its Results · *T. Manios*	**Posters Day 1** Upcycling durum wheat defatted cake as dry-fractionated ingredient in a snack bar · *Antonella Pasqualone* A Decade of Food Waste Quantification in Swedish Schools · *Runa Halvarsson* Validation of EU Food Waste Measurement Methods in Primary Production and Processing: Evidence from Poland · *Sylwia Łaba* The Role of Olives and Olive By-Products in the Mediterranean Diet: Innovative and Functional Food Development Strategies · *Esra Capanoglu* DEVELOPMENT OF FIBRE-SOURCE MUFFINS USING A BY-PRODUCT FROM THE PLANT-BASED BEVERAGE INDUSTRY. · *Melissa Romero* Effect of the dehydration process on antioxidant phenolic content in Pedro Jiménez grape marc flour · *Francisca Rojas Hidalgo* Are Food Waste Policies Based on the Right Behaviour? Evidence from Objective Household Waste Measurement in Spain · *Tianyu Zhang-Jin* Building a harmonised food waste monitoring model for hospitality and food service management: considering economic impacts · *Eeva Lehtonen* Development of Antioxidant and Antimicrobial Bioactive Films from Pomegranate Peel: Reinforcement of Pectin and Phenolic Extract in TEMPO-CNF Composites · *Faten Mohamed Ibrahim*
15:30	**Coffee Break**			

Time	Neradje Mosque Room A	House of Culture Room B	House of Culture Room C	Posters Alley
16:00	**Session 2 — Food Loss and Waste: Monitoring, Prevention & Reduction #2** *Chair: C. Beretta and M. Eriksson* 16 00 **Food Waste Data Reporting to Eurostat 2022: Methodological Challenges and Transparency Issues in EU Member States** · *Claudia Giordano* 16 15 Household food waste monitoring through AI-assisted reporting: comparing photo-based and category-based approaches · *Hanna Hartikainen* 16 30 Why measuring field-level food losses matters: evidence of bias and improved estimation methods in fruit production · *Maria-Angeles Fernandez-Zamudio* 16 45 Lessons learned from food waste dynamics in German households before and during the COVID-19 pandemic · *Felicitas Schneider* 17 00 The Host's Dilemma: Identity Conflict as a Moderator of Perceived Shortage Risk and Food Over-Preparation · *Mina Mehnati* [YR] 17 15 Beyond Quantification: Advancing Long-Term Food Waste Monitoring in Nursing home · *zisen Liu* [YR] 17 30 Impact of an Exhibition on Food Waste Prevention in Schools · *Gudrun Obersteiner* 17 45 Mapping Digital Solutions to Household Food Waste Using Circular Economy Principles: A Scoping Review · *Moos Koning* 18 00 Food waste is not evenly distributed: Identifying high-impact waste events through long-term quantification across multiple food systems · *Pedro Brancoli* 18 15 Hidden Climate Potential: Food Waste Prevention in EU and National Policy Frameworks · *Berta Vidal-Monés*	**Session 4 — Novel and High Added Value Materials #2** *Chair: K. Velonia and P.R. Moreira* 16 00 Waste Happens: Converting Local Agro-industrial Byproducts into Fully Biodegradable Materials · *Chrysanthi Michelaki* [YR] 16 15 From farm to fork – applications of pectin and cellulose residues across the food industry · *Tom Dugmore* 16 30 Recovery of β-Carotene Crystal using Green Solvent from Rhodotorulla glutinis isolated from Vegetable Waste [V] · *Debarati Paul* 16 45 Exploitation of