Programme	
13:10	FAM: Reverse & diverse. Reverse food waste to probiotic food, improve health and diverse diet in Nigeria
13:25	Lost crops of Africa: Exploring the untapped potentials of South African indigenous and underutilized crops
13:40	Kallpachasun Sonqonchista: un alimento, una vida: Mitigating food loss and waste by ensuring biodiverse and sustainable food
13:55	Cheez'Inov: Cross cultural approach for the development of new plant-based cheese.
14:10	KSG Ethiopia: Formulations of Mungbean (Vigna Radiata) and Carrot (Daucascarota L) Enriched Biscuits.
14:25	The Spedibles: Valorization of spent grain for vegan sustainable edible packaging
14:40	The Foodeconomists: Bio-aided water filtration - an approach to food processing waste utilization
14:55	ASMITA: "Dangke" Traditional Cheese from Little District Indonesia
15:10	FAM for Future: Valorization of oilseed food value chain using natural pesticides & edible cutleries made of oilmeal





	Programme
15:25	Break while evaluations are finalised
15:45	Presentation of the Winning Team
16:00	End of the Final Virtual Conference



https://forms.gle/B8o4jczsnDEEVyWVA Link is in the chat











Welcome back





Commission

Horizon 2020 European Union funding for Research & Innovation



A big THANKS to all teams for having...

- worked hard for 4 ½ months, producing high-quality reports and presentations – voluntarily and independently!
- actively engaged in the online trainings, asking questions and giving feedback to others
- found solutions that are innovative, doable and of interest to the food industry and the food chain
- developed ideas, tools and actions that contribute to sustainability in the food value chain!

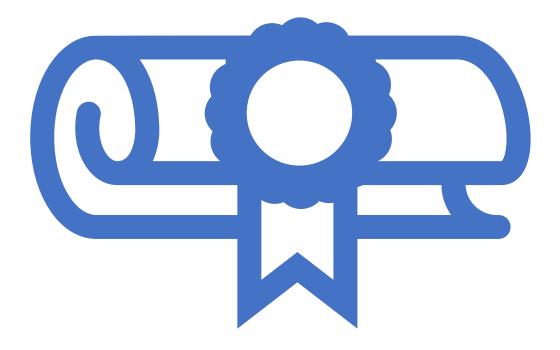
Keep up the good work!











And the **WINNING TEAM** of the 2020/2021 FoodFactory-4-Us Sustainable Supply Chain Competition is...











international student competition game







Thank you to all for for attending the Final Conference of the FoodFactory-4-Us Sustainable Supply Chain Competition

Stay informed!

Sign up for the ISEKI newsletter here (www.iseki-food.net) to read about future FF4Us competitions

Students: Complete the Learner Evaluation_End







