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SYBAWHEY

**Industrial symbiosis for valorising whey and banana wastes and
by-products for the production of novel foods**

Duration: 24 months (October 2016 – September 2018) <http://sybawhey.chem.auth.gr/>

SYBAWHEY FINAL EVENT

September 28, 2018

ARISTOTLE UNIVERSITY RESEARCH DISSEMINATION CENTER
(KEDEA)-Amphitheater III 3rd, Septemvriou str., Campus,
Thessaloniki



ARISTOTLE
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SYBAWHEY project

SYBAWHEY aims a trans-national partnership between Europe and Africa for promoting area-wide sustainable supply network for the generation of innovations in the direction of food waste management and valorisation. **The main focus is on exchange of material (waste and by-products) and non-material based resources (knowledge and transferable skills) via international as well as intersectoral mobility between Africa and Europe.**

Methodologically, SYBAWHEY draws on a case study of high volumes of underused by-products and wastes from banana production in Uganda and the environmentally toxic cheese whey produced by European dairies.

SYBAWHEY aims a multidisciplinary approach to the network to promote

- an area-wide sustainable supply network between EUROPE and AFRICA through research and innovation staff exchanges, and sharing of knowledge and ideas from research to market (and vice-versa) for the generation of innovations in the direction of waste management and valorisation of banana and dairy industry.
- activities over the entire lifecycles of products and cooperation between international and inter-sector partners for waste reduction, improved efficiency in manufacturing and transport and the development of novel supply chains for giving value to waste and by-products.
- accession of resources that might otherwise be difficult to develop or acquire, reduction of environmental and economical risk, speed-oriented and cost-effective development of novel products to fast-growing markets.
- development of professionals and technicians in waste management/valorisation and new product development.

AGENDA

Scientific presentations, project activities and administrative issues

Friday, September 28, 2018	
8 ³⁰ -9 ⁰⁰	Attendee registration
9 ⁰⁰ -9 ⁰⁵	Welcome and Opening Remarks
9 ⁰⁵ -9 ¹⁵	Presentation of SYBAWAY Project Dr. Konstantinos Gatzionis, Coordinator of SYBAWHEY project, School of Chemical Engineering, University of Birmingham, UK Ass. Prof. Fani Mantzouridou, Department of Chemistry, Aristotle University of Thessaloniki, Greece
9 ¹⁵ -9 ³⁵	Environmental management strategies toward a circular economy Dr. Christina Emmanouil, School of Spatial Planning and Development, Aristotle University of Thessaloniki, Greece
9 ³⁵ -9 ⁵⁵	Factors affecting the adoption of innovations in the agri-food sector Assoc. Prof. Anastasios Michailidis, Department of Agricultural Economics, Aristotle University of Thessaloniki, Greece
9 ⁵⁵ -10 ¹⁵	Circular economy in the dairy sector Theodora Vryonidou, Quality Assurance, Lefkonitziatis Dairy Products Ltd
10 ¹⁵ -10 ³⁵	Toward a sustainable bioeconomy in Africa Dr. Eddie Mugampoza, Department of Processing & Technology, Kyambogo University, Uganda
10 ³⁵ -11 ⁰⁰	Coffee Break
11 ⁰⁰ -11 ¹⁵	Exploring new functional food opportunities Ass. Prof. George Botsaris, Department of Agricultural Sciences, Biotechnology and Food Science, Cyprus University of Technology, Cyprus
11 ¹⁵ -11 ³⁰	Natural flavour from banana fruit Assoc. Prof. Adamantini Paraskevopoulou, Department of Chemistry, Aristotle University of Thessaloniki, Greece
11 ³⁰ -11 ⁴⁵	Green banana flour: A resistant starch-rich alternative Ivan Kiganda, Department of Processing & Technology, Kyambogo University, Uganda
11 ⁴⁵ -12 ⁰⁰	Exploitation of green banana flour as a functional ingredient for the production of bread Regina Nantege, Department of Processing & Technology, Kyambogo University, Uganda
12 ⁰⁰ -12 ¹⁵	Utilizing whey in biomass production and freeze drying-preservation of indigenous lactic acid bacteria in one-step process

	lordanis Savvidis, Department of Chemistry, Aristotle University of Thessaloniki
12 ¹⁵ -12 ³⁰	Characteristics of yogurt-like products prepared from the combination of whey and banana processing by-products and waste Eugenia Papadaki, Department of Chemistry, Aristotle University of Thessaloniki, Greece
12 ³⁰ -12 ⁴⁵	Consumers' willingness to buy novel food products from agri-food by-products and waste Paraskevi Tsimitri, Department of Agricultural Economics, Aristotle University of Thessaloniki, Greece
12 ⁴⁵ -13 ⁴⁵	Lunch Break
13 ⁴⁵ -14 ³⁰	Round Table: Toward the development of a sustainable bio-based economy at global, national and regional level (Moderator: Ass. Prof. Fani Mantzouridou , Department of Chemistry, Aristotle University of Thessaloniki Panelists: Prof. Konstantinos Triantafyllidis , Laboratory of Chemical and Environmental Technology, Department of Chemistry, Aristotle University of Thessaloniki; Chrysanthi Kiskini , Head of European Union Projects Department at Regional Development Fund of Central Macedonia; Villy Alexandraki , Uganda Honorary Consulate in Greece.
14 ³⁰ -15 ⁰⁰	MC Final Meeting All Project Partners' The project current status and next steps <i>(Discussion on administrative, financial and scientific issues)</i>



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