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**Total Food
2020:**

maximising
value from the
food chain

14 th April		
18:00-21:00	Reception drinks and canapés Professor Andy Long , Provost & Deputy Vice-Chancellor	Mezzanine, Orchard Hotel
15 th April		
8:45-09:15	Registration and refreshments	Atrium, East Midlands Conference Centre
9:20	Introduction and welcome Dr Eleanor Binner , Conference Chair and Professor Keith Waldron Conference Founder	Conference Theatre
9:30	Opening address Andy Nolan , Development and Sustainability Director, University of Nottingham Gavin Scott , Environmental Manager, University of Nottingham Sustainability	Conference Theatre
9:40	Social and political factors in sustainable food systems Chair: TBC <ul style="list-style-type: none"> Dr Gavin Milligan (Social and Governance Director at William Jackson Food) <i>Priorities for a sustainable agri-food system</i> Will Morlidge (Head of Strategy for the Local Enterprise Partnership for Derby, Derbyshire, Nottingham and Nottingham (D2N2LEP)) <i>Local industrial strategy: links to the food and agricultural sectors</i> 	Conference Theatre
10:45	Refreshments and break	Conference Theatre
11:10	Panel session: <ul style="list-style-type: none"> Austin Bryniarski (Yale University) <i>Diverting Attention? Food Waste as a Corporate Power Grab</i> Oliver Fisher (University of Nottingham) <i>Supporting industrial symbiosis for recovering waste from food processing through industrial digital technologies</i> 	Conference Theatre



12:10	<p>Social and political factors in sustainable food systems</p> <p>Chair: Professor Keith Waldron, Conference Founder, Director of Anglia Science Writing</p> <ul style="list-style-type: none">• Dr Thomas Dugmore (Associate Lecturer in Green Chemistry and Sustainable Industrial Technology, University of York) <i>The ReSAUCE project – Whole Systems Approach to Food Waste Valorisation</i>	Conference Theatre
12:45	<p>Buffet lunch and networking</p>	Atrium
13:45	<p>Food production</p> <p>Chair: Professor Andy Salter (University of Nottingham)</p> <ul style="list-style-type: none">• Dr Mike Salter (R&D Facilitator at AB Agri) <i>Commercial Livestock Agriculture in the 21st Century</i>• Professor David Salt (Director, Future Food Beacon)	Conference Theatre
14:50	<p>Refreshments and break</p>	Atrium
15:15	<p>Panel session:</p> <ul style="list-style-type: none">• Professor Derek Stewart (The James Hutton Institute) <i>Controlled Environment Food Production</i>• Herehau Blais (Teagasc Research Centre) <i>Concentration of skim milk by forward osmosis using delactosed permeate as an innovative draw solution</i>• Dr David A. Gray (University of Nottingham) <i>Nutritional Ingredients from Postharvest Peavine Field Residue ('Haulm' or 'Pea Straw')</i>	Conference Theatre
16:20	<p>Food production and farming practices</p> <p>Chair: Professor David Salt</p> <ul style="list-style-type: none">• Professor Andy Salter (Nutritional Biochemist, University of Nottingham)	Conference Theatre
19:00	<p>Evening Dinner</p>	Bramleys Brasserie, Orchards Hotel



16 th April		
8:45-9:15	Registration and refreshments	Atrium, East Midlands Conference Centre
9:20	Green Chemicals from the circular economy Chair: Professor Alex Conradie, Green Chemicals Beacon of Excellence, University of Nottingham <ul style="list-style-type: none">• Dr Sarah Hickingbottom (CEO Biovale)• Professor Simon J McQueen Mason (Chair in Materials Biology, University of York) <i>Creating value from lignocellulosic crop residues</i>	Conference Theatre
10:25	Refreshments and break	Atrium
10:50	Panel session: <ul style="list-style-type: none">• Dr Fatima Arrutia (UCLouvain) <i>Development of a continuous-flow system for microwave-assisted extraction of branched pectin from potato waste</i>• Rares Birsan (Quadram Institute) <i>Extraction of polyphenols from brewer's spent grains and their potential as anti-Alzheimer's agents</i>• Yujie Mao (University of Nottingham) <i>Investigating the influence of pectin content and structure on its functionality in bio-flocculant extracted from okra</i>	Conference Theatre
11:50	Green Chemicals from the Circular Economy Chair: Dr Sarah Hickingbottom, CEO Biovale <ul style="list-style-type: none">• Dr Neil Parry (R&D Programme Director Unilever)	Conference Theatre
12:30	Buffet lunch and networking	Atrium
13:30	Networking Session <ul style="list-style-type: none">• Introduction to the Green Chemicals and Future Food Beacons• Introduction to BBSRC NIBB in High Value Bio-renewables and collaborative funding opportunities (Eleanor Binner, HVB Management Board)• Flash presentations	Conference Theatre
14:30	High Value Biorenewables Network (HVB) sponsored networking coffee break	Atrium



15:15	Poster presentations	
19:00	Gala Dinner Guest speaker: Dr Ian Archer (Technical Director IBiolC)	Conference Theatre
Friday 17 th April		
8:45-9:10	Registration and refreshments	Atrium, East Midlands Conference Centre
9:15	The challenge of mixed and distributed feedstocks Chair: Dr Nick Tucker, University of Lincoln <ul style="list-style-type: none">• Dr Sonal Choudhary (Lead of the Scientific and Technologies Facilities Council (STFC) and Lecturer in Sustainable Management, University of Sheffield)• Gary Burgess (CEO Gegan Solutions)• Robyn Thompson (Key Account Co-ordinator, Enva) <i>Food Waste Collection at Enva England: Challenges and Opportunities</i>	Conference Theatre
10:45	Refreshments and break	Atrium
11:10	Panel session: <ul style="list-style-type: none">• Dr Filomena Silva (Aragonese Foundation for Research & Development) <i>Innovations in antimicrobial food packaging: the role of nanomolecules and encapsulating systems</i>• Dr Eleanor Binner (University of Nottingham) <i>Mobile microwave technology to stabilise feedstocks at point of source – proof of concept: Deactivation of polyphenol oxidase enzymes in apple</i>	Conference Theatre
12:00	Navigating the reduction of single-use plastics in the supply chain Chair: Dr Eleanor Binner, University of Nottingham <ul style="list-style-type: none">• Dr Nick Tucker (Associate Professor in Materials and Manufacturing, University of Lincoln)• Ellie Thompson and Jonathan Moore (WRAP)	Conference Theatre
13:00	Closing comments Mike Saltmarsh (Committee member RSC Food Group and Managing Director Inglehurst Foods Ltd)	Conference Theatre
13:10	Lunch	
14:00	Conference concludes	



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