



rethink food resources,
losses, and waste **2025**

24-27 September
Athens, Greece

Conference Program

Organisers



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University



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Dept. of Geography

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Under the auspices



MINISTRY OF
ENVIRONMENT
& ENERGY

ROOM A
Day 1 - Wednesday 24/09/2025

8:00				Registration and Welcome Coffee				
ID		Speaker		Title				
Opening Session								
9:15		Katia Lasaridi - 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, <i>Towards a water reuse strategy in Attica</i>				
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 AI				
11:20		Participants:		Round Table Title:				
11:40		Georgios Sachinis Christos Tsompanidis G. Koufodimos Katia Lasaridi		Different Approaches on Waste Management in the Era of Defence Europe				
12:00								
12:20								
12:30						LUNCH BREAK		
Session 1 - Food Loss and Waste: Monitoring, Prevention & Reduction #1- Chairs: K. Abeliotis and H. Hartikainen								
13:30		K	Clara Cicatiello	Challenges in monitoring and managing food loss at the early stages of supply chains				
13:50		K	972	Mattias Eriksson	The potential to reduce food waste in Swedish households			
14:10		1070	Valérie L. Almli	Store your loaves right! Household purchase and storage practices associated to lower bread waste: learnings from a representative survey sample in Norway				
14:25		1041	Y	Alexander Moores	Home-made or ready-made? Food waste in British sandwiches			
14:40		935	Rahul Saini	Data-Driven Approach to Reduce Food Waste Generation in Commercial Kitchens				
14:55		1014	Aina Elstad Stensgård	Blinded by the bun: Food waste and cognitive biases in the convenience sector				
15:10		1021	Hanna Hartikainen	The weight of waste: Rethinking food waste monitoring through composition-based indicators – A Finnish case-study				
Coffee Break								
Session 2 - Food Loss and Waste: Monitoring, Prevention & Reduction #2- Chairs: C. Berreta and I. Riipi								
16:00		928	Athanasia Barka Papadimitriou	FOOD SAVING AND FOOD WASTE REDUCTION IN THE MUNICIPALITY OF HALANDRI				
16:15		1144	VY	Federico Tonegatti	Understanding and prioritising food loss drivers in the primary sector			
16:30		1062	Y	Amanda Cañar Melo	Analysing school children's eating behaviour through food waste			
16:45		1176	Konstadinos Abeliotis	Exploring Business Approaches to Food Waste Prevention in Retail				
17:00		1026	Claudio Beretta	Food Waste Monitoring System considering tons and environmental impacts for prioritizing measures in companies and in policy making				
17:15		1059	Dominik Leverenz	Measurement biases in food waste tracking systems and their impact on reduction strategies				
17:30		1043	Inkeri Riipi	Tracking and Evaluating Retail Food Waste in Finland: A Six-Year Perspective				
17:45		996	Y	Giulia Gallo	Addressing Systemic Drivers of Food Loss and Waste: The Role of Power Imbalances and Overproduction in Tuscany, Italy			
16:30 - 21:30						Hadrian aqueduct excursion (departing and returning to HUA)		



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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 Psytalia 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	Iakovos Iakovides	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	<div>Lidia Lombardi Ioannis Mandilaras Céline Vaneeckhaute Othman Almashaqbeh G. Brikis</div> <div>Sewage Sludge: Threats, Benefits and Oportunities</div>		
17:00			
17:15			
17:30			
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	K	Felicitas Schneider	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	K 954	Ina Jessen	Food as a Sociopolitical Material in Contemporary Art
15:00	Participants: Round Table Title:		
15:30	Ina Jessen Felicitas Schneider Joanna Dong		
16:00			
16:30			
17:00			

