retaste rethink food resources, losses, and waste 2024

Wednesday 25/9/2024

ROOM A

8:30				**Registration**	
		ID		**Speaker**	**Title**
				Opening Session A	
9:15				Chair: Katia Lassaridi - Thrassyvoulos Manios	Welcome speeches
9:30				Mr. S. Arnaoutakis, Head of the Region of Crete	Welcome
9:45				Mr. M. Grafakos, Ministry of Environment and Energy	Welcome
10:00				Prof. N. Katsarakis, Rector HMU	Welcome
10:15				Gaitanarou Zoe, Green Fund	Welcome
10:30				M. Chatzakis, Thalis SA	Holistic Biowaste Management
10:45				Mr. E. Kokossalis, Mayor of Archanes	Keynote speech
				Coffee Break	
				Opening Session B	
11:30	PLW	899		Katia Lasaridi	From granular data to national quantities: tackling challenges of measuring food waste and turning insights into actionable statistics
11:45	PLW	893		Clara Cicatiello	Redistribution and donation of surplus food: the 'plan B' to avoid food waste
12:00	AFR	894		Mattias Eriksson	The core of food waste definitions
12:15	PLW	755		Gerasimos Lyberatos	MUNICIPAL FOOD WASTE PREVENTION AT HALANDRI
12:30				Ioannis Daliakopoulos	RETASTE: What's Next?
12:45				Ina Jensen	Food as processual material in the fine arts
13:00				Thrassyvoulos Manios	Money for Nothing
				LUNCH	
				Session 1 - Primary Production and Post Harvest (AFR & HAR) - Chairs: Yannis Daliakopoulos and Sandra Cristina de Oliveira	
14:00	AFR	613		Sanna Pasanen	Meat Losses in Swedish Primary Production of Dairy Cattle
14:15	HAR	724		Martina Cofelice	Alginate-Based Emulsions for Extending the Shelf-Life of Fruit and Vegetables
14:30	AFR	753		Anna Papadima	Adoption of a holistic and environmentally friendly approach to potato cultivation
14:45	HAR	666		Sandra Cristina de Oliveira	Brazilian Farmers' Infrastructure to Maintain Peanut Health in Post-harvest and its Relationship with Productivity
15:00	AFR	575		Sheng Zhou	New cultivation method to reduce carbon footprint of rice production with an innovative rice variety in China
15:15	POL	839		Graciela Martínez Sánchez	Understanding by-product material flows in the UK seafood industry to estimate the potential for adding value
15:30	AFR	857	V	Sara Azerrad	Valorization of olive mill solid waste: Preparation of biochar-based adsorbents to enhance disinfection by-product (DBPs) adsorption in water
15:45	HAR	728		Suhaizan Lob	Effectiveness of Papaya Leaf Extracts in Postharvest Management of Anthracnose and Quality Preservation in Chili (Capsicum annuum L.)
				Coffee Break	
				Session 2 - Primary Production and Post Harvest (AFR & HAR) - Chairs: Yannis Daliakopoulos and Sandrina A. Heleno	
16:30	AFR	570		Alon Shepon	A Life-cycle Approach Highlights the Nutritional and Environmental Superiority of Agroecology Over Conventional Farming: a Case Study of a Mediterranean Farm
16:45	AFR	814		Sandrina A. Heleno	Bio-based molecules from herbs and food waste/residues as solutions to control grape pathogens
17:00	HAR	815		Marcio Carocho	Unlocking the potent antioxidant power of grape seed extracts (Vitis vinifera L.)
17:15	FWU	595	V	Nguyen Mai Thien | Nguyen Minh Thai	Analysis of Quantity and Composition of Carotenoids Produced by Rhodotorula Toruloides and UV-induced Mutant Strain Under Solar Radiation Using Organic Waste (Spent Coffee Ground) Treatment
17:30	HAR	773		Fauziah Tufail Ahmad	Innovative Postharvest Management of Anthracnose in Tomato using Natural Antifungal Agents
17:45	LCA	594		Jacopo Bacenetti	Agriculture 4.0 Technologies in Vineyards. Potential Environmental Benefits?
				WINE TASTING	

Wednesday 25/9/2024

ROOM B

8:30	**Registration**

Coffee Break

Opening Session B

LUNCH

Session 3 - LOWINFOOD - Prevention and Redistibution (PLW, CFW & SOC) - Chairs: Christina Strotmann and Bent Egberg Mikkelsen

14:00	CFW	626		Simone Piras	Innovation as an Intervention: How Being Involved in Innovations Against Food Waste Changes Individuals' Awareness, Attitude, and Behaviours?
14:15	PLW	738		Christina Strotmann	Reducing Returned Products and Increasing Sustainability in the German Bakery Trade by Order Optimization Software
14:30	PLW	739		Elisabeth Schmied	Surplus food redistribution in a business-oriented approach
14:45	FLW	764	V	Eva Lienbacher	Collaborating in the Food Value Chain for By-Product Reuse: Addressing Power Asymmetries
15:00	PLW	780		Nazli Koseoglu	A standard protocol to assess the economic impact of innovations against food waste. Insights from an EU-level Innovation Action project
15:15	PLW	692		Anne Nogueira	From Food-waste to Resources: The Impact of a Socio-Environmental Project
15:30	PLW	699		Tobias Engelmann	Barriers and opportunities to adding value to seafood surplus materials. Perspectives from value chain stakeholders
15:45	PLW	737		Aina Stensgård	Tailoring food waste policies: A case-study from the Norwegian bread value chain

Coffee Break

Session 4 - LOWINFOOD - Prevention and Redistribution (PLW, CFW & SOC) - Chairs: Christina Chroni and Luca Falasconi

