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WIELKOPOLSKIE

ECOWASTE  
4 FOOD  
Interreg Europe

Unia Europejska  
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Poznan, Monday 4th December 2017

*Press release*

## **CROSS-VISIT OF ECOWASTE4FOOD PROJECT PARTNERS IN WIELKOPOLSKA REGION**

**Poznan, Pleszew, Kalisz, Ostrzeszow, Sroda Wielkopolska**

*Supporting eco-innovation to reduce food waste and promote a better resource efficient economy*

**One of the main objectives of the four-year ECOWASTE4FOOD project, to which Wielkopolska Region joined at the beginning of this year, is to find solutions to reduce food waste, and to demonstrate that food waste can be a source of resource-efficient and environmentally friendly economy participating in the project.**

The planned activities for finding common solutions in this area are based, among others, on the organization of cross-visits, meetings with stakeholders and workshops. So far, two meetings of the project's stakeholder group and study trips to Italy, Spain and England have been held in Wielkopolska.

On 5-7 December 2017, the Wielkopolskie Region will host representatives of the partner regions of the EcoWaste4Food project – Regional Council of South Ostrobothnia, Regional Development Fund on behalf of the Region of Western Macedonia, City of Ferrara, Regional Council of Provence-Alpes-Côte d'Azur, The Waste Agency of Catalonia and International Centre for Advanced Mediterranean Agronomic Studies - Mediterranean Agronomic Institute of Montpellier (CIHEAM-IAMM). Project' partners will come to Poland to familiarize themselves with good practices functioning in our province which aim at reducing food waste through innovative processing technologies, as well as effective use of raw material, water and energy.

**"Wasting food is a global and social problem. Therefore, together with our European partners, we must consider how to fight and, above all, act in the field of counteracting this phenomenon " - says Krzysztof Grabowski, Deputy Marshal of the Wielkopolska Region.**

The three-day visit will include a scientific part - a meeting at the University of Life Sciences in Poznań (Department of Biotechnology and Food Microbiology) combined with the presentation of the unique



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equipment of the Pilot Biotechnology Station in Poland and presenting an eco-innovative approach to the Food Innovation and Greater Poland Center of Advanced Technologies.

The second day will include, among others, visit to Wielkopolska Food Bank in Poznań, Food Machinery Factory "SPOMASZ" in Pleszew, Microfood from Ostrzeszów producing Puffins and FPH Paula from Kalisz - producer of "Crispy Natural". On Thursday, December 7, guests will visit the Średzka Dairy Cooperative "JANA" in Środa Wielkopolska.

A detailed program of the visit and information about the visited companies are available below.

Additional information about the project is also available below and on the websites:

[www.interregeurope.eu/ecowaste4food](http://www.interregeurope.eu/ecowaste4food) and [www.umww.pl/ecowaste4food](http://www.umww.pl/ecowaste4food)

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## AGENDA CROSS-VISIT IN WIELKOPOLSKA REGION

### Tuesday 5th December 2017

- 3:00 p.m. – 3:30 p.m. [Welcome by the Marshal Office of the Wielkopolska Region](#) -  
Krzysztof Grabowski – Deputy Marshal of the Wielkopolska Region
- 4:00 p.m. – 6:30 p.m. [Visit of Poznan University of Life Sciences](#), Food Sciences and Nutrition, [Department of Biotechnology and Food Microbiology](#) (48 Wojska Polskiego St., Poznan)
- 🕒 Dr Eng. Piotr Kubiak, [Pilot Station for Biotechnology](#) – lab
  - 🕒 Prof. dr hab. Anna Gramza-Michalowska, [Department of Food Technology and Functional Foods](#)
  - 🕒 Mr. Roman Ratajczak, [Food Innovation](#)
  - 🕒 Dr Krzysztof Pudelko, [Wielkopolska Centre for Advanced Technologies](#)

### Wednesday 6th December 2017

- 8:05 a.m. – 9:00 a.m. Visit of [Food Bank of Wielkopolska](#), 6 Borowki St., Poznan
- 10:30 a.m. – 11:30 a.m. Visit of Factory of Food Machinery [Spomasz Pleszew SA Co.](#), 14 Slowackiego St., Pleszew
- 12:30 a.m. – 1:30 p.m. Visit of [MicroFood Co., /Puffins/](#), 4 Kapielowa St., Ostrzeszow
- 1:45 p.m. – 3:00 p.m. Lunch at the restaurant ["Dworek 1885"](#), 7 Kaliska St., Ostrzeszow
- 4:00 p.m. – 5:00 p.m. Visit of [FPH Paula Sp. z o.o. Co.](#), 145a Lodzka St., Kalisz

### Thursday 7th December 2017

- 9:00 a.m. – 11:30 a.m. [Visit of Sredzka Dairy Cooperative "JANA"](#), 9 Daszynskiego, Sroda Wielkopolska
- 1:00 p.m. – 2:30 p.m. Wrap-up and conclusions of the visits, end of the meeting (MOWR)



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Poznań University  
of Life Sciences

<http://skylark.up.poznan.pl/en/>

**The Poznań University of Life Sciences** takes a leading position in rankings of universities of life sciences and biological sciences in Poland. The candidates are offered a wide choice of programmes in natural science as well as numerous interdisciplinary programmes which combine knowledge and skills in various fields.

