# Event overview

### **Description:**

This hands-on workshop, designed for food processors and packaging managers, will explore cutting-edge innovations in sustainable, biobased food packaging, with a focus on the advancements being developed within the SISTERS project. As the food industry works toward a more sustainable and circular economy, packaging plays a key role in reducing waste and improving environmental outcomes. This event will delve into the integration of biobased materials, enzymes, and other innovative solutions aimed at achieving home-compostable packaging, improving food safety, and extending shelf life.

## **Objectives:**

- To showcase the innovations being developed in the SISTERS project, including the optimal integration of enzymes into biobased materials for home-compostable solutions.
- To provide practical insights into scaling up and validating biobased packaging solutions at semi-industrial and industrial levels.
- To demonstrate how these sustainable packaging solutions can improve shelf life and ensure food safety.
- To discuss the economic feasibility of these new packaging materials and their potential impact on the food processing industry.
- To foster networking and exchange of best practices within the sustainable packaging and food processing sectors.

### **Target Audience:**

This workshop is designed for food processors, packaging managers, sustainability officers, and any professionals involved in food packaging, production, and sustainability. It is particularly relevant to those interested in adopting the latest biobased packaging innovations and improving the environmental and economic performance of their operations.

#### Format:

The event will include expert presentations, practical demonstrations, and group discussions on the integration of biobased packaging solutions and the innovative technologies developed within SISTERS WP3. Participants will learn about the integration of enzymes into packaging materials to achieve compostability, scaling up production processes, and the potential impact on food safety and shelf life.

### **Notable Speakers & Activities:**

Industry leaders and researchers from the SISTERS project will share their expertise on the latest developments in biobased packaging solutions. The session will highlight the scale-up and industrial validation of the most promising materials and demonstrate the benefits of these solutions in enhancing self-life and food safety.

### **Key Takeaways:**

- Knowledge on integrating enzymes into biobased packaging for homecompostability.
- Insights into scaling up and validating sustainable packaging solutions.
- Understanding how these innovations improve shelf life and ensure food safety.
- Economic feasibility of adopting biobased packaging in the food industry.
- Practical knowledge of waste reduction and packaging safety in compliance with food regulations.

# Draft agenda

# Adopting Sustainable Packaging: A Practical Guide for Food Processors EU Green Week 2025

Date: Tuesday, June 03rd 2025

Time: 15:00 – 17:00 CET

### 15:00 – 15:10 | Welcome and Introduction

Speaker: AITIIP

Overview of the workshop objectives and key topics.

# 15:10 – 15:30 | Session 1: Innovations in Biobased Packaging

Speaker: CARBIOLICE

- Showcasing the latest innovations in the SISTERS project.
- Optimal integration of enzymes into biobased materials for home-compostable packaging solutions.

## 15:30 – 15:50 | Session 2: Scaling Up Biobased Packaging Solutions

Speakers: BIOMI / GAIA / ITC (to be confirmed)

- Practical insights into scaling up and validating biobased packaging solutions.
- Moving from lab-scale to semi-industrial and industrial levels.

### 15:50 – 16:10 | Session 3: Improving Shelf Life and Food Safety

Speakers: FEM & SAFE

- How sustainable packaging solutions can enhance shelf life.
- Ensuring food safety through innovative packaging materials with policy remarks regarding biobased packaging.

# 16:10 - 16:30 | Session 4: Economic Feasibility of Biobased Packaging

Speaker: NOVAMONT (to be confirmed)

- Analyzing the economic viability and market potential of biobased packaging materials.
- Discussing the impact on the food processing industry.

# 16:30 – 16:50 | Session 5: Networking and Best Practices Exchange

Moderator: EROSKI

- An interactive session for networking.
- Sharing best practices among food processors and packaging experts.

# 16:50 - 17:00 | Closing Remarks and Q&A

Speaker: AITIIP

Summary of key takeaways and open floor for participant questions.