

PROGRAMME

BIO N'DAYS
2011
LES RENDEZ-VOUS

INTERNATIONAL CONFERENCE
SEPT. 07, 2011
Part of Tech & Bio
Valence, France

VALORIZATION OF ORGANIC BYPRODUCTS
TECHNOLOGICAL AND INNOVATIVE SOLUTIONS FOR ORGANIC PRODUCTS

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Les Rendez-vous B.I.O N' Days 2011 - PROGRAMME – Sept. 07 2011

INEED Rovaltain 1 rue des peunions BP16208 Alican 26958 Valence cedex 9 - Tel : 04 75 55 80 11
CONTACT : Audrey BERTON - Organics Cluster - biovalence.org/organics-cluster/

One single date for finding solutions and giving a new life to your organic byproducts !

Organic waste generally means a double cost for a production or processing company: the material loss cost and the cost of dealing with waste linked to environmental requirements to sort, trace and find a supplier who will accept the delegation of these operations.

However, through the different examples chosen for a system that is already in place or through the paths that research is laying today, it would seem that waste is an opportunity and can be turned into a by-product: a product generated by the company and can generate economic income, rather than loss.

From the advantages of composting, to the extraction of active molecules, there is a wide range of possibilities. Yes but, what is the cost? What conditions are needed? What investment has to be made? Are there ways for each sector? How long will it take?

Here are some questions that the Rendez-vous B.I.O N' Days 2011 will try to answer and to outline future directions.

INTERNATIONAL SYMPOSIUM

9.30am

Opening speech

Jean Pierre PELLET – President of Organics Cluster

9.45am-10.20am

The ways to value organic by-products: state-of -the art and economic prospects

Mr Loic LAFON, Research Director, ISARA, (Lyon, France)

10.30am-10.50am

Food industry by-product valorization: the VAMACOPIA project

Inventory of the pool of by-products to study some molecules of interest. Branches: cereals, fruits and vegetables, algae, dairy products, wine growing and making, fats, distillery.

Mr Philippe De Braeckelaer – DGA, CVG (Dury, France)

11.00am-11.20am

Valorization of by-products from growing scented plants

Technico-economic study of different valorization alternatives: energy, biomaterials, agricultural ones. Constraints and new pooling prospects.

Mr Bert CANDAELE – project manager- CRIEPPAM (Manosque, France)

11.30am-11.50am

Valorization of Olive by-products: Rewaste for Life project

Presentation of operations at a pilot factory for the valorization of olive mill effluents – experimental results on the production of purified water, antioxidant compounds for food and cosmetics and the production of biogas.

Elena De Marco, Salvatore FALCO, Maria SAVARESE CRIOL-Industria Oleria Biago Mataluni srl (Italy)

12.00-12.20pm

Cosmetic valorization of organic by-products from the Rhone Valley fruit producers

Presentation of a collaborative approach for the development of an integrated, traced and short circuit branch.

Mr Antoine Piccirilli SAEML VALAGRO, Mr Lionel BERNARD Vergers de Beauté®, Mr Christophe CLAUDE RHODACOOOP (France)

12.30pm-12.50pm

Solutions for the valorization of by-products by methanisation: current situation, technologies and concrete example.

M. Sylvain PANAS- GREENWATT (Belgium)

1pm-1.20pm

Implementation of a chain of food industry by product in partnership with local farmers.

M. Frédéric JEAN –HERO France (France)

1.30pm – 2.30pm : Organic Buffet - Local products from organic agriculture.

INNOVATION INSIDE

9am-5pm non-stop – Promotion of Innovative projects and meeting with experts:

Utilization of animal feed supplemented with natural anti-oxidants from agricultural by-products (tomato peel and seeds, pericarp hazelnut and hazel leaves and grape pomace)

Ortoffi M., Gai F., Lembo G.*, Palmegiano G.B., Peiretti P.G., Strazzullo G.

CNR Institute of Science of Food Production, Turin Division, Via L. da Vinci 44, Grugliasco (TO), Italy

** COISPA, Experimental Station for the Study of Resources of the Sea, Via dei Trulli 18, Bari, Italy*

Pilot for mobile methanisation and local methanisation:

Solutions for the valorization of agricultural by-products and food industry by products (on site) for producing renewable energy (energy optimisation).

Presentation of a tool to help develop a methanisation project.

Ms Charlotte MARCEL- Engineer, CEFT- (Valence, France)

Example of industrial applications for the valorization of by-products (seeds, peels) in cosmetics/neutraceuticals; by using supercritical carbon dioxide - a procedure that can be transferred to raw materials from organic agriculture.

Mr Perrut, SEPAREX (France)

Conception of future foods enriched with active compounds (polyphenols) obtained by the valorization of artichoke by-products.

Mr Angel. MARTINEZ, Mr Didier QUINTIN- Centro Tecnológico de la Conserva - (Murcia, Spain)

Development of eco-compatible surface-actives from by-products for the formulation of cosmetic and detergent products.

Ms Marie DUFAURET, Surfact' Green – ENSCR (Rennes, France)

"From by-product to eco-material": Biogranulats®

Production of coarse mineral gravel designed for use as an outdoor floor coating- from recycling of by-products of the food processing industry.

Mr Franck JANIER-DUBRY, Phyto-VALOR S.A.S. (Le Pouzin, France)

Phytomarc Projects: Development of plant extracts from Food Industry by-products as alternatives to pesticides.

Ms Annabel SIMON –LEVERT, Company AKINAO (Perpignan, France) –Mr Frédéric LHOSTE- Pôle Qualiméditerranée

France ECO-EXTRACTION : Group of PEIFL, PASS and TRIMATEC competitiveness poles as well as IFS technical partners and the laboratory GREEN to pool, develop and structure the Eco-Extraction branch for plants by working on improving and transmitting competencies, techniques, methods and tools (R&D platforms) as well as on the valorization of by-products.

Also in the presents of RMT Ecoval, SAEML Valagro, ISARA, Ege University Faculty of Agriculture Department of Horticulture (Prof. Dr. Uygun AKSOY) ...

Workshop: Inter-Cluster Organics



2.30pm-5pm: Developing european inter-cluster alliance for organic agriculture. **Presentation of organic agriculture and market trends by Greek Cluster (Organic Product Cluster), Turkish Cluster (Association of organic agriculture Organization – ETO, Ege University), German Cluster (EKOCONNECT) and Rhône-Alpes Cluster (Organics Cluster).**

For futher exchanges, Inter-Cluster Organics European partners will be exhibiting on the European area of Tech&Bio tradeshow on September 7th and 8th.