model microbial communities and food wastes for the production of microbial biocellulose · *Teresa Zotta* 17 00 Sustainable process for microalgal based value added products using fishery wastewater through biorefinery approach [V] · *Dr. Sourish Bhattacharya* 17 15 Defining Fermentation Routes for Brewery-Sugarcane Residue Valorization in Aspergillus oryzae Mycoprotein Production · *Anahid Esparza-Vasquez* [YR] 17 30 Upcycling Agro-Industrial Digestates into Polyhydroxyalkanoates with Cupriavidus necator · *Napoleon Christoforos Stratigakis*	**Session 6 — Wastewater Purification and Reuse** *Chair: G. Fekete and J. Roussel* 16 00 **Keynote** · *Gianluigi Buttiglieri* 16 15 HIPPOCRATEs: A holistic approach towards onsite hospital wastewater treatment – Luxembourg pilot · *Jimmy Roussel* 16 30 The CLEAR project in Cyprus · *Professor Panagiotis Karanis* 16 45 Integrated on-site treatment of hospital wastewater for the removal of emerging micropollutants · *Aimilia Stefanatou* 17 00 Growth performance of hydroponic crops and assessment of potential food safety risks from light greywater use · *Gianluigi Buttiglieri* 17 15 Waste Water Treatment by novel Core-Shell Photocatalytic materials · *George Kiriakidis* 17 30 Development of a PFAS-free adaptive biological waste treatment cover membrane product family · *György Fekete* 17 45 DRIP IRRIGATION EFFICIENCY AND BIOFILM DYNAMICS IN MICRO-IRRIGATION WITH RECLAIMED WASTEWATER AT THE FIELD SCALE [V] · *Nassim Ait-Mouheb* 18 00 Truths from the Field: Operating the Heraklion Hospital Wastewater Treatment Pilot Unit. Results and Optimisation Proposals within the LIFE-HIPPOCRATES Project · *F. Galliou* 18 15 Novel Challenges for Nature-Based Solutions Towards Safe Wastewater Treatment and Reuse · *Thrassyvoulos Manios*	**Posters Day 1** Effect of biochar application on greenhouse gas emissions in a longterm field experiment · *Ján Horák* Sewage Sludge Composting and Solar Drying Plants in Crete · *Michaelis Velivasakis* Effect of Organic Matter from Energy Recovery Processes on Soil Water Retention Characteristics: A Field-Scale Assessment of Digestate and Biochar Applications · *Dusan Igaz* Factors determining the adoption of sustainable land use innovations in agriculture · *Elina Dace* Agitation optimization in submerged fermentations of Tuber mesentericum truffle for high-quality fungal protein production · *Ilias Diamantis* The use of probiotic bacteria to inhibit Staphylococcus aureus in brined white cheese · *Murad A Al-Holy* Extraction of pectic oligosaccharides from industrial food waste and investigation of their prebiotic activity · *Emine Gizem Acar* Investigating growth and safety for food production of the Cretan herb Origanum dictamnus on an urban green roof · *Aikaterini Nikolaos Martini* Technical Configuration of Main Units, Costs, Requirements and Limitations: Lessons Learned · *Emmanouela Maragkaki* Effect of Mechanical Recycling of Pla Water Bottles on their Technological Properties and Compostability · *Carol López de Dicastillo* Biological, Enzymatic, and Anaerobic Pretreatment of Cheese Whey for PHA Production by Cupriavidus necator · *Maria Goumenaki*
18:30	**Tour of the Town — please find your group**			

