

24-27 September Athens, Greece

# Conference Program

**Organisers** 







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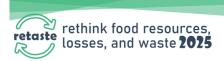
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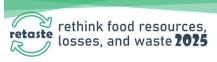


## **ROOM A**

# Day 1 - Wednesday 24/09/2025

		ID	Speaker	Title
			Opening Session  Katia Lasaridi -	
9:15			Thrassyvoulos Manios	Welcome speeches, Chairs
9:30			Georgios Dedousis	Rector Harokopio University
9:40			Manolis Grafakos	Secretary General for Waste Management Coordination, Hellenic Ministry of Environment and Energy
10:00			George Sachinis	Director of Strategy and Innovation, Towards a water reuse strategy in Attica
10:20			Georgios Koufodimos	Engineering, Construction & Operations Director THALIS ES SA
10:40			Christos Tsompanidis	CEO, Enviroplan SA
11:00			Katia Lasaridi	Consumer food waste measurement: perspectives and challenges in the era of Al
11:20		Participa	ants:	Round Table Title:
11:40			Georgios Sachinis	
12:00			Christos Tsompanidis G. Koufodimos	Different Approaches on Waste Management in the Era of Defence Europe
12:20			Katia Lasaridi	
				LUNCH BREAK
12:30				
12:30		Session	1- Food Loss and Waste: Mo	onitoring, Prevention & Reduction #1- Chairs: K. Abeliotis and H. Hartikainen
13:30	К	Session	1- Food Loss and Waste: Mo	
	K	Session 972		nitoring, Prevention & Reduction #1- Chairs: K. Abeliotis and H. Hartikainen
13:30			Clara Cicatiello	onitoring, Prevention & Reduction #1- Chairs: K. Abeliotis and H. Hartikainen  Challenges in monitoring and managing food loss at the early stages of supply chains
13:30 13:50		972 1070	Clara Cicatiello  Mattias Eriksson	Challenges in monitoring and managing food loss at the early stages of supply chains  The potential to reduce food waste in Swedish households  Store your loaves right! Household purchase and storage practices associated to lower bread waste: learnings from a
13:50 14:10		972 1070	Clara Cicatiello  Mattias Eriksson  Valérie L. Almli	Challenges in monitoring and managing food loss at the early stages of supply chains  The potential to reduce food waste in Swedish households  Store your loaves right! Household purchase and storage practices associated to lower bread waste: learnings from a representative survey sample in Norway
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13:30 13:50 14:10 14:25 14:40 14:55		972 1070 1041 \ 935 1014 1021	Clara Cicatiello  Mattias Eriksson  Valérie L. Almli  Y Alexander Moores  Rahul Saini  Aina Elstad Stensgård  Hanna Hartikainen	Challenges in monitoring and managing food loss at the early stages of supply chains  The potential to reduce food waste in Swedish households  Store your loaves right! Household purchase and storage practices associated to lower bread waste: learnings from a representative survey sample in Norway  Home-made or ready-made? Food waste in British sandwiches  Data-Driven Approach to Reduce Food Waste Generation in Commercial Kitchens  Blinded by the bun: Food waste and cognitive biases in the convenience sector  The weight of waste: Rethinking food waste monitoring through composition-based indicators – A Finnish case-study  Coffee Break
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#### **ROOM B**

# Day 1 - Wednesday 24/09/2025

8:00 Registration and Welcome Coffee

#### **Follow Room A**

12:30 LUNCH BREAK

#### Session 3 - Sewage & Sludge #1 : Chairs Lidia Lombardi and Othman Almashaqbeh

13:30	K	1117	Lidia Lombardi	Integrated strategies for more sustainable sewage sludge management systems
13:45	K		Ioannis Mandilaras	Integrated Sludge Management at the Psyttalia WWTP: Energy Recovery, Circularity and Future Challenges
14:00	K	1189	Dimitrios Mertzis	Decentralised heat and power generation from low-quality organic residues
14:15		997	lakovos lakovides	The District Local Government Organization of Larnaka: The transformation of wastewater to value product for agricultural purposes and reuse
14:30		1017	Othman Almashaqbeh	Sludge management and disposal from wastewater treatment plants in Jordan
14:45		1118	Lidia Lombardi	Pyrolysis of sewage sludge
15:00		1087	Amal ElRawy, Hany Ibrahim	A pathway to sustainability through Sewage Sludge management in Egypt
15:15		1091	Azize Ayol	SLUDGE MANAGEMENT in TÜRKİYE: LIFE CYCLE ANALYSIS of DIFFERENT DISPOSAL ALTERNATIVES BASED ON ENERGY RECOVERY

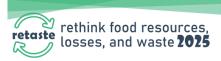
#### Coffee Break

#### Session 4 - Sewage & Sludge #2 $\,$ - Chairs Chairs Lidia Lombardi and Hanny Ibrahim

16:00	Thrassyvoulos Manios	Combining Solar Drying and Composting: the Experience from the WWTP of Rethymno
16:15	1191 Céline Vaneeckhaute	Optimizing Pyrolysis for Sustainable Biosolids Management: Strategies for Micropollutant Removal and End-Product Valorization
16:30	Participants:	Round Table Title:
16:45		
17:00	Lidia Lombardi	
17:15	loannis Mandilaras Céline Vaneeckhaute Othman Almashagbeh	Sewage Sludge: Threats, Benefits and Oportunities
17:30	G. Brikis	Conago orango. Impato, ponente una oportamino
17:45		

16:30 - 21:30

Hadrian aqueduct excursion (departing and returning to HUA)









