INTERNATIONAL SOCIETY OF ANTIOXIDANTS

First Workshop on Food Byproducts Valorization through Polyphenols Extraction

September 22, 2021

AGENDA



www.polyphenols-site.com

14th World Congress

Polyphenols Applications

September 22-24, 2021 - Virtual Congress

Polyphenols Applications 2021

September 22-24, 2021 - Online

First workshop on

Food Byproducts Valorization through Polyphenols Extraction

September 22, 2021 - 14h00 - 18h30

In collaboration with the ISANH, we are pleased to announce the organization of the first workshop dedicated to **Food Byproducts Valorization through Polyphenols Extraction** which will be held on September 22, 2021 (One day before the 14th World Congress on Polyphenols Applications).

Aim and objectives:

Food waste valorization practices have gained much attention lately as a means of sustainable management. These materials constitute an underexploited source for the recovery of natural compounds. The value of food byproducts is associated with their content in dietary fibers and several bioactive molecules that can be capitalized in the food, pharmaceutical, cosmetic and nutraceutical industries. One of the main molecules extracted and purified are polyphenols.

The aim of this workshop is to explore with the attendees the latest state of the art technologies regarding the extraction and characterization methodologies used nowadays in the research laboratories but also to present a business creation model based on a technology transfer strategy using antioxidants extracted from different food byproducts focusing on the scale up, the process commercialization and the applications.

The workshop sessions which will be discussed:

The different sources of food byproducts and food waste will be presented in session 1 taking into consideration polyphenols as functional compounds; the conventional, emerging and innovative extraction methodologies will be exposed in session 2 as well as the basics of the recovery strategy; polyphenols characterization using up-to-date assays will be discussed during session 3; a business creation model based on a technology transfer strategy using antioxidants extracted from different food byproducts will be presented in session 4 putting the accent on the process commercialization and potential applications; From lab to market study including the preparation of bioactive enriched products (powder, solutions, etc.) and their commercialization will be explored in session 5 highlighting the use of these antioxidant molecules in different industrial applications; finally an optional session (session 6) will be proposed for the attendees coming with their one ideas for a one-to-one consultancy

This workshop is intended for anyone who wish to improve their skills and knowledge in the field of Food Byproducts Valorization, Polyphenols and Antioxidants Extraction.

Looking forward to meeting you very soon.

Please don't hesitate to contact us for any further information.



Prof. Richard Maroun, Chairman & trainer of ISANH Workshop Saint-Joseph University of Beirut, Lebanon Scientific Secretariat

International Society of Antioxidants 15 rue de la Paix,75002 Paris, France Email : polyphenols@polyphenols-site.com



First workshop on Food Byproducts Valorization through Polyphenols Extraction September 22, 2021 - 14h00 - 18h30		
14:00	General introduction	
	Richard Maroun, Saint-Joseph University of Beirut, Lebanon	
14:30	Session 1: Food byproducts and food waste sources - Classification and typology & Polyphenols as functional compounds Richard Maroun, Saint-Joseph University of Beirut, Lebanon	
15:00	0 Session 2: Extraction methodologies: Conventional, emerging, and innovative: Basics of the recovery strategy Hiba N. Rajha & Nicolas Louka, Saint Joseph University of Beirut, Lebanon	
	 Solid-Liquid Ultrasounds Microwaves Supercritical CO2 	 Pulsed electric fields High-voltage Electrical discharges Infrared IVDV
	15:50 C	offee Break
16:05	5 Session 3: Polyphenol's characterization: Biochemical and Chromatographic assays Richard Maroun, Saint-Joseph University Beirut, Lebanon	
	Folin-Ciocalteu methodDPPH	- HPLC - HPLC-MS
16:30	6:30 Session 4: A case study, a state-of-the-art research work - Scale up, process commercialization and potential applications Hiba N. Rajha & Nicolas Louka, Saint Joseph University of Beirut, Lebanon	
 Raw material pretreatments (drying, grinding, etc.) Extraction process (solid-liquid, etc.) Purification process (chromatography or ultrafiltration) 		 Concentration of extracts Freeze or spray drying Powder obtainment and analyses
17:15	Session 5: From lab to market. Commercialization Possible applications: Food, cosmetics, pharmace Richard Maroun, Nicolas Louka, Hiba N. Rajha, Sai	uticals, etc.
	 Examples of polyphenols applications in food Examples of polyphenols applications in cosr Examples of polyphenols applications in phar 	netics

17:45 Concluding remarks, take home messages Richard Maroun, Nicolas Louka, Hiba N. Rajha, Saint Joseph University of Beirut, Lebanon

18:00 Session 6 (optional): Meet the experts, come with your idea for a one-to-one consultancy session Exploring attendee's own valorization projects

Please reserve a time slot, between 18h – 18h15 or 18h15 – 18h30 and specify your valorization project

Access to the Recorded Workshop

Recorded Workshop: 350€

To register, please use the online form available at https://www.xing-events.com/QNKPWKU.html

Who Should Attend?

This workshop is intended for anyone who wish to improve their skills and knowledge in the field of Food Byproducts Valorization, Polyphenols and Antioxidants Extraction. Research director, R&D director, engineer, research assistant, or business leader? You work in Food & Beverage sectors, waste valorization and optimization.

Teaching resources

- Presentation support given to participants
- Presentation proposed by the speaker via Power Points
- Q&A session with all participants

Report

All attendees will receive a report detailing each session and will obtain summaries and / or Power Point presentations of the various interventions.

If you cannot attend the workshop, you can order:

- The report in PDF format
- The recorded Workshop

Welcome to the 14th World Congress on

POLYPHENOLS APPLICATIONS 2021

Polyphenols 2021: Strategies, Innovations & Challenges

SEPTEMBER 22-24, 2021 - VIRTUAL CONGRESS

Polyphenols Applications 2021

September 22-24, 2021 - Online

Secretariat Office

15 Rue de la Paix, 75002 Paris Tel: 00 33 1 55 04 77 55 Email : polyphenols@polyphenols-site.com



www.polyphenols-site.com