Sponsors
Platinum: PALS Engineering — Power of ALternative Systems; Dialynas S.A. ΤΕΧΝΟΛΟΓΙΑ ΠΕΡΙΒΑΛΛΟΝΤΟΣ
Gold: ΠΕΡΙΦΕΡΕΙΑ ΚΡΗΤΗΣ REGION OF CRETE; Thalis Environmental Services S.A. member of MOTOR OIL Group
Silver: GOODY'S | everest GROUP OF COMPANIES; ΔΕΔΙΣΑ; esdak; ΧΗΜΙΚΟ ΤΕΧΝΙΚΗ ΕΠΙΧΕΙΡΗΣΗ ΑΝΑΛΥΣΕΩΝ; ENVIROPLAN S.A. Consultants & Engineers
Under the auspices: ΔΗΜΟΣ ΡΕΘΥΜΝΗΣ

Thursday, 17 September 2026

Time	Neradje Mosque Room A	House of Culture Room B	House of Culture Room C	Posters Alley
08:30	**Registration**			
09:00	**Session 7 — Food Loss and Waste: Monitoring, Prevention & Reduction #3** *Chair: C. Giordano and F. Schneider* 09 00 **Behaviour Change Interventions for Food Waste Reduction at the Retailer-Consumer Nexus** · *Sophie Attwood* 09 15 An edge to cloud platform for data-driven monitoring and predictive analytics of municipal waste collection · *Christos Panagiotou* 09 30 Gleaning as a tool to shed light on food losses: a five-year quantitative and qualitative study in Catalonia. · *Pablo Castro-Castrechini* 09 45 From Data to Action: Reducing Food Waste and Improving Well-being in Elderly Care · *Niina Sundin* 10 00 From Food Waste to Food Citizenship via Food Ethics - A Cross-Country Analysis · *Ioana Mihaela Balan* 10 15 Differences in food waste between households with and without children · *Margit Närvä* 10 30 Food waste in school catering in Austria · *Gudrun Obersteiner* 10 45 Motivational interviewing to reduce household food waste · *Marleena Lonna*	**Session 10 — Alternative Food and Feed #1** *Chair: B. Shahar and M.T. Capucchio* 09 00 **Alternative foods & feeds for a more sustainable, fair & resilient food system** · *Ayse Yarali Paisios* 09 15 Valorisation of apple pomace seed oil: Effect of the use of pulsed electric fields on oil recovery and oil functional properties. · *Sandra Teresita Martín-del-Campo and Giada Emanuele* 09 30 Circular valorization of mediterranean olive by-products for feed, functional additives, sustainable packaging and biogas · *Maria Teresa Capucchio* 09 45 From Pumpkin Processing By-Products to Novel Beverages: Sensory Profiling of Fermented Pumpkin–Apple Drinks Using the RATA Method · *Biljana Cvetković* 10 00 Development of Functional Foods Enriched with Microencapsulated Habanero Pepper Leaf Extract and their Bioaccessibility Assessment · *Kevin A. Avilés-Betanzos* 10 15 Feasibility of producing a treated mixed human food waste feed ingredient for the pig industry · *Valeria Torok* 10 30 Bioactive Polymer Membranes for Protein Recovery from Microalgae · *Agnes Schulze* 10 45 Beyond Quality Characterisation: Initial Results on the Evaluation of the Nutritional Value and Valorisation of Solar-Dried Agro-Industrial By-Products as Alternative Feed Ingredients within LIFE-INOFEED · *Eleftherios Stefanakis*	**Session 13 — Compost, Alternative Nutrients, Farming Systems, Post Harvest and Information Technologies #1** *Chair: A. Martini and M. Gulyas* 09 00 **Alternative Materials for Sustainable Floriculture: From Waste to Resource and from Linear to Circular Production** · *Aikaterini Nikolaos Martini* 09 15 Grape Pomace Is Not Waste: Unlocking Hidden Value in a Circular Wine Economy · *Réka Matolcsi* 09 30 Transforming Aquaculture Sludge into Commercial Fertiliser Products: Economic and Agronomic Validation · *Radek Gebauer* 09 45 A green roof with agricultural cultivation and "agrovoltaics" system in a desert area and its environmental, economic, agricultural, and energy contributions. · *Shachar Rozenblat* 10 00 Synergy of Nano-sulfur and Organic Matter in Enhancing the Efficiency of Urea Fertilizers · *Miklós Gulyás* 10 15 Sat4Φorest: Mapping and monitoring of Greek forests for the Greek National Satellite Space Project · *Ergina Misiakou* 10 30 A Universal Photonic Time–Temperature Indicator (TTI) with Programmable Irreversible Color Transitions for Smart Cold Chain Monitoring [V] · *Rajeshwar S. Matche* 10 45 Towards Circular Controlled Environment Agriculture: A Living Lab Framework for Integrating Water, Energy and Nutrient Management · *Dimitris Papadimitriou*	**Posters Day 2** Ionizing Radiation-Assisted Bioconversion of Chicken Feather Waste into Bioactive Peptides via Bacillus velezensis P45 Fermentation · *Marco Sinche-Serra* Impact of Dietary Macronutrient and Lipid Composition on the Fatty Acid Profile of Black Soldier Fly Larvae · *Ákos Kenéz* Policies on primary production food loss: How do regions adapt to European and national frameworks? · *Héctor Barco Cobalea* Single-cell biomass production by Rhodosporidium toruloides growing on crude glycerol with process water being partially replaced by olive-mill wastewaters · *Seraphim Papanikolaou* Comparative evaluation of protein and bioactive compounds in Ganoderma fruiting body and mycelium · *Panagiota Diamantopoulou* Valorization of Whey Permeate by Filamentous Fungi to Produce Valuable Mycoproducts · *Venetia Samioti* Integrating Peanut, Soybean, and Sweet Potato for a Holistic approach to Combating Malnutrition · *Yohannes Gelaye* Fatty Acid Profile of Ethanolic Extracts of Octopus maya By-products: effect of UAE and processing · *Ramirez-Sucre, Manuel* Microbiological and Chemical Risk Assessment of Treated Domestic Wastewater Reuse for Irrigation in Hotel Facilities: A Case Study · *Matthaios Kavvalakis*
11:00	**Coffee Break**			

Sponsors
Platinum: PALS Engineering, Power of ALternative Systems; Dialynas S.A. Τεχνολογία Περιβάλλοντος
Gold: Περιφέρεια Κρήτης Region of Crete; Thalis Environmental Services S.A. member of Motor Oil Group
Silver: Goody's everest Group of Companies; ΔΕΔΙΣΑ; esdak; Χημικό Τεχνική Εταιρεία Αναλύσεων; Enviroplan S.A. Consultants & Engineers
Under the auspices: Δήμος Ρεθύμνης

