



From Waste to Value: Valorising By-Products of the Food Production

12.09.2024 | 9:00 – 16:30
NOI TECHPARK, SEMINAR ROOM 1

How can so-called waste generate new value chains – and what new business models can we derive from this for the agri-food sector? What is the legal framework? And what opportunities does the use of artificial intelligence unlock?

“From Waste to Value” brings together international and regional experts, researchers and companies to provide answers to these and other questions. Organised in collaboration with Fraunhofer Italia, the event will offer inspiring insights and contributions from representatives of IDM Südtirol-Alto Adige, the Free University of Bozen-Bolzano, Laimburg Research Centre, Eatable Adventures, Vortex, Rieper, vcg.ai, Consorzio Melinda, Lexfood and Biogas Wipptal. In addition, some of the food laboratories at the NOI Techpark in Bolzano will open their doors to present their expertise and services.

PROGRAMME

- 08:30 **Check-in**
- 09:00 **Welcome**
Matthias Fill, NOI Techpark
Klaus Egger, Special Representative for Sustainability, Autonomous Province of Bolzano
Marco Gobetti, Chief Scientist, NOI Techpark
- 09:30 **The Future is Circular (IT)**
Alberto Barbari, Regional VP Italy, Eatable Adventures
Lorenzo Picco, Founder & CTO, Vortex
- 09:55 **Interreg Project CE TeBiCE: Analysis of Supply Chains and New Technological Solutions for the Use of Biomass (IT)**
Sarah Notarfrancesco, Senior research associate, Fraunhofer Italia
- 10:10 **Interreg Alpine Space project CEFoodCycle: new business opportunities through circular economy (DE)**
Petra Untermarzoner, Food & Wellness Innovation, IDM Südtirol
- 10:25 **Maximising the Value of By-products and Waste with AI (EN)**
Jon Goriup, CEO, vcg.ai
- 10:40 **Coffee Break**
- 11:20 **By-products in the Food Industry in South Tyrol (DE)**
Alexander Rieper, Owner of A. Rieper AG, President of the Food Section of the South Tyrol Entrepreneurs Association
- 11:35 **Consorzio Melinda: Moving towards a Regenerative Bioeconomy Model (IT)**
Luca Lovatti, R&D Manager, Consorzio Melinda
- 11:50 **Food By-products: Food Safety and Regulatory Framework (IT)**
Luca Galizia, Founder, Lexfood
- 12:10 **How a Biogas Plant Can Add Value to the Food Industry (DE)**
Manfred Gius, CEO, Biogas Wipptal
- 12:25 **Panel Discussion (IT)**
Alexander Rieper (Rieper AG), Luca Lovatti (Consorzio Melinda), Raffaella Di Cagno (Unibz), Noemi Tocci (Laimburg Research Centre), Manuela Irsara (IDM Südtirol), Sarah Notarfrancesco (Fraunhofer Italia), Klaus Egger (Autonomous Province of Bolzano)

13:00 **Lunch Break**

14:30 **Lab Visits**

Micro4Food (Unibz): Food Waste and By-product Fermentation: How to Create an Added Value (EN)

Food Technology Lab (Unibz): Innovative Solutions for the Extraction and Characterisation of Food Antioxidants (IT)

Laboratory for Flavours and Metabolites (Laimburg Research Centre): Analysis of Health-promoting compounds in Food & By-products (DE)

Oenolab (Unibz) and Laboratory of NMR-Spectroscopy (Laimburg Research Centre): Valorisation of Pomace: From Waste to Bioactive Resource for New Pharmaceutical Applications (IT)

*The programme is subject to possible changes

Multilingual event with simultaneous interpretation in German and Italian.

Laboratory visits will not be translated and will be held in the language of the respective representative.

REGISTRATION

Register [here](#) by 10 September 2024

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The TeBiCE logo, which consists of the text "TeBiCE" in a white, bold, sans-serif font, centered within a black, irregular, brush-stroke-like shape.