



RETASTE: RETHINK FOOD WASTE

Athens, Greece, May 6-8, 2021

Time in Athens / Eastern European Summer Time (EEST)
Only presenting author shown here.

		May 6, 2021			
		Room A	Room B		
9:00-10:30	9:00	Registration			
	9:05				
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	9:30	Opening by the Organizers			
10:00-11:00	9:35				
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	9:50	KEY-195: Zika, E., A Green Deal for the Planet: The Role of Frontier Science and Innovation in Delivering a Circular Economy – the Case of Food Waste			
	9:55				
	10:00	PLW: Food Loss and Waste Prevention		VAL: Valorization of Food Processing By-Products	
	10:05	KEY-191	Citatiello, C. State of the Art of Food Waste Measurement: a Key Challenge to Support Prevention and Reduction	KEY-199	Loizidou, M. Integrated Biorefinery Processes: the Role of Anaerobic Digestion
	10:10	PLW-184	Tavoularis, G. Food Waste Prevention as a key tool for resource management in Montenegro	VAL-71	Stathopoulos, C. Partial Substitution of Flour by Date Seed Powder into Cookies
	10:15	PLW-160	Chroni, C. Methodologies for food waste quantification	VAL-114	Fia, G. Re-Use of Viticulture Waste: The Case of Unripe Grapes for the Development of New Vegetal Foods Enriched with Phenols
	10:20	PLW-25	Giordano, C. Alternative Food Networks and Household Food Waste: Evidence from an Italian Case Study	VAL-111	Bjorges, H. Valorisation of Alginate Waste Streams from Industrial Extraction as Promising Source of Bioactive Compounds
10:25	Coffee break				
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10:35	KEY-201	Lyberatos, G. Valorization of Source-collected Household Food Waste at Municipality Level	VAL-93	Campos, L. Correlations Between Antioxidant Activity and Bioactive Compounds in Ethanolic Extracts of Pomegranate Peels and Seeds and Their Physicochemical Composition	
10:40	PLW-159	Lasaridi K. Food waste prevention in practice	VAL-116	Vakalis, S. Application of Hydrothermal Treatment for the Optimal Extraction of Phenols from Olive Mill Wastewater in Lesvos Island	
10:45	PLW-198	Machaira, A. Food Waste: Path to Change	VAL-107	Vecino, X. Recovery of Bioactive Compounds from Corn Water Stream by Grape Marc Hydrogel as Pre-treatment Before Membrane Processes	
10:50	PLW-31	Cicatiello, C. The Importance of Setting Accurate Monitoring Procedures to Prevent Food Waste at Retail Stores	VAL-41	Semenoglou, I. Supercritical CO ₂ Extraction of Oil from Arctic Char Side Streams	
10:55	PLW-169	Chroni, C. Quantification of retail food waste through the analysis of in-store data	VAL-65	Pérez, Z. Towards the integral waste valorization of three relevant mushrooms	
11:00	PLW-67	Samotyja, U. System of date labelling of food from Polish consumers' perspective	VAL-105	Detras, M.C. Characterization of Biochar Derived from Agricultural Residues as Potential Adsorbent for Extracting Phytohormones in Waste Coconut Water	
11:05	Lunch break				
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13:40	PLW-112	Bender, K. Consumer Perception of Date Labeling: An Analysis of Consumer Discard Behavior by Phrase-date Combinations	VAL-128	Marzorati, S. Green Extraction Strategies for Sea Urchins Waste Valorization	
13:45	PLW-123	Herzberg, R. Food Loss and Bargaining Power at the Producer-Retailer Interface: a Qualitative Assessment of Food Loss Drivers in Fruit and Vegetable Supply Chains in Germany	VAL-64	Reyes, D. Physicochemical Properties, Structure and Antioxidant Activity of Pectin from Persimmon (Diospyros kaki): Effect of Extraction Conditions.	
