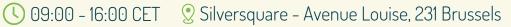


## CO-FRESH: Co-creating the Future of Agrifood Value Chains









## **AGENDA**

09:00	Registration	
09:15	Welcome and introduction	Inés Echeverría
09:45	Towards a fair and sustainable food supply chain	Peter Schmidt
10:00	Co-creation methodology. Lessons learned	Jose María Gil
10:15	Towards Holistic Solutions: policy recommendations for sustainable agri-food value chains	Edelbis López Daniele Rossi Agnese Boccalon
11:00	Coffee break and group picture	
11:20	THE PILOT CASE EXPERIENCE. INNOVATIONS AND LESSONS LEARNED	
	CNTA: CO-FRESH innovations introduction	Raquel Virto
	LE TERRE DI ZOE: Innovation takes the field	Alessandro Malerba
	FLORETTE: Sustainability challenge in the agrifood chain	Sonia Muro
	<b>FOODVALLEY:</b> Less is more: More value with less processing <b>CRAPDL:</b> Improving transparency and coordination all	Minke Burgers Laura Pérez
	along the value chain: a governance tool prototype for	Laura Ferez
	Le Porc Fermier de la Sarthe	
	<b>EKOOWOC:</b> Environmental innovations in organic	Ewa Rembialkowska
	orchards in Poland	
12:45	LUNCH	
13:45	PILZE: Development of new food products based on	Miklós Gyalai-Korpos
	oyster mushroom within the CO-FRESH project	
	COEXPHAL: UNICA healthy box: More transparency,	Maribel Amat
44.45	more sustainability, and less food waste	,
14:15	Impact of Co-Fresh on transfer of knowledge and	Daniel Ács
44.00	innovation to other countries	
14:30	Roundtable with Pilot Cases	Patricia Mora
15:15	SICO framework, a toolkit that enables to assess the	Jos Bijman
	collaborative dimension of Sustainability-Oriented Innovations	
15:30	The role of governance for the future of agri-food systems	Piroska Kallay
15:45	Closing remarks	Inés Echeverría
16:00	End of the event	