Time	Neradje Mosque Room A	House of Culture Room B	House of Culture Room C	Posters Alley
11:30	**Session 8 — Food Loss and Waste: Monitoring, Prevention & Reduction #4** *Chair: S.C. Gowd and X. Ona Serrano* 11 30 Food waste patterns across households: Does dietary choice matter? · *Amanda Sjölund* [YR] 11 45 Explaining Household Leftover Reuse Behaviours through the COM-B Framework: Implications for Food Waste Reduction · *Chuyao Kuang* [YR] 12 00 Analysis of Peak Food Waste Events in Households Using Smart Bins and Qualitative Interviews · *Samira Syed* [YR] 12 15 Understanding Household Readiness for Separate Bio-waste Collection in Hungary: A Segmentation-Based Approach · *Atilla Kunszabó* [YR] 12 30 Food waste prevention in public catering: How are interventions evaluated? Findings from a rapid review · *Runa Halvarsson* 12 45 Innovation Business Observatory (IBO): Supporting the Evolution of Crete's Regional Innovation Ecosystem · *Christos Bilios* 13 00 Counting the Peel: The EU FW Prevention Target asks more than it states - is it reachable? · *Lasaridi Katia*	**Session 11 — Alternative Food and Feed #2** *Chair: A. Schulze and I.N. Daliakopoulos* 11 30 Sustainable NADES-Based Extraction of Bioactive Compounds from Coccoloba uvifera: Elucidating the Potential of a Coastal Resource for Functional Foods · *Andrea Elizabeth Mendoza-Osorno* [YR] 11 45 Turning food waste and agrifood residues into animal feed ingredients and organic fertilizer using insects – A Greek pilot · *Ayse Yarali Paisios* 12 00 Evaluating the Environmental Impact of Tenebrio Molitor as a Sustainable Protein Alternative in Porcine Diets · *Styliani Konstantinidi* 12 15 Flavonoid-rich extracts from bitter orange industrialisation by-products with Sustainable green tech: NADES/UAE extraction · *Anahí López Martínez* [YR] 12 30 Alternative protein sources and strategic approaches to sustainable production in Portugal: A review [V] · *Diana Costa* [YR] 12 45 From Field to Feed: HMU's Experiments on Solar-Assisted Drying and Ensiling of Rye in the NUTRIFEEDS Project · *K. Katrini* 13 00 Submerged Fermentation of Local Edible Fungal Mycelium as a Sustainable Protein Source · *Ben Shahar*	**Session 14 — Compost, Alternative Nutrients, Farming Systems, Post Harvest and Information Technologies #2** *Chair: D. Papadimitriou and M. Toleikiene* 11 30 Evaluation of locally produced composts in sustainable greenhouse cultivation of potted medicinal aromatic plants · *Aikaterini Nikolaos Martini* 11 45 Synergistic Effects of Nano-Sulfur and Animal Protein-Based Urea Coatings on crop performance · *Csaba Tamás* 12 00 Xochimilco: chinampas, pre-Hispanic knowledge and agroecological practices in Mexico City. · *Barbara Mezly Ulloa Caballero* 12 15 Lignocellulolytic fungi and bacteria for the sustainable valorization of mediterranean organic waste biomasses · *Morgana Monte* 12 30 Microbial-assisted Fe and Zn biofortification of tomato grown in vermicompost-amended gypsiferous soil · *Claudio De Pasquale* 12 45 Synthesis and Effect of Double-Coated Urea with Nano-Sulfur and Organic Material on N_2O Emissions [V] · *Abdulrahman Maina Zubairu* 13 00 HORIZON-MISS-2022-OCEAN-01-03: Mediterranean Sea basin lighthouse - Actions to prevent, minimize and remediate chemical pollution (iMERMAID). Use case 5: Demonstration of innovative solutions for the removal of organic contaminants from landfill leachate. · *Kalliopi Bormpoudaki*	**Posters Day 2** Comparative Energy Consumption and Environmental Footprint Assessment of Wastewater Treatment Systems: Literature-Based Benchmarking vs. ADVANTEX Technology · *Eleni Katseli* Beyond Effort: Food-Management Practices as Enablers of Household Food Waste Prevention [V] · *Theofanis Zacharatos* The effect of fermentation on the anti-inflammatory activities exerted by olives in LPS-stimulated RAW264.7 macrophages · *Francesca Giampieri* Alkali-catalyzed organosolv treatment for wheat straw harnessing as a bioresource of hydroxycinnamate antioxidants · *Dimitris P. Makris* Experimental investigation of novel phase change composites based on utilization of waste pork fat and thermal paste · *Ivan Čorić* Techno-Functional and Bioactive Potential of Celery Pomace Flour Produced from Juice Industry By-Products · *Darko Micić* From Celery Pomace to Functional Snack: Development of Corn Tortilla Chips with Celery Pomace · *Stanislava Gorjanović* Sustainable Food Awareness Network (S-FAN): Study design and Preliminary results on household food waste · *Paraskevi Detopoulou* TRANSFORMING OLIVE LEAF BY-PRODUCTS INTO STABLE FUNCTIONAL INGREDIENTS: OPTIMIZATION AND CHARACTERIZATION [V] · *SILVIA RODRIGO GALLEGO*
13:15	**Lunch Break**			