16:30	SOC	784		Luca Falasconi	Measuring the social impact of the recovery and donation of fruit and vegetable products: an analysis of the social return on investment of the S.I.R. Platform
16:45	CFW	665		Nina Mesiranta	Mobile Kitchen Management App as an Intervention to Reduce Food Waste in Households - Experiences from Austria, Finland, and Greece
17:00	CFW	710		Grațiela Dana Boca	Romanian Z's generation consumer perception and awareness regarding Waste Food
17:15	FLW	642		Julneth Rogenhofer	TOWARD ZERO WASTE: EXPLORING MULTISTAKEHOLDER APPROACHES TO FOOD WASTE MANAGEMENT
17:30	CFW	649		Niina Sundin	Investigating the Efficacy and Sustainability Impacts of Educational Approaches in Reducing Plate Waste in School Catering
17:45	FLW	635		Sharon Yeukai Mada	Food Waste in Low-Income Urban Households: Practices and Socio-Cultural Influences - A Study in Hatcliffe, Zimbabwe

WINE TASTING

Wednesday 25/9/2024

ROOM C

8:30	**Registration**

Coffee Break

Opening Session B

LUNCH

Session 5 - Measurement of Food Loss and Waste (FWM) - Konstantinos Abeliotis and Kirsi Silvennoinen

14:00	FWM	877		Kirsi Silvennoinen	Developing food waste data collection methodology for food services
14:15	FWM	873		Konstadinos Abeliotis	Measuring food waste generation on passenger ships in the Aegean
14:30	FWM	838		Tianyu Zhang Jin	Quantifying Food Waste in Healthcare: A Baseline Study at a Hospital in Barcelona
14:45	FWM	688		Zisen Liu	Tackling Food Waste in Nursing Homes: A Measurement Method Using Smart Bins
15:00	FWM	731	V	Berta Vidal-Mones	Food Loss Quantification Manual as a key tool to standardize and demonstrate the feasibility of its inclusion in mandatory monitoring systems in the European Union
15:15	LCA	681		Gudrun Obersteiner	Emission reduction potential of food waste prevention
15:30	FWM	604		Roberta Pietrangeli	The Cost of Surplus Bread: a Direct Quantification at Italian Small-scale Bakeries
15:45	FWM	623		Amanda Sjölund	A Long-term Perspective on Quantification of Household Food Waste

Coffee Break

Session 6 - Messurement and Evaluation of Food Loss and Waste (FWM) - Konstantinos Abeliotis and Silvia Scherhaufer

16:30	FWM	757		Chuyao Kuang	Understanding who wastes what: socio-demographics and food management behaviours
16:45	FWM	883		Evangelia Sigala	Investigating the effect of diaries' duration on the assessment of household food waste
17:00	LCA	720		Silvia Scherhaufer	Environmental cost savings through food waste prevention
17:15	LCA	874		KATERINA SYNANI	Environmental assessment of food waste generation in Greek households utilizing life cycle assessment
17:30	FWM	881		Monica Ioannidou Polemitis	Predictive Analytics for Sustainable Business Practices: A Case Study on Food Waste Management
17:45	FWM	637	V	Frank Vriesekoop	Searching for Practical Solutions for the valorisation of Brewery by-products, a Tale of British and French Brewers

WINE TASTING

Thursday 26/9/2024

ROOM A

8:30				**Welcome Coffee**	
		ID		**Speaker**	**Title**
Session 7 - Alternative Water and Nutrients Resources (AWR & NRF) - Chairs: Thrassyvoulos Manios and Dimitris Tsaltas					
9:15	AWR	866		Dimitris Tsaltas	High throughput sequencing tools for monitoring reclaimed water microbial quality and antibiotic resistance dispersal risk in the agrifood environment
9:30	NRF	629		Efi Levizou	Evaluation of a Circular Tri-Trophic System Incorporating Plants, Fish, and Insects as a Novel System of Food Production
9:45	AWR	878	V	Irene Blanco	Reclaimed Water Reuse for Sustainable Agricultural Water Management: A Hydro-Economic Perspective
10:00	AWR	826		Sofia Semitsoglou Tsiapou	Reclaimed wastewater fertigation in Mediterranean water-scarce areas and micropollutant uptake in tomato fruit
10:15	NRF	787		Jesús Salinas Nieto	MICROBIAL BOOST: DEVELOPING A COMPLEX BIOREMEDIATION INOCULUM FROM PIG SLURRY
10:30	NRF	765		Silvia D'Agostino	Fermentation of pomegranate by-product to recover tannins and reduce polysaccharides for oenological application
10:45	AWR	621		Mario Licata	Assessment of Treated Wastewater Irrigation Exploiting Constructed Wetland System for Sustainable Tomato (Lycopersicon esculentum Mill.) Crop Production
11:00	NRF	747		Rosario Lerma-Moliz	Agro-biotechnological and Sustainable Approach to Olive Oil Extraction Residues: Source of Biopesticidal Microorganisms
Coffee Break					
Session 8 - Alternative Water and Nutrients Resources (AWR & NRF) - Chairs: Dimitris Tsaltas and Laura McCann					
11:45	NRF	734	V	Stefan Karlowsky	Horizon Europe project P2GreeN – Closing nutrient cycles in the urban-rural nexus by implementing innovative technologies to produce safe fertilisers from human excreta
12:00	NRF	716		Marie Lambert	Monitoring a duckweed-based remediation system for nutrient recovery from pig manure into feed
12:15	AWR	763		Arwa Al Hadabi	Exploring the adsorption of artificial sweeteners by microplastics in water
12:30	NRF	715		Carla S.S. Gouveia	Pomoideae fruit trees: Soil inoculation with microbes and agrifood waste
12:45	NRF	579		Laura McCann	Increasing the Value of Animal Manure for Farmers in the U.S.: Current Status and Future Prospects
13:00	NRF	813		Márcia Oliveira	Non-Thermal Atmospheric Plasma: a cutting-edge technology for the valorisation of food industry by-products
LUNCH					
Session 9 - Alternative Water and Nutrients Resources (AWR & NRF) - Chairs: Monika Toleikiene and Luciana Migliore					
14:15	NRF	572		Volkmar Keuter	Nutrient Recovery from WWTP for Sustainable City Food Systems in Germany by 2050
14:30	NRF	832		Augusto Ramirez-Godoy	Using Silicon in Crops in Colombia as a tool in IPM programs
14:45	AWR	743		Luciana Migliore	Nanodiamonds from the inside of washing machine: upcycling of textile microfibers and wastewater bioremediation for vegetable production
15:00	NRF	844		Monika Toleikiene	Sustainable use of nitrogen of legume species - soybean, pea and clover - in organic crop rotation
15:15	AWR	742		Luciana Migliore	From domestic wastewater to Zero-Mile farming
15:30	NRF	606		Reyhaneh Gorji	Circular Agriculture: Utilising Sewage Sludge Products for Leafy Green (Basil) Production in Indoor Farming
15:45	AWR	843		Katie Allen	Humanure: A Sustainable Approach to Crop Production and Soil Health
16:00	NRF	701		Angie Tatiana Ortega Ramírez	BIO-ORGANIC FERTILIZATION ON BIOACTIVE AND PHYSICOCHEMICAL COMPOUNDS IN STRAWBERRY FRUITS
Coffee Break					
Session 10 - Alternative Water and Nutrients Resources (AWR & NRF) - Chairs: Monika Toleikiene and Luciana Migliore					
16:30	AFR	789	V	Enrico Vito Perrino	Evaluation, solutions and management of water resource in agriculture with stakeholders participation: the case study of Stornara and Tara (Apulia Region - Italy)
16:45	FLW	600		Alberto De Iseppi	Optimization of Protein and Polysaccharides Extraction from Post-Distillation Wine Lees (Vinasse) in View of Future Scale-Up
17:00					
17:15				Charalampos Nikoloudakis	Sewage Sludge Management: Sustainable Approaches in the Circular Economy
CONFERENCE DINNER					