Food as Art Material

Coffee Break

Session 6 - Biogas & Biomethane - Chairs: Raul Munoz and Ana Ramos

16:00	K 981	Raul Muñoz	RECOVERING THE UNTAPPED POTENTIAL OF BIOGAS AND SYNGAS IN NOVEL GAS PHASE BIOREFINERIES
16:15	1178	Efi Tritopoulou	Biogas Upgrading Opportunities in Greece
16:30	949	V Mohammad Alzahrani	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
17:00	1000	Gwendal Vonk	Hygienization of animal by-products using Pulsed Electric Field for biogas plant: modelling of inactivation performances and 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
18:00	910	Ahmed Tawfik	A novel composite of hydroxyapatite/Zinc oxide/Magnetite @biochar for mitigation the inhibition effect of antibiotics on the hydrogenation of chicken manure
18:15	1081	Y Orfeas Fragkos Asimina Tremouli	The effect of organic loading rate on cheese whey treatment using a Microbial Electrolysis Cell-assisted Anaerobic Digestion system

16:30 - 21:30

**Hadrian aqueduct excursion
(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	Efstathios 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	Luis M. G. Castro	Valorization of Agro-Industrial By-Products for the Nutritional and Sustainable Reformulation of Breakfast Cereals
16	1072	Y 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	* Abdellilah 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	V Nevena Borisova	ALTERNATIVE ENERGY PRODUCTION FROM WASTES FROM VINEYARD FARMS
5	1109	V Havva Uyar	Towards a Multi-Dimensional Value Assessment of Agricultural Data
6	1001	V* 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

8:30
Welcome Coffee
ID Speaker Title
Session 7 - Compost, Alternative Nutrients, 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 WITH FOOD WASTE COMPOST
10:15	942	Yigal Achmon	Valorization of Organic Wastes in Soil Biosolarization: Comparative Assessment of Green Tea Waste, Fish Waste, and Eggshell 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
Session 8 - Compost, Alternative Nutrients, Farming Systems and Information Technologies #2 - Chairs: G. Colletti 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

LUNCH BREAK
Session 9 - Food Loss and Waste: Monitoring, 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 through 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	Gartiel Dana Boca	Integrated analysis of Eco consumer behavior in Maramureş County

Coffee Break
Session 10- Food Loss and Waste: 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-Avedaño	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
17:30	1147	V Burcu Kör	External Enablers of Sustainable Practices in the Twin Transition: Insights from Dutch F&B SMEs
17:45	1182	Ioannis Louloudakis	Reducing the footprint of agriculture through sustainable land management practices

18:00 – 20:00
Speed Dating Event
20:00 – 22:00
Gala Dinner

ROOM B

Day 2 - Thursday 25/09/2025

8:30

Welcome Coffee

ID	Speaker	Title
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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 12 - 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 Green 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

LUNCH BREAK

Session 13 - Life Projects #3 - Chairs: Nikos Psimmenos Dimitrios Banousis

14:00 1172 Jelica Novakovic Resource and energy efficiency in digestate valorisation: The Case of the DIMITRA Project

14:20 Katia Lasaridi Climbing the Food Waste Hierarchy Ladder: Insights from the LIFE-IP CEI-Greece Project

14:40 **Participants:** **Round Table Title:**

15:00	Nikos Psimmenos Dimitrios Banousis Valentina Beghetto Kostas Moustakas	Life Projects: What you Need to Know and you are Afraid to Ask
15:20		
15:40		

Coffee Break

Session 14 - Novel Materials #1- Chair: K. Velonia and N. Betsalel

16:30 K 1207 Kelly Velonia Closing the Loop: Biowaste-to-Biodegradable Plastics and Green Energy

16:45 1198 Emmanouela Petrogianni IBO ACTIONS - STRENGTHENING THE INNOVATIVE SPIRIT BETWEEN STAKEHOLDERS IN THE REGION OF CRETE

17:00 1127 VY Purnima Kumari |
Anupama Singh Valorisation of Damaged Pearl Millet Hydrolysate for Sustainable PHB Production: Process Optimisation through Strain Selection and Fermentation Parameter Tuning

