## Programme

# Circular Bioeconomy Days

- new protein sources for Europe
- How do we develop a circular bioeconomy, which supports a general sustainable development?
- What are the prerequisites for and the implications of the European protein strategy?
- What are the new protein sources for Europe?

Grand opening of demonstration scale Green Biorefinery

25-27 June at Aarhus University, Foulum, Denmark





















### 25 JUNE

#### **BIOECONOMY IN ACTION**

How do we develop a circular bioeconomy, that supports a general sustainable development? A series of top-notch presentations will set the scene for a debate on the challenges and opportunities ahead.

11:00 Registration open

11:30 Lunch buffet

12:30 Interdisciplinary research to unlock the circular bioeconomy

by Niels Halberg, Director of Danish Centre for Food and Agriculture

The bioeconomy concept - and its implications

by Dr. Dr. Christian Patermann, Director ret., European Commission

The untapped potentials of the seas to contribute to the circular bioeconomy

by Annette Bruhn, Senior Researcher, Marine Ecology, Aarhus Universitet

Needs and requirements for realising bioeconomy 2.0 from a stakeholder perspective

by Agnes Borg, Industrial Biotech Director, Europabio

The dual bottom line in realising the circular bioeconomy

by Mikael Skou Andersen, Professor, Environmental Science, Aarhus University

14:15 Coffee

14:45 BIOECONOMY AT WORK

How do we manage the economic potentials when using renewable biological resources? Four pioneers operating bioeconomy share their experiences

Drivers on bioeconomy

by Ejnar Schultz, Managing Director, SEGES, Danish Agriculture & Food Council

Governance of big Bio Clusters - how to accelerate the green transition through a triple helix approach by Steen Hintze, CEO, Energifonden Skive

Smart biomaterials from sustainable biomass

by Lars Storm Petersen, Project director, Haldor Topsoe a/s

Building a startup company on bioeconomy

by Henrik Busch-Larsen, CEO, Unibio

16:00 Visits at Aarhus University, Foulum pilot plants

Experimental field crop research, Foulumgård

by **Uffe Jørgensen**, Centre Director, Centre for Circular Bioeconomy and **Poul Erik Lærke**, Senior Researcher, Agroecology

Biogas research facilities

by **Morten Dam Rasmussen**, Deputy Head, Dep. of Engineering and **Mogens Møller Hansen**, Buildings Manager, Biogas Plant

17:00 Official inauguation of Aarhus University's new demonstration scale Green Biorefinery

18:00 Return to Viborg

19:15 Dinner and networking at Nytory Street Food, Viborg Snapsting

#### 26 JUNE

#### THE PROTEIN CHALLENGE

A crucial element in the further development of the bioeconomy is the increasing demand for protein. Not only as feed for animals, but also as food ingredients. However, we need to grow or extract this protein in a way, that reduces the environmental footprint of the production.

08:30 Coffee

09:00 The market demand for new protein sources

by Nan-Dirk Mulder, Associate Director, Rabobank International

Value creation in the protein ingredients market

by Denis Chereau, General Manager, Improve

Green biorefinery as the tool for disruption of Northwestern European agriculture

by Uffe Jørgensen, Centre director, Centre for Circular Bioeconomy, Aarhus University

10:00 Coffee

The development of plant proteins in the European Union

by Silke Boger, European Commission, DG Agriculture and Rural Development

The Danish bioeconomy panel recommendations on protein

by Asbjørn Børsting, Chairman of the Danish National Bioeconomy Panel

The future protein challenge - how to change strategies into action?

by Roberta Iley, Principal Change Designer, Forum for the Future

System-mapping of a Nordic Alternative Protein Industry

by Henrik Nørby Søndergaard, Innovation Lead - Climate KIC Nordic

An interactive session on the future education on bioeconomy

by ABBEE project coordinator Gerlinde van Vilsteren, Wageningen University & Research ABBEE; Accelerating the transition towards the Bio-Based Economy via Education

12:00 Lunch

13:00 Technical tours

Indicate your choice upon registration

Note - there is a limited no. of participants on each tour

<u>Arla Foods Ingredients</u> - their largest production site, Danmark Protein. A unique environment for process developement and test production

<u>Greenlab Skive</u> - an industrial business park for companies working actively with integrated green energy, intelligent grid and sustainable production

**KMC Food Innovation Centre** - a creative base for trials, tests and evaluations on highly refined ingredients with specialized functions

<u>Madsen Bioenergi</u> - one of the first biogas plants in Denmark upgrading biogas to bio-natural gas and delivering to the natural gas network on a full scale

Dinner on the return-trip

22:00 Return to Viborg/Foulum

#### **27 JUNE**

#### **NEW PROTEIN SOURCES FOR EUROPE**

Insights and outlooks on the development of new protein sources - what are they and how far are we in tapping their potentials?