Thursday 26/9/2024

ROOM B

8:30				**Welcome Coffee**	
		ID		**Speaker**	**Title**
Session 11 - LOWINFOOD - Prevention and Redistribution (PLW, CFW & SOC) - Chairs: Katia Lasaridi and Pedro Brancoli					
9:15	PLW	633		Pedro Brancoli	Quantifying food waste in Brazilian street markets: identifying hotspots and underlying causes for effective waste reduction strategies.
9:30	CFW	587		Katherine Eckert	Supper Heroes: Feasibility & Preliminary Impact of a Family-based Mobile Health Sustainable Eating Intervention
9:45	PLW	891		Bent Egberg Mikkelsen	HOW TO COORDINATE URBAN FOOD WASTE REDUCTION STRATEGIES – CASE INSIGHTS FROM THE EU-CHORIZO CITY INTEREST GROUP
10:00	PLW	650		Giuliana Aparecida Santini Pigatto	Food Loss and Waste Contributions from an Analysis of Theories, Actions and Governance
10:15	SOC	879		Phoebe Somervail	Building a Sustainable Seafood Sector Through Collaboration: Insight from a Dialogue Between Scottish Value Chain Stakeholders using Discourse Analysis
10:30	CFW	805		Nikoletta Theodoridi	sObres Mestres - Food Waste Pop-up Events (Barcelona, Spain)
10:45	AFR	674	V	João Carlos Gonçalves	Using CFD on the airflow analysis inside a real cheese ripening chamber - proposed configuration improvements
11:00	PLW	818	V	Lael Walsh	The role of biostimulants in reducing food waste
Coffee Break					
Session 12 - LOWINFOOD - Prevention and Redistribution (PLW, CFW & SOC) - Chairs: Katia Lasatridi and Claudia Giordano					
11:45				Rineta Mitsi	Fireside chat on challenges and dynamics for food waste prevention in the food service sector between the Head of Group Corporate Affairs & Sustainability of Goody's SA and Academia. Moderator: Katia Lasaridi
12:15	PLW	730		Claudia Giordano	Efficacy of innovations for food waste prevention and reduction through harmonized measurement and monitoring: the case of Lowinfood
12:30	PLW	682		Nina Mesiranta | Malla Mattila	Innovating new solutions to address the problem of bread waste through stakeholder dialogues in Finland, Italy, and Sweden
12:45	PLW	819		Marco Nasso	Up-scaling funding mechanism for farmers: Evaluating the S.I.R. Platform's Impact on Food Waste Prevention and Economic Sustainability in Italy
13:00	SOC	756		Phoebe Somervail	Building a Sustainable Seafood Sector Through Collaboration: Insight from a Dialogue Between Scottish Value Chain Stakeholders using Discourse Analysis
13:15	CFW	582	V	Sujita Pandey	Factors influencing consumers' food waste reduction behaviour at university canteens
LUNCH					
Session 13- LOWINFOOD - Prevention and Redistribution (PLW, CFW & SOC) - Chairs: Effie Papargyropoulou and Matias Eriksson					
14:00	PLW	795	V	Agnieszka Szymecka-Wesolowska	Nudging in the Food Policy as a Strategy to Prevent Food Waste
14:15	PLW	872		Florentios Economou	From Waste to Taste: Enhancing Sustainability in Hospitality Kitchen Operations Through Food Loss Management
14:30	SOC	641		Carlos Martin-Rios	FOOD WASTE CHALLENGES IN FINE DINING: NAVIGATING INNOVATION AND SUSTAINABILITY
14:45	PLW	616		Mattias Eriksson	Are all Pupils Equal as Food Waste Makers?
15:00	CFW	624		Camilla Comis	Enhancing Sustainability at Post Consumption Level: the Case of an Anti-Waste App
15:15	SOC	706		Effie Papargyropoulou	The role of food hubs in food waste reduction and sustainability, a case study from Leeds, UK
15:30	FWM	654		Andréa Rossi Scalco	Food Waste's Effects on the Environment: a Case Study of Brazilian Supermarkets
15:45	FWU	573		Chin Choo Yap	Culinary Waste Management for a Healthier Planet: A way Forward
16:00	SOC	657	V	Zaneta Hong	Edible Ecologies: Understanding the Degrees of Interconnectivity in Our Food System
Coffee Break					
Session 14 - LOWINFOOD - Prevention and Redistribution (PLW, CFW & SOC) - Chairs: Effie Papargyropoulou and Cristina Soares					
16:30	FWU	762	V	Athina Mountzouri	Recycling and practices in the interdisciplinary field of Intelligent packaging. Interaction elements of urban environment and metaverse
16:45	PLW	825		Cristina Soares	Employing Seaweed Extracts to Prevent Lipid Peroxidation in Canned Fish: Enhancing Shelf Life and Nutritional Quality
17:00	FWU	777		Lee Chuen Ng	Rice Husk-biosynthesized Silicon Nanoparticles: A Catalyst for Improved Rice Seedling Growth
17:15	CFW	592		Sandra Teresita Martín-del-Campo	Valorization of Discarded "Ranchero" Cheese Whey Through Producing a Functional Fermented Beverage with Kefir Grains
17:30	PLW	786		Bárbara M.C. Vaz	Towards Sustainability: Utilizing Castor Oil for Carotenoid Extraction and Stabilization from Tomato Waste
17:45	FLW	744		Relja Surucic	Utilizing pomegranate peel extract as a natural antimicrobial agent to reduce food waste and combat antibiotic resistance
CONFERENCE DINNER					

