



TRansition paths to sUustainable
legume-based systems in Europe



Enabling Legume Processing: opportunities and barriers

2nd Legume Innovation and Networking (LIN) Workshop for the Atlantic and Boreal Region

Nyborg, Denmark
Tuesday 7th May 2019



This Project has received funding from the European Union's Horizon 2020
research and innovation programme under grant agreement No 727973

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ORGANIC DENMARK.



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Foreword from the host

On behalf of the TRUE Project, the Danish Institute for Food Studies & Agro Industrial Development (IFAU) we welcome you to the 2nd Legume Innovation and Networking (LIN) workshop for the Boreal/Atlantic Region. The workshop is entitled

Enabling Legume Processing: opportunities and barriers

This workshop represents an exceptional opportunity to **profit from the insight, research and experiences of the TRUE Project-partners and stakeholders from the whole legume value chain and to explore innovative practices of legume processing.** You will:

- meet innovators, producers, researchers and advisors
- gain insights into five cases combining the use of processed legumes and successful marketing to make profits in a sustainable manner
- be updated on EU policies on innovation and development of concern to the LIN and
- share your knowledge, experiences and ideas with the delegates

The output of the workshop will be used in the forthcoming production of a **toolkit for sustainability** and in developing **EU policy recommendations.**

Below, you will find a detailed programme and all the necessary details regarding your participation, travel and accommodation whilst in Nyborg.

Yours sincerely,
Karen Hamann

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Meeting Programme - Tuesday 7th of May

- 9:00 Registration – coffee and croissants**
- 9:30 Welcome** - Karen Hamann, IFAU, Denmark
- 9:45 Presentation to the TRUE project**
Pete Iannetta, Project Coordinator, James Hutton Institute, UK
- 10:00 Using legumes for production of alcoholic drinks**
Kirsty Black, Master Distiller, Arbikie Distillery, UK
- 10:20 Faba beans in fish feed, challenges and opportunities**
Berthel Vestergaard, Sourcing Manager, BioMar A/S, Denmark
- 10:40 Coffee break**
- 11:00 Policies to support legume based systems. What can innovation and regional development policies offer?** - Eszter Kelemen, ESSRG, Hungary
- 11:20 Break out groups - Session 1:**
Discussion on policy changes needed to support the establishment of sustainable legume markets and supply chains.
- 12:20 Local products and plant proteins at Sinatur Hotel Storebælt**
CEO Jan G. Larsen, Sinatur Hotel Storebælt, Denmark
- 12:30 Lunch**
- 13:30 More legumes in crop rotations – challenges in Danish organic agriculture**
Lars Lambertsen, Senior Advisor, Organic Denmark, Denmark
- 13:50 Turning organic clover grass into a sustainable source of feed protein**
Erik Fog, Senior Advisor, SEGES Organic Innovation, Denmark
- 14:10 Environmental efficiency of human nutrition from chickpea pasta versus durum wheat pasta** - Sophie Saget and Michael Williams, Trinity College Dublin, Ireland and Marcela Porto Costa, Bangor University, UK
- 14:30 Coffee break**
- 14:50 Pulses – Tackling Present and Future Food Trends**
Thomas Hoehndorf, Area Sales Manager Grain Milling, Bühler Group, Scandinavia
- 15:10 Funding that makes a difference – the case of Coop Crowdfunding**
Nicolai Jaepelt, Coop Crowdfunding, Denmark
- 15:30 Exploring business cases for legumes, lessons learned so far**
Karen Hamann, IFAU, Denmark



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- 15:50 Break out groups - Session 2:**
Discerning indicators of a sustainable processing chain
- 16:50 Conclusion: Upscaling sustainable production, processing and marketing of legumes – What does it take?** - Plenary discussion moderated by Karen Hamann
- 17:15 Closure of the meeting,** afterwards informal farewell reception

Practical information and prebooked options

- Pre-booked **stands** are available from Tuesday morning and are located in the area where we will have the coffee breaks; Feel free to bring roll-ups, brochures, flyers and product samples;
- **Posters** are displayed on the walls of the conference room and should be ready before the meeting starts

Monday, 6th of May

19:00 Informal dinner at Café Apostrof (www.cafeapostrof.com)

A table has been booked for 19:00 and dinner will be at your expense. The café is only a 20 minutes of walk from the Sinatur Hotel ([link to google map](#)). **If you want to join, please confirm by sending an email to Karen@ifau.dk no later than May 3rd.**

Tuesday, 7th of May

19:00 Get together dinner at Sinatur Hotel (*pre-booked*)

A set menu of two courses will be served; dinner will be at your expense; please register before April 30 if you want to take part.

Wednesday, 8th of May

9:00 – Company visit: Daloon Factory (*optional, space limited*)

12:00 We will visit Daloon Factory in Nyborg. Senior product developer Mik Ruberg will give a presentation on how Goodlife Foods meets the growing demand for more sustainable and vegetarian products and has marketed products such as meatfree spring rolls, burgers, samosas and snack bites. Daloon Factory is a major Danish food producer with an annual turnover of € 25 million (2017).

Departure from the hotel at 8:40 by foot (14 minutes) or taxi.



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General Information

Registration for the Workshop [HERE](#), Closing Date: Tuesday, 30 April 2019

Meeting location: **Storebaelt Sinatur Hotel & Conference Centre**
Østerøvej 121, 5800 Nyborg, Denmark

Arrival

Direct trains run every hour from Copenhagen Airport to Nyborg. The journey lasts almost two hours. You can **book your train ticket on [journey planner](#)**. The Storebaelt Sinatur Hotel is located 1.4 km from Nyborg Train Station and taxis can be booked on + 45 7010 3320.

Please check the www.rejseplanen.dk for more details about trains between Copenhagen Airport, Copenhagen Central Station and Nyborg. Repair works on the tracks are slowing down the trains and fewer trains are running in May. You may experience busses that replace trains in some parts of your journey from Copenhagen to Nyborg.

Tweet about the workshop using

#TrueLINworkshop

#LegumeInnoNet

#LoveLegumes

#LegTechIsBioTech

#LegTech

@TrueLegumes



General contact: info@true.project.eu

For those unable to participate:

You are invited to fill in the **Stakeholder-Survey**



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