

CREATOR WORKSHOP

– TECH Event: Food technologies for underutilised crop-based products -

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30-31 March 2022

Quakenbrück, Lower Saxony, Germany

(Note: during the Event, consumer surveys will be collected)

RADIANT Project

The aim of this Workshop is for the RADIANT project to support showcasing the state of the art and trends in technological processing options for the underutilised crops (UCs), which are aimed at strengthening their value chains and engage with a range of stakeholders in this chain. There will be multiple opportunities to watch examples of success stories from the alternative protein value chain, attend a visit at the *Technology Centre Proteins of the Future* and engage with a wide range of research and innovation activities associated with selected underutilised crops. Interacting with stakeholders from agri-food processing will be a key element during a demonstration tour to a *Mobile Processing Unit*, tasting some of the diverse range of underutilised crops-based products and canvassing consumer opinion on these foodstuffs. We also expect that in-depth discussion among the wide range of different expert delegates, that also provide unique insight and learning regarding the opportunities and challenges in facilitating greater uptake of underutilised crops.

Indicative Programme

Day 0 – March 29th

19:00- **Social mixer** – on the evening before the event. Get-together with DIL's alternative protein gastronomy: [Eliá Restaurant](#) (Bahnhofsstr. 23, 49610 Quakenbrück)

Day 1 – March 30th

Welcome

8:30-8:45 Testing participants for COVID-19 at DIL
8:45-9:00 Registration
9:00-9:10 Welcome by Dr. Sergiy Smetana, Head of Food Data Group DIL e.V.

Introduction

9:10-9:15 Introduction to the programme - Janos Petrusan-DIL and Prof. Marta Vasconcelos UCP
9:15-9:30 Overview of RADIANT & CREATORS - Prof. Marta Vasconcelos, RADIANT Coordinator- UC Porto
9:30-10:50 R&D capacities and role of [DIL](#) & [LI Food](#) in RADIANT- Dr. Sergiy Smetana & Beatriz Silva-DIL/LI Food
9:50-10:00 Food Science and Technology Campus Artland: Knowledge for superior foods & new international student exchange platform- Clemens Hollah- Artland Campus

Technological Workshop – presented by researchers, technologists, processors, focusing on underutilised crops and enhancing their valorisation chances facilitated by advanced technological approaches

Guided Tour 1

10:00-10:15 Food formulation with pea and chickpea proteins in the [PROLIFIC](#) Project- an analytical insight of fortified bread- Prof. Tullia Tedeschi- University of Parma- PROLIFIC Project
10:15-10:30 The Ark of Taste – Susanne Kiehl- Slow Food International
10:30-10:45 Downscaled technologies in short food supply chains supporting local production at farm gate - [FOX](#) Project overview- Dr. Kerstin Pasch, Coordinator

10:45-11:15 Coffee break



- 11:15-11:30 The role of PEF in food processing and its chances for wider adoption- Dr. Claudia Siemer- Elea Technology
- 11:30-11:45 Advanced separation and dry fractionation methods: the case of tribo-electrical separation- Luise Wockenfuss- DIL
- 11:45-12:15 *Group discussion:* opportunities and barriers to greater uptake of emerging food technologies. Moderation- Dr. Claudia Siemer-Elea (DE)
- 12:15-13:15 Lunch at DIL**

Stakeholder Workshop – presentation of success stories of UCs for growers, processors, and consumers

- 13:15-13:30 Success story of chickpea applications in the snacks industry- Emilie Wegner- Hülsenreich GmbH
- 13:30-13:45 Alternative proteins upgraded: Microalgae protein ingredients for the food and feed of the future- Dr. Marie-Christin Baune- [ProFuture](#) project
- 13:45-14:00 The increasing role of underutilised crops in the animal feed & food industry- Dr. Nicole Fehrenbacher – Royal Agrifirm Group, Belgium- [NanoFEED](#) Project
- 14:00-14:15 Consumer knowledge, acceptance and preferences for underutilized crops and legal framework- Dr. habil. Adriano Profeta- DIL
- 14:00-14:30 *Group discussion:* the product- and consumer acceptance perspectives. Moderation- Dr. Pietro Iannetta, James Hutton Institute (UK)

14:30-15:00 Coffee break

Tasting Event Day 1

- 15:00-16:00 Visit to the *Technology Centre Proteins of the Future* of DIL (extrusion, triboelectric separation and video presentation)
- 16:00-16:50 Live bread baking by Stolzenberger Bakery combined with additional product showcasing, including tasting
- 16:50-17:00 Closure of Day 1- Logistics info regarding the evening social event- Beatriz Silva & Clemens Hollah- DIL
- 19:30- Project dinner at [Steakhouse Balkan Grill](#)** (Lange Str. 2, 49610 Quakenbrück) with DIL- alternative meals



Day 2 – March 31st

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| 8:30-8:35 | Introduction to Day 2 – Janos Petrusan (DIL) |
| 8:35-8:50 | Valorisation pathways of late harvested landscape management grasses- Lina Krenz- ILU e.V. |
| 8:50-9:05 | Mobile Unit- bringing downscaled technologies to farm gate-Milena Zdravkovic- FOX project |

Guided Tour 2

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| 9:05-10:00 | Tour to the <i>Mobile Processing Unit of the FOX Project</i> |
| 10:00-10:30 | <i>Group discussion:</i> shortening the value chains through downscaling advanced technologies, and pre-farmgate processing. Moderation- Dr. Kemal Aganovic- DIL (DE) |

Coffee Break & Tasting Event Day 2

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| 10:30-11:00 | Coffee break with live product showcasing& tasting (bread and small baked goods, smoothies, additional products) |
| 11:00-11:15 | Das Genbänkle/The gene bank: The idea
Dr. Roman Lenz – Genbänkle |
| 11:15-11:30 | Culinary heritage of Bavaria
Wolfgang Filter - Culinary Heritage |
| 11:30-11:45 | The chances of underutilised crops in alternative food systems – Dr. Edward Sliwinski- EFFoST |
| 11:45-12:15 | <i>Group discussion:</i> the role of underutilised crops in establishing alternative food systems. Moderation: Janos Petrusan, DIL (DE) |
| 12:15-12.30 | Final considerations, Dr. Sergiy Smetana (DIL) & Prof. Marta Vasconcelos (UCP) |
| 12:30-13:30 | Networking Lunch |

End of event