Thursday 26/9/2024

ROOM C

8:30				**Welcome Coffee**	
		ID		**Speaker**	**Title**
				Session 15 - Biological Treatment - Chairs: Angeliki Maragkaki and Michalis Fountoulakis	
9:15				Fountoulakis Michail	Promoting Direct Interspecies Electron Transfer During Thermophilic Anaerobic Digestion of Sewage Sludge: Effects on Perfluorinated Substances and Benzotriazoles
9:30	COM	798		Raul Jimenez Rodriguez	EFFECT OF EXTRACTION METHOD AND STORAGE ON COMPOST EXTRACT PROPERTIES AND SUPPRESSION OF FUNGAL PLANT PATHOGENS
9:45	ANA	812		Donato Scrinzi	Anaerobic co-digestion of agri-industrial residues in livestock manure management for circular bioeconomy enhancement in alpine territories
10:00	COM	811		Ana J. Toribio	EFFICACY OF PLANT WASTE COMPOSTING TO REDUCE TOMATO BROWN RUGOSE FRUIT VIRUS (ToBRFV) VIABILITY
10:15	COM	782		Francisca Suárez Estrella	Use of olive mill waste based-compost derivatives as a sustainable alternative for plant development and welfare management
10:30	COM	768		Maria J Lopez	IMPACT OF AMENDMENTS AND MEMBRANE COVERAGE ON THE BIOFERTILIZER AND BIOPESTICIDE FUNCTIONALITY OF OLIVE MILL WASTEWATER SLUDGE COMPOST
10:45	ANA	694	V	D. Prato-Garcia	Biohythane from organic wastes: A green energy source to boost sustainable growth in emerging economies
11:00	COM	610	V	Marta P. Rueda	Analytical Pyrolysis for the Study of the Structural Changes of Composted Olive Mill Pomace During Torrefaction
				Coffee Break	
				Session 16 - Biological Treatment - Chairs: Angeliki Maragkaki and Michalis Fountoulakis	
11:45	COM	803		María José Estrella-González	Sustainable biofertilizers based on stabilized leachates from industrial-scale composting of vegetable waste
12:00	COM	833	V	Rosaria Serena Del Gaudio	HUMIFICATION PROCESSES AND CHEMICAL-BIOLOGICAL CHARACTERIZATION OF COMPOSTS DERIVING FROM DIFFERENT MATRICES
12:15	BDZ	776		Nallusamy Sivakumar	Biodiesel production from Aloe vera rind hydrolysate: optimization, lipid profiling and biodiesel properties
12:30	ANA	676	V	SANGARE Drissa	Lab-scale anaerobic digestion of food wastes of campus restaurant at Man University (Côte d'Ivoire)
12:45	ANA	884		P. Pantelii	Evaluating the effect of different biochars on mesophilic anaerobic digestion of food waste
				LUNCH	
				Session 17 - Alternative Food and Feed - Chairs: Fenia Galliou and Ayse Yarali Paisios	
14:00	APP	796		Alexandra Conde	Revolutionizing the Food Industry: Plant-based Seafood Using R-Phycoerythrin and Polysaccharides
14:15	AAF	660	V	Nadine Paßlack	Insect Meal as a More Sustainable Ingredient for Pet Food: Studies on the Nutritional Effects in Healthy Adult Dogs
14:30	FLW	689	V	Maria Dermiki	"This looks like a regular soup!" Exploring the factors affecting acceptance of products containing upcycled ingredients from the fruit and vegetable industry
14:45	AAF	675		Karthika Srikanthithasan	Commercially processed bakery by-products in broiler diets: impact on performance and meat sensory attributes
15:00	AAF	809		Manuela Pintado	Bromelain-assisted bioactive peptide extraction from fish by-products
15:15	AAF	806		Elena Diaz Vicuna	Hazelnut skin as sustainable feed ingredient in livestock diets: preliminary results
15:30	APP	585	V	Josep Biosca Micó	Ultrasound Assisted-extraction for the Recovery of Proteins from Industrial Microalgae Residues of Phaeodactylum tricornutum and Arthrospira platensis
15:45	AAF	672	V	Jürgen Zentek	Incorporating Legumes, Wheat, and Quinoa Into Canine Diets – How Does it Affect the Canine Digestive Physiology and Metabolism?
16:00	AAF	802		Ayse Yarali Paisios	Turning food waste and agri-food byproducts into animal feed ingredients and organic fertilizer using insects – Towards pilot implementation in Greece
				Coffee Break	
				Session 18 - Primary Production and Post Harvest (AFR & HAR) - Chairs: Dimitris Papadimitriou and Ioannis Louloudakis	
16:30	RAC	828		Cristhian Camilo Chavez Arias	High Andean maize and its response to climate variability scenarios
16:45	FLW	723	V	Hedy Wong	Valorisation potential of New Zealand industrial biowaste (Prunus armeniaca) as a valuable product
17:00	UFP	705		Arianna Tolazzi	Rethinking urban spaces to improve healthy diets: assessment of urban agriculture potential in a megacity
17:15	AFR	677		Carla Ragonezi	Microorganism community structure: A characterisation of agrosystems from Madeira Archipelago
17:30	HAR	722		Olaniyi A Fawole	Edible composite films based on chitosan-cellulose nanofiber incorporated with microencapsulated passion fruit peel powder enhanced shelf-life of organic pomegranate arils
17:45	AFR	781	V	Kostas Dellis	An integrated assessment of the direct and indirect GHG emissions of the Greek Agri-Food Sector using the FABLE Calculator
				CONFERENCE DINNER	

