



TRansition paths to sUustainable
legume-based systems in Europe



Enabling Legume Processing: opportunities and barriers

**2nd Legume Innovation and Networking (LIN) Workshop
for the Atlantic and Boreal Region - in Nyborg, Denmark**

Tuesday 7th May 2019



This Project has received funding from the European Union's Horizon 2020
research and innovation programme under grant agreement No 727973

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ORGANIC DENMARK.



Enabling Legume Processing:
opportunities and barriers

2nd A-LIN Workshop

Nyborg, Denmark

Tuesday, 7th May 2018

Foreword from the host

Dear Madam or Sir,

on behalf of the TRUE Project, the Danish Institute for Food Studies & Agro Industrial Development (IFAU) would like to invite you to the 2nd Legume Innovation and Networking (LIN) Workshop for the Boreal/Atlantic Region entitled

Enabling Legume Processing: opportunities and barriers

taking place on Tuesday, May 7th 2019 in the Danish city of Nyborg.

This workshop represents an exceptional opportunity to **profit from the insight, research and experiences of the TRUE Project-partners and stakeholders from the whole legume value chain and to explore innovative practices of legume processing.** You will be able to

- meet innovators, producers, researchers and advisors;
- gain insights into five cases combining the use of processed legumes and successful marketing to make profits in a sustainable way;
- be updated on EU policies on innovations and development of concern to the LIN;
- share your knowledge, experiences and ideas with the delegates.

The output of the workshop will be used in the forthcoming production of a **toolkit for sustainability** and in developing TRUE-project **policy recommendations.**

You will find enclosed the programme and all necessary details regarding your participation and visit to Nyborg. **Please register [HERE](#)** on the TRUE website no later than Monday, 22 April 2019.

We are looking forward to welcome you in the lovely city of Nyborg located on the Danish island of Funen in the sea of the Great Belt and to spend an exciting day with you.

Yours sincerely,
Karen Hamann

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Meeting Programme - Tuesday 7th of May

9:00 Registration – coffee and croissants

9:30 Welcome - Karen Hamann, IFAU, Denmark

9:45 Presentation to the TRUE project

Pete Iannetta, Project Coordinator, James Hutton Institute, UK

10:00 Using legumes for production of alcoholic drinks

Kirsty Black, Master Distiller, Arbikie Distillery, UK

10:20 Faba beans in fish feed, challenges and opportunities

Berthel Vestergaard, Sourcing Manager, BioMar A/S, Denmark

10:40 Coffee break

11:00 Policies to support legume based systems. What can innovation and regional development policies offer? - Eszter Kelemen, ESSRG, Hungary

11:20 Break out groups - Session 1:

Discussion on policy changes needed to support the establishment of sustainable legume markets and supply chains.

12:30 Lunch

13:30 More legumes in crop rotations – challenges in Danish organic agriculture

Lars Lambertsen, Senior Advisor, Organic Denmark, Denmark

13:50 Turning organic clover grass into a sustainable source of feed protein

Erik Fog, Senior Advisor, SEGES Organic Innovation, Denmark

14:10 Environmental efficiency of human nutrition from chickpea pasta versus durum wheat pasta - Sophie Saget and Michael Williams, Trinity College Dublin, Ireland and

Marcela Porto Costa, Bangor University, UK

14:30 Coffee break

14:50 Funding that makes a difference – the case of Coop Crowdfunding

Nicolai Jaepelt, Coop Crowdfunding, Denmark

15:10 Exploring business cases for legumes, lessons learned so far

Karen Hamann, IFAU, Denmark

15:20 Break out groups - Session 2:

Discerning indicators of a sustainable processing chain

16:30 Conclusion: Upscaling sustainable production, processing and marketing of legumes – What does it take? - Plenary discussion moderated by Karen Hamann

17:00 Closure of the meeting



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Options

Tuesday, 7th of May

19:00 Get together dinner at **Sinatur Hotel** (*optional*)

Wednesday, 8th of May

9:40 – **Company visit: Daloon Factory** (*optional, space limited*)

13:15 We will visit Daloon Factory in Nyborg. Senior product developer Mik Ruberg will give a presentation on how Goodlife Foods meets the growing demand for more sustainable and vegetarian products and has marketed products such as meatfree spring rolls, burgers, samosas and snack bites. Daloon Factory is a major Danish food producer with an annual turnover of € 25 million (2017).

Departure from the hotel at 9:40 by foot (14 minutes) or taxi.

General Information about your stay

Registration for the Workshop [HERE](#). Closing Date: Monday, 22 April 2019

Meeting location: **Storebaelt Sinatur Hotel & Conference Centre**

Østerøvej 121, 5800 Nyborg, Denmark

Arrival

Trains run every hour from Copenhagen Airport to Nyborg with no transfers. The trip lasts almost two hours. You can **book your train ticket on [journey planner](#)**. The Storebaelt Sinatur Hotel is located 1,4 km from Nyborg Train Station and taxis can be booked on + 45 7010 3320

Suggested Accommodation

We have made reservations for a limited number of rooms at the [Storebaelt Sinatur Hotel](#). Please make your booking by contacting chas@sinatur.dk (T. + 45 6531 4002 / + 45 6331 4925) **before 8 April** using the reference "IFAU - TRUE" in your email. The rate of a single room incl. breakfast is **€ 122,00**. For alternatives please explore [Visit Nyborg Accommodation](#)

Tweet about the workshop using

#TrueLINworkshop, #LegumeInnoNet, #LoveLegumes, #LegTechIsBioTech, #LegTech



@TrueLegumes

General contact: info@true.project.eu

For those unable to participate: You are invited to fill in the [Stakeholder-Survey](#)



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