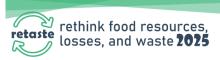




#### **ROOM C**

## Day 1 - Wednesday 24/09/2025

8:00 Registration and Welcome Coffee Follow Room A 12:30 LUNCH BREAK Session 5 - ART - Chairs: Ina Jessen and Felicitas Scheider 13:30 Food as Art Material - selected Examples from Social History 14:00 1035 Y Joanna Dong Food, Community, and Redevelopment in London's Royal Docks 14:30 954 Ina Jessen Food as a Sociopolitical Material in Contemporary Art 15:00 **Round Table Title:** 15:30 Ina Jessen Felicitas Schneider 16:00 Food as Art Material 16:30 Joanna Dong 17:00 Coffee Break Session 6 - Biogass & Biomethane - Chairs: Raul Munoz and Ana Ramos RECOVERYING THE UNTAPPED POTENTIAL OF BIOGAS AND SYNGAS IN NOVEL GAS PHASE BIOREFINERIES 16:00 981 Raul Muñoz 16:15 Efi Tritopoulou Biogas Upgrading Opportunities in Greece 16:30 Hydrothermal Processing of Food Waste: Dual Pathways for Enhanced Anaerobic Digestion and Hydrochar Production 16:45 1141 Ana Ramos Biowaste as the goldmine of the modern era: key findings on the social pillar Hygienization of animal by-products using Pulsed Electric Field for biogas plant: modelling of inactivation performances and 17:00 1000 Gwendal Vonk energy consumption for two indicator bacteria 17:15 1122 VY Emanuel Calderón Velasco Harnessing Microbial Fuel Cells for Green Energy Recovery: Insights from Life Cycle Assessment 17:30 948 VY Ftimbé LARE Toward Affordable Biogas Toilets: Optimizing the Co-Digestion of Human Excreta and Livestock Waste in Rural Burkina Faso 17:45 1133 Y Poulami Chatterjee Effect of lipase pre-treatment on biomethane production from canteen food waste A novel composite of hydroxyapatite/Zinc oxide/Magnetite @biochar for mitigation the inhibition effect of antibiotics on the 18:00 910 The effect of organic loading rate on cheese whey treatment using a Microbial Electrolysis Cell-assisted Anaerobic Digestion Orfeas Fragkos | Asimina Tremouli 18:15 1081 system Hadrian aqueduct excursion 16:30 - 21:30 (departing and returning to HUA)











#### **POSTERS**

# Day 1 - Wednesday 24/09/2025

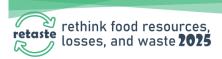
				Posters 11:00 - 11:30
Spot	ID		Presenter	Title
1	936		Anna Andersone	Inflammation-Modulating Activity of Aronia (Aronia melanocarpa) and Blackcurrant (Ribes nigrum) Pruning Lignocellulosic Biomass' Extracts
2	955		Aleksandra Piotrowicz	Spent coffee material - sustainable solution applied in the culture medium to support the growth of oleaginous yeasts Yarrowia lipolytica
3	983		Stanislava Gorjanović	GRANULATION OF FRUIT AND VEGETABLE POMACE POWDER WITH HYDROLIZED BOVINE COLLAGEN
4	988		Darko Micić	HYDROCOLLOID-ASSISTED GRANULATION OF APPLE POMACE: PHYSICOCHEMICAL PROPERTIES AND FUNCTIONAL POTENTIAL
5	995		Danka Radić	Celery and apple pomace flour as a carrier of cheese starter cultures
6	1012		Manuela M. Moreira	Biogenic Amine Assessment in Fishery Coproducts and Hydrolysates: Ensuring Safety in Novel Protein Ingredients
7	1036		Nedeljka Spasevski	INFLUENCE OF CAMELINA MEAL ADDITION ON SENSORY AND PHYSICOCHEMICAL PROPERTIES OF MEATBALLS
8	1056		Efstratios Episkopou	Valorization of invasive blue crab through development of a nutritious instant fish soup: A circular economy approach
9	1098		Sergio Navarro Sanchez	COSMETIC VALORIZATION OF PISTACHIO SHELLS AS A NATURAL EXFOLIATING AGENT
10	1131		Eleftherios Kyzakis	Bioconversion of Agro-Industrial Waste into Biogas and Polyhydroxyalkanoates Using a Two-Stage Microbial Strategy
11	1132		Tea Sokač Cvetnić	Characterization of novel formulations of fish waste biopolymers used as carriers of natural bioactive compounds from sea fennel and rosemary
12	1104	*	Yuvika Chauhan	Exploring the Potential of Microalgae-Based Biodiesel in India: A Multidimensional Analysis
13	1063		Ana Maria Barreiros	Phytochemical Composition and Antioxidant Capacity: Comparing Solar Ovens and Traditional Cooking Methods
14	984	*	Lembit Nei	Pharmaceuticals in Sewage Sludge: Problems and Solutions
15	1140		Luís M. G. Castro	Valorization of Agro-Industrial By-Products for the Nutritional and Sustainable Reformulation of Breakfast Cereals
16	1072	Υ	Giovanni Scotti	Circular economy practices and food loss management in Italian agriculture: Survey data and descriptive evidence
17	1077		Petros Taoukis	Green Active Packaging with Natural Antimicrobials for Perishable Food Preservation
18	1085	*	Abdelilah EL ABBASSI	From Waste Stream to Value Chain: Two Decades of Innovation in Olive Mill Wastewater Treatment and Resource Recovery
19	1129	*	Oladeji Mary	Concentration and human health risk of heavy metals on canned and bottled beverages purchased from various stores in Pretoria, South Africa.
20	1093		Dimitra Betsa	Valorization of brewer's spent grain via its incorporation into bakery products

#### Virtual Posters 16:00 - 16: 30

Spot	ID		Speaker	Title
1	923	V*	Yaqoob Sultan	Optimizing Interspecific Crosses in Hibiscus: Toward New Dwarf and Ornamental Varieties
2	1029	VY	Virginie Xavier	Evaluating Heat vs. Ultrasound-Assisted Extractions of Hypocholesterolaemic Compounds from Pleurotus ostreatus Bioresidues
3	1037	V*	Mahzaib Abbasi	Harnessing Food-Derived Orange Peel Waste for the Synthesis of Antimicrobial Silver Nanoparticles: A Novel Resource for Green Nanomaterials
4	904	٧	Nevena Borisova	ALTERNATIVE ENERGY PRODUCTION FROM WASTES FROM VINEYARD FARMS
5	1109	٧	Havva Uyar	Towards a Multi-Dimensional Value Assessment of Agricultural Data
6	1001	٧*	Beatriz Molinuevo-Salces	BIOCOMFOREST: Valorization of pruning and gardening waste by composting for the development of local bioeconomy and circular strategies for ecological transition
7	1214	V*	Aspasia Ispyroglou	Uncovering Food Waste in the Greek Food Service Sector: Insights from Restaurants in Athens

16:30 - 21:30

Hadrian aqueduct excursion (departing and returning to HUA)









