



## Innovative functional proteins from poultry leftovers

### PROSPARE Project WORKSHOP at ICEF11 26 May 2011, Hilton Hotel Athens (GR)

#### PROSPARE PROJECT

New advances in the KBBE- Knowledge Based Bio-Economy are obtained for the bio-transformation of animal-by-products (AB-P) residues into hi-quality hi-value protein components.

**PROSPARE -PROgress in Saving Proteins and Recovery of Energy ([www.prospare.eu](http://www.prospare.eu))** is a joint European-Russian research project, financed under the 7th Framework Programme (2008 – 2011) for a total budget of €3.7m and an EU contribution of € 2.7m, committed to the recovery of poultry industry leftovers into valuable end products.

The key technologies resulting from the PROSPARE R&D allow enhancing a new FAP-Functional Animal Protein process increasing protein production to 85% hi-quality protein output from a post-slaughtering process (+42% on the current technology). An innovative two stages FFP-Functional Feather Protein process recovers also feathers into premium quality protein meal and components. The end products address more application sectors in nutrition, health, cosmetics and also recycling lipids into bio-diesel.

#### WORKSHOP PROGRAMME

14.30	<b>Welcome and introduction</b> <i>Arnaldo Dossena – University of Parma (IT)</i>
14.40	<b>The Animal by Product (AB-P): waste stream recovery and legislative framework</b> <i>Willy De Roover- Veterinary Consultant in Food &amp; Feed chain (BE)</i>
15.00	<b>Approach and objectives of the PROSPARE project</b> <i>Olga Koroleva- Bakh Inst. Biochemistry, Russian Academy Science, Moscow (RF)</i>
15.30-15.50	<i>Coffee break</i>
15.50	<b>Innovative FAP and FFP PROSPARE treatments and process technologies</b> <i>Olga Koroleva- Bakh Inst. Biochemistry, Russian Academy Science, Moscow (RF)</i>
16.20	<b>Molecular composition and Functional Properties of Poultry Hydrolyzates obtained in the PROSPARE Project</b> <i>Arnaldo Dossena - University of Parma (IT)</i>
16.50	<b>Food &amp; feed market exploitation and nutrition</b> <i>Virgilio Guardiani – International nutrition consultancy (IT)</i>
17.10	<b>Open discussion</b>
17.30	<b>Networking reception</b>



European- Russian R&D cooperation achieved a step forward converting industry animal by-products into high-quality proteins and bio-diesel

**VENUE**

The PROSPARE Workshop will take place at the Hilton Hotel, 46 Vassilissis Sofia Avenue, Athens (GR). It is a satellite event of the ICEF11 International Congress on Engineering and Food "Food process Engineering in a Changing World" (Athens, 22-26.5.2011); see [www.icef11.org](http://www.icef11.org).

**PARTICIPATION**

The Workshop is free of charge to the ICEF11 participants and to invited guests and interested public. Your participation is welcome (registration <https://www.triaenatours.gr/icef.php>.) or ([prospare.eu@gmail.com](mailto:prospare.eu@gmail.com))

**PROJECT COORDINATOR**

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