17:15 1065 Elsa F. Vieira Improving hydrophobicity and mechanical performance of chestnut-pampa grass nanofibrous by cross-linking and ZnO nanoparticles for food packaging applications

17:30 1003 Manuela M. Moreira Greener Approaches to Extracting Polyphenols from Grape Stalks for Functional Food Development

17:45 1008 Leyla Nesrin Kahyaoglu Inkjet-Printed Colourimetric QR Tags Using Anthocyanins and ZIF-8 for Spoilage Detection

18:00 – 20:00

Speed Dating Event

20:00 – 22:00

Gala Dinner

ROOM C

Day 2 - Thursday 25/09/2025

8:30

Welcome Coffee

ID

Speaker

Title

Session 15 - Water Reuse #1 - Chairs: A. Stefanakis and A. M. Barreiro

9:00	K	Efthimios Lytras	From Contaminants to Confidence: Scientific and Technological Challenges in Safe Wastewater Reuse
9:15	1167	Jimmy Roussel	HIPPOCRATES: A Holistic Approach towards onsite hospital wastewater treatment
9:30	1173	F. Galliou	THE HIPPOCRATES LIFE PROJECT: Results from the first operational period of the demonstration Unit at the General Venizeleio Hospital in Heraklion Crete, Greece
9:45	1138	V* Basanti Ekka	Gadolinium-Based Nanoparticles for Efficient Removal of Wood Preservatives from Synthetic Wastewater
10:00	906	Urszula Stachewicz	Designing electrospun fibre meshes and yarns for fog water and energy harvesting
10:15	1193	Theofilos Matsoukas	Smart Water Management and Control Systems
10:30	1061	Ana Maria Barreiro	Treated Wastewater Irrigation: Effects of Nanoplastics and Heavy Metals on Lettuce phenolic composition
10:45	1013	Y Ms. Pooja Pandey	Design and Simulation of a TiO ₂ -Coated Photocatalytic Rectangular Reactor for Enhanced Removal of Metformin: A CFD Approach

Coffee Break

Session 16 - Water Reuse #2 - Chairs: J. Roussel and M. Fountoulakis

11:30	K	1206	Michail Fountoulakis	New European Directive on Urban Wastewater Treatment: The Need for Quaternary Treatment to Remove Micropollutants and Pathogens
11:45		1112	Dr Deepa Sachan	Engineered biochar from anaerobic digestate for advanced wastewater treatment within a circular economy
12:00		986	Alexandros Stefanakis	The potential of nature-based solutions for circular management of wastewater and sewage sludge; research experiences in Greece
12:15		1075	Y Filipe Fernandes	Eco-friendly Synthesis of Nanoscale Zero-Valent Iron for Water Contaminant Removal
12:30		1197	EIRINI MARINO	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

14:00	Participants:		Round Table Title:	
14:15	Foundoulakis Michalis Alexandros Stefanakis Efthimios Lytras Jimmy Roussel		Water Reuse: Emerging Threats Versus Emerging Needs	
14:30				
14:45				
15:00				
15:15				
15:30				
15:45				

Coffee Break

Session 18 - Alternative Food & Feed #1 - Chairs: A. Limnaios and A. Y. Paisios

16:30	K	V	Jurgen Zentek	NUTRIFEEDS - innovative strategies for improving protein supply of European livestock
16:45	1042		Athanasios Limnaios	From 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: 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 pilot

18:00 – 20:00

Speed Dating Event

20:00 – 22:00

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	Y 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 Roust	Reviving Food Resources: Exploring New Horizons in Upcycled Food Production through Stakeholder Collaboration in the Swedish Food Sector
5	999	Venla Kytä	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	Y Shadi El Indary Farah Kamaledine	Ecologically Based Rodent Management in Mediterranean Polycultures: A Collective Strategy for Reducing Food Loss
8	1039	Y 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 Kytä	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 Dekšne	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

Virtual Posters 16:00 - 16:30

Spot	ID	Speaker	Title
1	967	V* Elame foud	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	V Francesco Genovese	The Re-WAVE project: bio-technological solutions to reduce, recover and reuse fruit and vegetable wastes
6	1120	V 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