Time	Neradje Mosque Room A	House of Culture Room B	House of Culture Room C	Posters Alley
14:15	**Session 9 — Food Loss and Waste: Monitoring, Prevention & Reduction #5** *Chair: S. Attwood and I.M. Balan* 14 15 Characterisation of food waste generation in retail markets in Quito, Ecuador: Efficiency and composition analysis for circular management · *Xavier Oña-Serrano* 14 30 Raising awareness through actions and collaborations for household food waste prevention and reduction in Greece · *Iolanthi Anna Drositi* 14 45 Household Food Waste and Associated Greenhouse Gas Emissions in Five European Countries: Evidence from the Horizon Europe CARE Project · *Silvia Schütz* 15 00 Understanding hospital food waste through system dynamics: evidence from a full-system direct weighing study · *Tianyu Zhang-Jin* [YR] 15 15 Strengthening EU Energy and Climate Policies Through Integration of Food Waste using Multi-Stakeholder Engagement · *Gheorghe Cristian Popescu* 15 30 Household leftovers beyond the bin: companion animal feeding practices and food waste prevention among Hungarian dog owners · *Annamária Dorkó* [YR] 15 45 Guidelines for Organic Waste Management in the Middle East and North Africa (MENA) Region · *Haniyeh Jalalipour* 16 00 From everyday life to carbon footprint: Digital tool and first household surveys for climate-friendly consumption · *Elisabeth Schmied* 16 15 Food Loss Hidden Burdens: Assessing International Trade-Related Food Loss Environmental Implications · *Noa Biran* [YR]	**Session 12 — Alternative Food and Feed #3** *Chair: A. Yarali Paisios and N. Muller* 14 15 From waste to resource: pomegranate by-products valorisation with native Hanseniaspora valbyensis for functional food design [V] · *Rosangela Limongelli* 14 30 Circular Valorisation of Freshwater Fish Processing Side-Streams into Child- and Adult-Accepted Food Products: From School Catering to Retail Markets · *Jan Mráz* 14 45 Exploring the utilisation of food waste to create a circular economy in poultry production [V] · *Rebel Northey* 15 00 Circular Solutions Through Insect Bioconversion: Advancing Sustainable Waste Management · *Panagiota Soulioti* 15 15 Turning Side Streams into Value: Technological Insights, Challenges and Practical Examples [V] · *Nadina Müller* 15 30 Energy Balance of Solar-Assisted Bio-Waste Drying in Autonomous On-Site Drying Units (AOSDUs): Experimental Results and Scale-Up Projections for the LIFE-INOFEED Project · *I. Grammatikakis* 15 45 Solar-Dried Agricultural and Agro-Industrial Wastes as Alternative Feed Ingredients: A Quality Assessment within the LIFE-INOFEED Project · *I. Daliakopoulos* 16 00 Low-Cost Ceramic Membranes from Fuller's Earth Clay and Sugarcane Bagasse Ash: Fabrication, Characterization, and Microfiltration Performance [V] · *SATISH KUMAR KOLLURU*	**Session 15 — Compost, Alternative Nutrients, Farming Systems, Post Harvest and Information Technologies #3** *Chair: C. De Pasquale and B. Caballero* 14 15 Advancing Circular Economy through the LIFE-IP CEI-Greece Project: Local and Regional Alliances for Sustainable Agri-Food Waste Management · *MARIA CHR. TSAKONA* 14 30 Innovative Responsive Delivery System for Improving Safety and Shelf Life of Minimally Processed Packaged Fruit Salad · *Patricia Esteve-Redondo* 14 45 Beyond Conventional Green Walls: A Modular Nature-Based Solution Framework for Climate-Resilient Cities · *Dimitris Papadimitriou* 15 00 Coastal Indigenous Legume Varieties as Alternative Protein Sources: An Agroecological and Product Development Perspective in South Africa · *Xolile Mkhize* 15 15 Tracking Spoilage and Foodborne Pathogenic Bacteria in Refrigerated Milk, Chicken, and Lettuce Using Full-Length 16S rRNA Sequencing [V] · *Jane Kelleghan* 15 30 Quadruple Business Model Canvas for Twin Green and Digital Transitions: Integrating Environmental, Social, Digital, and Economic Value in Food & Beverage Sector [V] · *Burcu Kör* 15 45 The Policy–Cost Gap in Sustainable Food Transitions: Public Support, Affordability and Farm-to-Fork Policy in Europe [V] · *Pierdomenico Duttilo* 16 00 Isotopic nitrogen and carbon allocation in soybean for optimizing food yield and minimizing post-harvest waste via bacterial symbiosis · *Monika Toleikiene*	**Posters Day 2** Valorisation of Apple Pomace Pectin Through Tailored Acid Hydrolysis: Structural Characterisation and Application in Gummy Candies · *Ali Kozlu* OPTIMIZATION OF LIPOSOMAL NANOENCAPSULATION OF WINEMAKING BY-PRODUCT EXTRACTS FOR SUSTAINABLE TOPICAL APPLICATIONS · *M. Elena Alañón* Valorization of Apple Pomace in Corn Tortilla Chips Produced Under Industrial Conditions · *Stanislava Gorjanović* Integrated valorisation of saline wastewaters in a circular context · *Elina Dace* Optimising Nutrient and Water Use Efficiency in Hydroponic and Aquaponic Systems: Recent Advances across Functional and Horticultural Crops · *Dimitris Papadimitriou* Prickly pear seeds flour and adjunct lactobacilli enhance antioxidant and functional properties of fermented milk beverages [V] · *Fabio Minervini* Brewers' Spent Grain Protein as a Novel Pickering Emulsion Stabilizer · *Bakht Ramin Shah* From Food Waste Prevention to Surplus Food Redistribution: The SYDNA Project in South Attica, Greece · *Lasaridi Katia*
16:30	**Coffee Break**			
17:00	**Speed Dating Event — Get to Know Other People #1 - Room B**			
19:00				

