



# Provide

PROTEIN AND BIOMOLECULES SOURCES FOR NUTRITIONAL  
SECURITY AND BIODIVERSITY  
OF BAKERY PRODUCTS IN A CIRCULAR FOOD SYSTEM

## OPEN EVENT

Evolution beyond Innovation  
in Circular Food Systems

ROME ON 22ND MAY 10:30 -12:30



CORE organic

<https://www.project-provide.eu/>

# AGENDA



10:15 REGISTRATION

10:30 Welcome and Opening

**Cesare Manetti**, Sapienza University of Rome

**Michael Rychlik**, Technical University of Munich - TUM

PROVIDE project coordinator

10:45 PROVIDE: project overview

**Sophie Scheibenzuber**, Technical University of Munich - TUM

11:00 Consumer acceptance of the new ingredients focus groups approach

**Laura Mihai**, National Research and Development Institute for Food Bioresources - IBA

11:15 Innovative biotechnologies as a tool for improving sustainability of the agrifood chain

**Carlo Giuseppe Rizzello**, Sapienza University of Rome

11:30 Circularity for the mitigation and the prevention of food waste

**Chiara Nobili**, Italian National Agency for New Technologies, Energy and sustainable Economic Development - ENEA

11:45 Alternative proteins for bakery products formulation

**Andrea Minisci**, Valle Fiorita S.r.L.

12:00 Blockchain in support to nutritional quality and biodiversity of bakery products: the POSTI experience in supporting circolare food systems

**Virgilio Mareto**, pOsti S.r.L.

12:15 OPEN DISCUSSION

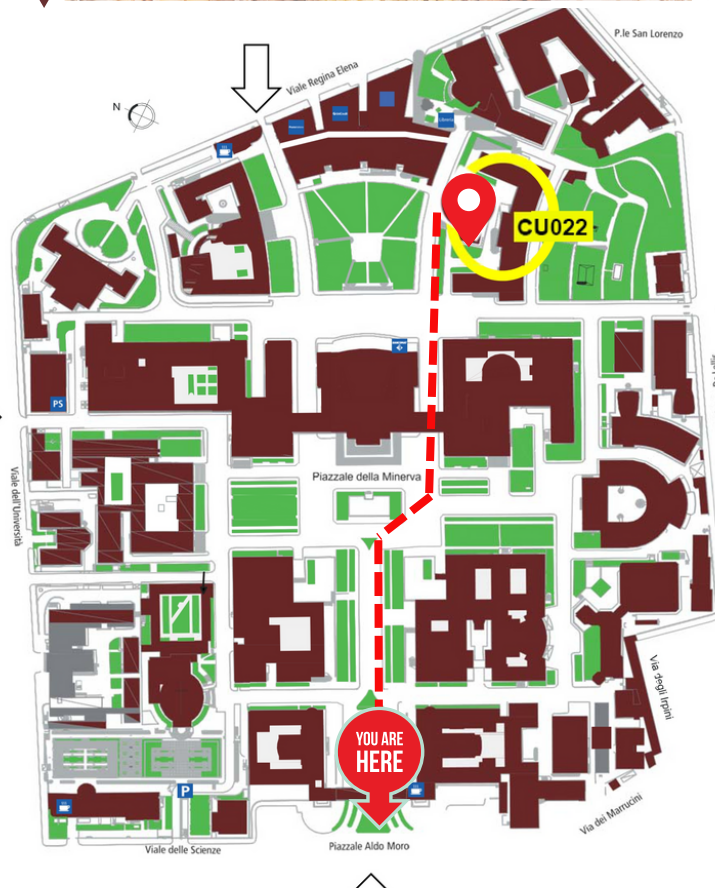
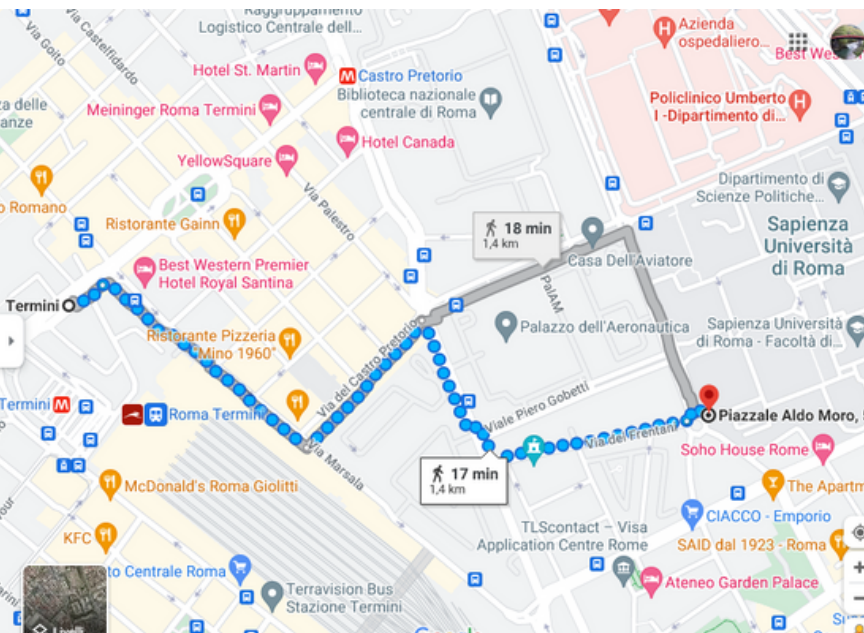
*Moderator:* **Claudia Zoani** (ENEA)



CORE organic

<https://www.project-provide.eu/>

# HOW TO REACH US



Sapienza University of Rome  
Piazzale Aldo Moro, 5 - 00185  
Department of Environmental Biology  
Botany and Genetics Building - CU022  
Aula Marini-Bettolo (1st floor)

Organized by ENEA  
in collaboration with METROFOOD-IT and its Operating Unit of the Sapienza University of Rome



<https://www.project-provide.eu/>