13:50	PLW-85	González, R. Comparative Study of Food Waste in Homes in Two Metropolitan Areas: Guayaquil (Ecuador) Vs. Valencia (Spain)	VAL-69	El-Gendy, N. Citrus Fruit Waste as a Nano-Factory for Super Paramagnetic Iron Oxide Nanoparticles: Decorator and Enhancer for Microbial Desulfurization Efficiency	
13:55	PLW-34	Pocol, C. Household Food Waste in Romania - a Literature Review	VAL-144	Molina, A. Nutritional evaluation and development of anthocyanin-rich colouring formulations from bioresidues of Lonicera caerulea L. fruits	
14:00	PLW-18	Hadiaczky S., Possibilities for the Prevention of Food Waste in the Hospitality Sector - Case Study of Hotels in Heraklion, Greece	VAL-131	Rojas, A. Revalorization of Mango Byproducts to Obtain Bioactive Ingredients for Developing High Added-value Cosmetic Products	
14:05	KEY-194: Galanakis, C. Rethinking Food Waste Within the Concept of BioWEconomy to Support Green Recovery From the COVID-19 Pandemic				
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15:00-16:00	15:00	Coffee break			
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15:35	PLW-129	Amato, M. Exploring the role of COVID-19 pandemic in the case of domestic food waste through the theory of planned behaviour	VAL-148	Carpena, M. Summer is Coming: How Heat and Sugar Affect Saccharomycopsis Fibuligera Biomass and Cell-Wall Fractions Production in Mussel Process Wastewaters as Culture Media?	
15:40	PLW-113	Bender, K. Consumer Behavior During the COVID-19 Pandemic: An Analysis of Food Purchasing and Management Behaviors in U.S. Households Through the Lens of Food System Resilience	VAL-145	Leichtweis, M. Blueberry bagasse, a bioactive residue to be included in new food products	
15:45	PLW-158	Chroni, C. Food waste generation in Greek and Italian households during the COVID-19 pandemic	VAL-42	Limnaos, A. Utilization of Acid Whey Lactose Using Commercial and Innovative Biocatalysts for the Production of Galactooligosaccharides	
15:50	TFM: Technology in Food Waste Management				
15:55	UTL: Food Waste Utilization				
16:00	TFM-40	Ponis, S. Rethinking Food Waste in the Industry 4.0 era: A Review of Blockchain Research in the Food Supply Chain	UTL-174	Sasongko, D. Conversion of Food Waste to Levulinic Acid Utilising a Catalytic Membrane Reactor	
16:05	TFM-87	Magnaghi, L.R. Effective Tools to Reduce Domestic Food Waste: Bio-Based Dual Sensors Devices for Naked-Eye Freshness Monitoring of High-Protein Foods	UTL-55	Raptis, V. Prediction of Properties of Poly(L-lactic acid) with the Aid of Atomistic Molecular Dynamics Simulations	
16:10	TFM-142	Dimoulis, V. ICC initiative: Transformation of the City of Corfu into a smart, green and sustainable city.	UTL-52	Velonia, K. Production of Biodegradable Polymers from Food Waste	
16:15	TFM-81	Valenti, F. GIS-based Model for Assessing New Suitable By-products for Renewable Energy Production Within the Context of Circular Bio-economy	UTL-124	Simonetti, S. Effect of Substrate Concentration and Retention Time on the Anaerobic Digestion of Food Waste for the Production of Valuable Chemicals	
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		Room A		Room B		
9:00-10:30	9:00					
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10:00-11:00	9:35	Opening by the Organizers				
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	9:50	KEY-196: Marta G San Juan (FAO)				
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	10:00	AWP: Awareness and prevention (AZUFood Project)		POL: Policy Perspective (AZUFood Project)		
	10:05	KEY-197	Theodoridis, A. Boroume	KEY-192	Marouli C.	Food – waste circularity: Contradictions and challenges
11:00-12:00	10:10	AWP-76	Theodoridi, N. sObres Mestres - Pop-up Food Waste Restaurant	POL-96	Salamero, L.	A Legal Approach to Food Waste: Critical Analysis of The European Union's Regulation on Food Waste
	10:15	AWP-15	McAdams, B. Investigating the Ethical Dilemma of Food Waste in Long-Term Care Facilities	POL-140	Parisi, E.	CIRCULAR (Chain for Innovative ReCycling): a case study on the juridical complexity of circular economy in the food sector
	10:20	AWP-162	Ioannou, T. The "AZUFood Training Kit": A Path to Food Wastage Reduction	POL-22	Loizia, P.	Food Waste in Insular Communities in the Framework of Green Deal Strategy
