

# Agenda 4<sup>th</sup> meeting

## FP7- ERANET SUSFOOD

### Project: CEREAL

**“Improved resource efficiency throughout the post-harvest chain of fresh-cut fruits and vegetables”**

The 4<sup>th</sup> meeting will take place at the Stockholm University in Sweden

**21<sup>st</sup> – 22<sup>nd</sup> June 2017**

#### **Consortium:**

- European Reference Laboratory for Pesticide Residue in Fruits and Vegetables (EURL-FV) & University of Almería (UAL), Spain
- University of Alcalá (UAH), Spain
- National Institute for Agricultural and Food Research and Technology (INIA), Spain
- Stockholm University (LTU-SU), Sweden
- RWTH Aachen University (RWTH), Germany
- Fraunhofer-Institut für Verfahrenstechnik und Verpackung IVV (FIV), Germany
- Lappeenranta University of Technology (LUT), Finland
- Institute of chemistry and technology of polymers (CNR), Italy

**Wednesday, 21<sup>st</sup> June 2017**

9.00 – 9.30	Welcome from Stockholm University. Opening of Meeting	Aji Mathew (SU)
9.30 – 9.45	Review of Workplan, Timeframe & Incidences	Amadeo R. Fernández-Alba (EURL-UAL)
<b>WP1- DEVELOPMENT AND EVALUATION OF NANOSTRUCTURED BIOCIDAL SURFACES</b>		
9.45 – 10.00	Task 1.2. Grafting for surface modification of hydrophobic membranes	Roberto Rosal (UAH)
<b>WP 2. ASSESSMENT OF MEMBRANE PERFORMANCE AND DESIGN OF EQUIPMENT TO INTEGRATE MEMBRANES IN FOOD CLEANING SYSTEMS</b>		
10.00 – 10.30	Task 2.1. Elaboration and characterization of low fouling membranes	Aji Mathew (LTU-SU)
10.30 – 11.00	Coffee break	
11.00 – 11.30	Task 2.2. Synergy of oxidation processes with ultrafiltration and the prevention of biofouling	Mika Mänttari (LUT)
11.30 – 12.00	Task 2.3. Design and optimization of membrane modules for water reuse in food cleaning processes	Süleyman Yüce / Sarah Armbruster (RWTH)
	Task 2.4. Design and optimization of a membrane process dedicated to water recovery in food cleaning	
12.00 – 13.30	Lunch at Stora Skuggans Wårdshus ( <a href="http://carolaseko.se/stora-skuggan/">http://carolaseko.se/stora-skuggan/</a> )	
<b>WP 3. DEVELOPMENT AND EVALUATION OF A NEW GENERATION OF PACKAGING MATERIALS BASED ON NANOTECHNOLOGY</b>		
13.30 – 14.00	Task 3.3. Development of new active eco-sustainable biopolymer metal oxide nanocomposites for food packaging	Sossio Cimmino (CNR)
<b>WP 4. CHEMICAL EVALUATION OF THE EFFICACY AND SAFETY OF THE DEVELOPED MEMBRANES AND PACKING MATERIALS</b>		
14.00 – 14.15	Coffee break	
14.15 – 14.30	Task 4.2. Effectiveness evaluation of water cleaning process based on membranes and its combined use with ozone	MJ Martinez Bueno (EURL-UAL)
14.30 – 15.00	Task 4.3. Evaluation of chemical migration from packaging materials	MD Hernando (INIA)
<b>WP 5. DETERMINATION AND EVALUATION OF ANTIMICROBIAL EFFICACY AND SHELF LIFE PROLONGATION</b>		
15.00 – 15.15	Task 5.2. Evaluation of designed equipment with nanostructured membranes integrated in food cleaning systems	MJ Martinez Bueno (EURL-UAL)
15.15 – 15.45	Task 5.3. Evaluation of food quality and sensory acceptance of fresh-cut salad treated with the newly developed washing equipment	Peter Muranyi (IVV)
	Task 5.4. Microbiological evaluation of antimicrobial packaging materials based on nanotechnology and determination of their impact on fresh-cut produce quality and shelf life	
15.45 – 16.15	Visit to the host center	
16.30	Buss to Vasa museum	
17.00 – 17.30	Vasa museum tour	
18.00 – 20.45	Dinner at Wårdshuset Ulla Winbladh ( <a href="http://www.ullawinbladh.se">http://www.ullawinbladh.se</a> )	

**Thursday, 22<sup>nd</sup> June 2017**

<b>WP 6. LIFE CYCLE ASSESSMENT (LCA) STUDIES FOR POST-HARVEST CHAIN PROCESSING OF FRESH-CUT FRUITS AND VEGETABLES</b>		
9.00 – 9.30	Task 6.1. Definition of LCA methodology and collection of life cycle inventory (LCI) data Task 6.2. Life cycle impact assessment (LCIA) and optimization	María Dolores Hernando (INIA)
<b>WP7. MANAGEMENT &amp; WP8. COMMUNICATION AND DISSEMINATION</b>		
9.30 – 10.00	Task 7.1: Project management Task 7.1: Management of CEREAL website; Social media; Conferences & Congress	MJ Martinez Bueno (EURL-UAL)
10.00 – 10.30	Coffee break	
10.30 – 11.30	- Recap of the results of the last year - BioLIVE project - Closure	All Partners
11.30 – 13.00	Lunch at Restaurang Fossilen Naturhistoriska Riksmuseet ( <a href="http://www.nrm.se/besokmuseet/restaurangfossilen.6874.html">http://www.nrm.se/besokmuseet/restaurangfossilen.6874.html</a> )	