18:00 – 20:00

Speed Dating Event

20:00 – 22:00

Gala Dinner



ROOM A

Day 3 - Friday 26/09/2025

8:30

Welcome Coffee

	ID	Speaker	Title
Session 19- Food Loss and Waste: Monitoring, Prevention & Reduction #5 - Chairs: Clara Cicatiello and Gerasimos Lyberatos			
9:00	K 1196	Maria Fletmetaki	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

Session 20 - Food Loss and Waste: Monitoring, 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 Solutions
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

LUNCH BREAK

Session 21 - Food Loss and Waste: Monitoring, Prevention & Reduction #7 - Chairs: K. Lasaridi			
14:00	Participants:		Round Table Title:
14:15	Clara Cicatiello Felicitas Schneider Mattias Eriksson Rineta Mitsi		Food Waste Prevention and Reduction: Does it Really Matters?
14:30			
14:45			
15:00			
15:15			
15:30			
15:45			

Coffee Break (one for the road...)



ROOM B

Day 3 - Friday 26/09/2025

8:30

Welcome Coffee

	ID	Speaker	Title
Session 23 - Novel Materials #2- Chair: A. Maragkaki and L. Bordini			
9:00	917	Laura Bordini	Development of alternative materials from agro-industrial streams in South Tyrol
9:15	1106 VY	Himani Gamage	Characterisation of bioactive peptides from Family Cucurbitaceae using an LC-MS/MS-based peptidomic approach coupled with in-silico data mining.
9:30	915	Niv Betsalel	Transforming Agricultural Plastic Waste into Sustainable Concrete Aggregates: A Pathway to Reducing Agriculture's Environmental Footprint
9:45	1208	Napoleon Christoforos Stratigakis	Towards Sustainable Bioplastics: Integrated Valorization and Treatment of Cheese Whey for PHB and Bioenergy Production
10:00	969 V	Xianbao Xu	Digestate-Derived Biochar Enhances Medium-Chain Carboxylic Acid Production from Food Waste Fermentation
10:15	1151	A.Maragkaki	Cheese Whey mixtures as potential feedstock for biohydrogen and Volatile Fatty Acids production: Comparison of thermophilic and mesophilic dark fermentations
10:30	1079 VY	Assmaa Choukri	Statistical approach using RSM-D for optimizing pectinase production through submerged fermentation of the yeast-like fungus <i>Coniochaeta pulveracea</i> PV702047 in whey
10:45	1181	FILIPPOU KONSTANTINA	Comparative Evaluation of PHA Production from the corresponding Liquid Fraction from Drying/Shredding Food Waste under two Different Bioreactor Operational Modes
11:00	1076	Maria Giannakourou	Advancing sustainable and active biodegradable food packaging to minimize packaging and food waste – The ReActPack project

Coffee Break

Session 24- Novel Materials #3 - Chair: P. Taoukis and D. Merino			
11:30	1040	Petros Taoukis	Study and modelling of novel processing of foods to optimize nutritional functionality and bioaccessibility – The BAC2FOOD project
11:45	1097	Ana Isabel Quilez-Molina	Orange peel to upgrade flexible expanded-starch composites
12:00	951	Danila Merino	Upcycling Food Processing Byproducts into Sustainable Bioplastics
12:15	950	Agata Fabiszewska	Encapsulation of Single-Cell Oil and oleaginous Yeast Biomass for Functional Applications
12:30	916	Franz Ludwig	Development of a Low-end Open-Source Bioreactor as a tool for democratizing research and investigating novel materials
12:45	943 Y	YING-CHEN CHEN	Valorization of Fishery Waste for Sustainable Intelligent Packaging: Chitosan/Jaboticaba Films for Shelf-Life Extension of Fresh Pork
13:00	1152	A.Maragkaki	Production of Volatile Fatty Acids by Dark Fermentation in Agroindustrial Wastes: Effects of HRT
13:15	1028 VY	Virginie Xavier	From Food Loss to Health Benefits: Optimised UAE of Hypocholesterolaemic Compounds from Oyster Mushroom