**Faculty of Food Science and Nutrition** performs research activity and academic studies in the fields related to: food technology, food quality and safety, human nutrition, commodity science, dietetics. In particular, research conducted at FFSN cover two major problem groups: development of new and modernisation of existing technologies for costs reduction and quality and safety of food products improvement, production and characteristics of novel food products and food components using modern instrumental and sensory methods.

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FOOD  
INNOWACJE

<https://foodinnovacje.pl/>

**Food Innovation** is company that develop a new product formulation and prepare a suitable prototype. Emphasis on health and functional properties and product durability. Selection of the right technology and help in starting production.

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Wielkopolski  
Bank Żywności

<http://poznan.bankizywnosci.pl/>

<http://poznan.bankizywnosci.pl/>

**Food Bank of Wielkopolska** is a non-governmental organization operating since 1<sup>st</sup> October 1996. In its activity is guided by the principle of non-profit - activity without profit - free of surplus food and free distribution of it.

Food is directed to people in need through charities that directly engage in nutrition. The aim is to reduce malnutrition and prevent food waste. The Food Bank in Poznań distributed over 11,500 tons of food in 10 years. The Food Bank gives about 2,000 tons of food to the poorest people every year.

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SPOMASZ  
PLESZEW SA®

<http://www.spomasz-plezew.pl/en/>

**SPOMASZ PLESZEW S.A.** is a Polish company with over 120 years of tradition which specializes in manufacturing machines and equipment for food processing industry.

For decades we have been supplying complete solutions for sweetmeats confectionery industry, fruit and vegetable processing, brewery and spirit industry as well as looking for new direction of development in chemical and pharmaceutical industries. Our machines work in food processing plants all over the world. In order to meet individual requirements of a customer our creative design office provides customized solutions which often appear to be prototypes of their kind. We design, start up and train.



<http://www.microfood.pl/en-index.html>

**MicroFood** is the company was founded in July 2011 and offers comprehensive processing lines for drying fruit and vegetables based on vacuum drying technology. Technological development has been the aim of MicroFood from the very beginning of its

activity.

The conducted research works have resulted in the development of a processing line project for drying fruit and vegetables with the use of innovative technology.

**Puffins** are crispy fruit in a surprisingly new, light form. Thanks to unique vacuum drying technology of puffing they maintain natural sweetness of ripe fruit and their nutritional values.



<https://puffins.co/en/>



**FPH Paula Sp. z o.o. Sp.k.** Innovative technologies developed by Paula make it possible to maintain very high nutritional values while providing the natural flavors, aromas and textures appropriate for fresh raw materials.

<http://www.paula.com.pl/>

- Mirvac technology / Mirvac technology with infusion
- Spray-drying technology / spray-drying technology using nozzles
- Instant flours production technology
- Instant rice production technology
- Technologies under development – membrane filtration
- Technologies – Drying services



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WIELKOPOLSKIE

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4 FOOD  
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Europejski Fundusz  
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system is in place.

**JANA Dairy** is one of the leading producers of dairy products in the country, skillfully combines elements of modern technology with the use of the latest generation of machines and devices, keeping the tradition of producing these products that customers have known and accepted for many years. Good Manufacturing Practices (GMP) and Hygienic Practices (GHP) are in place and the HACCP quality assurance

<http://jana.com.pl/>



<http://wcz.t.pl/en>

### **Wielkopolska Centre For Advanced Technologies.**

The main aim of the WCAT project is to establish in Poznań a multidisciplinary centre assembling the best specialists in science and technology, focused on new materials and biomaterials for a wide range of applications. The integration of Poznań researchers will enable to create a centre of high international rank, which through its activities and economic

environment will make a very essential element of science-based regional economy of the Wielkopolska area. The outcome of multidisciplinary work of the centre will be the development of new syntheses of chemicals, biochemicals and agrochemicals (fine chemicals), as well as the development of a new generation of bio- and nanomaterials and their precursors, followed by the development of advanced technologies and biotechnologies of their production intended for the application to optoelectronics, medicine, pharmacy, agriculture and many other branches of industry and technology.

The research conducted in the WCAT will be also aimed at creating the technological basis for a number of applications of bioorganic chemistry, molecular biology and biotechnology in the broad-based health care (i.e. molecular and cell therapy and medical diagnostics) as well as for agrotechnological and food industry applications.