Thursday 26/9/2024

ROOM D

8:30			**Welcome Coffee**
	ID	**Speaker**	**Title**
			Coffee Break
LUNCH			
	Special Session		
14:15			
		Michael Papapetrou and Donnchadh Kindlon - ERINN INNOVATION	EU Research Funding for SMEs (by invitation only)
16:00			
			Coffee Break
16:30			
			Speed Dating for SMEs
19:30			
			CONFERENCE DINNER

Friday 27/9/2024

ROOM A

8:30			**Welcome Coffee**
	ID	**Speaker**	**Title**
		Session 19 - Smart Innovation Symosium - Chair: Thrassyvoulos Manios	
9:00		Vamboukas Michail	Region of Crete - Wlecome
9:10		Thrassyvoulos Manios	HMU - Research as a Bussines
9:30		Ioannis Mavrogiannis	Anelixis SA - Consultant companies and Sustainable Development ,
9:50		Afrodite Lagouvardou - Spantidaki	CHEMICOTECHNIKI - Bioenergetic strategy for the valorization of cheese whey through cultivation of a naturally resilient Chlorella sp. for high-nutritional biomass production
10:10		Nikos Papastefanakis	Medical Waste SA. From Pilot to Demo to Production of Innovative Hospital Wastewater Treatment
10:30	V	Alexandros Deliyannis	Sympraxis Team SA: Towards decarbonisation of the EU building stock: Innovation and more
10:50		Monica Ioannidou Polemitis	Hybrid Consulting -Harnessing Augmented Analytics: Transforming Food Waste Management with Data-Driven Insights Presenter: Monica Ioannidou Polemitis
		Coffee Break	
		Session 20 - Smart Innovation Symosium - Chairs: Ayse Yarali Paisios Eirini Patsiali	
11:40		Eirini Patsiali	IBO ACTIONS - STRENGTHENING THE INNOVATIVE SPIRIT BETWEEN STAKEHOLDERS IN THE REGION OF CRETE
12:00		Ilias Kalisperakis	Up2Metric P.C. - Digital Technologies for Green Buildings
12:20		Nikolaos Voutzourakis	Bioresearch Laboratories S.A. and the contemporary demands of society, economy, environment and legislation
12:40		Manolis Dialynas	Dialynas S.A. - Decentralized technologies in waste water applications with textile filters. The case study of Crete
13:00		Ioannis Petrakakis	Bioenergy Crete S.A: An internationally awarded biogas plant that closes the loop in circular economy
		LUNCH	
		Session 21 - Smart Innovation Symosium - Chairs: Thrassyvoulos Manios and Monica Ioannidou Polemitis	
14:00		Vorgias Manos	Lawyer, Head of Legal Department of Special Account for Research and Development, HMU - The existing and future legislation of Spin Off / Spin Out SME
14:20	V	Gabriella Arcese	University Niccolo' Cusano - S-LCA and SME: challenges for food sector
14:40		Dimitris Karadimas	PiKei- New technologies - Digital innovation for a sustainable future in agri-food, ambient living and smart city use cases enabled by AI, 5G and IoT
15:00		Anargyros Sideris	Future Intelligence Ltd - Research activities for the agricultural and food sector in Crete
15:20	V	Ayse Yarali Paisios	Magma Agro SA: Developing innovative and sustainable products for crop protection and animal nutrition at MAGMA Agro S.A
15:40	V	Christos Lytras	ENBIO
16:00		Adonis Sakalis	ENVIROPLAN S.A.: Innovation in Solid Waste Management
		Coffee Break	
		Session 22 - LCA - Chairs: Konstantinos Abeliotis and Lidia Lombardi	
16:30	639	Lidia Lombardi	Cheese Whey Biorefinery: An Environmental Evaluation
16:45	792	Daniel Orth	Adapting Agri-food LCA Data for Regional Contexts in the Alpine Region: An exploratory study on emission-relevant common practices in the agri-food value chain in Italy, Austria, and Germany
17:00	892	Christina Chroni	Assessing Food Waste from the primary sector in Greece- A preliminary study
17:15	646	Louise Bartek	Environmental benefits of prevention and valorization strategies applied for surplus bread at retail in Sweden
17:30	867	Pantelis Manakas	A systematic meta-analysis of sustainability assessments in biorefineries: Evaluating current practices and addressing critical challenges
17:45	783	Annik Magerholm Fet	Modelling life cycle environmental and social impacts of the Calanus fishery value chain in Norway
18:00			**Closing Session Room A**
		Jazz Night	

