

ONLINE
17-19 MAYO / MAY 2021

PARA, PIENSA...
¡INNOVA!

STOP, THINK...
INNOVATE!

X SYMPOSIUM INTERNACIONAL SOBRE TECNOLOGÍAS ALIMENTARIAS FOOD TECHNOLOGY INTERNATIONAL SYMPOSIUM

Dirigido a empresas e investigadores
Aimed at companies and researchers

Inscripción / Registration:

<https://murciafood2021.b2match.io/>

COFINANCIADO POR / SUPPORTED BY:



“Una manera de hacer Europa”
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Centro Tecnológico Nacional de la Conserva y Alimentación



Región de Murcia



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Región de Murcia

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SYMPOSIUM INTERNACIONAL SOBRE TECNOLOGÍAS ALIMENTARIAS

FOOD TECHNOLOGY INTERNATIONAL SYMPOSIUM

Monday, 17th May 2021

Sustainability of Food Industry

Chairs : Nastasia Belc and Presentacion Garcia

10:00 / 10:05 h Welcome / Introduction

10:05 / 10:20 h **Mediterranean Citrus: innovative soft processing solutions for S.M.A.R.T (Sustainable, Mediterranean, Agronomically evolved, nutRitionally enriched, Traditional) products. MEDISMART Project.**

Elsayed Elhabasha. NRC, Egypt

10:20 / 10:35 h **LIFE CITRUSPACK “Revalorization strategies within the circular economy for the use of citrus waste in green packaging and cosmetics”.**

Carolina Peñalva Lapuente, ATIIP Centro Tecnológico, Spain

10:35 / 10:50 h **Opportunities of Antioxidant Dietary Fibers from Plant By-Products as Functional Ingredients.**

Manuela Pintado. Universidade Católica Portuguesa, Portugal

10:50 / 11:05 h **Application of natural ingredients for the bromatological improvement of clean label food products.**

Gema Nieto Martínez. University of Murcia, Spain

11:05 / 11:20 h **Sustainability in the olive oil production. Troil as an example of pomace treatment plant and the research Operational Group INNOEXTRACT.**

José Calama. Troil Vegas Altas S.C. Spain

11:20 / 11:45 h

Break

11:45 / 12:00 h **How the food industry could meet the sustainability requirements.**

Nastasia Belc, Denisa Duță, Claudia Moșoiu. IBA, Romania

12:00 / 12:15 h **Consumer driven development of new tomato products added with functional ingredients extracted from industrial wastes.**

Sebastiano Porretta. Experimental Station for the Food Preserving Industry SSICA, Parma, Italy.

12:15 / 12:30 h **Development of functional ingredients rich in dietary fibre and phenolic compounds from agri-food industrial by-products.**

Nieves Baenas Navarro. University of Murcia, Spain.

12:30 / 12:45 h **Erasmus+ EU FIELDS project: bioeconomy, digitalisation and sustainability skill needs designed with a multidisciplinary approach.**

Remigio Berruto. University of Turin, Italy

12:45 / 13:00 h **Questions**

12:50 / 13:00 h

Questions

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SYMPOSIUM INTERNACIONAL SOBRE TECNOLOGÍAS ALIMENTARIAS FOOD TECHNOLOGY INTERNATIONAL SYMPOSIUM

Tuesday, 18th May 2021

Water Technologies: iWatermap project

Chairs: Pieter de Jong and Ana Belen Morales

10:00 / 10:10 h Welcome / Introduction

10:10 / 10:25 h LIFE ENRICH. Enhanced Nitrogen and phosphorus Recovery from wastewater and Integration in the value Chain.

M^a Mar Castro García. EMUASA, Spain

10:25 / 10:40 h Inorganic, selective and low-cost removal of anionic compounds (NO₃⁻) in polluted water and subsequent recovery.

Ricardo Martínez Vives. Useful Wastes S.L., Spain

10:40 / 10:55 h Process filtration; from waste to value.

Jos van Daltsen. Wafilin Systems, Netherlands

10:55 / 11:10 h Regenerated membranes: an opportunity for table olives production wastewater treatment. Life SOLIEVA Project.

Sandra Meca Fàbrega. EURECAT, Spain

11:10 / 11:30 h

Break

11:30 / 11:45 h Safe wastewater reuse: REWATER project and agreement CTNC-ESAMUR.

Sofía Martínez López. CTNC, Spain

11:45 / 12:00 h Turning food and agricultural waste into a resource for removing Emerging Pollutants from wastewater. Life Clean Up Project.

Paola Fini. National Research Council CNR-IPCF, UOS Bari, Italy

12:00 / 12:15 h Contaminants of emerging concern in reclaimed water used for agricultural purposes.

Laura Ponce Robles. CEBAS-CSIC, Spain

12:15 / 12:30 h NEOWork, an IT platform to quantify the Water Footprint in the integrated water cycle for food, applying Blockchain and Internet of Things technologies.

José Ángel Noguera Arnaldos. Proasistech Smart Solutions, Spain

12:30 / 12:45 h Circular water management in the agri-food industry through innovation.

Andrés Pascual Vidal. Food for Life Spain Platform PTF4LS, Spain

12:45 / 13:00 h

Questions

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SYMPOSIUM INTERNACIONAL SOBRE TECNOLOGÍAS ALIMENTARIAS

FOOD TECHNOLOGY INTERNATIONAL SYMPOSIUM

Wednesday, 19th May 2021

New trends, experiences and opportunities

Chairs: Eduardo Cotillas and Pedro Abellán

10:00 / 10:05 h **Welcome / Introduction**

10:05 / 10:20 h **Real Time Global Traceability System for Food Contact Plastic Packaging. Blockchain and Active Digital Identification. Simple. Fast. Sure.**

Fuensanta Monzó Sánchez. CETEC, Spain

10:20 / 10:35 h **My international project experiences.**

Yildiray İstanbullu. Central Research Institute of Food and Feed Control CRIFFC, Turkey

10:35 / 10:50 h **A platform-based collaborative service model to foster a more sustainable food production system.**

Henrik Stamm Kristensen. Blendhub, Spain

10:50 / 11:05 h **Food fraud detection.**

Beatriz Carrasco. Chemometric Brain, Spain

11:05 / 11:20 h **Virus and food safety.**

Gaspar Ros. University of Murcia, Spain

11:20 / 11:30 h

Break

11:30 / 11:45 h **Food Print Revolution.**

José Alfonso García Escribano and Patxi Larumbe Beramendi. COCUUS, Spain

11:45 / 12:00 h **Mintel Food & Drink Trends 2021.**

Agustina Dapena. MINTEL, United Kingdom

12:00 / 12:15 h **Climate-smart Practices in Agriculture: The smartROOT Project.**

Panagiotis Sarigiannidis. University of Western Macedonia, Greece

12:15 / 12:30 h **Improved Support to Entrepreneurial Development in Rural Areas of Azerbaijan.**

John Toner. CTNC Senior Expert, Azerbaijan

12:30 / 12:45 h **Collaboration opportunities between Turkish and Spanish agrofood companies and Research centres.**

Fetullah Bingül. TARIMAS, Turkey

12:45 / 12:55 h **Possibilities of collaboration of Romanian and Spanish companies and research centres within the frame of Horizon Europe.**

Ileana Iorga and Sorin Iorga. IBA, Romania

12:55 / 13:00 h

Questions

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FOOD TECHNOLOGY INTERNATIONAL SYMPOSIUM

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Eduardo Cotillas
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