

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



PROVISIONAL AGENDA

| 09:00 09:15 09:30 | Registration Welcome and introduction Key note Speaker | Inés Echeverría - CNTA Peter Schmidt - EESC |
|-------------------------|--|---|
| 09:45 | THE CO-FRESH CORE | |
| | SICO framework , a toolkit that enables to assess the collaborative dimension of Sustainability-Oriented Innovations | Jos Bijman - WUR |
| 10:05 | Co-creation methodology. Lessons learned | Jose María Gil - CREDA |
| 10:25 | Coffee break and group picture | |
| 10:45 | THE PILOT CASE EXPERIENCE. INNOVATIONS AND LESSONS LEARNED | |
| | CO-FRESH innovations introduction Innovation takes the field Sustainability challenge in the agrifood chain Less is more: More value with less processing Improving transparency and coordination all along the value chain: a governance tool prototype for Le Porc Fermier de la Sarthe Environmental innovations in organic orchards in Poland Development of new food products based on oyster mushroom within the CO-FRESH project The healthy box: More transparency, more sustainability, and less food waste | Raquel Virto - CNTA Alessandro Malerba - LE TERRE DI ZOE Sonia Muro - FLORETTE Minke Burgers - FOODVALLEY Laura Pérez - CRAPDL Ewa Rembialkowska - EKOOWOC Miklós Gyalai-Korpos - PILZE Irene Navarro - COEXPHAL |
| 12:45 | LUNCH | |
| 13:45 14:00 14:30 | Replication experience in Slovakia Roundtable with Pilot Cases A joint policy brief | Katarina Blicklingova – BEC Patricia Mora – INNOGESTIONA Edelbis Dávila – UGENT Sylvia Burssens – UGENT Agnesse Boccalon – ACR+ |
| 15:00 | Keynote speaker | Piroska Kallay – EESC |
| 15:15 | Closing remarks | Inés Echeverría - CNTA |

15:30 End of the event





