# Waste Valorisation Workshop

**Heslington Hall HG09, 11th April 2011, 11.00 – 16:00**

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**Agenda**

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| *10:45* | *Tea & Coffee* |  |
| 11:00 | Welcome & Introductions  | *Sue Hartley, YESI* |
| 11:05 | The potential for biowaste utilisation worldwide – an introduction | *James Clark & Lucie Pfaltzgraff, Green Chemistry*  |
| 11:15 | Total exploitation of agri-food chain co-products | *Keith Waldron, Institute of Food Research* |
| 11:30 | Market potential for speciality agricultural products produced using thermophilic aerobic digestion of food wastes | *Mike Jordan, Biowaste Recovery Ltd* |
| 11:45 | Waste as a Resource: Mapping the Waste Inventory | *Malcolm Bailey, National Industrial Symbiosis Programme* |
| 12:00 | Cradle to Cradle: The Ultimate Solution | *Peter Cook, White Rose Shopping Centre* |
| *12:15* | *Lunch* |  |
| 13:00 | Green Technologies for “2nd generation” food waste valorisation | *James Clark & Lucie Pfaltzgraff, Green Chemistry*  |
| 13:15 | From conventional treatment to the Green Biorefinery Concept | *Antoine Findeling, Veolia* |
| 13:30 | UK Trade and Investment – linking UK research to overseas opportunities | *Ken Johnston, UK Trade & Investment* |
| 13:45 | Discussion 1 – Research Ideas & Issues | *Facilitators: Avtar Matharu & Maggie Smallwood* |
| *14:45* | *Tea & Coffee* |  |
| 15:00 | Discussion 2 – Developing Research Projects | *Facilitator: James Clark* |
| 15:50 | Event summary & where next | *James Clark* |
| 16:00 | Event Close |  |