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Project code: 2024-1-RO01-KA220-HED-000246776

*Enhancement of Agro Food Chain Byproducts through Innovative and Sustainable Methods*  
Project Acronym: eAfoBy

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## REPORT – SECOND TRAINING FOR EXPERTS

Universitat Politècnica de Valencia, PARTNER (P1)

**26.05.2025-30.05.2025**

Between May 26 and May 30, the training entitled *The main possibilities of agro-food chain byproducts valorisation* took place at Polytechnic University of Valencia, Spain, Partner P1 in the project entitled *Enhancement of Agro Food Chain Byproducts through Innovative and Sustainable Methods*. At the session attended 15 experts, as follows:

- Coordinator (CO): Maria Simona Chis, Adriana Paucean, Anca Corina Farcas, Simona Maria Man
- P1 (UPV) – Marta Igual, Purificacion Garcia Segovia, Javier Martínez-Monzó.
- P2 (Universidade do Porto): Beatrice Oliveira, Anabela Costa and Helena Sousa
- P3 (Universitatea de Stiintele Vietii „Regele Mihai I” din Timisoara): Monica Negrea, Călin Ionel Jianu and Ersilia Alexa
- P4 (Rompan): Daniela Voica, Dana Marin.

In alignment with the activities outlined in the project proposal, both theoretical instruction and practical demonstration sessions were conducted, with the active engagement and participation of all involved specialists. The main goal of the training was to identify the main possibilities of agro-food chain byproducts valorisation. During the theoretical component of the initial training session, each partner highlighted the main possibilities of agro-food chain by-products valorisation



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using different techniques such as extrusion, 3D food printing, fermentation, drying and stabilisation technologies as well as encapsulation or the valorisation of agro-food chain byproducts in the packaging materials. Regarding the practical part of the training, specialists participated to the manufacturing of different extrudates and on their characterisation.

On the first day, according to the agenda event, the expert's registration took place, followed by welcome speech addressed by professor Purificacion Garcia Segovia, and by the deputy speech of international relations at ETSEAMN (Escuela Técnica Superior de Ingeniería Agronómica y del Medio Natural), prof Vicente Castell, and director of ETSEAMN prof Constanza Rubio. Then, from 11:00 a.m. to 14:30 p.m. a visit of the Instituto de Alimentos-Food UPV took place, where prof. Maria Vargas and Julio Carreras highlighted the main research areas and equipment of the institute. Then, Marta Igual and Javier Martínez-Monzó presented the event program with discussions and organisational issues, followed by short speech of the coordinator (manager Maria Simona Chis) regarding the project evolution and further activities.

On the second day, May 27<sup>th</sup>, presentations continued as follows: The main possibilities of agro-food chain byproducts valorisation using **extrusion** were emphasised by Marta Igual followed by power point presentation entitled The main possibilities of agro-food chain byproducts valorisation using **3D Food printing** (prof. Javier Martínez-Monzó) and Prof. Beatrice Oliveira presented The main agro food chain byproducts valorization- **extraction technologies**. Then, The main possibilities of agro-food chain byproducts valorisation using **fermentation**, was presented by Helene Sousa (P2 partner), respectively, followed by prof Adiana Paucean and associate prof. Man Simona who presented **drying and stabilization technologies** in the agro-food chain byproducts valorization. The day ended with discussions and conclusions.

In the third day, May 28<sup>th</sup>, Javier Martínez-Monzó together with Marta Igual presented in the practical part of the extrusion process. Therefore, **extrudates** with agro food chain byproducts using coffee silver skin and fermented coffee pomace were manufactured. Optimisation of the extrusion parameters took place together with the characterisation of all the obtained extrudates.



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In the fourth day of training, Dr. Voica Daniela presented a practical case in food companies for the valorization of agro-food chain byproducts, followed by a visit at two factories: Vicky foods and Sinblat.

In the last day of training, May 30<sup>th</sup>, lecturer Simona Chis and Associate prof. Anca Corina Fărcaș presented the valorization of agro food chain byproducts using encapsulation techniques, followed by Professor Ersilia Alexa and lecturer Monica Negrea who presented the agro-food chain byproducts valorization through packaging materials.

At the conclusion of each theoretical session, organized working group meetings were held to encourage critical thinking and foster interdisciplinary dialogue among participants. These collaborative discussions served as a platform for in-depth examination of the topics addressed, ultimately leading to the formulation of synthesized conclusions and reflective evaluations that encapsulated the key thematic insights of the day.

Partners like Vicky Foods and Sinblat were instrumental in aligning formal professional training with the practical needs of economic stakeholders. Their involvement strengthened both foundational and applied knowledge, while also promoting the development of innovative skills and specialized applications in the valorization of food industry byproducts.

The principal beneficiaries of the expert training program were project participants pre-selected during the proposal stage for their specialized expertise in food nutrition, chemical characterization of bioactive compounds, extraction techniques, and byproduct valorization in different industries.



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