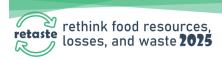




## **ROOM A**

# Day 2 - Thursday 25/09/2025

			Welcome Coffee
	ID	Speaker	Title
	Sessio	n 7 - Compost, Alternative Nu	trients, Farming Systems and Information Technologies #1- Chairs: E. Baldi and F. Fernandez
9:00	925	Shirish Singh	Evaluating co-compost produced from dewatered faecal sludge with municipal solid waste (kitchen and garden waste) in India
9:15	1005	Elena Baldi	Molecular and physiological response of Sangiovese vine to compost supply
9:30	1015	Sonia Monterisi	Harnessing winery sludge compost for sustainable viticulture: effects on soil fertility and microbial activity in pot and field trials
9:45	1137	Senzeni Nyathi	Quality analysis of households' compost from low- and high-income communities of Pretoria North, South Africa
10:00	1135	Liziwe Mugivhisa	ASSESSMENT OF THE YIELD, NUTRIENTS AND TRACE METALS IN Spinacia oleracea HARVESTED FROM SOIL TREATED WIT FOOD WASTE COMPOST
10:15	942	Yigal Achmon	Valorization of Organic Wastes in Soil Biosolarization: Comparative Assessment of Green Tea Waste, Fish Waste, and Eggshe Waste as Amendments
10:30	977	Fabian Fernandez	Rethinking Grain Production and Environmental Nitrogen Losses by Employing Nitrogen Best Management Practices
10:45	1119	Dr Qianlai Zhuang	The role of marginal lands in biomass production, carbon sequestration, and greenhouse gas emissions in the United States
11:00	914	V Theresia Gunawan	Urban Farming Practices: A Sustainable Solution for Food Resources, Losses, and Waste
			Coffee Break
	Sessio	n 8 -Compost, Alternative Nut	rients, Farming Systems and Information Technologies #2 - Chairs: G. Colleti and O. Kira
11:30	987	Y Konstantina Karakoula	Valorisation of Emmer Bran through Arabinoxylan Extraction and Prebiotic Functionality Assessment
11:45	974	V Enrico Doria	Valorization of plant-waste materials to produce bioactive compounds with potential biostimulant function
12:00	989	V Jose Angel Siles Lopez	SENSOR-BASED INTELLIGENCE TO IMPROVE AIR QUALITY IN THE TREATMENT OF URBAN ORGANIC WASTE
12:15	992	Y Niso Randellini	Determinants of farm-level Circular Economy adoption in Italian agriculture. Empirical evidence.
12:30	1069	Y Davide Farruggia	Effect of short-term application of various bio-based materials on crop tolerance to salt stress
12:45	944	Ginevra Colletti	Incentivizing Agroecological Practices in Greece: Insights from CAP 2023-2027 Strategic Plan and Scenario Projections with the FABLE Calculator
13:00	908	Oz Kira	Enhancing Sustainable Urban Agriculture and Climate Resilience through Outdoor Agricultural Green Walls in Semi-Arid Environments
13:15	959	Jones Athai	Sustainability Assessment of Hermetic Grain Storage: Environmental and Social Perspectives on Post-Harvest Infrastructure
13:30	965	Gourav Dhar Bhowmick	Investigating the Effects of Elevated Carbon Dioxide Stress in the Production of Mustard and Radish Microgreens using Kappaphycus alvarezii-based Biostimulants
	Sessio	n 9 - Food Loss and Waste: M	onitoring, Prevention & Reduction #3 - Chairs: Carlos Martin-Rios and Sini Valmari
14:00	1156	Antonio De Carluccio	Transforming the Food Chain structure to reduce Food Loss and Waste (FLW)
14:15	930	Carlos Martin-Rios	Food waste in ghost kitchens: An institutional theory perspective
14:30	1095	Sini Valmari	I get a kick out of it' – Everyday strategies to reduce food waste trough planning and use of expiring foods
14:45	926	V Joana Simões	Policy recommendations from behavior sciences to improve household food waste reduction interventions in Portugal
15:00	1136	Y Arianna De Conno	A food environment-based approach to food waste in multi-objective policy integration processes. The case of the school catering in Capannori (Italy)
15:15	1032	Y Raimonda Soloha	Causes, awareness and behaviour of food waste generation in Latvian households: a quantitative study
15:30	1027	Anna Sagrera Cots	A Food Loss registry and sustainability tool: monitoring food losses and their associated impacts
15:45	1190	Gartiela Dana Boca	Integrated analysis of Eco consumer behavior in Maramureş County
			Coffee Break
	Sessio	n 10- Food Loss and Waste: I	Monitoring, Prevention & Reduction #4 - Chairs: Antonio De Carluccio and Christina Marouli
16:30	1161	Antonio De Carluccio	Building Consumer Capacity for a Just Zero Food Waste Transition
16:45	1199	Stefan Eikenberry	Student Food Waste in a Greek Higher Education Institution: Temporal Trends in Attitudes and Behaviors
17:00	1123	V Angélica Robayo-Avendar	io RESPONSIBLE CONSUMPTION HABITS IN COLOMBIAN HOMES AS STRATEGY CIRCULAR ECONOMY
17:15	922	V Pedro Compais	Food Consumption and Online Behaviour: Exploratory Analysis and Baseline Models using Web Search Queries
	1147	V Burcu Kör	External Enablers of Sustainable Practices in the Twin Transition: Insights from Dutch F&B SMEs
17:30	1182	Ioannis Louloudakis	Reducing the footprint of agriculture through sustainable land management practices
17:30 17:45	1102		
			Speed Dating Event









