

Final workshop of the International Network ‘Waste-To-Value Ideas for a Sustainable Food System: From Product to Market’ 23.11.2021



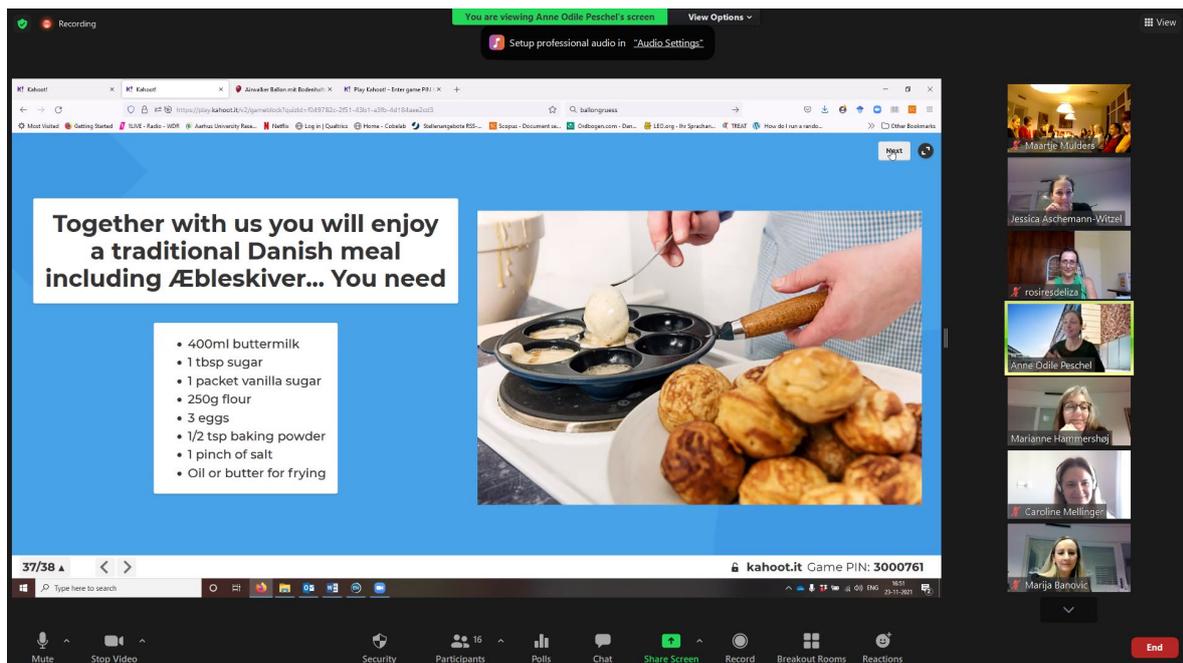
In a virtual workshop joining researchers from Embrapa Food Technology in Rio de Janeiro, Brazil, and Aarhus University (Department of Food Science and MAPP Centre at the Department of Management) have updated each other on the ongoing research on waste-to-value and sustainability.

The virtual workshop was the final event in the network, which had started with a visit by the AU team in Rio in November 2019.

After an introduction to Embrapa Food Technology, the two institutions took turns with short outlines of current and upcoming research. Topics were amongst others the exploration of bioactive compounds in tropical fruits and in particular the side-streams otherwise wasted, new advances in preservation and homogenisation methods in processing, innovative uses of by-products in food products, novel ideas for the food use of seaweed or cellular alternatives for the production of milk, consumer reaction to sustainable packing, plant-based consumer trends in both Denmark and in Brazil, and innovations in and acceptance of plant-based foods such as vegan cheese, proteins providing sweetness, or diverse pulses.

Who would have known for example, that the side-streams from producing juice of the endemic Jaboticaba berry could one day be an exotic fruit crunch in Danish granola? That there is a trend to more sustainable meat demand or meat reduction in both Brazil and Denmark? And how much Danish consumer habits yet have to change to consumer as much pulses as the dietary recommendations suggest – compared to the typical Brazilian diet?

Researchers discussed ideas during and after the workshop, and finalized with a presentation and quiz on the Danish hygge concept.



More information on the network can be found here:

<https://mgmt.au.dk/research/marketing/mapp/projects/waste-to-value>

A video on Embrapa Food Technology and its facilities can be found here:

<https://youtu.be/etLq1PadqHw>

The network's publications: 'Sustainable use of tropical fruits? Challenges and opportunities of applying the waste-to-value concept to international value chains and 'Taste perceptions mediate the effect of a health goal on food choice' can be found here, respectively:

<https://doi.org/10.1080/10408398.2021.1963665>

<https://doi.org/10.1016/j.foodqual.2021.104305>

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