Sponsors
Platinum: PALS Engineering — Power of ALternative Systems; Dialynas S.A. ΤΕΧΝΟΛΟΓΙΑ ΠΕΡΙΒΑΛΛΟΝΤΟΣ
Gold: ΠΕΡΙΦΕΡΕΙΑ ΚΡΗΤΗΣ REGION OF CRETE; Thalis Environmental Services S.A. member of MOTOR OIL Group
Silver: GOODY'S | everest GROUP OF COMPANIES; ΔΕΔΙΣΑ; esdak; ΧΗΜΙΚΟ ΤΕΧΝΙΚΗ; ENVIROPLAN S.A. Consultants & Engineers
Under the auspices: ΔΗΜΟΣ ΡΕΘΥΜΝΗΣ

Time	Neradje Mosque Room A	House of Culture Room B	House of Culture Room C	Posters Alley
19:30	**Gala Dinner — Erofili Theatre, Rethymno Fortress — “Have I Got Waste for You” game**			

Sponsors
Platinum: PALS Engineering — Power of ALternative Systems; Dialynas S.A. ΤΕΧΝΟΛΟΓΙΑ ΠΕΡΙΒΑΛΛΟΝΤΟΣ
Gold: Περιφέρεια Κρήτης Region of Crete; Thalis Environmental Services S.A. member of Motor Oil Group
Silver: Goody's everest Group of Companies; ΔΕΔΙΣΑ; esdak; Χημικό Τεχνική Εταιρεία Αναλύσεων; Enviroplan S.A. Consultants & Engineers
Under the auspices: Δήμος Ρεθύμνης

