

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