	10:25	Coffee break				
	10:30	AWP-73	Piras, S., Children's food waste behaviour between concept-based education, peers, and family influence. Insights from primary school canteens in Northern Italy	POL-75	Maragkaki, A.	Autonomous Home Composting Units for Urban Areas in Greece: the case study of Municipality of Rhodes
	10:35	AWP-56	Mückenhausen, V. Comparing the Effect of Price, Regional and Environmental References on the Willingness to Purchase Sub-optimal, Regional Dairy Products in Germany	POL-46	Zendelska, A.	Introducing Pay as You Throw System and Autonomous Composting Units for Biowaste Management in Municipality of Probstip
	10:40	AWP-115	Kokkali, S. A 4D Approach to Food Waste Prevention - The Healthy Little Eaters' Case Study	KEY	Papastergiou, D.	(TBC)
12:00-13:00	10:45	AWP-103	Parlalis, S. Save Our Food: A Pilot Food Waste Project in Cyprus			F4F Video
	10:50	AWP-126	Poli, M. Intelligent and Sustainable Food Packaging in a Circular Economy and Consumers Changing Needs	F4F-187	Manios, T.	Innovative and Operational Infrastructure for the Implementation of Research and Development Actions in Waste Management within the Circular Economy Framework
	10:55	Lunch break				
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13:00-14:00	11:20	AWP-137	Skordilis, A. The contribution of innovative and intelligent packaging to the loss and generation of food waste.		Zervas, G.	
	11:25	W2E-101	Istrate, I., Quantifying the future energy and nutrient recovery potential of the organic fraction of municipal solid waste	F4F-27	Giamouri, E.	Effects of dietary dried food waste addition to broiler diets on growth performance and haematological parameters
	11:30	W2E-53	Kampioti, A. Anaerobic co-digestion of coffee wastes with other organic substrates: A mixture experimental design	F4F-28	Papadomichelakis, G.	Performance and meat quality as affected by the dietary inclusion of food waste in fattening pigs
	11:35	W2E-181	Papastefanakis, N. Solar Drying Method as a Pre-treatment: Investigation of biogas production with solar dried mixtures of agricultural and organic Residues	F4F-97	Paßlack, N.	The effects of the dietary inclusion of dried food residues on the fecal microbiota of cats
	11:40	W2E-182	Dokianakis, S. A holistic approach for the treatment of agro-industrial wastewater and food waste by combining anaerobic-aerobic sequential system and photocatalysis	F4F-98	Paßlack, N.	The effects of dried food residues in a diet on the apparent nutrient digestibility and fecal microbiota of dogs
	11:45	W2E-139	Medina-Martos, E. Biofuels from hydrothermal liquefaction of food waste: the impact of feedstock composition on process economics	F4F-99	Paßlack, N.	In vitro fermentation of dried food residues using canine fecal inoculum
	11:50	Coffee break				
14:00-15:00	11:55	W2E-32	Evangelopoulos, P. Hydrothermal Liquefaction of Mixed Food and Plastic Waste From Supermarkets	F4F-171	Terzis, T.	Characterisation and Quantification of Food Waste in the Greek Hospitality Sector
	12:00	W2E-70	Traore, S. Conversion of used cooking oil into biofuel as alternative and renewable energy	F4F-172	Terzis, T.	Microbiological Characterisation of Food Residuals Amended Animal Feed Using a Solar Drying Process
	12:05	FWS: Food Waste as Soil Amendment				
	12:10	FWS-121	Irie, M. Suppressive effect of plant diseases using coffee grounds	F4F-173	Lasaridi, K.	The Environmental Impacts of Transforming Food Waste to Animal Feed via Solar Drying
	12:15	FWS-138	Lanno, M. Phosphorus forms distribution in various composts	F4F-183	Chochlakis, D.	Microbiological and Chemical Composition of Animal Feed Produced from Cheese Whey and Vegetable Residues Following Thermal Drying Rate
	12:20	FWS-122	Thevarajah, A., Application of fermented spent coffee ground (SCG) with inorganic fertilizers in the tea fields and its effects on the nitrate loading, free amino acids and cation exchange capacity	F4F-193	Marouli, C.	LIFE Food-4-Feed: Context, experience and future prospects
	12:25	FWS-24	Achmon, Y. Closing the loop: Industrial Food and Agriculture Waste Valorization, the Case of Biosolarization	F4F Workshop		
15:00-16:00	12:30	Closing				
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