Friday, 18 September 2026

Time	Neradje Mosque Room A	House of Culture Room B	House of Culture Room C	Posters Alley
09:00	**Wake Up Late Coffee — with Speed Dating Event #2** 09 30 Speed Dating Event — Get to Know Other People #2 10 30 Agri-PV: A View of the Future. Exhibition Session. Please step in our backyard. Supported by PALS			
11:00	**Session 16 — Food Loss and Waste: Monitoring, Prevention & Reduction #6** *Chair: K. Bolton and S. Schutz* 11 00 Understanding food waste generation patterns in Swedish schools through long-term monitoring using smart bin [V] · *Sarath C. Gowd* 11 15 Distribution of food waste across the stages of the supply chain – the case of greenhouse cucumbers and tomatoes · *Inkeri Riipi* 11 30 Towards an AI-based smart bin to measure food waste · *Kim Bolton* 11 45 From policy rhetoric to Quadruple Helix stakeholder realities: PEST barriers to open innovation in regional food systems [V] · *Albina Dioba* 12 00 Behavioural and Spatial Influences on Surplus Food Absorption in Digital Redistribution Platforms · *Vera Miguéis* 12 15 Ugly but Tasty? Assessing Italian consumers' acceptance of fruit and vegetable suboptimal products · *Roberta Pietrangeli* 12 30 Mapping Industrial Food Side Streams and By-Products in Sweden: Moving Beyond Aggregated Industrial Statistics · *Joar Stephansson* 12 45 Household Food Waste as Technical Inefficiency: A Latent Class Stochastic Frontier Analysis Using Physical Measurements from Spain · *Diego Vidal-Henriquez*	**Session 18 — Anaerobic Digestion and Other Energy Utilisation Technologies #1** *Chair: C. Boccia and A. Maragkaki* 11 00 **Keynote** · *Michalis Fountoulakis* 11 15 Production of biodiesel-range compounds via fast pyrolysis of lipid-rich biomass · *Sanjeev Yadav* 11 30 Sustainability analysis of converting grain dryers to agricultural by-product firing as a natural gas alternative · *Gábor Géczi* 11 45 What a Wonderful Waste · *Ana Ramos* 12 00 Modelling of a Steam Fluidized Bed Gasifier for Organic Waste Valorisation within the LIFE-W2B Project · *Carmine Boccia* 12 15 CIRCULAR PATHWAYS TO FOOD AND BIOENERGY FROM FRUIT AND AGRO-INDUSTRIAL BIOWASTE · *Margarida Moldão* 12 30 The DigeStar Project: Innovative Materials and Methodologies for Upgrading and Valorizing Anaerobic Digestate · *P. Karanastasis* 12 45 Enhancing Biohydrogen and VFA Production from Cheese Whey: Effects of Temperature and Co-digestion with Organic Waste · *Angeliki Maragkaki* 13 00 Peptidomic profiling of collagen hydrolysates derived from ultrasound-treated chicken skin and head-feet blends · *Judy lalthanmawii*	**Session 20 — Life Cycle Assessment and Social LCA** *Chair: K. Abeliotis and C. Beretta* 11 00 **From Evidence to Action: LCA to Prioritise Food Waste Prevention Actions Across the Supply Chain** · *Konstadinos Abeliotis* 11 15 Hospital meals as a major cause of food waste and associated carbon footprint: evidence from a prospective study in a Greek Public Hospital · *Maria Chatzipavlou* [YR] 11 30 A Nutritional Life Cycle Assessment Framework for Evaluating Food Loss and Waste, and Sidestreams in European Supply Chains · *Silvia Zingale* 11 45 Green Public Procurement Strategies of Vending Machine Systems at the Polytechnic University of Milan · *Nicolas Bertoldo* 12 00 Life cycle assessment of humic acid extraction from digestate: comparing conventional, ultrasound-assisted, and ultrasound-microwave pathways · *Daniel T. Burke* 12 15 Towards an Integrated Life Cycle Sustainability Assessment Framework for Small-Scale Alpine Biorefineries Based on Agricultural Side Streams [V] · *Franziska Huber* 12 30 From Side Stream to Sustainable Food Products: Life Cycle Insights from Chocolate and Granola · *Claudio Beretta* 12 45 From Commitments to Climate Impact: Are Current NDCs Enough to Deliver Substantial Methane Reductions in the Waste Sector? · *Adriana Gomez Sanabria* 13 00 ASCANIUS - ASsessing eConomic And eNvironmental Impacts of cheese making residUeS treatments using comparative LCA and LCC methods. · *Sara Bertolini*	**Posters Day 3** Experimental Production of Biogas and Biodiesel from Organic Waste and Waste Cooking Oil Generated at the University of Tolima Restaurant · *Jose Aldemar Munoz* Sustainability Reporting for Academic Conferences: A Mixed-Methods Framework Applied to the RETASTE Conference Series · *Ioannis Daliakopoulos* Solar Oyster Mushroom Crackers made in Myanmar · *Tiziana M.P. Cattaneo* Olive pomace aqueous extracts as ingredients for edible film development · *Adamantini Paraskevopoulou* Upcycling Black Soldier Fly Farming By Products into Bio Fillers for Sustainable Biopackaging Materials · *Eleftherios G. Andriotis* Reusing Hospital Onsite Treated Effluent: Water Quality, Safety and Agronomic Performance in the LIFE-HIPPOCRATES Pilot Study · *C. Bouki* Food Waste as a Strategic Substrate for Agricultural Biogas Production: Quantifying Energy and Climate Potential in Poland · *Sylwia Łaba* Sustainable Management of Semi-Arid Horticultural Systems: Sheep Wool Mulching as a Circular Economy Solution for Water Conservation · *Pilar Mañas Ramirez* Anti-inflammatory and mitochondrial-protective effect of olive pomace on LPS-stimulated RAW264.7 macrophages · *Maurizio Battino* Enabling Redistribution: Consumer-Level Innovations to Rescue Surplus Food [V] · *Christina Chroni*

Sponsors
Platinum: PALS Engineering — Power of ALternative Systems; Dialynas S.A. ΤΕΧΝΟΛΟΓΙΑ ΠΕΡΙΒΑΛΛΟΝΤΟΣ
Gold: ΠΕΡΙΦΕΡΕΙΑ ΚΡΗΤΗΣ REGION OF CRETE; Thalis Environmental Services S.A. member of MOTOR OIL Group
Silver: GOODY'S | everest GROUP OF COMPANIES; ΔΕΔΙΣΑ; esdak; ΧΗΜΙΚΟ ΤΕΧΝΙΚΗ ΕΠΙΧΕΙΡΗΣΗ ΑΝΑΛΥΣΕΩΝ; ENVIROPLAN S.A. Consultants & Engineers
Under the auspices: ΔΗΜΟΣ ΡΕΘΥΜΝΗΣ