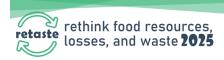




## **ROOM B**

# Day 2 - Thursday 25/09/2025

8:30			Welcome Coffee					
5.00								
	ID	Speaker	Title					
Session 11 - Life Projects #1 - Chairs: T. Manios and V. Beghetto								
9:00		Thrassyvoulos Manios	Welcome to LIFE					
9:05 K		Nikos Psimmenos Green Fund	The Life Programme Structure and Aims - Climate Change Adaptation and Mitigation – Clean Energy Transition					
9:25 K		Dimitrios Banousis Green Fund	The Life Programme Structure and Aims - Circular Economy and Quality of LIFE - Nature and Biodiversity					
9:45	1201	MARIA TSAKONA	LIFE-IP CEI-Greece - Circular Economy Implementation in Greece					
10:05	1006	Valentina Beghetto	Study of Bio-Based Fillers and Additives for the Production of Biodegradable Biopolymers					
10:25	1150	Stylianos Gyparakis	HIPPOCRATES project: Design, Construction and Installation of Demonstration Hospital Wastewater Treatment Units					
10:45	980	Krisztián Mészáros	Püspökszilágy's LIFE Projects: From Local Nature-Based Solutions to Catchment-Level and Community-Based Climate Adaptation					
			Coffee Break					
	Session 1	2 - Life Projects #2 - Chairs	: C. Tsompanidis and M. Guarguaglini					
11:30	1055 Y	Rossella Petti	Valorisation of Dredged Sediments and Mussel Shell Waste for Sustainable Port Infrastructure: First Results from the GREENLIFE4SEAS Project					
11:50	1004	Michela Guarguaglini	Real-time integrated safety-security risk assessment in the framework of circular economy					
12:10	1002 V*	* Beatriz Molinuevo-Salces	Development of gas permeable membrane systems for the ammonia emission mitigation in livestock production. LIFE Gre Ammonia					
12:30	1049	Vaso Kontou	Empowering Youth-Led Energy Communities – The POWERYOUTH Project					
12:50	1188	Thrassyvoulos Manios	The LIFE-INOFEED PROJECT: Innovative Onsite Treatment of Food-related Wastes for Viable Production of Animal Feed					
13:10		Christos Tsompanidis	Sustainable Transformation of Waste to Biomethane, through Innovative Upgraded Anaerobic Digestion and Gasification					
	Session 1	3 - Life Projects #3 - Chairs	: Nikos Psimmenos Dimitrios Banousis					
14:00	<b>Session 1</b> 1172	3 - Life Projects #3 - Chairs Jelica Novakovic	: Nikos Psimmenos Dimitrios Banousis  Resource and energy efficiency in digestate valorisation: The Case of the DIMITRA Project					
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14:00 14:20 14:40		Jelica Novakovic  Katia Lasaridi	Resource and energy efficiency in digestate valorisation: The Case of the DIMITRA Project					
14:20	1172	Jelica Novakovic  Katia Lasaridi	Resource and energy efficiency in digestate valorisation: The Case of the DIMITRA Project  Climbing the Food Waste Hierarchy Ladder: Insights from the LIFE-IP CEI-Greece Project					
14:20 14:40 15:00	1172	Jelica Novakovic  Katia Lasaridi  nts:  Nikos Psimmenos Dimitrios Banousis Valentina Beghetto	Resource and energy efficiency in digestate valorisation: The Case of the DIMITRA Project  Climbing the Food Waste Hierarchy Ladder: Insights from the LIFE-IP CEI-Greece Project  Round Table Title:					
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# **ROOM C**

