



COST TD1203

NOVI SAD, August 6<sup>th</sup>– 7<sup>th</sup>, 2014

## WORKSHOP ON VALORISATION OF VEGETABLE WASTE

Hotel Centar

Location: Uspenska 1

## Programme

Wednesday 6<sup>th</sup> August 2014

9.00-9.30 Registration

9.30-9.40 Welcome and Opening, Biljana Škrbić, *Faculty of Technology, University of Novi Sad*

### *Valorisation of Vegetable Waste*

Chairperson: Prof. Dr. Biljana Škrbić

9.40-10.00 Could wastes from vegetables be potential sources for aromatic vegetal oils?  
Thierry Talou, *Université de Toulouse, INP-ENSIACET, Toulouse, France*

10.00-10.20 Integrated approach to vegetable waste utilization in food production: tomato example,  
Jasna Mastilović, Žarko Kevrešan, Aleksandra Torbica, Nebojša Ilić, Miona Belović, Jelena  
Tomić, Andrea Vuković, *Institute for Food Technology, Novi Sad, Serbia*

10.20-10.40 Magnetically responsive biological waste materials for xenobiotics removal, Ivo Safarik,  
Eva Baldikova, Kristyna Pospiskova, Zdenka Maderova, Mirka Safarikova, *Department of  
Nanobiotechnology, Institute of Nanobiology and Structural Biology of GCRC, Czech Republic*

10.40-11.00 Coffee break

### *Valorisation Technologies That Could Be Applied to Vegetable Wastes – part I*

11.00-11.20 Modelling, optimization and intensification of waste oil conversion,  
Blaz Likozar, *Laboratory of Catalysis and Chemical Reaction Engineering  
National Institute of Chemistry, Ljubljana, Slovenia*

11.20-11.40 Possibilities for sustainable valorization of waste vegetable oils towards alternative fuels  
production, Nataša Đurišić-Mladenović<sup>1</sup>, Biljana Škrbić<sup>1</sup>, Zlatica Predojević<sup>1</sup>, Anastasia



Zabaniotou<sup>2</sup>, <sup>1</sup>*Faculty of Technology, University of Novi Sad, Novi Sad, Serbia*, <sup>2</sup>*Department of Chemical Engineering, Aristotle University of Thessaloniki, Thessaloniki, Greece*

- 11.40-12.00 Pilot-plant experiences of food waste valorisation: Conventional and solid-phase digestion, Julio Fierro, *University of Leon, Spain*
- 12.00-13.00 Networking activity
- 13.00-14.30 Lunch break and poster competition

### ***Valorisation Technologies That Could Be Applied to Vegetable Wastes – part II***

Chairperson: Dr. Nataša Đurišić-Mladenović

- 14.30-14.50 Integrated treatment of olive mill solid wastes for the production of biotechnological products, Hassan Azaizah, *Institute of Applied Research, the Galilee Society, Tel Hai College, Israel*
- 14.50 -15.10 Immunolocalization of arabinoxylan in wheat bran to monitor the effect of different treatments, Johannes Hell, *University of Natural Resources and Life Sciences Christian Doppler Laboratory for Innovative Bran Biorefinery, Department of Chemistry and Department of Food Sciences, UFT Research Center Tulln, Tulln, Austria*
- 15.10-15.30 High pressure technologies in the valorisation of wastes, A. R. C. Morais, *Laboratório Nacional de Energia e Geologia (LNEG), Portugal*
- 15.30-15.50 Ionic liquids as new solvents for residues, Rafal Bogel-Lukasik, *Laboratório Nacional de Energia e Geologia (LNEG), Portugal*
- 15.50-16.10 Ethanol production from starch based kitchen waste after thermo-enzymatic pretreatment, Vesna Vučurović, Radojka Razmovski, Uroš Miljić, Marijana Ačanski, Vladimir Puškaš, *Faculty of Technology, University of Novi Sad, Novi Sad, Serbia*
- 16.10-16.30 Investigation of thermo-chemical hydrolysis of kitchen waste for ethanol production, Uroš Miljić, Vesna Vučurović, Radojka Razmovski, Vladimir Puškaš, Marijana Ačanski, *Faculty of Technology, University of Novi Sad, Novi Sad, Serbia*
- 16.30-17.00 Coffee break
- 17.00-18.00 Roundtable to highlight main challenges and main opportunities

### **Thursday 7<sup>th</sup> August 2014**

- 9.30 Departure to the factory
- 10.30-12.30 Visit- "ZDRAVO ORGANIC" Selenča
- 14.00 Arrival to Novi Sad



## POSTER SECTION

Maria Saarela, The CYCLE project, *VTT Technical Research Centre of Finland.*

Cecilia Fenech, Bio-Thermal RED: Food waste in the circular economy, *Institute for Energy and Resource Technology, Cranfield University, England.*

Estrella Nunez Delicado, Revalorization of wine and olive oil by-products by using cyclodextrins. Total phenolic content and antioxidant capacity, *Universidad Catolica de Murcia, Spain.*

Nayil Dinkci, An alternative method for cheese whey valorisation: Biogas, *Department of Dairy Technology, Ege University, Turkey.*

Bojana Bajić, Siniša Dodić, Damjan Vučurović, Jovana Grahovac, Jelena Dodić, Potential of bioethanol production from sugar beet wastes in Serbia, *Faculty of Technology, University of Novi Sad*