Friday 27/9/2024

ROOM B

8:30				**Welcome Coffee**	
		ID		**Speaker**	**Title**
		Session 23 - Novel Materials & Energy (NOV) - Chairs: Kelly Velonia and Sonia Ventura			
9:15	NOV	836		Virginie Xavier	Optimization of heat-assisted extraction of hypocholesterolemic compounds from Agaricus bisporus species
9:30	NOV	831		Hermann Restrepo-Diaz	Biocarbon, an alternative in coffee nutrition
9:45	NOV	588		Ayushi Mishra	Magnetic Lagenaria Siceraria Biochar (γ-Fe2O3-LSB) for Dye Removal from Wastewater Stream: Green and Economic Approach
10:00	W2E	695	V	D. Prato-Garcia	Methanol from wastes: First steps to implement carbon capture, use, and storage processes in sugarcane mills in Colombia
10:15	W2E	564		Aayush Raizada	Catalytic steam gasification of food waste with Ni catalyst loaded on food waste ash as support
10:30	NOV	751		Montserrat Jiménez Urpí	Acidogenic Fermentation of the Organic Fraction of Municipal Solid Waste at Pilot Scale for PHA Generation
10:45	NOV	766		Sónia Ventura	Recovery of Betacyanin from Food Waste Using Eutectic Solvents and its Stabilisation
11:00	NOV	680		Francesca Cuomo	Secondary raw materials from durum wheat milling for the production of pasta with high nutritional and cooking quality
		Coffee Break			
		Session 24- Novel Materials & Energy (NOV) - Chairs: Kelly Velonia and Animesh Dutta			
11:45	NOV	834		Hermann Restrepo-Diaz	Physiological response of pea (Pisum sativum L) to the application of nanoparticles under waterlogging conditions
12:00	NOV	700		Animesh Dutta	Corn fiber to High Surface Area Microporous Activated Carbon using Graphene Oxide-Assisted Hydrothermal Carbonization and Activation: A Promising Approach
12:15	NOV	829		Danilo Crispim Massuela	Powerplant Hemp. Cascade utilization of Hemp (Cannabis Sativa L.) for the production of Fiber, Food, and Phytomedicines: Insights from multi-year field trials in southwest Germany
12:30	NOV	785		Amel Hamdi	Walnut (Juglans regia) by-products as a source of bioactive compounds for the formulation of nutraceuticals and functional foods.
12:45	NOV	822		Custódio Lobo Roriz	Optimization of Statins Extraction from Mushroom Byproducts Using Response Surface Methodology
13:00	NOV	835		Ana M. Vilas-Boas	Polyelectrolytic Precipitation of Bromelain from Pineapple Stem: Effect of Solution Conditions and Carrageenan Concentration on Stem Enzyme Activity
		LUNCH			
		Session 25- Novel Materials & Energy (NOV) - Chairs: Angeliki Maragkaki and Valentina Beghetto			
14:00	NOV	863		Tânia Bragança Ribeiro	Unlocking the Potential of Fibre from Agro-food Byproducts: Innovative Applications for Sustainable Materials into Footwear
14:15	NOV	868	V	Eliana Fernández Fortunato	Biocomposites for a circular bioeconomy
14:30	W2E	870		Barbara ERNST	Hydrogen bioproduction from agricultural biomass or by-products by dark fermentation: H2 potential, metabolites and bacterial consortia by endogenous fermentation
14:45	NOV	725	V	Elsa F. Vieira	Transforming Annatto and Chestnut by-products into Bioplastics Packaging Materials
15:00	AEP	732		Cattaneo Tiziana Maria Piera	The use of a direct solar dryer: performance, requirements and precautions
15:15	NOV	656		Valentina Beghetto	Beer Spent Grain for Biopolymers: from Laboratory to the Industry
15:30	NOV	667		Santiago P. Aubourg	Preservative Effect of Cuttlefish (Sepia spp.) Ink Extract on Canned Golden Seabream (Sparus aurata)
15:45					
		Coffee Break			
		Session 26- Novel Materials & Energy (NOV) - Chairs: Angeliki Maragkaki and Alexandra Conde			
16:30	NOV	754		Alexandra Conde	From Food Wastes to Innovative Crayfish Chitosan Bioactive Membranes to Fight Common Infections
16:45	NOV	794	V	Yi Foong Li	Valorisation of Black Soldier Fly Biowastes: Demineralisation Approaches
17:00	NOV	808		Filipe Fernandes	Bioactive Extracts from Coffee By-Products: Antioxidant Activity and Cytotoxicity Evaluation
17:15	NOV	817		Rodrigo Oliver-Simancas	Sustainable biorefinery of algae side-streams: subcritical water extraction for the recovery of biopolymers, proteins and bioactive compounds
17:30	NOV	726		Sónia P.M. Ventura	Using Green Propolis to Create an Antimicrobial Aerosol
17:45	AAF	748	V	Maurielle L. Eke Tanchou	Effect of combining known proportions of food waste on growth and nutritional values of black soldier fly larvae
18:00	AAF	711	V	Anna Brook	Protein content assessment in black soldier fly larvae via thermal and near-infrared multispectral cameras
		Jazz Night			