# Day 2 - Thursday 25/09/2025

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Session 15 - Water Reuse 81 - Chairs: A. Stefanakis and A. M. Barrainos	8:30		Welcome Coffee
Section 15 - Water Reuse #2 - Chains: J. Roussel and M. Fountoulable   Part	ı	D Speaker	Title
1915   1167 Jimmy Rousel HISPPOCRATES LIF PROJECT Results from the first operational professor for extensional professor of the demonstration Unit at the General Versional Professor of Concern Versional Professor of Transition Williams (Versional Professor of Concern Versional Professor Office Processor (Versional Professor Office Processor Versional Professor (Versional Professor Versional Professor Versional Professor Versional Professor (Versional Professor Versional Professor Versional Professor Versional Professor (Versional Professor Versional Professor Versional Professor (Versional Professor Versional Professor Versional Professor (Versional Professor Versional Professor Versional Prof	Se	ssion 15 - Water Reuse #1 - Chair	s: A. Stefanakis and A. M. Barreiros
1722   F. Calicou   THE EIRPOCRATE SIZE PROJECT Results from the first operational period of the demonstration Unit at the General Vertication Food Project Interestion Code Oncoc.	9:00 K	Efthimios Lytras	From Contaminants to Confidence: Scientific and Technological Challenges in Safe Wastewater Reuse
11/3   P. Collino   Variable of Recipital in Terestion Creek, Greece	9:15 11	167 Jimmy Roussel	<u> </u>
1905   906   Urszula Stachewicz   Designing electrospun fire meshes and yarns for fog water and energy harvesting	9:30 11	F. Galliou	
1015 1913 Theorition Matsoulias Smart Water Management and Control Systems 1026 1021 Ann Maria Barreiros Treated Westewater Irrigation. Effects of Nanoplastics and Heavy Metals on Lettuce phenolic composition 1026 1013 Y Ma. Pooja Panday Peganovah  Coffee Break  Coffee Break  Session 16 - Water Rause 27 - Chairs: J. Rouses and Simulation of a Tio, Coated Photocoatalytic Rectangular Reactor for Enhanced Removed of Metformin. A CFD Approach  Coffee Break  Coffee Break  Session 16 - Water Rause 27 - Chairs: J. Rouses and M. Fountoulakis  New European Directive on Urban Westewater Treatment: The Need for Quaternary Treatment to Remove Micropollutants Pathogons 11250 1112 Dr. Desea Sacham Epigemene Dischar from assemble digestate for advanced wastewater treatment within a circular economy 11260 986 Alexandros Staffanskis 11261 1112 Pr. Pilipe Fernance 11275 1112 Pr. Pilipe Fernance 11275 1112 Pr. Pilipe Fernance 11275 1112 Pr. Pilipe Fernance 11276 STELIOS SAMIOS Wastewater treatment and maximizing energy savings using machine learning in a Wastewater Treatment Plant  LUNCH BREAK  LUNCH BREAK  LUNCH BREAK  Water Reuse 3 - Chairs: T. Manios  LUNCH BREAK  Valuer Reuse 3 - Chairs: T. Manios  Session 17 - Water Reuse 43 - Chairs: T. Manios  LUNCH BREAK  Valuer Reuse 3 - Chairs: T. Manios  Session 18 - Alternative Food & Feed \$1 - Chairs: A. Limnalos and A. Y. Palsios  LUNCH BREAK  Valuer Reuse 2 - Chairs: A. Limnalos and A. Y. Palsios  1030 96 V Rhould Berbindak Again Press Cake as a Sustainable Protein ingredient for food for formulation  1040 96 V Rhould Berbindak Again Press Cake as a Sustainable Protein ingredient for food reformulation  1040 96 V Lara Costantini Hazelnut skin waste as a functional ingredient for food reformulation  1041 Quarw Regunt  1040 Again Press Cake as a Sustainable Protein ingredient for food reformulation  1041 Quarw Regunt  1041 Quarw Regunt  1042 Again Press Cake as a Sustainable Protein ingredient for food reformulation  1043 Again Yeari Palsios  1045 Turning food waste and agin-food byp	9:45 11	138 V* Basanti Ekka	Gadolinium-Based Nanoparticles for Efficient Removal of Wood Preservatives from Synthetic Wastewater
10.10 10.10	10:00 9	06 Urszula Stachewicz	Designing electrospun fibre meshes and yarns for fog water and energy harvesting
Design and Simulation of a TiO <sub>2</sub> Coated Photocatalytic Rectangular Reactor for Enhanced Removal of Metformin: A CFD Approach  Coffee Break  Session 16 - Water Reuse 82 - Chairs: J. Rousel and M. Foundatis 1140 K 1906 Michael Foundatis New European Directive on Urban Wastewater Treatment: The Need for Quaternary Treatment to Remove Micropolitularis Pathogens 1140 986 Alexandros Stefanakis Greece 1150 1975 Y Filipe Fernandes Eco-friendly Synthesis of Nanoscale Zeru-Valent fron for Water Contaminant Removal 1140 1970 EIRINI MARINOU Urban Water Metabolism & NBS for Resource Resilience: Insights from the euroPUIS Approach 1140 Session 17 - Water Reuse 83 - Chairs: T. Manios  Session 17 - Water Reuse 83 - Chairs: T. Manios  Session 17 - Water Reuse 83 - Chairs: T. Manios  Session 18 - Repursionalis Alexandros Stefanakis Alexandro	10:15 11	193 Theofilos Matsoukas	Smart Water Management and Control Systems
Coffee Break  Session 16 - Water Reuse 92 - Chaire: J. Roussel and M. Fountoulable  New European Directive on Uitoan Wastewater Treatment: The Need for Quaternary Treatment to Remove Micropollutants Pathogenis  1120 966 Alexandroos Sefanable Crience  1215 1075 V Filipe Fernandes Engineered blochar from anseroble digestate for advanced wastewater treatment within a circular economy  1220 1197 EIRNI MARINOU Urban Water Metabolism & NBS for Resource Resilience: Insights from the europus Approach  1224 1204 STELIOS SAMIOS Wastewater treatment and maximizing energy savings using machine learning in a Wastewater Treatment Plant  1230 1197 EIRNI MARINOU Urban Water Metabolism & NBS for Resource Resilience: Insights from the europus Approach  1240 STELIOS SAMIOS Wastewater treatment and maximizing energy savings using machine learning in a Wastewater Treatment Plant  1240 Poundoulables Michails  1241 Alexandroo Stefanable  1242 Foundoulables Michails  1243 Alexandroo Stefanable  1244 Foundoulables Michails  1244 Alexandroo Stefanable  1245 Foundoulables Michails  1246 Alexandroo Stefanable  1247 Foundoulables Michails  1248 Alexandroo Stefanable  1249 Alexandroo Stefanable  1240 Foundoulables Michails  1240 Alexandroo Stefanable  1241 Alexandroo Stefanable  1241 Alexandroo Stefanable  1242 Alexandroo Stefanable  1243 Alexandroo Stefanable  1244 Alexandroo Stefanable  1245 Alexandroo Stefanable  1246 Alexandroo Stefanable  1247 Alexandroo Stefanable  1247 Alexandroo Stefanable  1248 Alexandroo Stefanable  1249 Alexandroo Stefanable  1240 Alexandroo Stefanable  1240 Alexandroo Stefanable  1241 Alexandroo Stefanable  1242 Alexandroo Stefanable  1243 Alexandroo Stefanable  1244 Alexandroo Stefanable  1245 Alexandroo Stefanable  1246 Alexandroo Stefanable  1247 Alexandroo Stef	10:30 10	061 Ana Maria Barreiros	
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New European Directive on Urban Wastewater Treatment: The Need for Quaternary Treatment to Remove Micropollutants   Part			Coffee Break
Participants:   Round Table Title:	Se	ssion 16 - Water Reuse #2 - Chair	s: J. Roussel and M. Fountoulakis
1112 Dr Deepa Sachan Engineered biochar from anaerobic digestate for advanced wastewater treatment within a circular economy 120 986 Alexandros Stefanakis The potential of nature-based solutions for circular management of wastewater and sewage sludge, research experiences of circular management of wastewater and sewage sludge, research experiences of the circular management of wastewater and sewage sludge, research experiences of the circular management of wastewater and sewage sludge, research experiences of the circular management of wastewater and sewage sludge, research experiences of the circular management of wastewater and sewage sludge, research experiences of the circular management of wastewater from the europ. In the circular sewage sludge, research experiences of the circular management of wastewater from the europ. In the circular sewage sludge, research experiences of the circular management of wastewater from the europ. In the circular management of wastewater from the europ.  In the circular management of wastewater and sewage sludge, research experiences of circular management of wastewater from sewage sludge, research experiences of circular management of wastewater from sewage sludge, research experiences of circular management of wastewater from sewerch experiences of circular management of wastewater from the europ. In the circular sewage sludge, research experiences of proving management of wastewater from the europ. In the circular sewage sludge, research experiences of proving management of wastewater from the europ. In the proving management of wastewater from the europ. In the proving management of wastewater from the europ. In the proving management of wastewater from the europ. In the proving management of waste subject from an anaect proving provi	11:30 K 12	206 Michail Fountoulakis	
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12:15 1075 Y Filipe Fernandes Eco-friendly Synthesis of Nanoscale Zero-Valent Iron for Water Contaminant Removal  12:30 1197 EIRINI MARINOU Urban Water Metabolism & NBS for Resource Resilience: Insights from the euPOLIS Approach  12:45 1204 STELIOS SAMIOS Wastewater Treatment and maximizing energy savings using machine learning in a Wastewater Treatment Plant  LUNCH BREAK  Session 17 - Water Reuse #3 - Chairs: T. Manios  Participants: Round Table Title:  14:30   Foundoulakis Michalis Enthinious Ly thras Enthinious Ly thras Jumny Roussel  15:15   Foundoulakis Michalis Enthinious Ly thras Jumny Roussel  Water Reuse: Emerging Threats Versus Emerging Needs  Enthinious Ly thras Jumny Roussel  Coffee Break  Coffee Break  Session 18 - Alternative Food & Feed #1 - Chairs: A. Limnalos and A. Y. Palsios  Coffee Break  16:30   Total Costantini   Form waste to taste: Upcycling blue crab and mussel by-products into flavor-enhanced, nutrient-rich food products  17:00   966   Y. Khaoula Benbnidak   Argan Press Cake as a Sustainable Protein Ingredient for food reformulation  17:30   1047   Gaurav Rajauria   Microbial biorefinery system for valorising brevers' spent grain into single cell proteins for animal feed  17:45   1038   Ayse Yarali Paisios   Turning food waste and agri-food byproducts into animal feed ingredients and organic fertilizer using insects - A Greek pi  18:00 - 20:00   Speed Dating Event	12:00 9	86 Alexandros Stefanakis	
Session 17 - Water Reuse #3 - Chairs: T. Manios	12:15 10	75 Y Filipe Fernandes	
Session 17 - Water Reuse #3 - Chairs: T. Manios	12:30 11	197 EIRINI MARINOU	Urban Water Metabolism & NBS for Resource Resilience: Insights from the euPOLIS Approach
Session 17 - Water Reuse #3 - Chairs: T. Manios  14:00 Participants: Round Table Title:  14:15 14:30 14:45 15:00 Participants: Foundoulakis Michalis Alexandros Stefanisks Ethimosol. Urban Jimmy Raussel  Water Reuse: Emerging Threats Versus Emerging Needs Ethimosol. Urban Jimmy Raussel  Water Reuse: Emerging Threats Versus Emerging Needs  Coffee Break  Session 18 - Alternative Food & Feed #1 - Chairs: A. Limnalos and A. Y. Palsios  Session 18 - Alternative Food & Feed #1 - Chairs: A. Limnalos and A. Y. Palsios  16:30 K V Jurgen Zentek NUTRIFEEDS - innovative strategies for improving protein supply of European livestock  16:45 10:42 Athanasios Limnalos From waste to taste: Upcycling blue crab and mussel by-products into flavor-enhanced, nutrient-rich food products  17:00 966 V Khaoula Benbridak Argan Press Cake as a Sustainable Protein Ingredient: Opportunities and Challenges  17:15 946 V Lars Costantini Hazelnut skin waste as a functional ingredient for food reformulation  17:30 10:47 Gaurav Rajauria Microbial biorefinery system for valorising brewers' spent grain into single cell proteins for animal feed  17:45 10:38 Ayse Varali Palsios Turning food waste and agri-food byproducts into animal feed ingredients and organic fertilizer using insects – A Greek pi	12:45 12	204 STELIOS SAMIOS	Wastewater treatment and maximizing energy savings using machine learning in a Wastewater Treatment Plant
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17:00 966 Y Khaoula Benbnidak Argan Press Cake as a Sustainable Protein Ingredient: Opportunities and Challenges  17:15 946 V Lara Costantini Hazelnut skin waste as a functional ingredient for food reformulation  17:30 1047 Gaurav Rajauria Microbial biorefinery system for valorising brewers' spent grain into single cell proteins for animal feed  17:45 1038 Ayse Yarali Paisios Turning food waste and agri-food byproducts into animal feed ingredients and organic fertilizer using insects – A Greek pi			
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18:00 - 20:00 Speed Dating Event			
	17.45 IL	Ayse raidii Palsius	running 1990 waste and agririoud dyproducts into animal reed ingredients and organic refunzer using insects – A Greek pi
20:00 - 22:00 Gala Dinner	18:00 – 20:0	0	Speed Dating Event
	20.00 - 22.0	0	Gala Dinner











