

## Future of Food & Drinks: Sustainability and Food Processing

**3<sup>rd</sup> April 2019**  
**School of Chemical Engineering & Analytical Science**  
**University of Manchester**  
**Manchester M1 3AL**

### Conference Programme

08:30	<b>Registration</b>
09:00	<b>Conference opening remarks</b>
09:10	<b>Keynote</b> Prof. Adisa Azapagic
09:50	<b>Sustainable Affordable Snacks</b> Dr Zainudin Umar, PepsiCo
10.20	<b>An energy efficient processing approach to valorise food wastes</b> Dr Abhay Menon, UoBrunel, UoReading & UoNottingham
10.50	Break
11:00	<b>Microwave Processing in the food and drinks industry: turning co-products into novel products</b> Dr Eleanor Binner, University of Nottingham
11:30	<b>Concept of sustainable food processing demonstrated in a case study with pulsed electrical fields</b> Leandro Buchmann, ETH Zürich
12:00	<b>Buffet lunch</b>
13:00	<b>Sustainable Packaging: The dream solution or stuff of your nightmares?</b> Dr Stuart Gilby, PA Consulting

13:30	<b>KTN update</b> Dr Catherine Julia Mort, KTN
14:00	<b>Development of novel value chain from cocoa pod husks in Indonesia</b> Dr Afroditi Chatzifragkou, University of Reading
14:30	Break
14:45	<b>Key Challenges in the F&amp;D sector and opportunities for collaboration</b> Panel Discussion
15:45	<b>Conference closing remarks</b>
16:00	<b>Networking</b> <i>Drinks &amp; Canapés</i>
17:30	<b>Event concludes</b>

**To register for the event:**

<https://www.icheme.org/fdsig-sustain-food>