



October 2024

#### **Press Release**

# PRIMA NEWFEED: Demonstration workshops!

An Innovation Project for the exploitation of food industry by-products

NEWFEED project (Turn Food Industry By-products into secondary Feedstuffs via Circular-**Economy Schemes) Demonstration Workshops!** 

Throughout the Project, 3 value chains were validated at Mediterranean level, namely valorization of grape stems (Case study 1, carried out in Spain), valorization of oranges (Case study 2, carried out in Greece), and valorization of olive cake (case study 3, carried out in Egypt). The 3 second-generation feedstuffs have resulted in the development of new feed ingredients, which have been evaluated for their suitability to ruminant and poultry nutrition.

To present the promising outcomes of Newfeed to stakeholders from the food industry (including wineries, orange juice, & olive oil producers) and the end users of these innovative ingredients (livestock feed manufacturers and livestock farmers) as well as to promote the transnational knowledge transfer of project solutions, Newfeed project invites you to participate in the <u>Demonstration Workshops scheduled from March 2024 to June 2025!</u>

Specifically, 3 Demonstration Workshops will be held in each case study region (Spain, Greece & Egypt), along with 1 that will take place at Mediterranean level in the framework of the World Rural Forum (see the exact dates below).

Join our Demonstration workshops and have the opportunity to explore the Newfeed ingredients as we showcase the potentials of Newfeed project's innovations, which contribute to address the challenges of food industry by-products and drive the way towards a more sustainable future!

For more information, please contact David San Martin [dsanmartin@azti.es].























#### CALENDAR OF THE DEMONSTRATION WORKSHOPS

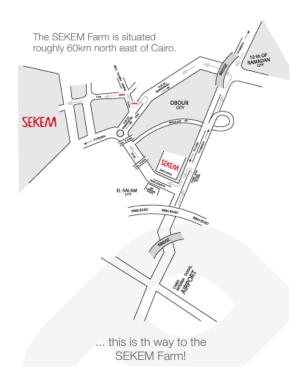
## - October 9th, 2024 -

The Egyptian Demonstration workshop is planned to be held in Cairo at the premises of Heliopolis University of Sustainable Development. The participants will get a unique chance to visit the facilities of Sekem, where a part of Case Study 3 was conducted, as well as the poultry house and the pilot scale of the fermented olive cake. Additionally, all 3 case studies will be presented and discussed.

Don't miss this chance to join us at our upcoming Demonstration Workshop, organized by HUSD, ISIS and SDF. The event will be held at SEKEM Farm . The SEKEM Farm is situated roughly 60km northeast of Cairo.

For further details and registration or David San Martin at dsanmartin@azti.es. Or Hassan Awny Fouad at <a href="mailto:Hassan.awny@hu.edu.eg">Hassan.awny@hu.edu.eg</a>

### The way to SEKEM Farm





























## The way to SEKEM office.

3 Cairo-Belbes Desert Road El Salam City Cairo, Egypt

























#### EGYPT DEMONSTRATION WORKSHOPS

#### **Agenda**

9th of October, 2024 Wednesday

8:30-8:45 Hassan Awny, Fatma Abosamram, Salma Nour El Dein and

**Adel Khaled** 

Registration,

8:45-9:00 **Hassan Awny** 

Welcome

9:00-9:15 Fatma Abosamram

Presenting the objective of the project and presenting the 3 video

9:15-9:45 Salma Nour ElDein and Adel Khaled

Presenting the Microbial fermentation and degradation of

secondary ingredient

9:45-10:30 **Hassan Awny** 

Presenting the chicken trails the most important information

10:30-10:45 Questions

10:45-11:00 Hassan Awny, Fatma Abosamram, Salma Nour ElDein and

**Adel Khaled** 

Closing and Photo session

