## **POSTERS**

# Day 2 - Thursday 25/09/2025

				Posters 11:15 - 11:45
Spot	ID		Presenter	Title
1	1182		Ioannis Louloudakis	Reducing the footprint of agriculture through sustainable land management practices
2	1045	Υ	Ioanna Thanou	Bioaccessibility of phenolic compounds from olive pomace extracts and their interaction with plant proteins during digestion
3	941	*	Marcelo Fernandes Vieira	Development of Adsorbents by Green Synthesis for Microbial Reduction in Poultry Bedding
4	994		Kamran Rousta	Reviving Food Resources: Exploring New Horizons in Upcycled Food Production through Stakeholder Collaboration in the Swedish Food Sector
5	999		Venla Kyttä	The shift towards alternative proteins provides double benefit for biodiversity and people
6	1010		Marita Kettunen	Review of food waste quantification and quantification methodologies used by EU Member States in the national reporting
7	1011	Υ	Shadi El Indary   Farah Kamaleddine	Ecologically Based Rodent Management in Mediterranean Polycultures: A Collective Strategy for Reducing Food Loss
8	1039	Υ	Efstratios Episkopou	STUDY OF CONSUMERS PERCEPTIONS AND BEHAVIOR TOWARDS FOOD WASTE AND DATE LABELLING
9	1113		Demian Martini-Lösch	Instant Controlled Pressure Drop (DIC) as a Method to Reduce Food Waste: Evaluation of Quality Criteria for Dried Kiwi Fruits
10	1114		Annika kofler	Valorizing Unripe Grapes: "Verjuice" as an Alternative Acidifier in a Circular Food Economy
11	993		Venla Kyttä	Systematic assessment of environmental impacts embedded in food waste - A framework for evaluating environmental impacts through LCA integration
12	998		Kim Lindfors	Using LLMs to Match Disparate Food Classification Systems for Environmental Impact Assessment: Application in the Wastewise Project
13	1073		Elina Dace	Life Cycle Assessment of Microbial Protein Production Using Hybrid Living Materials
14	956		Jelena Lonska	Plate Waste in Latvian Schools: Does Age Matter?
15	1007	*	Djamel Rahmani	Consumer Behavior and Food Technology Innovations: Searching synergies for Reducing Household Food Waste
16	1205		Thrassyvoulos Manios	THE HIPPOCRATES LIFE project: Developing and Installing the Heraklion Demonstration Hospital Wastewater Treatment Unit
17	1105	*	Powjan Gowda SR	Food, Preferences, and Patterns: A Machine Learning Exploration of Hostel Mess Meal Skipping in India
18	982		Juta Deksne	Beyond the Bin: Environmental Footprint of Plate Waste in Latvian Schools
19	1044		Vesna Vasić	From Waste to Resource: Crayfish Shells as Adsorbents and Biofillers in Natural Rubber
20	1179		Ioannis Daliakopoulos	Response of two wheat cultivars to bio-stimulants spraying levels under saline conditions

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				Virtual Posters 16:00 - 16: 30
Spot	ID		Speaker	Title
1	967	V*	Elame fouad	Determinants of individual preferences for unconventional water for irrigation use
2	991	V*	Oluwatomisin. A. Akinsola	Comparative Analysis of Taxonomic and Metabolic Patterns of Microbes from the Digestion of Food Waste Through Metagenomic Sequencing and Analysis
3	1145	VY	Jordan Jenkinson	Converting Agricultural Waste into Bioenergy Products through Hyperthermophilic Hydrolysis
4	1149	VY	Jayana Freitas Resende	Use of silver and copper oxide nanoparticles in adsorbents to control bacteria in poultry litter.
5	1155	٧	Francesco Genovese	The Re-WAVE project: bio-technological solutions to reduce, recover and reuse fruit and vegetable wastes
6	1120	٧	Dorian Prato-Garcia	Agroindustrial Effluents as Feedstocks for Biomethanol, Biomethane, and E-Methane: Power-to-X for Sustainable Resource Valorization
7	1213	V*	Evangelia SIGALA	Small Habits, Significant Impacts: Understanding Household Food Waste
18:0	18:00 - 20:00			Speed Dating Event
20:0	00 – 2	2:00		Gala Dinner