Time	Neradje Mosque Room A	House of Culture Room B	House of Culture Room C	Posters Alley
13:15 13:16	**Lunch Break**			
14:00	**Session 17 — Food Loss and Waste: Monitoring, Prevention & Reduction #7** *Chair: S. Schutz and E. Sigala* 14 00 Virulence Characterization of Meatborne Escherichia coli and antimicrobial efficiency of Essential Oils for Food Waste Reduction Strategies [V] · *Catalina-Elena Constantin* 14 15 Closing data gaps in national food waste measurement: a multi-source framework across the food supply chain in Greece · *K. Boikou* 14 30 Guns, Butter and Bins: Food Waste Policy in an Age of Defence and Deregulation · *Felicitas Schneider, Gudrun Obersteiner, Christian Popescu, Hector Barco Cobalea, Mattias Eriksson - Moderator: Katia Lasaridi*	**Session 19 — Anaerobic Digestion and Other Energy Utilisation Technologies #2** *Chair: A. Ramos and M. Fountoulakis* 14 00 Parametric Investigation of Fast Pyrolysis of Cotton Stalk: Influence of Carrier Gas Flow Rate and Biomass Loading on Product Yield · *Mukul Agrawal* 14 15 Design of a Modular On-Site Anaerobic Digestion and Composting System for Organic Waste Valorisation: The COMBINE Project · *Vasiliki Lolou* 14 30 Comparative Evaluation of Carbonaceous Additives for Enhancing Methane Production · *Angeliki Maragkaki* 14 45 Round Table #3 — Is Biomethane the Only Viable Way Forward? · *M. Fountoulakis, A. Totsidis, C. Boccia and A. Ramos*		**Posters Day 3** Sustainable Valorization of Citrus Peel Wastes: Effects of Extraction Processes on Phenolic Composition, Antioxidant Capacity, and Anti-Inflammatory Activity · *Faten Mohamed Ibrahim* Synthesis of keratin/PVA/PVP hydrogels by gamma irradiation: Evaluation of economical coatings to minimize oxygen inhibition · *Marco Sinche-Serra* Beyond Alcohol: Consumer Acceptance of Dealcoholised Wines in Health-Oriented Markets · *Réka Matolcsi* Cost-Benefit and Environmental Assessment of AOSDU Development and Operation: Evidence from the LIFE-INOFEED Demonstration Project [V] · *Vasiliki Lolou* Synthesis of Black Soldier Fly Larvae Peptone as a Sustainable Nitrogen Source for Biofertilizer Microbial Consortia · *Ákos Kenéz* Microwave-Assisted Recovery of Carotenoids from Pretreated Tomato Processing Waste: A Comparison of Conventional Grinding and Vibrational Micro-Milling · *Tea Petković* Identification of Major Phenolic Compounds in Apple-Based Mixed Pomaces · *Jelena Kukić Marković* SUSTAINABLE VALORISATION OF THE ORGANIC FRACTION OF MUNICIPAL SOLID WASTE FOR THE PRODUCTION OF BIO-BASED PRODUCTS · *Christina Tsamoutsoglou* Bioprocessing of Lentil Hulls for the Development of Functional Ice Cream Cones · *Limongelli Rosangela* Harnessing Solar Energy for Sustainable Feed Processing: Drying and Fermentation Pathways in the NUTRIFEEDS Project - The HMU Contribution · *N. Markakis*
16:00	**Closing Session ROOM A**			
16:30	**Coffee Break — one for the road**			

Saturday, 19 September 2026

Time	Technical Visit #1	Technical Visit #2
09:00	**Technical Visit #1 - Visit to the Amari Solid Waste Management Facility**	**Visit to the DEDISA Waste Management Facilities**

Sponsors
Platinum: PALS Engineering, Power of ALternative Systems; Dialynas S.A. Τεχνολογία Περιβάλλοντος
Gold: Περιφέρεια Κρήτης Region of Crete; Thalis Environmental Services S.A. member of Motor Oil Group
Silver: Goody's everest Group of Companies; ΔΕΔΙΣΑ; esdak; Χημικό Τεχνική Εργαστήρια Αναλύσεων; Enviroplan S.A. Consultants & Engineers
Under the auspices: Δήμος Ρεθύμνης

Key

SESSION TYPES

- Oral session
- Workshop
- Lunch break
- Closing
- Coffee break
- Excursion
- Poster session
- Registration
- Social event

MARKS

- [V] Virtual presentation
- [YR] Young researcher
- Round table