Three parallel sessions on **new sources of protein** elucidating the circular perspective on their production and value chains mapping the state of the art, and identifying knowledge gaps in key processes.

U8-3U	Coffee

**Proteins from green biomass** Room: Auditorium Proteins from algae Room: ML 2 Proteins from mussels, starfish, worms and insects Room: ML3-4

09:00 Bringing protein to the market the case of alfalfa concentrated extract

Valentine Claudon, Developement Manager, Lucerne Research and Developement; L-RD (FR) Cultivation of microalgae Malene Fog Lihme Olsen, Senior Specialist, Danish Technological Institute (DK) Opportunities and challenges of producing insects at industrial scale **Lars-Henrik Heckmann,** Head of Section, PhD, Danish

Technologycal Institute (DK)

Functional proteins from vegetable and arable crop residues **Paulus Kosters,** GreenProtein Project manager, Royal Cosun (NL) Production of macroalgae in the open ocean **Urd Grandorf Bak**, Research Manager, Ocean Rainforest (FO)

Status, challenges and opportunities in the production of mussels and mussel protein in Denmark

Jens Kierulf, Professor.

**Jens Kjerulf,** Professor, National Institute for Aquatic Resources (DK)

10.00

Green biorefinery technology development, Pilot and demoscale facilities at Aarhus University

Morten Ambye-Jensen, Assist. Prof., Biorefinery, Aarhus University (DK)

Effects of ensiling on quality parameters in grass **Marketta Rinne**, Professor, Natural Resources Institute Finland (Luke) (FI) Extraction of protein from macroalgae

**Ingrid Undeland,** Professor, Biology and Biological Engineering, Food and Nutrition Science, Chalmers (SE)

Differences in protein fractionation from aquatic and green biomass

Angelica Tamayo Tenorio, Food Process Engineering, Wageningen University (NL) Blue Mussel cleaning and processing

Margrét Geirsdottir, Northlight Seafood (IS)

Processing insects for the production of protein **Dirk Sindermann,** Head of Process Technology -Renewables, GEA Group (DE)

Mealworm biorefinery and processing for food products **Marieke Bruins**, Senior Scientist, Wageningen Food and Biobased Research (NL)

#### 11:00 Parallelle events

**Poster session** with pitches and Q&A's to exchange new results and ideas with CBIO Ph.D. Students Climate KIC workshop **Challenges and opportunities in developing a systemic perspective on sustainable proteins** 

#### **27 JUNE**

#### 13:00

Quality requirements and nutritional value of protein products for feed from biorefined areen biomass

**Søren Krogh Jensen,** Senior researcher, Molecular nutrition and reproduction, Aarhus University (DK)

Improved quality of soluble proteins from green biomass **Trine Kastrup Dalsgaard**,

Assoc. Prof., Food Chemistry and Technology, Aarhus University (DK) Microalgae in fish feed

Mette Sørensen, Professor,
Faculty of Bioscience and
Aquaculture, Nord University
(NO)

Biorefining of micro- and macroalgae Rósa Jónsdóttir, Research group leader, Ingredients & product development, Matis Can we turn decomposing seaweed into valuable worm protein for fish feed? **Martin Holmstrup,** Professor, Soil Fauna, Ecology and Ecotoxicology, Aarhus University (DK)

Mussels, starfish and insects as feed protein sources

**Jan Værum Nørgaard,** Assoc. Prof., Animal Nutrition and Physiology, Aarhus University (DK)

14:00

System analysis of green biorefinery

by Morten Birkved, Professor, University of Southern Denmark, Life Cycle Engineering (DK)

Environmental impact of seaweed cultivation

by Göran Nylund, Researcher, Dep. of Marine Science, University of Gothenburg (SE)

(IS)

Production of mussels as a tool to reduce eutrophication

by **Karen Timmermann**, Senior researcher, Applied Marine Ecology and Modelling, Aarhus University (DK)

15:00-15:10

Concluding remarks and goodbye

by Uffe Jørgensen, Centre director, Centre for Circular Bioeconomy, Aarhus University (DK)

Venue: Aarhus University, Foulum, Blichers Allé 20, 8830 Tjele, Denmark

Any questions regarding the conference, pleace contact: bioeconomydays2019@agro.au.dk

www.cbio.au.dk