## **ROOM A**

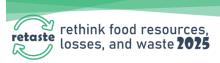
# Day 3 - Friday 26/09/2025

		ID Speaker	Title
Ses	ssion 19- F	ood Loss and Waste: Monito	ring, Prevention & Reduction #5 - Chairs: Clara Cicatiello and Gerasimos Lyberatos
9:00 H	K 1196	Maria Flemetaki	The history and experiences of the Inter-Municipal Enterprise of Solid (municipal) Waste Management of Chania Prefecture DEDISA
9:15	1180	Gerasimos Lyberatos	Drying and Shredding of Food Waste for the Sustainable Production of Food Residue Biomass and Waste Management
9:30	1171	Ludwig Hermann	EU policies on primary production food loss: current state, frontrunners and future challenges
9:45	1203	Evangelia Sigala	Self-reporting bias in household food waste: evidence from questionnaire-diary comparisons in Greece
10:00	961	Y Roberta Pietrangeli	Eat better, waste less: a diary study to investigate the link between food choices and food waste at households
10:15	921	Nico Saputro	Empowering Change: University Students Lead Food Waste Awareness and Reduction in the local Community
10:30	912	Y Milena Zięba	Consumer behavior toward food - we are aware of the problem, but we still waste food
10:45	1018	Sigrid Møyner Hohle	Consumers need a Plan B: Preparing and eating left-overs are the strongest predictors of (no) food waste
			Coffee Break
			oring, Prevention & Reduction #6 - Chairs: Mattias Eriksson and Christina Chroni
11:30	1195	Stathis Fortatos	Quantifying Food Waste in Greek Primary Production: Evidence from 2022
11:45	953	Sarath C. Gowd	Food Waste in School Catering: Quantification, Contextualization, and Life Cycle Assessment (LCA) for Sustainable Solution
12:00	1170	Patrizia Marti	Reimagining Corporate Museums as Hubs for Food System Transformation and Citizen Co-Creation
12:15	973	Y Desmarez Tom	Towards sustainable diets and farming systems through land use optimization
12:30	1054	Y Samira Syed	Exploring the Causes Behind Household Food Waste in Sweden
12:45	1211	KATERINA SYNANI	Impact assessment of food waste prevention activities in the HORECA sector
13:00	1071	Y Giulia Valentini	Towards an ideal urban food assistance network: an empirical investigation in the city of Milan
13:15	1083	Y Zisen Liu	Tackling Food Waste in Nursing Homes: Identification of Risk Factors and Carbon Footprint

 ${\bf Session\,21 - Food\,Loss\,and\,Waste:\,Monitoring,\,Prevention\,\&\,Reduction\,\#7-Chairs:\,K.\,Lasaridi}$ 

14:00	Participants:	Round Table Title:
14:15		
14:30		
14:45	Clara Cicatello Felicitas Schneider	
15:00	Mattias Eriksson Rineta Mitsi	Food Waste Prevention and Reduction: Does it Really Matters?
15:15	- Killeta Wiltsi	
15:30		
15:45		

Coffee Break (one for the road...)







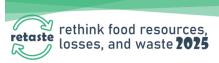




## **ROOM B**

# Day 3 - Friday 26/09/2025

	ID Sp	eaker Title
	·	erials #2- Chair: A. Maragkaki and L. Bordini
9:00	917 Laura Bordir	i Development of alternative materials from agro-industrial streams in South Tyrol
9:15	1106 VY Himani Gam	Characterisation of bioactive peptides from Family Cucurbitaceae using an LC-MS/MS-based peptidomic approach coupled age
9:30	915 Niv Betsalel	with in-silico data mining.  Transforming Agricultural Plastic Waste into Sustainable Concrete Aggregates: A Pathway to Reducing Agriculture's Environmental Footprint
9:45	1208 Napoleon Ch Stratigakis	
0:00	969 V Xianbao Xu	Digestate-Derived Biochar Enhances Medium-Chain Carboxylic Acid Production from Food Waste Fermentation
0:15	1151 A.Maragkaki	Cheese Whey mixtures as potential feedstock for biohydrogen and Volatile Fatty Acids production: Comparison of thermophilic and mesophilic dark fermentations
0:30	1079 VY Assmaa Cho	Statistical approach using DSM D for antimizing postings production through submarged formantation of the years like
0:45	1181 FILIPPOU KO	ONSTANTINA  Comparative Evaluation of PHA Production from the corresponding Liquid Fraction from Drying/Shredding Food Waste under two Different Bioreactor Operational Modes
1:00	1076 Maria Giann	Advancing sustainable and active biodegradable food packaging to minimize packaging and food waste - The ReActPack
		Coffee Break
	Session 24- Novel Mate	rials #3 - Chair: P. Taoukis and D. Merino
1:30	1040 Petros Taou	Study and modelling of novel processing of foods to optimize nutritional functionality and bioaccessibility – The BAC2F00I project
1:45	1097 Ana Isabel C	uilez-Molina Orange peel to upgrade flexible expanded-starch composites
2:00	951 Danila Merin	o Upcycling Food Processing Byproducts into Sustainable Bioplastics
2:15	950 Agata Fabis:	tewska Encapsulation of Single-Cell Oil and oleaginous Yeast Biomass for Functional Applications
2:30	916 Franz Ludwi	Development of a Low-end Open-Source Bioreactor as a tool for democratizing research and investigating novel materials
2:45	943 Y YING-CHEN	CHEN Valorization of Fishery Waste for Sustainable Intelligent Packaging: Chitosan/Jaboticaba Films for Shelf-Life Extension of Fresh Pork
3:00	1152 A.Maragkaki	Production of Volatile Fatty Acids by Dark Fermentation in Agroindustrial Wastes: Effects of HRT
3:15	1028 VY Virginie Xavi	er From Food Loss to Health Benefits: Optimised UAE of Hypocholesterolaemic Compounds from Oyster Mushroom
		LUNCH BREAK
	Session 25 - Novel Mate	erials #4- Chair: T. Manios adn A. Maragkaki
4:00	1078 Gultakin Has	analiyeva Development of a technological platform based on the application of supercritical and subcritical solvent states for the recovery of bioactive compounds from biomass waste: the case of tomato pomace.
4:15	1025 Patricia R. M	·
4:30	Participants:	Round Table Title:
4:45		
5:00	Kelly Velonia Laura Bordini	
5:15	Franz Ludwi Valentina Be	How sustainable can polymers produced from waste be?
5:30		
		Coffee Break (one for the road)