Friday 27/9/2024

ROOM C

8:30		**Welcome Coffee**	
	ID	**Speaker**	**Title**
	Session 27 - 3rd ERLL REACT4MED		
9:15			
9:30			
9:45			
10:00			REACT4MED Workshop (by invitation only)
10:15			
10:30			
10:45			
11:00			
		Coffee Break	
	Session 28 - 3rd ERLL REACT4MED		
11:45			
12:00			
12:15			REACT4MED Workshop (by invitation only)
12:30			
12:45			
13:00			
		LUNCH	
	Session 30		
14:15			
14:30			
14:45			
15:00			
15:15			
15:30			
15:45			
16:00			
		Coffee Break	
16:30			
16:45			
17:00			
17:15			
17:30			
17:45			
18:00			
		Jazz Night	

Posters 11:00 - 11:30				
Spot	ID		Speaker	Title
1	581	NRF	Roselena Faez	Enhancing Agro-Industrial Sustainability: Harnessing Sugarcane Bagasse Ash (SCBA) for Efficient Nutrient Adsorption from Vinasse and Waste Treatment
2	619	NRF	Jessica del Pilar Ramírez-Anaya	Phenolic Compounds and Antioxidant and Anti-inflammatory Activities in Extracts Obtained Through Green Methods from Avocado (Persea americana) Oil Industry Residues
3	683	NRF	Tatjana Šoštarić	Lignocellulosic Waste from Fruit Processing Industries – Valuable Resource with Wide Applications
4	687	NRF	Zorica Lopičić	Plum Stones Biochar – Efficient Resource for Phosphate Recovery and Alternative Fertilizer
5	703	NRF	Levizou Efi	Insect frass: the by-product of insect farming as a novel organic fertilizer for the cultivation of Bachovitiki pepper variety
6	607	NRF	Mihaela Habeanu	A Cycle of Nutrients from Mulberry Leaves Throughout Silkworms Larvae Nutrition-Excreta-Composting-Mulberry Fertilization
7	853	NRF	Victor Rodov	Tasteless insoluble tannin-based antioxidant microparticles for food and health applications prepared through valorization of agrifood wastes
8	859	NRF	Marija Badanjak Sabolović	Valorization of Avocado By-Products: Sustainable Solutions through Microwave Drying and Functional Food Innovations
9	862	NRF	Luís M. G. Castro	Redefining Breakfast Cereals: Sustainable Formulations with Enhanced Fiber and Protein Contents
10	880	NRF	Izabela Konkol	Evaluation of recycled nutrient fertilizers based on biochar and digestate
11	888	AWR	Dimitris Tsaltas	Risk Assessment for Long-Term Use of Treated Wastewater in Agriculture
12	799	AAF	Gezelle C. Tadifa	Maximizing the Potential of Fish Processing By-Products Through Silage Production
13	864	AAF	Anca GHEORGHE	Sericulture waste as feed source for fish nutrition
14	770	APP	Tom Decamps	Investigation of medium recycling and nitrogen sources effects on Limnospira indica PCC 8005
15	816	APP	Marcio Carocho	The Potential Value of Lemna minor for the Food and Feed Industry
16	824	APP	María Emilia Brassesco	Revealing the Potential Brewer's Spent Yeast: Sustainable Innovations for Alternative Protein Development and Waste Reduction in the Agri-Food Sector
17	583	AWR	Claudinei Fonseca Souza	Waste Reuse for Water and Nutrient Supply in Anthurium Through Culture System
18	790	AWR	Mercedes López	Fresh produce processing wastewater reuse through non-thermal atmospheric plasma application
19	865	AAF	Spyros Dokianakis	Characterization of solid by-products derived from olive oil production using olive pitting technique
20	887	PLW	K.Paterakis	Comparative analysis of composting source-separated biowaste and the organic fraction of the Chania MBT plant

Virtual Posters 16:00 - 16: 30				
Spot	ID		Speaker	Title
1	617	ANA	Xiomar Gomez Barrios	Decentralized Treatment of Food Wastes: Anaerobic Digestion as a Friendly Technology for Valorizing Wastes into Energy
2	628	ANA	ANTONIO MORAN	Anaerobic Digestion of Agro-industrial Wastes by Anaerobic Digestion Using Submerged Electrodes
3	664	CFW	Madhavi Venkatesan	Culture, food waste, and the economy
4	671	AFR	Dámaris Núñez-Gómez	Innovative Water Recovery Systems in Agriculture: A Case Study from the SIRIS Project
5	685	FLW	Sara Simões	Upcycling Portuguese cole stems into healthy fermented products – microbiological and nutritional characterization
6	721	HAR	Pilar Hernández-Ernest Simó	Stabilization and smart release of antifungal volatiles in polymer surfaces and their use to prevent fungal spoliage in postharvest fruits
7				

