SMART AND SUSTAINABLE FOOD PROCESSING OF ORGANIC FRESH PRODUCE: WHAT’S PROMISING, WHAT’S NEW?

TOPICS
- Dynamics of food processing
- Non-invasive real-time measurement
- Resource efficiency and energy efficiency in drying
- Reduction of losses
- Smart adaption of processes
- Precise specification of end product quality
- Extend control systems starting from the product
- Drying with CO₂ neutral heat pump and control of the dryer

TARGET GROUPS
- Organic Food Producers and Processors
- Researchers
- Organic Fresh Produce Associations
- On-Farm Processors

REGISTRATION
The workshop will be held via Zoom. Registration is free of charge

Please register via https://susorgplus-workshop.eventbrite.com

The workshop is organised by

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AGENDA

3 pm - Welcome and Introduction
Moderator: Vera Tekken, Leibniz Institute for Agricultural Engineering and Bioeconomy (ATB), Germany
Barbara Sturm Scientific Coordinator SusOrgPlus and Scientific Director, ATB, Germany

3.10 pm - What do consumers want, what do producers want?
"Field of tension: product quality", Albert Esper, Innotech, Ingenieursgesellschaft, Germany
"From organic ingredients to organic food: a playground for innovation", Marian Blom, Bionext, Netherlands
"Sensory consumer acceptance of organic products with natural food additives and colourants", Liliana Badulescu, University of Agricultural Sciences and Veterinary Medicine of Bucharest, Romania

3.50 pm - Smart processing
"Smart control systems", Barbara Sturm, ATB, Germany
"Organic food processing, actual principles, new challenges and possible ways to go", Ursula Kretzschmar, Research Institute of Organic Agriculture (FiBL), Switzerland

4.20 pm Sustainability
"CO2 heat pump dryer", Michael Bantle, SINTEF, Norway
"Innovative Pre-Processing", Oliver Schlüter, ATB, Germany
"Functional ingredients and snacks", Paola Pittia, University of Teramo and Roberto Moscetti, Tuscia University, Italy

4.50 pm - Code of Practice, Final conclusions, outlook
Barbara Sturm, ATB

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