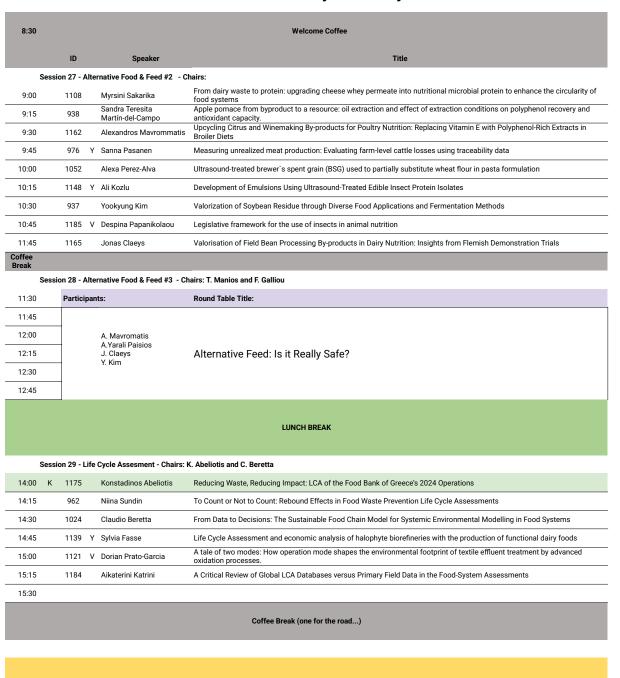


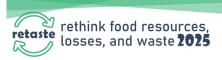




#### **ROOM C**

### Day 3 - Friday 26/09/2025













## **POSTERS**

# Day 3 - Friday 26/09/2025

				Posters 11:15 - 11:45
Spot	ID		Presenter	Title
1	927		Nico Saputro	Exploring the Role of Microbial Fuel Cells for Transforming Wastewater into Eco-Friendly Electricity
2	1115		Christina Emmanouil	Biosolids improve tomato resistance to Fusarium foot and root rot and promote plant growth characteristics
3	1158		Jimmy Roussel	Sequential filtration to produce humic substances solution and clean water from digestate
4	1174		E. Viskadouraki	Presentation of the automation (PLC) system for monitoring the operating parameters of the HIPPOCRATES project's demonstration unit."
5	945	*	Jose Aldemar Munoz	Experimental Production of Biogas from Organic Waste at the University of Tolima Restaurant
6	971		Lee ikhyeong	Effect of chicken manure biochar on lettuce growth
7	1030		Ivana Čabarkapa	Transforming shell waste into sustainable feed ingredients
8	1034		Olivera Djuragic	PLANT BASED BY-PRODUCTS AS A VALUABLE FEED INGREDIENT
9	1048		Gaurav Rajauria	Advancing Humic Substances Recovery from Digestate: Green Pre-Treatments for Urban Bio-Waste Valorisation
10	1064		Elsa F. Vieira	Integrated Recovery of Protein and Phenolics from L. digitata and A. taxiformis Using Subcritical Water: Profiling and Anti-Inflammatory Assessment
11	1080		Sladjana Rakita	FROM AGRICULTURAL WASTE TO FUNCTIONAL INGREDIENT: VALORIZATION OF GRAPE LEAVES FOR PHYTOGENIC APPLICATIONS IN FOOD AND FEED
12	1094	Υ	khaoula benbnidak	Toxicological Evaluation of Saponin-Rich Argan Press Cake Extracts and Their Potential Use in Cosmetic Formulations
13	1128	*	Hemapriya S	Hydrogel-assisted chemisorption for concurrent acid recovery and pH regulation in high-solid food waste biomethanation
14	1142	*	Georgios Gkoumas	Implementing Resource Efficiency in the Food Industry: LEAPto11 Project Case Studies
15	918	*	Ali Noman	Antioxidant enzyme reprogramming, ROS scavenging and modulations in secondary metabolites attenuate immunity in rice against Helminthosporium oryzae attack
16	1200		Christina Emmanouela Moschou	ALL4WASTE – A State-of –the-Art Circular Economy Technology Park at the Hellenic Mediterranean University, in Crete
17	1074	Υ	Maria Giannakourou	Bioaccessibility of phenolic compounds and antioxidant activity in beers with distinct processing profiles
18	1177		Andreas Kaliakatsos	Microbial shifts and potential contributors to volatile fatty acids and biogas production during anaerobic digestion
19	1153		Dimitra Betsa	Valorization of brewer's spent grain via its incorporation into bakery products
20	1194		Mario Licata	Development and characterization of bio-based materials for improving the quality of saline soils and the sustainability of agricultural production – The BIO4SALT project
21	1210		Eleftherios Kyzakis	Impact of Wastewater Substrates, C:N Ratio, and Extraction Methods on PHA Production by Pseudomonas putida DSM 291
22	1209		Chrysanthi Michelaki	Bioconversion of Agro-Industrial Waste into Biogas and Polyhydroxyalkanoates Using a Two-Stage Microbial Strategy













#### Day 4 - Saturday 27/09/2025

#### **Technical Visit: Psyttalia Wastewater Treatment Plant**

As part of the RETASTE Conference program, participants are invited to join a technical visit to the Psyttalia Wastewater Treatment Plant (WWTP), a flagship project of environmental engineering and circular economy in action. Located on Psyttalia Island in the Saronic Gulf, this facility treats the wastewater of over 5.6 million people in the greater Athens area, making it one of the largest WWTPs in Europe and globally. It showcases a complete and state-of-the-art treatment system that includes:

Pre-treatment at Akrokeramos and transfer via submerged pipelines

Primary and secondary biological treatment with advanced nitrogen removal

Sludge digestion, dehydration, and thermal drying

Cogeneration of electrical and thermal energy from sludge

Final discharge of treated effluent with reduced environmental impact

This visit offers a unique opportunity to gain insights into sustainable urban water management, resource recovery, and energy-efficient treatment processes. With a strong focus on environmental protection, Psyttalia WWTP stands as a model of integrated wastewater management and innovation.

Transportation and light lunch is free for all Full Delegates.

September 27th

Whether you're a researcher, practitioner, policymaker, or educator, this visit will enrich your understanding of how circular solutions are being implemented at scale in real-world infrastructure.

**Technical Visit: Psyttalia Wastewater Treatment Plant**