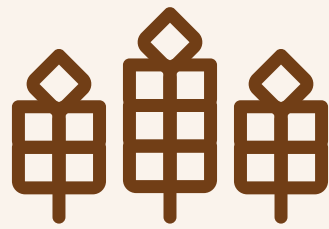


THE WORKSHOP IS CO-ORGANIZED BY EIT FOOD HUB  
& UNIVERSITÀ DEGLI STUDI DI BARI ALDO MORO, ITALY



# funbrew WORKSHOP

## BREWER'S SPENT GRAIN fermentation: how an underutilized by-product becomes a food ingredient

Workshop organized under the "FUNBREW" transnational project (Biotransformation of brewers' spent grain: increased functionality for novel food applications) part of the ERA-Net SUSFOOD2 with funding provided by national sources [FORMAS, Sweden; MMM, Ministry of Agriculture and Forestry of Finland; MIUR, Ministero Italiano dell'Università e della Ricerca] and co-funding by the European Union's Horizon 2020 research and innovation programme.



30<sup>TH</sup> OF  
JUNE 2021

H  
11.30

ONLINE EVENT  
ON  zoom  YouTube

[CLICK HERE TO REGISTER](#)

# PROGRAM

## WELCOME

*Barbara De Ruggieri, EIT Food Hub - University of Bari "Aldo Moro", Italy*

## INTRODUCTION (FUNBREW PROJECT PRESENTATION)

*Rossana Coda, University of Helsinki, Finland*

11.30 - 11.40

## SESSION 1: FUNCTIONAL AND NUTRITIONAL IMPROVEMENTS THROUGH FERMENTATION

Moderator: *Rossana Coda*

11.40 - 12.20

### Bioprocessing of side-streams: nutritional and functional insights

*Carlo G. Rizzello, Sapienza University of Rome, Italy*

### Brewer's Spent Grain fermentation: Lactic acid bacteria adaptation and starter selection

*Marta Acin-Albiac, Free University of Bozen, Italy*

### Lactic Acid Bacteria fermentation improves nutritional and technological properties of BSG

*Michela Verni, University of Bari "Aldo Moro", Italy*

## SESSION 2: BREWER'S SPENT GRAIN IN FOOD PROCESSING

Moderator: *Carlo G. Rizzello, Sapienza University of Rome, Italy*

12.20 - 13.00

### Bioprocessed BSG as ingredient for pasta

*Michela Verni, University of Bari "Aldo Moro", Italy*

### Use of bioprocessed BSG for making extruded breakfast cereals and snacks

*Lillie Cavonius, RISE Research Institutes of Sweden*

### BSG fermentation in baking industry: a pilot-plant experience

*Rossana Coda, University of Helsinki, Finland*

*Andrea Minisci, Vallefiorita Srl, Italy*

### Q & A session

## CONCLUSION

13.00 - 13.15

### New opportunities for research and development under the EITFood Network

*Barbara De Ruggieri, EIT Food Hub - University of Bari "Aldo Moro", Italy*

### Conclusion remarks

*Rossana Coda, University of Helsinki, Finland*

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FUNBREW Project

[www.funbrew.eu](http://www.funbrew.eu)

EIT Food Hub Bari

[www.uniba.it/ricerca/dipartimenti/disspa/ricerca/eit-food](http://www.uniba.it/ricerca/dipartimenti/disspa/ricerca/eit-food)



Funded by the  
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