



# Alternative Proteins &

# Food Waste Utilisation Event

**Who Should Attend:**  
Food Manufacturers  
Drink Manufacturers

The Enabling Innovation team would like to invite you to attend on  
**11 October 2018, 9.00 till 16.30**  
2 FREE workshops (1/2 day each) at the University of Nottingham, Sutton Bonington campus

## Key Questions addressed at this event:

**Food Waste - Opportunities & Challenges**  
**Alternative Proteins - Plant based**  
**Free From, Food Allergy and Intolerances**

### A.M. Event

### Alternative Proteins

- 09.00 Welcome & Introduction: Where are we now?
- 09.15 Sustainable new protein sources  
**Dr. Joanne Gould - UoN**
- 09.45 Future Protein: nutrition issues & health benefits  
**Dr. Simon Welham/Prof. Andy Salter UoN**
- 10.30 Coffee
- 10.45 Free from, allergy & intolerance  
**Dr. Marcos Alcocer**
- 11.30 Sourcing & application of Plant based protein  
**Healy Group**
- 12.00 Panel Discussion with SME representatives
- 12.30 Questions & Answers



### P.M. Event

### Food Waste Utilisation

- 13.15 Welcome & Introduction: Where are we now?
- 13.30 Food Waste prevention/reduction: solutions for food & drink producing SMEs
- 14.00 Valorisation of Agri/Food waste as animal feed  
**Prof. Philip Garnsworth UoN**
- 14.30 Bioenergy from Agri/Food waste  
**Dr. Laura Porcu UoN**
- 15.00 Coffee
- 15.15 Bio-sustainable packaging from Agri/Food waste  
**Packaging company**
- 15.45 Panel Discussion with SME representatives
- 16.15 Questions & Answers
- 16.30 Finish



RSVP to [linda.molyneux@nottingham.ac.uk](mailto:linda.molyneux@nottingham.ac.uk)



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