LUNCH BREAK

Session 25 - Novel Materials #4- Chair: T. Manios and A. Maragkaki			
14:00	1078	Gultakin Hasanaliyeva	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.
14:15	1025	Patricia R. Moreira	Heritage Material Futures: Circular Economy and Sustainable Biopolymer Applications in Heritage Conservation and Display
14:30	Participants: Round Table Title:		
14:45	<p>Kelly Velonia Laura Bordini Franz Ludwig Valentina Beghetto</p> <p>How sustainable can polymers produced from waste be?</p>		
15:00			
15:15			
15:30			

Coffee Break (one for the road...)



ROOM C

Day 3 - Friday 26/09/2025

8:30

Welcome Coffee

ID

Speaker

Title

Session 27 - Alternative Food & Feed #2 - Chairs:

9:00	1108	Myrsini Sakarika	From dairy waste to protein: upgrading cheese whey permeate into nutritional microbial protein to enhance the circularity of food systems
9:15	938	Sandra Teresita Martin-del-Campo	Apple pomace from byproduct to a resource: oil extraction and effect of extraction conditions on polyphenol recovery and antioxidant capacity.
9:30	1162	Alexandros Mavrommatis	Upcycling Citrus and Winemaking By-products for Poultry Nutrition: Replacing Vitamin E with Polyphenol-Rich Extracts in Broiler Diets
9:45	976	Y Sanna Pasanen	Measuring unrealized meat production: Evaluating farm-level cattle losses using traceability data
10:00	1052	Alexa Perez-Alva	Ultrasound-treated brewer's spent grain (BSG) used to partially substitute wheat flour in pasta formulation
10:15	1148	Y Ali Kozlu	Development of Emulsions Using Ultrasound-Treated Edible Insect Protein Isolates
10:30	937	Yookyung Kim	Valorization of Soybean Residue through Diverse Food Applications and Fermentation Methods
10:45	1185	V Despina Papanikolaou	Legislative framework for the use of insects in animal nutrition
11:45	1165	Jonas Claeys	Valorisation of Field Bean Processing By-products in Dairy Nutrition: Insights from Flemish Demonstration Trials

Coffee
Break

Session 28 - Alternative Food & Feed #3 - Chairs: T. Manios and F. Galliou

11:30	Participants:		Round Table Title:
11:45	A. Mavromatis A. Yalali Paisios J. Claeys Y. Kim		Alternative Feed: Is it Really Safe?
12:00			
12:15			
12:30			
12:45			

LUNCH BREAK

Session 29 - Life Cycle Assessment - Chairs: K. Abeliotis and C. Beretta

14:00	K	1175	Konstadinos Abeliotis	Reducing Waste, Reducing Impact: LCA of the Food Bank of Greece's 2024 Operations
14:15		962	Niina Sundin	To Count or Not to Count: Rebound Effects in Food Waste Prevention Life Cycle Assessments
14:30		1024	Claudio Beretta	From Data to Decisions: The Sustainable Food Chain Model for Systemic Environmental Modelling in Food Systems
14:45		1139	Y Sylvia Fasse	Life Cycle Assessment and economic analysis of halophyte biorefineries with the production of functional dairy foods
15:00		1121	V Dorian Prato-Garcia	A tale of two modes: How operation mode shapes the environmental footprint of textile effluent treatment by advanced oxidation processes.
15:15		1184	Aikaterini Katrini	A Critical Review of Global LCA Databases versus Primary Field Data in the Food-System Assessments
15:30				

Coffee Break (one for the road...)

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 <i>L. digitata</i> and <i>A. taxiformis</i> 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	Y 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 bimethanation
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 <i>Helminthosporium oryzae</i> 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	Y 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 <i>Pseudomonas putida</i> 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