



ONLINE-WORKSHOP
15 APRIL 2021, 3-5 PM (CEST)

SMART AND SUSTAINABLE FOOD PROCESSING OF ORGANIC FRESH PRODUCE WHAT'S PROMISING, WHAT'S NEW?

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**FINAL
DISSEMINATION
WORKSHOP OF
THE EU PROJECT
SUSORGPLUS**

Picture: University of Kassel

The workshop is organised by



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V E R S I T Ä T

The transnational project
SusOrgPlus was funded via the
ERA-net CORE Organic Cofund





TOPICS

- Dynamics of food processing
- Non-invasive real-time measurement
- Resource efficiency and energy efficiency in drying
- Reduction of losses
- Smart adaption of processes
- Precise specification of end product quality
- Extend control systems starting from the product
- Drying with CO₂ neutral heat pump and control of the dryer

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**SMART AND SUSTAINABLE FOOD
PROCESSING OF ORGANIC FRESH PRODUCE:
WHAT'S PROMISING, WHAT'S NEW?**

TARGET GROUPS

- Organic Food Producers and Processors
- Researchers
- Organic Fresh Produce Associations
- On-Farm Processors

**The workshop will be held via Zoom.
Please register by 13 April 2021**

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