

**FOOD WASTE UTILISATION &  
ALTERNATIVE PROTEINS WORKSHOP**  
**28 November 2017**  
**09.00 to 17.00**

The Enabling Innovation Project Team would like to invite you to attend two special workshops.

**Food Waste Utilisation & Alternative Proteins**

**At the University of Nottingham, Sutton Bonington campus.**

**The outline of the day is:**

**A.M. Event Food Waste Utilization**

- 08.45 Registration & Coffee
- 09.00 Welcome & Introduction: Where are we now?
- 09.30 Food Waste: Opportunities and Challenges
- 10.00 Food Waste Applications
- 10.30 Coffee
- 10.45 Food Waste for energy: Technical Solutions
- 11.05 Food Waste for Packaging
- 11.25 Case Study
- 11.45 Case Study
- 12.05 Questions & Answers
- 12.30 Lunch

**P.M. Event Alternative Protein**

- 13.30 Welcome & Introduction: Where are we now?
- 14.00 Sustainable New Protein Sources/Ingredients
- 14.30 Free-From, Food Allergy & Intolerance
- 15.00 Coffee Break
- 15.15 Sourcing Of Alternative Proteins: Plant based
- 15.35 Sourcing Of Alternative Proteins: Insect Based
- 15.55 Case Study
- 16.15 Case Study
- 16.35 Questions & Answers
- 17.00 Close

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