



ONLINE-WORKSHOP
15 APRIL 2021, 3-5 PM (CEST)

SMART AND SUSTAINABLE FOOD PROCESSING OF ORGANIC FRESH PRODUCE: WHAT'S PROMISING, WHAT'S NEW?

**FINAL
DISSEMINATION
WORKSHOP OF
THE EU PROJECT
SUSORGPLUS**

TOPICS

- Dynamics of food processing
- Non-invasive real-time measurement
- Resource efficiency and energy efficiency in drying
- Reduction of losses
- Smart adaption of processes
- Precise specification of end product quality
- Extend control systems starting from the product
- Drying with CO₂ neutral heat pump and control of the dryer

TARGET GROUPS

- Organic Food Producers and Processors
- Researchers
- Organic Fresh Produce Associations
- On-Farm Processors

REGISTRATION

The workshop will be held via Zoom.
Registration is free of charge

Please register via
<https://susorgplus-workshop.eventbrite.com>

www.susorgplus.eu

The transnational project
SusOrgPlus was funded via the
ERA-net CORE Organic Cofund



The workshop is organised by



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AGENDA

3 pm - Welcome and Introduction

Moderator: Vera Tekken, Leibniz Institute for Agricultural Engineering and Bioeconomy (ATB), Germany
Barbara Sturm Scientific Coordinator SusOrgPlus and Scientific Director, ATB, Germany

3.10 pm - What do consumers want, what do producers want?

"Field of tension: product quality", Albert Esper, Innotech, Ingenieursgesellschaft, Germany
"From organic ingredients to organic food: a playground for innovation", Marian Blom, Bionext, Netherlands
"Sensory consumer acceptance of organic products with natural food additives and colourants", Liliana Badulescu, University of Agricultural Sciences and Veterinary Medicine of Bucharest, Romania

3.50 pm - Smart processing

"Smart control systems", Barbara Sturm, ATB, Germany
"Organic food processing, actual principles, new challenges and possible ways to go", Ursula Kretzschmar, Research Institute of Organic Agriculture (FiBL), Switzerland

4.20 pm Sustainability

"CO2 heat pump dryer", Michael Bantle, SINTEF, Norway
"Innovative Pre-Processing", Oliver Schlüter, ATB, Germany
"Functional ingredients and snacks", Paola Pittia, University of Teramo and Roberto Moschetti, Tuscia University, Italy

4.50 pm - Code of Practice, Final conclusions, outlook

Barbara Sturm, ATB

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