Posters 11:15 - 11:45				
Spot	**ID**		**Speaker**	**Title**
1	593	AFR	Jacopo Bacenetti	Valorization of agro-food wastes for biostimulants production in a circular economy perspective
2	644	AFR	Ferenc Pastor	Valorization of Celery Pomace Powder in Flour Fortification
3	691	AFR	Lee, Ikhyeong	Effect of potting mix with biochar on initial growth of kimchi cabbage
4	714	AFR	Sofia Valente	BIO_VALOR, An Integrated Strategy for the Sustainable Enhancement of Endogenous Resources in Organic Fruit Growing
5	801	AFR	Anastasia Mourantian	Effects of a circular production system involving crops, fish and insects on yield and fruit quality parameters of cucumber
6	846	AFR	Matias Pasquali	Seed treatment with streptomycetes may reduce agricultural impact improving plant resilience
7	847	AFR	Agnė Veršulienė	The influence of mycorrhizal abundance on N transfer and C sequestration in the cereal/legume intercropping system
8	875	HAR	Maria Elena Alañón Pardo	REVALORIZATION OF OLIVE LEAVES AS NATURAL SOURCE OF OLEUROPEIN TO BE USED IN NEUTRACEUTICAL APPROACH
9	712	RAC	Piotr Kanarek	Microbiological Contamination of Wash Water in the Vegetable Industry: A Case Study of Fresh-Cut Processing Plant in Poland
10	767	RAC	laura micheli	Novel biodegradable and flexible ethyl cellulose-based substrate material for sustainable screen-printing
11	643	NOV	Stanislava Gorjanović	Valorization of Beetroot Pomace Flour in Obesity Prevention
12	645	NOV	Snežana Zlatanović	Utilization of Apple and Beetroot Pomace Flour as Functional Ingredients in Jelly Candies
13	651	NOV	Darko Micić	Investigation of Thermal Properties of Beetroot Pomace Flour: Implications for Food Processing and Storage
14	668	NOV	Santiago P. Aubourg	Quality Enhancement of Refrigerated Fish by Employing a Bioactive Film Including Red Alga Flour
15	697	NOV	Anja Antanasković	Application of non-edible food waste in Waste water treatment
16	733	NOV	Carla Ragonezi	BioGrowth Pods as a Sustainable Solution for Agricultural Innovation
17	749	NOV	Snežana Zlatanović	Thermal Characterization of Protein Cream Concentrate Derived from Waste Whey
18	820	NOV	Sandrina A. Heleno	Banana influorescence as a source of nutrientes and bioactive compounds
19	659	FWM	Andréa Rossi Scalco	Food Waste in School Meals: a Pilot Study
20	837	NOV	Virginie Xavier	Transforming banana peel waste into alternative fermentation substrate for lactic acid production
21	693	LCA	Lidia Lombardi	LIFE-C: PROMOTING LIFE CYCLE THINKING IN HIGHER EDUCATION

Virtual Posters 16:00 - 16: 30				
Spot	**ID**		**Speaker**	**Title**
1	727	APP	Elsa F. Vieira	Bio-functional Protein Hydrolysates from Chayote (Sechium edule (Jacq.) Swartz) Seeds via Subcritical Water Hydrolysis
2	791	NOV	Amalia Tsiami	Development of consumer acceptable cakes using banana peel flour
1	852	FLW	Carmen Soto-Maldonado	Study of an enzymatic process applied to brewing bagasse to recover Ferulic acid and arabinoxylans
2	855	FWU	Monika Ahlawat	Production and Characterization of Corn cob and Rice straw Biochar using Kon-tiki kiln for Soil Amendment
1	856	HAR	Attilio Matera	Bio-based packaging to preserve Blackberry quality standard
2	861	FLW	Giuliana PATERNA	Bean flours (Phaseolus vulgaris L.) in bakery products: a case of recovery and valorisation of surplus production
1	882	FWM	Christos Xagoraris	An approach to food waste monitoring in the foodservice sector in Greece: the case study of Goody's Burger House

Posters 11:15 - 11:45				
Spot	**ID**		**Speaker**	**Title**
1	750	COM	J.A. López-González	AGRONOMIC VALORIZATION OF INVASIVE ALGAE: BIOKAMURAE PROJECT
2	810	PLW	Paula Gerwin	Reducing waste through automated food waste measurement tools in European HORECA facilities
3	696	PLW	Vincenzo Roselli	SUSTAINABLE SOLUTIONS FOR THE PRODUCTION OF NEW FEED SUPPLEMENTS FROM WINE INDUSTRY WASTE
4	758	PLW	Filipa A. Fernandes	Mushroom bio-waste as a source of high-value molecules - ergosterol recovery
5	760	PLW	Filipa A. Fernandes	Development of an alternative flour using residues resulting from the process of a plant-based beverage
6	840	PLW	Ricardo Calhelha	Peel and seeds bio-residues from Cucumis sativus L. as a source of bioactive compounds
7	622	FWM	Amanda Sjölund	Exploring Household Food Waste with an Automated Quantification Tool
8	804	FWM	Ulysses M. Montojo	Fisheries Postharvest Losses in the Philippines: Estimation, Trend, Causes and Management Options
9	807	FWM	Elina Dace	Harmonizing food waste reporting in the EU: Decoding flows at the level of food supply chain stages
10	821	FWM	Niso Randellini | Giulia Valentini	Surplus food, food waste and discards quantification and management practices in food transformation industry. Survey data and descriptive statistics
11	707	CFW	Samira Syed	Advancing Food Waste Quantification with Smart Bin Technology
12	709	CFW	Jelena Lonska	Testing Interventions to Reduce Plate Waste in School Catering in Latvia
13	752	CFW	Juta Deksne	Assessing Schoolchildren's Awareness and Perceptions of Food Waste and School Catering: a Study of Rezekne City Schools, Latvia
14	860	FLW	Mladen Brnčić	Understanding Physicochemical and Organoleptic Changes of Ultrasound and UV-Processed Juices and Their Impact on Food Waste Reduction
15	897	NRF	F. Galliou	Utilization of by-products from olive cultivation and olive oil processing to improve soil quality: A case study in Crete, Greece
16	885	ANA	A.Maragkaki	Hydrogen production through dark fermentation of agroindustrial wastes at mesophilic conditions
17	652	NOV	Salim Brahimi	Bioplastics from Renewable Sources: Physical-mechanical Characterization and Biodegradation in Soil
18	889	AFR	IRENE CHRISTOFORIDI	Microbial soil amendment utilization in greenhouse cultivations: a survey in Crete, Greece
19	823	NOV	Custódio Lobo Roriz	Chemical and bioactive characterization of Apium graveolens L.
20	886	NRF	P. Chazirakis	Transforming Municipal Green Waste into Mulch: A Cost-Effective and Sustainable Approach to Soil Improvement and Agricultural Support
21	898	PLW	Konstantina Boikou	Food waste innovations households: evaluation of the CozZo app implementation case in the LOWINFOOD project