



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

CO
FRESH

14 March 2024

09:00 - 16:00 CET

Silversquare - Avenue Louise, 231 Brussels

AGENDA

09:00 Registration

09:15 Welcome and introduction

09:45 Towards a fair and sustainable food supply chain

10:00 Co-creation methodology. Lessons learned

10:15 Towards Holistic Solutions: policy recommendations for sustainable agri-food value chains

11:00 Coffee break and group picture

11:20 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

12:45 LUNCH

13:45 Development of new food products based on oyster mushroom within the CO-FRESH project

UNICA healthy box: More transparency, more sustainability, and less food waste

14:15 Impact of Co-Fresh on transfer of knowledge and innovation to other countries

14:30 Roundtable with Pilot Cases

15:15 **SICO framework**, a toolkit that enables to assess the collaborative dimension of Sustainability-Oriented Innovations

15:30 The role of governance for the future of agri-food systems

15:45 Closing remarks

16:00 End of the event

Inés Echeverría - CNTA

Peter Schmidt - EESC

Jose María Gil - CREDA

Edelbis López - UGENT

Daniele Rossi - FAIRCHAIN PROJECT

Agnese Boccalon - FOODRUS PROJECT

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

Maribel Amat - COEXPHAL

Daniel Ács - BEC

Patricia Mora - INNOGESTIONA

Jos Bijman - WUR

Piroska Kallay - EESC

Inés Echeverría - CNTA