

Conference 'Enzymes in Sustainable Food Production'



Enzymes in Sustainable Food Production

A Lean Green Approach

11-13 June 2013, Halkidiki - Greece

Deadlines

Abstract submission: 1 February 2013
Selection of speakers: 1 March 2013
Early bird registration: 1 May 2013
Final registration: 1 June 2013

LEANGREENFOOD network partners

Aarhus University, Denmark
Agricultural University of Athens, Greece
DSM Food Specialties, The Netherlands
DuPont-Danisco, Germany / Denmark
FOSS Analytical, Denmark
The Spanish National Research Council, Spain
Sun Yat-sen University, China
Technical University of Denmark
University of Copenhagen, Denmark
University of Southern Denmark, Denmark
Wageningen University, The Netherlands



First announcement and invitation

Plant material, including side streams from food industry (e.g. grain processing, juice and vegetable oil production, etc.) is a rich source for valuable functional ingredients for processed foods. Processing of the relevant side streams and product refinery needs rethinking, as it often depends on use of chemical reagents and harsh reaction conditions with high energy demands and broader environmental concerns. Large requirement of process water adds further to the environmental load. The Marie Curie Initial Training Network **LEANGREENFOOD** focuses on solutions to reduce consumption of water and energy, both scarce resources in the future. Carbohydrate and peptide processing to yield value-added food ingredients are based on the use of mono-component enzymes and on technology developed for highly concentrated solution systems.

This conference is organised in the context of **LEANGREENFOOD**, financed by the European Commission within the People Programme of the 7th Framework Programme.

Conference sessions

I: Design of Sustainable Processes
II: Chemistry Reduction
III: Water & Energy Reduction
IV: Consumer Acceptance

Conference venue

Athos Palace Hotel
Kallithea, Kassandra peninsula
630 77 Halkidiki
Greece

<http://www.athospalace.com/en/>

Keynote speakers include

Prof. John R. Dutcher
(University of Guelph, Canada)
Dr. Rune Monrad
(Novozymes, Denmark)
Dr. Mikkel Thrane
(DuPont Nutrition Biosciences ApS, Denmark)
Prof. Shimshon Belkin
(University of Jerusalem, Israel)
Prof. Carl-Johan Lagerkvist
(University of Agricultural Sciences, Sweden)

Further information

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www.leangreenfood.eu